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**BCP & BLCP
COMBI OVENS
INSTALLATION - OPERATION - MAINTENANCE**



BLODGETT OVEN COMPANY

www.blodgett.com

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PN 60739 Rev Q (9/14)

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Your Service Agency's Address:

Model

Serial number

Oven installed by

Installation checked by

IMPORTANT

WARNING: Improper installation, adjustment, alternation, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS MUST BE POSTED IN A PROMINENT LOCATION. This information may be obtained by contacting your local gas supplier.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

The information contained in this manual is important for the proper installation, use, and maintenance of this oven. Adherence to these procedures and instructions will result in satisfactory baking results and long, trouble free service. Please read this manual carefully and retain it for future reference.

ERRORS: Descriptive, typographic or pictorial errors are subject to correction. Specifications are subject to change without notice.

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Installation

Utility Connections - Standards and Codes

THE INSTALLATION INSTRUCTIONS CONTAINED HEREIN ARE FOR THE USE OF QUALIFIED INSTALLATION AND SERVICE PERSONNEL ONLY. INSTALLATION OR SERVICE BY OTHER THAN QUALIFIED PERSONNEL MAY RESULT IN DAMAGE TO THE OVEN AND/OR INJURY TO THE OPERATOR.

Qualified installation personnel are individuals, a firm, a corporation, or a company which either in person or through a representative are engaged in, and responsible for:

- the installation or replacement of gas piping and the connection, installation, repair or servicing of equipment.
- the installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance.

Qualified installation personnel must be experienced in such work, familiar with all precautions required, and have complied with all requirements of state or local authorities having jurisdiction.

U.S. and Canadian installations

The installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable.

Installation must conform with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-Latest Edition and/or Canadian National Electric Code C22.1 as applicable.

Appliance is to be installed with backflow prevention in accordance with applicable federal, province and local codes.

Australia and general export installations

Installation must conform with Local and National installation standards. Local installation codes and/or requirements may vary. If you have any questions regarding the proper installation and/or operation of your Blodgett oven, please contact your local distributor. If you do not have a local distributor, please call the Blodgett Oven Company at 0011-802-658-6600.



The Blodgett Combi-Oven/Steamer

The Blodgett Combi-Oven/Steamer offers a completely new method of cooking. With the Oven/Steamer you have the choice of two cooking processes: Steam and Hot Air, either...

- Separately
- Combined, or
- In Sequence

And for easy operation you can choose from three modes:

In the **Steam mode** you can:

steam	reheat	reconstitute
stew	thaw	simmer
blanche	preserve	braise
poach		

In the **Hot Air** mode you can:

roast	bake	grill
gratinate	broil	

In the **Combination Steam and Hot Air** mode you can:

defrost	roast	rethermalize
reheat	bake	forced steam

There are four additional specialized modes to help you make the most of your time:

Retherm - for perfect reheating

Proofing - Proof and bake all in the same oven

Preheat - in this mode the oven will preheat to 575°F (300°C) for 15 minutes. The oven will then automatically lower to 480°F (249°C) to protect the advanced electronic components.

Cool Down - allows the oven cavity to cool down rapidly with the door opened

You can also use two or three functions in sequence during one cooking process. We call this:

- combi-steaming
- combi-roasting
- combi-baking

The combination of circulating hot air and steam in the space saving, high performance Combi-Oven/Steamer leads to improvements in the following areas:

- increased productivity in the kitchen
- a reduction in capital expenditures for multiple equipment replacement
- a wider range of menu choices
- a simplified cleaning process

The work process is simplified since products are prepared on or in steam table pans and trays. Food can be cooked, stored, and transported with the same pans. Small amounts of product can be processed efficiently; pre-cooked and convenience foods can be reheated within minutes. Many frozen foods can be processed without pre-thawing. This flexibility in preparation reduces the need for kettles and steam tables since there is no need for large amounts of food to be kept warm for long periods of time.

Today the improvement of food quality is more important than ever. Vegetables are cooked in the Blodgett Combi-Oven/Steamer without water at the optimal temperature of just under 212°F (100°C), maintaining valuable vitamins, minerals, nutrients and trace elements. Cooking meat in the Combi results in less shrinkage and a firmer, juicier product. The Blodgett Combi-Oven/Steamer is being used more and more for baking. Steam and Hot Air modes make it a general purpose baking appliance.



Installation

Description of the Combi-Oven/Steamer

ABOUT THE OVEN/STEAMER

Blodgett Combi-Oven/Steamers are quality produced using high-grade stainless steel with first class workmanship.

The multiple speed fan, which is guarded against accidental finger contact, is driven by a quiet and powerful motor. The condenser draws out excess steam from the appliance. Condensation and waste water, which result during steaming and cleaning, are continuously drained.

The use of high quality insulation impedes excessive heat radiation and saves energy.

The BCP/BLCP makes it possible to enjoy all of the advantages of a high quality steamer at the flick of a switch. Fresh steam enters the oven cavity without pressure and is circulated at high speed. This process enables quick and gentle cooking and ensures high quality food while providing convenient working methods. The steam generator is completely automatic and protected from running dry.

OVEN/STEAMER OPERATION

The practical oven door, with a viewing window, has a wide swing radius and handle which can be operated easily, even with wet or greasy hands.

Ease of operation is guaranteed through the simple to use touchscreen control. With graphical symbols and storage for 199 product recipes the BCP/BLCP is easy for even inexperienced kitchen staff to operate.

Cleaning is kept to a minimum thanks to the automatic Combi Wash system.

PLUMBING SPECIFICATIONS	
WATER	
Water pressure	36.26 PSI (250 kPa, 2.5 bar) during Combi Wash 21.76 PSI (150 kPa, 1.5 bar) when Combi Wash is not active 40(min)-50(max) PSI supply pressure
Water connection	3/4" garden hose cold water
Water quality requirements	TDS: 40-125 ppm Hardness: 35-100 ppm Chlorides: <25 ppm Silica: <13 ppm Chlorine: 0 ppm pH: 7.0-8.5
DRAINAGE	
Drain type	Atmospheric Vented Drain
Drain connection	2.00" (50.8mm) Copper
Maximum water drain temperature	140°F (60°C)

RATINGS - GAS OVENS					
Model	Gas Type	Input	Voltage	Phase	Amps
BLCP-61G	Natural	58,000 BTU	115	1	9
	Propane	58,000 BTU	115	1	9
BLCP-101G	Natural	87,000 BTU	115	1	9
	Propane	87,000 BTU	115	1	9
BLCP-102G	Natural	95,500 BTU	115	1	9
	Propane	95,500 BTU	115	1	9
BLCP-202G	Natural	190,000 BTU	115	1	17
	Propane	190,000 BTU	115	1	17



Installation

Utility Specifications

ELECTRICAL RATINGS					
Model	Voltage	kW	Hz	Phase	Max Load (amps)
BLCP-23E Mini Combi	208/230/240	2.7/3.3/3.6	50/60	1NAC	15
		2.7/3.3/3.6	50/60	2AC	15
		5.4/6.6/7.2	50/60	3AC	30
	400/415	6.6/7.2	50/60	2NAC	15
		5.4/5.8	50/60	2AC	15
	440/480	5.4/6.5	50/60	2AC	15
BLCP-6E Mini Combi	208	4.6	50/60	1	23
	240	6.1	50/60	1	26
	208	6.9	50/60	3	20
	240	9.2	50/60	3	23
BLCP-10E Mini Combi	208/230/240	10.4/12.7/13.8	50/60	3AC	34
		10.4/12.7/13.8	50/60	3NAC	34
	400/415	12.7/13.8	50/60	3NAC	20
		12.7/13.8	50/60	3AC	20
	440/480	10.4/12.4	50/60	3AC	18
BCP-61E BLCP-61E	208	9	60	3	25
	240	9	60	3	22
	480	9	60	3	11
BCP-101E BLCP-101E	208	18	60	3	50
	240	18	60	3	44
	480	18	60	3	22
BCP-102E BLCP-102E	208	27	60	3	75
	240	27	60	3	65
	480	27	60	3	33
BCP-202E BLCP-202E	208	60	60	3	167
	240	60	60	3	145
	480	60	60	3	73



Oven Assembly to Stand

Your Blodgett COMBI oven has been shipped with black plastic caps on the corners of its base. In order to mount your oven to its stand, please do the following:

1. Remove the stand from the packaging. Install the casters or feet into the base of the stand. If inserting casters ensure that the locking casters are at the front of the stand, see figure. Place the stand upright in an area readily available.
2. Remove all packaging from the oven, so that the oven can be picked up.
3. Remove the black plastic caps on each corner by removing the two screws holding them on. Do NOT discard these screws; they will be used to mount the oven to the stand.
4. Position the oven over the stand and align the corner brackets on the stand with the holes on the oven.
5. Use the screws from the plastics caps to mount the oven to the stand.
6. The oven has now been properly fastened to the stand.

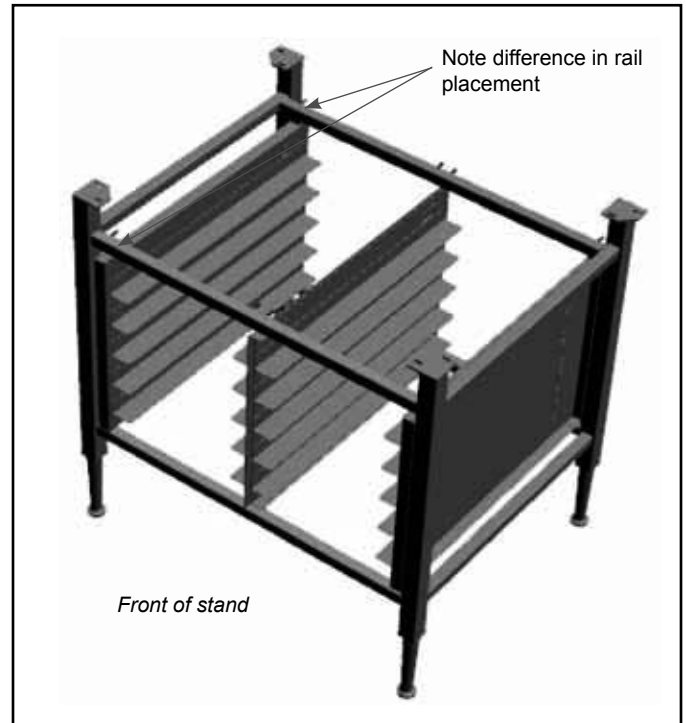


Figure 1



Installation

Oven Location and Leveling

The well planned and proper placement of your oven will result in long term operator convenience and satisfactory performance.

Certain minimum clearances must be maintained between the oven and any combustible or non-combustible construction.

MINIMUM REQUIRED CLEARANCES			
Size	Left	Right	Back
Electric Ovens			
61, 101, 102 & 202	2.75" (70mm)	2.75" (70mm)	2" (50mm)
Gas Ovens			
61, 101, 102 & 202	2.75" (70mm)	2.75" (70mm)	2" (50mm)

Strong sources of heat such as hotplates, tilting frying pans, deep fat fryers, etc. should not be placed near the oven, especially near its right side. An optional side heat shield is available.

In addition, the following clearances are recommended for servicing.

- Oven body sides - 12" (30cm)
- Oven body back - 12" (30cm)

To ensure that the oven functions correctly when installed, it should be placed upright and level (horizontally). This is measured at the front and side edge of the roof. The oven can be levelled using the adjusting screws on the stand or on the legs of table models. The height of the oven should also be adjusted to fit the trolley for rack.

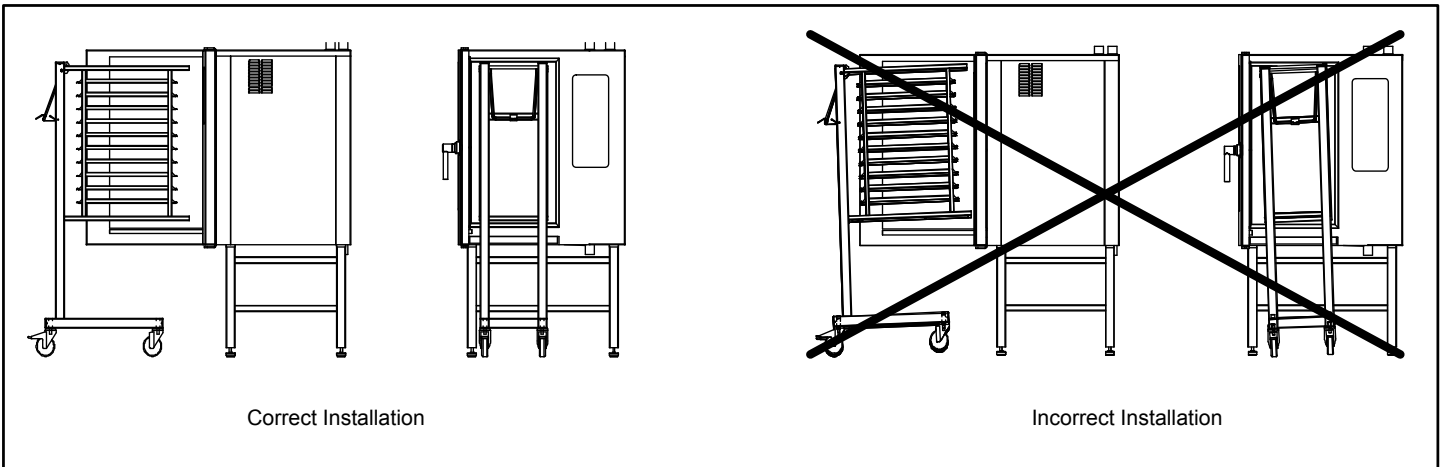


Figure 2



Plumbing Connections

WATER CONNECTION

Blodgett BCP/BLCP ovens have two water connections. Both are located at the back of the unit.

BCP/BLCP-61, 101, 102 and 202 models

- 1 connection for raw water for the condensation jet.
- 1 connection for steam generation and the Combi Wash jet in the oven chamber. Must meet the requirements applying to water supplied to household appliances.

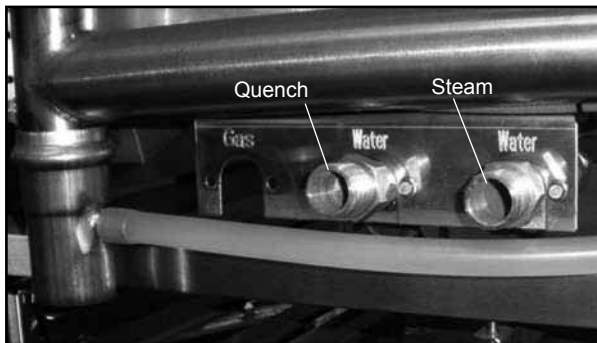


Figure 3

BLCP-23, 6 and 10 Mini Combi models

- 1 water connection. Must meet the requirements applying to water supplied to household appliances.

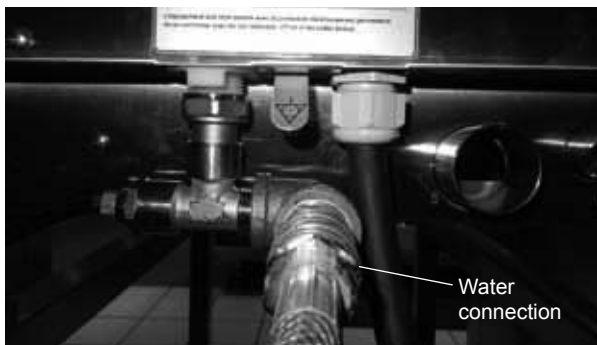


Figure 4

! WARNING!!

If the water temperature exceeds 70°F (21°C), problems with regard to Combi Optima calibration and cooling of the oven may occur.

The water connection must be carried out by an authorized plumber in accordance with existing local codes.

Clogged up water filters and dirt in the solenoid valves are not covered by the warranty.

To facilitate cleaning and servicing, the oven should be connected with an approved flexible 3/4" hose. Permanent installations should be fitted with a stop-tap and a non-return valve.

Before connecting the oven to water, flush the tubes thoroughly. Connect the oven.

DRAIN CONNECTION

Blodgett ovens are equipped with a drain system that removes surplus water from the oven chamber. This may be condensed water from the products, or it may occur when the oven chamber is cooled down with cold water, or when the oven chamber is cleaned.

! WARNING!!

Connection must be carried out by an authorized plumber, to an open or closed drain. The drain must never end directly beneath the oven.

The drain must be of stainless steel or an equally temperature-resistant material, have a diameter of at least 2" (49 mm) and a fall of at least 3° or 5%.



Installation

Plumbing Connections

CLEANING & DELIMING CHEMICAL

1. BCP/BLCP-61, 101, 102 and 202 ovens only. The oven is supplied with a chemical bottle holder. The holder can be affixed to either side of the oven. Place it on the stand crossmember.



Figure 5

2. Connect the supplied detergent tubes (red and blue) to the underside of the oven near the rear. Connect the blue hose to the fitting with the blue sticker and the red hose to the fitting with the red sticker.

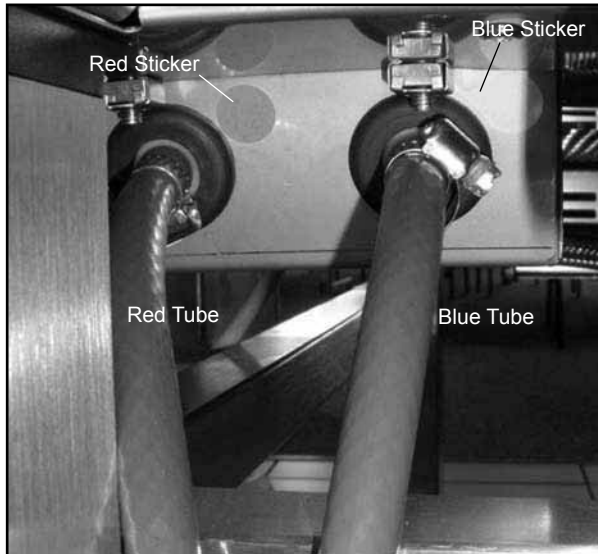


Figure 6

3. Insert the blue and red hoses into the proper bottles. Red is for detergent, blue is for rinse aid.
4. BCP only - The last line is for the delimer. This is the tan colored tube protruding from the bottom of the oven. Cut the tubing to the proper length, if needed, and place the tubing into the delime bottle.

NOTE: If the tube is cut to length, remove the stainless steel weight from the end of the tube and reinsert.

Electrical Connection and Ventilation

ELECTRICAL CONNECTION

NOTE: Electrical connections must be performed by a qualified installer only.

Before making any electrical connections to these appliances, check that the power supply is adequate for the voltage, amperage, and phase requirements stated on the rating name plate mounted on the appliance.

1. The rating plate is located on the right side of the oven.

An approved plug outlet or a safety cutout must be located close to the oven so that the oven can be disconnected during installation and repair. The safety cutout must be able to cut off all poles with a total distance of break of at least 3 mm.

All appliances must be installed in accordance with Local or National Electrical codes.

The wiring diagram is located in the motor compartment.

NOTE: Disconnect the power supply to the appliance before servicing.



WARNING!!

Improper installation may invalidate your warranty.

Electric Models

A strain relief for the power supply cord is provided. The installer must supply a cord that meets all Local and National installation standards.

Gas Models

U.S. and Canadian Installations

A power cord (115V units only) is supplied with a plug attached. Plug the power cord into the desired receptacle.

NOTE: The BLCP-202G must be hard wired.

This oven model uses a variable frequency inverter drive. Appliances that use variable frequency inverter drives produce high frequency noise and require filters and shielded motor cabling. This causes higher leakage current toward Earth Ground. Especially, at the moment of switching ON this can cause an inadvertent trip of the appliance's ground fault interrupter (GFCI). Some GFCIs are more sensitive than others. Blodgett has qualified the Pass and Seymour brand, part number 2095, 20 A, 125 VAC, 60 Hz, specification grade GFCI duplex receptacle as being immune to the variable frequency inverter drive's noise. Blodgett recommends using this specific GFCI for this model oven.



WARNING!!

If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

VENTILATION

Blodgett BCP/BLCP ovens are equipped with an open/direct exhaust system that removes surplus humidity from the oven chamber. The exhaust system has an electrically operated damper.

The ventilation motor can be controlled directly from the oven. This means that the ventilation starts when a program is started and runs for 10 minutes after the program is completed.

The exhaust tube can be connected to a ventilation system. In that case, a special extraction funnel is fitted to avoid suction directly from the oven chamber. This extraction funnel can be ordered from Blodgett.

If an extraction hood is installed in the ceiling above the oven, it should project 20" (50 cm) over the front of the oven.

