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BLCT-6E AND BLCT-6-6E

BLCT-10E AND BLCT-10-10E

INVOQ MINI COMBI OVENS

INSTALLATION - OPERATION - MAINTENANCE

ENERGY STAR
*BLCT-6E Only

c ETL us
LISTED
Intertek

ETL
SANITATION LISTED
CM

C E

Your Service Agency's Address:

Model

Serial number

Oven installed by

Installation checked by

IMPORTANT

WARNING: Improper installation, adjustment, alternation, service or maintenance can cause property damage, injury or death. Read the instllation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS MUST BE POSTED IN A PROMINENT LOCATION. This information may be obtained by contacting your local gas supplier.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

The information contained in this manual is important for the proper installation, use, and maintenance of this oven. Adherence to these procedures and instructions will result in satisfactory baking results and long, trouble free service. Please read this manual carefully and retain it for future reference.

ERRORS: Descriptive, typographic or pictorial errors are subject to correction. Specifications are subject to change without notice.

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⚙ Installation

Utility Connections - Standards and Codes

THE INSTALLATION INSTRUCTIONS CONTAINED HEREIN ARE FOR THE USE OF QUALIFIED INSTALLATION AND SERVICE PERSONNEL ONLY. INSTALLATION OR SERVICE BY OTHER THAN QUALIFIED PERSONNEL MAY RESULT IN DAMAGE TO THE OVEN AND/OR INJURY TO THE OPERATOR.

Qualified installation personnel are individuals, a firm, a corporation, or a company which either in person or through a representative are engaged in, and responsible for:

• the installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance.

Qualified installation personnel must be experienced in such work, familiar with all precautions required, and have complied with all requirements of state or local authorities having jurisdiction.

U.S. and Canadian installations

Installation must conform with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-Latest Edition and/or Canadian National Electric Code C22.1 as applicable.

Appliance is to be installed with backflow prevention in accordance with applicable federal, province and local codes.

Australia and general export installations

Instllation must conform with Local and National installation standards. Local installation codes and/or requirements may vary. If you have any questions regarding the proper installation and/or operation of your Blodgett oven, please contact your local distributor. If you do not have a local distributor, please call the Blodgett Oven Company at 0011-802-658-6600.

*BLCT-6E Only

The Blodgett Combi-Oven/Steamer

The Blodgett Combi-Oven/Steamer offers a completely new method of cooking. With the Oven/Steamer you have the choice of two cooking processes: Steam and Hot Air, either...

• Separately

• Combined, or

• In Sequence

And for easy operation you can choose from three modes:

In the **Steam mode** you can:

steam	reheat	reconstitute
stew	thaw	simmer
blanche	preserve	braise
poach		

In the **Hot Air** mode you can:

roast	bake	grill
gratinate	broil	

In the **Combination Steam and Hot Air** mode you can:

defrost	roast	rethermalize
reheat	bake	forced steam

There are four additional specialized modes to help you make the most of your time:

Proofing - Proof and bake all in the same oven

Preheat - in this mode the oven will preheat to 575ºF (300ºC) for 15 minutes. The oven will then automatically lower to 480ºF (249ºC) to protect the advanced electronic components.

Cool Down - allows the oven cavity to cool down rapidly with the door opened

You can also use two or three functions in sequence during one cooking process. We call this:

• combi-steaming

• combi-roasting

• combi-baking

The combination of circulating hot air and steam in the space saving, high performance Combi-Oven/Steamer leads to improvements in the following areas:

• increased productivity in the kitchen

• a reduction in capital expenditures for multiple equipment replacement

• a wider range of menu choices

• a simplified cleaning process

The work process is simplified since products are prepared on or in steam table pans and trays. Food can be cooked, stored, and transported with the same pans. Small amounts of product can be processed efficiently; pre-cooked and convenience foods can be reheated within minutes. Many frozen foods can be processed without pre-thawing. This flexibility in preparation reduces the need for kettles and steam tables since there is no need for large amounts of food to be kept warm for long periods of time.

Today the improvement of food quality is more important than ever. Vegetables are cooked in the Blodgett Combi-Oven/Steamer without water at the optimal temperature of just under 212ºF (100ºC), maintaining valuable vitamins, minerals, nutrients and trace elements. Cooking meat in the Combi results in less shrinkage and a firmer, juicier product. The Blodgett Combi-Oven/Steamer is being used more and more for baking. Steam and Hot Air modes make it a general purpose baking appliance.

Installation

Description of the Combi-Oven/Steamer

ABOUT THE OVEN/STEAMER

Blodgett Combi-Oven/Steamers are quality produced using high-grade stainless steel with first class workmanship.

The multiple speed fan, which is guarded against accidental finger contact, is driven by a quiet and powerful motor. The condenser draws out excess steam from the appliance. Condensation and waste water, which result during steaming and cleaning, are continuously drained.

The use of high quality insulation impedes excessive heat radiation and saves energy.

The BLCT makes it possible to enjoy all of the advantages of a high quality steamer at the flick of a switch. Fresh steam enters the oven cavity without pressure and is circulated at high speed. This process enables quick and gentle cooking and ensures high quality food while providing convenient working methods. The steam generator is completely automatic and protected from running dry.

OVEN/STEAMER OPERATION

The practical oven door, with a viewing window, has a wide swing radius and handle which can be operated easily, even with wet or greasy hands.

Ease of operation is guaranteed through the simple to use control. With graphical symbols and recipe storage the BLCT is easy for even inexperienced kitchen staff to operate.

Cleaning is kept to a minimum thanks to the automatic CareCycle system.

ELECTRICAL RATINGS					
Model	Voltage	kW	Hz	Phase	Max Load (amps)
BLCT-6E Mini Combi	208	6.9	50/60	1	35
	240	9.2	50/60	1	39
	208	6.9	50/60	3	20
	240	9.2	50/60	3	24
BLCT-10E Mini Combi	208/230/240	10.4/12.7/13.8	50/60	3AC	34
	208/230/240	10.4/12.7/13.8	50/60	3NAC	34
	400/415	12.7/13.8	50/60	3NAC	20
	400/415	12.7/13.8	50/60	3AC	20
	440/480	10.4/12.4	50/60	3AC	18

NOTE: BLCT-6-10E is comprised of one BLCT-6E and one BLCT-10E with a stand.

PLUMBING SPECIFICATIONS	
WATER	
Water pressure	36.26 PSI (250 kPa, 2.5 bar) during CareCycle
	21.76 PSI (150 kPa, 1.5 bar) when CareCycle is not active
	40(min)-50(max) PSI supply pressure
Water connection	3/4" garden hose cold water
Water quality requirements	TDS: 40-125 ppm
	Hardness: 35-180 ppm
	Chlorides: <25 ppm
	Silica: <13 ppm
	Chlorine: < 0.2 ppm
	Chloramine: < 0.2 ppm
	pH: 7.0-8.5
DRAINAGE	
Drain type	Atmospheric Vented Drain
Drain connection	2.00" (50.8mm) Copper
	1.57" (40mm) Copper - mini combi ovens
Maximum water drain temperature	140ºF (60ºC)

Oven Location and Leveling

The well planned and proper placement of your oven will result in long term operator convenience and satisfactory performance.

Certain minimum clearances must be maintained between the oven and any combustible or non-combustible con

MINIMUM REQUIRED CLEARANCES		
Left	**Right (control side)**	**Back**
Low Temperature Environment		
2" (50mm)	2" (50mm)	2" (50mm)
High Temperature Environment*		
2" (50mm)	16" (400mm)	2" (50mm)

* Includes heat sources (fryers, hot plates, etc) placed on the control side of the combi

NOTE: For servicing, Blodgett recommends maintaining at least 16" (400 mm) between the control side and walls or non moveable equipment.

NOTE: If temperatures are too high, a safety shutdown may occur.

Failure to comply may invalidate the oven warranty.

To ensure that the oven functions correctly when installed, it should be placed upright and level (horizontally). This is measured at the front and side edge of the roof. The oven can be levelled using the adjusting screws on the stand or on the legs of table models. The height of the oven should also be adjusted to fit the trolley for rack.

⚒ Installation

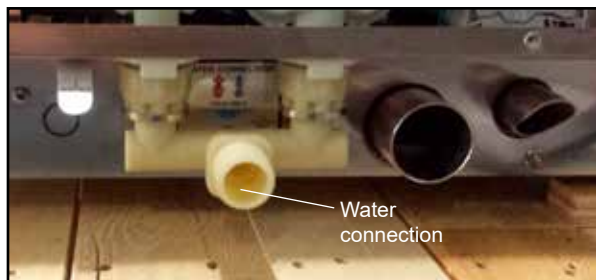## Plumbing Connections

WATER CONNECTION

Figure 1

⚠ WARNING!!

If the water temperature exceeds 70°F (21°C), problems with regard to Combi Optima calibration and cooling of the oven may occur.

The water connection must be carried out by an authorized plumber in accordance with existing local codes.

Clogged up water filters and dirt in the solenoid valves are not covered by the warranty.

To facilitate cleaning and servicing, the oven should be connected with an approved flexible 3/4" hose. Permanent installations should be fitted with a stop-tap and a non-return valve.

Before connecting the oven to water, flush the tubes thoroughly. Connect the oven.

DRAIN CONNECTION

Blodgett ovens are equipped with a drain system that removes surplus water from the oven chamber. This may be condensed water from the products, or it may occur when the oven chamber is cooled down with cold water, or when the oven chamber is cleaned.

NOTE: 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 cause restrictions, thus affecting performance.

⚠ WARNING!!

Connection must be carried out by a licensed plumber, to an open or closed drain. The drain must never end directly beneath the equipment. The drain should not be located on the same side the equipment controls are located.

The drain must be of stainless steel or an equally temperature-resistant material, have a diameter of at least 1.57" (40 mm) and a fall of at least 3° or 5%.

