



This equipment chapter is to be inserted in the Oven section of the *Equipment Manual*.

**Manufactured exclusively for**

**McDonald's®**

**By**

**Blodgett Oven Company**

**42 Allen Martin Drive**

**Essex Junction, VT 05452**

**Phone: 802-658-6600**

**Fax: 802-864-0183**

P/N 61976 Rev Q (9/20)

Reference: 39000068.00

## **Contents**

<b>WARRANTY</b> .....	<b>2</b>
<b>INTRODUCTION</b> .....	<b>3</b>
<b>SAFETY</b> .....	<b>4</b>
<b>INSTALLATION</b> .....	<b>5</b>
<b>PARTS IDENTIFICATION / FUNCTION AND EXPLODED VIEW</b> .....	<b>8</b>
<b>EQUIPMENT SET-UP AND CLOSE PROCEDURES</b> .....	<b>32</b>
<b>TROUBLESHOOTING</b> .....	<b>59</b>
<b>ORDERING PARTS/SERVICE</b> .....	<b>67</b>
<b>WIRING DIAGRAMS</b> .....	<b>69</b>

## Warranty

Blodgett warrants to each original Buyer that its electrically-heated units will be free from defects in material and workmanship for the period specified below. Blodgett's obligation under this warranty shall be limited to replacing or repairing, at its option, any part found to be defective within the specified warranty period.

Products Covered	Parts	Labor
BLCT-6E-H-MCD	2 year*	2 year

\* Excluding door gaskets (180 day warranty)

The warranty period begins upon the earlier of the date of installation or 90 days after shipment of the covered product. Any labor expense or part failure incurred after the warranty period will be the responsibility of the end user. Blodgett agrees to pay the authorized Blodgett service agency within the United States or Canada for any labor required to repair or replace, at Blodgett's option, any part which proves to be defective due to defects in material or workmanship during the warranty period. This warranty includes travel time not to exceed two (2) hours and mileage not to exceed one hundred (100) miles, round trip.

This warranty does not cover any defect due to, or resulting from, ordinary wear and tear, handling, abuse, misuse, improper ventilation, or harsh chemical action, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorized service personnel or damage by flood, fire or other acts of God. Adjustments such as calibrations, leveling, tightening of fasteners or plumbing connections normally associated with original installation are the responsibility of the dealer or installer and not that of Blodgett.

Blodgett, or its suppliers, shall not be liable, directly or indirectly, under any circumstances for consequential or incidental damages, including, but not limited to: (i) any loss of business or profits; and (ii) labor, material or other charges, claims losses or damages incurred or suffered from, in connection with or in consequence of the working upon, alteration, or repair of any such defective products or parts by persons or firms other than Blodgett.

For any oven that connects to a water source, the use of good quality feed water is the responsibility of the Owner-User (see Water Quality Recommendations below). **THE USE OF POOR QUALITY FEED WATER WILL VOID EQUIPMENT WARRANTIES. FOR COMBI OVENS, STEAM GENERATOR MAINTENANCE IS THE RESPONSIBILITY OF THE OWNER-USER AND IS NOT COVERED BY THIS WARRANTY.** Preventive maintenance records must be available showing descaling performed at recommended intervals.

## WATER QUALITY RECOMMENDATIONS

- Total dissolved solids: 40-125 ppm
- Hardness: 35-100 PPM
- Silica: < 13 PPM
- Chlorides: < 25 PPM
- pH Factor: 7.0 - 8.5
- Chlorine: < 0.2 PPM Chloramine: < 0.2 PPM

THIS WARRANTY AND THE OBLIGATIONS ASSUMED BY BLODGETT ARE EXCLUSIVE AND IN LIEU OF ALL OTHER LIABILITIES AND WARRANTIES, EXPRESS OR IMPLIED. BLODGETT MAKES NO REPRESENTATION OR WARRANTY OF ANY KIND, EXPRESS OR IMPLIED, AS TO MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, OR ANY OTHER MATTER WITH RESPECT TO THE PRODUCTS SOLD HEREUNDER, WHETHER USED ALONE OR IN COMBINATION WITH OTHER EQUIPMENT. This warranty gives buyer specific legal rights, and buyer may have other rights which vary from state to state.

## IMPORTANT NOTICE

The end-user purchasing a Blodgett product to which this warranty applies is urged to register their product online at [www.blodgett.com](http://www.blodgett.com). Upon registration, the warranty period will commence as provided above. If the product is not registered, then the warranty period will be deemed to have commenced on the date of invoice for the particular unit to the dealer or other intermediate customer, which may have the effect of reducing substantially the duration of the warranty period.

---

## **Introduction**

### **MODEL REVISION INFORMATION**

- **GEN 1** - Refers to models built between 6/1/2015 and 6/28/2018
- **GEN 2** - Refers to model built after 6/29/2018

### **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-6E-H-MCD 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.

### **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-6E-H-MCD is easy for even inexperienced kitchen staff to operate.

Cleaning is kept to a minimum thanks to the automatic Combi Wash system.

### **HOODINI VENTLESS HOOD**

Hoodini is the ultimate in ventless hood technology. It combines a catalytic system (which removes smoke and grease laden air even when cooking raw proteins) with a condenser (which removes steam exhaust).

---

## Safety

The information contained in this section is provided for the use of qualified operating personnel. Qualified operating personnel are those who have carefully read the information contained in this manual, are familiar with the functions of the oven and/or have had previous experience with the operation of the equipment described. Adherence to the procedures recommended herein will assure the achievement of optimum performance and long, trouble-free service.

Please take the time to read the following safety and operating instructions. They are the key to the successful operation of your Blodgett oven.

### IMPORTANT



#### WARNING!!

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



#### WARNING!!

**This unit is not for use with the Blodgett Flavor Smoke Smoker or any smoker device.**

### 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.**

### WHAT TO DO IN THE EVENT OF A POWER FAILURE

- Turn all switches to off.
- DO NOT attempt to operate the oven until the power is restored.

*NOTE: In the event of a shut-down of any kind, allow a five (5) minute shut off period before attempting to restart the oven.*

### GENERAL SAFETY TIPS

- DO NOT remove the control panel cover unless the oven is unplugged.

It is possible to overwhelm the catalytic system with extremely greasy products. For instance, we do not recommend cooking a full load of raw hamburgers as it may be excessive for the true intention of this product.

### OVERVIEW OF SAFETY FEATURES

This oven has a number of safety features which ensure proper operation. The oven will automatically run the following process when the power button is activated.

1. Oven is turned on by pressing the Power Key.
2. The controller verifies, via a pressure sensor, that the water is connected and flowing.
3. The blower in the hood section turns on.
4. The oven verifies, via a pressure switch, that the blower is running.
5. Once the pressure switch verifies the blower is running, the heating element for the catalyst turns on.
6. The temperature probe verifies the catalyst is hot.
7. Once all of the above steps have been completed by the control, the oven is ready for cooking. This process takes approximately 5 minutes.

## Installation

### 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 construction.

MINIMUM REQUIRED CLEARANCES		
Left	Right (control side)	Back
<b>Low Temperature Environment</b>		
2" (50mm)	2" (50mm)	2" (50mm)
<b>High Temperature Environment*</b>		
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.

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.

- Do not place strong sources of heat such as open flame ranges, griddles, or charbroilers near the oven. If such an instance exists, it is highly recommended to purchase a heat shield, available from Blodgett.

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

- Failure to comply may invalidate the oven warranty.**

### UTILITY CONNECTION - STANDARDS & 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.

### EPA 202 Test Method

The Blodgett BLCT-6E-H-MCD ovens are tested under EPA 202 Test Method for installations without necessity of Type I or Type II Ventilation Hood. BLCT-6E-H-MCD ovens are being tested with protein.

EPA 202 tests Condensable Particulate Matter (CPM) of the emissions. Emission test is an 8-hour continual run performed in a sealed area. Air is tested for CPM and results must be below 5 mg/m<sup>3</sup>.

### 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.

### General export installations

Installation 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.



## WATER CONNECTION

- Must meet the requirements applying to water supplied to household appliances.

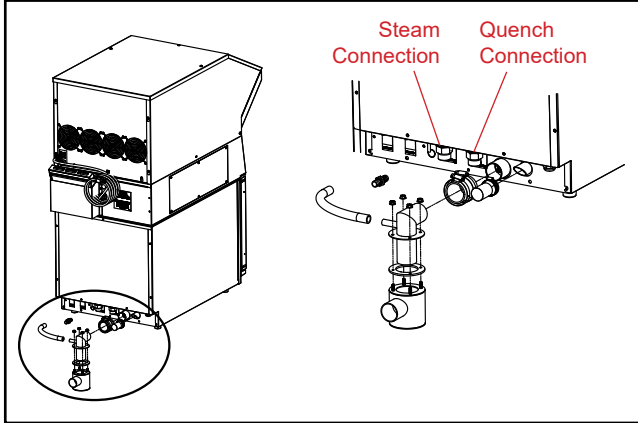


Figure 1

### WARNING!!

The water connections 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.**

**Cold water connection only.**

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.*

### External Trap

The oven is provided with an external drain trap. It is crucial that this part is installed on the oven. If not, the oven will not function as intended.

### 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.

## CLEANING CHEMICAL

1. Connect 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 blue 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 red 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 to*

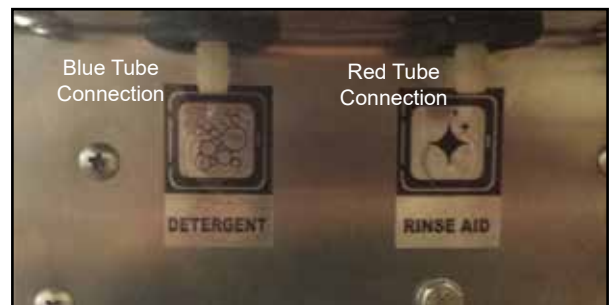


Figure 2

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



Figure 3

**ELECTRICAL CONNECTION**

*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.

*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.**

<b>BLCT-6E-H-MCD Oven only</b>				
<b>Voltage</b>	<b>kW</b>	<b>Hz</b>	<b>Phase</b>	<b>Max Load (amps)</b>
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
<b>BLCT-6E-H-MCD Hood Only</b>				
120VAC, 60 Hz, 1 phase, 15 amp				

**FINAL INSTALLATION 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 for correct electrical connection
8. Check connection to drip tray
9. Check for correct exhaust and drain connection
10. Clean the oven
11. Apply steel oil

**OVEN INTERIOR**

1. Check interior light
2. Clean the oven

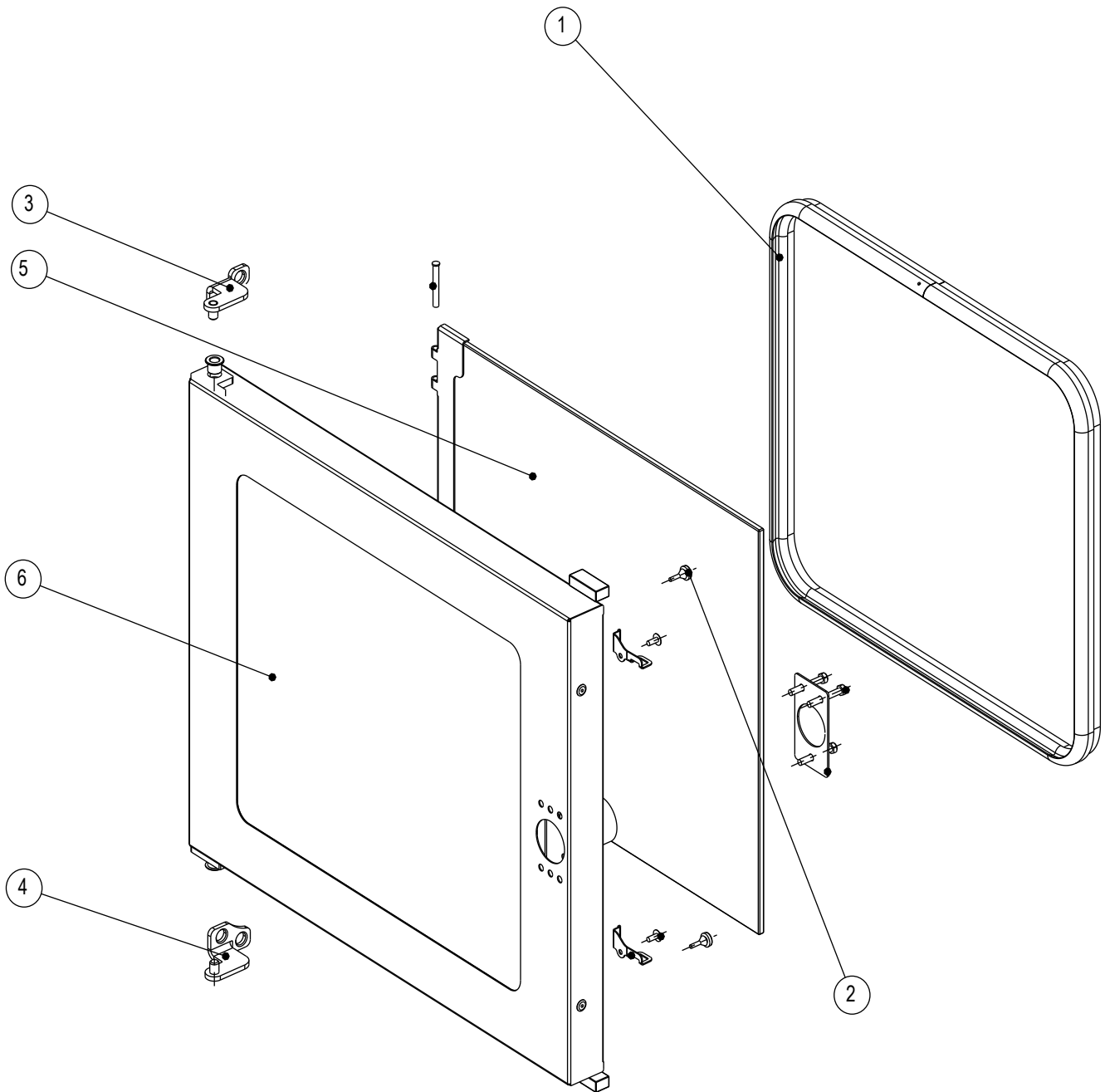
**CONTROL**

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.

# Parts Identification / Function and Exploded View

## OVEN DOOR

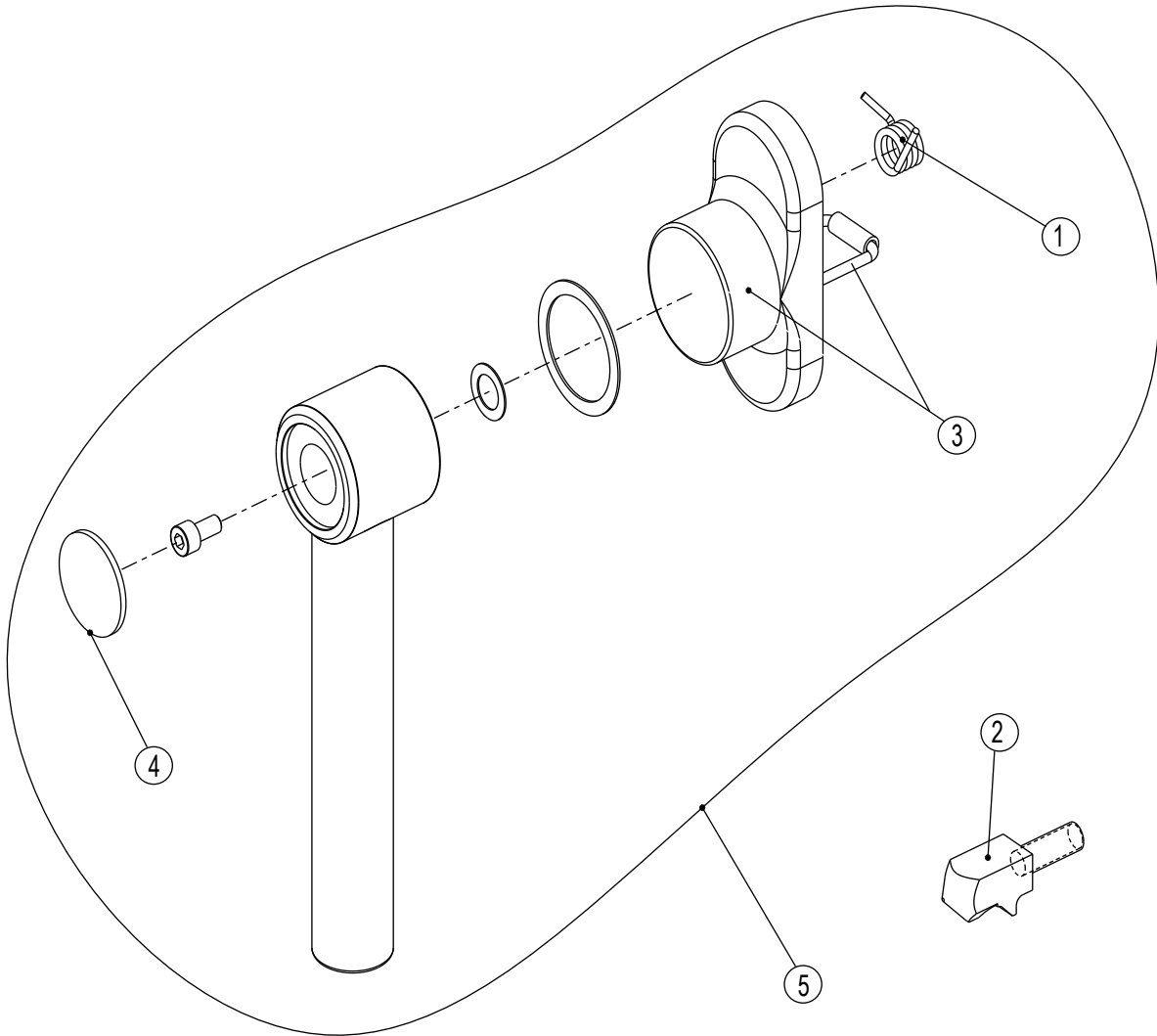
Ref. No.	Part No.	Description	Ref. No.	Part No.	Description
1	60959	Door gasket CS 23.06-1.06	5	61559	Interior glass, 2/3 & 6
2	61561	Push-in bumper Ø12 silicone	5	62249	Interior glass, 2/3 & 6 (after 5-15-16)
3	62247	Hinge top CSII (LH)	6	62246	Oven door CSI 2306/1.06 (excluding handle and hinges)
3	61125	Hinge upper left CSI (LH)		61778	Oven door CSII 2306/1.06 (excluding handle and hinges)
4	62248	Hinge lower left CSII (LH)			
4	61126	Hinge Lower Left CSI (LH)			



