



Gas Boiler Based Roll-In
Combi Oven/Steamer

BC-20G

The BC-20G meets the challenge of preparing food for hundreds to be served at the same time. Banqueting is easily done using transport carts, banquet carts, and insulated covers.

Built with solid, reliable construction - the BC-20G Combi oven is designed to last for years of rigorous use in the commercial kitchen. The BC-20G provides all the features you need to increase production while decreasing your time, labor and maintenance costs.

Versatile Configurations - With multiple transport cart configuration to choose from, the BC-20G is sure to match all of your large batch and banquetting applications.



CAPACITY

- ❑ Standard TC14 transport cart - 28 steam table pans or 14 full size sheet pans
- ❑ Optional TC20 transport cart - 20 steam table pans or 20 full size sheet pans
- ❑ Optional TC10 prison transport cart - 20 steam table pans or 10 full size sheet pans

STANDARD FEATURES

- Fourteen (14) stainless steel wire shelves
- Internal Automatic Delimiting pump with delivery hose and delimiting container
- Pressure spray bottle
- Hose and spray assembly for interior cleaning
- TC14 transport cart (14 shelf positions)
- Factory installed water pressure regulator (2 per section)
- 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 R10941 Rev X (3/21)

OPTIONS & ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Additional Transport Cart (shelves not included)**
 - ❑ TC10 - 10 shelf position with non re-moveable rack guides
 - ❑ TC14 - 14 shelf position
 - ❑ TC20 - 20 shelf position
 - ❑ 96 plate banquet cart
- **Corrections Options**
 - ❑ Prison package includes: padlock style locking control cover with viewing window (lock not included) piano hinge, door hasp, tamper proof screws
 - ❑ Keyed slamlock control cover as upgrade to padlock control cover
 - ❑ Solid door (no glass)
- ❑ MenuSelect control can hold multi-stage programming for up to 99 products, includes Cook & Hold, core probe cooking and USB port
- ❑ Additional stainless steel wire shelves
- ❑ Core temperature probe with digital readout
- ❑ 6-1/2" (165.1mm) seismic legs
- ❑ Insulated thermal cover for transport cart
- ❑ Chicken roasting rack and more efficient accessories designed to maximize performance when cooking
- ❑ Backflow preventer
- ❑ Extended warranty

(AT NO ADDITIONAL CHARGE)

- ❑ 208/240 volt
- ❑ LP gas

OVEN OPERATION

- Built in steam generator produces pure, dry steam
- Standard control with four function selection switch for steam, hot air, combined steam/hot air, cool down, Vario Steam® and steam on demand feature
- Solid state rotary dial thermostat - range 150-500°F (66-260°C)
- Motor driven 120 minute timer shuts down at elapsed time
- Two speed fan
- Magnetic door interlock switch shuts off oven when door is opened
- Automatic temperature control
- Open vented system. Condenses steam and drains away by-products of the cooking process, eliminates flavor transfer
- Automatic steam regulation
- Self-contained, self-flushing steam generator separate from cooking compartment for instant steam recovery when switching modes
- Delimiting light flashes when steam generator requires delimiting

CONSTRUCTION

- Stainless steel top, front, sides and back
- Stainless steel door, right hand hinge only
- Dual pane tempered viewing window with hinged inner glass for easy cleaning
- Condensate drip pan on oven transport cart
- Fully welded stainless steel frame
- Fully insulated cooking chamber
- Fixed drain bottom center of cavity
- Easily replaceable oven mounted door gasket



POWER SUPPLY

- Standard 115VAC, 20 amp, Nema 5-20R dedicated receptacle
- Option 208-240VAC, 15 amp, Nema 6-15 dedicated receptacle
- Export Export voltages available on request

This appliance uses a variable frequency drive, which can be known to produce 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.

SHORT FORM SPECIFICATIONS: Provide Blodgett Combi model BC-20G gas boiler based combination-oven/steamer with roll-in transport cart capable of being used in conjunction with a blast chiller or warming unit. The BC-20G with standard TC-14 transport cart holds 28 steam table pans or 14 full size sheet pans. The optional TC-20 transport cart holds 20 steam table pans or 20 full size sheet pans. The optional TC-10 transport cart with non-removable rack guides holds 20 steam table pans or 10 full size sheet pans.

The steam generator shall be separate from the cooking compartment in order to provide the fastest possible steam recovery. The steam generator shall flush automatically to cut down on mineral build up.

Unit shall have the ability to cook with pressureless steam, hot air, or combination of steam and hot air. Unit shall be open vented for waist air quenching.