CLEANING CHEMICAL

1. onnect the supplied detergent tubes (red and blue) to the underside of the oven near the rear.

    a. On the right-hand side behind the oven, the red hose is connected to the intake with the rinse aid icon and the rinse aid container.

    b. On the right-hand side behind the oven, the blue hose is connected to the intake with the detergent icon and the detergent container.

NOTE: Labels on tubes should match those of ports they are attached too.

Figure 2

2. Insert the blue and red hoses into the proper bottles. Blue is for detergent, red is for rinse aid.

Figure 3

Electrical Connection and Ventilation

ELECTRICAL CONNECTION

NOTE: Electrical connections must be performed by a qualified installer only.

Before making any electrical connections to these appliances, check that the power supply is adequate for the voltage, amperage, and phase requirements stated on the rating name plate mounted on the appliance.

1. The rating plate is located on the right side of the oven.

An approved plug outlet or a safety cutout must be located close to the oven so that the oven can be disconnected during installation and repair. The safety cutout must be able to cut off all poles with a total distance of break of at least 3 mm.

All appliances must be installed in accordance with Local or National Electrical codes.

This appliance uses a variable frequency drive, which can be known to product high frequency electrical noise. In some cases units must be hard wired. This avoids false positives on ground fault devices susceptible to errors from electrical noise. All installations must comply with local and national codes.

The wiring diagram is located in the motor compartment.

NOTE: Disconnect the power supply to the appliance before servicing.

⚠ WARNING!!

Improper installation may invalidate your warranty.

A strain relief for the power supply cord is provided. The installer must supply a cord that meets all Local and National installation standards.

⚠ WARNING!!

If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

VENTILATION

Blodgett BLCT ovens are equipped with an open/direct exhaust system that removes surplus humidity from the oven chamber. The exhaust system has an electrically operated damper.

The ventilation motor can be controlled directly from the oven. This means that the ventilation starts when a program is started and runs for 10 minutes after the program is completed.

⚙ Installation

Final Check Lists

⚠ **WARNING!!**

Final check list must be performed by a qualified installer only.

OVEN EXTERIOR

1. Check that the oven has not been damaged in transit (dents, scratches, etc.)

2. Check/adjust the height and check that the oven is placed level (horizontally)

3. Check/adjust oven door

CONNECTIONS

1. Check for correct water connection

2. Turn on water supply

3. Check for leaks

4. Turn off water supply

5. Check and clean dirt filter

6. Turn on water supply again

7. Check hand shower

8. Check for correct electrical connection

9. Check connection to drip tray

10. Check for correct mounting of drip tray

11. Check for correct fall of hose from drip tray, and check for leaks

12. Check for correct exhaust and drain connection

13. Clean the oven

14. Apply steel oil

OVEN INTERIOR

1. Check that filter housing is mounted correctly

2. Check interior light

3. Clean the oven

CONTROL

1. Check and adjust, if necessary, each of the preset values

2. Heat up the oven at 480°F (249°C) for approximately 5 minutes.

BLCT Touchscreen Control Description

The BLCT ovens include the versatile Blodgett Combi Touchscreen control. The control features:

- Multiple cooking modes include Convection, CombiSpeed, Steam, Proofing, Cool Down, and PreHeat.

- Easy to use touch panel display

- Stores up to 1500 recipe programs with multiple cooking stages. Recipes can be grouped into categories (beef, chicken, cookies, etc.) for easy re- trieval. Includes a favorites category for the recipes you use the most.

- External core temperature probe with 3 measuring points.

- Low temperature roast & hold and Delta-T cooking

- Reversible 9 speed fan for optimum baking and roasting results

- The Rack Timer function enables you to set timers for each individual rack.

- MenuPlanner allows you to create groups of reci- pes with similar characteristics (cook temperature, humidity level, etc.) then manage multiple recipes of the same group simultaneously on separate oven racks.

- USB port for data, software and recipe transfer

- HACCP quality control enables you to control and document production. Includes production time, production duration, preparation temperature, and core temperature.

- Programmable time delay start

- Automatic service diagnosis

BASIC OPERATIONS

- To select an item, touch the button on the screen

- To scroll through a list, drag your finger up or down. The item centered on the "wheel" will be selected.

- To return to the previous display, push the left arrow key ◄ in the upper left corner of the screen.

- To change the cook function while the oven is operating, push the back arrow key in the upper left corner of the screen. Push the desired cook mode at the top of the screen.

- To save the current settings and move on to the next step, push the check mark or right arrow key in the upper right corner of the screen.

⬚ Operation

MAIN MENU DESCRIPTION

1. Manual Cooking – Press to cook manually using Steam, Hot Air, or CombiSpeed modes.

2. Recipes – Press to cook using programmed recipes, or to create new recipes.

3. CareCycle – Press to access cleaning cycles, or to schedule a cleaning cycle.

4. SmartChef – Press to cook using SmartChef automatic cooking. Simply select a product and cook type, then adjust the cooking sliders to achieve the desired results.

5. More – Press to access additional modes such as, MenuPlanner, Proving, Preheat and Cooldown.

6. Settings – Press to access the service and super user menus.

7. Menubar – The menubar can be configured to display a number of additional functions including Carecycle, language selection, and wipe screen. The menubar can also display cooking functions such as Preheat, Cooldown or MenuPlanner.

Figure 4

Convection Mode

Entering the Convection Mode

1. From the MAIN MENU, press the MANUAL key.

2. Select the CONVECTION mode.

Setting the Cook Time and Temperature

1. In the TEMPERATURE list, drag your finger up or down to select the desired cook temperature.

   To switch to keypad entry - Press and hold your finger on the TEMPERATURE selection box. The keypad will be presented. Enter the desired temperature. Press the blue arrow key at the bottom of the screen to set the temperature.

   NOTE: To return to the scroll wheel, touch the hide keyboard key on the bottom left of the keypad window. Tap the parameter you wish to edit. The control defaults to the last entry method used.

2. In the HOUR & MINUTES lists, drag your finger up or down to set the desired cook time.

   To switch to keypad entry - Press and hold your finger on the TIMER selection box. The keypad will be presented. Enter the desired cook time in hours and minutes. Press the blue arrow key at the bottom of the screen to set the temperature.

3. When the cook time expires, the oven automatically shuts off. Press the CONT. key if you want the oven to continue operating after the set time has elapsed.

4. The oven starts automatically three seconds after the cook time and temperature have been selected.

Steam Injection

The BLCT control enables steam injection during hot air cooking. Steam injection may be set either before or during the cook cycle. For timed steam injection:.

For timed steam injection:

1. Touch the Steam button to set the steam timer.

2. Select a desired time from the presented window.

3. The oven will begin injecting steam into the cavity for the selected time.

For instant steam injection:

1. Press and hold the STEAM key to distribute humidity throughout the oven cabinet. The steam stops when the steam key is released.

Setting the Fan Speed

The BLCT has 9 fan speeds to choose from. You can set the fan speed before or during the cook cycle.

1. To set the fan speed, press the FAN SPEED key in the lower left corner of the screen.

2. Drag your finger up or down to set the fan speed in increments of 10% (From 20-100%).

3. Press OK to save the fan speed.

Vent Position

The vent may be opened or closed at any time during the hot air cook cycle. Blodgett recommends setting the vent to open for bread, pastry, roasting meat or grilling.

1. Press the VENT key at the bottom of the screen to open or close the vent.

At the End of the Cook Cycle

1. When the cook time expires, an alarm sounds and the display reads "Recipe Done!.

   Press EXIT to end the cook cycle.
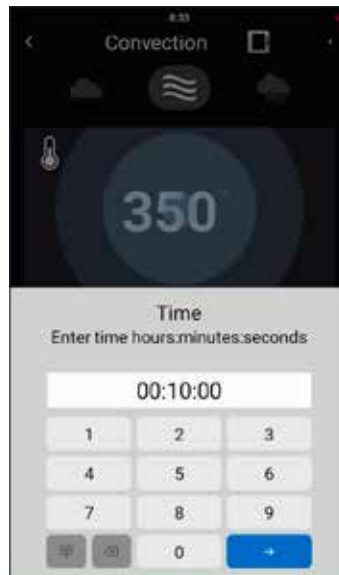
   Press RESTART to continue the cook cycle.
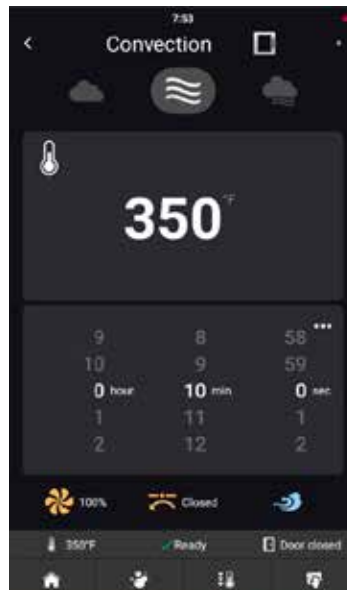
⦿ Operation
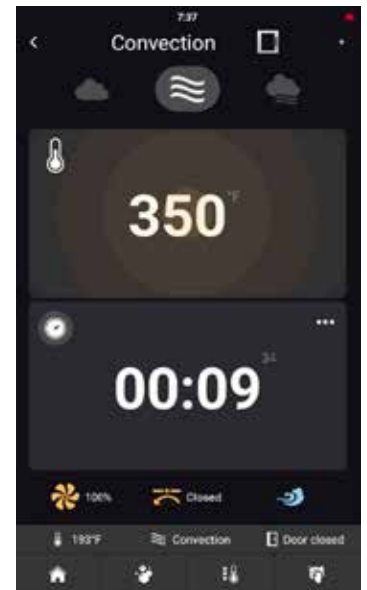
Convection Fan Speed

Convection Keypad Time

Convection Keypad Temperature

Convection Steam Timer

Manual Convection Wheel

Manual Convection

Figure 5

Steam Mode

Steaming is the ideal cooking mode for foods that can be cooked in water.

