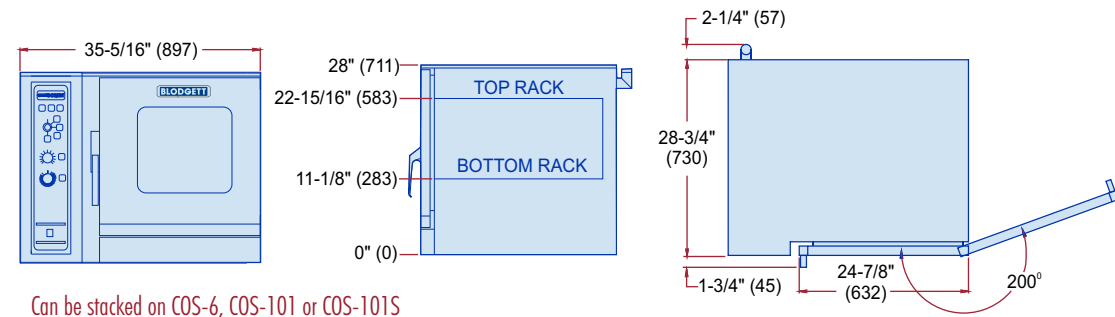


## COS-6

Dimensions are in inches (mm). See spec sheet for complete details.

### ELECTRICAL SPECIFICATIONS

Amps per line:	Volts	3 Phase	1 Phase
208	26	45	
240	23	40	
By Mode:	Steam	Hot Air	Combi
9 kw	9 kw	9 kw	
Blower Motor:	.33HP/0.4 kw		



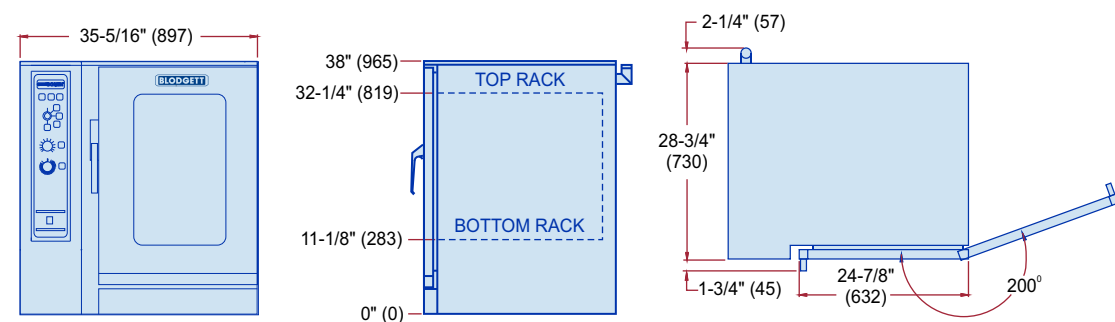
Can be stacked on COS-6, COS-101 or COS-101S

## COS-101

Dimensions are in inches (mm). See spec sheet for complete details.

### ELECTRICAL SPECIFICATIONS

Amps per line:	Volts	3 Phase	1 Phase
208	52	89	
240	45	77	
480	23	N/A	
By Mode:	Steam	Hot Air	Combi
18 kw	18 kw	18 kw	
Blower Motor:	.50HP/0.5 kw		

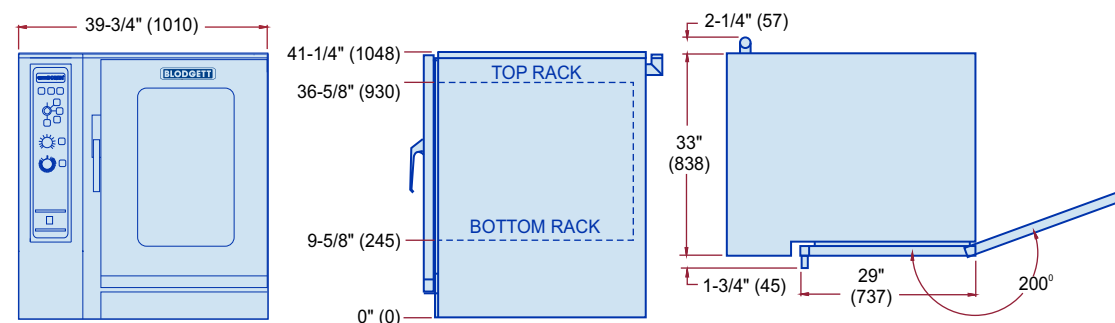


## COS-101S

Dimensions are in inches (mm). See spec sheet for complete details.