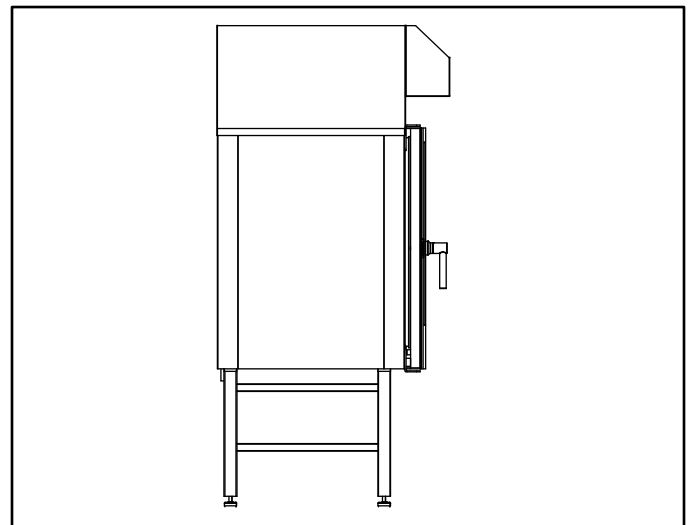


Figure 7



Installation

Gas Connection

GAS PIPING

A properly sized gas supply system is essential for maximum oven performance. Piping should be sized to provide a supply of gas sufficient to meet the maximum demand of all appliances on the line without loss of pressure at the equipment.

Example:

NOTE: BTU values in the following example are for natural gas.

You purchase a BLCP-61G to add to your existing cook line.

1. Add the BTU rating of your current appliances.

Pitco Fryer	120,000 BTU
6 Burner Range	60,000 BTU
Deck Oven	50,000 BTU
Total	230,000 BTU

2. Add the BTU rating of the new oven to the total.

Previous Total	230,000 BTU
BLCP-61G	40,900 BTU
New Total	270,900 BTU

3. Measure the distance from the gas meter to the cook line. This is the pipe length. Let's say the pipe length is 40' (12.2 m) and the pipe size is 1" (2.54 cm).

4. Use the appropriate table to determine the total capacity of your current gas piping.

The total capacity for this example is 375,00 BTU. Since the total required gas pressure, 270,900 BTU is less than 375,000 BTU, the current gas piping will not have to be increased.

NOTE: The BTU capacities given in the tables are for straight pipe lengths only. Any elbows or other fittings will decrease pipe capacities. Contact your local gas supplier if you have any questions.

Maximum Capacity of Iron Pipe in Cubic Feet of Natural Gas Per Hour

(Pressure drop of 0.5 Inch W.C.)

PIPE LENGTH (FT)	NOMINAL SIZE, INCHES				
	3/4"	1"	1-1/4"	1-1/2"	2"
10	360	680	1400	2100	3950
20	250	465	950	1460	2750
30	200	375	770	1180	2200
40	170	320	660	990	1900
50	151	285	580	900	1680
60	138	260	530	810	1520
70	125	240	490	750	1400
80	118	220	460	690	1300
90	110	205	430	650	1220
100	103	195	400	620	1150

From the National Fuel Gas Code Part 10 Table 10-2

Maximum Capacity of Pipe in Thousands of BTU/hr of Undiluted L.P. Gas at 11" W.C.

(Pressure drop of 0.5 Inch W.C.)

PIPE LENGTH (FT)	OUTSIDE DIAMETER, INCHES		
	3/4"	1"	1-1/2"
10	608	1146	3525
20	418	788	2423
30	336	632	1946
40	287	541	1665
50	255	480	1476
60	231	435	1337
70	215	404	1241
80	198	372	1144
90	187	351	1079
100	175	330	1014

From the National Fuel Gas Code Part 10 Table 10-15

PRESSURE REGULATION AND TESTING

The gas pressure to the appliance must be rated for each appliance while the burners are on. A sufficient gas pressure must be present at the inlet to satisfy these conditions. Refer to the table below for correct gas pressure.

Each appliance has been adjusted at the factory to operate with the type of gas specified on the rating plate.

Each oven is supplied with a regulator to maintain the proper gas pressure. **The regulator is essential to the proper operation of the oven and should not be removed.**

DO NOT INSTALL AN ADDITIONAL REGULATOR WHERE THE UNIT CONNECTS TO THE GAS SUPPLY UNLESS THE INLET PRESSURE IS GREATER THAN 14" W.C. (1/2 PSI) (37mbar).

The oven and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.45kPa).

The oven must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas piping system at test pressures equal or less than 1/2 psig (3.45kPa).

Prior to connecting the appliance, gas lines should be thoroughly purged of all metal filings, shavings, pipe dope, and other debris. After connection, the appliance must be checked for correct gas pressure.

U.S. and Canadian Installations

Installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, NFPA54/ANSI Z223.1-Latest Edition, the Natural Gas Installation Code CAN/CGA-B149.1 or the Propane Installation Code, CAN/CGA-B149.2 as applicable.

General Export Installations

Installation must conform with Local and National installation standards. Local installation codes and/or requirements may vary. If you have any questions regarding the proper installation and/or operation of your appliance, please contact your local distributor. If you do not have a local distributor, please call Blodgett Combi at 0011-802-658-6600.

GAS PRESSURE		
Model	Gas Type	Inlet Pressure
BLCP-61G	Natural	3.2-8.0" W.C.
	Propane	5.2-14" W.C.
BLCP-101G	Natural	3.2-8.0" W.C.
	Propane	5.2-14" W.C.
BLCP-102G	Natural	3.2-8.0" W.C.
	Propane	5.2-14" W.C.
BLCP-202G	Natural	3.2-8.0" W.C.
	Propane	5.2-14" W.C.



Installation

Gas Hose Restraint

If the appliance is mounted on casters, a commercial flexible connector with a minimum of 3/4" (1.9 cm) inside diameter must be used along with a quick connect device.

A restraint must be used to limit the movement of the appliance so that no strain is placed upon the flexible connector. The restraint should be fastened to the base frame of the oven as close to the flexible connector as possible. It should be short enough to prevent any strain on the connector. With the restraint fully stretched the connector should be easy to install and quick connect.

The restraint (ie: heavy gauge cable) should be attached without damaging the building. DO NOT use the gas piping or electrical conduit for the attachment of the permanent end of the restraint! Use anchor bolts in concrete or cement block. On wooden walls, drive hi test wood lag screws into the studs of the wall.



WARNING!!

If the restraint is disconnected for any reason it must be reconnected when the appliance is returned to its original position.

U.S. and Canadian installations

The connector must comply with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 or Connectors For Moveable Gas Appliances CAN/CGA-6.16 and a quick disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41 or Quick Disconnect For Use With Gas Fuel CAN 1-6.9. Adequate means must be provided to limit the movement of the appliance without depending on the connection and the quick disconnect device or its associated piping.

A drip leg must be used at each appliance. Refer to NFPA54/ANSI Z223.1 - Latest Edition (National Fuel Gas Code) for proper drip leg installation.

General export installations

Installation must conform with Local and National installation standards. Local installation codes and/or requirements may vary. If you have any questions regarding the proper installation and/or operation of your appliance, please contact your local distributor. If you do not have a local distributor, please call Blodgett Combi at 0011-802-658-6600.

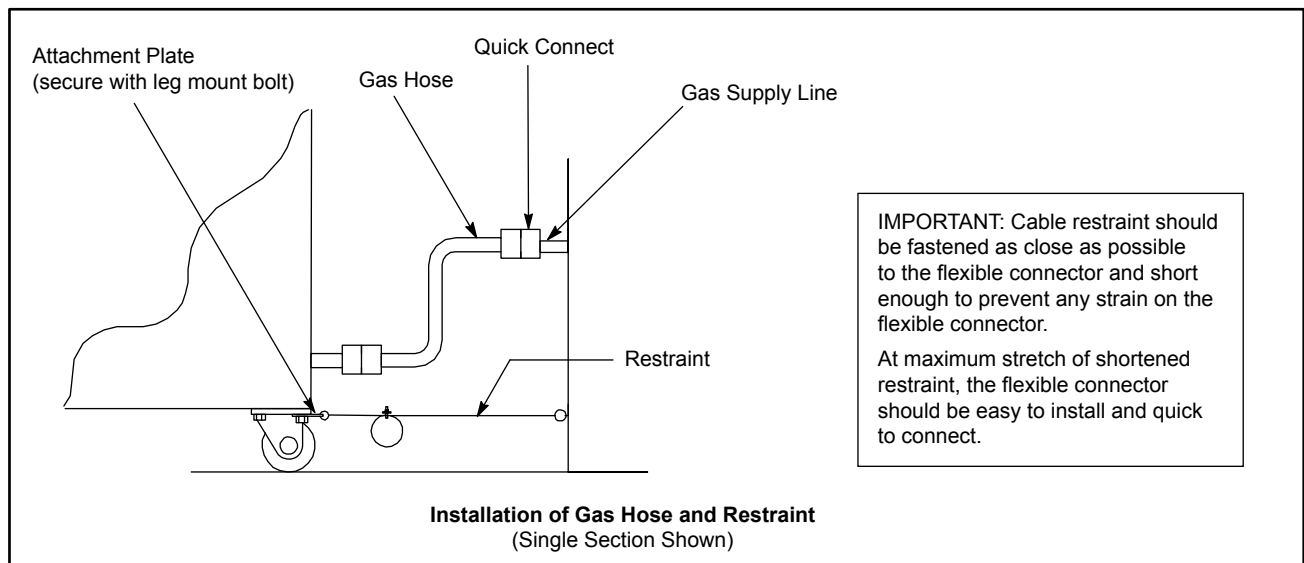


Figure 8



WARNING!!

Final check list must be performed by a qualified installer only.

OVEN EXTERIOR

1. Check that the oven has not been damaged in transit (dents, scratches, etc.)
2. Check/adjust the height and check that the oven is placed level (horizontally)
3. Check/adjust oven door

CONNECTIONS

1. Check for correct water connection
2. Turn on water supply
3. Check for leaks
4. Turn off water supply
5. Check and clean dirt filter
6. Turn on water supply again
7. Check hand shower
8. Check for correct electrical connection
9. Check for correct gas connection (if applicable)
10. Check connection to drip tray
11. Check for correct mounting of drip tray
12. Check for correct fall of hose from drip tray, and check for leaks
13. Check for correct exhaust and drain connection
14. Clean the oven
15. Apply steel oil

OVEN INTERIOR

1. Check that filter housing is mounted correctly
2. Check interior light
3. Clean the oven

CONTROL

1. Check and adjust, if necessary, each of the preset values
2. Heat up the oven at 480°F (249°C) for approximately 5 minutes.



Operation

Safety Information for Gas Ovens

The information contained in this section is provided for the use of qualified operating personnel. Qualified operating personnel are those who have carefully read the information contained in this manual, are familiar with the functions of the oven and/or have had previous experience with the operation of the equipment described. Adherence to the procedures recommended herein will assure the achievement of optimum performance and long, trouble-free service.

Please take the time to read the following safety and operating instructions. They are the key to the successful operation of your Blodgett oven.



SAFETY TIPS

For your safety read before operating

What to do if you smell gas:

- DO NOT try to light any appliance.
- DO NOT touch any electrical switches.
- Use an exterior phone to call your gas supplier immediately.
- If you cannot reach your gas supplier, call the fire department.

What to do in the event of a power failure:

- Turn all switches to off.
- DO NOT attempt to operate the oven until the power is restored.

NOTE: In the event of a shut-down of any kind, allow a five (5) minute shut off period before attempting to restart the oven.

General safety tips:

- DO NOT use tools to turn off the gas control. If the gas cannot be turned off manually do not try to repair it. Call a qualified service technician.
- If the oven needs to be moved for any reason, the gas must be turned off and disconnected from the unit before removing the restraint cable. Reconnect the restraint after the oven has been returned to its original location.
- DO NOT remove the control panel cover unless the oven is unplugged.

Blodgett Programmable Control Introduction



Figure 9

The BCP/BLCP ovens include the versatile Blodgett Programmable control. The control features:

- Multiple cooking modes include hot air, combi with CombiOptima, reheating/regenerating, steaming, low-temperature steaming, forced steaming, proofing, cooling, and preheating
- CombiOptima automatically measures and controls the humidity level in the oven, helping to retain the appearance and juiciness of the product. (*Not available on mini ovens*)
- CombiSmart allows you to set an oven temperature and select a preset humidity level. (*Mini ovens only*)
- Easy to use touch panel with crystal clear TFT display
- Stores up to 200 recipe programs with 10 cooking stages each. Recipes can be grouped into categories (beef, chicken, cookies, etc.) for easy retrieval.
- External core temperature probe with 3 measuring points. Ability to run 2 core probes simultaneously.
- Low temperature roast & hold and Delta-T cooking
- Reversible 9 speed fan for optimum baking and roasting results
- USB port for data, software and recipe transfer
- HACCP quality control enables you to control and document production. Includes production time, production duration, preparation temperature, and core temperature.
- CombiNet for monitoring and remote controlling the oven via computer or internet. Functions include recipe management, HACCP, service diagnosis and software updating
- Programmable time delay start
- Automatic service diagnosis



Operation

Cooking Modes

COMBIOPTIMA MODE

NOTE: Not available on mini ovens.

CombiOptima offers you the possibility of adding up to 100% humidity to the oven chamber at temperatures from 160 to 480°F (70 to 250°C).

When using CombiOptima correctly, you minimise shrinkage and enhance the appearance and taste of your product.

Many products contain a large amount of water, increasing the humidity level during cooking. The oven automatically regulates the humidity to maintain the desired level.

Setting the humidity level

1. Use the bottom keys on the left and right to set the desired humidity level. The blue and red bar indicates the actual humidity level in the oven cavity. The white number in the center of the bar indicated the desired humidity level.

NOTE: If the bar is all red, the oven contains 0% humidity. If the bar is all blue, the oven contains 100% humidity.

2. Preheat the oven for 5 minutes with the desired humidity content. Depending on the amount of product in the oven and the desired humidity level and temperature, the desired humidity is typically reached after 1 to 5 minutes.

Tips for setting the humidity level

- To make gravy when braising meat, apply 70 to 80% humidity at 300-325°F (145-65°C).
- For poaching fish, poultry and crispy vegetables, apply 70 to 95% humidity at 150-250°F (70-120°C).
- For short cook times and products, such as herb-marinated cuts of meat and fresh vegetables, use 70% humidity at 375°F (190°C). Despite the short cook time, products such as cook very gently.

If the oven is not connected to a soft water plant, CombiOptima cannot function properly.

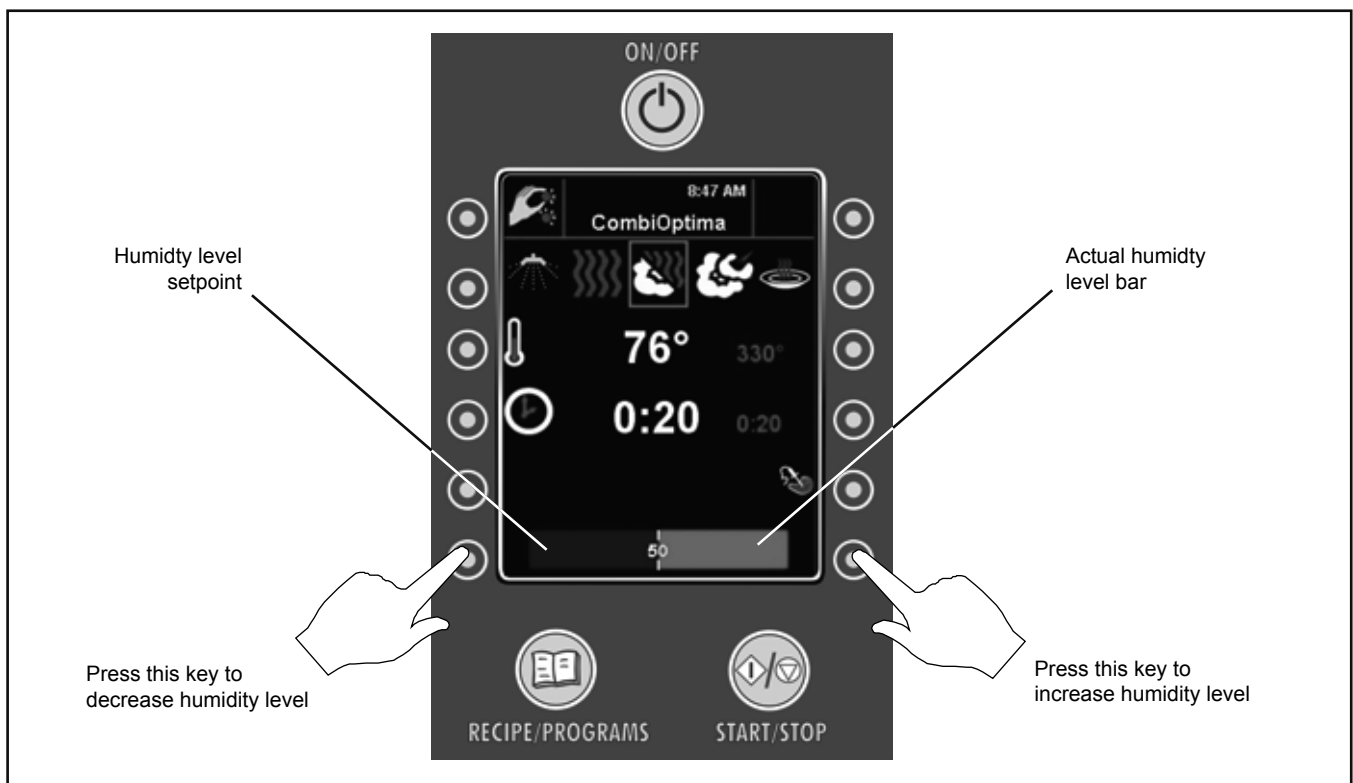


Figure 10

COMBISMART MODE

NOTE: Mini ovens only

The CombiSmart mode allows you to set an oven temperature and select a preset humidity level. The oven produces a consistent level of humidity. There is no compensation for the moisture naturally found in the product.

Setting the humidity level

1. Use the bottom keys on the left and right to set the desired humidity level. The number in the blue and red bar indicates the humidity level setpoint.
2. Preheat the oven for 5 minutes with the desired humidity content. Depending on the amount of product in the oven and the desired humidity level and temperature, the desired humidity is typically reached after 1 to 5 minutes.

Tips for setting the humidity level

- To make gravy when braising meat, use humidity level 7 or 8 at 300-325°F (145-65°C).
- For poaching fish, poultry and crispy vegetables, use humidity level 9 or 10 at 150-250°F (70-120°C).
- For short cook times and products, such as herb-marinated cuts of meat and fresh vegetables, use humidity level 7 at 375°F (190°C). Despite the short cook time, products such as cook very gently.

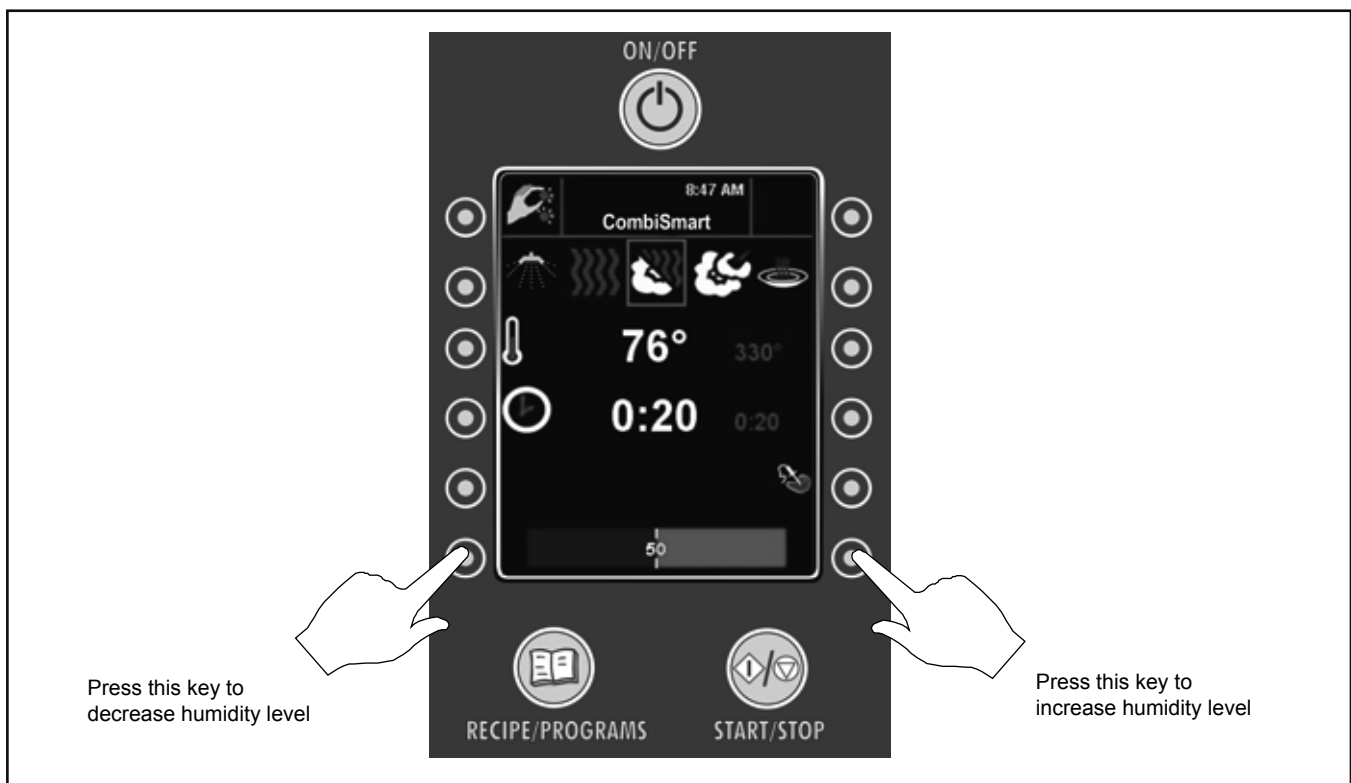


Figure 11



Operation

Cooking Modes

STEAM MODE

The steam mode provides 100% humidity in the cooking chamber. Use the steam mode for the following applications:

Low Temperature Steaming

Steaming at 150-195°F (65-90°C) is recommended for delicate products such as fish.

