



**THE BLODGETT COMBI CONVECTION STEAMER
OWNER/OPERATOR MANUAL
MODEL: BCS-8E**



IMPORTANT

WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT

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.

**A PERSONAL WORD
FROM BLODGETT COMBI**

Congratulations on your purchase of the BLODGETT Combi Convection Steamer. We firmly believe that your choice has been a wise one, and trust you will receive many years of excellent service from your new steamer.

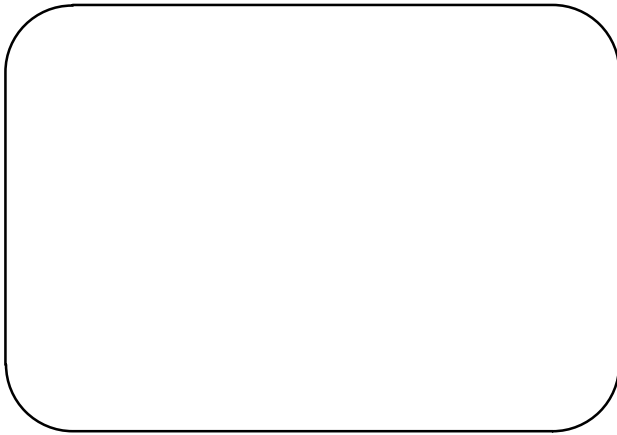
The Convection Steamer concept offers completely new potential for cooking which minimizes shrinkage, while maintaining food's essential vitamins and valuable nutrients. In addition, you will find that cooking with the Convection Steamer will save time, labor and extensive cleaning of both the kitchen and the appliance.

With the Convection Steamer the quality, taste, consistency, and look of the food are improved, thus endorsing the policy to which we've always adhered: "For Better Cooking!"

Once you've had a chance to use your steamer, please tell us, your dealer and colleagues about any creative and interesting applications you have discovered; exchange ideas with other users. Be sure to advise us or your dealer immediately should any mechanical or technical problems be encountered (...we're here to help!) and above all "Enjoy Cooking the BLODGETT Combi Convection Steamer Way!"

BLODGETT COMBI®

Your Service Agency's Address:



Model:

Serial Number:

Your oven was installed by:

Your oven's installation was checked by:

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Original Equipment Limited Warranty

Blodgett COMBI warrants to the original purchaser its Combi Convection Steamers to be free from defects in material and workmanship for which it is responsible. Blodgett COMBI's obligation under this warranty shall be limited to repairing or replacing without charge any part which is found to be defective within the earlier of one (1) year from the date of installation or 13 months from the date of shipment from our factory, together with the labor costs incurred in each repair or replacement, provided equipment has been unaltered, and has been **properly installed, maintained, and operated in accordance with the Blodgett COMBI Ownership Manuals**. This warranty is valid for continental United States, Hawaii, Alaska, Canada and Mexico.

Blodgett Combi agrees to pay our factory **authorized service agent** for any labor required to repair or replace at our option any part which proves to be defective due to defects in material or workmanship during the warranty period. This warranty includes actual mileage not to exceed fifty (50) miles (100 miles round trip) or travel time not to exceed two (2) hours. Mileage or travel time exceeding the limits will not be covered unless previously authorized by factory.

This warranty does not cover any defect due to or resulting from handling, abuse, misuse, or harsh chemical, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorized service personnel or damage by flood, fire or other acts of God. **Adjustments such as calibrations to the thermostats, leveling, tightening of fasteners or plumbing connections normally associated with the original installation are the responsibility of the dealer or installer and are not covered by Blodgett COMBI under the terms of this warranty.**

Proper installation is the responsibility of the dealer, the owner-user, or installing contractor, and is not covered by this warranty. Many local codes exist, and it is the responsibility of the owner and installer to comply with these codes.

Steam Generator maintenance is the responsibility of the owner-user, and is not covered by the warranty. The use of good quality feed water (see owner/operator manual) is the responsibility of the owner-user. Decalcification of the steam generator should be carried out by the recommended preventive maintenance schedule. **Steam Generator or steam generator component failure due to improper preventive maintenance, the use of poor quality water or scale buildup is not covered under the warranty.**

The foregoing is exclusive and in lieu of all other warranties, whether written, oral, or implied, including any warranty of performance, merchantability, or fitness for any particular purpose, and supersedes and excludes any oral warranties or representations, or written warranties or representations, not expressly designated in writing as a "warranty" or "guarantee" of Blodgett COMBI made or implied in any manual, literature, advertising brochure or other materials. This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

In no event shall Blodgett COMBI be liable, directly or indirectly, for special consequential or incidental damages, including but not limited to: (i) any loss of business or profits, and (ii) labor, materials or other charges, claims, losses or damages incurred or suffered from, in connection with or in circumstances of the working upon, alteration, or repair of any such defective products or parts by persons or firms other than that of Blodgett COMBI.

Spray bottles and hose assemblies shall be warranted for a period not to exceed the first thirty (30) days after installation.



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A Division of G. S. Blodgett Corporation

PN R5377 (8/95)

Introduction

The Blodgett Combi Convection Steamer

Steaming is a well-known cooking process frequently used in restaurant and institutional kitchens. With the Blodgett Combi Convection Steamer, it is now possible to enjoy the many advantages of steaming, some of which are:

- **Simplified Work 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 rethermalized 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.

- **High Quality Foods**

Today the improvement of food quality is more important than ever. With the use of steam, valuable taste and aroma are preserved since steamed foods retain their own natural taste. During the steaming process foods retain the nutrients and vitamins which are lost in water during boiling. Therefore, when compared, steamed foods have much better color than foods that have been boiled. Also, by using shallow containers the product is not layered as deeply and mushing is avoided.

- **Vitamin Retention**

In the Blodgett Combi Convection Steamer vitamins are not destroyed. This is due to the shorter cooking times, the use of less or little water and the use of a low temperature; slightly less than 212°F/100°C.

- **Firmness**

With the use of steam, overcooking is not a problem and firmness can be individually controlled.

- **Simultaneously Steaming Different Foods**

There is no flavor transfer when cooking with the Convection Steamer. For this reason, various types of food with different cooking times can be loaded or removed at any point during the steaming process.

