

COS-20E
Combination-Oven/Steamer

Project _____

Item No. _____

Quantity _____

All data is shown per oven section, unless otherwise indicated.
Refer to operator manual specification chart for listed model name.

EXTERIOR CONSTRUCTION

- Stainless steel top, front, sides and back
- Stainless steel door, right hand hinge only
- Tempered viewing windows
- Condensate drip pan on oven transport cart

INTERIOR CONSTRUCTION

- Fully welded stainless steel frame
- Fully insulated cooking chamber
- Fixed drain bottom center of cavity

OPERATION

- Standard control with four function selection switch for steam, hot air, combined steam/hot air and cool down
- Solid state rotary dial thermostat - range 150-500°F (66-260°C)
- Synchronous motor driven 120 minute timer
- Automatic shut-down at elapsed time with audible buzzer which continues until manually shut off
- Door interlock switch shuts off oven when door is opened
- Open vented system
- Waste air quenching. Condenses steam and drains away by-products of the cooking process, eliminates flavor transfer
- Automatic steam regulation
- Self-contained, self-flushing steam generator separate from cooking compartment for instant steam recovery when switching modes
- External decalcifying access
- Maximum capacity -
 - TC10 - 20 steam table pans or 10 bake pans
 - TC14 - 28 steam table pans or 14 bake pans
 - TC20 - 20 steam table pans or 20 bake pans

STANDARD FEATURES

- Ten (10) stainless steel wire shelves
- Pressure spray bottle
- Hose and spray assembly for interior cleaning
- TC14 transport cart (14 shelf positions)
- Factory installed water pressure regulator
- Start-up inspection service by factory authorized service agent - operational testing and installation inspection
- One year parts and labor oven warranty*

* For all international markets, contact your local distributor.

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Additional transport cart (shelves not included)**
 - TC10 - 10 shelf position
 - TC14 - 14 shelf position
 - TC20 - 20 shelf position
- Digital controls with cook and hold and Vario Steam®
- Side shield for control compartment protection, recommended when installed near another heat or water source
- Locking control panel
- Locking door hasp
- Tamper proof screws
- Solid door (no glass)
- Additional stainless steel wire shelves
- 6-1/2" (165.1mm) seismic legs
- Core temperature probe with digital readout
- Chicken roasting rack
- Extended warranty