Steaming fresh vegetables such as carrots, asparagus, and beans at 175°F (80°C) for 5 to 10 minutes produces products that keep their color and crispness.

Traditional Steaming

Steaming at 208-212°F (98-100°C) is recommended for all kinds of root vegetables, potatoes, pasta, rice and meat.

Forced Steaming

Steaming at 250°F (120°C) can be used for vegetables that need further processing and for faster preparation of pasta, rice, hard root vegetables and frozen vegetables.

Forced steaming should be used with care.

Tips for Using the Steam Mode

- We recommend that you start the steaming process 8 minutes before you place the products in the oven chamber. For food safety reasons, the oven automatically checks the water in the steam generator. If the water temperature is below 150°F (65°C), the tank is emptied, refilled and the water is heated.
- To get the oven ready for production quickly and to ensure a perfect start of the steaming process, we recommend that you cool down the oven chamber to 175°F (80°C). To lower the temperature quickly, use the Cool Down mode and open the door.

If the oven is not connected to a soft water plant, the Steam mode cannot function properly.

RETHERM MODE

Reheating is a very gentle process 70-350°F (20-180°C). The program operates with low fan speed and adds a carefully calculated amount of humidity which maintains the nice appearance and taste of the product.

Tips for Using Retherm

- To quicker retherming, products should not be covered.
- For best results, use a core temperature probe.
- When retherming sous-vide products, follow supplier recommendations.

Recommended Times & Temperatures

- 8 to 12 minutes at 285°F (140°C) for plated meals with rice, meat and vegetables.
- 40 to 60 minutes at 250-285°F (120-140°C) for whole roasts, stews and sauces.
- 20 to 30 minutes at 250°F (120°C) for pasta and rice.

PROOFING MODE

The oven is designed to maintain the perfect humidity for all products that need to be proofed before they are baked.

For your convenience, the Blodgett BCP/BLCP has a preset program called "Semiautomatic Bread". In this program the bread is proofed and baked in the same process.

Recommended Times & Temperatures

- Low temperature and long proofing time of 90°F (32°C) for 45 minutes for 14-28 ounces (400-800g) loaves of bread
- High temperature and short proving time 100°F (38°C) for 25 minutes for 2-7 ounce (60-200g) rolls and baguettes.

PREHEAT MODE

In this mode the oven will preheat to 575°F (300°C) for 15 minutes. The oven will then automatically lower to 480°F (249°C) to protect the advanced electronic components. We recommend preheating the oven 80-100°F (27-38°C) above the cook temperature.

Welcome Screen and Work Menu

The welcome screen will appear when you power up your BCP/BLCP oven.

1. Press the any of the 6 keys on either side of the control to access the WORK Menu.

WORK MENU

1. MAIN POWER SWITCH - controls power to the oven
2. MAIN MENU KEY - press to move to main menu
3. LEFT MODE SELECTION KEY - press to select mode to the left.
4. LEFT OVEN TEMP KEY - press to decrease set temperature.
5. LEFT COOK TIME KEY - press to decrease the set cook time

6. FAN & VENT KEY - press to access fan and vent sub-menus
7. PROGRAM KEY - press to access program menu
8. RIGHT MODE SELECTION KEY - press to select mode to the right.
9. RIGHT OVEN TEMP KEY - press to increase set temperature.
10. RIGHT COOK TIME KEY - press to increase the set cook time
11. CORE PROBE KEY - press to access core probe setting submmenu
12. START/STOP KEY - press to begin or cancel a cook cycle

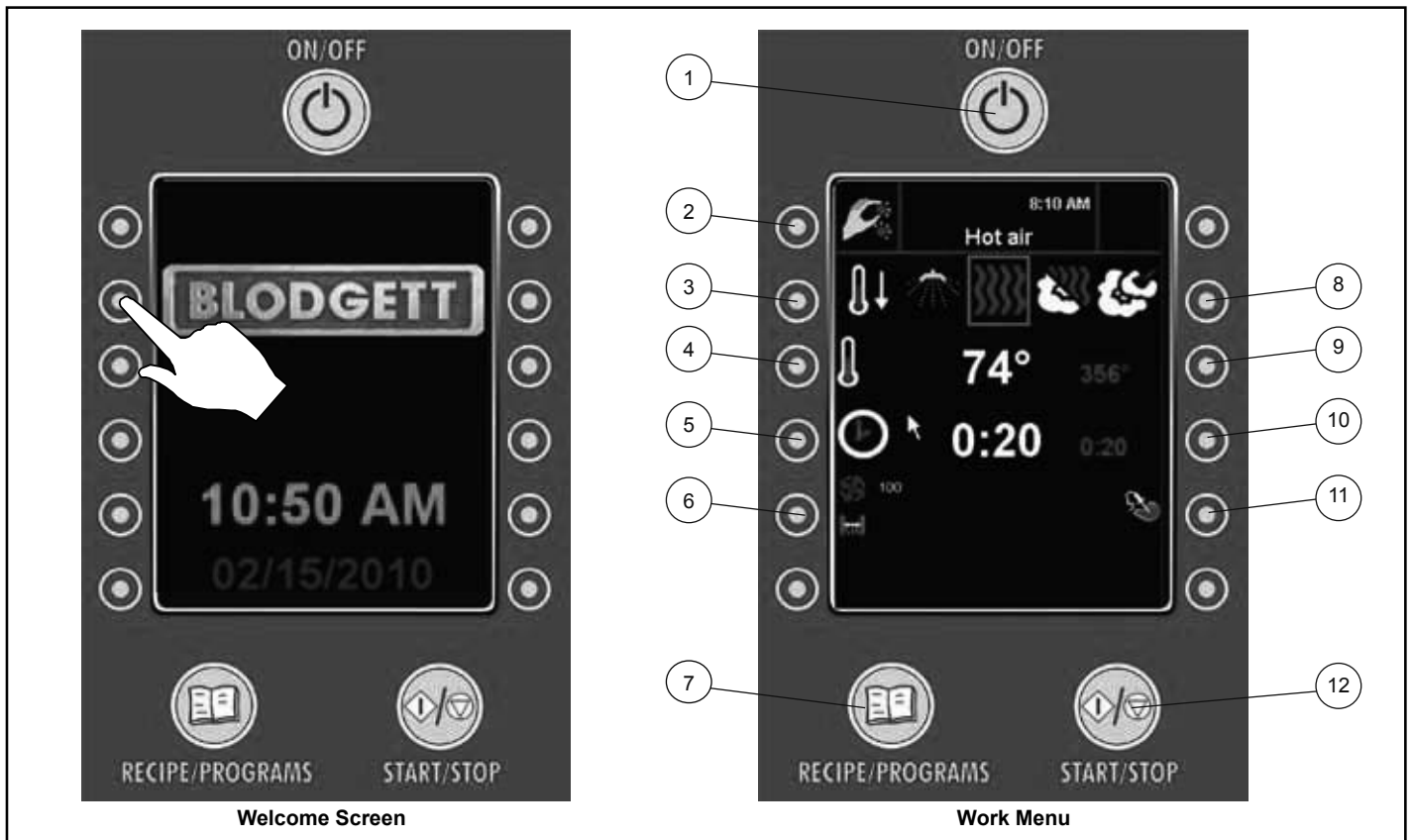


Figure 12



Operation

Manual Cooking

MODE SELECTION

1. Use the keys on the right and left of the mode selection icons to select the desired mode.

NOTE: The selected icon will appear inside a red box in the center of the screen.

Setting Humidity Level in CombiOptima

If CombiOptima is selected you will need to enter the desired humidity level.

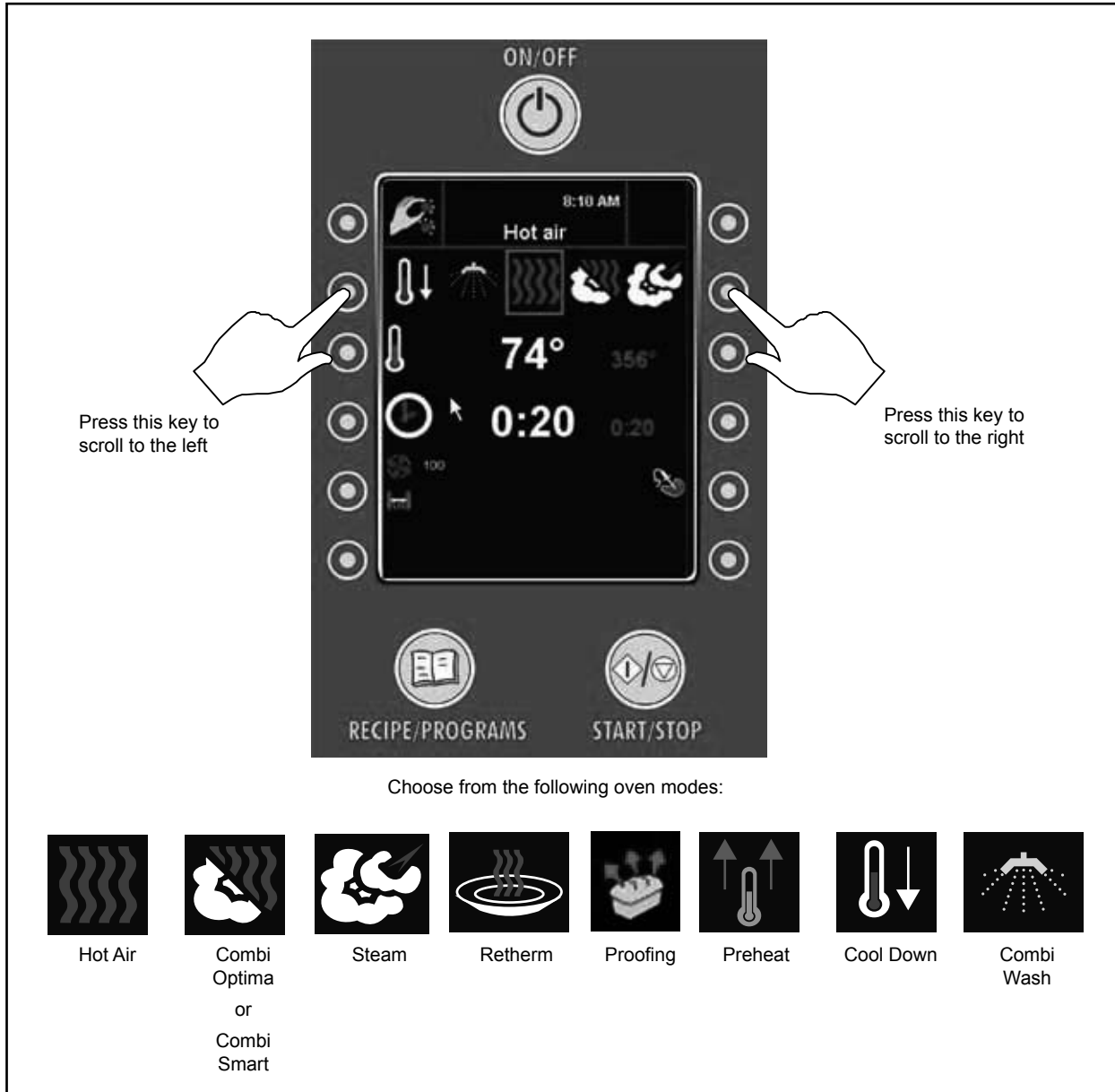


Figure 13

Manual Cooking

SETTING THE COOK TEMPERATURE

1. Use the 3rd keys down on the right or left to set the desired cook temperature. The large white number in the center of the screen displays the actual oven temperature. The smaller red number on the right of the screen displays the set temperature.

SETTING THE COOK TIME

1. Use the 4th keys down on the right or left to set the desired cook time. For continuous operation, press the left key until the display shown no time.

The smaller red number on the right of the screen displays the set cook time.

Once the cook cycle is activated, the large white number in the center of the screen displays the time remaining.

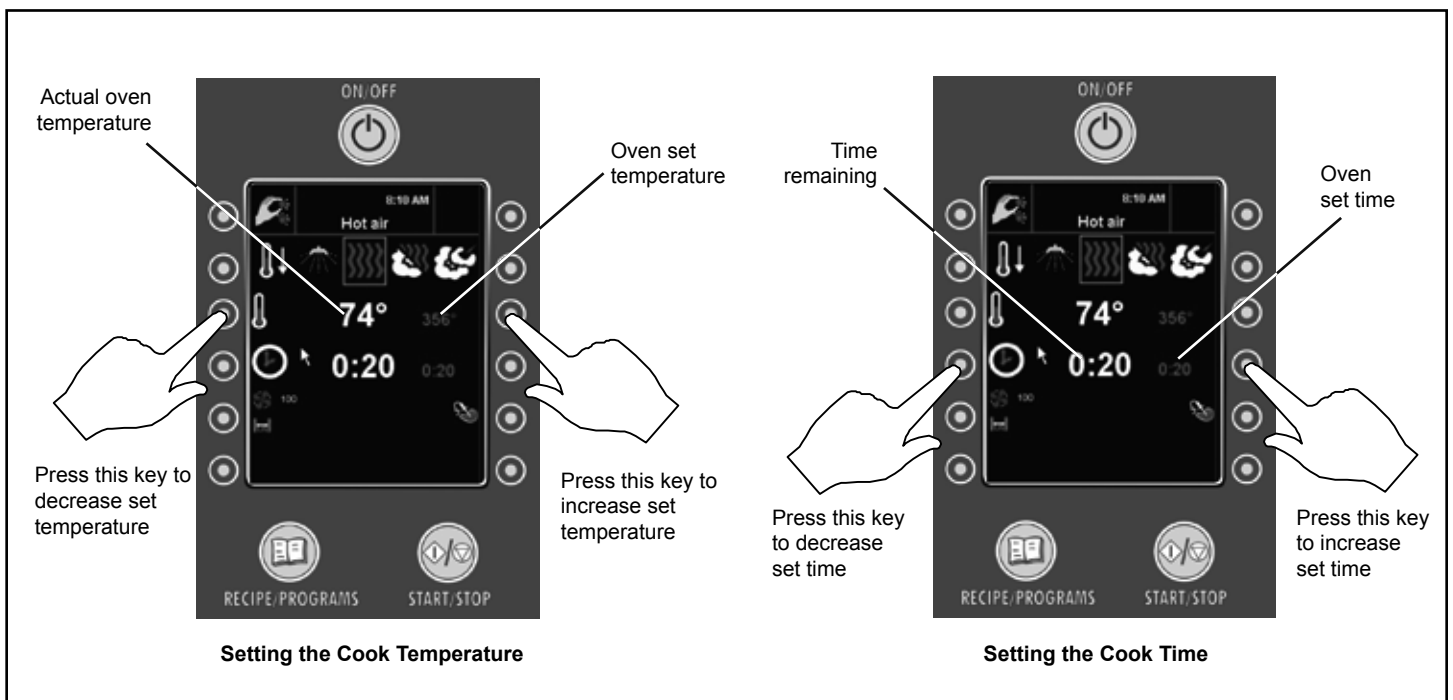


Figure 14



Operation

Manual Cooking

SETTING THE FAN SPEED

The fan function is active in HOT AIR, STEAM and RE-THERM only. In all other modes, the fan is controlled automatically by the oven.

1. Press the FAN and VENT key to access the FAN/VENT submenu.
2. Use the 5th keys down on the right or left to set the desired fan speed.

NOTE: Note that the fan wheel is reversible. It will run clockwise for a few minutes, then reverse and run counterclockwise. This creates an even bake pattern.

Tips for setting fan speed

- A fan speed between 20 and 50% is recommended for puff pastry, Danish pastry, cakes and small products as well as in the Delta-T and Cook & Hold modes.
- You should add 1 to 2 minutes of preparation time for each 1/2 hour when low fan speed is used.
- Fan speeds between 50% and 90% are recommended for particularly juicy end products that can accept longer cook times.
- Fan speeds below 50% cannot be used at temperatures above 390°F (200°C).

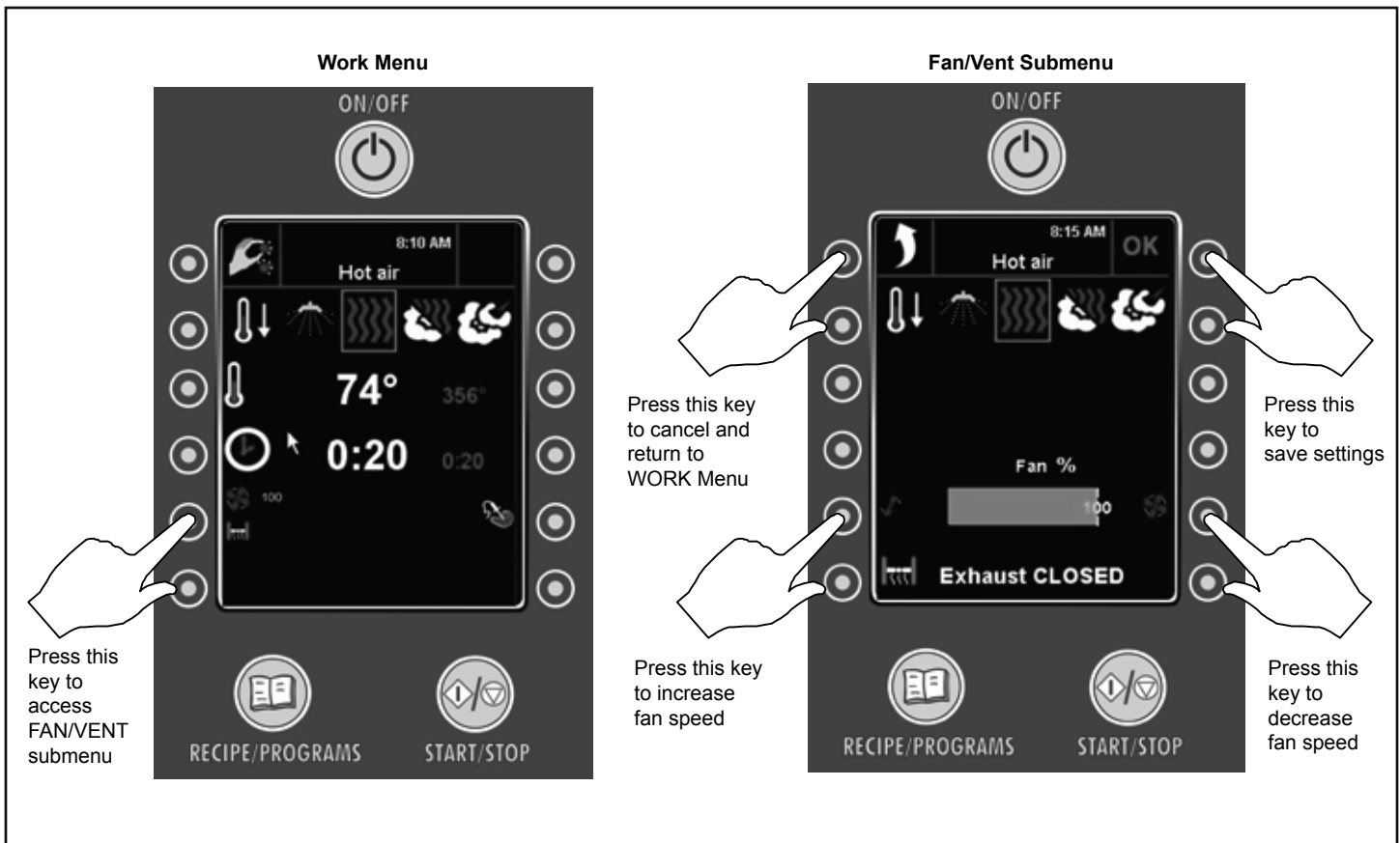


Figure 15

Manual Cooking

SETTING THE VENT POSITION

It is only possible to set the exhaust function in the **HOT AIR mode**. In the other modes, the exhaust function is controlled automatically by the oven.

1. Press the VENT key to toggle between Vent Open or Vent Closed.

Tips for setting vent position

- Open exhaust is recommended for bread and pastry, as well as roasting meat and to achieve a grill effect.

TO RETURN TO WORK MENU

1. Press the OK key on the top right to save your settings and return to the WORK Menu. Press the top right key to return the the WORK Menu without saving your changes.

TO INITIATE MANUAL COOK CYCLE

1. From the WORK Menu, press the START/STOP key located on the bottom left side of the control to initiate the cook cycle.
2. The square around the mode will flash and the display counts down the cook time. The cook time, temperature, fan speed and vent position may be changed during the cook cycle.

In Hot Air mode, press and hold the button on the bottom right of the screen to inject steam.

Press any key to turn on the oven lights.

