

## SPECIFICATIONS FOR DOUBLE GAS COMBI OVEN

Oven shall be model **BCX-14G DOUBLE** as manufactured by the Combi Division of Blodgett Oven Corporation.

Combi-Oven/Steamer shall have all the following standard and accessory features:

### EXTERIOR CONSTRUCTION

- Stainless steel top, front, sides and right hand door hinge
- Dual pane tempered viewing window with hinged inner glass for easy cleaning
- Door mounted condensate trough
- Top and bottom mount, easily adjustable door hinges
- Pivot out user interface for service access

### INTERIOR CONSTRUCTION

- Fully welded stainless steel frame
- Fully insulated cooking chamber
- Fixed drain bottom center of cavity
- Easily removable stainless steel side rails
- Coved corner liner for ease of cleaning

### OPERATION

- Standard control with function selection for steam, combi, hot air, cool down, Vario Steam® and steam on demand feature
- Thermostat control with range of 150-500°F (66-260°C)
- Four speed reversing fan for even bake
- Dual stage door latch to vent steam before fully opening door with integral door switch
- Open vented system. Condenses steam and drains away by-products of the cooking process, eliminates flavor transfer
- Self contained, self-flushing steam generator separate from cooking compartment for instant steam recovery when switching modes
- Control prompts user to delime when steam generator requires deliming
- Gas type required:

### CAPACITY

- Fourteen 12" x 20" x 2-1/2" deep pans at 3-1/4" spacing – per section
- Seven 18" x 26" deep pans at 3-1/4" spacing – per section

### STANDARD FEATURES

- Five (5) stainless steel wire shelves per section (capacity for 7)
- Hinged pressure panel for clean-ability
- Four halogen light for superior cavity illumination
- Retractable hose reel hidden behind door, no extraneous hoses
- Pressure spray bottle for oven cleaning
- Stacking kit and casters for double stack ovens
- Semi-auto delime system with deliming bottle and pump assembly
- Pressure spray bottle for oven cleaning
- 6-1/2" Temperature probe
- Casters
- Start-up inspection service by factory authorized service agent
- One year parts and labor oven warranty

### OPTIONAL ACCESSORIES

- Limited Extended Warranty (one extra year maximum, for total of 2 years.)
- Blodgett – Combi Fry Pan
- Extra oven racks
- Legs (for ease of leveling if floor is uneven)
- SMFS2 Terry Water Treatment System for Scale & Corrosion Control-One Per Section

- ELIGIBLE BIDDER MUST VISIT JOB SITE.
- ALTERNATES NEED TO BE SUBMITTED FOR APPROVAL 10 DAYS PRIOR TO BID OPENING.
- SUCCESSFUL BIDDER TO DELIVER, UNCRATE, SET IN PLACE, LEVEL, AND REMOVE CRATING.
- FINAL CONNECTIONS BY OTHERS
- BIDDER WILL HONOR PRICES FOR A PERIOD OF ONE YEAR FROM THE BID DATE\_\_\_\_\_yes\_\_\_\_\_no.
- BIDDER WILL HONOR PRICING FOR COOPERATIVE PRICING\_\_\_\_\_yes\_\_\_\_\_no.
- (Additional travel/mileage charges may apply to systems that are located outside the bidding system's area)