Tips for Using the Steam Mode

• Prior to steaming, cool the oven to 175°F (80°C). To lower the temperature quickly, use the Cool Down mode and open the door.

• We recommend that you start the steaming process 8 minutes before loading the oven. For food safety, the oven monitors the water in the steam generator. If the water temperature is below 150°F (65°C), the tank is emptied, refilled and the water is heated.

Entering the Steam Mode

1. From the MAIN MENU, press the MANUAL key.

2. Select the [icon] (STEAM mode).

Setting the Cook Time and Temperature

1. In the TEMPERATURE list, drag your finger up or down to select the desired cook temperature. Refer to table below for steaming temperature recommendations.

   To switch to keypad entry - To switch to keypad entry - Press and hold your finger on the TEMPERATURE selection box. The keypad will be presented. Enter the desired temperature. Press the blue arrow key at the bottom of the screen to set the temperature.

   NOTE: To return to the scroll wheel, touch the hide keyboard key on the bottom left of the keypad window. Tap the parameter you wish to edit. The control defaults to the last entry method used.

2. In the HOUR & MINUTES lists, drag your finger up or down to set the desired cook time.

   To switch to keypad entry - Press and hold your finger on the TIMER selection box. The keypad will be presented. Enter the desired cook time in hours and minutes. Press the blue arrow key at the bottom of the screen to set the temperaturer.

3. When the cook time expires, the oven automatically shuts off. To cook continuously, touch the options key in the timer box. Select continuous timer. The timer will begin counting up and the oven will cook continuously until canceled.

4. The oven starts automatically three seconds after the cook time and temperature have been selected.

Setting the Fan Speed

The BLCT has 9 fan speeds to choose from. You can set the fan before or during the cook cycle.

1. To set the fan speed, press the FAN SPEED key in the lower left corner of the screen.

2. Drag your finger up or down to set the fan speed in increments of 10% (From 20-100%).

3. Press OK to save the fan speed.

Vent Position

The vent position is set automatically in the steam mode.

At the End of the Cook Cycle

1. When the cook time expires, an alarm sounds and the display reads Recipe Done!.

   Press EXIT to end the cook cycle.
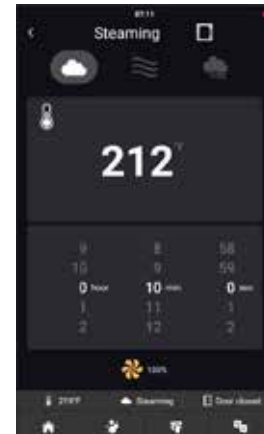
   Press RESTART to continue the cook cycle.

Figure 6

FUNCTION	STEAM TEMPERATURE	PRODUCTS
Low Temperature Steaming	149-194°F (65-90°C)	Fish and small vegetables. Steam small vegetables at 80°C for 5-10 minutes to keep their color and crispness.
Traditional Steaming	208-212°F (98-100°C)	Meat, pasta, potatoes, rice and root vegetables.
Forced Steaming	248°F (120°C)	Vegetables that require further processing and for faster processing of hard root and frozen vegetables, pasta and rice. Exercise caution when you use this function.

⊓ Operation

The CombiSpeed mode allows you to set an oven temperature and select a preset humidity level. The oven produces a consistent level of humidity. There is no compensation for the moisture naturally found in the product.

Entering the CombiSpeed Mode

1. From the MAIN MENU, press the MANUAL key.

2. Select the [image] (COMBI mode).

Setting the Cook Time, Temperature and Humidity

NOTE: To ensure that the oven has reached the correct humidity level, preheat the oven for 5 minutes at the preferred humidity level.

1. In the TEMPERATURE list, drag your finger up or down to select the desired cook temperature.

    To switch to keypad entry - Press and hold your finger on the TEMPERATURE selection box. The keypad will be presented. Enter the desired temperature. Press the blue arrow key at the bottom of the screen to set the temperature

    NOTE: To return to the scroll wheel, touch the hide keyboard key on the bottom left of the keypad window. Tap the parameter you wish to edit. The control defaults to the last entry method used.

2. In the STEAM list, drag your finger up or down to select the desired level of humidity. CombiSpeed provides 10 different humidity levels. Refer to table below for humidity level recommendations.

    To switch to keypad entry - Press and hold your finger on the HUMIDITY selection box. The keypad will be presented. Enter the desired humitidy level. Press the blue arrow key at the bottom of the screen to set the humidity.

    NOTE: Humidity level must be entered in multiples of 10 (10, 20, 30, etc).

3. In the HOUR & MINUTES lists, drag your finger up or down to set the desired cook time.

    To switch to keypad entry - Press and hold your finger on the TIMER selection box. The keypad will be presented. Enter the desired cook time in hours and minutes. Press the blue arrow key at the bottom of the screen to set the temperature.

4. When the cook time expires, the oven automatically shuts off. To cook continuously, touch the options key in the timer box. Select continuous timer. The timer will begin counting up and the oven will cook continuously until canceled.

5. The oven starts automatically three seconds after the cook time, temperature and humidity have been selected.

Setting the Fan Speed

The BLCT has 9 fan speeds to choose from. You can set the fan before or during the cook cycle.

1. To set the fan speed, press the FAN SPEED key in the lower left corner of the screen.

2. Drag your finger up or down to set the fan speed in increments of 10% (From 20-100%).

3. Press OK to save the fan speed.

Vent Position

The vent position is set automatically in the CombiSpeed mode.

At the End of the Cook Cycle

1. When the cook time expires, an alarm sounds and the display reads Recipe Done!.

    Press EXIT to end the cook cycle.

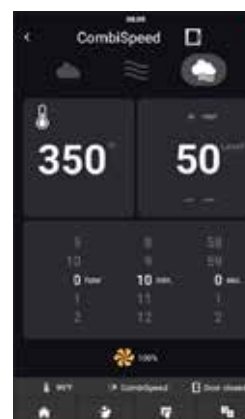   Press RESTART to continue the cook cycle.

Figure 7

PRODUCTS	HUMIDITY LEVEL	TEMPERATURE
Dry air grilling	0	392-482°F (200-250°C)
Gravy production during braising of meat	70-80	293-329°F (145-165°C)
Poaching fish, poultry, and crispy vegetables	90-100	158-248°F (70-120°C)
Steaming potatoes, rice, pasta, meat, and more.	100	212°F (100°C) or steaming mode

Using the Core Probe

All Blodgett BLCT ovens come standard with one core temperature probe. It is possible to run two core probes at the same time.

The core temperature sensor offers three cooking modes.

*   Normal

*   Delta-T

*   Cook & Hold

CORE PROBE MODES

Follow this procedure for all three core probe cooking modes.

NOTE: The core probe must be set up prior to activating a cook cycle.

1. Select the desired cooking mode. Refer to instructions on setting the cooking mode.

2. Set the desired fan speed if applicable. Refer to instructions on setting the fan speed.

3. Set the vent position if applicable. Refer to instructions on setting the vent position.

4. Insert the core probe into the center of the product.

5. Press the core probe icon in the timer box to select core probe cooking.

6. Drag your finger up or down the Temp list to select the desired core probe temperature.

7. Press the options key in the core probe box to select desired mode.

8. The oven starts automatically three seconds after the core probe temperature and mode have been selected.
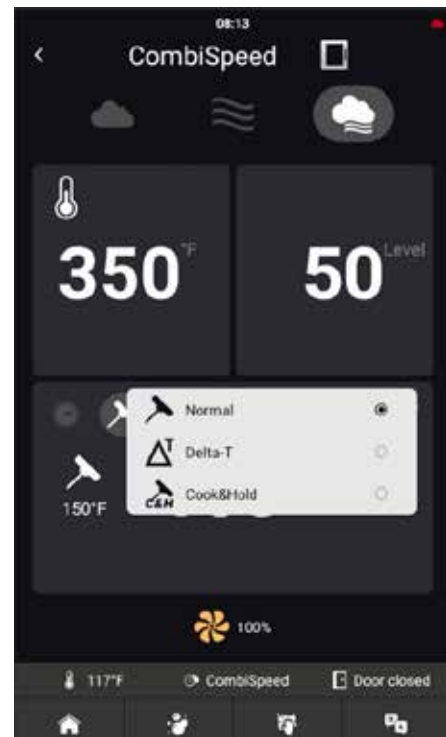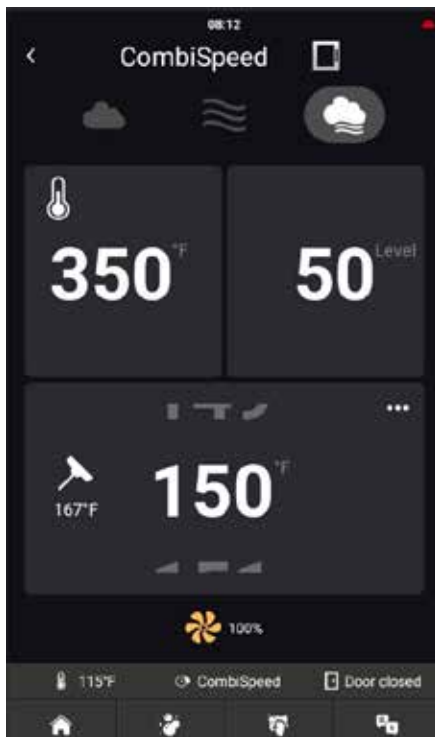

Figure 8

15

⊞ Operation

NORMAL CORE PROBE COOKING

In the normal mode, the core probe will notify you when the product has reached the desired pull temperature. The cook temperature is constant in the normal mode.

1. Follow steps 1-8 on page 15 to start a normal core probe cook cycle.

2. The oven sounds an alarm, and turns off when the specified core temperature has been reached.

Unplug the core probe and remove the product.