HOW STEAMING WORKS

The Blodgett Combi Convection Steamer gently cooks food using non-pressurized steam. Fresh steam is directed into the unit from the generator. It is not necessary to add water to foods during the steaming process.

WHAT CAN BE STEAMED

Vegetables, side dishes, fish, meat, poultry, diet foods, garnishes, dumplings, casseroles, meat loaf, fruits, desserts and eggs.

In the **Steam** mode you can:

- steam
- stew
- blanch
- poach
- rethermalize
- thaw
- preserve
- reconstitute
- simmer

Introduction

Description of the Combi Convection Steamer

ABOUT THE CONVECTION STEAMER

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

The high performance fresh steam generator with its control system 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.

A patented quench system keeps the air in the steamer clean. Fumes are extracted from the appliance, quenched, and directed out through the condenser drain. This exhaust system results in better quality foods and **no flavor transfer**. The 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 Convection Steamer has optional adjustable legs which adapt easily to slightly uneven surfaces and optional floor stands which are designed for use with all of the table models.

STEAMER OPERATION

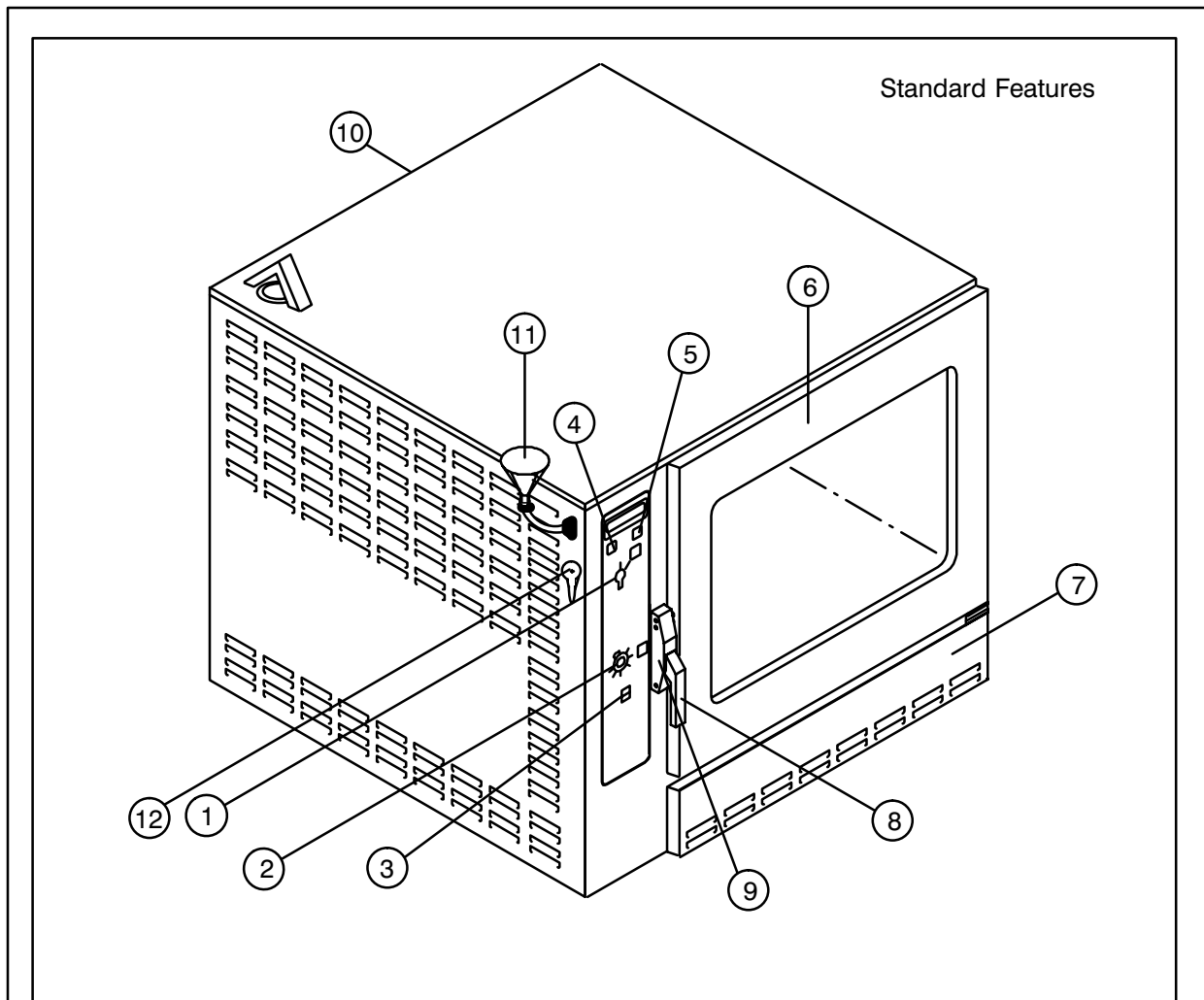
The practical door, with a viewing window, has a wide swing radius and handle which can be operated easily, even with wet or greasy hands.

Ease of operation is guaranteed through the simple arrangement of the controls. Graphic symbols make the appliance easy for even inexperienced kitchen staff to operate. Steam can be selected with one switch.

Cleaning is kept to a minimum. The interior is sprayed with a self-acting cleaning solution which interacts with steam to easily remove crusts and stains. The steamer is designed for easy care and is welded water tight so that the internal cooking cavity may be rinsed with a hose after the steam cleaning process.

Introduction

Convection Steamer Features



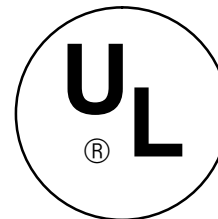
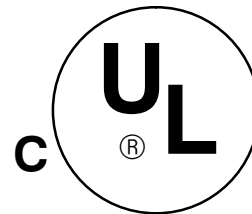
- ① Mode Selector Switch
- ② Timer Dial
- ③ Flush/Drain Switch
- ④ Indicator Lamp (Red) "Low Water"
- ⑤ Power "ON" Indicator (Green)
- ⑥ Steamer Door
- ⑦ Drip Collector (self draining)
- ⑧ Door Handle
- ⑨ Door Contact Switch
- ⑩ Vent (not shown)
- ⑪ Decalcifying Inlet & Funnel Assembly
- ⑫ Decalcifying Valve Lever

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 are responsible for:

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, be familiar with all precautions required and have complied with all requirements of state or local authorities having jurisdiction. Reference: National Electrical Code, ANSI/NFPA 70—Latest Edition and/or Canadian Electrical Code CSA C22.1 as applicable.