## DOOR HANDLE

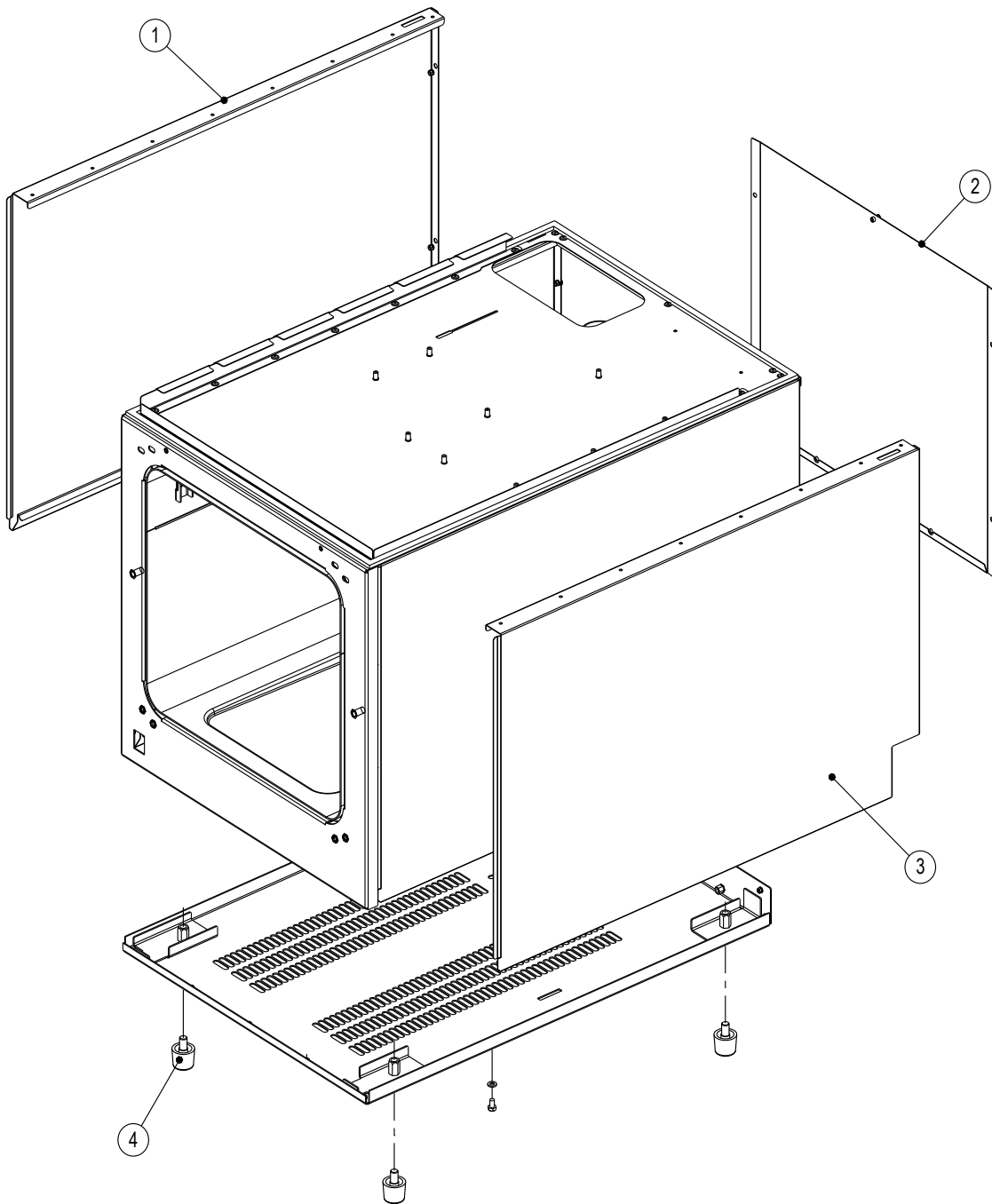
<b>Ref. No.</b>	<b>Part No.</b>	<b>Description</b>
1	61939	Return spring for handle (CSI+CSII)
2	60958	Door Catch (Latch), 2-steps (CSI+CSII)
3	61554	Spring for closing device,LH hinged door (CSI+CSII)

<b>Ref. No.</b>	<b>Part No.</b>	<b>Description</b>
4	61553	Steel cap for door handle (stainless look) (CSI+CSII)
5	61925	Complete Handle kit (1.06) (CSI)



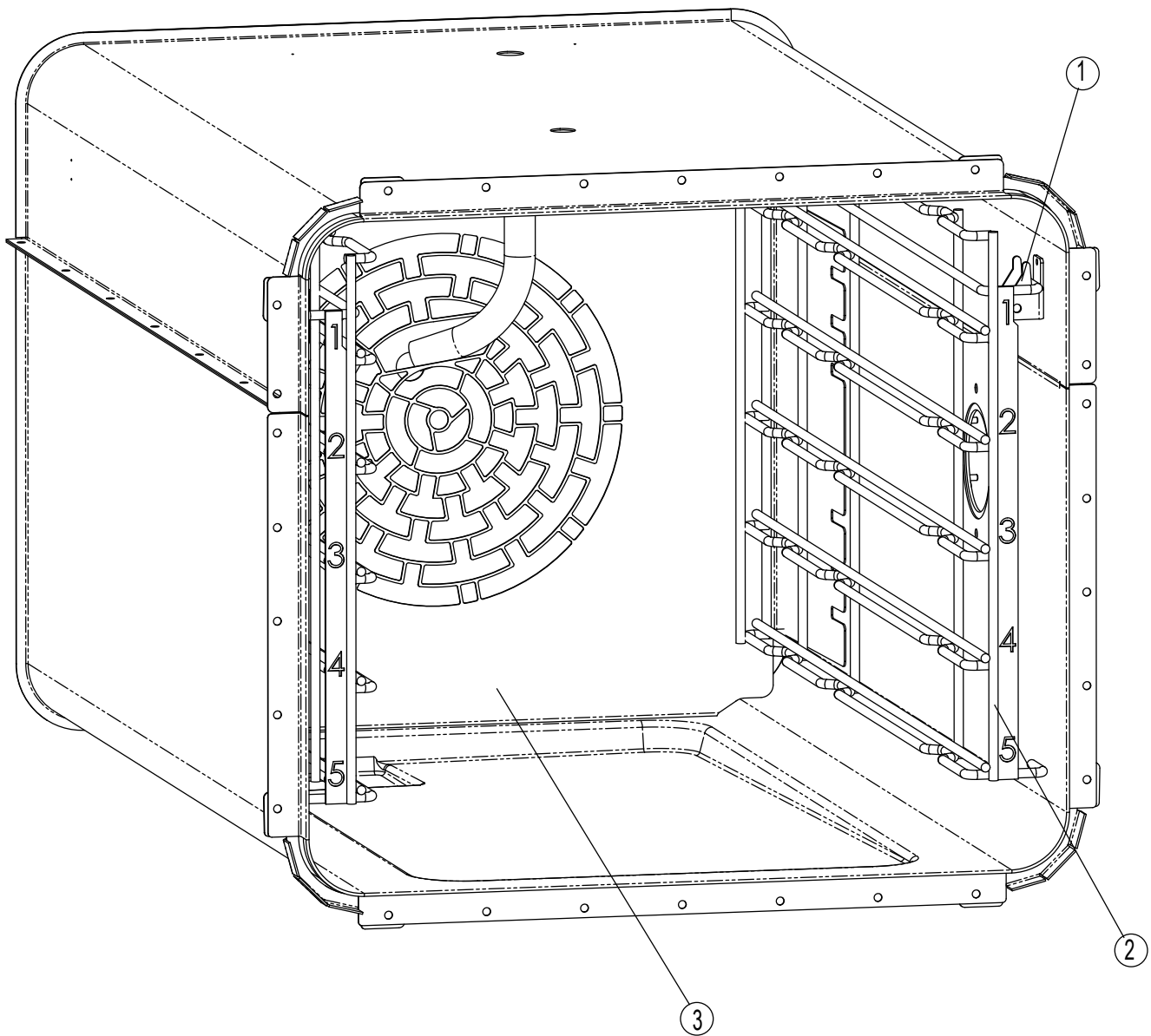
## COVER PANELS

Ref. No.	Part No.	Description	Ref. No.	Part No.	Description
1	61907	Left side cover CSII 1.06	3	62738	Right side cover CSII 1/06, welded (new panel)
1	62737	Left side cover CSII 1.06, welded (new panel)	4	62720	4" high feet (ETL) (4 pcs per bag)
2	62741	Back side cover SCII 1.06, welded (new panel)	4	61452	Rubber feet CS (standard)
3	61908	Right side cover CSII 1.06			



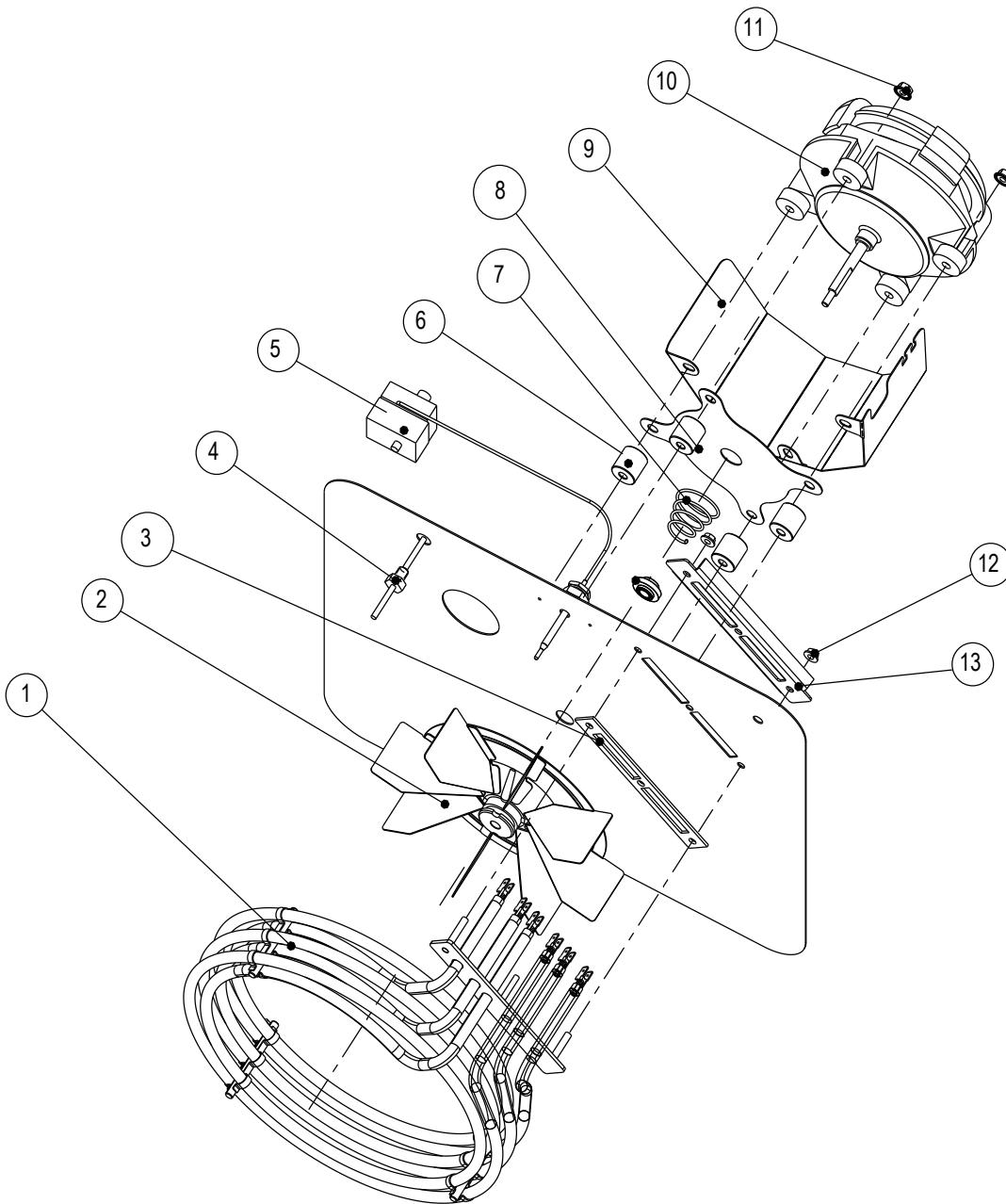
## CAVITY

Ref. No.	Part No.	Description
1	62281	Bracket for rack CS (Right side)
1	62282	Bracket for rack support CS (Left side)
2	62734	Side rack, 2.25 Spacing, Left
2	62735	Side rack, 2.25 Spacing, Right
3	61234	Baffle, BLC6E Air
	61582	Core probe L = 2000 mmcs (not shown)



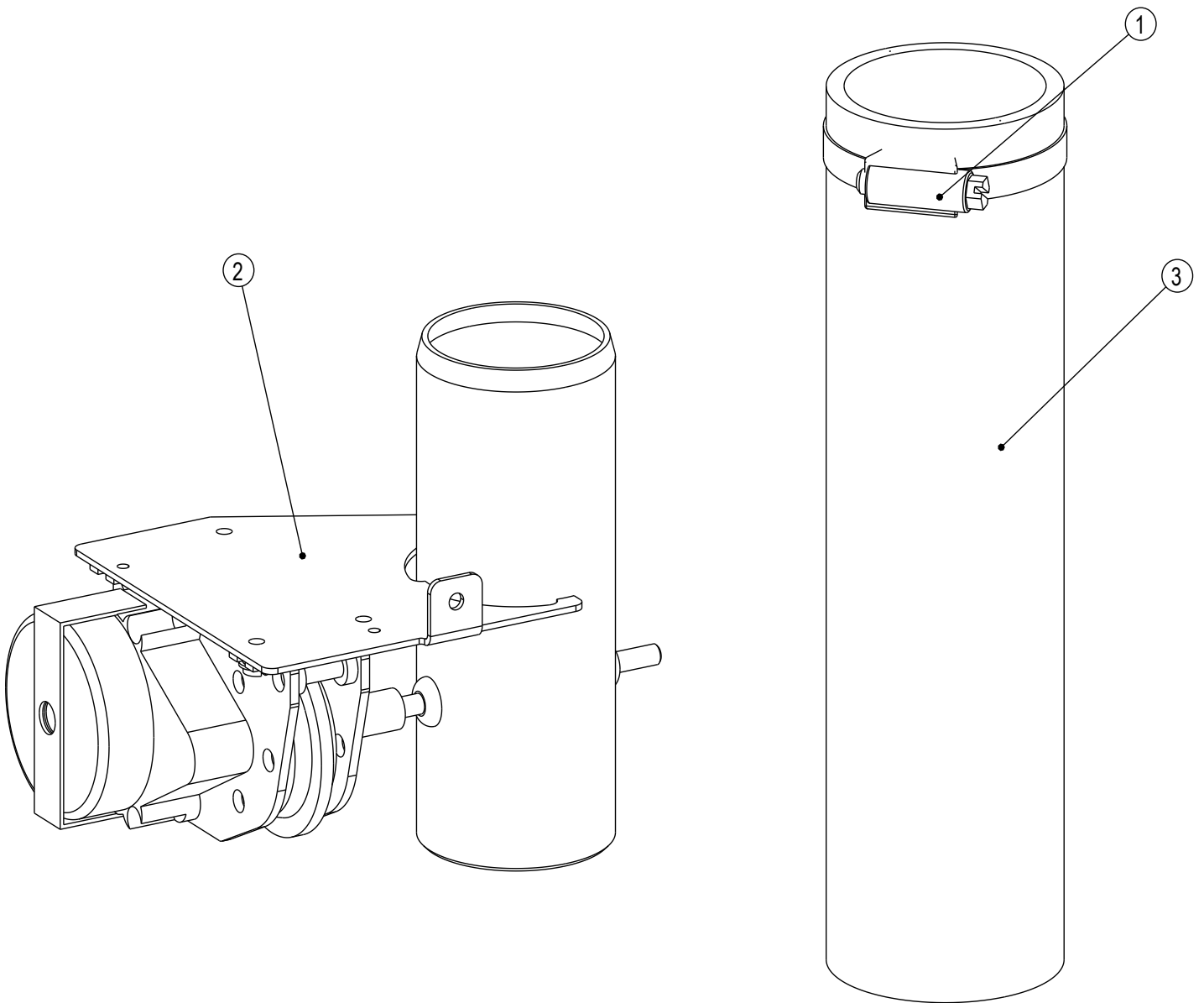
## MAIN FAN MOTOR/HEATING ELEMENTS

Ref. No.	Part No.	Description	Ref. No.	Part No.	Description
1	62715	ELEMENT W/GSKT,208-240V 6.9-9	8	61754	PLATE FOR MOTOR CS
2	61824	FAN WHEEL CS V3	9	62275	MOTOR COVER CS
3	61575	GASKET FOR HEATING ELEMENT, CS2, 23, 6 & 10	10	62269	FAN MOTOR CSII 3X230V
4	60323	TEMPERATURE SENSOR AIR 350°C	10	61972	KIT, SHAFT SEAL & SPRING CS MOTOR
5	61295	THERMOSWITCH 350°C	11	61323	NUT M6 W/FLANGE, SERRATED
6	62270	SPACER FOR MOTOR BRACKET CSII	12	60563	NUT M5 A2 W/FLANGE, SERRATED
7	61573	GASKET KIT FOR MOTOR	13	62271	BRACKET FOR HEATER CSII



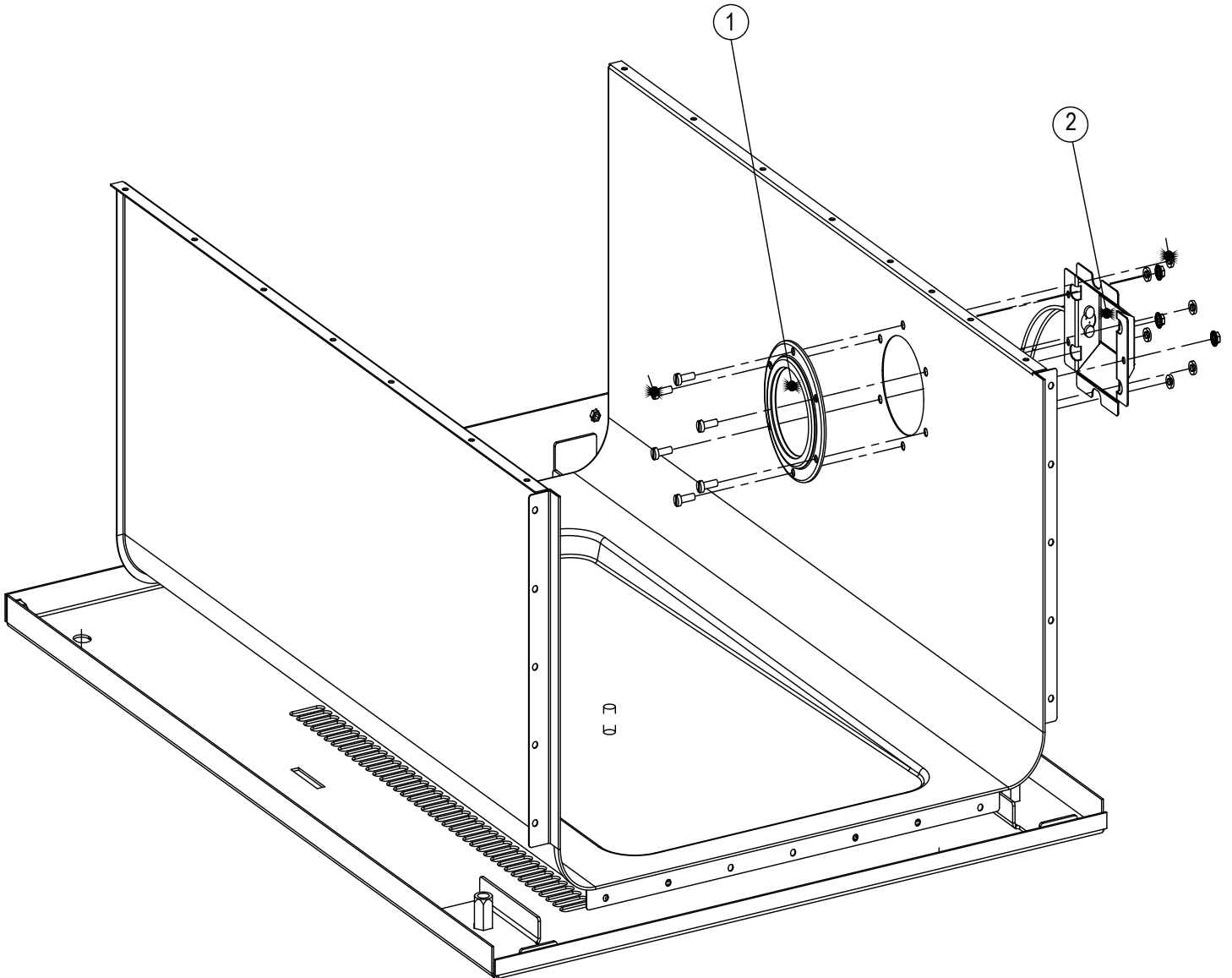
## DAMPER

<b>Ref. No.</b>	<b>Part No.</b>	<b>Description</b>
1	60910	Hose clamp Ø46-Ø64
2	61309	Exhaust w. damper motor
3	61565	Hose for damper valve (blue) (sold by meter)