DELTA T

When you use Delta-T, the oven maintains a constant difference in temperature between the core temperature and the oven temperature. The temperature of the oven rises slowly as the core temperature rises. Delta-T provides gentle cooking resulting in a tender, juicy product. Cooking with Delta-T reduces shrinkage by up to 20% compared to traditional modes of cooking.

1. Follow steps 1-8 on page 15 to start a Delta T cook cycle.

2. The oven sounds an alarm, and turns off when the specified core temperature has been reached.

3. Remove the product.

Tips for Delta-T Cooking

• For best results start with an oven temperature of 85-100°F (30-40°C).

• HOT AIR mode is recommended for very fatty and small roasts. STEAM mode is recommended for large hams with bones.

Recommended Core Temperatures

• Rare   125-135°F (52-57°C)

• Medium   140-145°F (59-62°C)

• Well Done 160-185°F (72-85°C)

COOK & HOLD

Cook & Hold is an extension of Delta-T cooking. The oven temperature adjusts relative to the actual core temperature of the product. When the desired core temperature is reached, the oven adjusts the cavity to maintain the core temperature, acting as a warming mode. Cook & hold is suitable for roasting over night when the staff is off duty.

1. Follow steps 1-8 on page 15 to start a Cook & Hold cycle.

2. When the product has reached the desired core temperature the display will read HOLD??? and the oven will adjust the cavity temperature to maintain the core probe temperature.

3. Unplug the core probe and remove the product when ready to serve.

Tips for Using Cook & Hold

• Recommended holding temperature is 140-150°F (60-65°C). At higher temperatures a gradual dehydration of proteins takes place, the weight of the meat is reduced and the meat becomes less juicy.

• With a hold temperature of 140-150°F (60-65°C), the meat can be taken out immediately before carving.

• After being held for 5-6 hours shrinkage increases.

SmartChef Automatic Cooking

The SmartChef function provides a number of preset cooking functions for a variety of products.

Entering the SmartChef Mode

1. From the MAIN MENU, press the SmartChef key.

2. Select the SMART CHEF mode.

Using the SmartChef Mode

1. Press the name of the type of product you are going to cook.

Figure 9

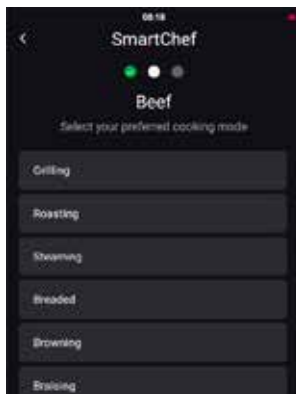2. The control displays the cooking modes programmed for your product. Press the mode you want to use. See table for list of available cooking modes.

Figure 10

3. The control displays COOKING ADJUSTMENT SLIDERS. Make any adjustments you wish to achieve the desired results.

   a. **Grilling** - Slide the button to the left for rare meat and to the right for well-done meat.

      Slide the button to the left for a lighter result and to the right for a darker result.

   b. **Steaming -** Slide the button to the left for rare meat and to the right for well-done meat.

      Slide the button to the left for steaming at low temperature

      Slide the button to the right for forced steaming.

   c. **Braising** - Slide the button to the left for rare meat and to the right for well-done meat.

      Slide the button to the left for a slow result and to the right for a fast result.

      Touch the Tender box if you want the oven to keep the core temperature for 2 hours.

   d. **Browning** - Slide the button to the left for shorter cooking time and to the right for longer cooking time.

      Slide the button to the left for a lighter result and to the right for a darker result.

   e. **Breaded** - Slide the button to the left for rare meat and to the right for well-done meat.

      Slide the button to the left for thick breaded products and to the right for thin breaded products.

4. Press the START key when you have adjusted the results. The oven begins the preheating process and sounds an alarm, when the oven is ready.

⦿ Operation

Figure 11

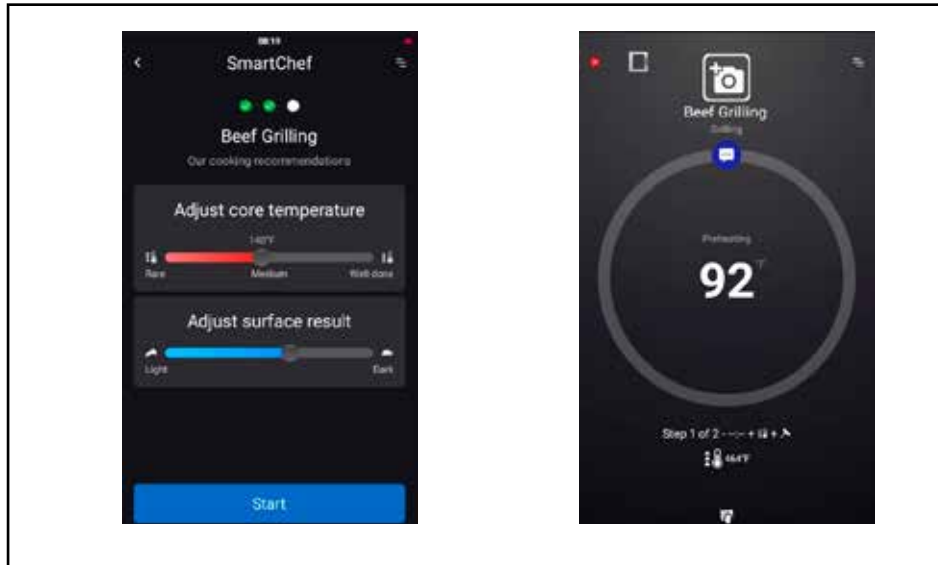|		BEEF	PORK	POULTRY	LAMB	VENISON	FISH	BREAD
AVAILABLE ADJUSTMENTS		Grilling	Grilling	Grilling	Grilling	Grilling	Grilling	Baking
		Roasting	Roasting	Roasting	Roasting	Roasting	Roasting	Baking Small Size
		Steaming	Steaming	Steaming	Steaming	Steaming	Steaming	Baking with Steam
		Breaded	Breaded	Breaded	Breaded	Breaded	Breaded	Puff Pastry
		Browning	Browning	Browning - Small Pieces	Browning	Browning		
		Braising	Braising	Braising	Braising	Braising		
			Crispy Skin	Dark Poultry				

Using Rack Timing

The rack timing function enables you to set one or more timers for each individual rack. This way you can cook different products on the same rack or on different racks as long as they can use the same cooking mode. The rack timer can be used in Convection, Combi, and Steam modes.

TO COOK USING RACK TIMING

1. From the MAIN MENU, press the MANUAL key.

2. Select the desired cooking mode. Set the cook temperature and humidity level if applicable.

3. Press the options key in the timer entry box.

4. Select RACK TIMER key.

5. Select the parameters button in the top right corner to edit the set temp and humidity of the cavity if desired.

6. Touch the check mark to continue.

7. Touch timer on any rack to edit the timer.

8. In the HOUR & MINUTES lists, drag your finger up or down to set the desired cook time.

9. Push the RIGHT ARROW key ► on any rack to begin timing. A yelllow progress bar will begin to fill the rack as time depletes. The timer counts down to zero. When a timer has finished the alarm will sound and the corresponding rack will flash yellow and green. The display counts up the total time elapsed since the timer began.

10. Push the GREEN KEY to silence the alarm.
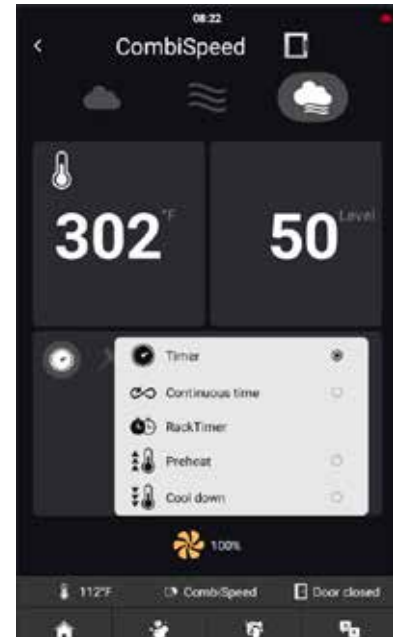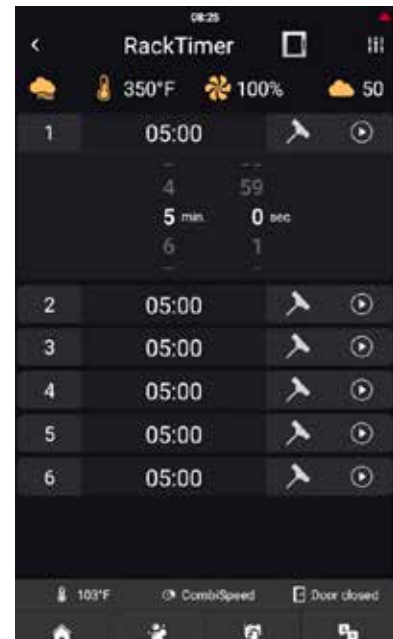
11. Push the red X to clear the timer.

Figure 12

Figure 13

⟦icon⟧ Operation

The MenuPlanner allows you to create groups of recipes with similar characteristics (cook temperature, humidity level, etc.). The advance rack timer cook screen lets you manage multiple recipes of the same group simultaneously on separate racks of the oven.

Setting default rack timing

To make Menuplanner the default on startup, check that the oven is setup as follows:

1. From the MAIN MENU, select Settings.

2. Touch the padlock icon in the top right corner of the settings screen.

3. Enter 876412 to unlock SUPER USER settings.

4. Select General Settings.

5. Select Startup and user profile.

6. Set HOME SCREEN to Menuplanner.

Entering rack timer menus

1. From the MAIN MENU, select the more key

2. Select MenuPlanner.

SETTING UP GROUPS & RECIPES

Creating a Recipe Group

NOTE: Up to 18 recipes can be assigned to a single group. In order for recipes to be grouped together they must have the same cook mode, and similar temperature settings.