This equipment is to be installed in compliance with the Basic Plumbing Code of the Building Officials and Code Administrators International Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).



Installation

Convection Steamer Location and Ventilation

The well planned and proper placement of the convection steamer will result in long term operator convenience and satisfactory performance. It is, therefore, urged that adequate thought be given to the location of the steamer prior to its delivery for installation.

Place the steamer in an area which is free of drafts and accessible for proper operation and servicing. The unit requires a minimum clearance of six (6) inches between the steamer body's right and left side and back and any combustible or non-combustible construction. It is recommended that at least twelve (12) inches of space be provided around the entire unit for servicing.

Keep the steamer area free and clear of all combustibles such as paper, cardboard, and flam-

mable liquids and solvents. DO NOT place the steamer on a curb base or seal to the wall; either condition will restrict the flow of air to the combustion compartment and prevent proper ventilation to the blower motors. Slight unevenness can be corrected with the adjustable legs.

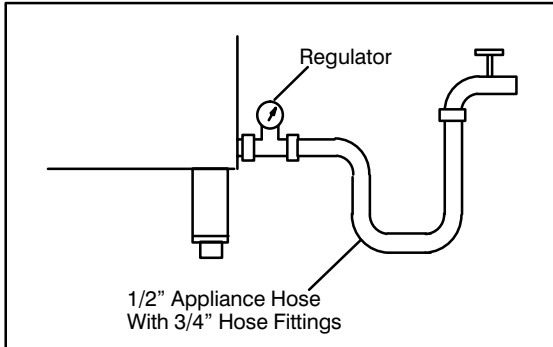
On all models, tripping the blower motor's thermal overload device indicates an excessive ambient temperature at the back of the unit. This must be corrected to prevent permanent damage to the convection steamer. All motor bearings are permanently lubricated by the manufacturer; there is no need for additional lubrication during the operational lifetime of the motors.

Installation

Installation and Connection

HOT AND COLD WATER CONNECTION

Connect the appliance to quality hot and cold water via a pressure hose with 3/4" couplings. A shut off valve is to be provided adjacent to the unit.



NOTE: Operating the steamer without the water regulator installed will invalidate your warranty.

Water must meet the following minimum requirements:

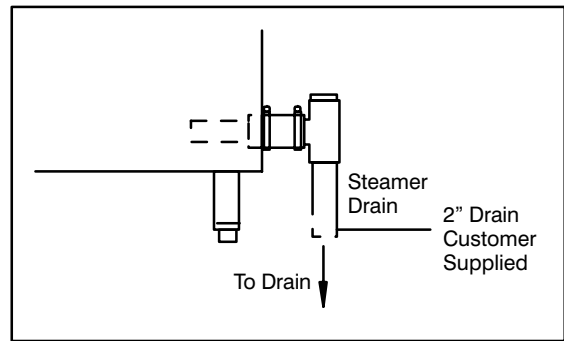
- Total Dissolved Solids (TDS) content will not exceed 30 parts per million.
- Water PH must be 7.0 or higher

NOTE: The use of poor quality water will invalidate your warranty.

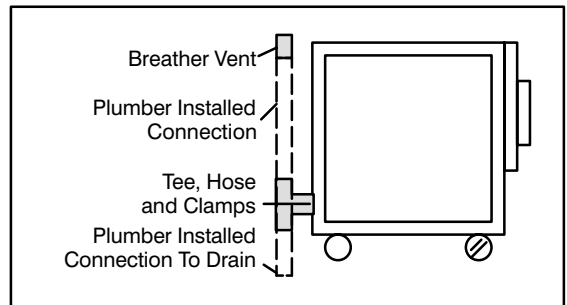
DRAIN CONNECTION

The Drain Vent assembly, included with the unit, and a 2" pipe with standard drain pitch, should be run to an open drain or connected to a standpipe equipped with a vent. The waste water can also be directed to a nearby floor drain.

Please use the drain vent assembly and a 2" pipe for drain connection. Flexible hose which allows trapped water to accumulate in sagged runs must be avoided.



A 24" long standpipe must be connected to the DWV. This allows the escaping water vapor to exit above the inlet louvers on the back panel.



Installation

Installation and Connection

ELECTRICAL CONNECTIONS

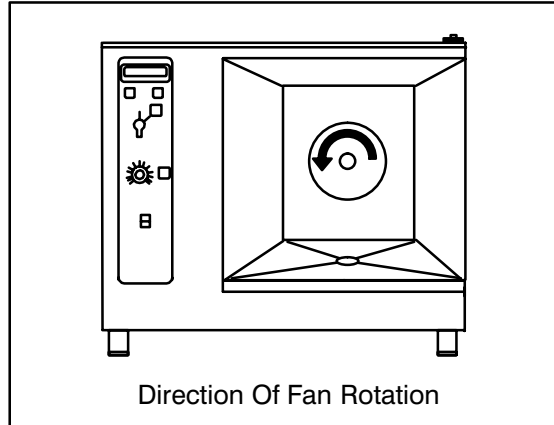
Before making any electrical connections to these units, check that the power supply is adequate for the voltage, amperage, and phase requirements stated on the rating name plate mounted on the unit.

All steamers, when installed, must be electrically grounded in accordance with local codes or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70—Latest Edition and/or Canadian Electrical Code CSA C22.1 as applicable.

Wiring diagrams are located on the inside of the louvered side panel.

NOTE: DISCONNECT THE POWER SUPPLY TO THE UNIT BEFORE SERVICING!

CAUTION! After connecting the appliance, the fan should be checked to ensure the proper rotation (see diagram). If the fan turns in the wrong direction, the appliance will not function properly and damage to the unit can occur. Improper connection of the appliance renders the Blodgett Combi warranty invalid.



NOTE: ALL MANUAL RESETS SHOULD BE RESTORED BEFORE CONNECTING POWER TO THE APPLIANCE.