3. When there is one minute left, the computer counts down from 59 seconds.
4. When the time has expired on the final stage, an alarm sounds and a message appears notifying you that the program is complete. Press the key to the left of ENTER, or open the door, to silence the alarm.

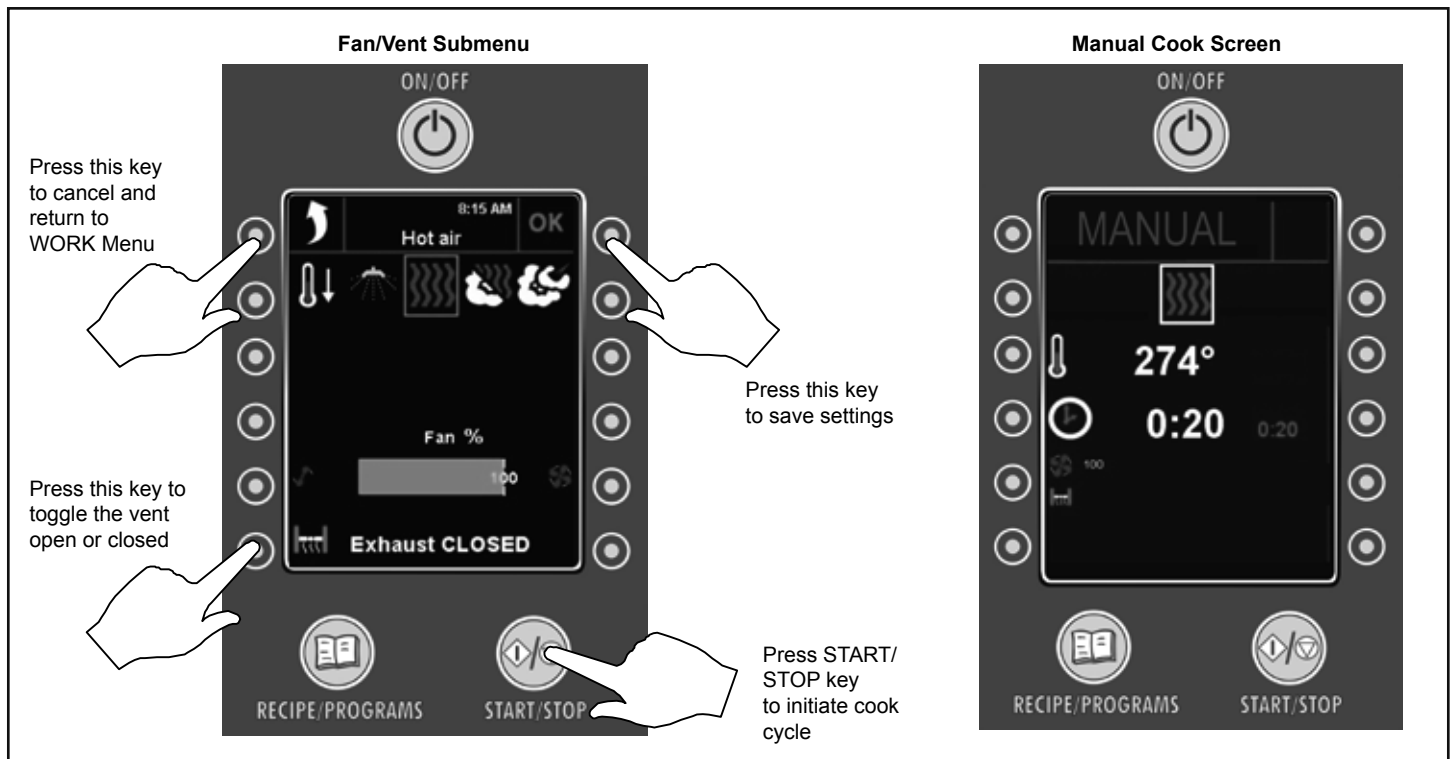


Figure 16



Operation

Core Probe Cooking

All Blodgett BCP/BLCP ovens come standard with one core temperature probe. It is possible to run two core probes at the same time. An additional probe may be purchased from your Blodgett dealer.

The core temperature sensor offers three cooking modes.

- Active
- Delta-T
- Cook & Hold

ENTERING CORE PROBE MODES

Follow this procedure for all three core probe cooking modes.

NOTE: The core probe must be set up prior to activating a cook cycle.

1. Select the desired cooking mode. Refer to instructions on setting the cooking mode.
2. Set the desired fan speed if applicable. Refer to instructions on setting the fan speed.

3. Set the vent position if applicable. Refer to instructions on setting the vent position.
4. Insert the core probe into the center of the product. Then plug the probe into the oven at the connector located in the upper corner of the right side panel.

NOTE: Meat probe on mini combi models are internal and do not need to be plugged into the oven.

5. Press the CORE PROBE key on the WORK Menu. The control displays the Core Probe submenu.
6. Press the key next to the core probe icon. The control displays the Set Core Probe screen.

The graph on the display illustrates the difference between the actual oven temperature and core temperature. The blue line represents core temperature probe 1. Core probe 2 is green. The red line is the actual oven temperature.

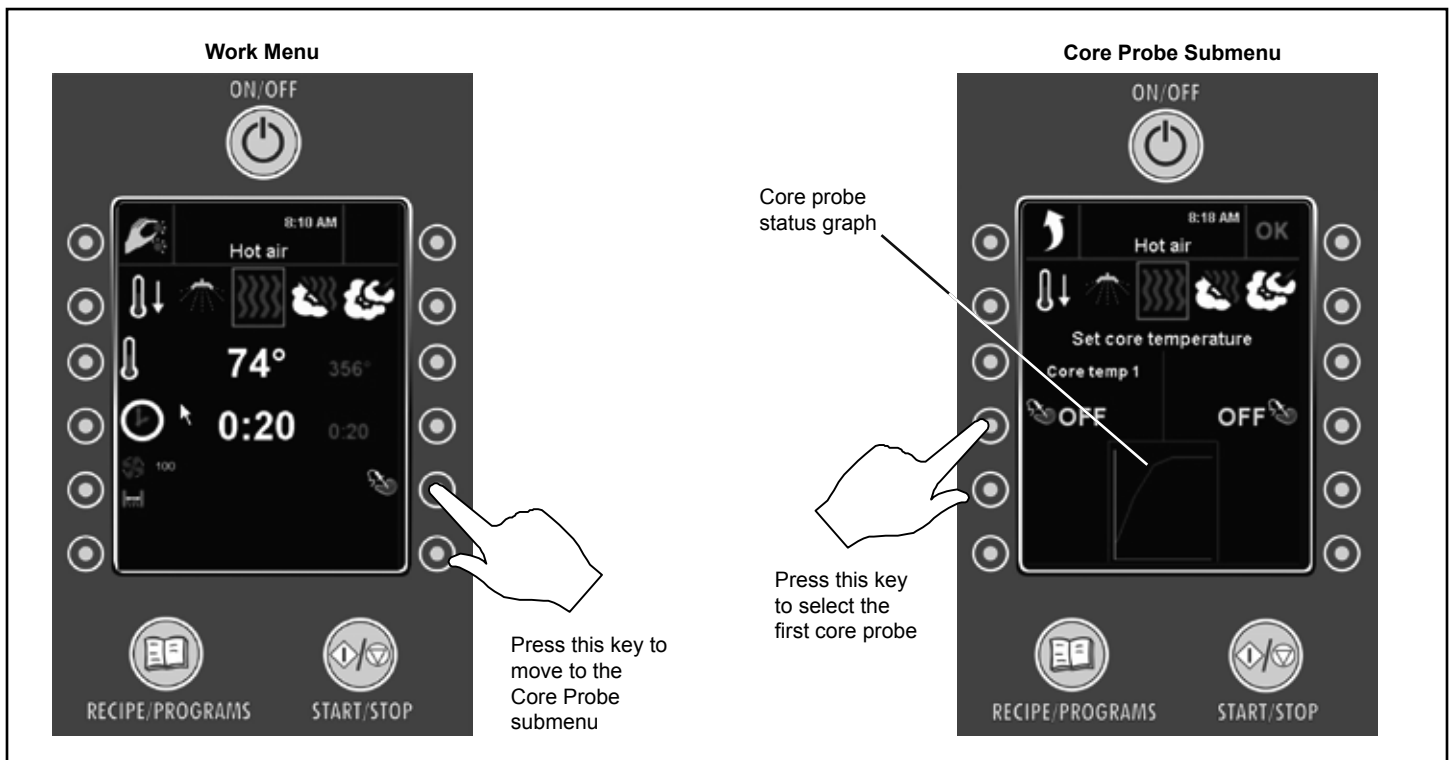


Figure 17

Core Probe Cooking

ACTIVE CORE PROBE COOKING

In the active mode, the core probe will notify you when the product has reached the desired pull temperature. The cook temperature is constant in the active mode.

1. Follow steps 1-6 on the page 26 to enter the core probe cooking screens.
2. Use the keys on the left of the display to set the desired core probe pull temperature. The core probe set temperature is displayed in red.
3. Press the OK key to save the save the desired core probe temperature.
4. Press the START/STOP key to start the core probe cook cycle.
5. When the product has reached the desired core temperature an alarm sounds and the display reads ENTER. Press the key next to ENTER, or open the door, to silence the alarm.
6. Unplug the core probe and remove the product.

COOKING WITH TWO CORE PROBES

When one of the probes reaches the desired core temperature, an alarm sounds and a ENTER appears in the display.

1. Press the key next to ENTER, or open the door, to silence the alarm.
2. Take out the product and close the door.
3. The oven continues until the second probe reaches the desired core temperature.

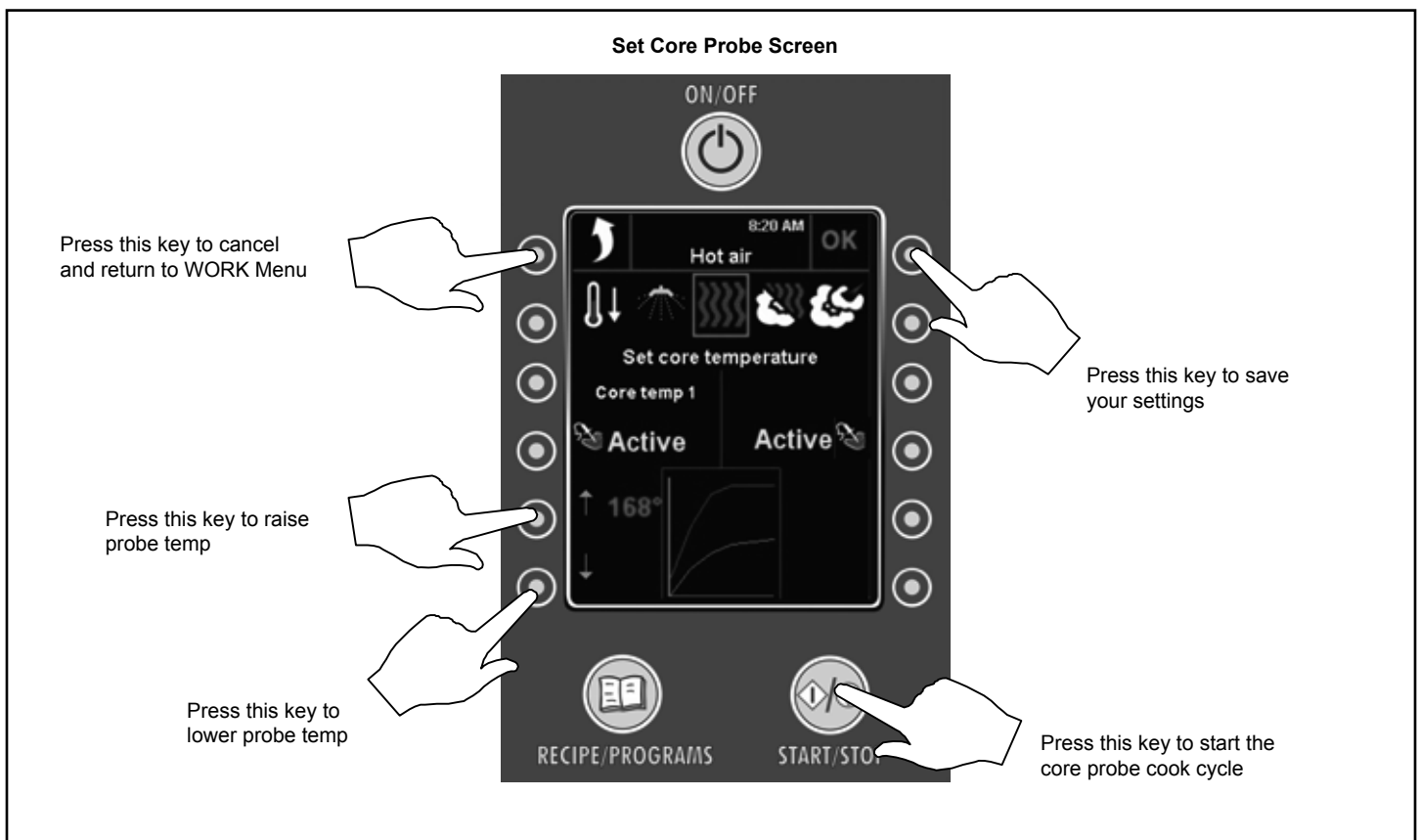


Figure 18



Operation

Core Probe Cooking

DELTA-T COOKING

In the Delta-T mode the oven temperature adjusts relative to the actual core temperature of the product. Delta-T provides gentle cooking resulting in a tender, juicy product. Cooking with Delta-T reduces shrinkage by up to 20% compared to traditional modes of cooking.

1. Follow steps 1-6 on page 26 to enter the core probe cooking screens.
2. Press the CORE PROBE key on the WORK Menu. The control displays the Core Probe submenu.
3. Press the Core Probe key twice to access the Delta-T cooking screen.
4. Use the keys on the left of the display to set the desired core probe pull temperature. The core probe set temperature is displayed in red.
5. Press the OK key to save the save the desired core probe temperature.
6. Press the START/STOP key to start the Delta-T cook cycle.

7. When the product has reached the desired core temperature an alarm sounds and the display reads ENTER. Press the key next to ENTER, or open the door, to silence the alarm.
8. Unplug the core probe and remove the product.

Tips for Delta-T Cooking

- For best results start with an oven temperature of 85-100°F (30-40°C).
- HOT AIR mode is recommended for very fatty and small roasts. STEAM mode is recommended for large hams with bones. RETHERM mode is recommended for poultry and other lean pieces of meat.

Recommended Core Temperatures

- Rare 125-135°F (52-57°C)
- Medium 140-145°F (59-62°C)
- Well Done 160-185°F (72-85°C)

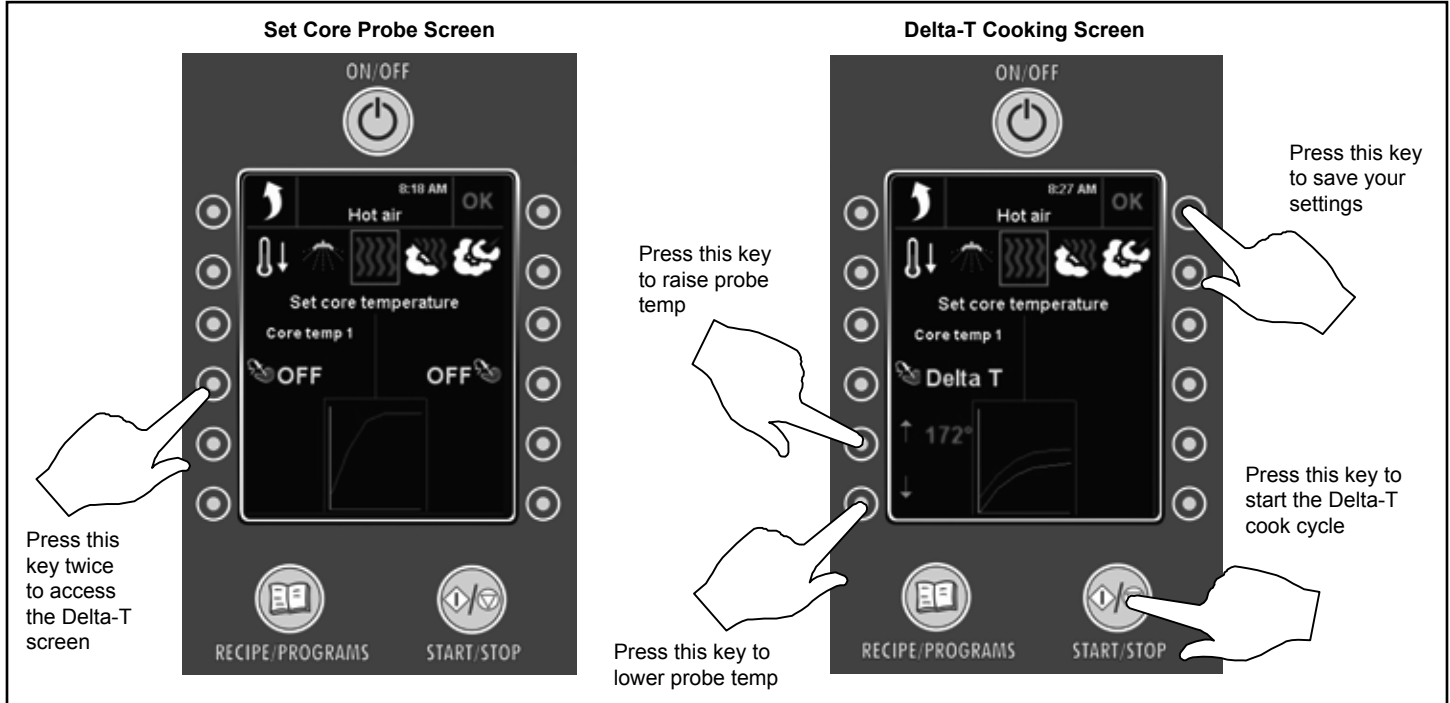


Figure 19

COOK & HOLD

Cook & Hold is an extension of Delta-T cooking. The oven temperature adjusts relative to the actual core temperature of the product. When the desired core temperature is reached, the oven adjusts the cavity to maintain the core temperature, acting as a warming mode. Cook & hold is suitable for roasting over night when the staff is off duty.

1. Follow steps 1-6 to enter the core probe cooking screens.
2. Press the CORE PROBE key on the WORK Menu. The control displays the Core Probe submenu.
3. Press the Core Probe key three times to access the Cook & Hold cooking screen.
4. Use the keys on the left of the display to set the desired core probe temperature. The core probe set temperature is displayed in red.
5. Press the OK key to save the save the desired core probe temperature.

6. Press the START/STOP key to start the Cook & Hold cook cycle.
7. When the product has reached the desired core temperature the display will read HOLD???. and the oven will adjust the cavity temperature to maintain the core probe temperature.
8. Unplug the core probe and remove the product when ready to serve.

Tips for Using Cook & Hold

- Recommended holding temperature is 140-150°F (60-65°C). At higher temperatures a gradual dehydration of proteins takes place, the weight of the meat is reduced and the meat becomes less juicy.
- With a hold temperature of 140-150°F (60-65°C), the meat can be taken out immediately before carving.
- After being held for 5-6 hours shrinkage increases.

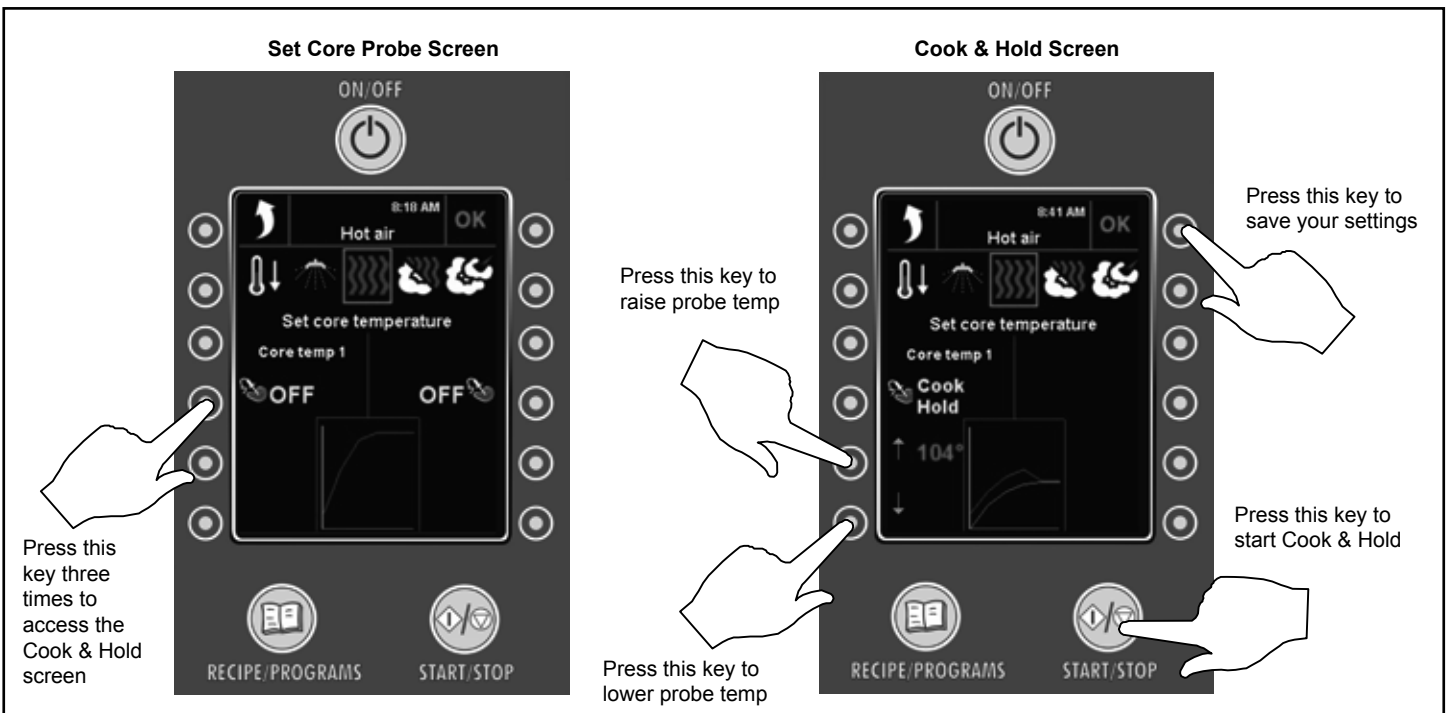


Figure 20



Operation

Programmed Cooking

BCP/BLCP ovens can store 200 product programs with 10 cooking stages each. Products are grouped into categories (beef, chicken, bread, etc.) for easy retrieval. Use the following procedure to cook using a pre-programmed product recipe.

