

BX-14G

The BX-14G combi oven with boiler makes steaming continuous full loads a breeze. Plus Blodgett Combi makes it possible for you to double your capacity without using more of your valuable floor space.

Built with solid, reliable construction - the BX-14 Series Combi Ovens are designed to last for years of rigorous use in the commercial kitchen. The BX-14 provides all the features you need to increase production while decreasing your time, labor and maintenance costs.

Impressive features - The 4-speed fan is available on all control options, including manual, making this the perfect choice for the most delicate baked items. Removeable core probe is standard on all models.



Shown with optional SmartTouch 2 control and casters



CAPACITY (per section)

- Fourteen 12" x 20" x 2-1/2" deep North American hotel pans at 3-1/4" spacing
- Seven full size sheet pans at 3-1/4" spacing

STANDARD FEATURES

- Seven (7) stainless steel wire shelves per section
- Hinged pressure panel for cleanability
- Halogen lights for superior cavity illumination
- Retractable hose reel with front water shutoff (excluding top sections)
- Pressure spray bottle for oven cleaning
- Removeable 4" core temperature probe

- Floor stand with rack supports & adjustable feet for single ovens
- Stacking kit and casters for double stack ovens
- 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 & ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs & Casters**
 - ❑ 6" (152.4mm) adjustable legs for double ovens
 - ❑ 6" (152.4mm) seismic legs for double ovens
 - ❑ 25" (635mm) adjustable legs for single oven
 - ❑ Caster for single oven stand
- **Core Probes**
 - ❑ 4" dual sensing probe
 - ❑ 6" dual sensing probe
 - ❑ Additional 4" fillet probe
- ❑ SmartTouch2 control - 7-inch touchscreen stores up to 500 recipes. Includes rack timing, multi-shelf recipes, easy download for recipe writing on your laptop, and HACCP storage capability
- ❑ Additional stainless steel wire shelves
- ❑ Chicken roasting rack
- ❑ Single source water manifold
- ❑ Water pressure regulator (1 per section)
- ❑ Backflow preventer
- ❑ Extended warranty

(AT NO ADDITIONAL CHARGE)

- ❑ LP gas
- ❑ 208/240 volt

OVEN OPERATION

- Injection steam system - water is injected onto the heating elements, the resulting steam is distributed in the oven chamber by the fan wheel.
- Standard control with function selection for hot air, humidity and cool down plus ability to store 100 recipes
- Steam on demand feature
- Core probe cook and hold capabilities with 4" removeable core temperature fillet probe
- USB connection for recipe upload or download
- Thermostat control to 500F
- Multiple speed reversing fan for even bake
- Dual stage door latch to vent steam before fully opening door
- Cavity vent control provides ability to release steam at the push of a switch
- Integral door switch
- Open vented system. Condenses steam and drains away by-products of the cooking process, eliminates flavor transfer

CONSTRUCTION

- Fully welded stainless steel frame
- 316 series with bright-annealed stainless steel finish in the cooking chamber
- Fixed drain bottom center of cavity
- Easily removable stainless steel side rails
- Coved corner liner for ease of cleaning
- Stainless steel top, front, sides and back
- 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 panel for service access



POWER SUPPLY (per section)

- Standard 115VAC, 12 amp, Nema 5-20R dedicated receptacle
- Option 208-240VAC, 6 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 BX-14G gas boilerless combination-oven/steamer. Each BX-14G section holds fourteen 12" x 20" x 2-1/2" deep North American hotel pans or seven full size sheet pans at 3-1/4" spacing

The unit has a fully welded frame and 304 stainless steel cooking chamber. Oven door has a dual pane tempered viewing window with hinged inner glass for easy cleaning. Includes a built in external hand shower with a front water shut off valve. Unit shall have bright halogen lights for superior visibility and an external detachable core temperature probe.

Unit shall have the ability to cook with pressureless steam (212F), hot air, or combination of steam and hot air (with an operating range 140F to 500F), vario-steaming (operating range 140F to 212F), low temperature cooking and holding, rethermalizing, cool down mode and our Exclusive Steam on Demand steam injection system. Unit shall include a four speed, bi-directional fan with vent switch to control humidity in the cooking chamber. The reversible multi speed fan provides optimum baking and roasting results.

