



BLODGETT 62BLG/62BLG GAS DOUBLE INVOQ BOILERLESS COMBI OVEN – NATURAL GAS, TOTAL BTU

MODEL: 62BLG/62BLG



An intuitive oven platform for baking, cooking and steaming that's as simple as it looks. Invoq ovens look like no other. But what will convince you that it is the best oven for your purpose has very little to do with aesthetics. From any angle, inside and out, you will immediately see evidence of the thoughtful design that makes Invoq so inviting to use: sleek, flush mounted toughened glass, premium LED illumination, surfaces that are both tactile and effortless to keep clean and hygienic. Even the door handle has been re-imagined, making it more functional in the hectic environment of a busy service.

AIA FILE NUMBER:

ITEM NUMBER:

PRODUCT OPTIONS AND ACCESSORIES

- **Options** Right-hinged door (upon request) Fat Separation System 2/1 GN (factory-built) - 104841 Condensation hood 2/1 GN (electric oven) - 108111 Condensation hood Stackit 2/1 GN (electric oven) - 108115 Stackit 2/1 GN (electric oven) - 107803 Stackit 2/1 GN (gas oven) - 107804 Marine version 20 - 1/1 & 2/1 GN - 108117 Special voltage (upon request) Wi-Fi module - 108137 Open Kitchen cloud solution **Racks** 10-2/1 GN 70mm 10 trays (20 x 1/1 GN) U-shaped - 107885 10-2/1 GN 85mm 8 trays (16 x 1/1 GN) U-shaped - 107884 **Accessories** Heat shield 10-2/1 GN - 108123 USB key - 108128 IEMS energy management system - 108119 **Stands** Basic stand 2/1 GN - 106170 Stand for table & Stackit 2/1 GN - 107966 Options for stand (add-on): Racks 2/1 GN (up to two) - 107976 Castors (set of four incl. lock mechanism) - 107971 Exterior cabinet & doors 2/1 GN - 107974 **CareCycle** CareCycle Clean tablets - 106032 CareCycle Descale tablets - 106033

PRODUCT FEATURES

- Open Kitchen connects your equipment to the cloud, offering real-time, automated monitoring, predictive maintenance, over-the-air updates, and operational insights. Open Kitchen enhances efficiency, reduces downtime, and optimizes performance.
- Open Kitchen cloud solution
- CareCycle - a cost-effective, tab-based cleaning system with significantly reduced energy and water consumption.
- MenuPlanner function allows you to cook many different items unsupervised at the same time using a simple drag and drop interface.
- Humidity control, CombiSpeed - The level-controlled humidity injection gives you the option to improve cooking times. With ten different humidity levels you can find the optimal setting for various products.
- CookTimeCorrection (CTC). Intelligent sensors immediately detect unexpected changes in temperature and correct accordingly.
- SmartChef helps you learn from the oven to develop your signature style. Select the type of food, chosen cooking method and temperature, then SmartChef automatically guides you to a great result.
- ClimateControl ensures best-in-class performance, controlling the air, heat and humidity levels. It optimizes processes and even shortens cooking times.
- CombiSense - Using a humidity percentage setting to regulate the oven cavity based on the humidity released from the products,



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WEIGHTS & DIMENSIONS

Product Width	42.4 in
Product Depth	43.8 in
Product Height	69.4 in
Product Weight	736 lb

SHIPPING DETAILS

Ship Width	43.3 in
Ship Depth	49.2 in
Ship Height	37.4 in
Ship Weight	780.4 lb
Ship Method	LTL Common Carrier
Shipping Package Type	Pieces
Shipping Origin Zip Code	05452
Freight Class (NMFC)	92.5

WATER, PLUMBING, AND DRAINAGE SPECIFICATIONS

Water Inlet Size	0.75 in
Water Inlet Pressure Minimum	1 Bar
Water Inlet Pressure Maximum	6 Bar

PRODUCT CERTIFICATION ICONS



ENERGY SPECIFICATIONS

Primary Energy Type	Gas
Electrical Volts	120V
Electrical Total Amperage	10
Electrical Total Wattage	1,200
Electrical Phase	3PH
Electrical Hertz (frequency)	60 Hertz
Gas Type Icon	Natural Gas

Blodgett reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.

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ADDITIONAL TECHNICAL SPECIFICATIONS

Number of Ovens	2 Ovens	Number of Wire Racks	0
Cooking Chamber Width	25 in	Oven Size (volume)	21 ft ³
Cooking Chamber Depth	33 in	Temperature Minimum	85 °F
Cooking Chamber Height	44 in	Temperature Maximum	480 °F
Door Construction	Double Oven		

BIDDING SPECIFICATIONS (SHORT FORM SPECS)

Bidding Specifications Not Available.