1. Press the PROGRAM key located on the bottom right of the control. The Program submenu is displayed.

The right side of the display shows the product categories. The green arrow at the bottom indicates there are more categories than displayed.

The left side of the display shows the recipes in the current category.

2. If the desired category is not visible, press the key next to the green arrow to display additional categories.
3. Press the key next to the desired product category.
4. The product programs in the chosen category are displayed on the right side of the screen. If the category has more than 5 products a scroll key will appear at the top of the category list. Press this key to scroll through the product programs in the category.

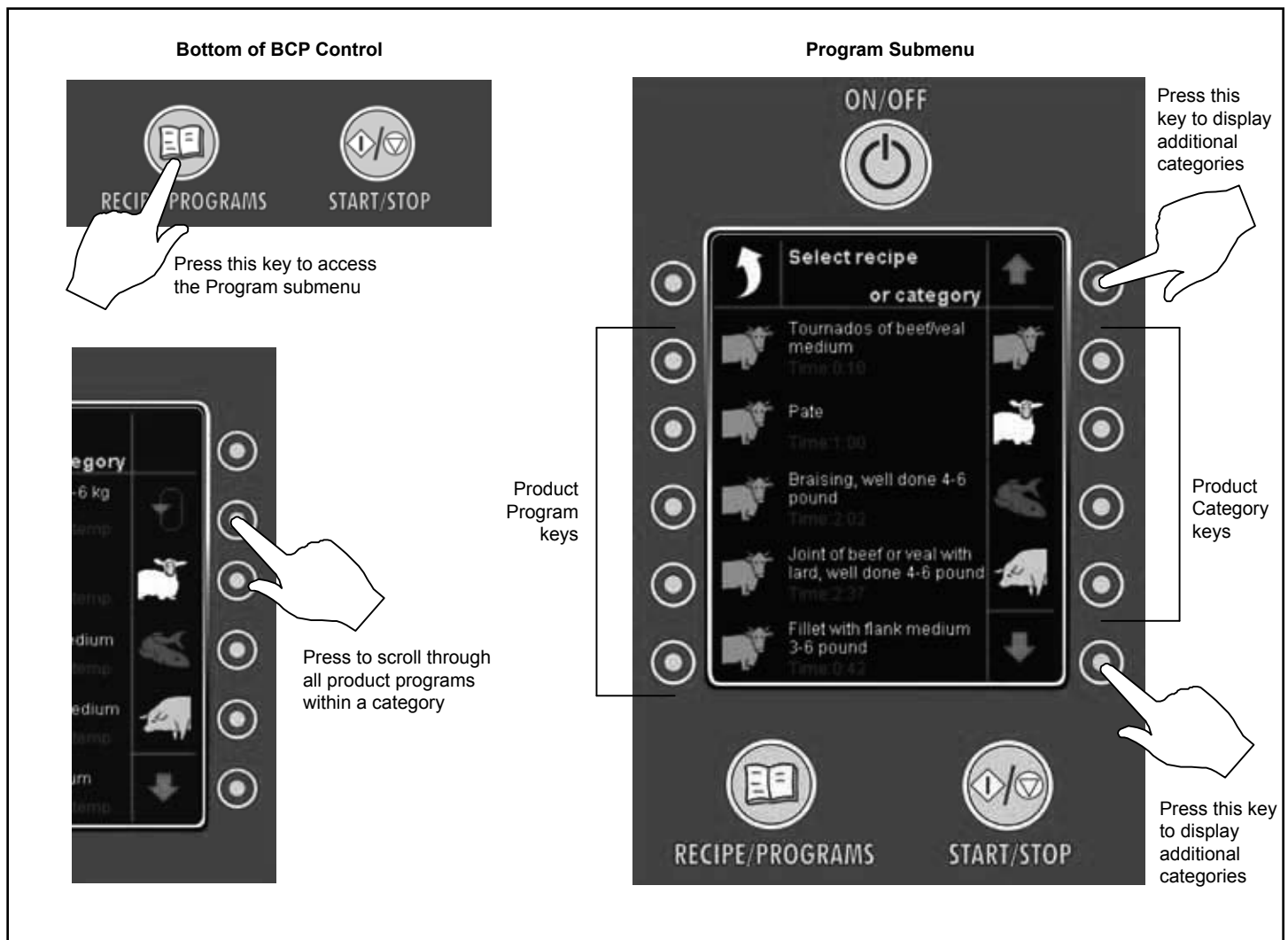


Figure 21

Programmed Cooking

5. Press the key next to the desired product program. The display changes to the Edit Step screen. This screen gives the operator the chance to change the cook temperature, time, fan speed, vent and humidity level (if applicable) for any stage of the program. Changes made will be for the current bake only. The program will not be changed for future bakes.
6. Press the START/STOP key to initiate the programmed cook cycle. The display shows the Program Cooking screen.
7. The square around the mode for the current stage will flash and the display counts down the cook time.
8. When there is one minute left in each stage, the computer counts down from 59 seconds.
9. When the time has expired on the final stage, an alarm sounds and a message appears notifying you that the program is complete. Press the key to the left of ENTER, or open the door, to silence the alarm.
10. The control returns to the WORK Menu.

NOTE: If the first stage of the program is a preheat, an alarm sounds at the end of the stage and a message appears notifying you that the preheat is complete. Press the key next to ENTER to silence the alarm and proceed to stage 2.

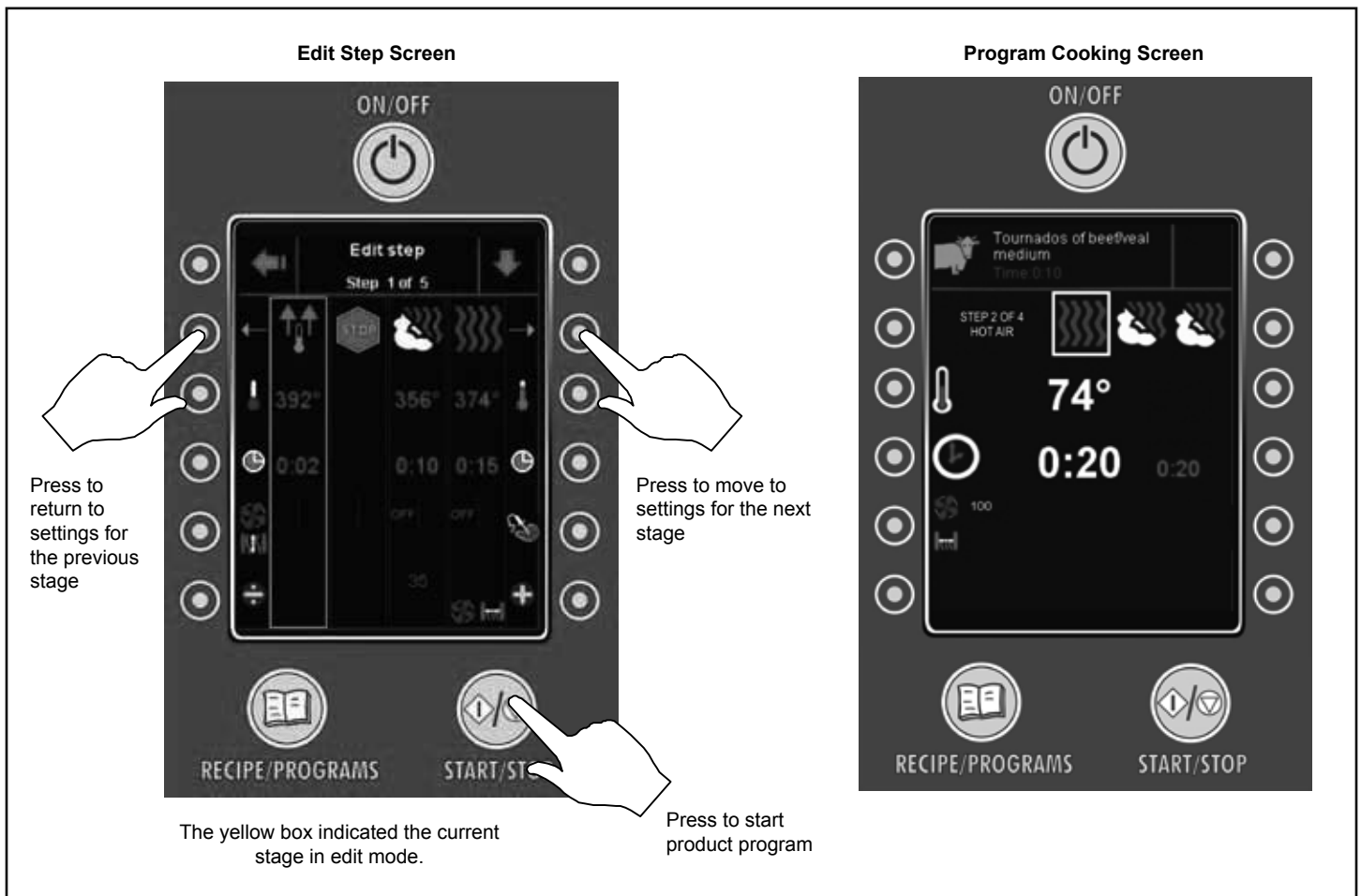


Figure 22



Operation

Programming a Product

Use the following procedure to create a new product program or edit an existing program.

1. Press the MAIN MENU key in the upper left corner to advance the control to the main menu.
2. Press the EDIT PROGRAM key on the MAIN menu.

If, when one of the functions in the main menu is activated, a screen appears asking for a code, this func-

tion is blocked. You need a code to access. Select enter code, press 876412 and confirm by pressing OK in the upper right corner.

3. To create a new product recipe, press the NEW RECIPE key. To edit an existing product recipe, follow the procedure on to select the product program to be edited.

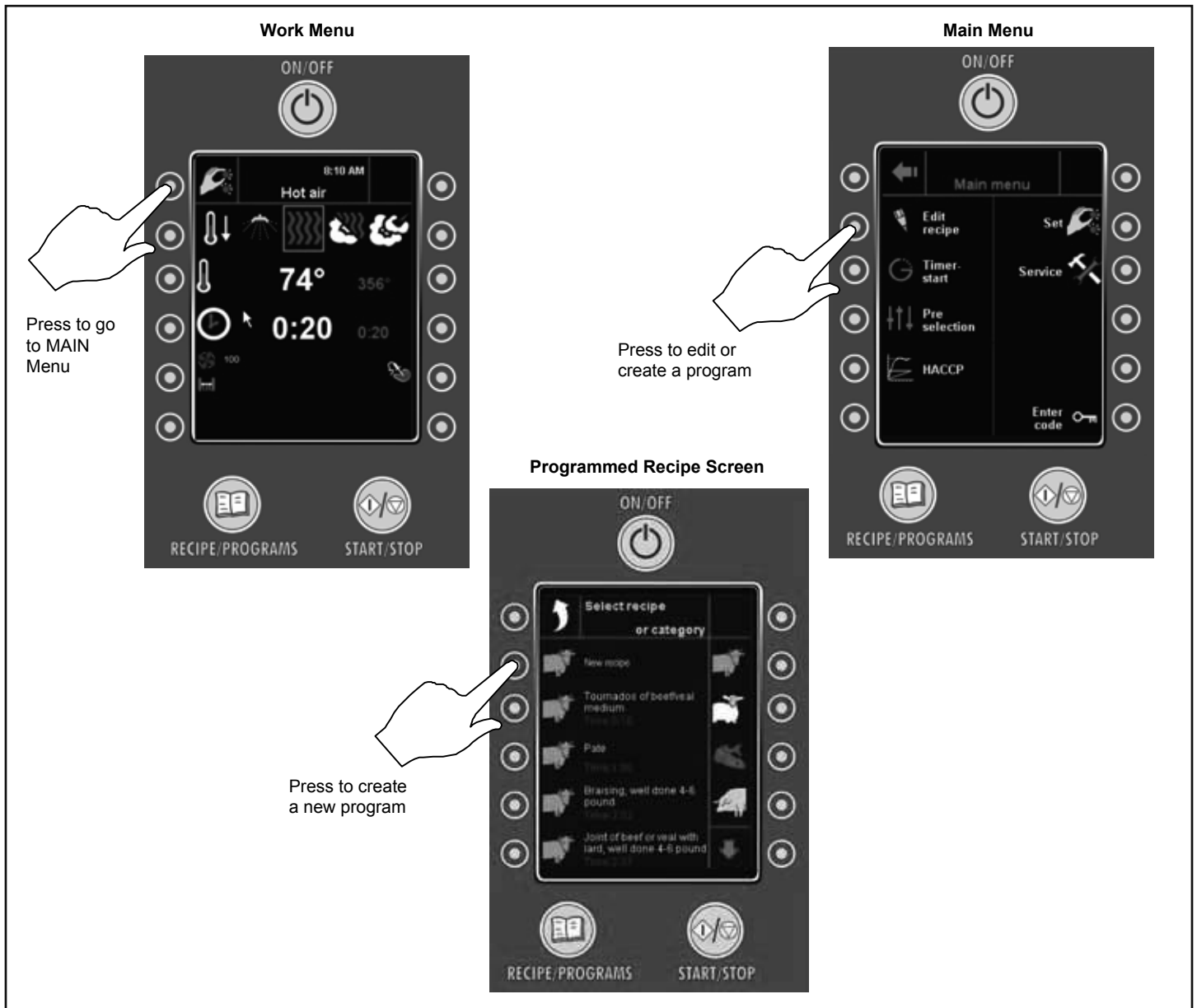


Figure 23

Programming a Product

- The Edit Program screen is displayed. This is the main screen for creating and editing product programs.

Naming or Renaming the Product Program

- Press the Change Text key on the Edit Program screen. The ENTER TEXT screen is displayed.

NOTE: Skip this step if you are editing an existing program and do not need to change the name.

- Use the keys on the right and left of the screen to enter a new name, or edit an existing product name. below for details.

Press the green arrow key on the top right at any time to cancel the edit and return to the EDIT PROGRAM screen without saving your changes.

- Press the OK key to save your changes. The display return to the EDIT PROGRAM screen.

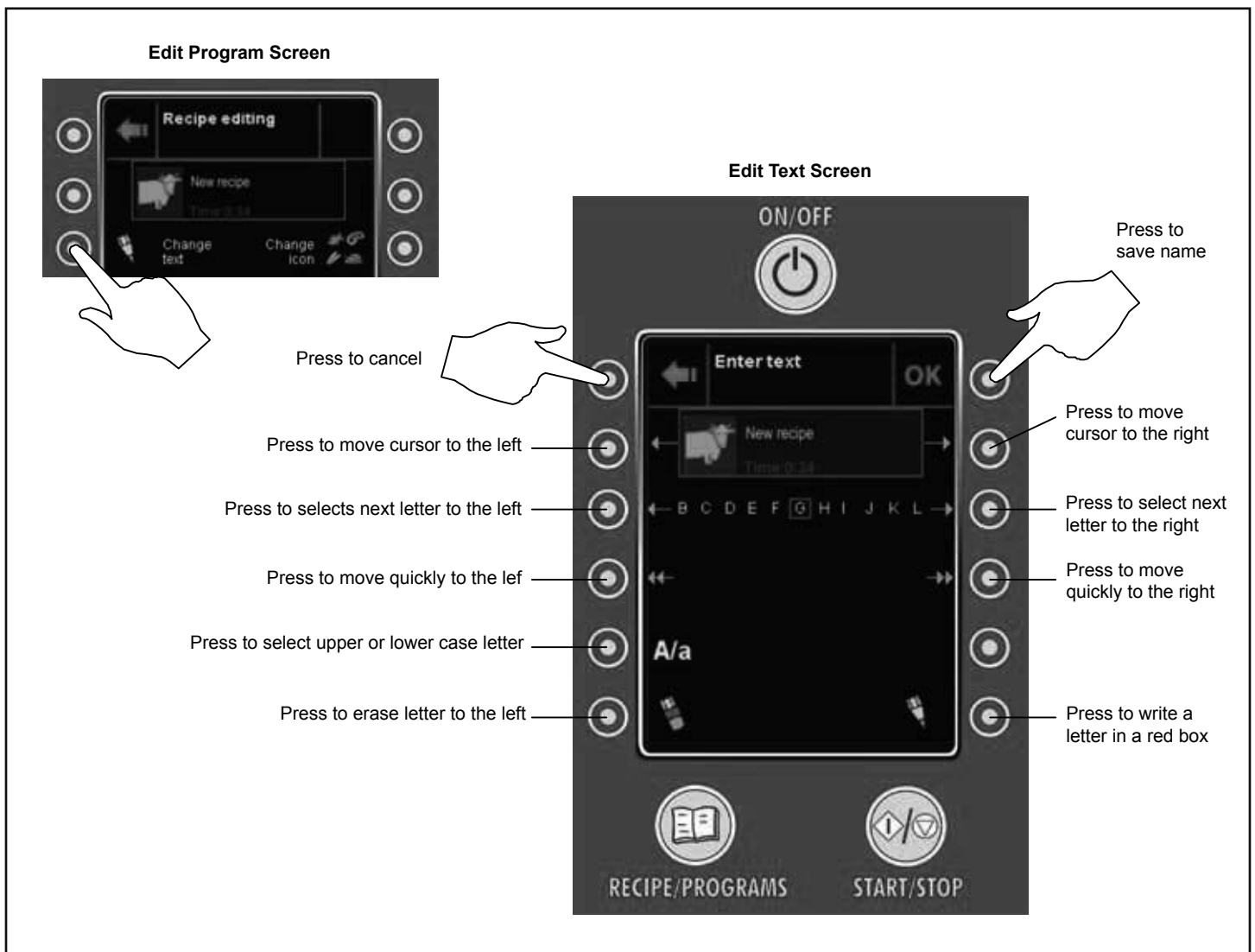


Figure 24



Operation

Programming a Product

Selecting or Changing the Product Category

8. Press the CHANGE ICON key on the Edit Program screen. The SELECT CATEGORY screen is displayed.

NOTE: Skip this step if you are editing an existing program and do not need to change the category.

9. Use the keys on the right and left of the screen to select the desired product category. See below for details.

Press the green arrow key on the top right at any time to cancel the edit and return to the EDIT PROGRAM screen without saving your changes.

