



Invoq miniCombi

Specifications



BLCT-6E

DIMENSIONS:
30 x 20 1/5 x 32 3/25
(H X W X D) INCHES

BLCT-6E-H

DIMENSIONS:
45 3/5 x 20 1/5 x 32 3/25
(H X W X D) INCHES

POWER SUPPLY:

VOLTAGE	PHASE	KW	AMPS
208 (50/60HZ)	1	4.6	35
240 (50/60HZ)	1	6.1	39
208 (50/60HZ)	3	6.9	20
240 (50/60HZ)	3	9.2	2



BLCT-10E

DIMENSIONS:
38 1/20 x 20 1/5 x 32 3/25
(H X W X D) INCHES

BLCT-10E-H

DIMENSIONS:
54 3/50 x 20 1/5 x 32 3/25
(H X W X D) INCHES

POWER SUPPLY:

VOLTAGE	PHASE	KW	AMPS
208/230/240 (50/60HZ)	3AC	10.4/12.7/13.8	34
208/230/240 (50/60HZ)	3NAC	10.4/12.7/13.8	34
400/415 (50/60HZ)	3AC	12.7/13.8	20
440/480 (50/60HZ)	3AC	10.4/12.4	18

STACKING OPTIONS



BLCT-6-6E



BLCT-6-10E

ALL MODELS WATER

Water pressure (min/max): 40/50 PSI

Water connection: 3/4 in. hose cold
water dual connection on oven

Drainage: Atmospheric vented drain

Drain connection: 1.57-inch

TEMPERATURE RANGE

85-480°F/30-250°C Hot air

575°F/300°C Preheating

BLODGETT
Invoq
miniCombi

20%
FASTER
than convection
oven

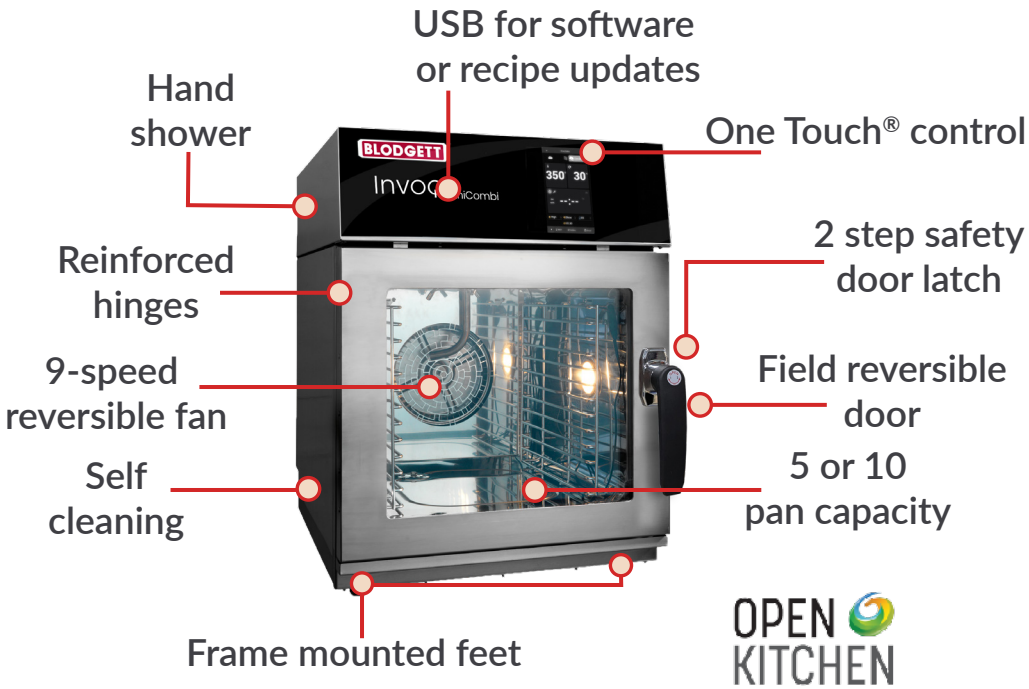
3 FT²
OF SPACE!

Available with
HOODINI
Ventilation System

BLODGETT

42 Allen Martin Drive | Essex Jct., VT 05452
(802) 658-6600 | www.blodgett.com

miniCombi AT A GLANCE



miniCombi FEATURES:

NO PROPRIETARY CLEANING CHEMICALS
EASY TO CLEAN

STACKABLE INTEGRATED CORE PROBE
HACCP DATA RECORDING

miniCombi PAN CAPACITIES

BLCT-6



Maximum Capacity:
5 half sized sheet pans



Optimal Results:
3 half sized sheet pans



Optimal Results:
3 hotel steam pans

BLCT-10



Maximum Capacity:
10 half sized sheet pans



Optimal Results:
5 half sized sheet pans



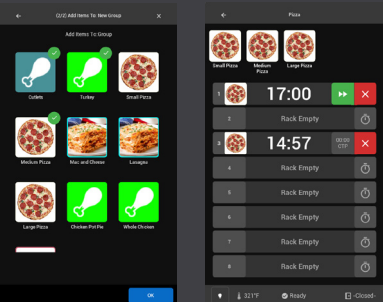
Optimal Results:
5 hotel steam pans

Half size sheet pans are 13 by 18 inches. Hotel steam pans are 13 by 21 by 2.5 inches.

