



Electric Boilerless Double Combi
with Touchscreen Control

BLCT-6-6E

The optimal choice when size matters. The BLCT-6-6E mini combi is a completely unique oven size on the market. With a width of only 20.2" it can fit into even the smallest kitchens. Plus Blodgett Combi makes it possible for you to double your capacity without using more of your valuable floor space.

It is small but effective. Despite its small size, the BLCT-6-6E mini combi has the same features as a large combi oven. In other words, it has all the features you need in a smaller kitchen.

Cook the way you want - the Blodgett Combi touchscreen control lets you choose which kind of chef you want to be. You can cook manually and easily fine-tune your settings. Use pre-programmed recipes to ensure consistent, results every time. Or use the SmartChef feature which automatically selects the optimum settings for an effortless cooking process.



CAPACITY

- Standard 2 piece rack that holds five 12" x 20" x 2" deep or four 12" x 20" x 2-1/2" deep North American hotel pans or six half size sheet pans per section

STANDARD FEATURES

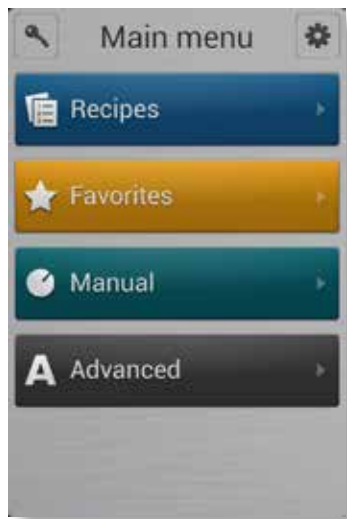
- Internal core temperature probe with multiple measuring points.
- Bright halogen lights for superior visibility
- Detachable hand shower
- 10 wire shelves (5 per section)
- Left door hinge, field reversible
- Stand for stacking
- Start-up inspection service by factory authorized service agent.
- One year parts and labor oven warranty*

* For all international markets, contact your local distributor.

www.blodgett-combi.com

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P/N 61208 Rev Z (10/24)



OPTIONS & ACCESSORIES

(AT ADDITIONAL CHARGE)

- Extra wire oven racks
- Backflow preventer
- Extra year warranty
- Blodgett Professional Installation

OVEN OPERATION

- Injection steam system - water is precisely injected onto the heating elements, the resulting steam is distributed in the oven chamber by the fan wheel.
- Easy to use touchscreen control stores up to 500 recipes with up to 15 steps each
- Multiple cooking modes include hot air, CombiSmart, retherm, steaming, low-temperature steaming, forced steaming, proofing, preheating
- CombiOptima automatically measures and controls the humidity level in the oven
- SmartChef automatic cooking provides presets for grilling, steaming, braising, browning and breaded products. Select your desired cooking result from rare to well done, and your surface appearance from light to dark.
- Manual or automatic cooling
- Automatic humidity pulsing
- Timed steam injection or instant steam on demand at any point in the cook cycle
- Rack timing for setting individual timers for each rack
- Advanced rack timing for managing multiple recipes of the same group simultaneously on separate racks, including managing recipes to finish cooking at the same time
- Reversible 9 speed fan for optimum baking and roasting results
- Programmable vent release allows for automatic venting if desired
- USB port for data and recipe transfer
- HACCP recording and documentation
- Automated CombiWash system features very low water and detergent consumption and no contact with chemicals. No proprietary chemicals required, see owner's manual for detergent guidelines.

CONSTRUCTION

- 430 stainless steel sides, tops and backs
- 304 stainless steel bottoms, doors and interiors
- Dual pane tempered viewing windows with hinged inner glass for easy cleaning
- 1.57" (40mm) fixed drains in the bottom center of cavities
- Drip trays mounted below the doors reduce the risk of wet, slippery floors
- CTD Cool Touch Doors
- Oven doors with ventilated heat-reflecting glass
- Left hinge doors are field convertible to the right side
- Two step safety door latches. The first step stops the fan.

SHORT FORM SPECIFICATIONS: Provide Blodgett Combi model BLCT-6-6E boilerless mini combination-oven/steamer. The BLCT-6-6E has a 2 piece rack system that holds five 12" x 20" x 2" deep or four 12" x 20" x 2-1/2" deep North American hotel pans per section. Includes stand for stacking

Unit has a stainless steel exterior and interior. Oven door has a dual pane tempered viewing window with hinged inner glass for easy cleaning. Includes a detachable hand shower and separate water lines. Unit shall have bright halogen lights for superior visibility and an internal core temperature probe with multiple measuring points. Oven has two separate water lines for cooking and quench. You may choose to cook with pressureless steam, hot air, or combination of steam and hot air.

The touchscreen control stores 500 recipes with 15 stages each, in addition to pre-programmed recipes. Multiple modes include hot air, combi, retherming, steaming, low-temperature steaming, forced steaming, proofing, cooling, and preheating. CombiOptima automatically measures and controls the humidity level in the oven. The control allows for timed steam injection or instant steam on demand at any point in the cook cycle. Rack timing provides individual timers for each rack. Advanced rack timing allows for timing multiple recipes of the same group simultaneously on separate racks of the oven. Use SmartChef automatic cooking presets for grilling, steaming, braising, browning and breaded products. HACCP quality control, USB connectivity and automatic service diagnosis are included. Programmable vent release allows for automatic venting if desired. The reversible 9 speed fan provides optimum baking and roasting results. The automated combi wash system features very low water and detergent consumption and no contact with chemicals.