10. Press the OK key to save your changes. The display return to the EDIT PROGRAM screen.

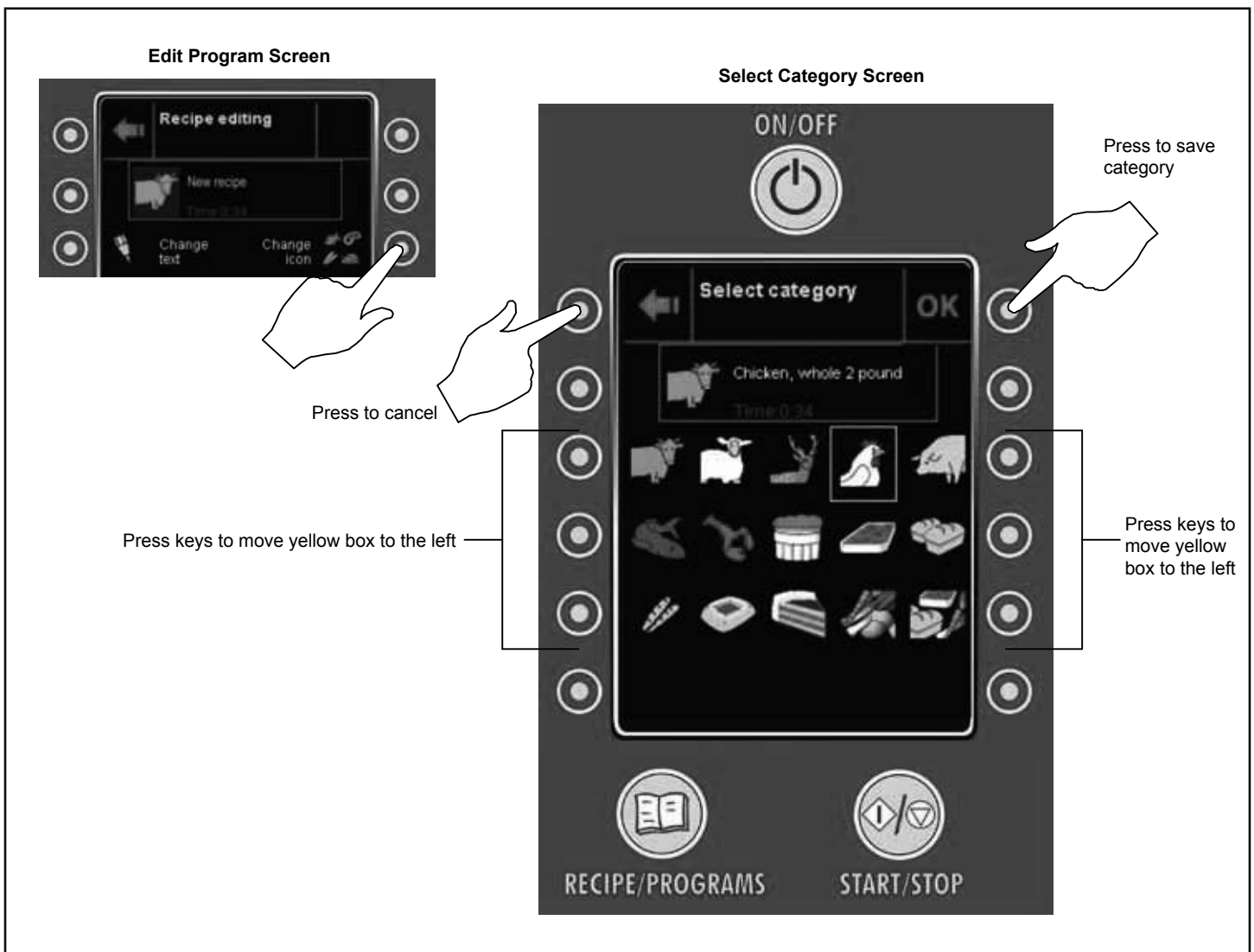


Figure 25



Programming a Product

Creating or Changing the Product Program Cooking Steps

11. Press the CHANGE STEPS key on the Edit Program screen. The EDIT STEP screen is displayed.

NOTE: Skip this step if you are editing an existing program and do not need to change the program for any of the cooking steps.

12. If programming a new product be aware that the control will provide three steps automatically:

The 1st step is a preheat. Use the keys to the left and right to set the desired preheat temperature and time.

The 2nd step is a stop. This step will sound an alarm when the preheat step is complete alerting the operator that the oven is ready to accept product.

The 3rd step contains a default cook program that you can modify as needed.

13. Press one of the top two keys to scroll the yellow box to the 3rd step.

NOTE: If editing an existing program, use these keys to select the step to be edited.

14. Press the green arrow down key to advance to the EDIT STEP CHANGE FUNCTION screen.

15. The mode for the selected step appears in a yellow box on the top row. Press the keys on the right and left of the bottom row until the desired mode appears inside the red box.

16. Use the keys to the side of the middle row to select either add, delete or change

ADD - Use Add to add a new step. The green line next to the current step indicates where the new step will be inserted. Use the keys to the right and left to move the green line if necessary.

DELETE - Use Delete to remove the current highlighted step.

CHANGE - Use Change to modify the mode of the current highlighted step.

17. You may have up to 10 cooking steps. Preheat, Stop and Cool Down do not count as cooking steps. Once all steps have been added, deleted or changed, press the green up arrow key to return to the EDIT STEP screen.

18. To edit the cooking parameters, scroll the yellow box to the step to be edited.

19. Use the keys on the side to set the desired temperature, time, fan speed, vent position and humidity (if applicable) for the selected step. You may also program a core probe cook. See the directions for core probe cooking.

20. When all steps are correct, press the green side arrow at the top left of the screen to return to the EDIT PROGRAM screen.

Saving the Product Program

21. Press the SAVE key to save your program to the oven control.

Exiting Program Mode

22. Press the green side arrow at the top left of the screen three times to return to the WORK menu.



Operation

Programming a Product

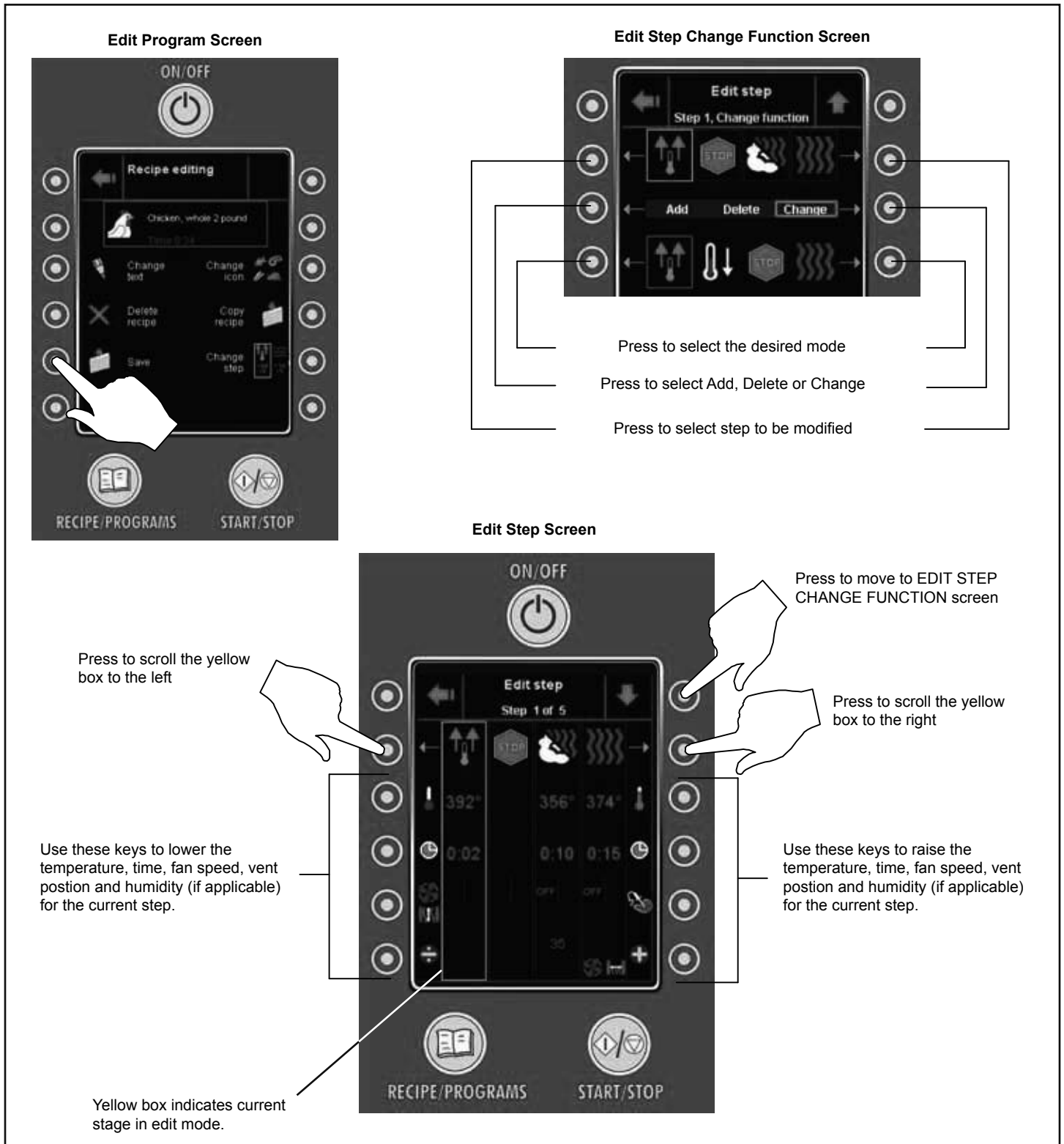


Figure 26

Setting a Timed Start

Timer Start makes it possible to start the oven before staff arrives. This way, the oven will be hot when you come in in the morning.

1. Press the MAIN MENU key in the upper left corner to advance the control to the main menu.

2. Press the TIMED START key on the MAIN menu. The Timer Start screen is displayed.
3. Choose between START TIME (for a single instance timed start) or DAILY START (to program a daily timed start).

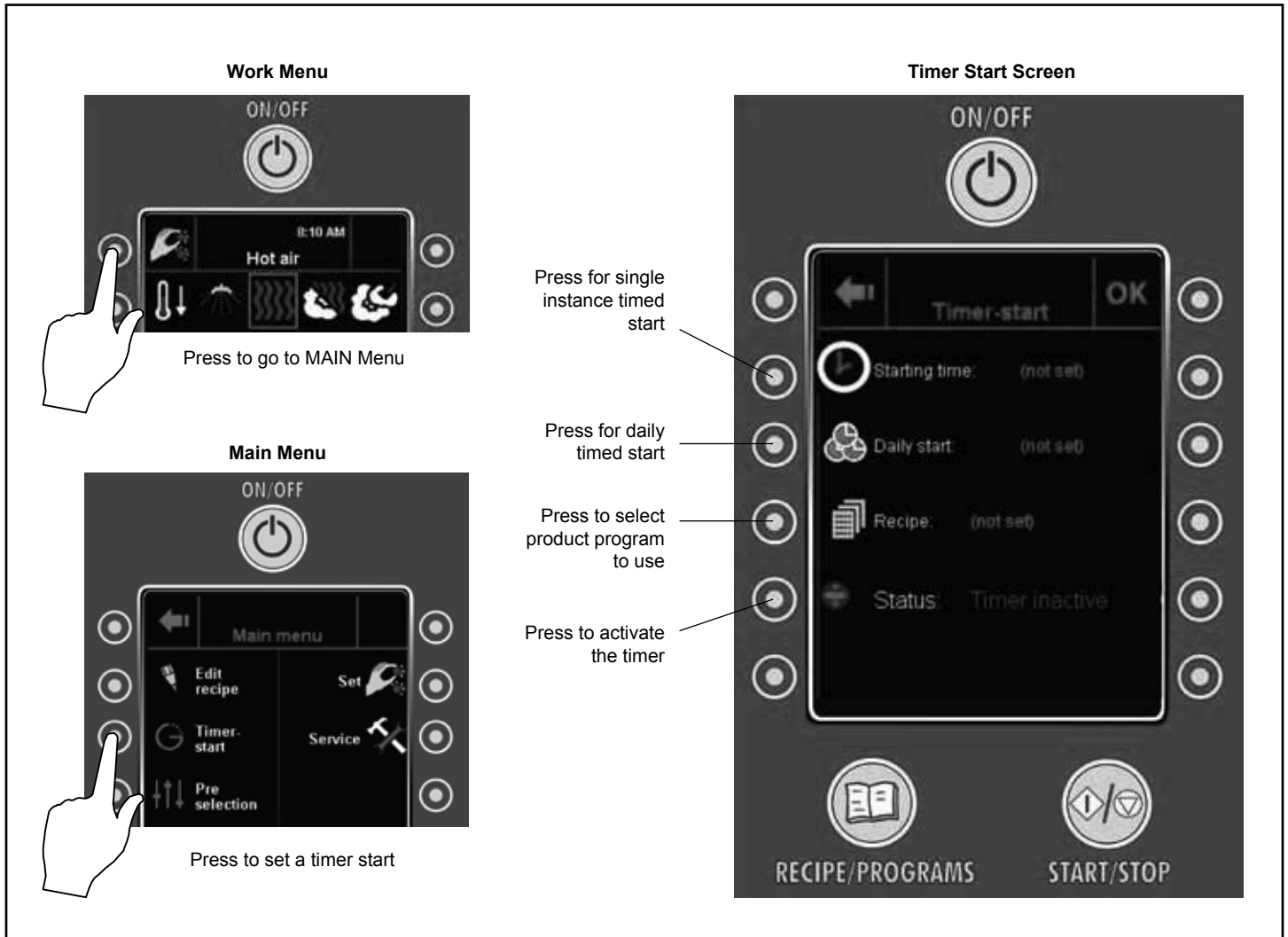


Figure 27



Operation

Setting a Timed Start

Single Instance Timed Start

1. The control displays the Starting Time screen.
2. Use the side arrow keys to select the parameter to set. The current parameter is indicated by the red box.
3. Use the up and down arrow keys to change the current parameter.

NOTE: Set only the date, disregarding month and year.

4. Press the OK key to save your settings and return to the TIMER START screen.
5. Press the RECIPE key to select the Product Program to run with the timed start. See instructions on selecting a product program.

6. Press the STATUS key to activate the timed start.
7. When time setting is complete, press OK to save your settings and return to the Main Menu.
8. Press the main power switch to turn off the oven. The oven restarts automatically when the set date and time is reached. **The door must be closed while TIMER START is active.**

NOTE: You may activate the timer and not turn off the oven until you have finished for the day.

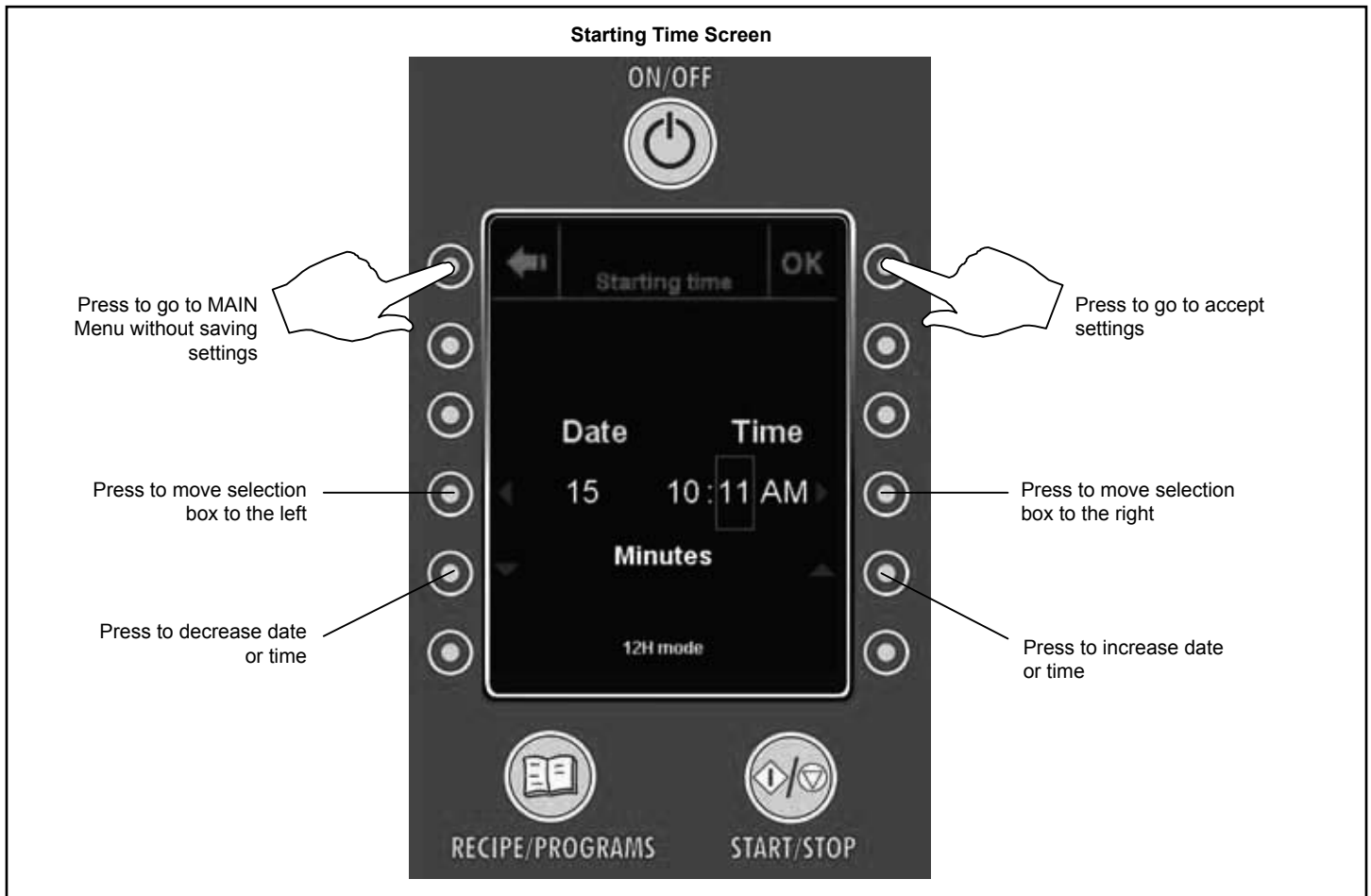


Figure 28

Setting a Timed Start

Daily Timed Start

1. The control displays the DAILY START screen.
2. If the clock next to a day is red, that day is not currently active. If the clock is green, a daily timer is currently active for that day.
To activate all 7 days at once press the DAILY TIMER key on the right of the screen.
3. Use the keys to on the right side of the screen to change the start time for each day.
4. Press the OK key to save your settings and return to the TIMER START screen.

5. Press the RECIPE key to select the Product Program to run with the timed start.
6. Press the STATUS key to activate the timed start.
7. When time setting is complete, press OK to save your settings and return to the Main Menu.
8. Press the main power switch to turn off the oven. The oven restarts automatically when the set date and time is reached. **The door must be closed while TIMER START is active.**

NOTE: You may activate the timer and not turn off the oven until you have finished for the day.

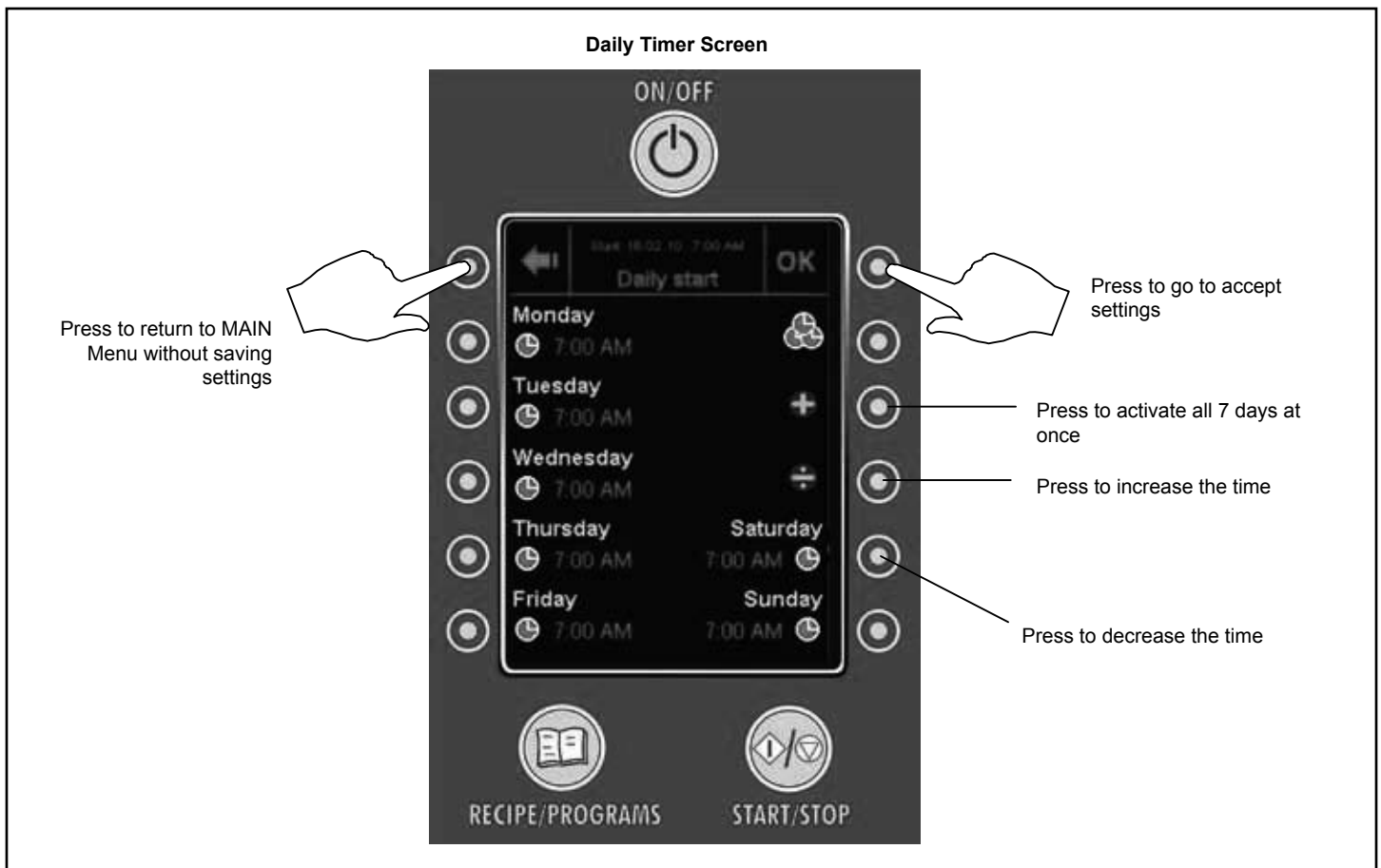


Figure 29



Operation

Setting Preset Time & Temperature

You can make changes to the preset time and temperature in all modes except CombiWash.

