



BLCT-6-6E

# BLCT-6-6E

Double Stack Electric Mini  
Combination-Oven/Steamer with  
Touchscreen Control



Project \_\_\_\_\_  
Item No. \_\_\_\_\_  
Quantity \_\_\_\_\_

- 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 per section

Refer to operator manual specification chart for listed model names.

### CONSTRUCTION

- 430 stainless steel sides, top and back
- 304 stainless steel bottom, door and interior
- Dual pane tempered viewing window with hinged inner glass for easy cleaning
- 40mm (1.57") fixed drain in the bottom center of cavity
- Drip tray mounted below the door reduces the risk of wet, slippery floors
- Oven door with ventilated heat-reflecting glass
- CTD Cool Touch Door
- Left hinge door is field convertible to the right side
- Two step safety door latch. The first step stops the fan.

### OPERATION

- Injection steam system - water is injected onto the heating elements, the resulting steam is distributed in the oven chamber by the fan wheel.
- Easy to use touchscreen control
- Multiple cooking modes include hot air, CombiSmart, retherm, steaming, low-temperature steaming, forced steaming, proofing, preheating
- Stores up to 500 recipes with up to 15 steps each
- Manual or automatic cooling
- Automatic humidity pulsing
- Internal core temperature probe
- Rack timing allows for setting individual timers for each rack
- Reversible 9 speed fan for optimum baking and roasting results
- USB port for data and recipe transfer
- HACCP recording and documentation
- Automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals. No proprietary chemicals required, see owner's manual for detergent guidelines.

### STANDARD FEATURES

- Internal core temperature probe with multiple measuring points
- Bright halogen light in each section for superior visibility
- Detachable hand shower
- Stand for stacking
- 6 wire racks
- Start-up inspection service by factory authorized service agent
- One year parts and labor oven warranty\*

\* For all international markets, contact your local distributor.

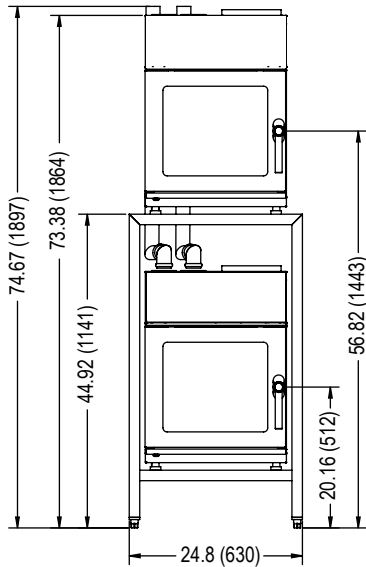
**OPTIONS AND ACCESSORIES**  
(AT ADDITIONAL CHARGE)

- Wire oven rack
- Backflow preventer
- Extra year warranty

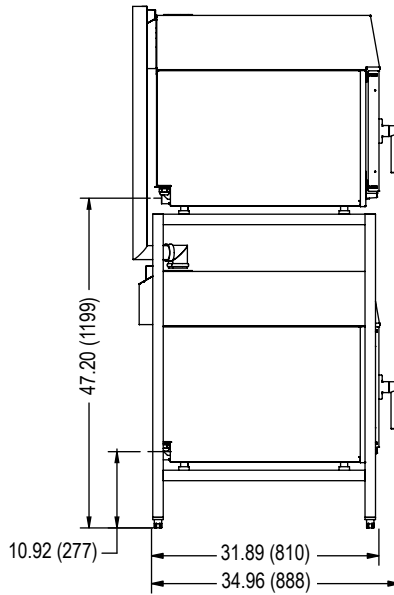




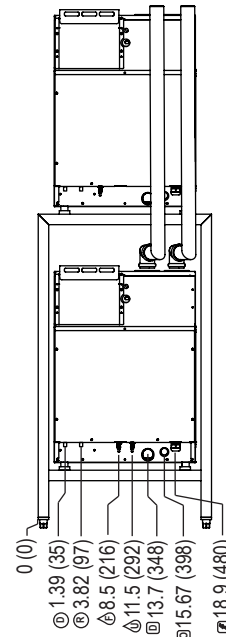
## BLCT-6-6E



FRONT VIEW



SIDE VIEW



REAR VIEW

APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)

### LEGEND

- Ⓛ DETERGENT
- Ⓡ RINSE AID
- Ⓜ FILTERED WATER
- Ⓢ UNFILTERED WATER
- Ⓛ DRAIN
- Ⓛ DRAIN OVERFLOW
- Ⓛ ELECTRICAL

**SHORT FORM SPECIFICATIONS:** Provide Blodgett Combi model BLCT-6-6E 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. Oven sections shall be mounted on stand. Unit shall have stainless steel exterior and interior. Oven door shall have dual pane tempered viewing window with hinged inner glass for easy cleaning. Unit shall have the ability to cook with pressureless steam, hot air, or combination of steam and hot air. Unit shall have steam injection system. Multiple modes include hot air, CombiSmart, retherming, steaming, low-temperature steaming, forced steaming, proofing, cooling, and preheating. Bright halogen light provides superior visibility. Touchscreen control stores 500 recipes with 15 stages each, in addition to pre-programmed recipes. Internal core temperature probe, rack timing allows for setting individual timers for each rack, HACCP quality control, USB connectivity, automatic service diagnosis. The reversible 9 speed fan provides optimum baking and roasting results. Automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals. One-year parts and labor warranty. Provide start-up inspection service by a factory authorized service agent. Provide options and accessories as indicated.

### DIMENSIONS:

**Floor space:** 24.8" x 31.89" (630 x 810mm)  
**Unit height:** 74.67" (1897mm)

### OVEN CLEARANCES:

*From combustible and non-combustible construction*

Sides 2" (51mm)  
 Back 2" (51mm)  
 Top 4" (102mm)  
 12" (305mm) recommended for service

### MINIMUM ENTRY CLEARANCE (per section):

Uncrated 24.8" (630mm)

### POWER SUPPLY (per section):

Voltage	Phase	KW	Amps	Hz (specify)
208	1	6.9	35	50 or 60
240	1	9.2	39	50 or 60
208	3	6.9	20	50 or 60
240	3	9.2	24	50 or 60

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

### WATER SUPPLY & DRAIN:

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

TDS: 40-125 ppm      Hardness: 35-100 ppm      pH: 7.0 - 8.5  
 Silica: <13 ppm      Chlorides: <25 ppm      Chlorine: <0.2 ppm  
 Chloramine: <0.2 ppm

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

Pressure: 40(min)-50(max) PSI  
 Connections: 1.57" drain connection - max. drain temperature 140°F (60°C)  
 3/4" garden hose cold water

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.

### SHIPPING INFORMATION (per section):

**Approx. weight:** 470 lbs. (213 kg)  
**Crte size:** 35.43" H x 22.05" W x 37.01" D (900 x 560 x 940mm)

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

### BLODGETT OVEN COMPANY

www.blodgett.com • 44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183