WARNING!
IMPROPER INSTALLATION WILL INVALIDATE YOUR WARRANTY

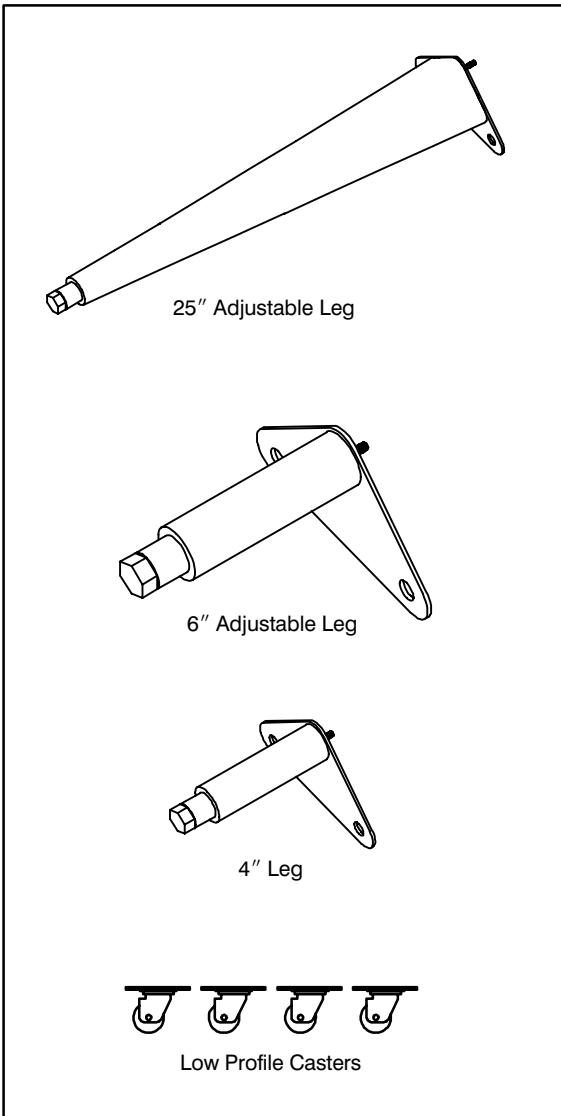
Installation

Leg Attachment

LEG VARIATIONS

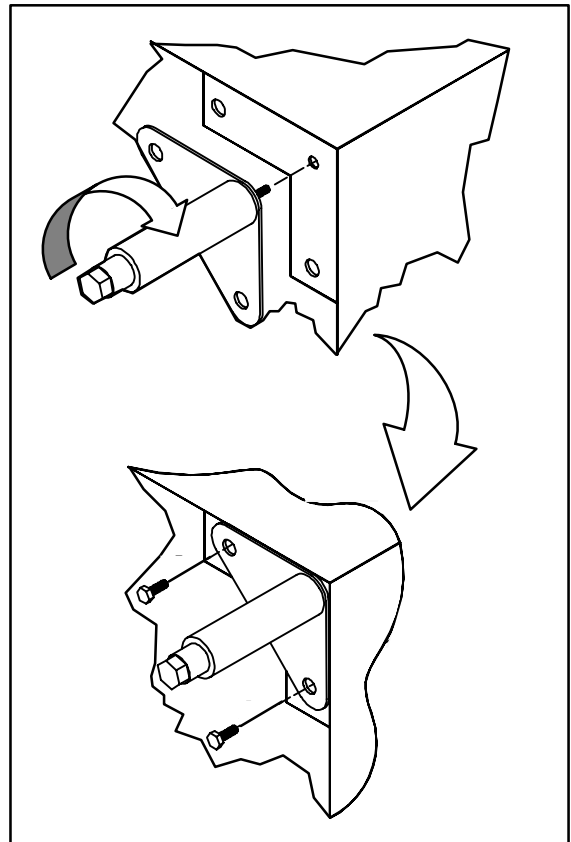
Legs are available in 4" (101mm), 6" (152mm) or 25" (635mm) lengths or low profile casters. The 6" legs are used on the lower section of a double stacked unit. The 4" legs may be used with the optional stands if additional height is required or when mounting on a counter. The 25" legs are used for a single unit located on the floor.

NOTE: For safety reasons, casters must not be used with the 25" legs.



LEG ATTACHMENT

1. Align the threaded stud on one of the front legs to the bolt hole located in the unit's bottom corner. Turn the leg clockwise and tighten to the nearest full turn.
2. Align the leg plate holes with the bolt holes. Secure with the two 1/2" bolts provided.
3. Repeat the above steps with the other front leg. *If low profile casters are used, install them with the locking casters in the front of the oven. The rear casters do not lock. Ensure that the locks are set on the front casters.*
4. Tip the unit up on the newly installed front legs. *If casters are used, check that the locks are set on the front casters.* Repeat the above steps for the rear legs.
5. Except for units with casters, level the steamer by screwing the adjustable feet in or out as necessary.

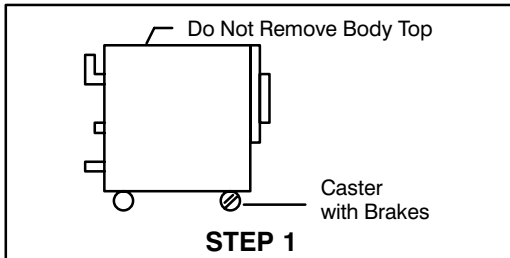


Installation

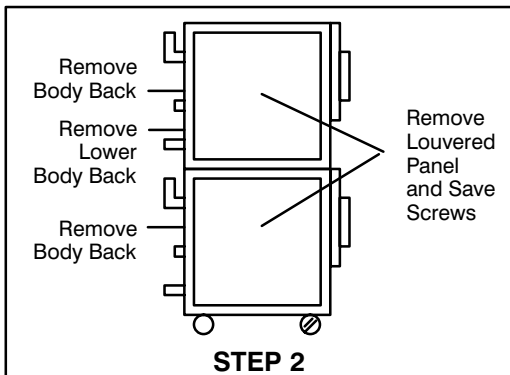
Stacking - Double Section Assembly

STACKING

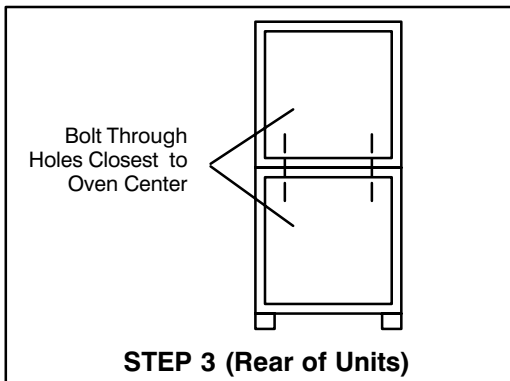
1. Install 6" legs or casters on the bottom unit, using three .50-13 UNC bolts provided per leg or caster. If casters are used, ensure that the casters with brakes are located on the front of the steamer. See STEP 1.