NOTE: Core temperature, fan/exhaust and Combi Optima (humidity content) cannot be set in this menu.

1. From the Work menu select the mode to preset. Enter the desired preset time and temperature.
2. When all 3 parameters have been entered. Press the MAIN menu key on the top left.
3. Press the PRESELECTION key on the left side of the screen. The Preselection screen is displayed.
4. Verify the mode, time and temperature are correct.
5. Press the OK key to accept the parameters and return to the Main menu.
6. Press the Arrow key at the top left of the screen to return to the Work menu.
7. Repeat this procedure for any additional cooking modes.

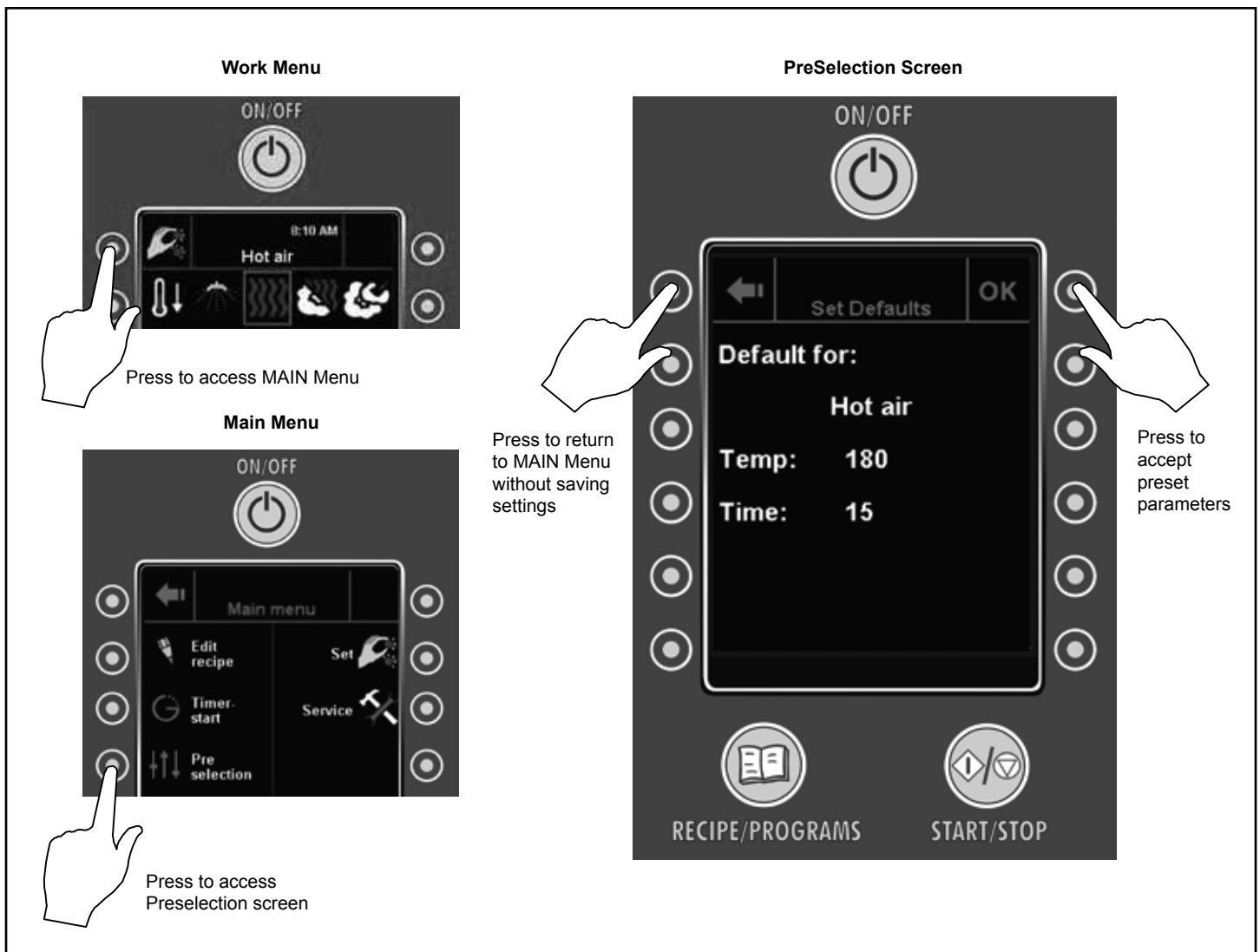


Figure 30

1. Press the MAIN MENU key in the upper left corner to advance the control to the main menu.
2. Press the OVEN SETUP key on the MAIN menu. The Oven Setup menu is displayed.

SETTING THE LANGUAGE

1. Press the LANGUAGE key on the left of the screen.
2. Select the key next to the desired language. Only ten languages are displayed at one time. To view additional languages press the down arrow key at the top right of the screen.
3. Once the new language is selected all text on the screen is automatically translated. There is no need to accept the change.

SETTING THE OVEN ALARM

1. Press the ALARM SOUND key on the right side of the control. The display changes to the Alarm Sound screen.
2. Use the keys on the left and right of the control to adjust the alarm volume, frequency and duration.
3. Press the OK key in the top right corner of the display to save the changes. The control returns to the Oven Setup menu.

SETTING THE OVEN TIME

1. Press the SET TIME key on the right side of the control.
2. Use the side arrow keys to select the parameter to set. The current parameter is indicated by the red box.
3. Use the up and down arrow keys to change the current parameter.

NOTE: Set only the date, disregarding month and year.

4. Press the OK key to save your settings and return to the Oven Setup menu.

SETTING THE OVEN SETUP



WARNING!!

Incorrect changes to the set up of the oven may have a serious effect on its reliability in service. Contact your Blodgett service agent before making any changes.

1. Press the OVEN SETUP key on the right of the screen.
2. Select the oven parameter with the the vertical arrows on the right of the screen. Change the parameter using the horizontal arrows at the bottom of the screen.
3. When all parameters are set, press the OK key at the top right of the screen. The control returns to the Oven Setup menu.



Operation

Oven Setup

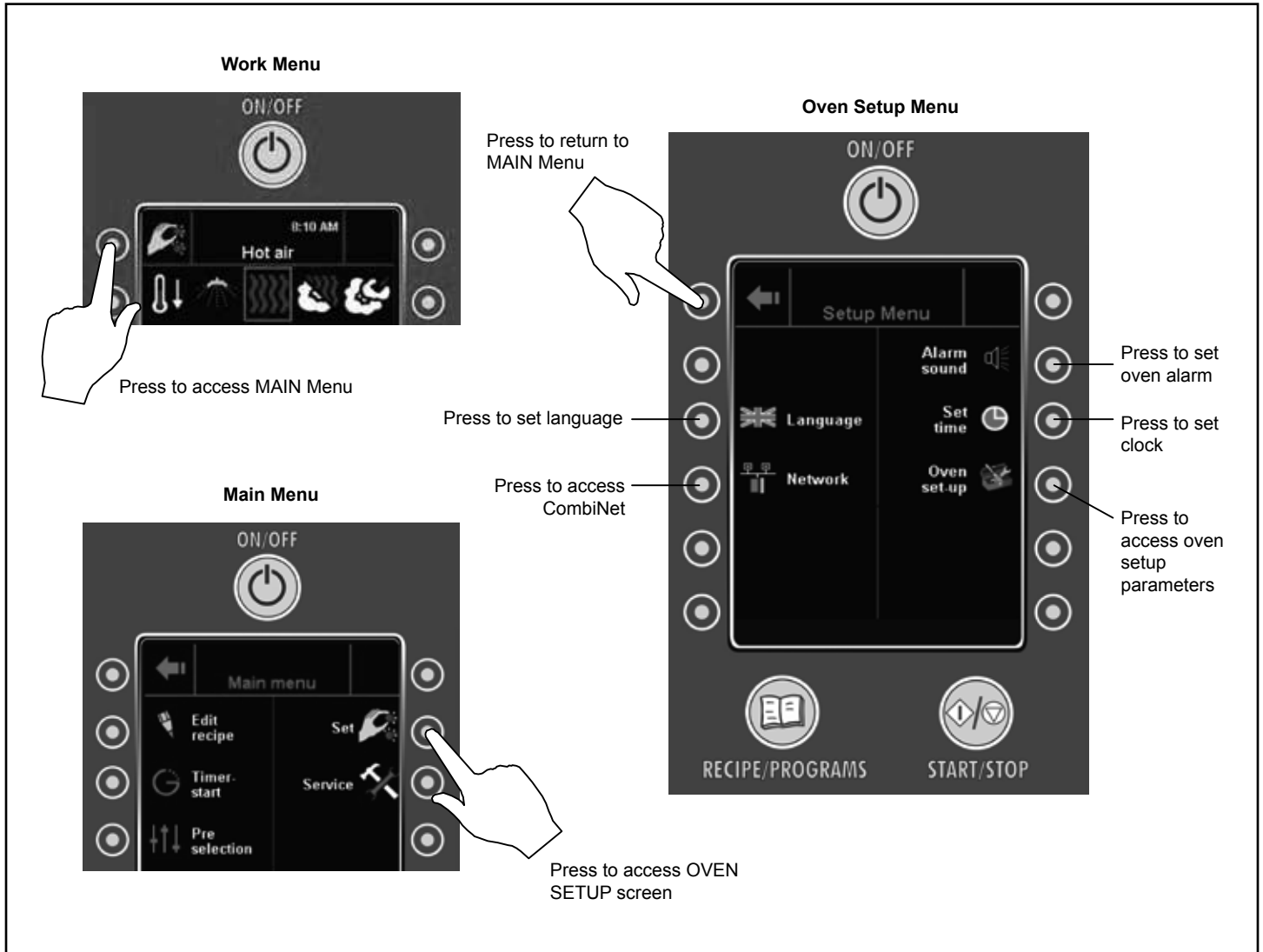


Figure 31

USB Functions

The Blodgett BCP/BLCP comes standard with a USB port located underneath the control compartment. The USB will enable upload and download of product recipes as well as HACCP data.

To Access USB Menu

1. Insert the USB card into the slot below the control compartment.
2. From the MAIN menu, press the SERVICE key. The USB Menu is displayed.

To Backup System Data

1. Press the key labelled Take Backup on the left side of the USB screen.
2. The control briefly displays the files to be backed up including product recipe programs, counters, error logs, oven setup and Combi Optima data.
3. Data files are automatically named according to the year, month, date and time they were saved.
4. When backup is complete, the control returns to the SERVICE menu.

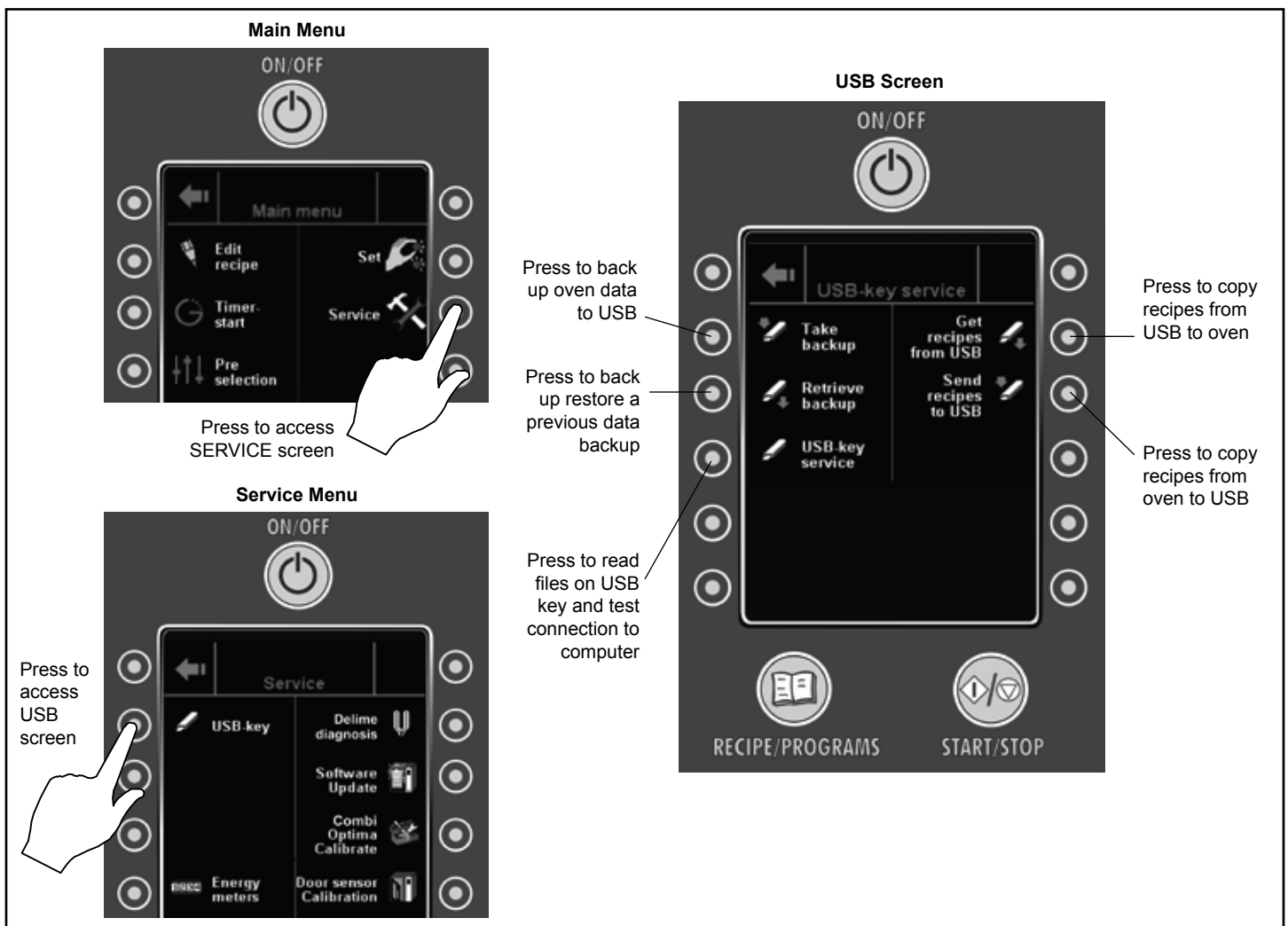


Figure 32



Operation

USB Functions

To Restore System Data from USB

1. Press the key labelled Retrieve Backup on the left side of the USB screen.
2. Backup data is stored by oven serial number. If the same USB key is used for more than one oven, be sure to select the correct serial number.
3. Select the data file to be restored. Data files are automatically named according to the year, month, date and time they were saved.
4. Press the OK button in the upper right corner of the display to restore the selected data file.
5. Use the MAIN POWER key at the top of the control to reboot the oven.

Copy Recipes from USB to Oven

1. Press the key labelled Get Recipes from USB on the right side of the USB screen.
2. Select the recipes to be copied to the oven.

NOTE: The control displays the product categories in yellow as folders. Individual program recipes are displayed in white.

3. Press the OK button in the upper right corner of the display to accept the recipes to be copied.
4. The RECIPE ACCEPT screen is displayed. Press ADD to add the selected product programs to the oven. Press OVERWRITE to overwrite existing programs with the recipes on the USB.

Copy Recipes from Oven to USB

1. Press the key labelled Send Recipes to USB on the right side of the USB screen.
2. Select the location on the USB folder to save the product recipes. You may overwrite an existing file or create a new file with a name matching the serial number of the oven.
3. Press the OK button in the upper right corner of the display to copy the recipes from the oven to the USB.

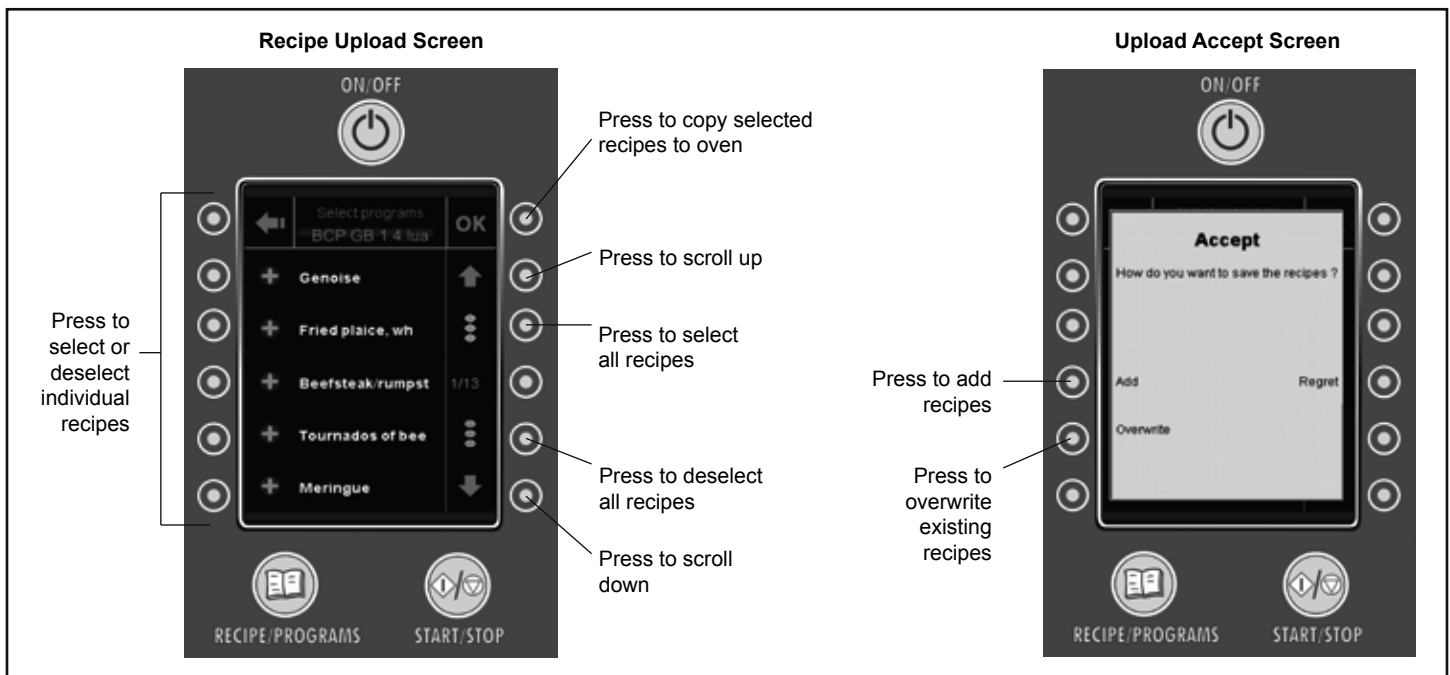


Figure 33

The Blodgett BCP/BLCP comes standard with HACCP data recording. HACCP enables you to control and document production. Data recorded includes production time, production duration, preparation temperature and core temperature.

The HACCP library can hold approximately 1000 log files. You will be notified when the memory is full so that you can empty the memory with the USB. If nothing is done, the computer will automatically start to overwrite the oldest files.

To Activate HACCP Data Recording

NOTE: HACCP data is stored under product recipe names. Therefore, HACCP is not available for manual cooking.

HACCP must be activated to record data.

1. Press the MAIN menu key in the upper left corner of the WORK menu to advance the control to the main menu.
2. Press the HACCP key on the left side of the control to access the HACCP menu.
3. Be sure that Active appears in the status bar at the bottom of the control. If the status is inactive, press the key on the left of the status bar to toggle to Active.

To View HACCP Data

1. From the HACCP menu, press the key labelled either Show HACCP from Oven or Show HACCP from USB.
2. A list of HACCP log files is displayed. The files are logged by year, month, date and product name. Use the UP and DOWN ARROW keys to scroll through the list until the desired HACCP file is highlighted.
3. Press the OK key in the upper right of the control to display the HACCP chart.
4. Press the RETURN key at the top left of the screen to return to the HACCP screen.

To Backup HACCP Data

1. From the HACCP menu, press the key labelled Archive on USB.
2. The displays reads SAVING HACCP.
3. When the data is saved to the USB the control returns to the HACCP screen.

NOTE: The HACCP data on the USB can be located in the folder with the name of the oven serial number.

To Delete HACCP Data from the Oven

1. From the HACCP menu, press the key labelled Delete HACCP Data from Oven.
2. The screen will ask you to confirm that you want to delete all HACCP files. Press the key next to Accept to delete the files. Press the key next to Regret to cancel.
3. The control returns to the HACCP screen.