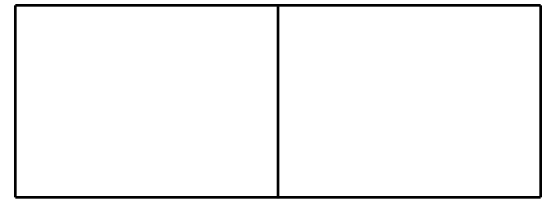
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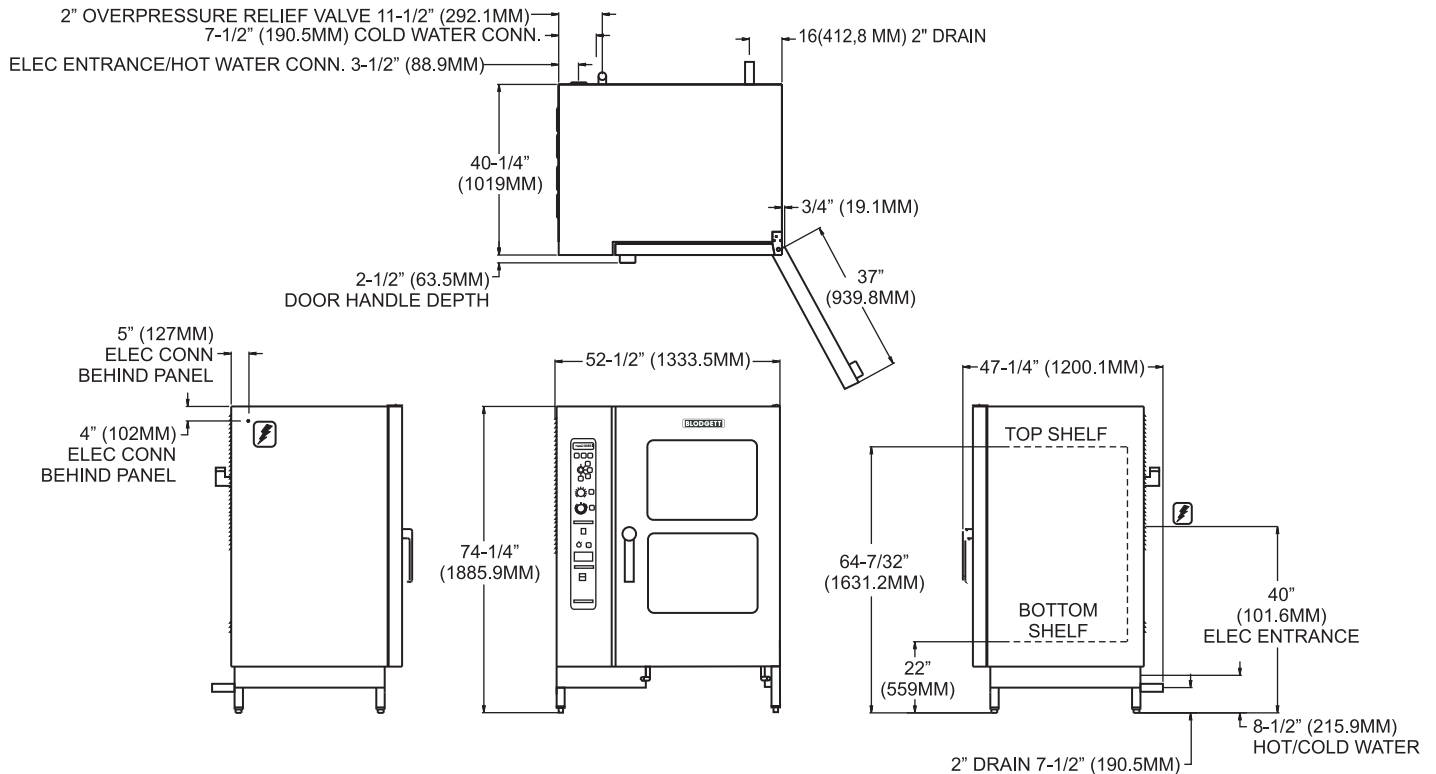
44 Lakeside Avenue, Burlington, VT 05401

Toll Free: (800) 331-5842 • Phone: (802) 860-3700 • Fax: (802) 864-0183

COS-20E



APPROVAL/STAMP



SHORT FORM SPECIFICATIONS

Provide Blodgett Combi standard model COS-20E combination-oven/steamer. Unit shall have the ability to cook with pressureless steam, hot air or combination of steam and hot air. Unit shall utilize a roll-in cart capable of being used in conjunction with a blast chiller or warming unit. The interior of each shall have the capability of being hosed down for cleaning. Unit shall have a rapid cool down mode. Unit shall be open vented with waste-air quenching. Steam generator shall be separate from the cooking compartment. Steam generator shall drain and flush automatically. Provide start-up inspection service by a factory authorized service agent.

DIMENSIONS:

Floor space: 47-1/4" D x 52-1/2" W (1200.2 x 1333.5mm)
Height: 74-1/4" (1885.9mm)

OVEN CLEARANCES:

Right Side 1" (25.4mm) from equipment
 Right Side 6" (152.4mm) from wall
 Rear 6" (152.4mm)
 Left Side 4" (102mm)

MINIMUM ENTRY CLEARANCE:

Uncrated 47-1/4" (1200.2mm)
 Crated 49-1/4" (1251mm)

SHIPPING INFORMATION:

Approx. Weight:
 COS-20E 1200 lbs. (544 kg)
 Transport Cart 135 lbs. (61 kg)

Crate sizes:

61" (1549mm) x 49" (1245mm) x 79" (2007mm)

POWER SUPPLY:

208VAC 60 Hz 61KW 3 phase (170 amp)
 240VAC 60 Hz 61KW 3 phase (147 amp)
 480VAC 60 Hz 61KW 3 phase (74 amp)

This oven contains a mercury relay. DO NOT put mercury relay in trash. Relay must be recycled or disposed of as hazardous waste.

WATER SUPPLY:

TDS: < 100 ppm Hardness: 80-120 ppm pH: 7.0 - 8.0
 Chlorides: < 30 ppm 40(min)-50(max) PSI 122°F (50°C) avg. drain temp.
 2" drain connection 3/4" hose cold water
 Appliance is to be installed with backflow protection in accordance with Federal, State or Local codes.

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

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