2. Lift and mount the upper unit onto the lower unit. Flush the edges on all four sides. Remove the louvered panel and body back of both units. Remove the lower body back from the top unit. See STEP 2.



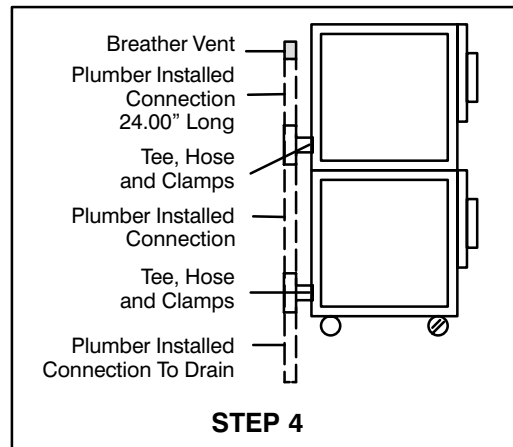
3. Bolt the upper and lower units together with the .50-13 UNC bolts provided. See STEP 3.



PLUMBING

1. Attach copper Tee, gray hose and clamps to the drain outlet of both units.

NOTE: The installation plumber is responsible for connections between units and connection to drain. Use a 24" section on top unit Tee to raise breather vent. See STEP 4.



WARNING!

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

Installation

Final Check and Adjustments

BEFORE SWITCHING THE APPLIANCE ON

Before applying power to the unit for the first time, check for the following conditions:

1. All electrical safety provisions have been adhered to and the electrical connections are correct.
2. Water is connected, turned on and all of the connections are water tight.

NOTE: The first time the unit is turned on, or after the unit has been OFF for 5 hours and then turned on, it will automatically flush the steam generator for a period of 75 seconds. The steam generator will then fill to the proper water level. The unit is now ready for operation.

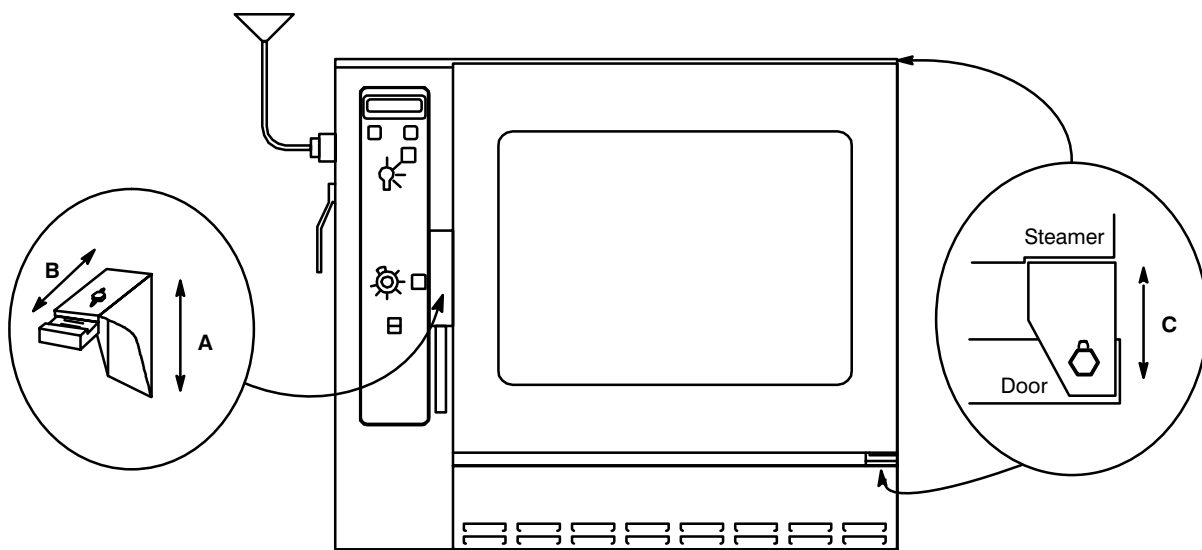
DOOR ADJUSTMENT

The door catch may be adjusted in two directions, in and out, and up and down, using the following procedure:

1. Adjust catch up and down by loosening the two bolts holding the catch to the face of the unit (A).
2. Make adjustments so that the leading face of the catch is centered in the opening of the handle assembly.
3. Tighten the bolts so that there is no further movement.
4. Adjust catch in and out by loosening the bolt on the top of the catch (B).
5. The adjustment face is stepped so that movement is limited with the bolt tightened properly.
6. The adjustment is correct when the door closes firmly and no steam leaks from the gasket.

The hinges can also be adjusted as follows:

1. Be certain the catch is adjusted properly.
2. Adjust hinges so that the door back and the unit face are parallel (C).
3. The adjustment is correct when no steam leaks through the gasket.



Door Adjustment

Operation

Steamer Start-Up and Shut-Down

STEAMER START-UP

- Turn the mode switch to STEAM.

STEAM MODE

- Turn the mode switch selector knob to the Steam Position.
- The green "POWER" Indicator lamp illuminates on the front control panel.
- The steam generator will flush and drain automatically for 75 seconds if the unit has been off for at least 5 hours.
- The steam generator begins to fill. The "FILL" indicator lamp on the front control panel begins to blink with a frequency of 1 second ON/1 second OFF. The convection blowers shut off.

- When the steam generator is filled to the proper level, the convection blower and "POWER" indicator lamp turn on.
- Steam soon fills the cavity and is controlled by a non-accessible internal thermostat.

STEAMER SHUT-DOWN

- Turn the mode selector switch to the off position.