The oven comes standard with a manual control which allows the operator to choose from four modes, steam, hot air, combi, retherm or cool down mode. The optional MenuSelect control can hold multi-stage programming for up to 99 products, includes Cook & Hold, core probe cooking and USB port. All controls include a two speed fan, steam on demand feature, and delimiting indicator light.

Includes a dual pane tempered viewing window with hinged inner glass for easy cleaning. In addition, the stainless steel oven cavity can be hosed down for cleaning. Door gaskets shall be easily removable for replacement. The unit also includes a delimiting container with automatic pump for storing and dispensing delimiting solution.

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.

GAS SUPPLY

3/4" NPT

Inlet Pressure

- Natural - 7.0" W.C. static to unit
- Propane - 11" W.C. static to unit

Maximum Input

- Hot Air - 125,000 BTU/hr
- Boiler - 90,000 BTU/hr
- Total Input - 215,000 BTU/hr

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)

- 2" 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.

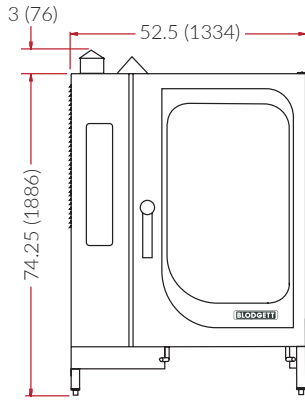
Appliance is to be installed with backflow protection in accordance with federal, state or local codes.



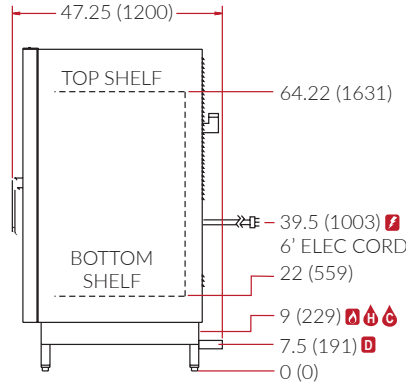
DIMENSIONS ARE IN INCHES (MM)

LEGEND

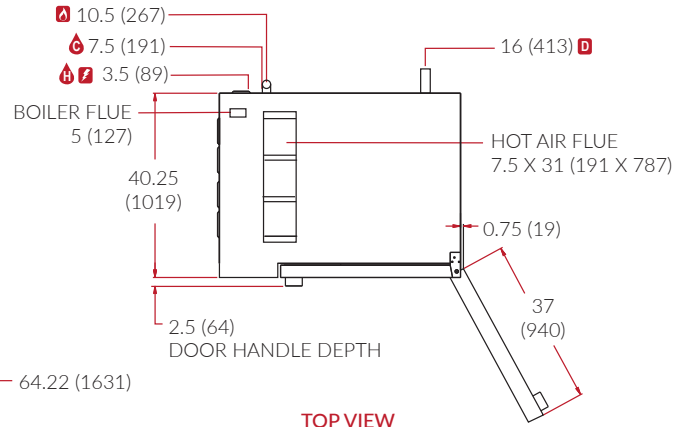
-  HOT WATER
-  COLD WATER
-  DRAIN
-  ELECTRICAL
-  GAS



FRONT VIEW



SIDE VIEW



TOP VIEW

SHIPPING

WEIGHT

| | |
|-----------------|--------------------|
| Oven | 1400 lbs. (635 kg) |
| Transport Cart* | 135 lbs. (61 kg) |

CRATE SIZE

| | |
|-----------------|--|
| Oven | 79" H x 49" W x 61" D (2006.6 x 1244.6 x 1549.4 mm) |
| Transport Cart* | 74" H x 35" W x 38" D (1880 mm x 889 mm x 965 mm) |

* One TC-14 transport cart is standard and ships inside the oven. The cart shipping information above applies when ordering additional transport carts.

DIMENSIONS & CLEARANCES

FLOOR SPACE

47.25" D x 52.5" W (1200.2 x 1333.5mm)

UNIT HEIGHT

77-1/4" (162.2mm)

MINIMUM ENTRY CLEARANCES

| | |
|----------|-----------------|
| Uncrated | 47.25" (1200mm) |
| Crated | 49" (1244.6mm) |

OVEN INSTALLATION CLEARANCE REQUIREMENTS

| | |
|------------|--------------|
| Right Side | 6" (152.4mm) |
| Back | 6" (152.4mm) |
| Left Side | 6" (152.4mm) |

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

