

# MINI Specifications



## BLCT-6E

DIMENSIONS:  
**27 x 20 1/2 x 24 11/16**  
 (H X W X D) INCHES

### POWER SUPPLY:

VOLTAGE	PHASE	KW	AMPS
208 (50/60HZ)	1	4.6	23
240 (50/60HZ)	1	6.1	26
208 (50/60HZ)	3	6.9	20
240 (50/60HZ)	3	9.2	23

## BLCT-6E-H

DIMENSIONS:  
**45 3/5 x 20 1/2 x 24 11/16**  
 (H X W X D) INCHES



## BLCT-10E

DIMENSIONS:  
**35 x 20 1/2 x 24 11/16**  
 (H X W X D) INCHES

### POWER SUPPLY:

VOLTAGE	PHASE	KW	AMPS
208/230/240 (50/60HZ)	3AC	10.4/12.7/13.8	34
208/230/240 (50/60HZ)	3NAC	10.4/12.7/13.8	34
400/415 (50/60HZ)	3AC	12.7/13.8	20
440/480 (50/60HZ)	3AC	10.4/12.4	18

## BLCT-10E-H

DIMENSIONS:  
**54 3/5 x 20 1/2 x 24 11/16**  
 (H X W X D) INCHES

### ALL MODELS

#### WATER

Water pressure (min/max): 40/50 PSI  
 Water connection: 3/4 in. hose cold water dual connection on oven  
 Drainage: Atmospheric vented drain  
 Drain connection: 1.57-inch