### ELECTRICAL SPECIFICATIONS

Amps per line:	Volts	3 Phase	1 Phase
208	52	89	
240	45	77	
480	23	N/A	
By Mode:	Steam	Hot Air	Combi
18 kw	18 kw	18 kw	
Blower Motor:	.50HP/0.5 kw		

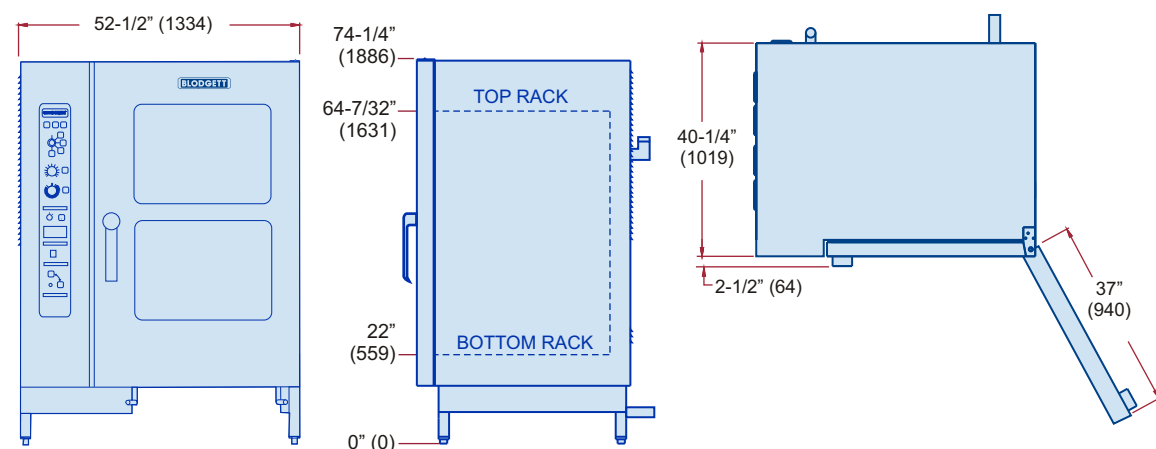


## COS-20E

Dimensions are in inches (mm). See spec sheets for complete details.

### ELECTRICAL SPECIFICATION

Amps per line:	Volts	3 Phase	1 Phase
208	170	N/A	
240	147	N/A	
480	74	N/A	
By Mode:	Steam	Hot Air	Combi
45 kw	60 kw	60 kw	
Blower Motor:	1HP/1 kw		



# BLODGETT

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# BLODGETT COMBI

The first and last name in Combination Ovens



## WHO IS BLODGETT COMBI?

Welcome to Blodgett Combi. We are proud to be the only full line of Combi/Oven Steamers manufactured in the United States. Our entire Combi line is produced in the Blodgett factory, to the same tough standards as the most respected convection ovens in the world. Fit, finish and features are painstakingly considered before the Blodgett nameplate can be applied. At Blodgett Combi, our goal is to bring you all of the features you need without the bells and whistles you don't. We combine this with the best technical support for a complete package of products and services.

## WHAT IS A COMBI/OVEN STEAMER?

A Combi/Oven Steamer is a combined convection steamer and convection oven. This technology ensures tremendous food quality and cooking speed in a much smaller footprint than traditional equipment. In addition, the Combi Mode will cook your food faster and with more moisture retention than a standard convection oven. As an example, Blodgett Combi/Oven-Steamers will cook a full load of whole chickens in 30 to 35 minutes. Try that in a standard convection oven.