## LIGHT

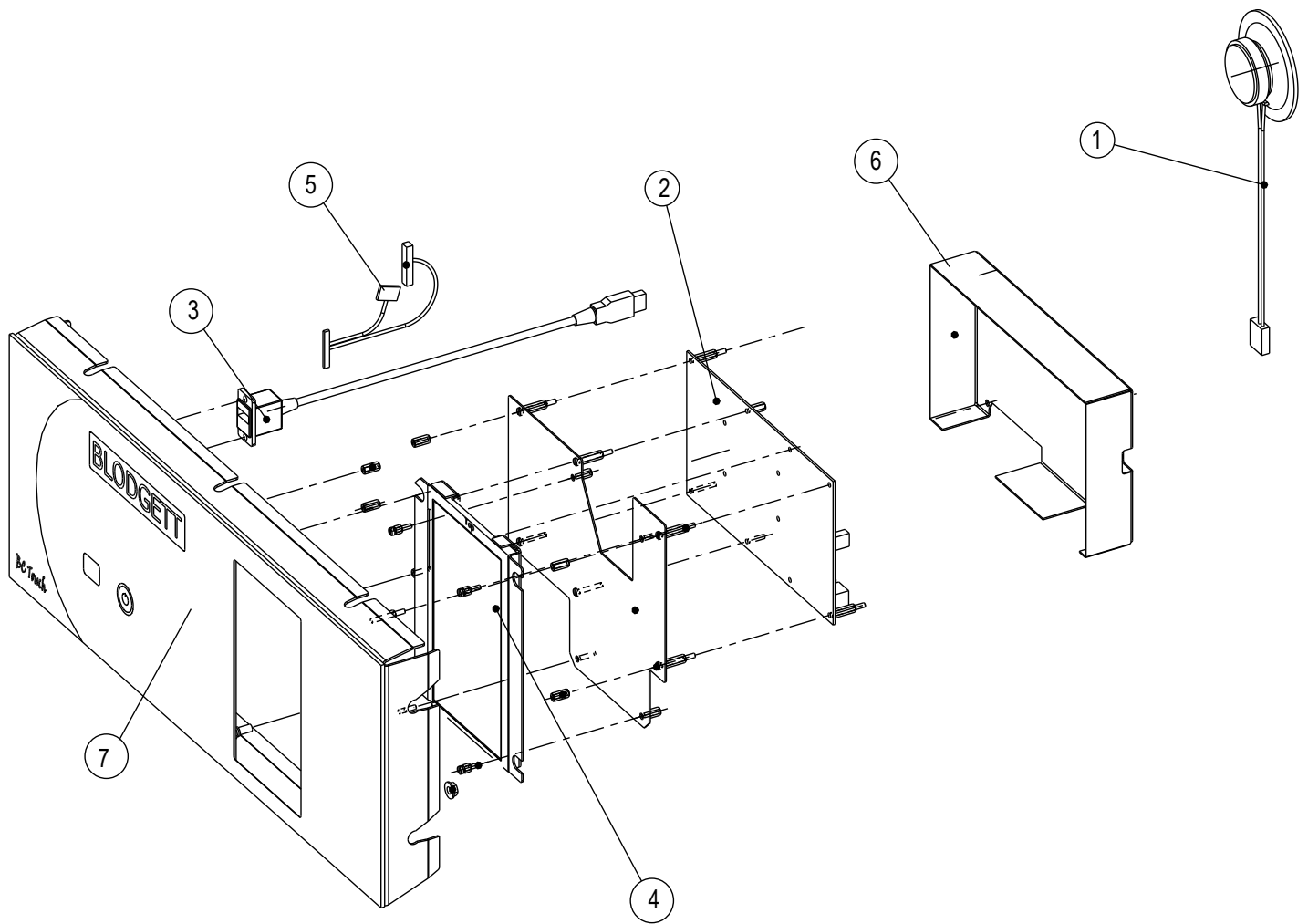
<u>Ref. No.</u>	<u>Part No.</u>	<u>Description</u>
1	60164	Halogen Lamp Glass with gasket
2	61283	Bulb Halogen 12v 10w G4



## FRONT PANEL BLODGETT BCT MINI

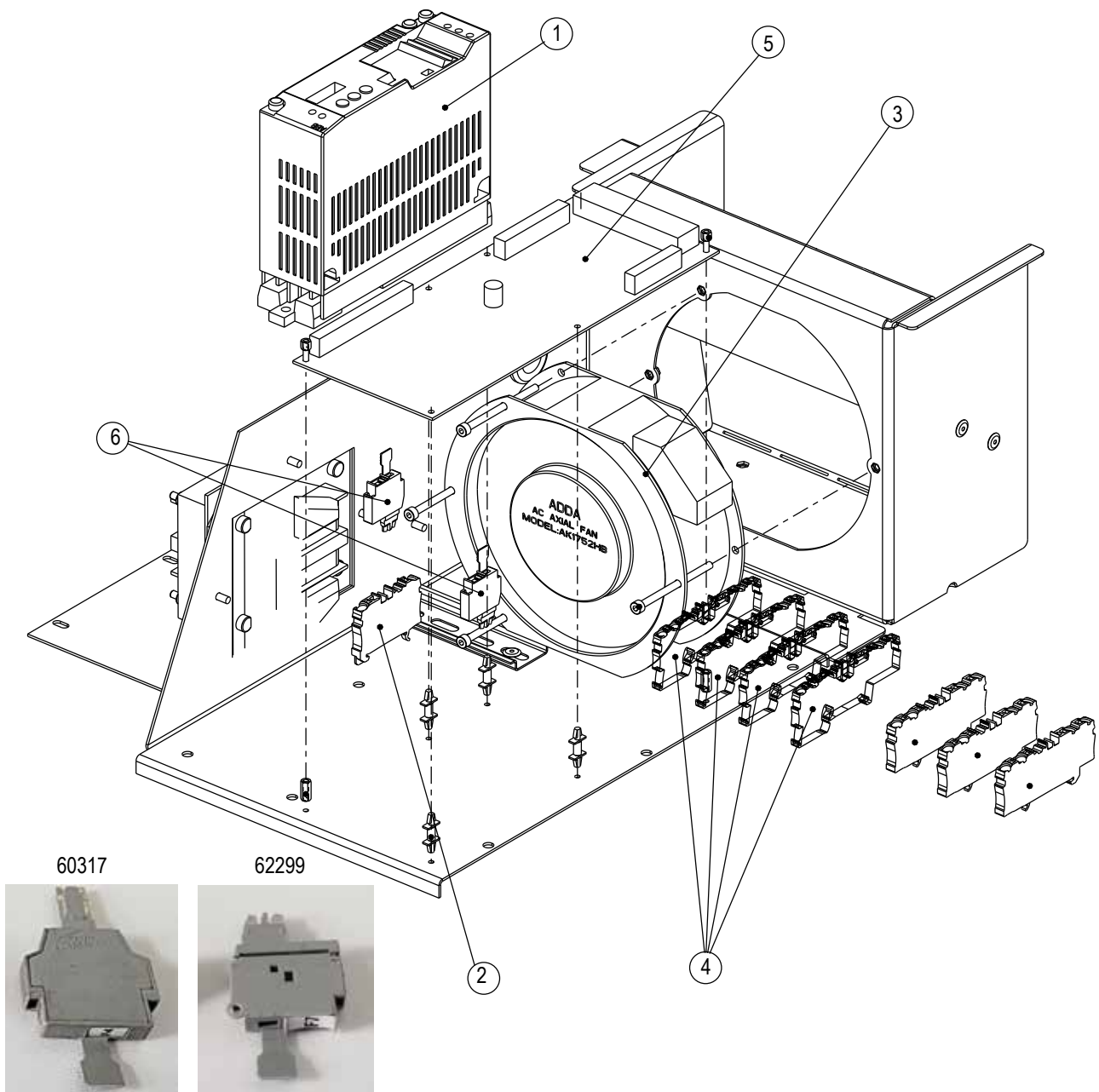
Ref. No.	Part No.	Description
1	61804	Speakers - 4-ohm, CPE Touch
2	61928	CPU- Touchscreen Control (McDonalds 6 w/ Hoodini)
3	61723	USB connector chassis mounted
4	61911	Touch display assy. 7" EDT mk 2

Ref. No.	Part No.	Description
	61724	Gasket, operational panel
5	61827	Cable, Touch Display, CSII
6	62255	Cover, CPU CS
7	61965	Operation Panel, CSII BCT



## ELECTRICAL COMPONENTS (RIGHT SIDE VIEW)

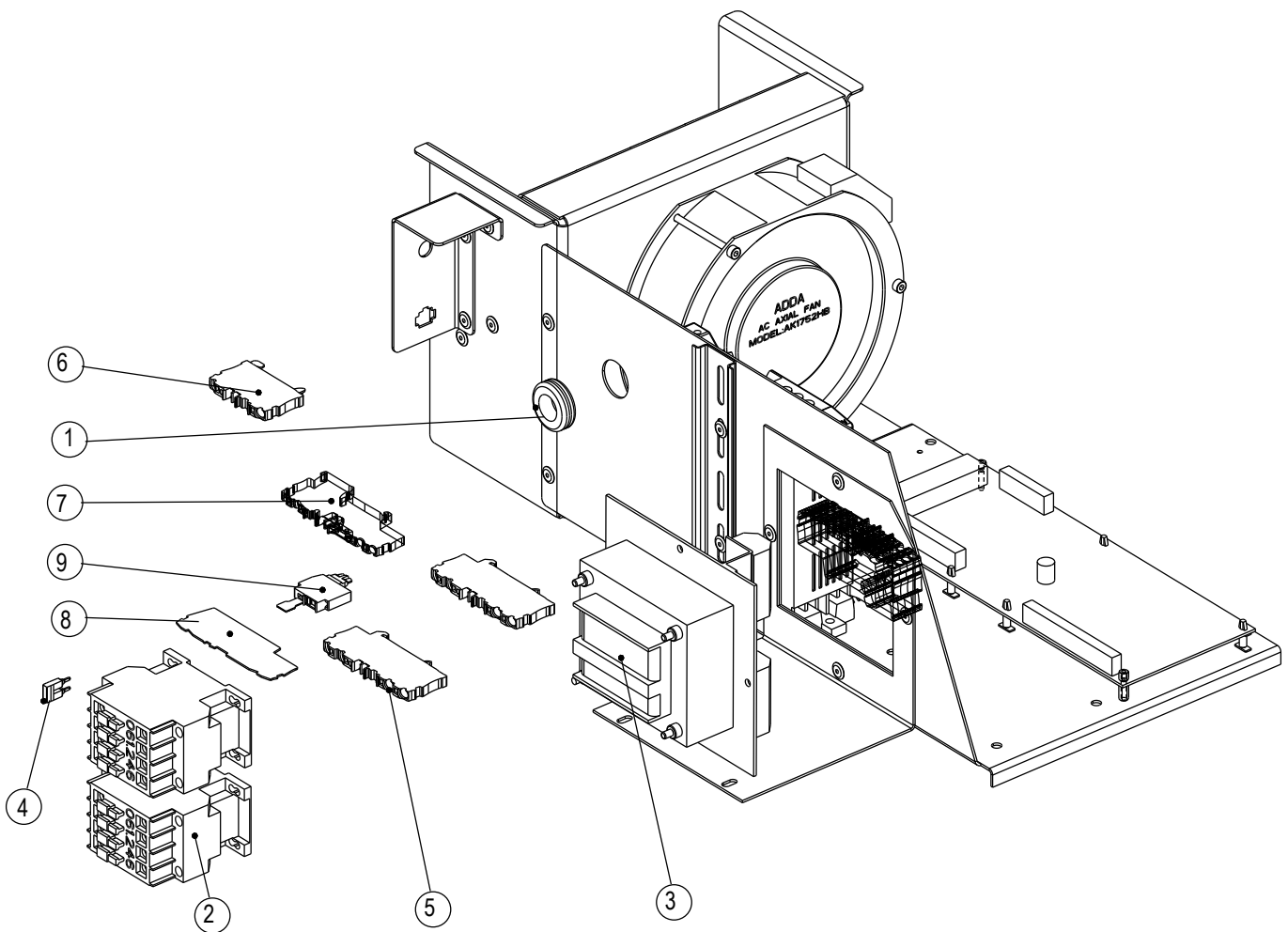
Ref. No.	Part No.	Description	Ref. No.	Part No.	Description
1	61616	Frequency inverter 0,18 kW	4	60278	Neutral Terminal Block (Old Style Blue)
2	62299	TopjobS Fuse carrier	5	62329	BOARD,I/O W/GAS MODULE
2	60317	Fuse Carrier	6	61612	Fuse 3,15A (F1, F3)
3	60124	Cooling fan Ø120 (xx xx A-xxxxx)	6	61613	Fuse 2A (F2)
4	62297	Terminal block 4 pins for fuse carrier, grey	6	61614	Fuse 5A(F4)
4	60320	Terminal block for fuse carrier (Old style)	6	61615	Fuse 8A(F5,F6)
4	60279	Ground Terminal Block (Old Style yellow/ Grn)			



## ELECTRICAL COMPONENTS (LEFT SIDE VIEW)

Ref. No.	Part No.	Description
1	60141	LEAD-IN Ø16/Ø22X1.5
2	60127	HEATING CONTACTOR A16 24V 50/60HZ (before 10/1/19)
2	60128	HEATING CONTACTOR A16 24V 50/60HZ (after 10/1/19)
3	62291	TRANSFORMER 200-240/2X24-12

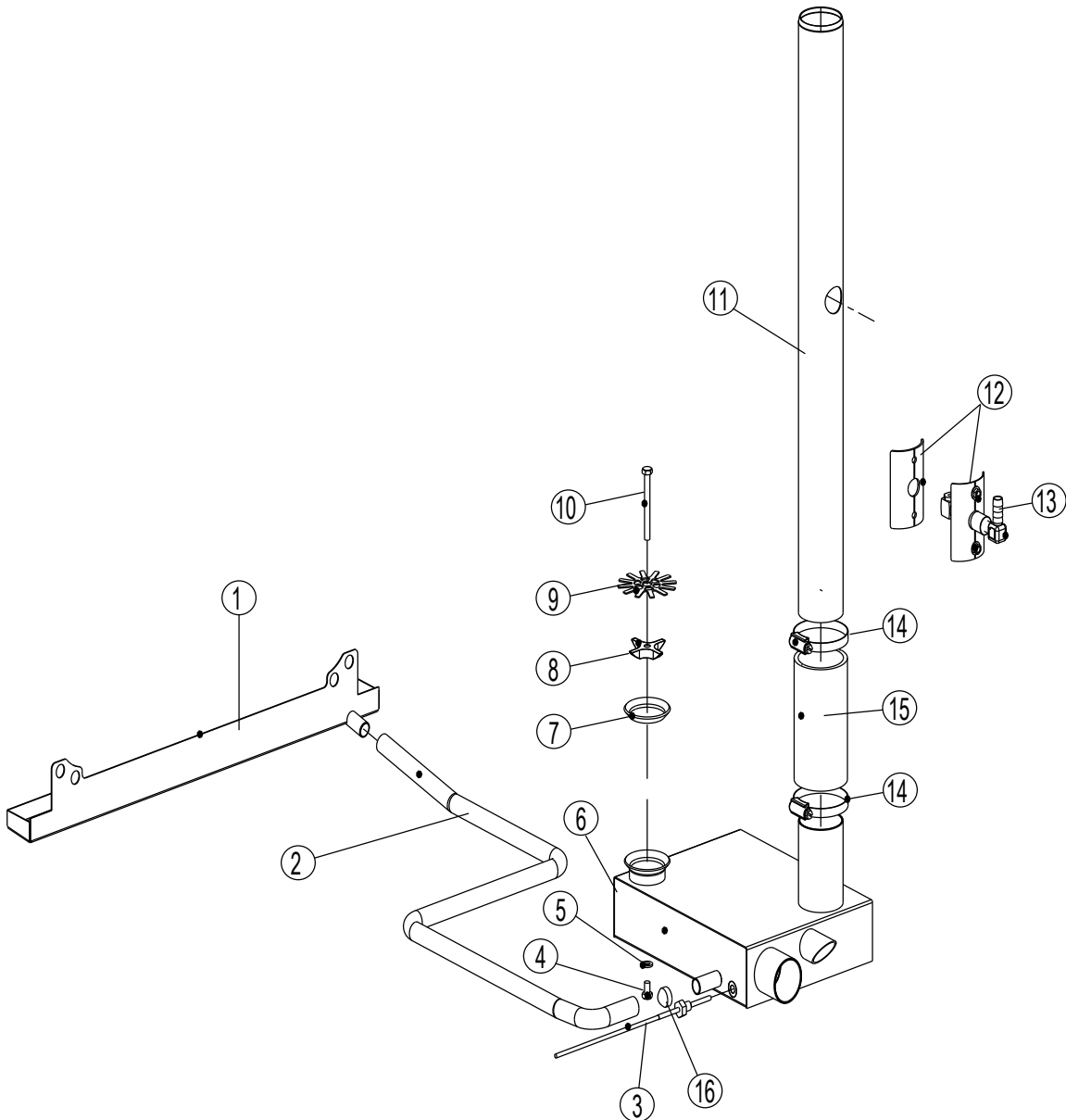
Ref. No.	Part No.	Description
4	62293	CSII+ TERMINAL JUMPER
5	62294	4 POS TERMINAL BLOCK BLUE
6	62295	2 POS GROUND TERMINAL BLOCK
7	62297	4 POS TERMINAL BLOCK GREY
8	62298	TERMINAL BLOCK END PLATE
9	62299	TopjobS Fuse carrier