The unit features a front access service user interface control panel and service diagnosis system. The standard programmable manual control has the ability to store 100 recipes. The optional SmartTouch2 control stores up to 500 recipes and includes rack timing, multi-shelf recipes, easy download for recipe writing on your laptop, and HACCP storage capability. All controls include the exclusive Time to Delime indicator with adjustable settings of 30, 60 or 90 hours of run time.

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 (per section)

3/4" NPT

Inlet Pressure

- Natural - 7.0" W.C. static to unit
- Propane - 14" W.C. static to unit

Maximum Input

- 65,000 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.

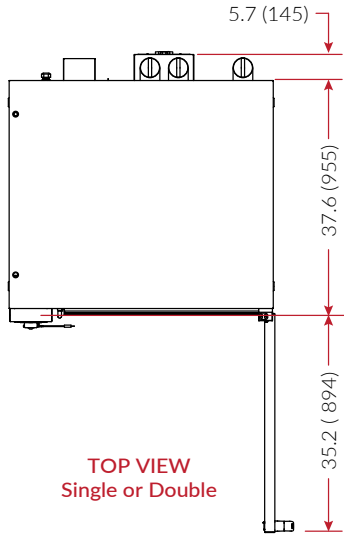
Appliance is to be installed with backflow protection in accordance with federal, state or local codes.



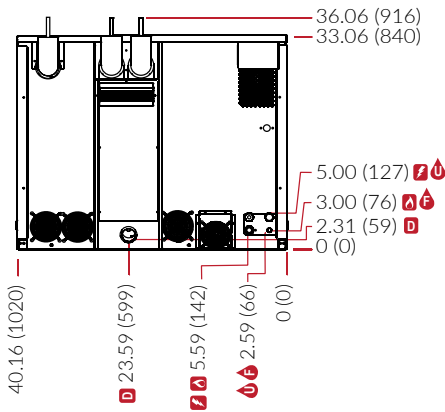
DIMENSIONS ARE IN INCHES (MM)

LEGEND

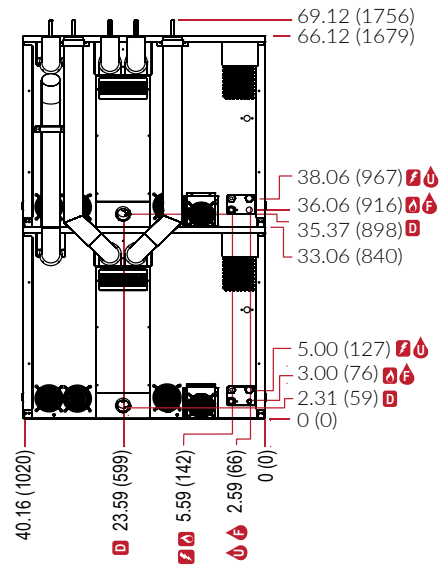
-  FILTERED WATER
-  UNFILTERED WATER
-  DRAIN
-  ELECTRICAL
-  GAS



TOP VIEW
Single or Double



BACK VIEW
Single Oven



BACK VIEW
Double Oven

SHIPPING

WEIGHT	
Single Oven	595 lbs. (270 kg)
Double Oven	1225 lbs. (556 kg)
Stand	140 lbs (64 kg)
CRATE SIZE (PER SECTION)	
Oven	44.5" H x 42" W x 54.5" D (1130 x 1067 x 1384mm)
Stand	35" H x 42" W x 36" D (899 x 1067 x 914mm)

DIMENSIONS & CLEARANCES

FLOOR SPACE	
37.6" x 40.19" (955 x 1021mm)	
HEIGHT	
Single (oven only)	36.16" (919mm)
Double (ovens only)	69.22" (1758mm)
6" adjustable legs	6.88" - 8" (174.6-203.2mm)
25" adjustable legs	25.25" - 26.38" (641.4-670mm)
Low profile caster	4" (101.6mm)
Stand w/rack supports	28" (711mm)
MINIMUM ENTRY CLEARANCES (per section)	
Uncrated	36.16" (919mm)
Crated	42" (1066.8mm)
OVEN INSTALLATION CLEARANCE REQUIREMENTS	
Right & Left Side	2" (50mm)
Back	3" (76.2mm)

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