**STEAM**

**STEAM MODE** Gentle, pressureless steam cooks quickly and safely in a closed, insulated cooking chamber with no flavor transfer. The optional Digital Cook & Hold control features Vario Steam® for poaching. Steam can be generated at many temperatures, allowing for greater steam control.



**HOT AIR**

**HOT AIR MODE** Gently circulating hot air provides uniform temperature throughout the cooking chamber, assuring even browning on baked goods and faster cooking times as moving air speeds heat transfer to the food.



**COMBI**

**COMBI MODE** By combining both the steam and hot air modes, the Combi mode cooks up to 50% faster than convection ovens while maintaining the food's essential moisture. The Combi mode is excellent for roasting, baking and rethermalizing.

# COS Series



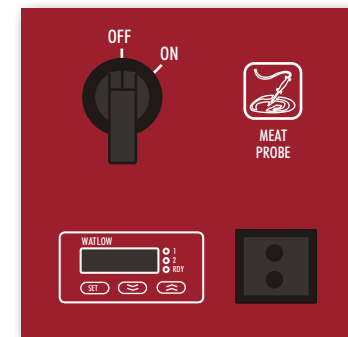
## All the control you need

### Standard Control

Simplicity perfected. Our standard control has individual time and temperature dials for easy set up. It also includes our simple yet functional mode switch for selecting between the Steam, Hot Air, Combi or Cool Down modes.

### Optional Digital Cook & Hold with Vario Steam®

In addition to the features of our standard control, you get a digital display of both time and temperature. Plus the ability to store 3 time and temperature programs, and select a hold time and temperature. The "hold" temperature can be selected to be higher than the cooking temperature allowing this unit to essentially switch modes. Example: You can cook chicken in a high moisture environment (stage 1), then switch to a higher temperature for browning (stage 2).

