**SINGLE ELECTRIC COMBI OVENS SPECIFICATIONS**

Single Combi Oven - Shall be model **BCP-102E** as manufactured by **Blodgett Oven Corporation**. Combi Oven shall have all standard features and the following:

**CONSTRUCTION**

* 304 stainless steel exterior and interior
* Dual pane tempered viewing window with hinged inner glass for easy cleaning
* 2” (50mm) fixed drain in the bottom center of cavity
* Door mounted drip tray reduces the risk of wet, slippery floors
* Automatic door stops in positions of 110° and 180°
* Left hinge door is field convertible to the right side (with the purchase of con­version kit)
* Two step safety door latch. The first step stops the fan.

**OPERATION**

* Multiple cooking modes include hot air, CombiOptima, retherm, steaming, low-temperature steaming, forced steaming, proofing, cooling, and preheating
* Built in steam generator produces pure, dry steam
* Automatic boiler flushing system
* CombiOptima automatically measures and controls the humidity level in the oven, helping to retain the appearance and juiciness of the product.
* 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.
* Semi automatic deliming system
* Crystal clear TFT display with touch pad control
* Stores up to 200 recipe programs with 10 cooking stages each. Recipes can be grouped into fifteen categories (beef, chicken, cookies, etc.) for easy retrieval.
* 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 and recipe transfer
* HACCP recording and documentation
* Programmable time delay start
* 85°-480°F (30°-250°C) temperature range, 575°F (300°C) preheating
* Automatic service diagnosis
* Low water indicator

**STANDARD FEATURES**

* External core temperature probe with multiple measuring points
* 21-1/2” tall stainless steel stand with runners & adjustable feet
* Bright halogen lights for superior visibility
* Built in hand shower
* Removeable cleaning chemical bottle shelf
* Start-up inspection service by factory authorized service agent
* One year parts and labor oven warranty\*

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

**BIDDER REQUIREMENTS:**

* ELIGIBLE BIDDER MUST VISIT JOB SITE.
* ALTERNATES NEED TO BE SUBMITTED FOR APPROVAL 10 DAYS PRIOR TO BID OPENING.
* SUCCESSFUL BIDDER TO DELIVER, UNCRATE, SET IN PLACE, LEVEL, AND REMOVE CRATING.
* FINAL CONNECTIONS BY OTHERS
* BIDDER WILL HONOR PRICES FOR A PERIOD OF ONE YEAR FROM THE BID DATE\_\_\_\_YES\_\_\_\_NO
* BIDDER WILL HONOR PRICING FOR COOPERATIVE PRICING\_\_\_\_YES\_\_\_\_NO

(Additional travel/mileage charges may apply to systems that are located outside the

bidding system’s)