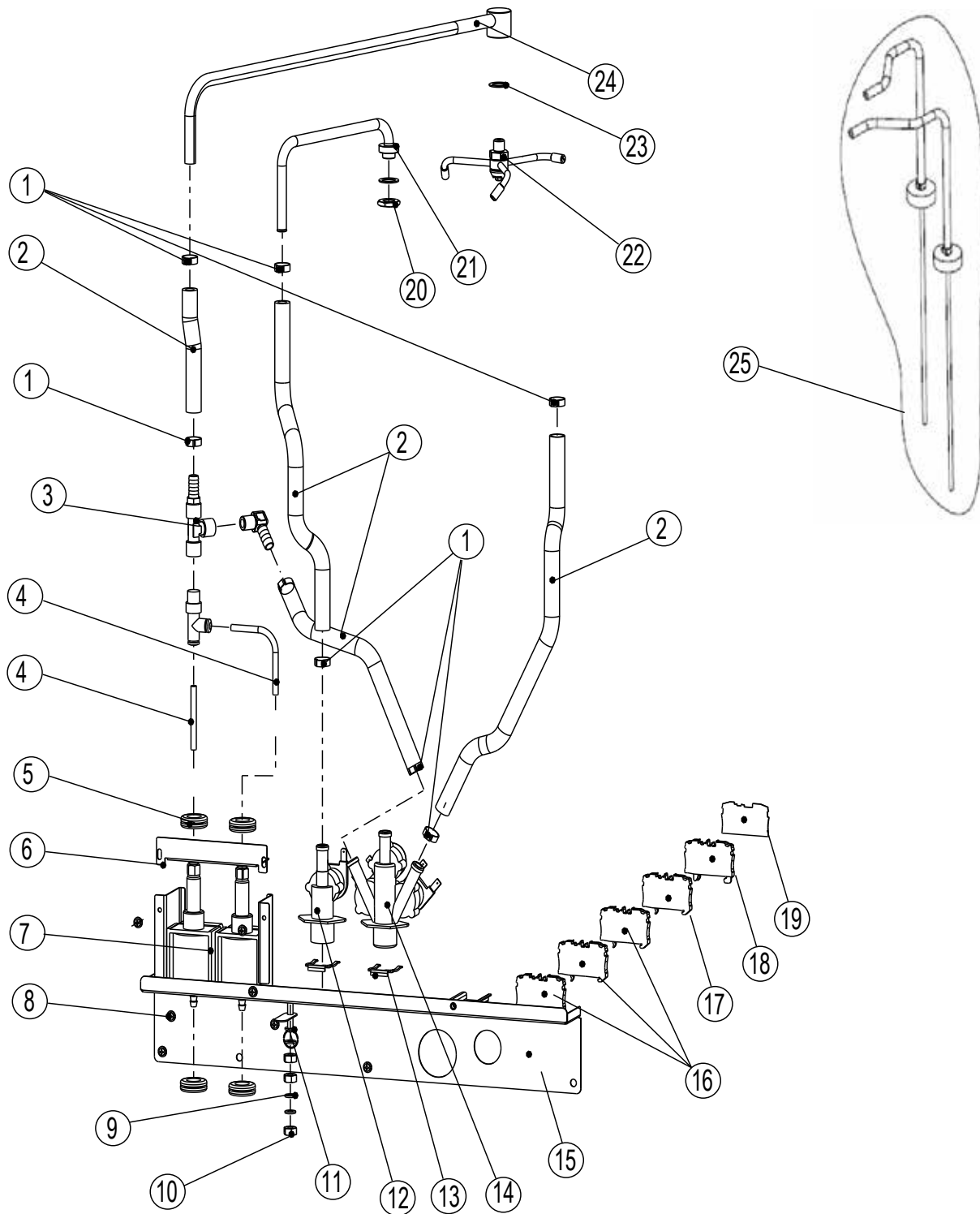
## DRAIN

Ref. No.	Part No.	Description
1	62258	DRIP TRAY, CS
2	60187	HOSE FOR DRAIN DRIP TRAY
3	60334	CONDENSING SENSOR
4	62276	SCREW, SET M6X10
5	60088	WASHER, 6MM
6	62983	DRAIN BOX, DRILLED (HOODINI)
7	61732	GASKET FOR DRAINBOX CS
8	62280	MOUNTING BRACKET FOR CS DRAIN
9	61733	DRAIN SIEVE CS

Ref. No.	Part No.	Description
10	62277	SCREW, M6X60 A2
11	61730	TUBE, CS 2/3 & 6 PAN
12	61564	SUSPENSION BRACKET WITH NOZZLE
13	61285	HOSE NIPPLE ELBOW Ø10X1/8"
14	60910	HOSE CLAMP, Ø46-Ø64 (x2)
15	61565	HOSE BLUE Ø50 (SOLD BY INCH)
16	61759	CAP, DIA .50 X 1.00
	R0080	CLAMP, HOSE PLUMBING



# COMBIWASH™ COMPONENTS

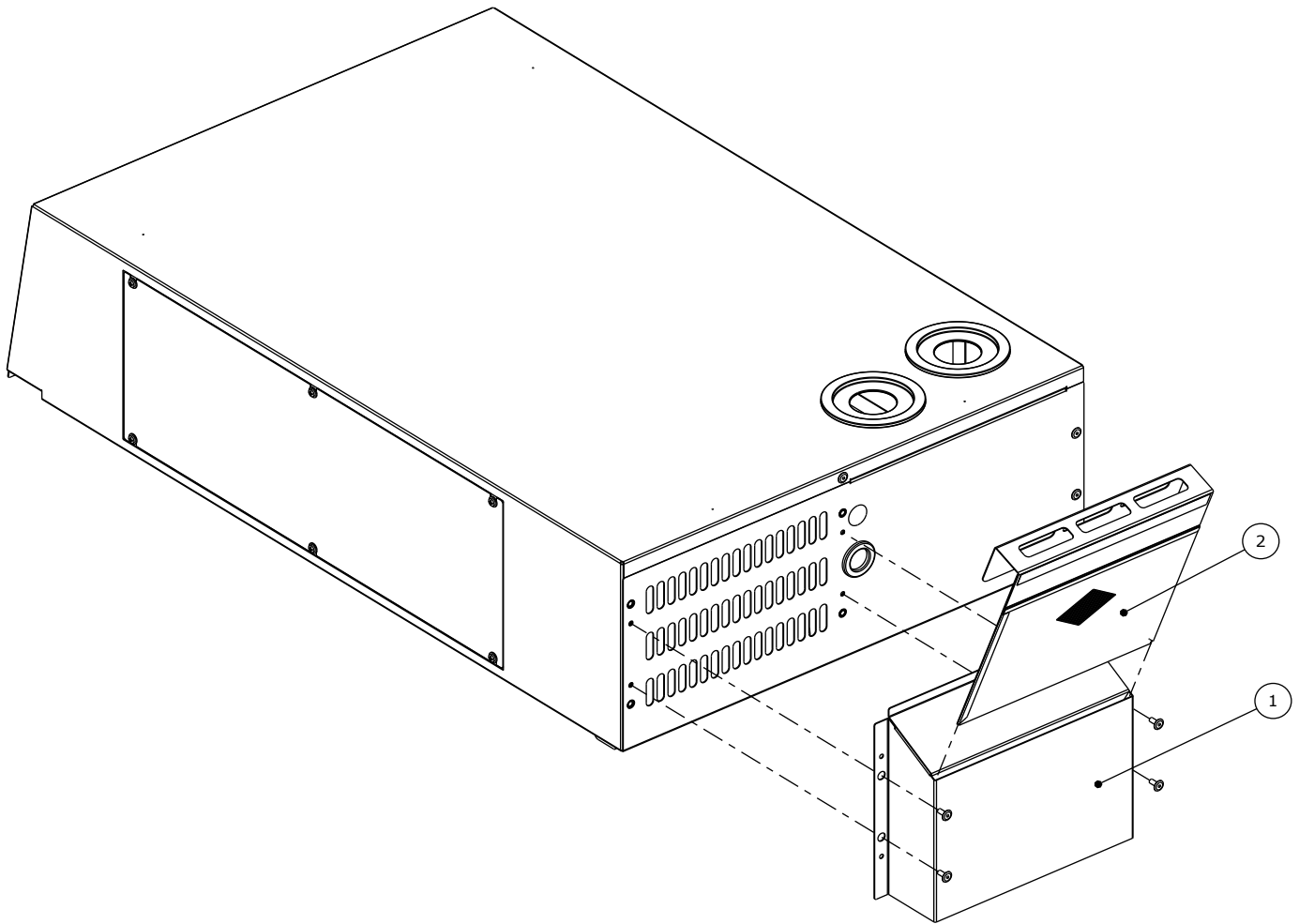


## COMBIWASH™ COMPONENTS

<u>Ref. No.</u>	<u>Part No.</u>	<u>Description</u>	<u>Ref. No.</u>	<u>Part No.</u>	<u>Description</u>
1	61333	CLIP Ø10 - 16 MM	19	62486	S END COVER 6 Q, 2 LEADER
2	60929	SILICON HOSE Ø10X17 MM L 115MM	20	62240	NUT M14 A2 LOW CSII
3	62451	T FITTING F WASH	21	62244	INJECTION STEAM TUBE
4	62239	HOSE PVDF FLEX Ø6XØ4 RED	22	62241	WASHING ARMS CPL. 2016
5	60141	LEAD-IN Ø16/Ø22X1.5	23	62242	COPPER WASHER Ø22XØ15X1MM
6	61450	FIXING BRACKETS FOR DOSING PUMPS CS	24	61933	TUBE FOR WASH ARM, 2/3 & 6 PAN CS
7	60194	PUMP FOR DETERGENT/RINSE AID, 24 V	25	61336	TUBES, COMBIWASH™, CLEANING
8	61968	SCREW PH M4X8	60130		WATER PRESSURE SWITCH (NOT SHOWN)
9	60088	WASHER 6MM			
10	60074	NUT M6			
11	M0417	WASHER, SPRING 6MM			
12	60917	SOLENOID VALVE 1-WAY/1 COIL			
13	60539	PLASTIC CLIP FOR SOLENOID VALVE			
14	61869	SOLENOID VALVE 3-WAY W/2 COILS			
15	62245	PLATE F SINGLE AND DOUBLE WATER CONNECTION			
16	62331	TERMINAL BLOCK 6 Q, 2 PINS GREY			
17	62332	TERMINAL BLOCK 6 Q, 2 PINS BLUE			
18	62333	TERMINAL BLOCK 6 Q, 2 PINS YELLOW/GREEN			

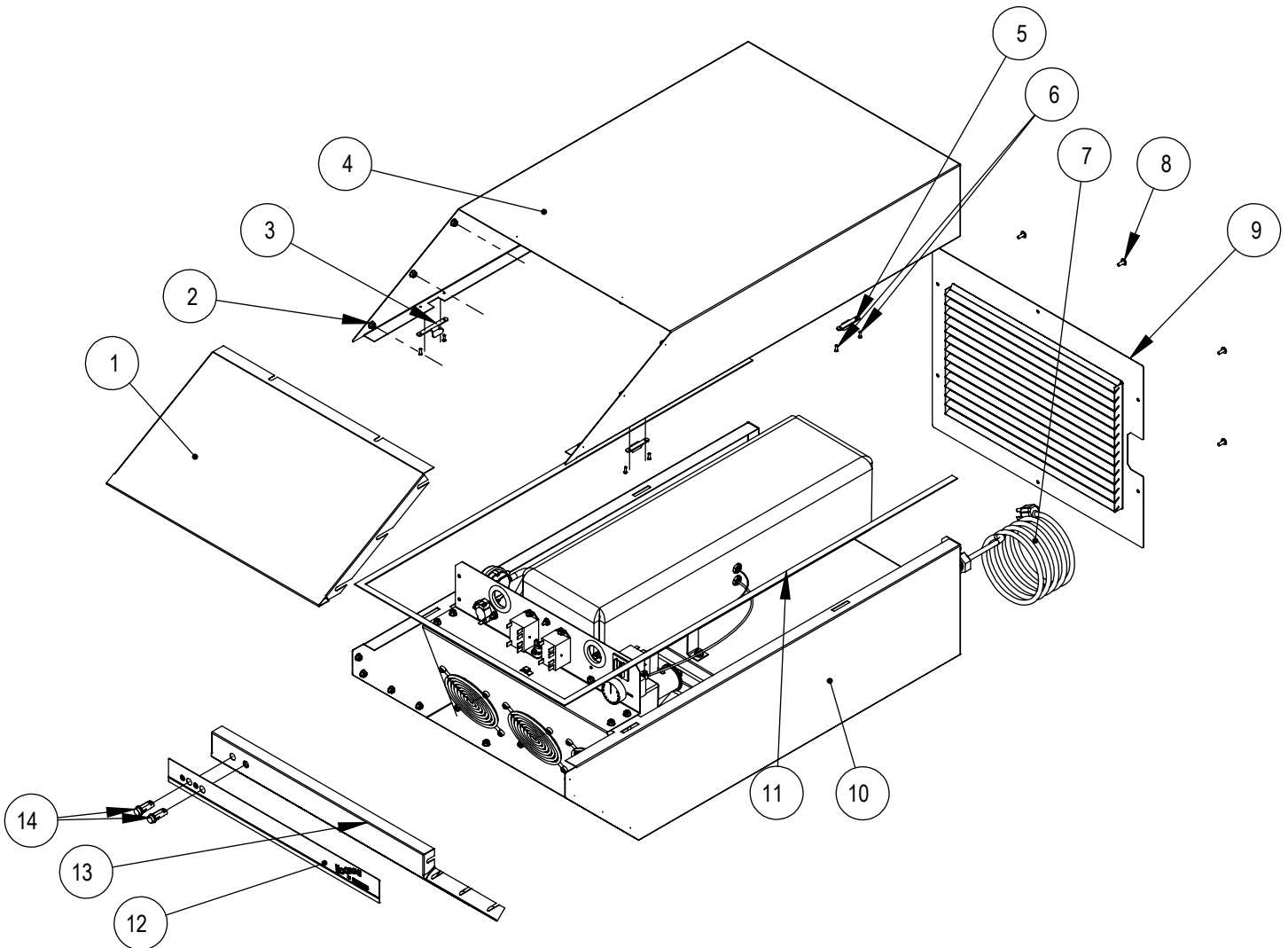
## AIR INTAKE FILTER

Ref. No.	Part No.	Description
1	62286	Filter housing CSII
2	62287	Filter for air intake



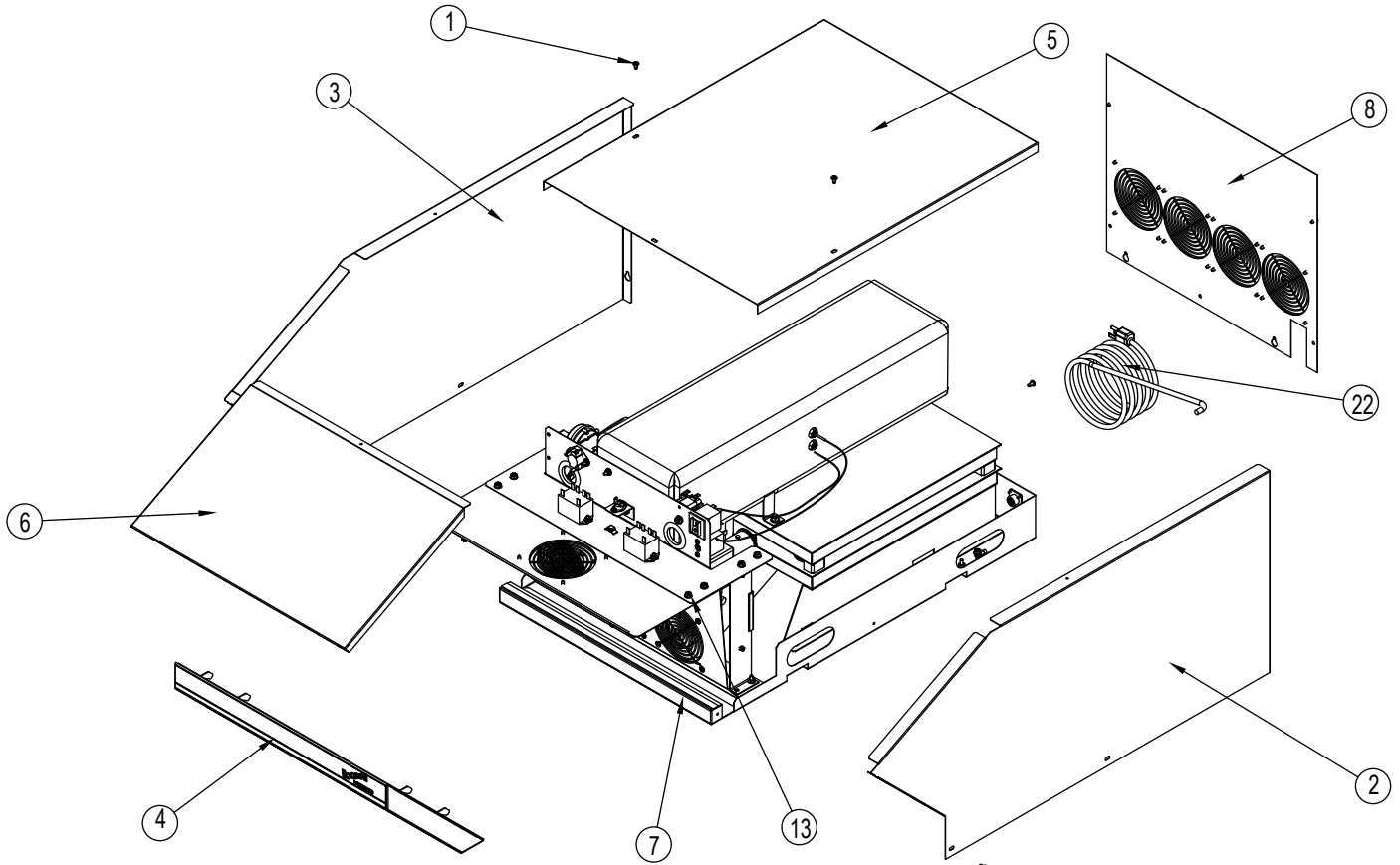
## HOODINI - GEN 1 - EXTERIOR COMPONENTS

Ref. No.	Part No.	Description	Ref. No.	Part No.	Description
1	61805	TOP, FRONT FACE	9	61643	BACK, VENT ASSEMBLY
2	M3950	#10-24 HEX FLANGED NUT	10	61625	BASE, VENT ASSEMBLY
3	61646	LOCKING TAB, LEFT	11	61715	GASKET TAPE, SILICONE, 1/16 X 1/2
4	61639	TOP, HOOD ASSY	12	61737	DECAL, HOODINI
5	61647	LOCKING TAB, RIGHT	13	61802	ASSEMBLY, FRONT GRILL
6	R1278	RIVET, POP, 1/8 X 1/4	14	18266	INDICATOR LIGHT, BLUE
7	61717	CORDSET, 14/3, 15A, 120"			
8	16384	10-24 X .500 TRUSS HEAD MACH SCREW			