Operation

Control Panel

1. Indicator Light: LOW WATER, FILL

This light flashes when the water level in the steam generator is too low. The appliance shuts off automatically in order to avoid damage. In this case, turn on the water tap or check to see if the flow of water is stopped (See the sections "Adjustments" and "Decalcifying").

2. Indicator Light: POWER ON

Lights up when the appliance is in operation.

3. Mode Selection

To turn the appliance on, simply turn the Mode selector switch to STEAM.

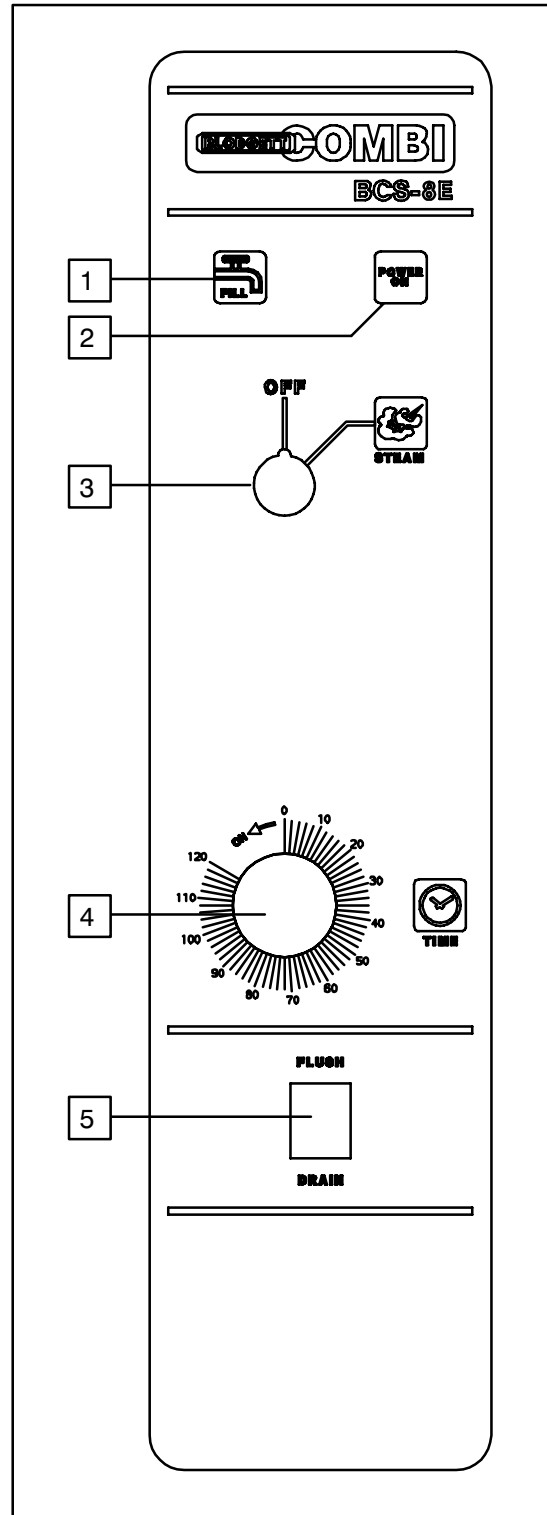


4. TIMER 0-120 minutes and ON

5. Steam Generator DRAIN/FLUSH Switch

Preheating for the STEAM function

Before the first use of the appliance, daily or after the unit has been idle for 5 hours, preheat with the STEAM function 1-2 minutes until the window is misted over. The appliance can then be loaded. Otherwise, there is no need to preheat for the STEAM function.



Operation

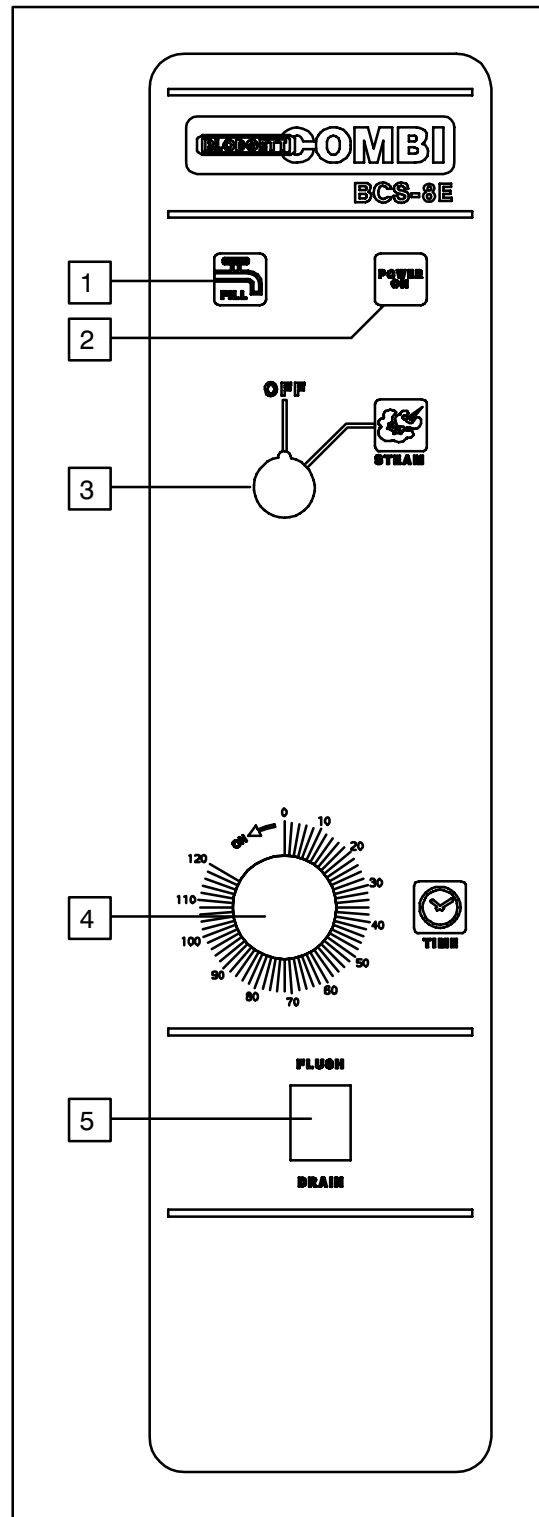
Mode Selection and Operation

1. To turn the appliance on, simply turn the Mode Selector Switch (1) to STEAM:



2. The POWER ON Indicator Light (2) will light up.
3. Set the TIMER (3) for the desired steaming time or set it to ON. The buzzer will sound and the unit will shut off when the time has expired.
4. At the end of the specified time period, the buzzer sounds and the appliance will shut off automatically. Moving the Timer switch to the ON position stops the buzzer and restarts the unit.
5. The Mode Selector Switch is also the Main Power Switch. In the OFF position the appliance is not operational.