#### TEMPERATURE RANGE

85-480°F/30-250°C Hot air  
 575°F/300°C Preheating



**MINI  
 COMBI OVEN**

**20%  
 FASTER**  
 than convection  
 oven

**3 FT<sup>2</sup>  
 OF SPACE!**

**UNLIMITED  
 PRODUCT  
 FLEXIBILITY**

Available with

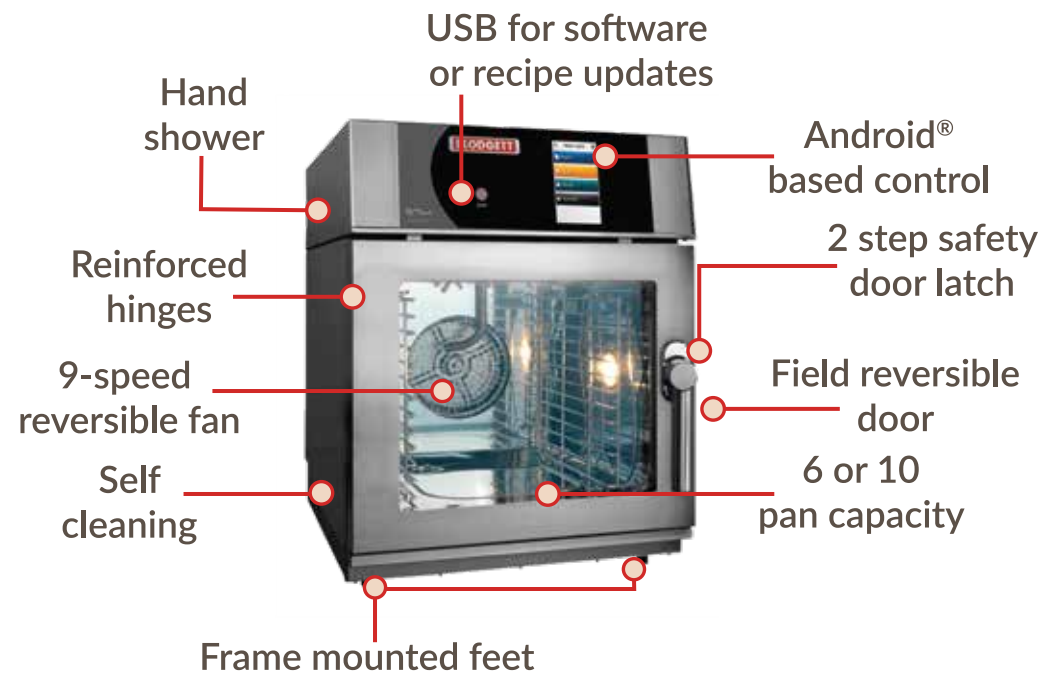
**HOODINI**

ventilation system



42 ALLEN MARTIN DRIVE, ESSEX JUNCTION, VT 05452  
 (802) 658-6600 [www.blodgett.com](http://www.blodgett.com)

# MINI at a glance



## MINI COMBI OVEN FEATURES:

**NO PROPRIETARY CLEANING CHEMICALS**  
EASY TO CLEAN

**STACKABLE INTEGRATED CORE PROBE**  
HACCP DATA RECORDING

### MINI Pan Capacities

#### BLCT-6



Maximum Capacity:  
6 half sized sheet pans



Optimal Results:  
3 half sized sheet pans



Optimal Results:  
3 hotel steam pans

#### BLCT-10



Maximum Capacity:  
10 half sized sheet pans



Optimal Results:  
5 half sized sheet pans



Optimal Results:  
5 hotel steam pans

Half size sheet pans are 13 by 18 inches. Hotel steam pans are 13 by 21 by 2.5 inches.

## TOUCHSCREEN CONTROLS

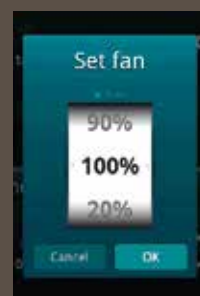


Android® based control  
Recipe storage - up to 500 recipes  
Drag and drop simplicity  
Advanced Rack Timing  
“Cook to Perfection” CTP load compensation  
Future enhancements – such as “on oven” video training



User Friendly

Rack Timing



9 Speed Fan

## INTRODUCING: BLCT-6E-H & BLCT-10E-H



**HOODINI**  
ventilation system

Hoodini™ is the ventless hood system on **BLCT-6E-H** and **BLCT-10E-H**.

Hoodini combines a catalytic converter with a condensing system.

It removes steam, smoke and fumes even when cooking raw proteins.

### Results for BLCT-6E-H

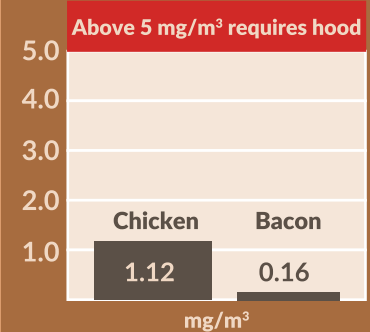
EPA 202 Test Method – less than 5mg/m<sup>3</sup>

### Raw Chicken 1.12 mg/m<sup>3</sup>:

2 whole chickens/pan for a total of 10 chickens per load (5 trays). Bone-in, skin-on for 8-hour duration.

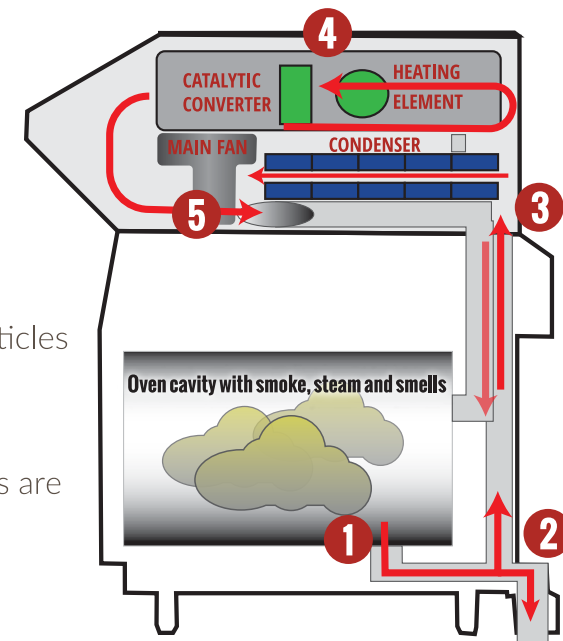
### Raw Bacon 0.16 mg/m<sup>3</sup>:

10 strips/pan, for a total of 50 strips per load (5 trays). 8 hour duration.



## HOW HOODINI WORKS

- 1 Main fan starts and pulls cooking vapors out of oven cavity.
- 2 Heavy particles drop towards the drain. Lighter particles get pulled towards the condenser.
- 3 Vapor gets drawn over the condenser. As it cools, water particles form and drip towards the drain.
- 4 Remaining vapor gets super heated, then passes through the platinum and palladium coated catalytic converter where gases are further reduced to carbon dioxide and water.
- 5 These harmless gases are returned to the oven cavity to start the cycle over again.



# ZERO filters to change.

Visit [Blodgett.com/hoodini](http://Blodgett.com/hoodini) for additional information.