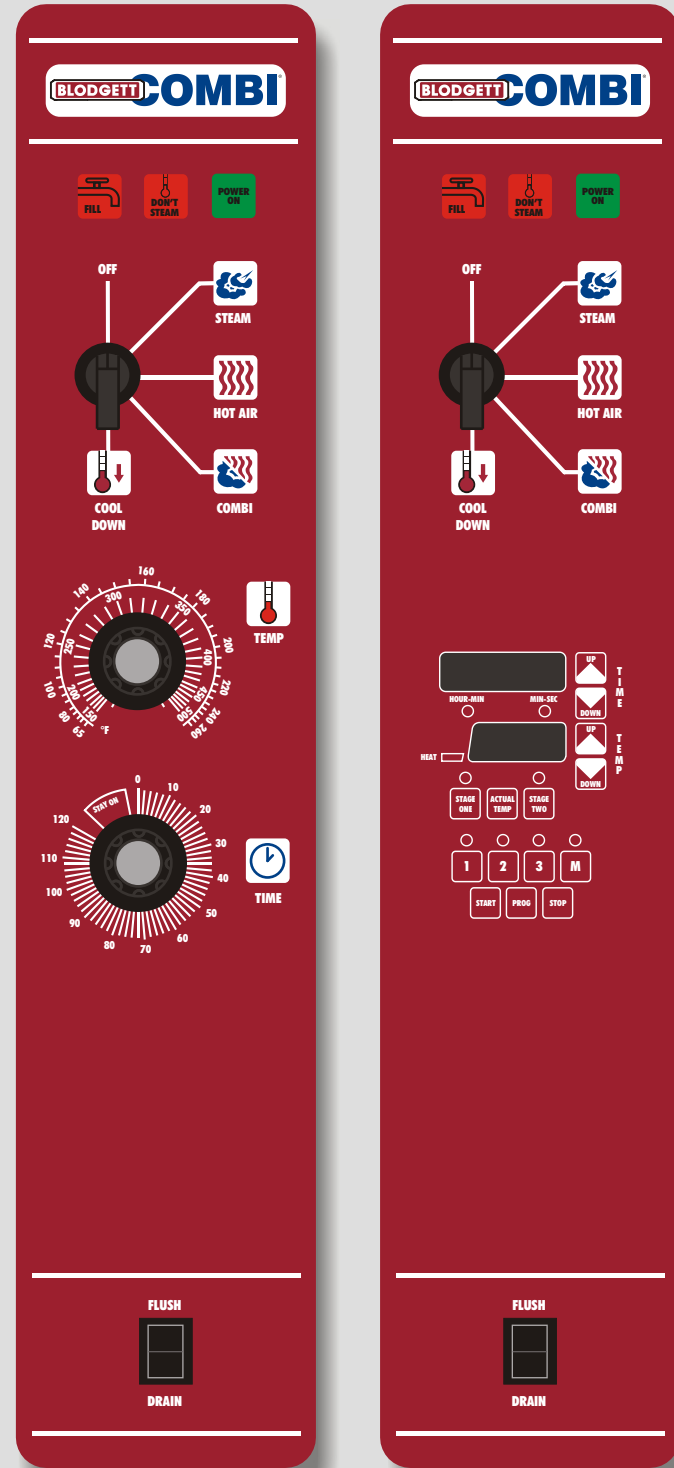


### Optional Meat Probe

You can add a meat probe to either control.

### Ask about these other options and accessories:

- ▶ Extra carts
- ▶ Casters/Legs/Stand
- ▶ Chicken Racks
- ▶ Side Shields
- ▶ Prison Package
- ▶ Rolling Plate Rack for COS-20E
- ▶ The COS-20E is also available in direct steam models for maximum cost savings and low maintenance.



**Easy to Use  
Standard Control**

**Programmable  
Digital Cook & Hold**

Thermostatically controlled steam production means all the steam you need without wasted water or excess energy consumption.

# PROVEN PERFORMANCE - A FULL SPECTRUM OF SIZES

*You want reliability, simplicity, versatility.  
We're building your oven now ... to last.*

### Welded Stainless Steel Frame

Prevents warping, even after years of heating and cooling. No warping means no leaking doors.

### Automatic Quenching System

Prevents flavor transfer when cooking a variety of foods simultaneously - maximizing utilization.

### Self-Flushing Boiler

Reduces accumulation of mineral deposits - without operator intervention. Simple, external access makes delimiting easy - without the need for a service call.

### Steam to Clean

Save up to 20 minutes per oven vs. conventional ovens. Steam loosens up food soil in oven. Easier to clean - less fumes and cost. We even include a hose and spray nozzle to rinse down the oven.

### Stackable

The COS-6 may be stacked on another COS-6, a COS-101 or COS-101S for optimum production.



**COS-20E**

The COS-20E is the largest oven-steamer in the Blodgett Combi line.

### CAPACITY

- ▶ 28 Steam Table Pans
- ▶ 14 Full Size Bake Pans



**Standard transport cart  
for COS-20E**

The use of the transport cart with the COS-20E means continuous loading, increased capacity, efficiency and productivity. Or try our new plate rack - holds 96 plates for heating.



**COS-101S**

Need a full size oven-steamer but floor space is tight. Try the COS-101S.

### CAPACITY

- ▶ 18 Steam Table Pans
- ▶ 9 Full Size Bake Pans



**COS-101**

Our half size COS-101 is perfect for any application.

### CAPACITY

- ▶ 7 Steam Table Pans
- ▶ 10 Half Size Bake Pans



**COS-6**

For lower volume applications, you need the half size COS-6.

### CAPACITY

- ▶ 4 Steam Table Pans
- ▶ 6 Half Size Bake Pans

*Steam Table Pans - 12" x 20" x 2-1/2" (3.5 x 5.0 x 64 mm) Full Size Bake Pans - 18" x 26" (457 x 660 mm) Half Size Bake Pans - 18" x 13" (457 x 330 mm)*

**FORCED STEAMING • GRILLING • BRAISE • THAW • BLANCH • DEFROST • REHEAT • STEAM • COMBI • POACH • ROAST • BAKE • RETHERM • BROIL • STEW • RECONSTITUTE • PRESERVE • SIMMER • GRATINATE**

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