TOUCHSCREEN CONTROLS

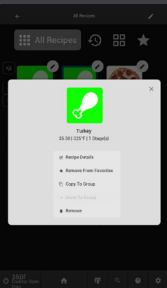


One Touch® control
Open Kitchen included
Recipe storage - up to 500 recipes
Drag and drop simplicity
Advanced Rack Timing
Future enhancements – such as “on oven” video training



User Friendly

Rack Timing



Recipe Editing

VENTLESS OPTION

BLCT-6E-H & BLCT-10E-H



HOODINI
ventilation system

Hoodini™ is the ventless hood system on **BLCT-6E-H** and **BLCT-10E-H**.
Hoodini combines a catalytic converter with a condensing system.
It removes steam, smoke and fumes even when cooking raw proteins.

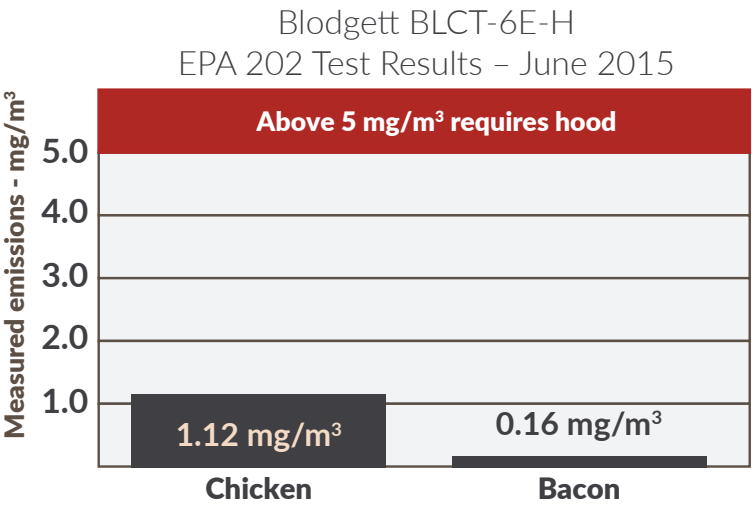
The BLCT-6E-H Hoodini was tested to EPA 202 Test Method (particulate level below 5 mg/m³) with these results:

Raw Chicken – 1.12 mg/m³:

2 whole chickens/pan for a total of 10 chickens per load (5 trays). Bone-in, skin-on for 8-hour duration.

Raw Bacon – 0.16 mg/m³:

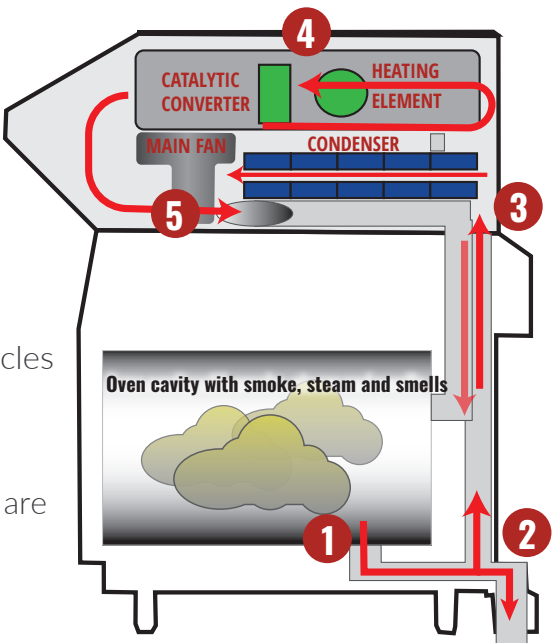
10 strips/pan, for a total of 50 strips per load (5 tray). 8 hour duration.



ZERO filters to change.

HOW HOODINI WORKS

- 1 Main fan starts and pulls cooking vapors out of oven cavity.
- 2 Heavy particles drop towards the drain. Lighter particles get pulled towards the condenser.
- 3 Vapor gets drawn over the condenser. As it cools, water particles form and drip towards the drain.
- 4 Remaining vapor gets super heated, then passes through the platinum and palladium coated catalytic converter where gases are further reduced to carbon dioxide and water.
- 5 These harmless gases are returned to the oven cavity to start the cycle over again.



Visit [Blodgett.com/products/hoodini](https://www.blodgett.com/products/hoodini) for additional information.