1. To create a menu select the Create Menu button. The menu creation screen will be displayed.

2. Touch the options icon. An options window will appear.

3. Select Details.

4. Enter a name for the new menu.

5. Touch the check mark in the uppper right corner of the screen.

6. Touch the + Add recipe button to open the add recipes screen.

7. From the add recipes screen you can select existing recipes to add to the group. Once a recipe has been selected a green check mark will appear to the right indicating it is part of the group. To remove a recipe, select it again and the check mark will be removed. To add a new recipe, see Creating a Recipe.

NOTE: The first selected recipe will define the settings for the group. Recipes that have settings incompatible with the group's settings will be grayed out.

8. When all desired recipes have been selected, press the check mark key in the top right corner to save the menu and return to the Menuplanner screen.
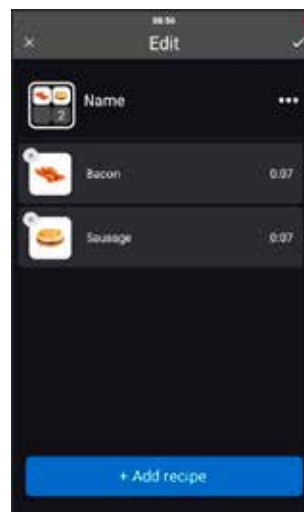

Figure 14

Editing a Group

1. In the Menuplanner screen, press the pencil icon in the upper right corner. Pencil icons will appear next to each menu.

2. Touch the icon to open an options screen. Touch Edit to edit the menu. Touch Duplicate to copy the menu. Touch Delete to delete the menu.

Creating a Recipe

1. From the edit menu screen, select + Add Recipe. The recipe selection screeen will be presented.

2. Select Create Recipe at the beginning of the recipe list.

3. Touch the name bar to edit the recipe details. Enter a recipe name, description, and select a picture for the recipe if desired. Press the check mark in the upper right hand corner of the screen to save and return to the recipe setup screen.

4. Touch add step at the bottom of the recipe setup screen.

5. Select the desired cook mode.

6. Touch the temperature box, humidity box, and timer

MenuPlanner Timer

box to edit the cook parameters. Drag your finger up and down to select the desired level. Touch the box again to select the value shown.

7. Touch the fan speed icon in the lower left hand side of the screen. Select the desired fan speed from the presented list.

8. Touch the vent position icon in the lower right hand side of the screen to open the exhaust settings. Touch the vent icon to toggle the vent open and closed. Select a time on the right hand side of the exhaust settings to set a vent opening time. After this timer elapses the vent will open. Touch OK to continue.

9. Touch the check mark icon in the upper right hand side of the screen to save the recipe step.

Editing a Recipe

1. From the recipe selection screen, touch the pencil icon in the upper right hand corner of the screen to enter recipe edit mode. Pencil icons will appear next to each recipe.

2. Touch the pencil icon next to the recipe you want to edit. A menu will appear.
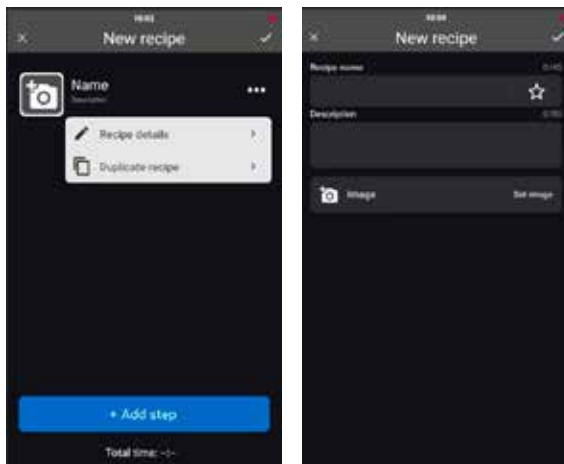
3. Touch Details to edit the recipe.

Figure 15

Selecting a Group

1. From the Menuplanner selection screen, touch the group you'd like to cook to enter the Menuplanner cook screen.

   NOTE: When transitioning from MENU to COOK

screens, a pop-up will appear notifying the user that the unit is preheating. This screen will automatically clear when the oven has achieved set temp and is ready for use. The door must remain closed in order for the unit to preheat.

2. To select a new group from the Menuplanner cook screen, clear all racks. This can be done by either pressing the red X icon next to each active recipe, cancelling all recipes in progress, or allowing all items to finish cooking.

3. Once all recipes have been removed from the racks, select the left arrow ◄ key in the upper left hand corner of the screen to return to the Menuplanner selection screen.

4. Select the desired group or a recipe within the desired group to re-enter the cook screen.

   NOTE: If transitioning to a group with a higher temperature, an additional preheat sequence may be required. If transitioning to a group with lower temperature, a cool down sequence may begin. If the door is left closed the unit will inject water to speed this process.
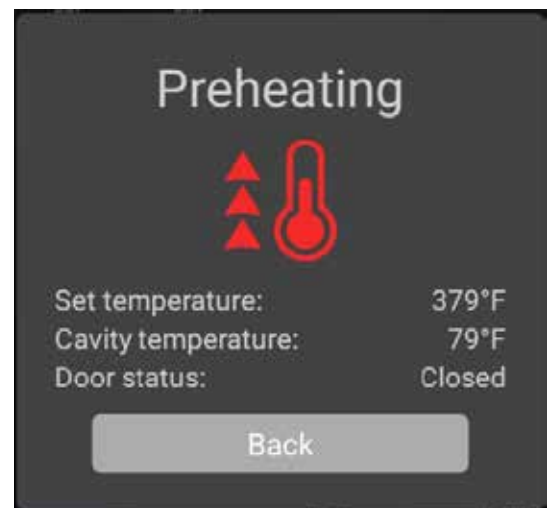

Figure 16

⊞ Operation

COOKING WITH MENUPLANNER

NOTE: The top portion of the Menuplanner cook screen contains the recipes in your group. If there are more than 6 recipes in your group you can browse the other recipes by swiping the screen from right to left in this portion of the screen.

Assigning a Recipe – Click

1. Select the desired recipe,a green check mark will appear next to the recipe, indicating it has been se-lected.

2. Touch "rack empty" in the open area to the right of the rack number to assign the recipe. To assign the same recipe to additional racks, click in the same area of any other racks you wish to assign.

3. To choose a different recipe, touch a new recipe at the top of the screen and the green check mark will move to that recipe.

Assigning a Recipe – Drag and Drop

1. Press and hold the desired recipes' icon for approxi-mately 2 seconds.

2. Drag recipe to desired rack location.

Removing Recipes – Click

1. Click the X icon to the right of the recipe bar to re-move it.

Remove Recipes – Drag and drop

1. Press and hold the recipe bar on a rack until a trash can appears to the right.

2. Drag the recipe to the trash can.

Adding Time – Click

NOTE: Time can be added to assigned recipes to extend

the cook time or to empty racks to serve as a timer.

1. Press the +1 min. key to the right of any rack to add 1 minute to the time remaining on the rack.

Removing Time – Click

1. IIf a rack has a recipe assigned to it, and added time, clicking the X icon to the right will clear the rack..
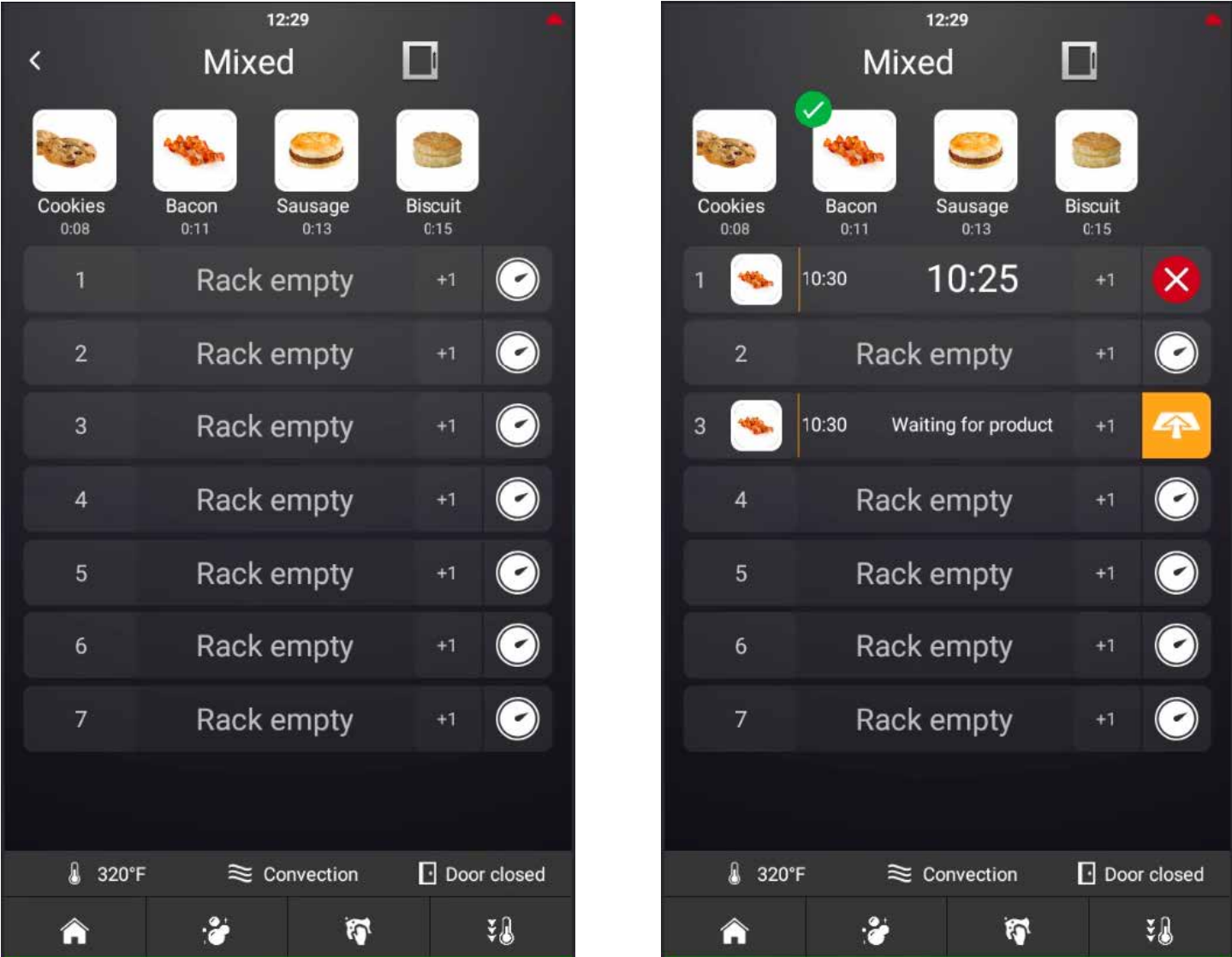
MenuPlanner Timer

Figure 17

⬚ Operation

The More Menu gives you access to the PreHeat, CoolDown and Proofing functions.

