



Heavy Duty Combi Ovens

Fully Welded
**STAINLESS
STEEL FRAME**
for Extreme
Strength

Designed to Be
**EASY
TO USE**
in Any Kitchen!

True
**HIGH
CAPACITY**
7 Full Size
Sheet Pans



BCX-14 BOILER-BASED COMBI OVEN

Combi oven with boiler makes steaming continuous full loads a breeze. Enjoy this oven on its own, double stacked or stacked with matching CNVX convection oven. Gas or electric models available.

Control Options: SmartTouch2™ or Programmable Manual.

BX-14 BOILERLESS COMBI OVEN

Boilerless combi saves on water and energy when continuous steaming of full loads is not needed. Gas or electric models available.

Control Options: SmartTouch2™ or Programmable Manual.

Capacity: 7 Full Size Sheet Pans
14 Hotel Pans

Built like a Blodgett with the same stainless steel frame and superior insulation found in our



BC-20 BOILER-BASED ROLL-IN COMBI OVEN

Meet the challenges of preparing food for hundreds to be served at the same time. Banqueting is easily done using transport carts, banquet carts and insulated covers.

Control Options: MenuSelect™ or Manual



Transport Carts available in 20, 14 or 10 pan sizing



Banquet Cart holds 96 plates

Capacity: 20 Full Size Sheet Pans
with TC-20 Cart

CORRECTIONS PACKAGES ARE AVAILABLE

(Options: solid doors, TC-10 cart with non-removable rack guides, locking control cover and tamper proof screws.)

Why choose a heavy-duty combi oven?



SUPERIOR CONSTRUCTION AND MATERIALS OVER OUR COMPETITORS

Most competing combi ovens are built using a unibody construction, which over time and use may warp or twist causing door seals to leak.



IMPRESSIVE FEATURES - EVEN IN MANUAL MODE

The 4-speed fan is available on all control options including manual, making this the perfect choice for the most delicately baked items. Core probe is standard on all models.



ENJOY THE FULL POWER OF STEAM

Available in both boilerless OR boiler-based (for both gas or electric). Boiler-based combi ovens will outperform boilerless ovens when meaus demand continuous steam production.



MANUFACTURED BY BLODGETT®

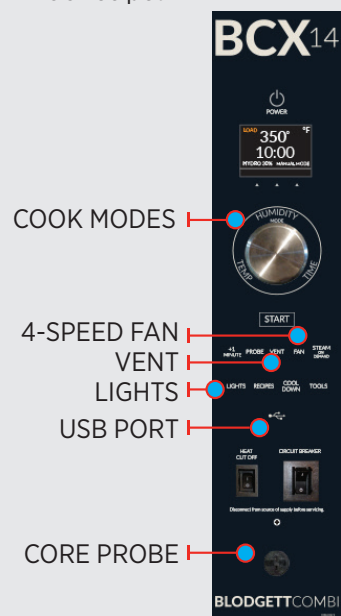
Leaders in commercial oven manufacturing. Blodgett designs and build heavy-duty combi ovens to meet the needs of North American restaurants and institutions.

ovens. Heavy-Duty Combi ovens built to withstand the rigors of the institutional kitchens.

CONTROL OPTIONS

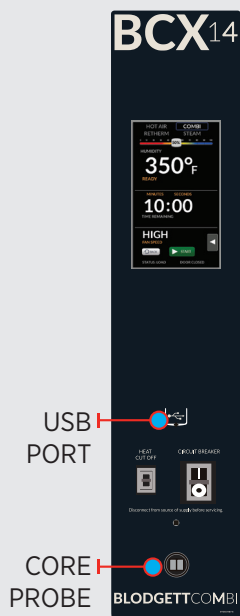
Programmable Manual

(BCX/BX/CNVX only) - allows function selection for hot air, humidity and cool down plus ability to store 100 recipes.



SmartTouch 2™

(BCX/BX/CNVX only) - 7" touchscreen allows individual shelf timing, cooking compensation and multi-shelf recipes. Holds up to 500 recipes.



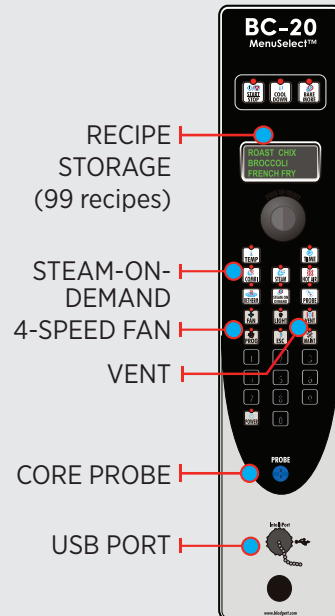
Manual

(BC-20 only) - includes Steam-On-Demand and Vario-Steam® feature for poaching.



MenuSelect™

(BC-20 only) - Cook and hold, low temperature roasting or low temperature steaming are a click away.



CNVX-14 MATCHING CONVECTION OVEN



Designed to perfectly match the BCX-14 and BX-14, the CNVX has the same footprint and styling as its Combi counterpart.

The CNVX will hold seven full size sheet pans or 14 steam pans in a side-by-side configuration giving the chef access to any pan at any time.

The only washable convection oven on the market with a built in hand shower and stainless steel liner with drain that's a cinch to clean.

Additional features include:

Four speed reversing fan

Removable core probe for Cook & Hold and overnight roasting

Control Options: SmartTouch2™ or Programmable Manual

SPECIFICATIONS

BCX-14 & BX-14

DIMENSIONS (H X W X D) INCHES

33 1/16" X 40 3/16" X 45 1/8"

Max Pan Capacity: 14 hotel pans, 7 full sheet pans

GAS (per section)	BCX-14G		BX-14G
NAT (W.C. to unit)	7"		
LP (W.C. to unit)	14"		
BTU/HR - Steam	50,000	65,000	
BTU/HR - Hot Air	65,000	65,000	
BTU/HR - Combi	115,000	65,000	
ELECTRICAL (per section)	BCX-14E		BX-14E
kW	19		
Phase	3		
Amps per line (max.)	Volts	kW	Amps
	208	19	53
	240	19	46
	480	19	23

GAS MODELS:

ELECTRICAL (per section):

Amps 115V/12 amps
115V/20 amps (BC-20)

Receptacle Nema 5-20R

BC-20

DIMENSIONS (H X W X D) INCHES

77 1/4" X 52 1/2" X 47 1/2"

Max Pan Capacity: 20 sheet pans w/ TC-20 cart

GAS	BC-20G		
NAT (W.C. to unit)	7"-14"		
LP (W.C. to unit)	12"-14"		
BTU/HR - Steam	90,000		
BTU/HR - Hot Air	125,000		
BTU/HR - Combi	225,000		
ELECTRICAL	BC-20E		
kW	19		
Phase	3		
Amps per line (max.)	Volts	kW	Amps
	208	61	170
	240	61	147
	480	61	74

ALL MODELS:

WATER

Water pressure (min/max) 40 PSI/50 PSI

Water Connection:

(1) each 3/4" hose dual connection on oven

Drainage: Atmospheric vented drain

Drain Connection: 2"

TEMPERATURE RANGE

150-500°F/65-260°C Hot Air



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