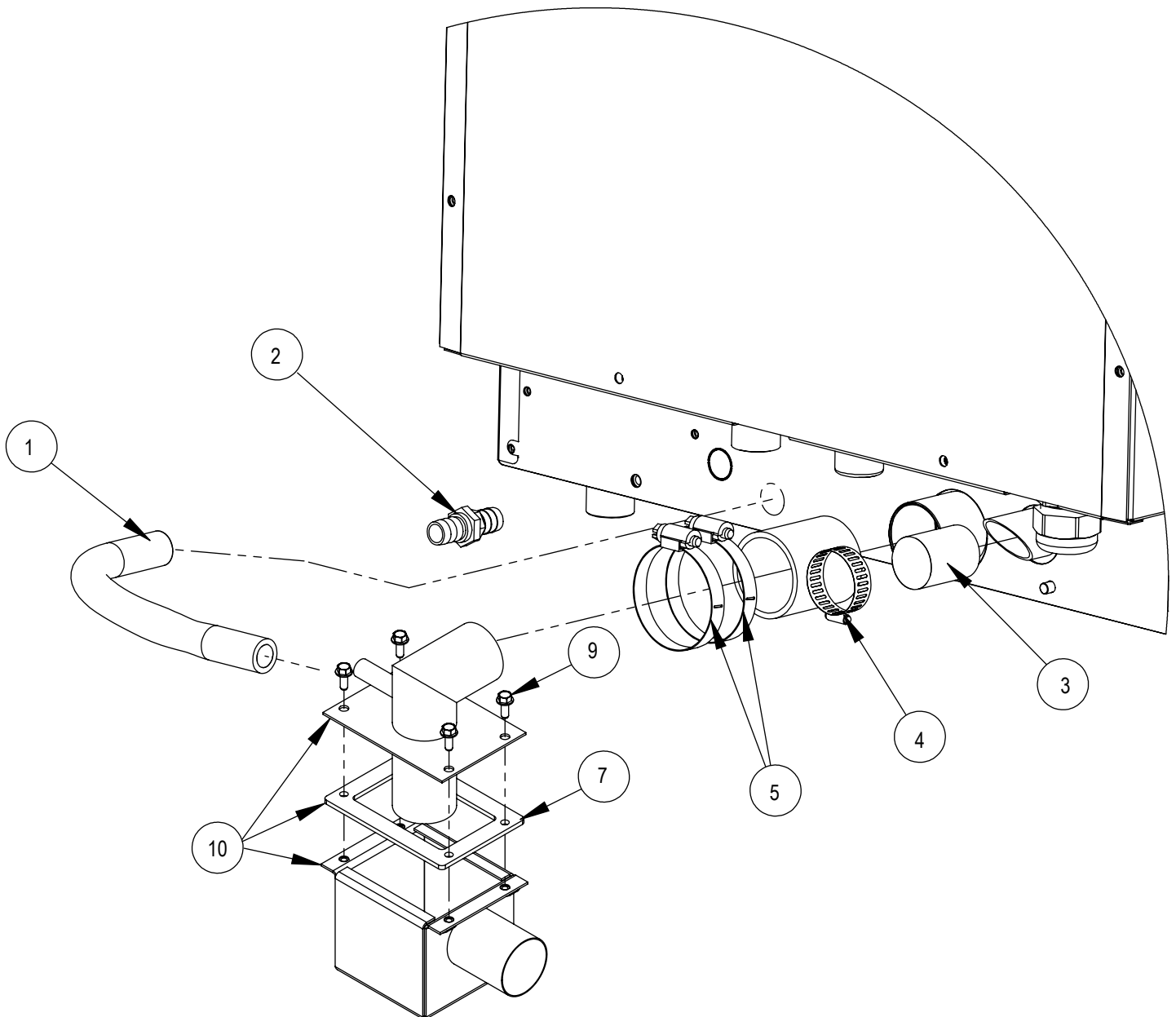
## HOODINI - GEN 2 - EXTERIOR COMPONENTS

<u>Ref. No.</u>	<u>Part No.</u>	<u>Description</u>	<u>Ref. No.</u>	<u>Part No.</u>	<u>Description</u>
1	4812	SCREW, MACH, #10 x 3/8	7	62733	FRONT LIP, MINI HOODINI
2	62616	SIDE, RH, MINI HOODINI	8	62629	ASSY, BODY BACK, MINI HOODINI
3	62617	SIDE, LH, MINI HOODINI	10	38840	SCREW, MACH, 4-40 X 3/8, SS PAN HD
4	62618	GRILL, FULL ASSY, MINI HOODINI	13	M3950	#10-24 HEX FLANGED NUT
5	62621	TOP, BODY, MINI HOODINI	15	50106	PUSH WING MOUNT
6	62624	FRONT, TOP, MINI HOODINI	22	61717	CORDSET, 14/3, 15A, 120"



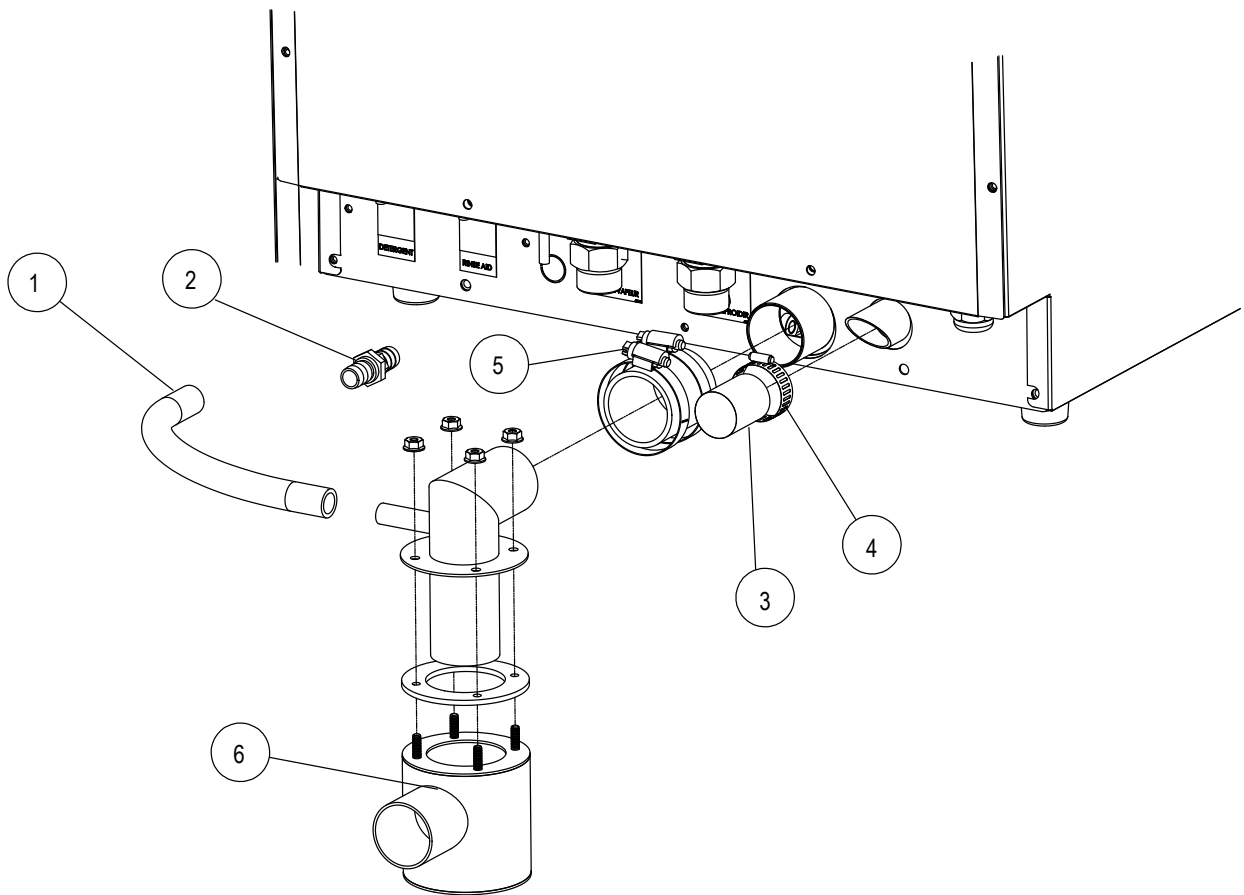
**EXTERNAL DRAIN BOX (FOR UNITS MANUFACTURED BEFORE 8/1/2018)**

<b>Ref. No.</b>	<b>Part No.</b>	<b>Description</b>	<b>Ref. No.</b>	<b>Part No.</b>	<b>Description</b>
1	R2813	HOSE, 1/2 I.D.	6	61987	DRAIN BOX, BOTTOM
2	61760	FITTING, BULKHEAD, 1/2 HOSE	7	61994	GASKET, DRAIN BOX
3	61758	CAP, Ø 1.00 X 1.50	8	61988	TRAP BOX, TOP
4	R0254	CLAMP, HOSE 3/4" - 1 1/2"	9	57725	SCREW, #10-24 x 1/2" SERRATED HEX FLANGE S/S
5	R0082	CLAMP, HOSE 1 5/16" - 2 1/4"			



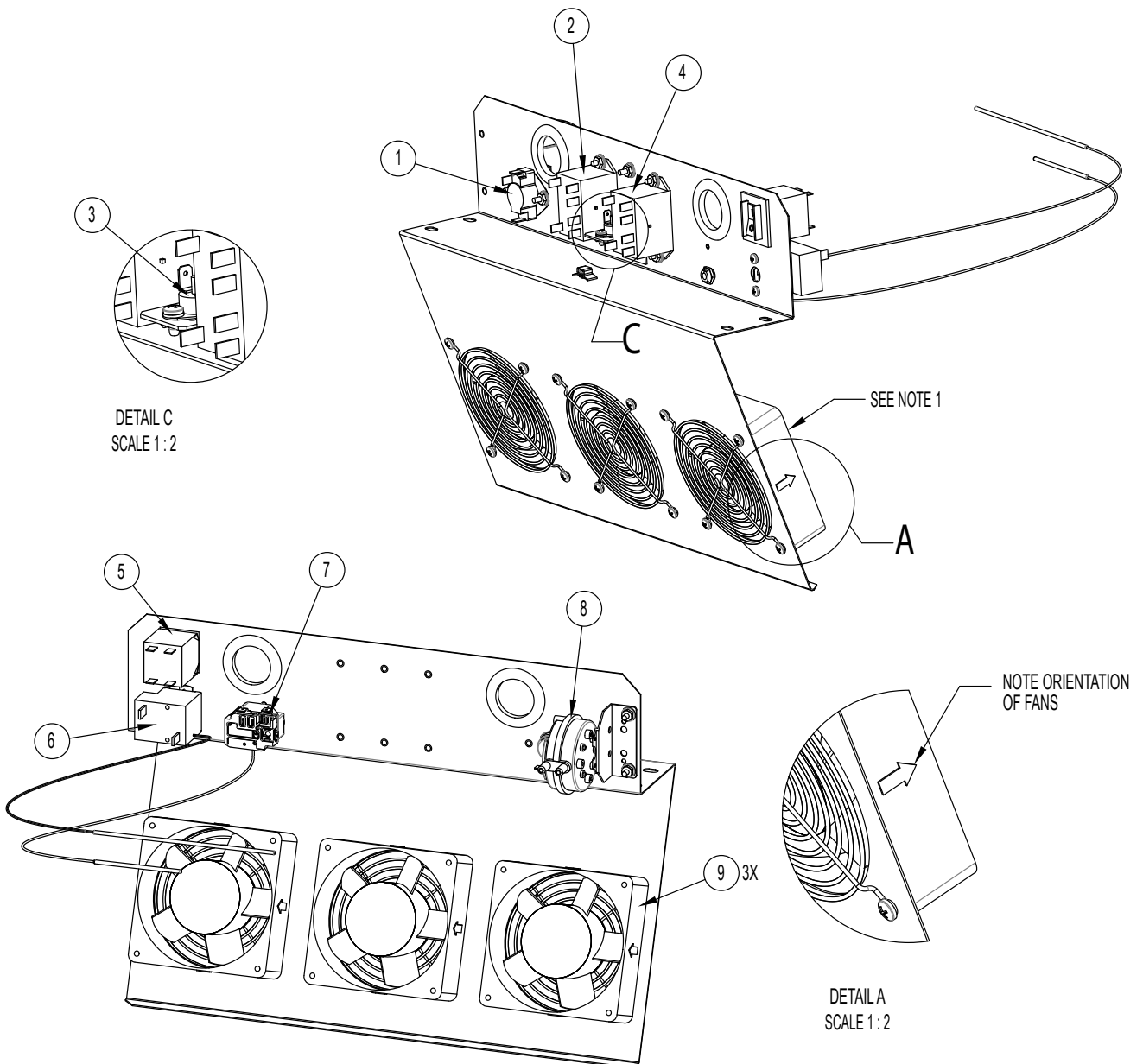
## EXTERNAL DRAIN BOX (FOR UNITS MANUFACTURED AFTER 8/1/2018)

<u>Ref. No.</u>	<u>Part No.</u>	<u>Description</u>	<u>Ref. No.</u>	<u>Part No.</u>	<u>Description</u>
1	R2813	HOSE, 1/2 I.D.	4	R0254	CLAMP, HOSE 3/4" - 1 1/2"
2	61760	FITTING, BULKHEAD, 1/2 HOSE	5	R0082	CLAMP, HOSE 1 5/16" - 2 1/4"
3	61758	CAP, Ø 1.00 X 1.50	6	61956	DRAIN TRAP ASSEMBLY



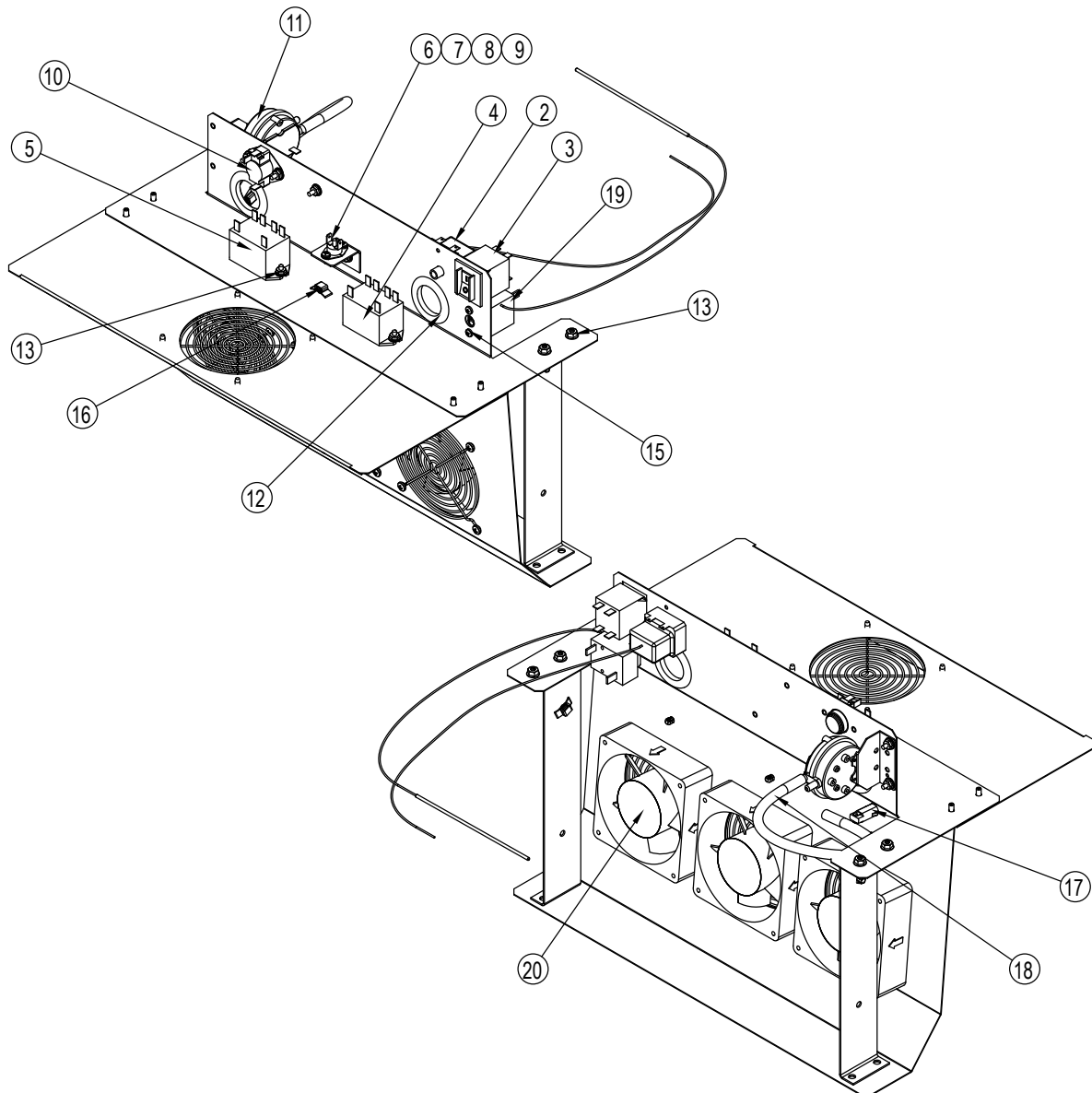
# HOODINI ELECTRICAL PANEL - GEN 1

Ref. No.	Part No.	Description	Ref. No.	Part No.	Description
1	36755	SWITCH, THERMAL, SPDT	6	39688	CIRCUIT BREAKER, 20A
2	37058	RELAY, DPST 25A 24V	7	59369	THERMOSTAT, CAPILLARY (140-752F)
3	56760	THERMAL SWITCH, MANUAL RESET	8	58025	THERMOSTAT, HIGH LIMIT SPST NC
4	36603	RELAY, DPST 25A 120V	9	54802	PRESSURE SWITCH
5	58605	KNOB, CAPILLARY TSTAT	10	M0570	AXIAL FAN, 4"