PREHEAT

Use PreHeat to preheat the oven prior to cooking.

1. From the main menu, press the More key.

2. Select the PREHEAT mode.

3. The PreHeat temperature list is displayed. Drag your finger up or down to set the desired temperature.

   To switch to keypad entry - Press and hold your finger on the TEMPERATURE selection box. The keypad will be presented. Enter the desired temperature. Press the blue arrow key at the bottom of the screen to set the temperature.

   NOTE: To return to the scroll wheel, touch the hide keyboard key on the bottom left of the keypad window. Tap the parameter you wish to edit. The control defaults to the last entry method used.

4. The oven begins preheating automatically three seconds after the temperature has been selected.

COOL DOWN

Use this function to quickly cool the oven cavity. For the best results, set the cool down temperature 68°F (20°C) lower than the desired cooking temperature.

1. From the main menu, press the More key.

2. Select the COOL DOWN mode.

3. The Cool Down temperature list is displayed. Drag your finger up or down to set the desired cool down temperature.

   To switch to keypad entry - Press and hold your finger on the TEMPERATURE selection box. The keypad will be presented. Enter the desired temperature. Press the blue arrow key at the bottom of the screen to set the temperature.

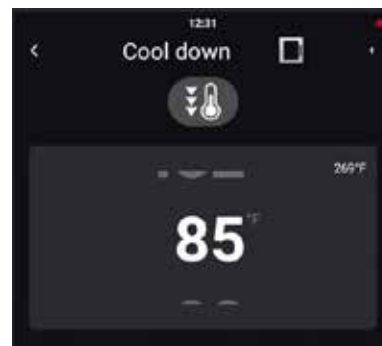4. The oven begins cooling down automatically three seconds after the temperature has been selected.

Figure 18

PreHeat, Cool Down and Proofing

PROOFING

NOTE: Prebaked products do not need proofing.

1. From the main menu, press the More key.

2. Select the PROOFING mode.

3. The PROOFING TEMPERATURE list and timer are displayed. Drag your finger up or down to set the desired proofing temperature.

    To switch to keypad entry - Press and hold your finger on the TEMPERATURE selection box. The keypad will be presented. Enter the desired temperature. Press the blue arrow key at the bottom of the screen to set the temperature

4. In the HOUR & MINUTES lists, drag your finger up or down to set the proofing time.

    To switch to keypad entry - Press and hold your finger on the TIMER selection box. The keypad will be presented. Enter the desired cook time in hours and minutes. Press the blue arrow key at the bottom of the screen to set the temperature

5. When the cook time expires, the oven automatically shuts off. To cook continuously, touch the options key in the timer box. Select continuous timer. The timer will begin counting up and the oven will cook continuously until canceled.

6. The oven starts automatically three seconds after the cook time, temperature and humidity have been selected.

Figure 19

Setting the Fan Speed

The BLCT has 9 fan speeds to choose from. You can set the fan before or during the cook cycle.

1. To set the fan speed, press the FAN SPEED key in the lower left corner of the screen.

2. Select an available fan speed from the presented list (from 20-100%)..

At the End of the Proof Cycle

1. When the proof time expires, an alarm sounds and the display reads "Recipe Done!.

    Press EXIT to end the proof cycle.

    Press RESTART to continue the proof cycle.

Cook Time Correction

The cook to perfection function helps recipes compensate for temperature fluctuations. These can occur when transitioning between recipes with different temperatures, opening the door, or adding frozen products. The system makes real time adjustments to cook time ensuring quality cooking.

CTC threshold (%)

CTC threshold accounts for when the cavity temperature is below the recipe set temperature. Time will be added to the recipe as long as the cavity temperature remains below the CTC threshold percent of temperature.

EXAMPLE: The oven preheats to a recipe's set temperature of 350°F and a frozen product is loaded. The temperature of the frozen product and opening the door causes the cavity temperature to drop to 230°F. The CTC will begin extending the total recipe time as long as the cavity temperature remains below the programmed threshold value, at 80% this equates to 285°F. This compensates for the time it takes the oven to recover to the 350°F called for in the recipe.

CTC tolerance (°)

The CTC tolerance value is a temperature range. If the oven's measured temperature is outside the range of desire temperature, the unit will adjust cook times. Unlike the threshold value, the tolerance compensates when the oven is too high above set point as well as below set point by adding or subtracting time as needed.

EXAMPLE: Using the same example of 350°F, a 15° tolerance means that time will be added to the recipe as long as the cavity is lower than 335°F and subtract if cavity achieves temperatures above 365°F. This may be the case if you go from a recipe with a higher set temperature to a lower temperature without allowing the oven to cool.

To set up Cook Time Correction (CTC)

1. From the MAIN MENU select Settings.

2. Select Cooking settings.

3. Select Menuplanner.

4. Select CookTimeCorrection.

5. Set CookTimeCorrection to YES to enable.

6. Select CTC THRESHOLD. Enter the percentage of set temperature you would like CTP to use for a temperature threshold.

7. Select CTC TOLERANCE. Enter the temperature you would like CTP to use for a temperature tolerance.

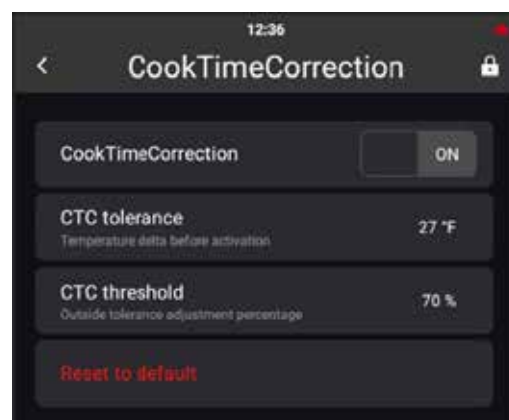8. To set up for recipe mode, return to step 3 and select Recipe..

Figure 20

Programmed Cooking

Programmed cooking is simple in the Blodgett BLCT Combi. Choose from one of a wide variety of pre-programmed recipes or create your own.

Use an Existing Program Recipe

1. From the MAIN MENU, press the RECIPES key. The RECIPES menu is displayed.

2. At the top of the RECIPES screen you can select from all recipes, categories, recently cooked recipes and favorite recipes.

3. Select the desired product. The programming details for the selected product are listed. If you want to adjust the recipe, press the pencil icon in the top right corner of the screen. Follow the steps described in Adding New Recipe Program (page 30).

4. Press START to initiate the cook cycle.

At the End of the Cook Cycle

1. When the cook time expires, an alarm sounds and the display reads "Recipe Done!.

   Press EXIT to end the cook cycle.
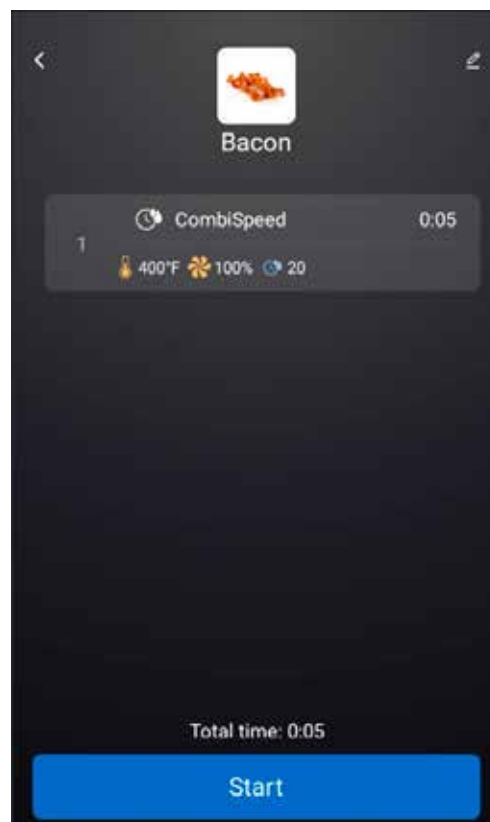
   Press RESTART to continue the cook cycle.

Figure 21

Adding a New Recipe Program

Creating a Recipe

1. From the main menu, press the recipes key. The recipe selection screen is displayed.

2. Select Create Recipe at the beginning of the recipe list.

3. Touch the name bar to edit the recipe details. Enter a recipe name, description, and select a picture for the recipe if desired. Press the check mark in the upper right hand corner of the screen to save and return to the recipe setup screen.

4. Touch add step at the bottom of the recipe setup screen.

5. Select the desired cook mode.

6. Touch the temperature box, humidity box, and timer box to edit the cook parameters. Drag your finger up and down to select the desired level. Touch the box again to select the value shown.