NOTE: Always disconnect the power supply before servicing the unit.

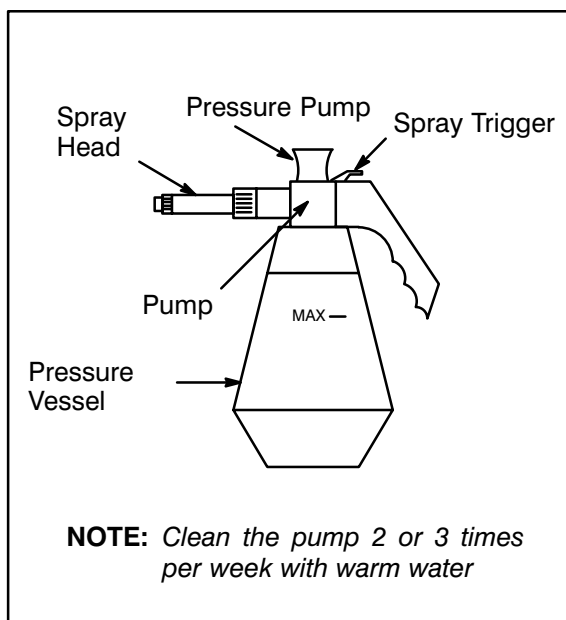


Maintenance

Spray Bottle Operating Procedure

1. Unscrew the sprayer head and fill the container to the MAX mark. Screw the head assembly on firmly to ensure an airtight seal. The liquid must be clean and free from foreign matter. Do not overfill - space must be left for compressing air.
2. To build up pressure, pump approximately 20 full strokes when the container is filled with liquid. The higher the pressure, the finer the spray. If the container is only partially filled, then more pumping is required to compress the additional air space.
3. To spray, depress the trigger with your thumb.
4. After a period of spraying, the pressure will drop. Restore the pressure by operating the air pump.
5. Release pressure after use by inverting the spray head and depressing the trigger or by slowly unscrewing the spray head assembly which will allow air to escape from around the filling aperture.
6. After use, rinse the spray bottle with clean water and check that the hole in the nozzle is perfectly clean and clear. Warm water (not hot) used with a household detergent is a useful cleaning agent for this purpose.

NOTE: Further information can be found in the instruction leaflet supplied with your spray bottle.



WARNING!

PROTECTIVE CLOTHING AND EYEWEAR SHOULD BE WORN WHILE USING CLEANING AGENTS

Maintenance

Cleaning and Preventive Maintenance

CLEANING THE STEAMER'S INTERIOR

Daily cleaning of the appliance is essential for sanitation, and to ensure against operational difficulties. Use an oven cleaning detergent in conjunction with the supplied spray bottle.

For difficult cleaning, allow the spray-on oven cleaner to work longer before rinsing.

1. **Cool the steamer down** to 140°F/60°C or, if the unit has been idle, turn the steam mode on for 3 to 4 minutes in order to warm the steamer surfaces.
2. Fill the spray bottle and pump air into the container with the pressure pump.
3. Spray the interior of the unit with a cleaning solution.
4. Let the cleaner work for 10 to 20 minutes with the unit off. For difficult cleaning allow to work over night.
5. Set the timer for 15 to 20 minutes.
6. Set the mode selector switch to Steam. This will soften all residue.
7. Rinse the unit's interior with water. A hose may be used, but take care that only the steamer's interior cavity is sprayed with water.
8. Set the mode selector to Steam for another five minutes to flush out the steamer interior and remove all detergent residue.

NOTE: The steamer cavity should never be scoured or scraped.

On stainless interiors deposits may be removed with any of the following elements: Grade FFF Italian Pumice, Liquid Nu Steel, Permapass, Samea or Cameo Paste, Nu Steel or DuBois Temp. Heat tint or heavy discolorations may be removed with any of the following: Penny-Brite, Copper-Brite, DuBois Temp., Paste Nu-Steel, 5% to 15% nitric acid or 5% to 15% phosphoric acid. Apply cleaners when the steamer is cold and always rub with the grain of the metal. The interior of the Blodgett Combi Convection Steamer can easily be cleaned with oven cleaners such as DuBois Chemical's Oven Cleaner And Degreaser, Economics Laboratories' Greasecutter or Greasestrip or Malone Chemical's Malone-34. The racks and rack supports may be cleaned in the steamer or by removing them from the unit and soaking them in a solution of ammonia and water.

NOTE: DO NOT use corrosive cleaners on the Steamer.

CLEANING THE STEAMER'S EXTERIOR

The Convection Steamer's exterior may be cleaned and kept in good condition with a light oil. Saturate a cloth and wipe the unit when it is cold; wipe dry with a clean cloth.

NOTE: The outside of the appliance is not to be sprayed with water.

PREVENTIVE MAINTENANCE

The best preventive maintenance measures are the proper initial installation of the equipment and a program for cleaning the unit routinely. The Steamer requires no lubrication. However, the venting system should be checked annually for possible deterioration resulting from moisture and corrosive flue products. Contact the factory, the factory representative or a local Blodgett Combi service company to perform maintenance and repairs should they be required.

WARNING!

