Connor
430 stainless steel sides, top and back
304 stainless steel bottom, door and interior
Dual pane tempered viewing window with hinged inner glass for easy cleaning
40mm (1.57") fixed drain in the bottom center of cavity
Drip tray mounted below the door reduces the risk of wet, slippery floors
Oven door with ventilated heat-reflecting glass
CTD Cool Touch Door
Left hinge door is field convertible to the right side
Two step safety door latch. The first step stops the fan.

Operation
Injection steam system - water is injected onto the heating elements, the resulting steam is distributed in the oven chamber by the fan wheel.
Easy to use touchscreen control
Multiple cooking modes include hot air, CombiSmart, retherm, steaming, low-temperature steaming, forced steaming, proofing, preheating
Stores up to 500 recipes with up to 15 steps each
Manual or automatic cooling
Automatic humidity pulsing
Internal core temperature probe
Rack timing allows for setting individual timers for each rack
Reversible 9 speed fan for optimum baking and roasting results
USB port for data and recipe transfer
HACCP recording and documentation
Automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals. No proprietary chemicals required, see owner's manual for detergent guidelines.
Ventless hood combines catalytic system with condensing system. Condenser removes steam exhaust, catalyst removes smoke and fumes.
Integrated hood - no fire suppression required, no filter required
This unit is not for use with the Blodgett Flavor Smoke smoker

Standard Features
Internal core temperature probe with multiple measuring points.
Bright halogen light for superior visibility
Detachable hand shower
3 wire racks
Start-up inspection service by factory authorized service agent
One year parts and labor oven warranty*

* For all international markets, contact your local distributor.

Options and Accessories
- Wire oven rack
- Optional stand
- Backflow preventer
- Extra year warranty

Using EPA test method 202, emissions of grease laden vapors were measured at 1.12 mg/m³ for bone-in, skin-on, quartered roasting chickens, and 0.16 mg/m³ for bacon. Both results being less than the established 5 mg/m³ standard.
SHORT FORM SPECIFICATIONS: Provide Blodgett Combi model BLCT-6E-H mini boilerless combination-oven/steamer with Hoodini ventless hood. The BLCT-6E-H has a 2 piece rack system that holds five 12" x 20" x 2" deep or four 12" x 20" x 2-1/2" deep North American hotel pans. Unit shall have stainless steel exterior and interior. Oven door shall have dual pane tempered viewing window with hinged inner glass for easy cleaning. Unit shall have the ability to cook with pressureless steam, hot air, or combination of steam and hot air. Unit shall have steam injection system. Multiple modes include hot air, CombiSmart, reheating, steaming, low-temperature steaming, forced steaming, proofing, cooling, and preheating. Unit shall have bright halogen light for superior visibility. Touchscreen control stores 500 recipes with 15 stages each, in addition to pre-programmed recipes. Internal core temperature probe, rack timing allows for setting individual timers for each rack, HACCP quality control, USB connectivity, automatic service diagnosis. The reversible 9 speed fan provides optimum baking and roasting results. Automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals. Ventless hood combines catalytic system with condensing system. Condenser removes steam exhaust, catalyst removes smoke and fumes. Integrated hood - no fire suppression required, no filter to change. One-year parts and labor warranty. Provide start-up inspection service by a factory authorized service agent. Provide options and accessories as indicated.

WATER SUPPLY & DRAIN:
Good quality water feed is the responsibility of the owner. Water quality must be within the following general guidelines.

- **TDS:** 40-125 ppm
- **Hardness:** 35-100 ppm
- **pH:** 7.0 - 8.5
- **Silica:** <13 ppm
- **Chlorides:** <25 ppm
- **Chlorine:** <0.2 ppm
- **Chloramine:** <0.2 ppm
- **Pressure:** 40(min)-50(max) PSI
- **Connections:** 40mm (1.57") max. drain temperature 140°F (60°C)
- **Diameter:** 3/4" garden hose cold water

The drain piping must consist of temperature resistant material, greater than 160°F, and be of adequate diameter not to cause flow restriction. Improper materials may deform and affect performance. Appliance is to be installed with backflow protection in accordance with federal, state or local codes.

SHIPPING INFORMATION:
- **Approx. weight:** 340 lbs. (154 kg)
- **Crate size:** 49.75" H x 27" W x 45" D (1264 x 686 x 1143mm)

NOTE: The company reserves the right to make substitutions of components without prior notice.

DIMENSIONS:
- **Floor space:** 41.1" x 20.2" (1043 x 513mm)
- **Unit height:** 45.6 (1158mm)

OVEN CLEARANCES:
*From combustible and non-combustible construction*
- Sides: 2.75" (69.9mm)
- Back: 2.75" (69.9mm)
- Top: 0" (0mm)
- 12" (305mm) recommended for service

MINIMUM ENTRY CLEARANCE:
- Uncrated: 20.2" (513mm)
- Crated: 54" (1371mm)

POWER SUPPLY:
120VAC, 60 Hz, 1 phase, 15 amp maximum dedicated circuit for the hood and one of the following for the oven

- **Voltage** 208, 240
- **Phase** 1, 3
- **KW** 6.9, 9.2, 6.9, 9.2
- **Amps** 35, 39, 20, 24
- **Hz** (specify) 50 or 60

Three phase units equipped with cord and NEMA 15-30P plug. Single phase units equipped with cord and NEMA 6-50P plug.