7. To select a core probe cook, touch the core probe icon within the timer box. Drag your finger up and down to select the desired product finish temperature. Touch the options key within the probe cook box to select alternate probe cook modes.

8. Touch the fan speed icon in the lower left hand side of the screen. Select the desired fan speed from the presented list.

9. Touch the vent position icon in the lower right hand side of the screen to open the exhaust settings. Touch the vent icon to toggle the vent open and closed. Select a time on the right hand side of the exhaust settings to set a vent opening time. After this timer elapses the vent will open. Touch OK to continue.

10. Touch the X icon on the left side of any step to delete the step.

11. Touch the check mark icon in the upper right hand side of the screen to save the recipe step.

12. Continue to add steps until the recipe is complete. Touch the check mark in the upper right hand corner of the recipe edit screen to save the recipe.

Editing a Recipe

1. From the main menu select recipes. From the recipe selection screen, touch the pencil icon in the upper right hand corner of the screen to enter recipe edit mode. Pencil icons will appear next to each recipe.

2. Touch the pencil icon next to the recipe you want to edit.

3. Touch Details to edit the recipe details and steps. Touch Set image to select a new image to represent the recipe. Touch Copy Recipe to create a duplicate of the selected recipe. Touch Delete recipe to remove the recipe program from the control.
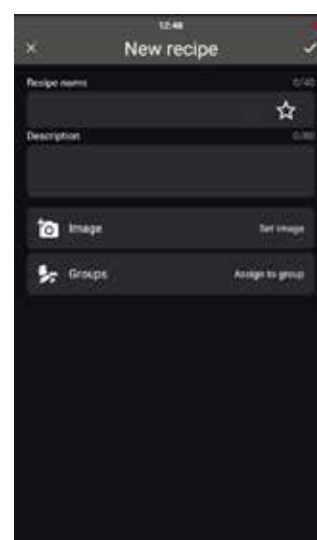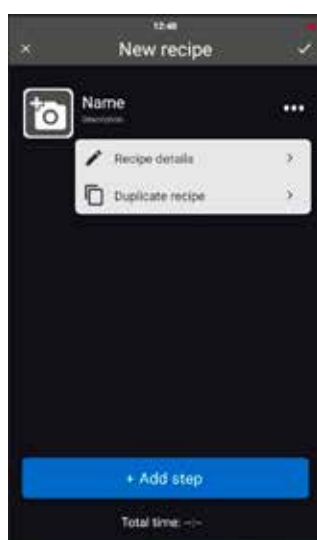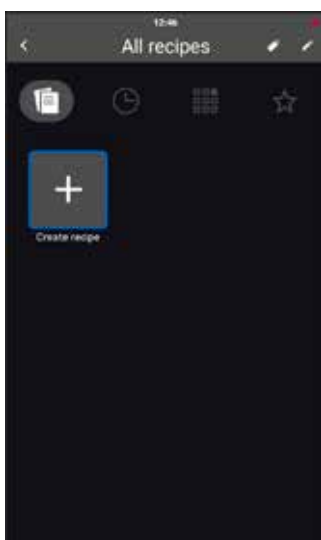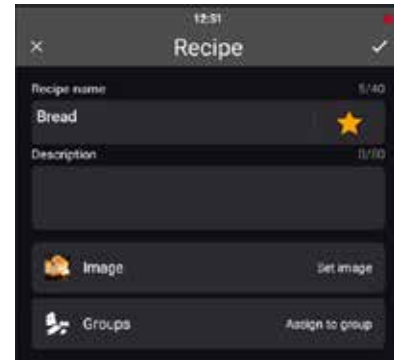

Figure 22

Favorites

Using Favorites

1. From the main menu, select the recipes key. The recipe selection screen will be displayed.

2. Touch the star icon at the top of the screen to open the favorites window.

3. Select the desired recipe. All the steps of the recipe, and the total cooking time are displayed.

4. Touch the start key to begin cooking. The oven starts the preheating process, and displays "Insert Product" when the oven is ready.

Adding a Recipe to Favorites

1. From the main menu, select the recipes key. The recipe selection screen will be presented.

2. Touch the pencil icon in the upper right hand corner of the recipe selection screen to enter recipe edit mode. A pencil icon will appear next to each recipe.

3. Touch the pencil icon next to the desired favorite recipe.

4. Touch the star icon next to the selected recipes name to assign the recipe as a favorite. The star will illuminate yellow when activated.
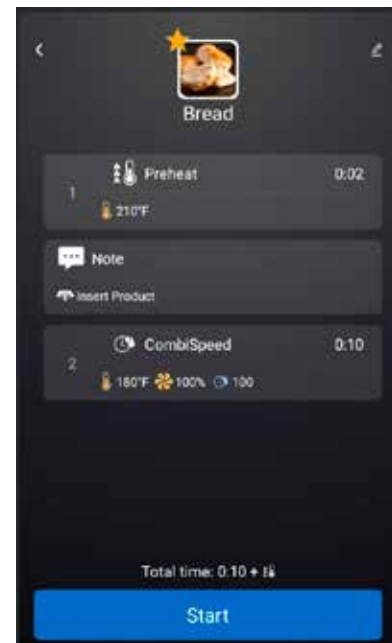
Figure 23

🍴 Operation

The Blodgett BLCT comes standard with a USB port located on the right hand side of the control compartment. The USB will enable upload and download of product recipes as well as HACCP data.

TO ACCESS USB MENU

1. Insert the USB card into the slot below the control 1. From the main menu select recipes. The recipe selection screen will be shown.

2. Touch the USB icon in the upper right hand corner of the recipe selection screen. The control displays the following options:

   • Import Recipes - from USB to Oven

   • Export Recipes - from Oven to USB

   • Export HACCP - from Oven to USB

   • Import Images - from USB to Oven

   • Export Images - from Oven to USB

RECIPES

To Import Recipes from the USB to the Oven

1. Press Import Recipes.

2. All recipe files currently on the USB drive will be displayed. Select the desired recipe file.

3. Select either All Recipes or the appropriate product category. Select the recipes you wish to upload to the oven.

   If All Recipes is selected, you may choose any or all of the recipes on the USB drive.

   If a category is selected, you may choose any or all of the recipes in that category.

4. Press the USB icon in the upper right corner of the screen.

5. If you are overwriting a file currently on the oven, a screen is displayed requesting you acknowledge the overwrite.

6. Next the uploading screen appears. When the upload is complete, a green success screen is displayed. Press Finish.

7. The control returns to the USB screen.

To Export Recipes from the Oven to the USB

1. Press Export Recipes.

2. Select either All Recipes or the appropriate product

category. Select the recipes you wish to upload to the oven.

   If All Recipes is selected, you may choose any or all of the recipes on the USB drive.

   If a category is selected, you may choose any or all of the recipes in that category.

3. Press the right arrow key in the top right corner of the screen. The Enter Filename screen is displayed.

4. Use the keyboard to name the file. Press the ckeck mark key upper right hand corner of the screen to save. The upload begins automatically.

5. The success box is displayed. Press Finish and remove the USB.

6. The control returns to the USB screen.

MENUPLANNER TIMER

To Import and Export Groups and Recipe Files in MenuPlanner

1. In the MenuPlanner MENU screen select the padlock in the upper right hand corner. Enter 876412 to unlock Super User functions. Touch the USB icon in the upper right hand corner of the screen.

2. Insert a blank USB drive into the port located at the front of the unit.

3. Select "Export" to transfer recipes.

4. You will be prompted to name the recipe file library being exported.

5. A notification will appear when file transfer is complete. Select "Finish" to dismiss the pop-up screen. When export is selected, the unit will generate a series of folders on the USB drive. The new recipe file will be stored in the directory "Invoq/Recipes". This folder will contain a .zip file of the assigned name which contains the Menuplanner groups and recipes.

USB

If Export Fails

NOTE: Certain USB drives conflict with the android platform's auto-formatting protocols. This can result in an application crash. Follow these steps in the event of a crash during the export procedure.

1. Insert the intended drive into a computer.

2. Ensure the drive is free of any documents or files.

3. Create a new file folder named "Invoq".

4. Reinsert the drive into the oven and attempt the export procedure again.

Importing Groups and Recipe Files in MenuPlanner

NOTE: IIn order to load recipes, the recipe file (Given-Name.zip) must be placed in the proper directory of the flash drive (Invoq/Recipes). This will already be the case if drive has already been used for import from the oven.

If control is Unlocked for editing

1. IIn the Menuplanner screen select the USB icon in the upper right hand corner of the screen.

2. Insert the USB drive into the port on the side of the unit.

3. Select IMPORT.

4. Select the name of the recipe file you wish to upload.

5. Select if you would like to OVERWRITE the existing recipe library or APPEND the imported recipes to the current library.

6. A notification will appear when file transfer is complete. Select "Finish" to dismiss the pop-up screen.

7. The MenuPlanner screen will be presented.

8. Verify all imported recipes and groups have been added to the MenuPlanner screen.

If control is locked to editing

1. Select the padlock icon in the upper right hand corner of the Menuplanner screen.

2. Enter 876412 to unlock Super User functionality.

3. A USB icon will now appear in the top right hand corner of the Menuplanner screen. Follow "Importing Groups and Recipe Files in Menuplanner".

4. Select if you would like to OVERWRITE the existing recipe library or APPEND the imported recipes to the current library.

5. Verify all imported recipes and groups have been added to the MenuPlanner screen.

Timed Start makes it possible to start the oven using any programmed recipe before staff arrives. This way, the oven will be hot when you come in in the morning.

1. From the main menu, press the More key.

2. Select the Timed Start key. The control displays the timer start screen.

3. Select the desired timed start mode. Choose from:

   • New Single Timer - Sets a timed start to be activated one time.

   • New recurring timer - Sets a scheduled timed start that recurrs at a defined interval.