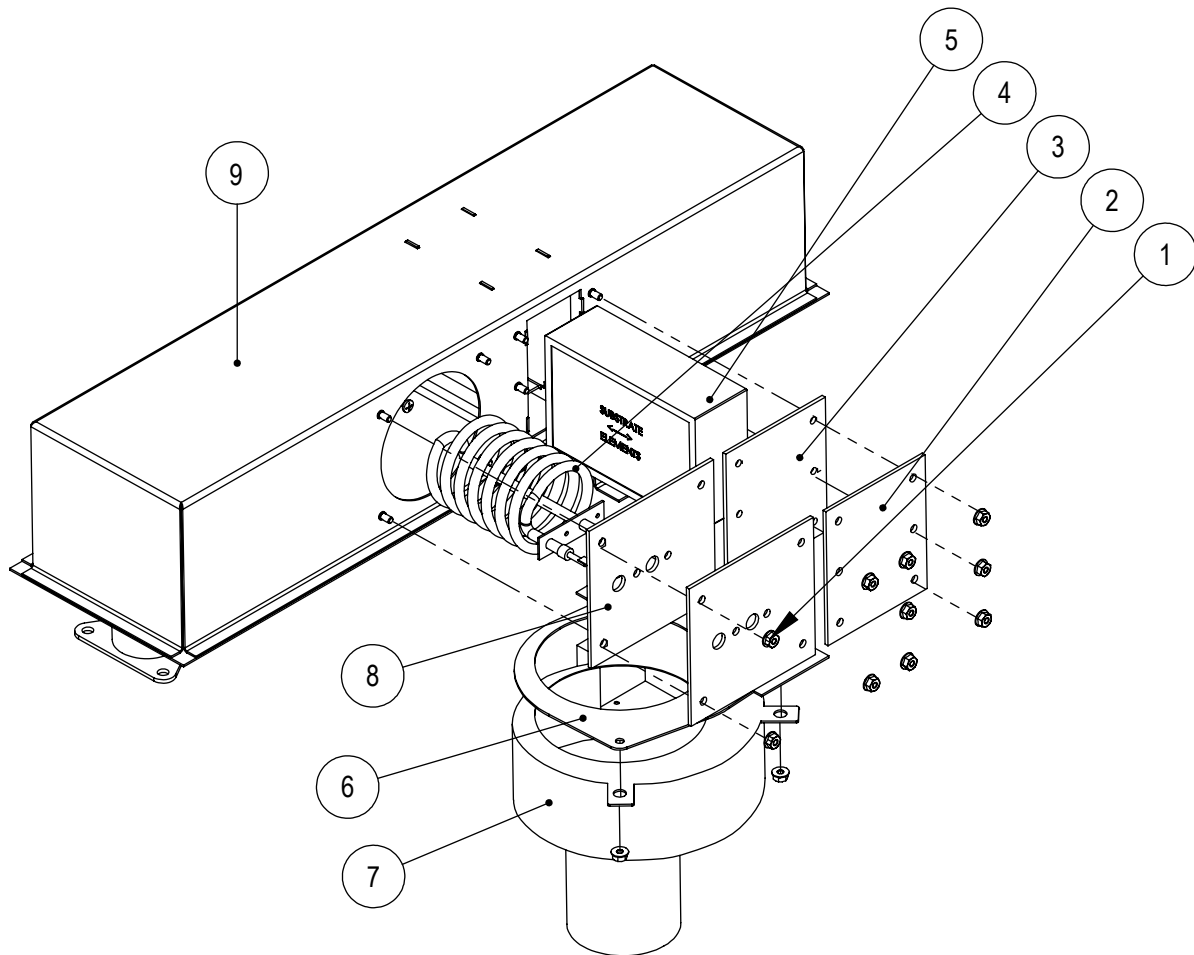
## HOODINI ELECTRICAL PANEL - GEN 2

<u>Ref. No.</u>	<u>Part No.</u>	<u>Description</u>	<u>Ref. No.</u>	<u>Part No.</u>	<u>Description</u>
2	58025	THERMOSTAT, HIGH LIMIT SPST NC	11	54802	PRESSURE SWITCH
3	39688	CIRCUIT BREAKER, 20A	12	R1273	GROMMET, 1" ID
4	36603	RELAY, DPST, 25A 120V	13	52378	NUT, 8-32, FLANGED
5	37058	RELAY, DPST, 25A 24V	15	R0024	SCREW, M4 X 0.7 X .5
6	56760	THERMAL SWITCH, MANUAL RESET	16	50106	PUSH WING MOUNT
7	62730	BRACKET, THERMAL SWITCH	17	18266	INDICATOR LIGHT, BLUE
8	20785	SCREW, TAP, 8-32 x 3/8, PH PAN HEAD	18	M9705	TUBING, SILICONE (BY THE INCH)
9	1296	WASHER, LOCK	19	59369	THERMOSTAT, CAPILARY
10	36755	SWITCH, THERMAL SPDT	20	22301	AXIAL FAN, 4"



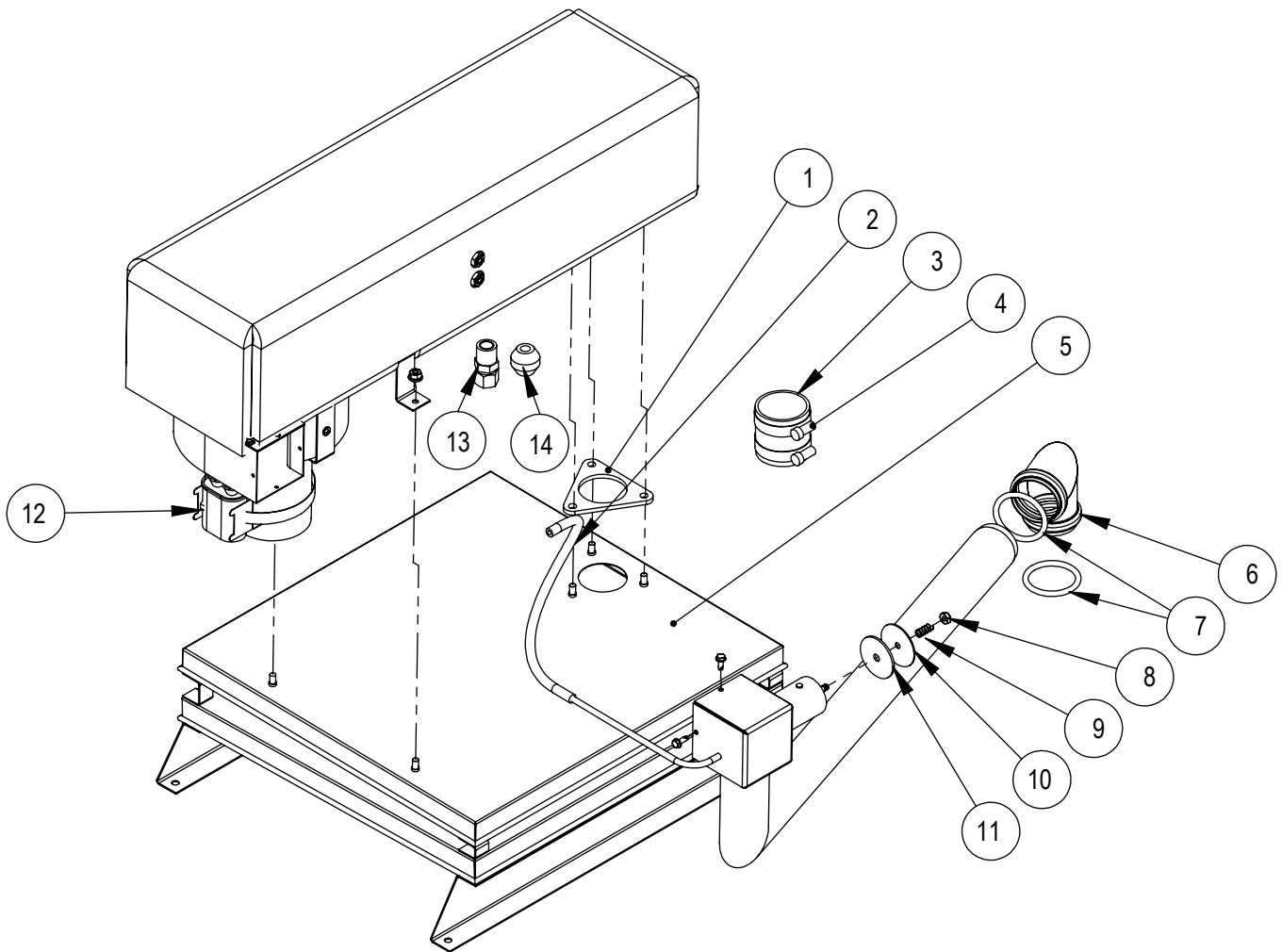
## HOODINI CATALYTIC DUCT ASSEMBLY

<u>Ref. No.</u>	<u>Part No.</u>	<u>Description</u>	<u>Ref. No.</u>	<u>Part No.</u>	<u>Description</u>
1	M3950	#10-24 HEX FLANGED NUT	4	62341	KIT, HEATER, HELICAL, 1400W, 120V
2	61633	CATALYTIC COVER PLATE	5	61637	CATALYTIC CONVERTER, BLC6E
3	58598	GASKET, CATALYST	6	54835	GASKET, DRAFT INDUCER BLOWER
4	62478	KIT, HEATER, HELICAL, 1400W, 120V	7	38515	BLOWER ASSY, 120V
			8	58599	ELEMENT GASKET



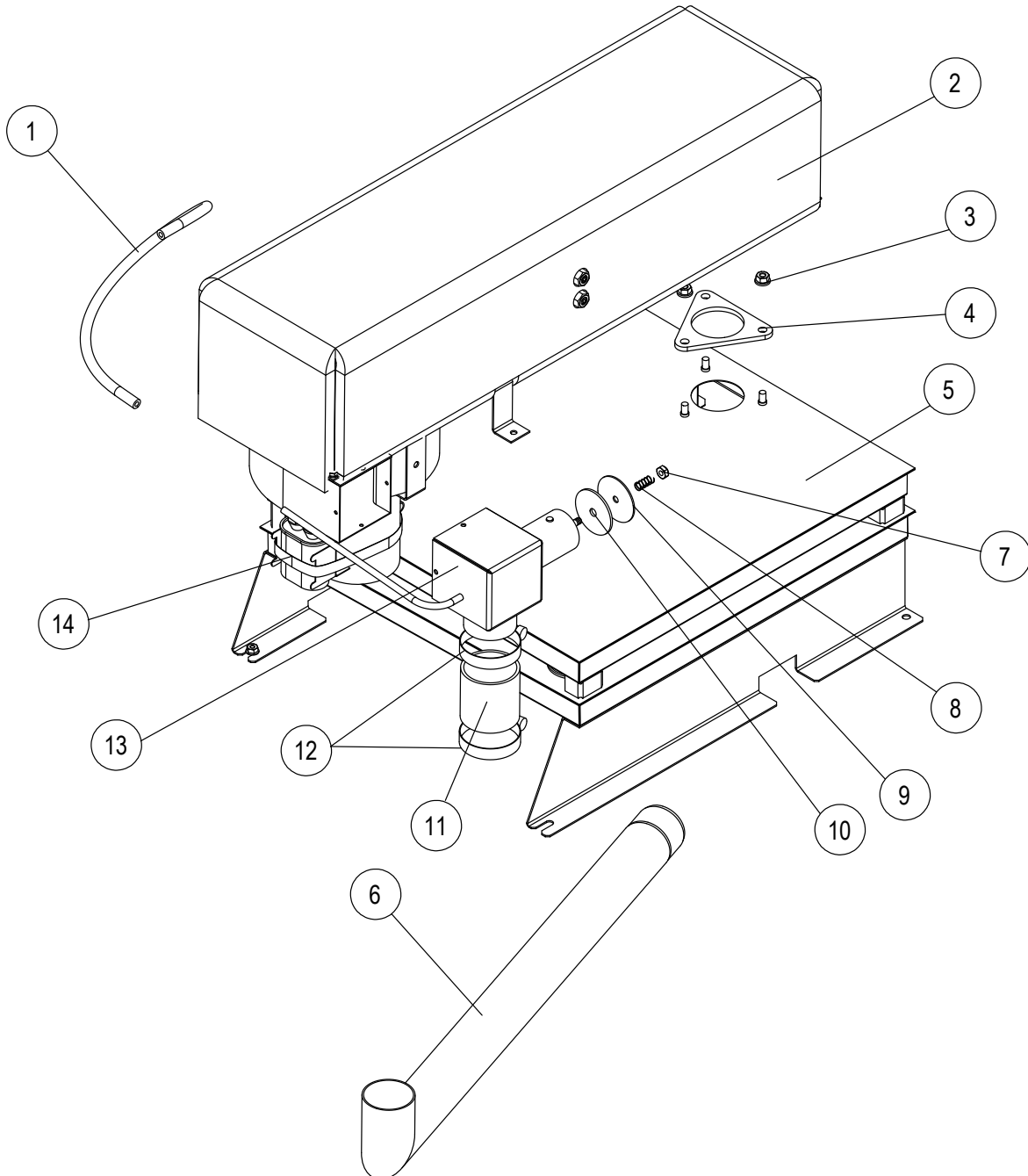
## HOODINI CATALYTIC CONDENSER ASSEMBLY - GEN 1

Ref. No.	Part No.	Description	Ref. No.	Part No.	Description
1	R10252	GASKET, OUTLET PLATE	7	60103	O-RING
2	M9705	TUBING, SILICONE	8	R7732	NUT, 1/4-20 THIN W/NYLON INSERT
3	52648	TUBING, 2.00" I.D. SILICONE	9	61635	ASSY, CATALYTIC RETURN DUCT
4	R2207	CLAMP, HOSE STN. STL., 7/8" TO 2-3/4"	10	R7570	DIAPHRAGM, PRESSURE RELIEF
5	61809	CONDENSER ASSEMBLY, SILICONED	11	R2657	GASKET, STEAM OUTLET
6	61352	ELBOW	12	38610	CAPACITOR, ELECTROLYTIC, 5MFD



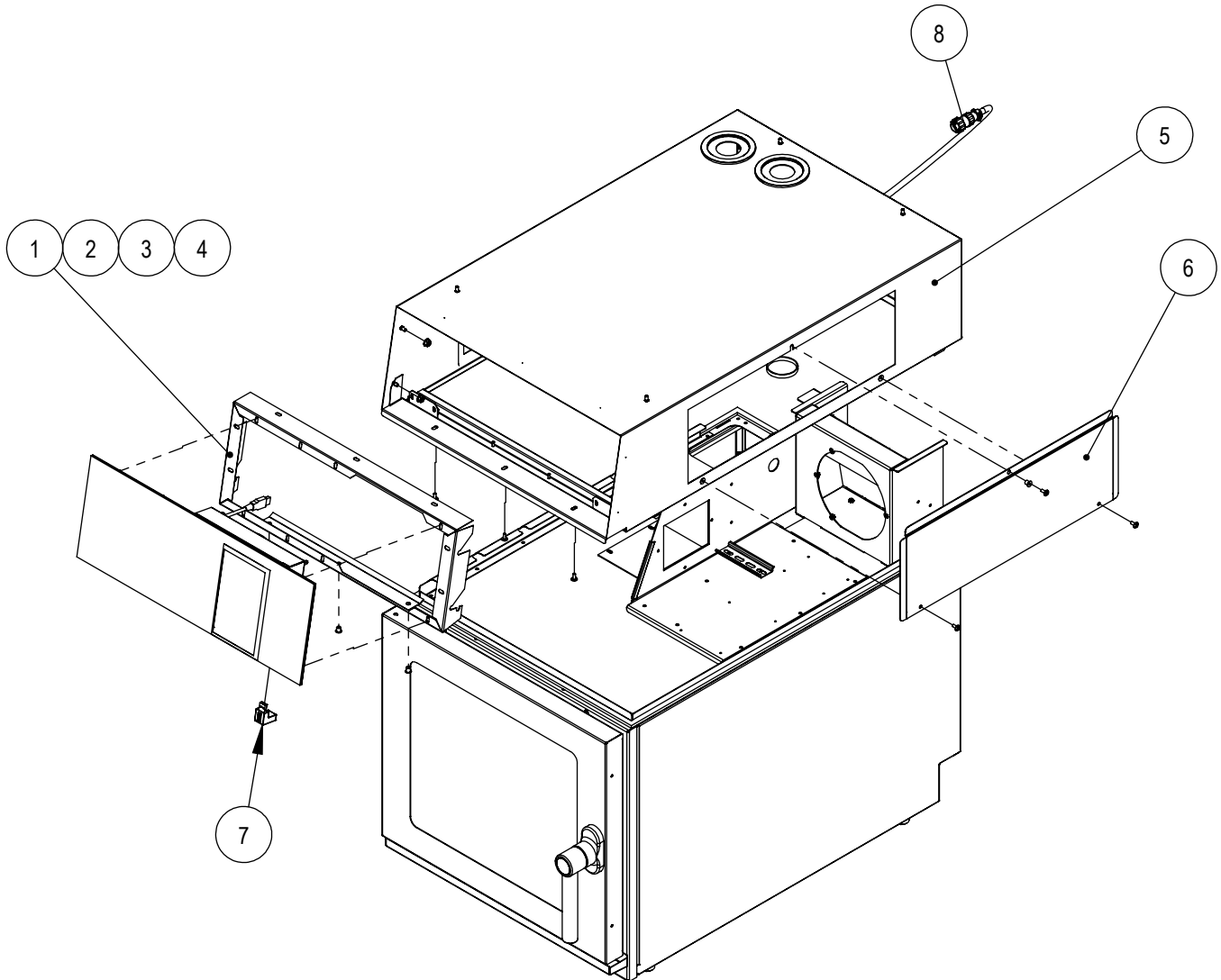
## HOODINI CATALYTIC CONDENSER ASSEMBLY - GEN 2

Ref. No.	Part No.	Description	Ref. No.	Part No.	Description
1	M9705	TUBING, SILICONE	4	R10252	GASKET, OUTLET PLATE
2	62731	ASSY, CAT & RETURN BOX	5	62732	ASSY, CONDENSER WITH STUDS
3	R8216	NUT, 1/4-20 SERRATED FLANGE HEX	6	62630	TUBE, CATALYTIC RETURN



## HOODINI CONTROL PANEL ASSEMBLY

<u>Ref. No.</u>	<u>Part No.</u>	<u>Description</u>	<u>Ref. No.</u>	<u>Part No.</u>	<u>Description</u>
1	61791	BRACKET, CONTROL PANEL, LEFT (BEFORE 5-15-16)	5	61786	ASSEMBLY, TOP (BEFORE 5-15-16)
2	61790	BRACKET, CONTROL PANEL, TOP (BEFORE 5-15-16)	5	62387	ASSEMBLY, TOP (AFTER 5-15-16)
3	61788	BRACKET, CONTROL PANEL, RIGHT (BEFORE 5-15-16)	6	61787	ACCESS DOOR (BEFORE 5-15-16)
4	61789	BRACKET, CONTROL PANEL, BOTTOM (BEFORE 5-15-16)	6	61967	ACCESS DOOR (AFTER 5-15-16)
			7	61808	USB, RIGHT ANGLE (BEFORE 5-15-16)
			8	61740	CABLE ASSY



## Equipment Set-Up and Close Procedures

### BCT TOUCHSCREEN CONTROL DESCRIPTION

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

- Multiple cooking modes include Hot Air, CombiSmart, Retherm, Steam, Proofing, Cool Down, and PreHeat.
- Easy to use touch panel display
- Stores up to 1000 recipe programs with multiple cooking stages. Recipes can be grouped into categories (beef, chicken, cookies, etc.) for easy retrieval. Includes a favorites category for the recipes you use the most.
- Internal 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.
- Advanced Rack Timer allows you to create groups of recipes 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 down arrow key ▼ in the upper right corner of the screen.
- To save the current settings and move on to the next step, push the right arrow key ▶ in the upper right corner of the screen.

### MAIN MENU DESCRIPTION

1. **KEY ICON** - Press this key, then enter the code to change type of user. Choices include user, super user or technician. The super user code is 87 64 12.
2. **GEAR ICON** - Press to access the service and super user menus.
3. **RECIPES** - Press to cook using programmed recipes or to create a new recipe.
4. **FAVORITES** - Press to access the favorites category. This category can be used to store the recipes you use the most. The favorites category can store both factory programmed and your own recipes.
5. **MANUAL** - Press to cook manually using Steam, Hot Air, CombiSmart or Retherm modes. Also press to access CombiWash™.
6. **ADVANCED** - Press to access Preheat, Cool Down, Advanced Rack Timer and Proofing modes. Also provides access to USB, HAACP and timed cook start.