Operation

HACCP Library

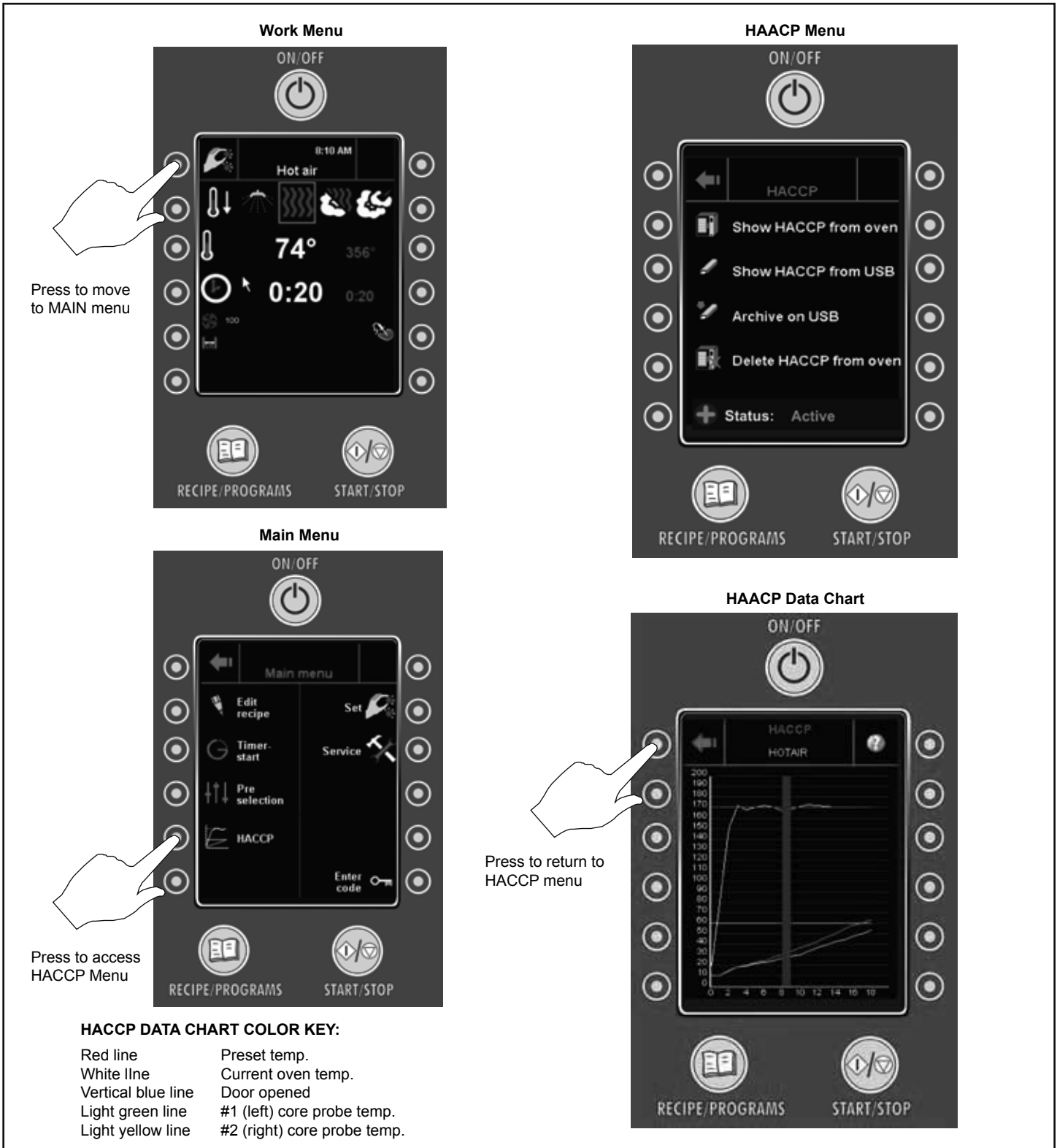


Figure 34

The optional CombiNet feature allows you run the oven remotely from a pc. This is useful for writing product recipes as well as viewing and downloading HACCP and other oven data with the convenience of a large screen and keyboard.

CONNECTING TO A NETWORK OR PC

NOTE: CombiNet requires the installation of Java. The program can be downloaded from www.java.com.

1. Remove the control panel cover.
2. Connect the oven to a network or pc via the ethernet cable. The connection can be found on the bottom of the control board.
3. Replace the control cover and connect the other end of the cable to your local network or directly to a pc.
4. Press the MAIN MENU key in the upper left corner to advance the control to the main menu.
5. Press the OVEN SETUP key on the MAIN menu. The Oven Setup menu is displayed.
6. Press the NETWORK key on the left of the screen. The screen displays the IP address of the oven.

NOTE: If the oven is connected to a pc, use the IP address displayed. If the oven is connected to a network you may need to change the IP address to match the naming configuration for your network

7. Press the OK key on the top right of the control. The oven will restart itself.

8. From the pc, open a network connections window.

NOTE: Refer to the instructions for your operating system to locate the window.

Create a network connection using the following settings:

- a. Select Local Area Network, right click and select properties.
 - b. Select TCPIP version 4. Click on properties.
 - c. Select "Use the following IP address".
 - d. Enter the IP address from your oven control but change the last 3 digits. They must not match completely since each connection needs a unique IP address.
 - e. Enter the Subnet mask number from the oven control. This should be an exact match to the number on the oven control.
 - f. Click OK to save. Close the network connection window.
9. From the pc, open an Internet Explorer window and enter the IP address for the oven in the address bar. Enter the following login information.
 - a. Username: superuser
 - b. Password: 876412



Operation

Optional CombiNet

REMOTE OVEN CONTROL

1. Select Control Oven from the menu on the left of the screen.
2. The oven display appears in the window on the right. You are now controlling the oven remotely. You may use your mouse to navigate through the oven menus and use your keyboard to enter data.

HACCP VIA COMBI NET

1. Select HACCP from the menu on the left of the screen.
2. The HACCP data is displayed on the right side of the screen.

REMOTE RECIPE MANAGEMENT

1. Select Recipes from the menu on the left of the screen.
2. Press Get from Oven to retrieve product recipes currently programmed in the oven library.
3. Add new recipes and/or edit and delete recipes from the library now located on the pc.
4. Press Send to Oven to download all recipes from the pc to the oven control. If necessary, click the Browse button to select the desired recipe location. Click the Upload button to upload the recipes.

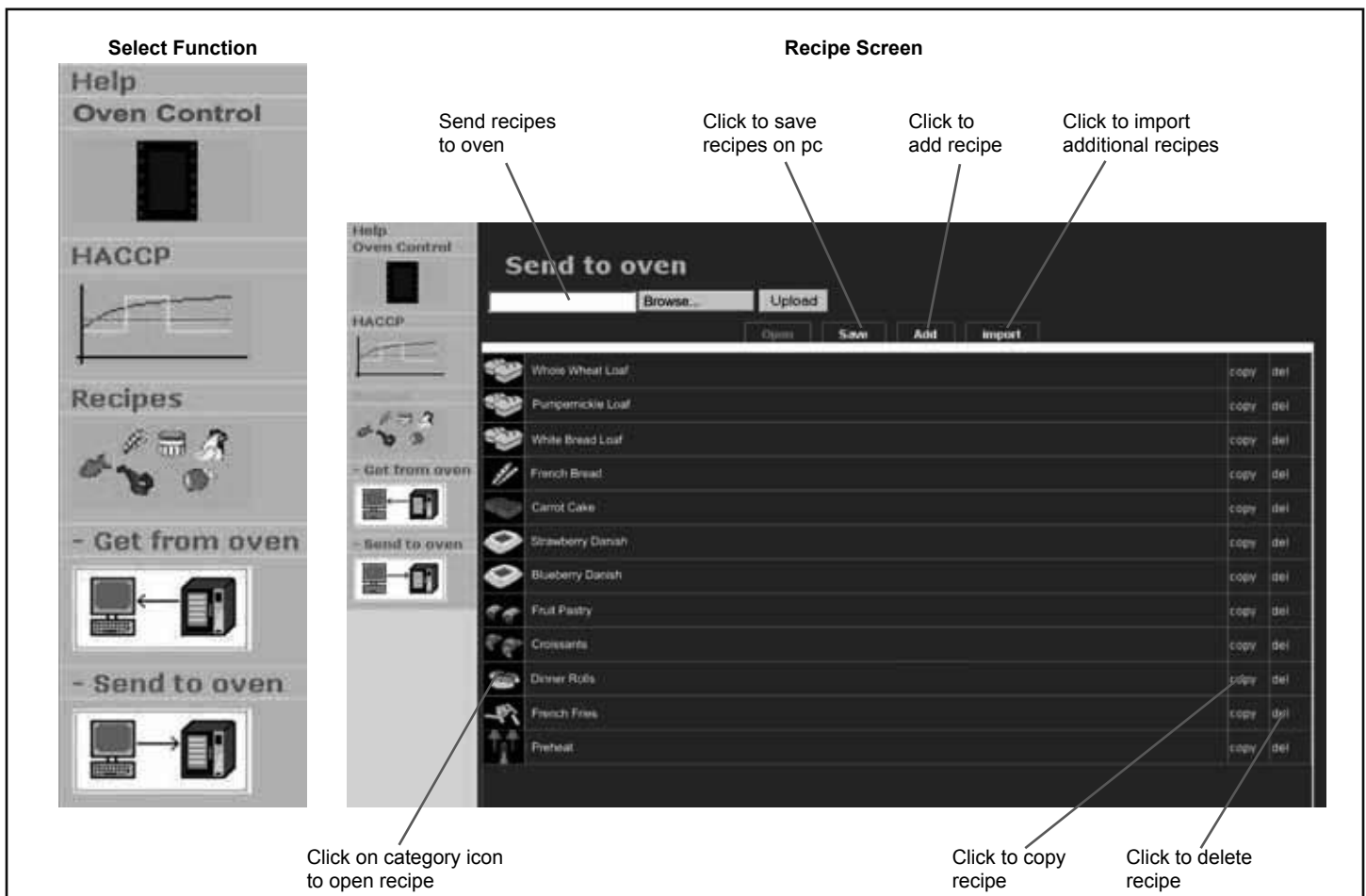


Figure 35



Cleaning & Preventative Maintenance

DAILY CLEANING

Daily cleaning of your Combi oven is essential for sanitation, and to ensure against operational difficulties.

Cleaning the Exterior

1. The exterior of the appliance may be cleaned and kept in good condition with a light oil. Saturate a cloth and wipe the appliance when it is cold; wipe dry with a clean cloth.



WARNING!!

DO NOT spray the outside of the appliance with water or clean with a water jet. Cleaning with a water jet can impregnate chlorides into the stainless steel, causing the onset of corrosion.

Cleaning the Interior

NOTE: DO NOT use corrosive cleaners not intended for oven cleaning on your Combi oven.

Blodgett recommends the following products for cleaning and rinsing of your Blodgett Combi oven. If you choose to use products other than what Blodgett recommends,

RECOMMENDED OVEN CLEANERS

VENDOR	PRODUCT NAME
1st AYD Corporation	Kombi-Klean Oven, Grill & Fryer Cleaner
Alco Chemical	350 Ultra Cycle
Daley International	Oven & Grill Cleaner
Ecolab	Keystone Oven Cleaner
	Oven Cleaner Power
	Grease Cutter Plus
	Specialty Oven Cleaner
	Ecotemp Ultra Kleene
	Proforce Oven Grill & Fryer Cleaner
Johnson Diversey	Suma Grill D9
Kay Chemical	Empire Inside/Outside Degreaser
Parkside Pro Products	Vestec 550
PDQ Manufacturing	Comi-Clean
Performance Food Group	First Mark All Temp Dish Machine Detergent
U.S. Chemical	Heavy Duty Oven & Grill Cleaner

RECOMMENDED RINSE AIDS

VENDOR	PRODUCT NAME
Alco Chemical	320 Rapid Rinse
Ecolab	Keystone Liquid Rinse Additive
	Oven Rinse Power
	Esteem Dry-All
	Eco Temp Ultra Dry
	Specialty Oven Rinse RTU
Johnson Diversey	Suma Maro A8.8
	Suma Nova L6
Parkside Pro Products	Vestec 510
PDQ Manufacturing	Combi-Rinse
Performance Food Group	First Mark Kleer Kwick Plus Quick Dry Rinse Aid
U.S. Chemical	Heavy Duty Rinse Agent

please have your supplier send us the MSDS sheet on the proposed alternate so we can ensure it meets our standards. Non approved products can cause harm to your unit and can potentially void your warranty.

1. Open the oven door.
2. Use the attached spray hose, located beneath the control, to clean the front drip tray. Water will run to the drain in the oven cavity.



Maintenance

Cleaning & Preventative Maintenance

Run the CombiWash automatic cleaning cycle as follows:

1. Check that the oven cleaner and rinse agent containers are both full.
2. From the WORK menu, select the clean cycle. The CombiWash menu is displayed.
3. CombiWash features four different cleaning cycles. Use the Left and Right Arrow keys to select the desired cleaning cycle.

Step 1 (44 minutes)

Step 2 (1 hour)

Step 3 (1 hour, 49 minutes)

Step 4 (2 hours, 38 minutes)

NOTE: Use Steps 1 or 2 after steaming and roasting at low temperatures. Use Steps 3 or 4 after steaming and roasting at high temperatures.

4. Press the Start/Stop key to initiate the clean cycle.
5. If the cavity temperature is above 175°F (80°C), the oven will automatically enter cool down. When the cavity is below 175°F (80°C) the CombiWash cycle begins.
6. The control counts down the time remaining in the wash cycle.
7. When the wash cycle is over, the oven automatically switches to an energy saving standby mode.

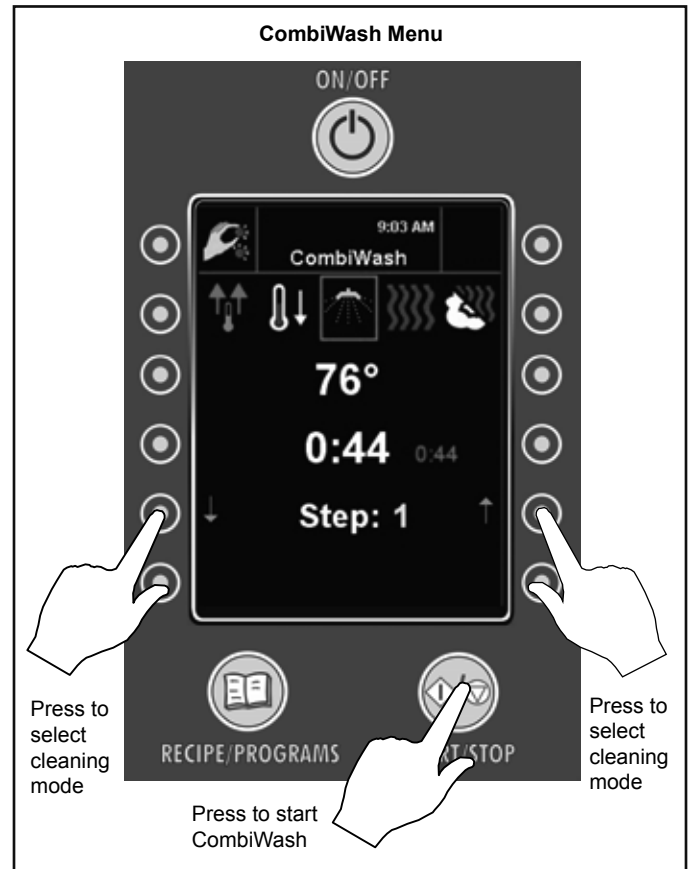


Figure 36



Cleaning & Preventative Maintenance

WEEKLY CLEANING

In addition to the daily cleaning, it is necessary to clean the control filter and behind the fan guard on a weekly basis. This is necessary for proper functioning of the oven. Scale will build up on the fan and heat source leading to a less efficient oven.

Cleaning the Control Filter

The control filter is located below the control compartment, in front of the spray hose.

1. To remove, pull down on the black knob on the left of the filter.
2. Clean the filter with soap and water.
3. Reinstall the filter. Press up on the filter until the back of the knob is inserted into the hole in the bottom of the oven.
4. Push up on the center of the knob to expand the back of the knob securing the filter.

Cleaning Behind the Fan Guard

1. Loosen the two screws and on the fan guard (or baffle).
2. Swing the baffle forward.
3. Thoroughly spray cleaner onto the fan and heat source. Place the oven in the steam mode for approximately 10 minutes.
4. After ten minutes, rinse the cleaner off. Return the fan guard to the closed position. Rotate the two screws to secure the fan guard.

PREVENTIVE MAINTENANCE

The best preventive maintenance measures are the proper initial installation of the equipment and a program for cleaning the appliance routinely. The Oven/Steamer requires no lubrication. Contact the factory, the factory representative or a local Blodgett Combi service company to perform maintenance and repairs should they be required.



Maintenance

Deliming - BCP only

The control keeps track of boiler usage between delimiting. When the oven has reached 95% of the time the control warns the operator that the oven needs to be delimed. This is a warning only, the oven can be used all day before delimiting.

Delimiting the Oven

1. Be sure the container delivering the delimiting agent to the appliance is full. Be sure to use a non-diluted delimiting agent.

VENDOR	PRODUCT NAME
Ecolab	Keystone Lime-a-way scale remover
	Calibre
Parkside Pro Products	Vestec 691

2. From the MAIN Menu, select the SERVICE key.
3. The control displays the SERVICE menu. Press the DELIME DIAGNOSIS key on the right of the control.
4. The control displays the Delime Diagnosis screen. Press the START DELIMITING key on the right side of the control.
5. The remainder of the process is automatic. The control displays the delimiting steps as they occur.

NOTE: The oven can be delimed at any time.

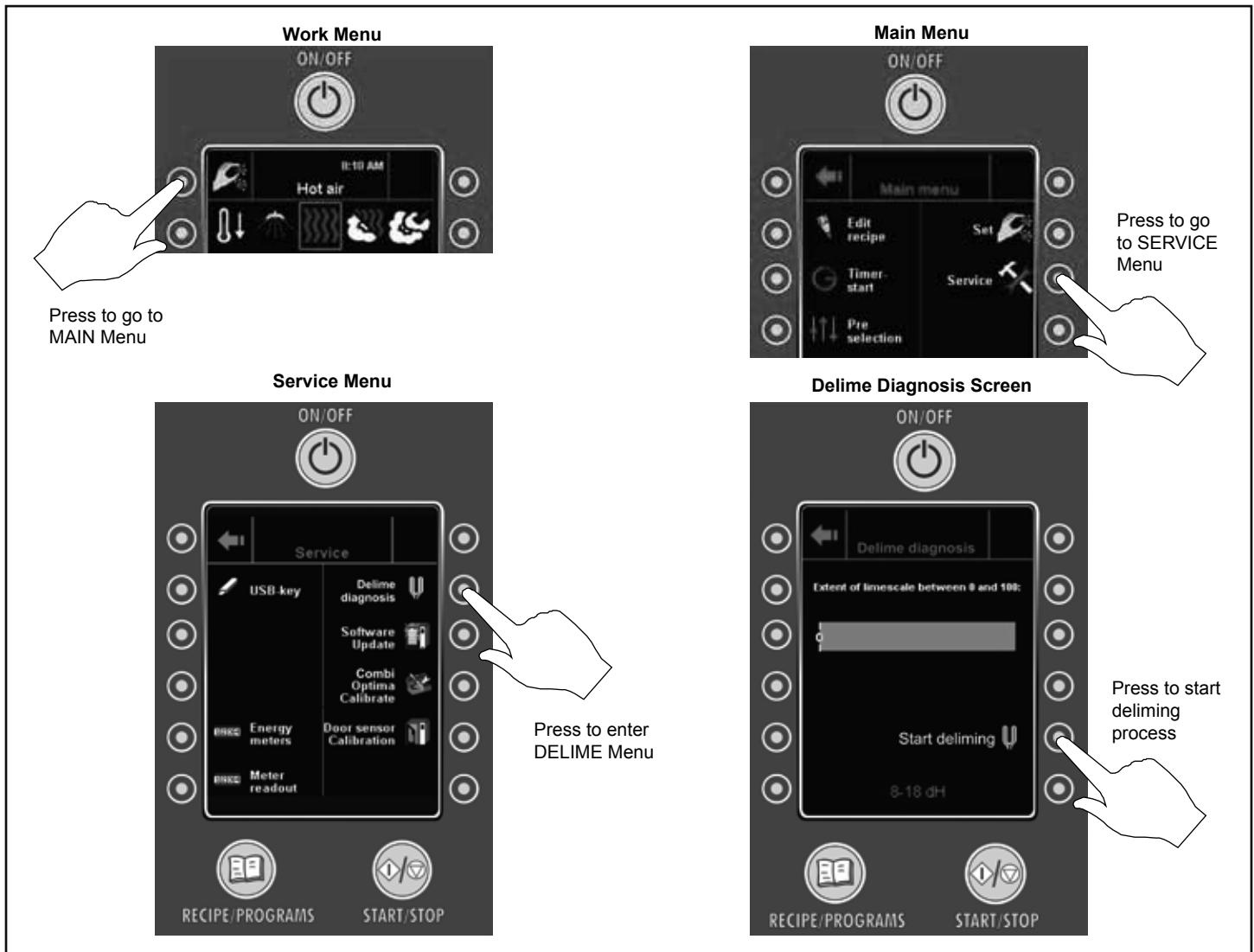


Figure 37