Programming a Single Timed Start

1. Select Single Timer and press OK.

2. Enter the desired start time. Press OK.

3. The control displays the category list. Select the appropriate product category.

4. Select the desired product recipe.

5. The display shows Single Timer with the recipe name in the top box and the start time in the second box.

You may edit either start time or recipe by touching either box.

6. Push the left arrow key ◄ to return to the advanced menu.

Programming a Weekly Timed Start

1. Select New Single Timer.

2. Enter the desired start date and time. Press OK.

3. The control displays the recipe selection screen. Select the desired product.

4. The display shows the new single timer with the recipe name and start time. You may edit either start time or recipe by touching the timer box.

5. The timer can be deactivated using the ON/OFF slider on the right hand side of the timer box.

6. To program a new single timer, select Overwrite single timer.

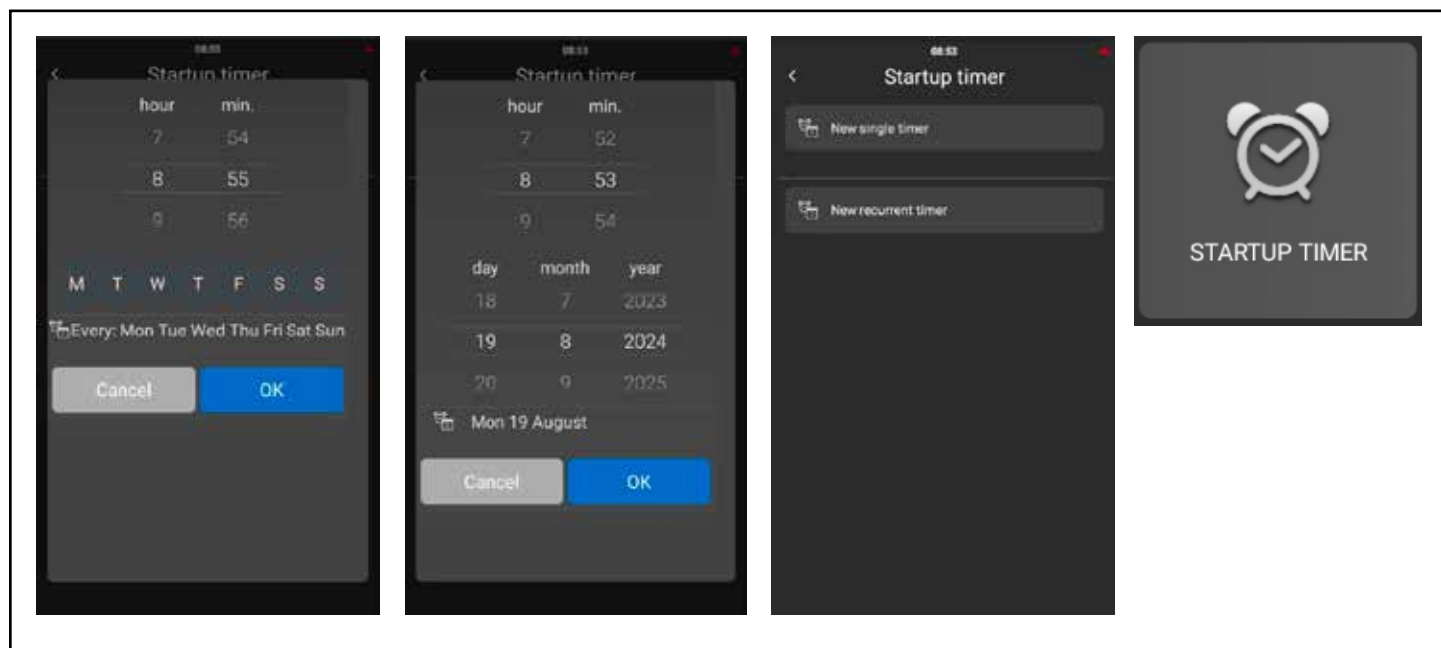7. Push the left arrow key ◄ to return to the advanced menu.

Figure 24

HACCP Library

The Blodgett BLCT comes standard with HACCP data recording. HACCP enables you to control and document production. Data recorded includes production time. production duration, preparation temperature and core temperature.

The HACCP library can hold approximately 1000 log files. You will be notified when the memory is full so that you can empty the memory with the USB. If nothing is done, the computer will automatically start to overwrite the oldest files.

To Backup/Export HACCP Data

1. Insert USB into the USB port.

2. From the Main Menu select More.

3. Select Menuplanner.

4. Select the USB icon in the uppper right hand corner.

5. Select Export HACCP's.

   NOTE: The HACCP data on the USB can be located in the folder with the serial number.

✲ Maintenance

Cleaning & Preventative Maintenance

DAILY CLEANING

Daily cleaning of your Combi oven is essential for sanitation, and to ensure against operational difficulties.

Cleaning the Exterior

1. The exterior of the appliance may be cleaned and kept in good condition with a light oil. Saturate a cloth and wipe the appliance when it is cold; wipe dry with a clean cloth.

⚠ **WARNING!!**

DO NOT spray the outside of the appliance with water or clean with a water jet. Cleaning with a water jet can impregnate chlorides into the stainless steel, causing the onset of corrosion.

Cleaning the Interior

NOTE: DO NOT use corrosive cleaners not intended for oven cleaning on your Combi oven.

Blodgett recommends the following products for cleaning and rinsing of your Blodgett Combi oven. If you choose to use products other than what Blodgett recommends, please have your suppler send us the MSDS sheet on the proposed alternate so we can ensure it meets our standards. Non approved products can cause harm to your unit and can potentially void your warranty.

Recommended oven cleaner:

Ecolab Empire Degreaser

- Four, 1 gallon (3.78 litre) containers
  Product code 57252280

- One, 5 gallon (18.9 litre) container
  Product code 57252100

Recommended Rinse Aid:

Ecolab Specialty Oven Rinse RTU

- Four, 1 gallon (3.78 litre) containers
  Product code 57270280

- One, 5 gallon (18.9 litre) container
  Product code 57270100

1. Open the oven door.

2. Use the attached spray hose, located beneath the control, to clean the front drip tray. Water will run to the drain in the oven cavity.

Run the CareCycle™ automatic cleaning cycle as follows:

1. Check the level of detergent and rinse aid in the containers. The red tube is for detergent and the blue tube is for rinse aid.

   Check that the oven temperature is below 80°C. If the oven is too hot, use the CoolDown function (see page page 24).

2. On the MAIN MENU press the CareCycle key.

3. Press the CareCycle key.

4. Touch the desired cleaning mode. You can choose between the following cleaning cycles.

   - **Flush:** Use this before starting the other cleaning programs.

   - **Light:** Use this after steaming and roasting at low temperatures.

   - **Medium:** Use this after steaming and roasting at medium temperatures.

   - **Heavy:** Use this after roasting at temperatures higher than 180°C.

   - **Intensive:** Use this after roasting very greasy products.

5. Press Start to initiate CareCycle™.

Note: If the cleaning cycle is interrupted before it has been completed, for example because of a power outage, the oven automatically performs a safety flush to remove any detergent remnants.
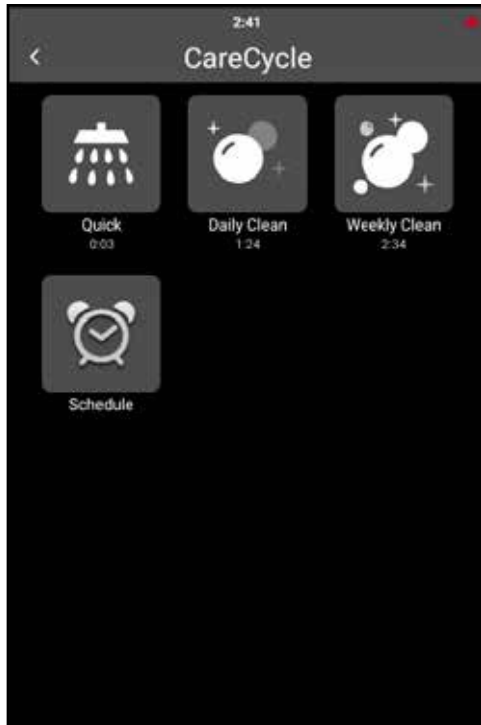
Cleaning & Preventative Maintenance

Figure 25

MenuPlanner Cleaning

1. To begin a clean cycle while in MenuPlanner or MenuPlanner COOK, select the bubbles icon in the bottom right hand corner of the screen.

   NOTE: Ensure all product has been removed from the cavity before starting a clean cycle.

2. Select the desired cleaning mode. You can choose between the following clean cycles.

   • Quick (Flush) – use this before starting the other cleaning programs

   • End of day (light) – use this after steaming and roasting at low temperatures

   • Deep clean (heavy) – use this after roasting at temperatures higher than 180°C

3. Ensure the oven is empty and follow the onscreen prompts to initiate clean cycle.

WEEKLY CLEANING

In addition to the daily cleaning it is necessary to clean the air intakes on a weekly basis. Air intakes provide necessary cooling air to the internal components. They are generally located on the rear and sides of the equipment.

It is also important to clean the control filter and behind the fan guard on a weekly basis. This is necessary for proper functioning of the oven. Scale will build up on the fan and heat source leading to a less efficient oven.

Cleaning Behind the Fan Guard

1. Loosen the two screws and on the fan guard (or baffle).

2. Swing the baffle forward.

3. Thoroughly spray cleaner onto the fan and heat source. Place the oven in the steam mode for approximately 10 minutes.

4. After ten minutes, rinse the cleaner off. Return the fan guard to the closed position. Rotate the two screws to secure the fan guard.

PREVENTIVE MAINTENANCE

The best preventive maintenance measures are the proper initial installation of the equipment and a program for cleaning the appliance routinely. The Oven/Steamer requires no lubrication. Contact the factory, the factory representative or a local Blodgett Combi service company to perform maintenance and repairs should they be required.