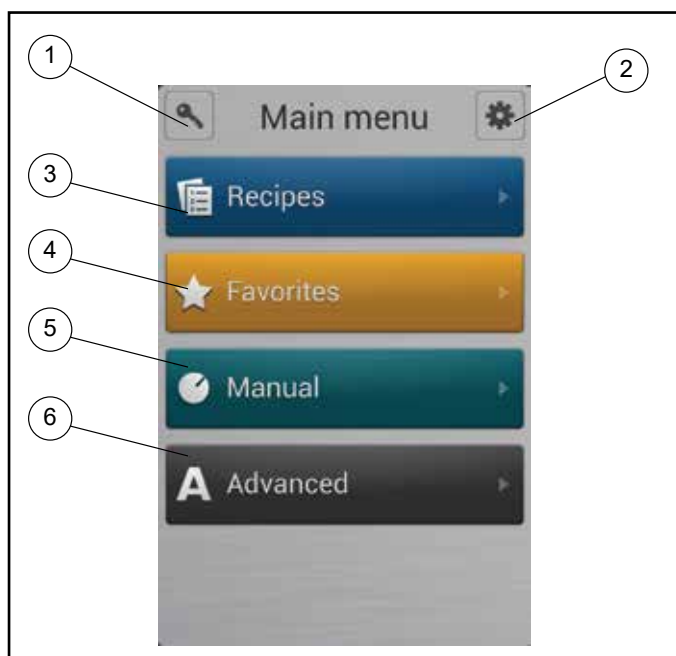


Figure 4

## ACCESSING THE MAIN MENU AND UNLOCKING SUPER USER

1. Select the Back key in the top left corner.
2. Enter passcode 876412 and select Ok.
3. Select the Key Icon in the top right corner.
4. Enter passcode 876412 and select OK from the pop-up menu.
5. Super user is now unlocked and you are at the main menu.

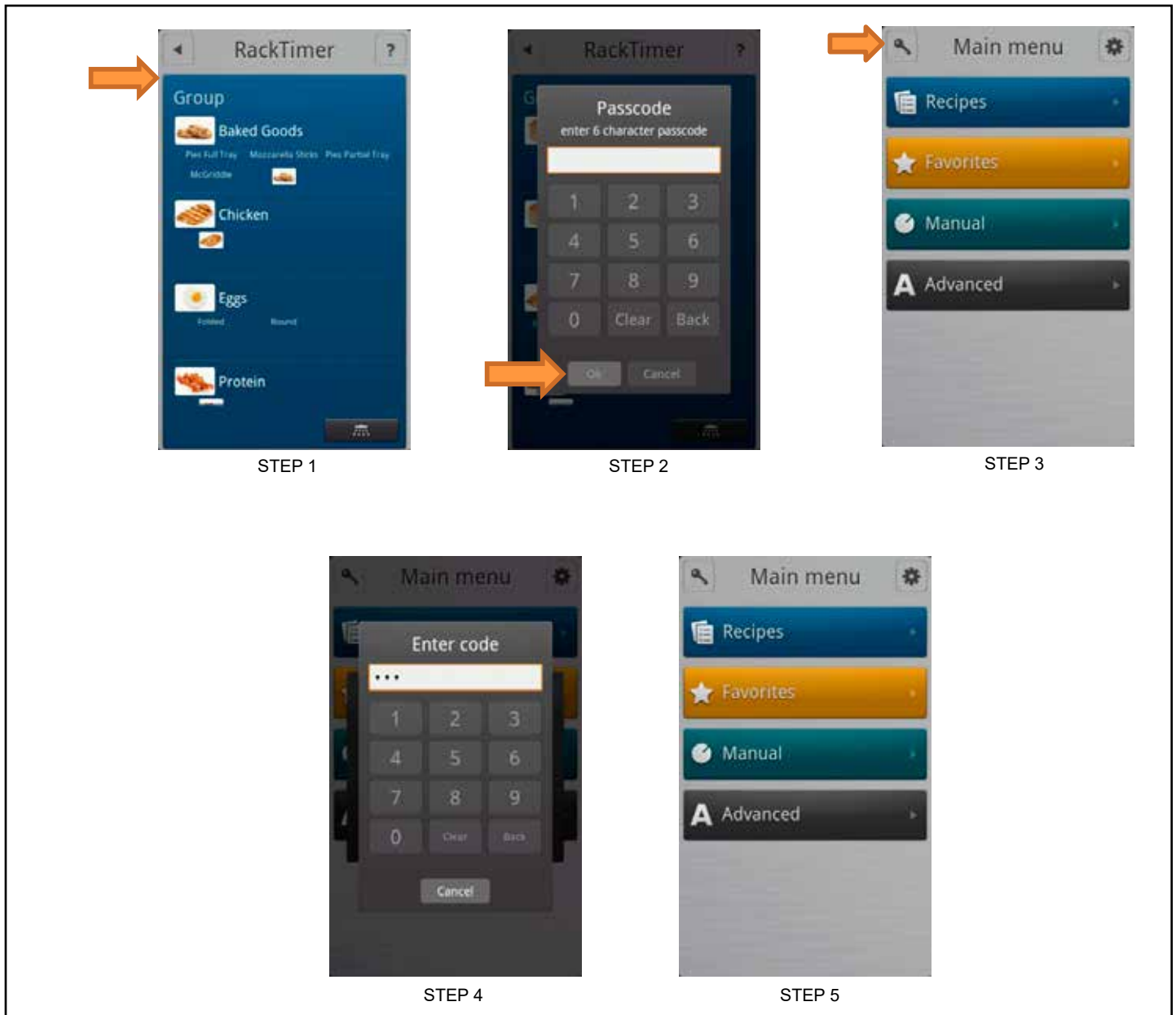


Figure 5

## HOT AIR MODE

### Entering the Hot Air Mode

1. From the MAIN MENU, press the MANUAL key.
2. Select the HOT AIR 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** - Swipe your finger from right to left across the upper portion of TEMPERATURE scroll dial. Select the keypad icon from the center of the box to bring up the keypad. Enter the desired temperature. Press OK at the bottom of the screen to set the temperature.

*NOTE: To return to the scroll wheel, swipe the upper portion of keypad icon box from left to right. 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** - Swipe your finger from right to left across the upper portion of TIMER scroll dial. Select the keypad icon from the center of the box to bring up the keypad. Enter the desired cook time in hours and minutes. Press OK at the bottom of the screen to set the timer.

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 BCT control enables steam injection during hot air cooking. Steam injection may be set either before or during the cook cycle.

For timed steam injection:

1. Touch the Steam button to set the steam timer.
2. Drag your finger up or down the steam timer dial to set the steam time from 0 to 99 seconds.
3. Click OK to set the steam interval and return to the main Hot Air display.

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 BCT 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 right 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

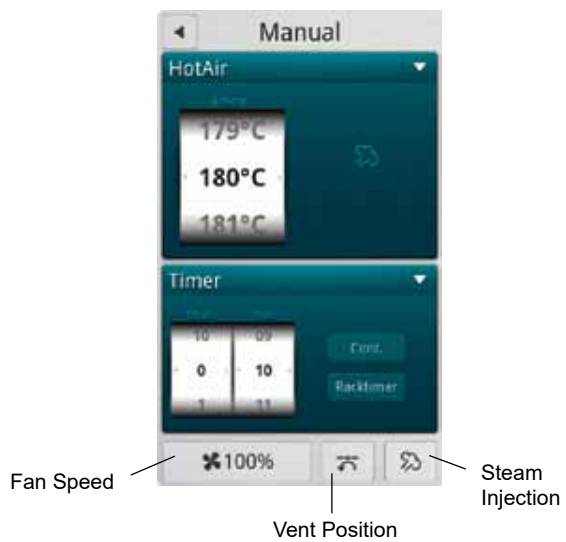
In manual hot air cook mode, the vent position is automatically adjusted for optimal performance with the Hoodini system. In recipe cook modes, the vent may be opened or closed as defined by the recipe steps. Press the VENT key at the bottom of the screen to open or close the vent. Blodgett recommends setting the vent to open for bread, pastry, roasting meat or grilling.

### 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.

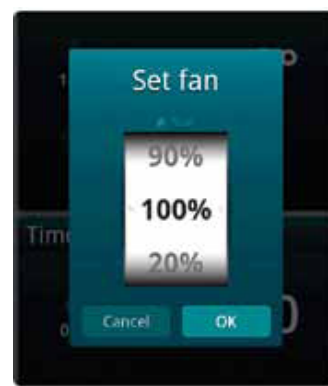
Press RESTART to continue the cook cycle.



Keypad Entry



Steam Injection Timer



Setting the Fan Speed

Figure 6

## 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.

### Entering the Steam Mode

1. From the MAIN MENU, press the MANUAL key.
2. Select the 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** - Swipe your finger from right to left across the upper portion of TEMPERATURE scroll dial. Select the keypad icon from the center of the box to bring up the keypad. Enter the desired temperature. Press OK at the bottom of the screen to set the temperature.

*NOTE: To return to the scroll wheel, swipe the upper portion of keypad icon box from left to right. 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** - Swipe your finger from right to left across the upper portion of TIMER scroll dial. Select the keypad icon from the center of the box to bring up the keypad. Enter the desired cook time in hours and minutes. Press OK at the bottom of the screen to set the timer.

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.

### Setting the Fan Speed

The BCT 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 right 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 7

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.

## RE THERM MODE

Retherm allows you to gently reheat previously prepared products. During operation a carefully calculated amount of humidity is added. This process helps maintain the appearance and flavor of the product.

### Tips for Successful Retherming

- For faster retherming, leave the product uncovered during the reheating process.
- To reach the perfect end temperature, use the core temperature probe. Refer to page 21 for information on using the core probe.
- For retherm of sous-vide or similar products, follow the supplier's recommendations.

### Entering the Retherm Mode

1. From the MAIN MENU, press the MANUAL key.
2. Select the RETHERM mode.

### Setting the Retherm 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** - Swipe your finger from right to left across the upper portion of TEMPERATURE scroll dial. Select the keypad icon from the center of the box to bring up the keypad. Enter the desired temperature. Press OK at the bottom of the screen to set the temperature.

*NOTE: To return to the scroll wheel, swipe the upper portion of keypad icon box from left to right. 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** - Swipe your finger from right to left across the upper portion of TIMER scroll dial. Select the keypad icon from the center of the box to bring up the keypad. Enter the desired cook time in hours and minutes. Press OK at the bottom of the screen to set the timer.

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.

### Setting the Fan Speed

The BCT 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 right 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 retherm 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 8

PRODUCTS	RE THERM TEMPERATURE	TIME
Rice, meat, and vegetables on a plate	284°F (140°C)	8-12 minutes
Whole roasts, stews, and sauces	248-384°F (120-140°C)	40-60 minutes
Pasta, rice, and similar	248°F (120°C)	20-30 minutes

## COMBISMART MODE

The CombiSmart 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 CombiSmart Mode

1. From the MAIN MENU, press the MANUAL key.
2. Select the COMBI SMART 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** - Swipe your finger from right to left across the upper portion of TEMPERATURE scroll dial. Select the keypad icon from the center of the box to bring up the keypad. Enter the desired temperature. Press OK at the bottom of the screen to set the temperature.

*NOTE: To return to the scroll wheel, swipe the upper portion of keypad icon box from left to right. 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. CombiSmart provides 10 different humidity levels. Refer to table below for humidity level recommendations.

**To switch to keypad entry** - Swipe your finger from right to left across the upper portion of STEAM scroll dial. Select the keypad icon from the center of the box to bring up the keypad. Enter the desired humidity level. Press OK 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** - Swipe your finger from right to left across the upper portion of TIMER scroll dial. Select the keypad icon from the center of the box to bring up the keypad. Enter the desired cook time

in hours and minutes. Press OK at the bottom of the screen to set the timer.

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

### Setting the Fan Speed

The BCT 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 right 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 CombiSmart 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 9

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

## 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 MANUAL 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 10

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.

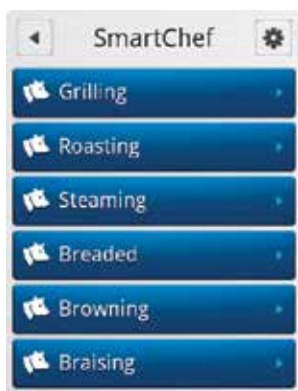


Figure 11

3. The control displays COOKING ADJUSTMENT SLIDERS. Make any adjustments you wish to achieve the desired results.
  - c. **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.
  - d. **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.
  - e. **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.
  - f. **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.
  - g. **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.

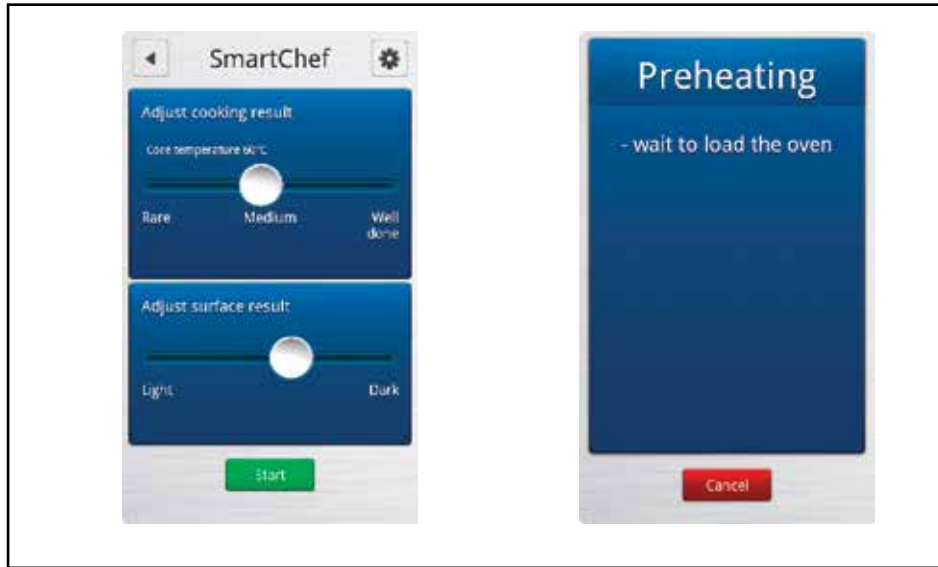


Figure 12

	BEEF	PORK	POULTRY	LAMB	VENISON	FISH	BREAD
<b>AVAILABLE ADJUSTMENTS</b>	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 Hot Air, Combi, Retherm 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 RACK TIMER key.
4. In the RACK SETUP list, drag your finger up or down to select the number of racks you want to associate with the timer. You can choose between 1-10 racks.
5. In the TIMERS PER RACK list, drag your finger up or down to select the number of timers you want to associate with the rack(s).
6. Push the arrow button in the upper right corner to continue.
7. Push the ACTIVATE TIMER key for the rack timer you wish to start.
8. In the HOUR & MINUTES lists, drag your finger up or down to set the desired cook time.
9. Push the RIGHT ARROW key ► in the upper right corner to start the timer.

Blue buttons display the active timer settings and the remaining time. The timer counts down to zero.

Yellow buttons display the active timer settings of the timers that have reached the final minute of the countdown.

Green buttons and an alarm indicate that a rack timer has finished its countdown. The display counts up the time that has elapsed since the timer timed out.

10. Push the GREEN KEY to silence the alarm.
11. Push FINISH to end the timer.



Figure 13

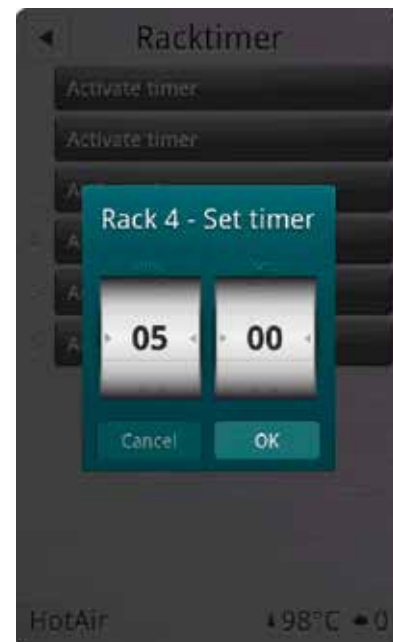


Figure 14

*NOTE: McDonalds' units are preprogrammed with Advanced Racktimer settings and recipes from factory. Generating or editing recipes is not required. For notes on how to operate see Using Advanced Rack Timing.*

The Advanced Rack Timer 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.

### To access advanced rack timing

In order to create, edit, import, or export rack timer specific recipes check that the oven is setup as follows:

1. From the MAIN MENU, select the gear icon in the upper right corner.
2. Select SUPER USER and login. The super user code is 87 64 12. Select SETTINGS.
3. Be sure ADV. RACK TIMER EDIT LOCKOUT is set to NO.

### Setting default rack timing

To make Advanced Rack Timing the default, check that the oven is setup as follows:

1. From the MAIN MENU, select the gear icon in the upper right corner.
2. Select SUPER USER, then select SETTINGS.
3. Be sure MENU START RACK TIMER is set to YES.

### Entering rack timer menus

1. From the MAIN MENU, press ADVANCED.
2. Select RACK TIMER.

## SETTING UP GROUPS & RECIPES

### Creating a Recipe Group

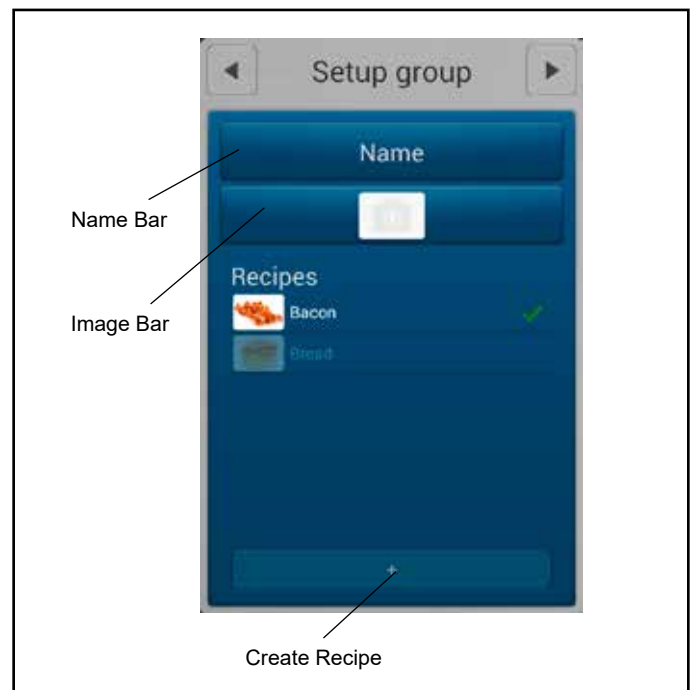
*NOTE: Up to 18 recipes can be assigned to a single group. In order for recipes to be grouped together they must have the same cook mode, and similar temperature settings.*

1. To create a recipe group select the + key at the bottom of the screen. This will bring you to the SETUP GROUP screen.
2. Select NAME BAR to edit the group name. Use the keypad to enter a group name. Press the right arrow ► key in the upper right hand corner of the screen to save and return to the SETUP GROUP screen.

3. Select the camera icon in the IMAGE BAR to associate a picture with the group. Press OK to save the selection and return to the SETUP GROUP screen.
4. Under RECIPES 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.*

5. When all desired recipes have been selected, press the right arrow ► key in the top right corner to save the group and return to the RACK TIMER MENU.



