

**BX-14E**Single or Double Boilerless Electric  
Combination-Oven/Steamer

Shown with optional stand and casters

**OPTIONS AND ACCESSORIES**

(AT ADDITIONAL CHARGE)

■ **Legs**

- 4" (101.6mm) adjustable legs
- 6" (152.4mm) adjustable legs
- 6" (152.4mm) seismic legs
- 25" (635mm) adjustable legs

■ **Voltage options**

- 480VAC, 3 phase
- 415/240VAC, 3 phase
- MenuSelect control can hold multi-stage programming for up to 99 products, includes Cook & Hold and core probe cooking
- Additional 6-1/2" core temperature probe
- Floor stand with rack supports
- Stand mount casters
- Additional stainless steel wire shelves
- Chicken roasting rack
- Single source water manifold
- Water pressure regulator (1 per section)
- Extended warranty

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

**BX-14E**All data is shown per oven section, unless otherwise indicated.  
Refer to operator manual specification chart for listed model names.**EXTERIOR CONSTRUCTION**

- Stainless steel top, front and sides
- 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

**INTERIOR CONSTRUCTION**

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

**OPERATION**

- Standard control with function selection for steam, combi, hot air, and cool down
- Retherm band on control
- Steam on demand feature
- 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 turn of a switch
- Integral door switch
- Open vented system. Condenses steam and drains away by-products of the cooking process, eliminates flavor transfer

**CAPACITY**

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

**STANDARD FEATURES**

- Five (5) stainless steel wire shelves per section (capacity for 7)
- Hinged pressure panel for cleanability
- Four halogen lights for superior cavity illumination
- Retractable hose reel hidden behind door, no extraneous hoses
- Stacking kit and casters for double stack ovens
- Pressure spray bottle for oven cleaning
- 6-1/2" core temperature probe
- Start-up inspection service by factory authorized service agent
- One year parts and labor oven warranty\*

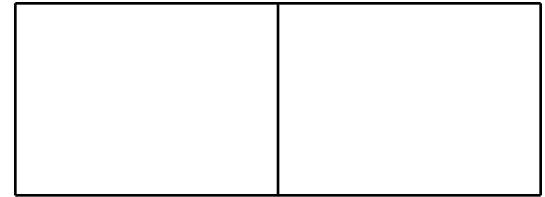
\* For all international markets, contact your local distributor.

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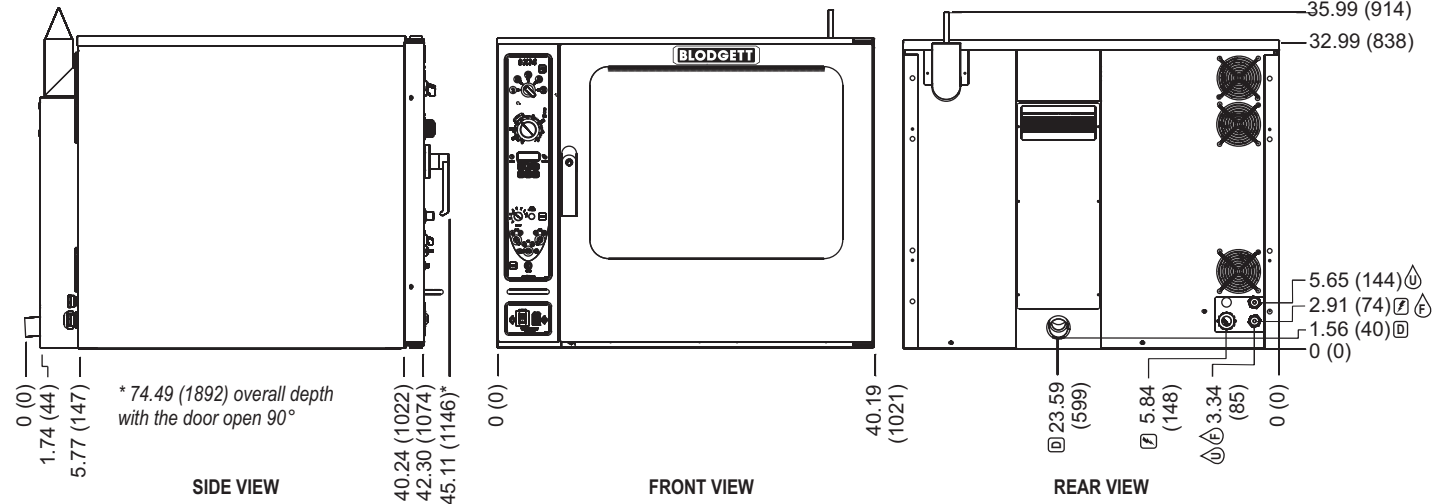
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## BX-14E



### APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)



**SHORT FORM SPECIFICATIONS:** Provide Blodgett Combi model BX-14E single, boilerless electric combination-oven/steamer. 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. Oven capacity to accept 7ea 18x26 bake pans or 14ea 12x20x2.5" full size steam table pans with 3-1/4" spacing. Front access service user interface control panel and service diagnosis system. Unit shall be constructed with a fully welded stainless steel frame. Cooking chamber shall be constructed with 316 series with 2B dull stainless steel finish and covered corners. Integrated retractable wash down hose to include front water shut off valve. Unit shall include a four speed, bi-directional fan with vent switch to control humidity in the cooking chamber. Dual pane thermal glass window with 180 degree door swing, two-step safety door-latch with adjustable door hinges, door mounted drip pan. Unit to include a detachable 6-1/2" core temperature probe and four halogen lights. 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, standard.

### DIMENSIONS:

**Floor space:** 42.30" x 40.19" (1074 x 1021mm)

### Unit Height:

Single 35.99" (914mm)  
 Double 68.98" (1752mm) without legs/casters

### 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  
 Appliance is to be installed with backflow protection in accordance with Federal, State or Local codes.

### SHIPPING INFORMATION:

#### Approx. Weight:

Single section 595 lbs. (270 kg)  
 Double stack 1220 lbs. (553 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

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