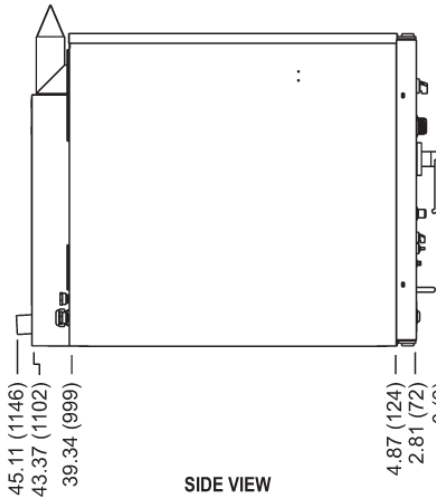


## BCX-14E

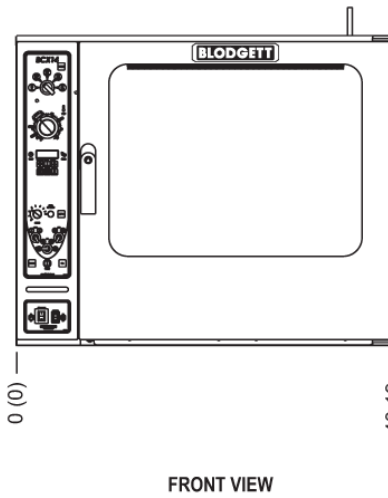


APPROVAL/STAMP

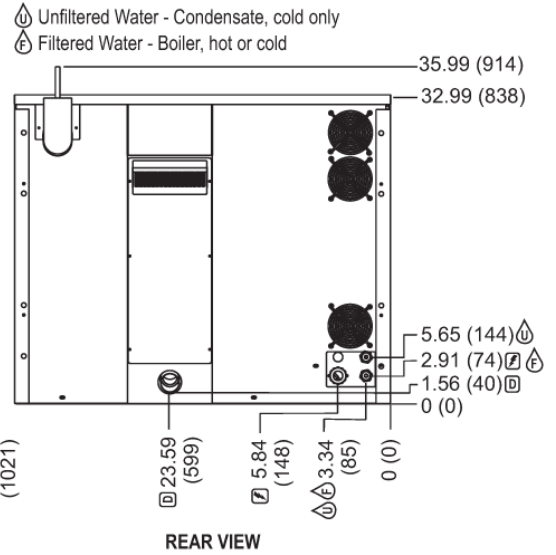
DIMENSIONS ARE IN INCHES (MM)



SIDE VIEW



FRONT VIEW



REAR VIEW

**SHORT FORM SPECIFICATIONS:** Provide Blodgett Combi model BCX-14E single, electric combination-oven/steamer. Unit shall have the ability to cook with pressureless steam (212F), hot air, or combination of steam and hot air (operating range 140F to 500F), vario-steaming (operating range 140F to 212F), Low temperature cooking and holding, combi-rethermalizing and cool down mode. Unit shall include four speed, bi-directional fan air flow system with vent switch to control humidity. Exclusive detachable 6-1/2" core temperature probe, two step safety door latch with easily adjustable door hinges, door mounted drip pan, integrated retractable wash down hose with front water shut off. Dual pane thermal glass window swings open for easy cleaning, door opens 180 degrees. Four bright halogen lights. Exclusive steam on demand steam injection system from 1-20 minutes, exclusive time to delime indicator and semi-auto delime system, steam generator shall flush automatically to cut down on mineral build up. Front service pivot out user interface control panel and service diagnosis system. The only fully welded stainless steel frame. Coved corner liner and fully insulated cooking chamber. Unit shall be open vented for waste air quenching, thermostatically controlled quench box reduces water consumption by as much as 90% vs. traditional boiler based steamers. Steam generator shall be separate from the cooking compartment in order to provide the fastest possible steam recovery. Capacity; 3-1/4" spacing to accommodate 14 full size steam or 7ea 18x26 bake pans. Where applicable, quantities in this spec are doubled for stacked units. A start-up inspection service will be performed by our factory authorized agent at no cost to the operator. One year parts and labor warranty.

**DIMENSIONS:**

**Floor space:** 45.11" x 40.19" (1146 x 1021mm)

**Unit Height:**

Single 35.99" (914mm)

Double 68.98" (1752mm)

**Additional Height:**

4" adjustable legs 4.88" - 6" (123.8-152.4mm)

6" adjustable legs 6.88" - 8" (174.6-203.2mm)

6" adjustable seismic legs 6.63" - 8" (168.3-203.2mm)

25" adjustable legs 25.25" - 26.38" (641.4-670mm)

Low profile caster 4" (101.6mm)

Stand w/rack supports 22.5" - 23.63" (571.5-600.1mm)

Stand w/rack supports on casters 22.63" (574.7mm)

**OVEN CLEARANCES:**

Right Side 0" (0mm)

Rear 6" (152.4mm)

Left Side 0" (0mm)

**MINIMUM ENTRY CLEARANCE:**

Uncrated 33" (838mm)

Crated 42" (1066.8mm)

**POWER SUPPLY (per section):**

208VAC 19.0 kW 3 phase (53 amp)

240VAC 19.0 kW 3 phase (46 amp)

480VAC 19.0 kW 3 phase (23 amp)

415VAC 19.0 kW 3 phase (26.5 amp) 5 wire

**WATER SUPPLY (per section):**

TDS: < 100 ppm Hardness: 80-120 ppm pH: 7.0 - 8.0

Chlorides: < 30 ppm 30(min)-50(max) PSI 140°F (60°C) avg. drain temp.

2" drain connection 3/4" garden hose cold water

**SHIPPING INFORMATION:**

**Approx. Weight:**

Single section 650 lbs. (295 kg)

Stand w/guides 140 lbs. (64 kg)

**Crate size (per section):**

44.5" H x 42" W x 54.5" D (1130 x 1067 x 1384mm)

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