DISCONNECT APPLIANCE FROM POWER SUPPLY BEFORE SERVICING OR CLEANING

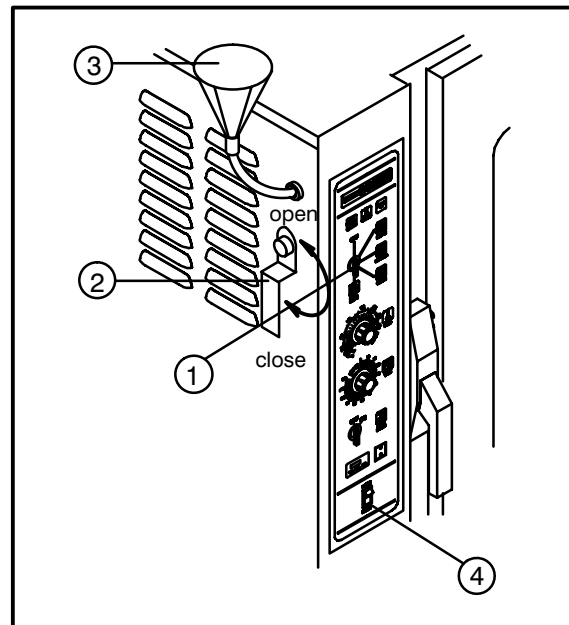
Maintenance

Decalcification

1. Turn the Mode Selection Switch (1) to the STEAM mode. Wait until steam is produced. This will ensure that the water in the steam generator is hot.
2. Turn the Mode Selection Switch (1) to the COOL DOWN mode and leave the door open. Let the oven compartment cool to 150°F (66°C). This ensures that the Drain/Flush switch will function in STEP 8.
3. Turn the Mode Selection Switch (1) to OFF.
4. In a suitable size container, mix together the deliming solution and hot tap water. Refer to the following chart for the proper mixture:
5. Remove the Delimiting Port Cap. Attach the supplied Funnel and Hose Assembly (3) to the delimiting inlet.
6. Open the Delimiting Port Valve (2) and pour in the delimiting mixture. Stop pouring when the funnel stops draining. This is the correct amount for your site.
7. Shut the Delimiting Port Valve (2). Screw on the Delimiting Port Cap. Let the mixture stand for 20 minutes. In areas of the country with hard water, allow the mixture to stand for 1 hour.
8. Depress and hold the Drain/Flush Switch (4) in the FLUSH position for 90 seconds. This completes the delimiting procedure.

Model	Delimiting Solution	Hot Tap Water
COS-6	12 oz.	3 quarts
COS-101	18 oz.	1-1/4 gallons
COS-101S	18 oz.	1-1/4 gallons
COS-8E	30 oz.	2-1/2 gallons
BCS-8E	30 oz.	2-1/2 gallons
COS-8G	24 oz.	2 gallons
BCS-8G	24 oz.	2 gallons
COS-20G	33 oz.	2-3/4 gallons
BCS-20G	33 oz.	2-3/4 gallons
COS-20E	27 oz.	2-1/4 gallons
BCS-20E	27 oz.	2-1/4 gallons

NOTE: These volumes are approximate. You may need slightly more or less hot water depending on your site.



Steaming Guide

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CONTAINERS

Both solid and perforated steam table pans of varying sizes (full, half, and one-third size) may be used in the Blodgett Combi Steamer. Small pans may be placed on wire racks. This flexibility makes the Combi Steamer an ideal tool for a wide variety of cooking needs, from full course meals to à la carte preparation.

STEAMING TIMES

The length of the steaming process depends on the quality, weight and thickness of the food product.

TEMPERATURES

Typically, the longer the steaming process, the lower the temperature.

LOADING THE STEAMER

Place the food in the appropriate pans/trays or distribute it on the racks. Insert racks and trays into the pan rack. It is recommended that the pan rack be loaded outside of the steamer when processing large amounts of product. The pan rack for table models is well suited for this purpose; it allows for a higher hourly production and an efficient work sequence.

REMOVING THE PRODUCT

Turn the Mode Selector Switch to OFF before opening the appliance door.

**NOTE: Open the door slowly after steaming!
Hot Steam Will Be Present!**

Steaming Guide

General Tips and Procedures

TIPS AND PROCEDURES

Stocks for Sauces

When trays are used for steaming there is usually enough stock collected for making sauces. When using perforated pans, insert a solid pan in the bottom rack to collect the stock.

Seasoning

Since there is no liquid added during the steaming process, season using one of the following methods:

- **Seasoning before cooking:**
Sprinkle the spice mixture evenly over the food prior to cooking.
- **Oil seasoning after cooking:**
Stir the oil mixture into the product. Seasoned oil mixes easily and gives many foods an appetizing taste and aroma. Steam again for two minutes in some cases.

Blanching and Prep Work

Large amounts of product can be blanched in a short amount of time. Trays should not be filled higher than 3 inches.

The STEAM mode is excellent for preparing vegetables for peeling.

Canning and Preserving

The diameter of the containers must not exceed 4-5 inches when canning.

Thawing

Thawing time is much shorter when using steam and produces higher quality food.

Rethermalizing

The use of steam creates an even distribution of heat, which gives food better taste and retention of nutrients.

Foods are rethermalized in the trays in which they were cooked. Rethermalizing times vary according to the height and content of the containers.

SAMPLE DISHES

Vegetables

Fresh and frozen vegetables may be steamed together. Frozen vegetables should be loosely scattered on the trays. Perforated trays shorten steaming time, although solid trays may be used.

Steaming times will vary depending on the quality of the vegetables. When steaming fresh vegetables, check the product 3/4 of the way through the cooking period.

Vegetables tend to soften after steaming. Since there is a delay between cooking and serving, it is best not to steam vegetables too soft. This is especially important for foods prepared for transport.

Rice and Potatoes

Rice requires the addition of water for steaming. Remember that the rice continues to swell after steaming; plan your quantities accordingly.

Always steam potatoes in perforated pans. Steam can permeate the potatoes better if they are quartered through the width and not the length.

Eggs

Eggs are inserted onto wire racks, either in the cardboard container or placed into perforated trays (there is no need to puncture them). This saves work and results in less waste since steamed eggs do not break. Also, the degree of hardness can be controlled exactly. Begin timing when the oven window is misted over.

Fish

Fish can be steamed in trays without using extra stock. Use a 1 inch pan for fresh fish (Fillets). For larger or frozen pieces, use a 2 inch pan.

Poached fish can be prepared with aromatic herbs and vegetables in either solid or perforated pans. Steam without stock.

Shell fish can be steamed in perforated pans. Use a solid pan to catch drippings for stock.

Notes

A large rectangular box containing 20 horizontal lines for writing notes.