Includes one-year parts and labor warranty. Provide start-up inspection service by a factory authorized service agent. Provide options and accessories as indicated.

NOTE: The company reserves the right to make substitutions of components without prior notice.

POWER SUPPLY (per section)

VOLTAGE	KW	PHASE	AMPERAGE
208 VAC	6.9	1 Ph	35 amp
240 VAC	9.2	1 Ph	39 amp
208 VAC	6.9	3 Ph	20 amp
240 VAC	9.2	3 ph	24 amp

Available in 50 or 60 Hz (specify)

Three phase units equipped with cord and NEMA 15-30P plug. Single phase units equipped with cord and NEMA 6-50P plug.

This appliance uses a variable frequency drive, which can be known to product high frequency electrical noise. In some cases units must be hard wired. This avoids false positives on ground fault devices susceptible to errors from electrical noise. All installations must comply with local and national codes.

WATER SUPPLY

Good quality water feed is the responsibility of the owner. Water quality must be within the following general guidelines.

TDS: 40-125 ppm	pH: 7.0-8.5
Hardness: 35-180 ppm	Silica: <13 ppm
Chloramine: <0.2 ppm	Chlorine: <0.2 ppm
Chlorides: <25 ppm	

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions. Blodgett offers optional water treatment systems.

Pressure (per section)

- 40 (min)-50 (max) PSI

Connections (per section)

- 1.57" (40mm) drain connection - max. drain temperature 140°F (60°C)
- 3/4" garden hose cold water

DRAIN

The drain piping must consist of temperature resistant material, greater than 160°F, and be of adequate diameter not to cause flow restriction. Improper materials may deform and cause restrictions, thus affecting performance.

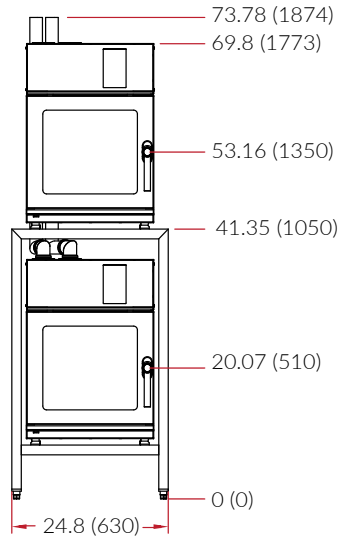
Appliance is to be installed with backflow protection in accordance with federal, state or local codes.

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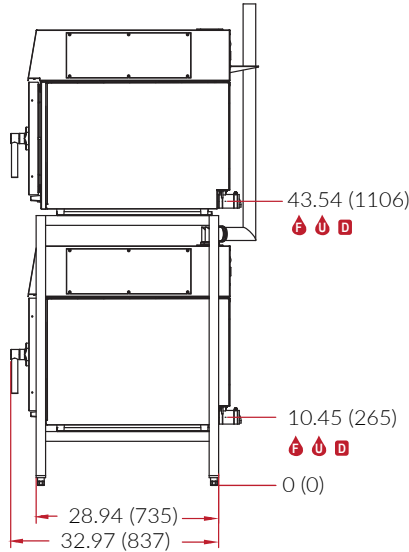
DIMENSIONS ARE IN INCHES (MM)

LEGEND

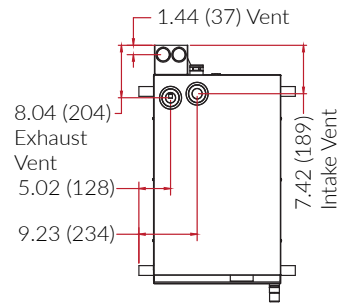
- D DETERGENT
- R RINSE AID
- F FILTERED WATER
- U UNFILTERED WATER
- D DRAIN
- O DRAIN OVERFLOW
- E ELECTRICAL



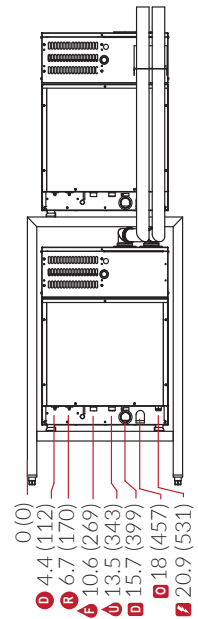
FRONT VIEW



SIDE VIEW



TOP VIEW



BACK VIEW

SHIPPING

WEIGHT

Per Oven	188 lbs (85 kg)
Stand	120 lbs (55 kg)

CRATE SIZE (L x W x H)

Per Oven	21.5" x 37" x 36" (546 mm x 940 mm x 914 mm)
Stand	27" x 45" x 49" (686 mm x 1143 mm x 1245 mm)

DIMENSIONS & CLEARANCES

FLOOR SPACE

24.8" x 31.89" (630 x 810mm)

UNIT HEIGHT

73.78" (1874mm)

MINIMUM ENTRY CLEARANCES

Uncrated	24.8" (630mm)
Crated	27" (686 mm)

OVEN INSTALLATION CLEARANCE REQUIREMENTS

Kitchen Environment	Low temp.	High temp.*
Left Side & Back	2" (50mm)	2" (50mm)
Right (control) Side	2" (50mm)	16" (400mm)

* includes heat sources (fryers, hot plates, etc) placed on the control side of the combi

For servicing, Blodgett recommends maintaining at least 16" (400 mm) between the control side and walls or non moveable equipment.