**Figure 15**

### Editing a Group

1. In RACK TIMER MENU screen, press and hold the group's icon. A box will appear allowing you to edit or delete the group.

### Creating a Recipe

1. Select the + key from the bottom of the SETUP GROUP screen.

2. Select the NAME BAR to edit the group name. Use the keypad to enter a recipe name. Press the right arrow ► key in the upper right hand corner of the screen to save and return to the SETUP RECIPE screen.
3. Select the COLOR BAR to associate a color with the recipe. Press OK to save the selection and return to the SETUP RECIPE screen.
4. Select the camera icon in the IMAGE BAR to associate a picture with the recip. Press OK to save the selection and return to the SETUP RECIPE screen.

Select the SETTINGS BAR below the image bar to edit the temperature, cook mode, fan speed, vent state, and cook time of the recipe. Press the right arrow ► key in the upper right hand corner of the screen to save the recipe settings and return to the SETUP RECIPE screen.

### Editing a Recipe

In SETUP GROUP screen, press and hold the recipes' icon. A box will appear allowing you to edit or delete the recipe.

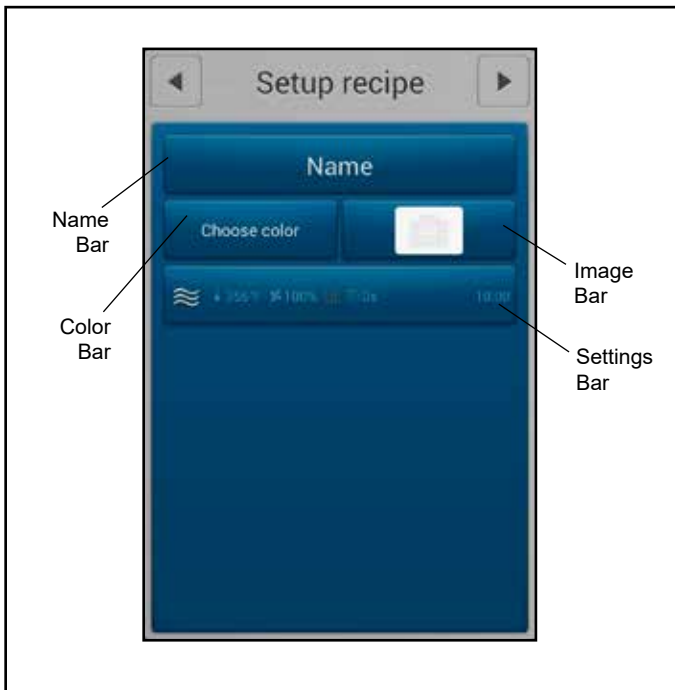


Figure 16

### Selecting a Group

1. From the RACK TIMER MENU screen, click the group or one of the recipes in the group you'd like to cook from to enter the RACK TIMER COOK screen.

**NOTE:** When transitioning from RACK TIMER MENU to COOK SCREEN, 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 RACK TIMER COOK screen clear all racks. This can be done by pressing CLEAR ALL if you'd like to cancel all recipes in progress, or by letting all items finish cooking.
3. Once all recipes have been removed from the racks, select the left arrow ◀ key to return to the RACK TIMER MENU 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 17

## COOKING WITH RACK TIMER

*NOTE: The top portion of the RACK TIMER 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. To return to the previous 6 recipes simply swipe in the reverse direction. The highlighted circle below the recipes indicates what page (of up to 3) you are currently on.*

### Assigning a Recipe – Click

1. Select the desired recipe, the icon will become highlighted indicating it has been selected.
2. Press in the open area to the right of the rack number to place the recipe. To assign the same recipe to more racks click in the area of any other racks you wish to assign.
3. To choose a different recipe select a new recipe and the highlight will move to that recipe.

### Assigning a Recipe – Drag and Drop

1. Press and hold the desired recipes' icon for approximately 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 remove 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 recipes already assigned to racks to extend the cook time or to empty racks to serve as a timer.*

1. Press the +1 min. key the icon will become highlighted indicating it has been selected.
2. Select the rack where you would like to add time. If you would like to add more than one minute, click the rack multiple times to add additional minutes.

### Removing Time – Click

1. If a rack has a recipe assigned to it, and added time, clicking the X icon to the right will remove the added time. Clicking a second time will remove the recipe.
  - a. If a rack has time assigned, but no recipe, clicking the X icon will clear the rack.

### Removing Time – Drag and Drop

1. If a rack has a recipe assigned to it, and added time, pressing and holding the added time icon will bring up the trash can. The time can then be dragged to the trash can and deleted. Pressing and holding the recipe icon will also bring up the trash can, but will delete both the recipe and time.
  - a. If a rack has time assigned, but no recipe, dragging the time icon to the trash will clear the rack.

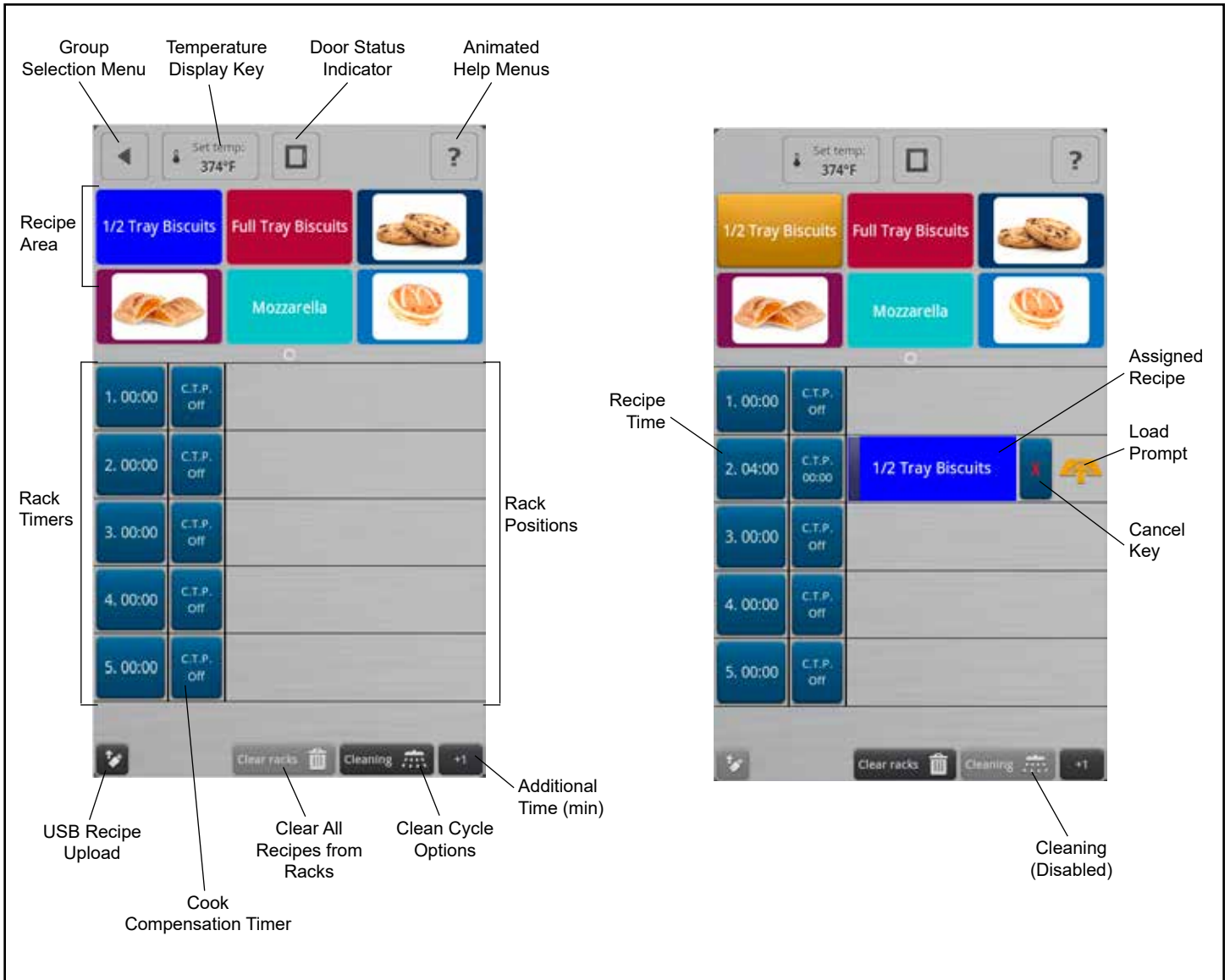


Figure 18

## PREHEAT

The Advanced 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 ADVANCED 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** - Swipe your finger from right to left across the upper portion of TEMPERATURE scroll dial. Select the keypad icon from the center of the box to bring up the keypad. Enter the desired temperature. Press OK at the bottom of the screen to set the temperature.

*NOTE: To return to the scroll wheel, swipe the upper portion of keypad icon box from left to right. 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 ADVANCED 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** - Swipe your finger from right to left across the upper portion of TEMPERATURE scroll dial. Select the keypad icon from the center of the box to bring up the keypad. Enter the desired temperature. Press OK 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 19

## PROOFING

*NOTE: Prebaked products do not need proofing.*

1. From the MAIN MENU, press the Advanced 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** - Swipe your finger from right to left across the upper portion of TEMPERATURE scroll dial. Select the keypad icon from the center of the box to bring up the keypad. Enter the desired temperature. Press OK 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** - Swipe your finger from right to left across the upper portion of TIMER scroll dial. Select the keypad icon from the center of the box to bring up the keypad. Enter the desired cook time in hours and minutes. Press OK at the bottom of the screen to set the timer.

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



Figure 20

### Setting the Fan Speed

The BCT 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 right 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.

### 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 TO PERFECTION

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.

### CTP threshold (%)

CTP 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 CTP 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 CTP 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.

### CTP tolerance (°)

The CTP 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 To Perfection (CTP)

1. From the MAIN MENU select the GEAR ICON.
2. Select SUPER USER from the SETTINGS MENU.
3. Select SETTINGS from the SUPER USER MENU.
4. Select COOK TO PERFECTION and set to YES to enable.
5. Select CTP THRESHOLD. Enter the percentage of set temperature you would like CTP to use for a temperature threshold.
6. Select CTP TOLERANCE. Enter the temperature you would like CTP to use for a temperature tolerance.



Figure 21

## MULTI STAGE RECIPE PROGRAMS

Programmed cooking is simple in the Blodgett BCT 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 CATEGORIES menu is displayed.
2. Press the desired product category.
3. Press the desired product. The programming details for the selected product are listed. If you want to adjust the recipe, press the gear wheel icon in the top right corner of the screen. Follow the steps described in Adding New Recipe Program (page 34).

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.

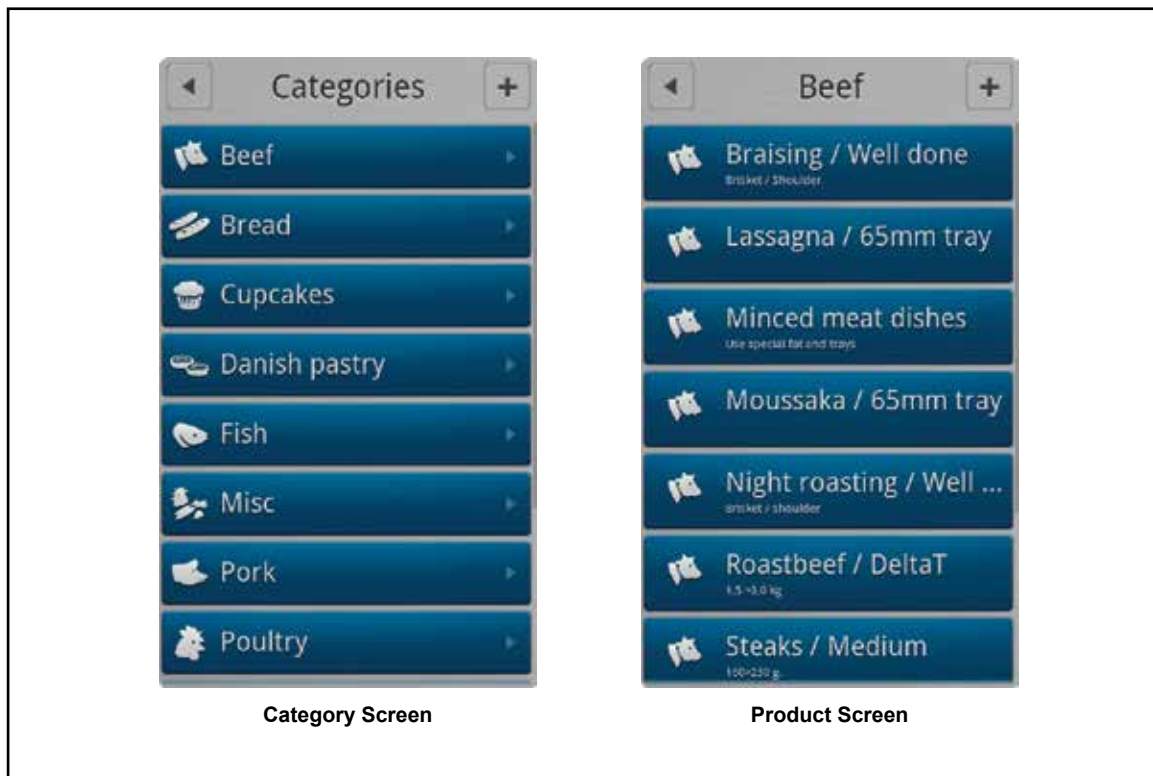


Figure 22

## ADDING A NEW RECIPE PROGRAM

1. From the MAIN MENU, press the RECIPES key. The CATEGORIES menu is displayed.
2. To add a new recipe, press the + in the upper right corner of the screen.
3. The CHOOSE CATEGORY screen is displayed. Drag your finger up or down to select the desired product category. Press the right arrow key ► to save and advance to the next screen.
4. To name the new recipe, press right arrow key ► in the TITLE/DESCRIPTION BOX. Use the keyboard to enter a name and a description of the new recipe. Press the right arrow key ► to save and advance to the next screen.
5. Touch the FAVORITE key if you want to add the recipe to your list of favorites.
6. Press the ADD STEP key to add the first step of the cooking process.
7. In the SELECT STEP TYPE list drag your finger up or down to select the desired cooking mode. Press the right arrow key ► to save and advance to the next screen.
8. Choose the desired cook settings for the step. Press the right arrow key ► to save your settings.
9. Add as many steps as needed.

## More Functions

- If you want to change the recipe category, press the MORE FUNCTION key at the bottom of the screen. Then press CHANGE CATEGORY. You can then choose a different category.
- To make a copy of the recipe, press the MORE FUNCTION key at the bottom of the screen. Then press DUPLICATE RECIPE. The Copying Recipe message appears. You can then edit the copy.
- To delete the recipe, press the MORE FUNCTION key at the bottom of the screen. Then press DELETE RECIPE. Press Yes to delete the recipe.
- To set the recipe position, press the MORE FUNCTION key at the bottom of the screen. From the screen that appears you can choose on which of the nine pages you want the recipe to be housed and which of the nine positions of the page you want the recipe to be placed. Position 1 being the top left position and 9 being bottom right.
- To choose an image for the recipe press the MORE FUNCTION key at the bottom of the recipe page. From the options that appear choose Set image. when presented with the image icons, scroll through the pages, highlight the desired icon and press OK.

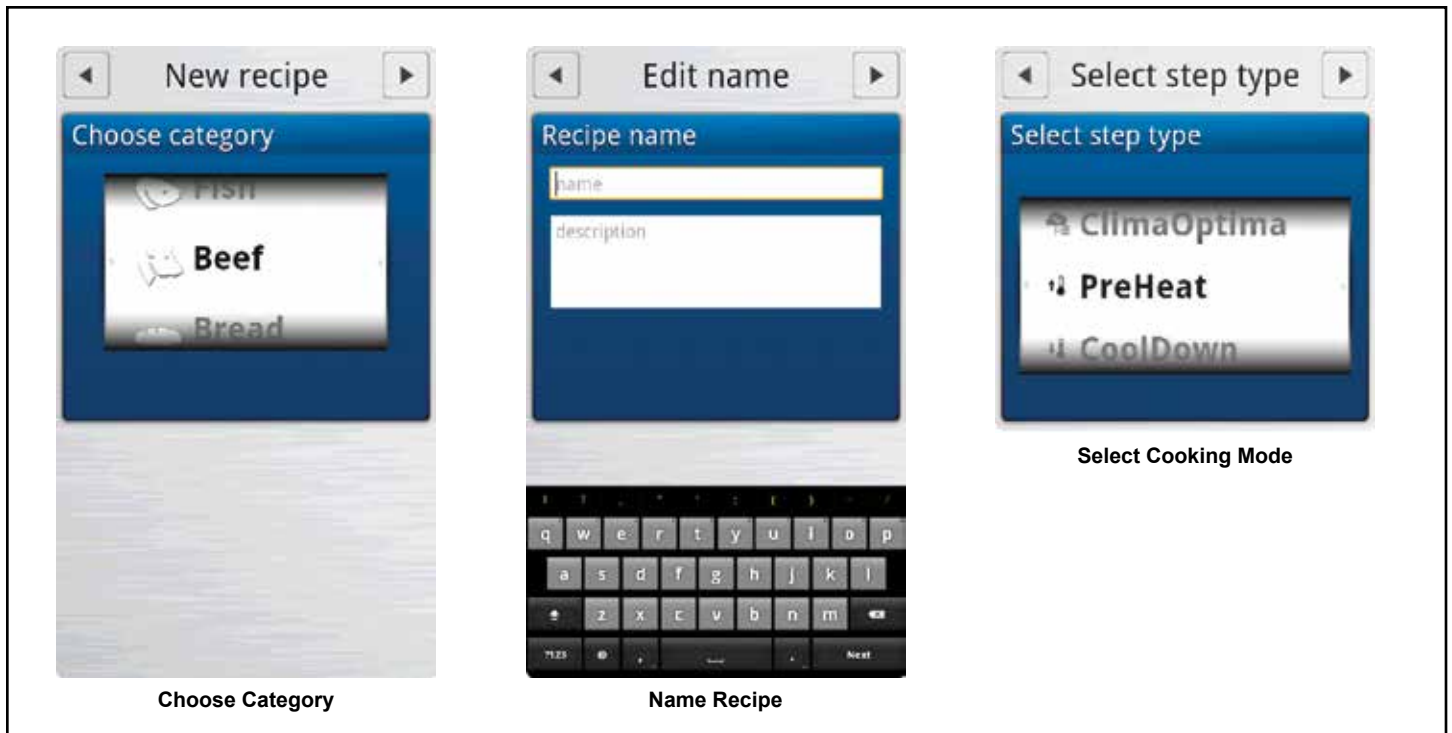


Figure 24

## FAVORITES

*NOTE: Favorites are accessed through QSR.*

### Using Favorites

1. From the MAIN MENU, press the FAVORITES key.
2. Press the desired recipe. The recipes are listed in alphabetical order. All the steps of the recipe, and the total cooking time are displayed.
3. Touch the START key, to start the oven. The oven starts the preheating process, and displays “load the oven”, when the oven is ready.

### Adding a Recipe to Favorites

1. From the MAIN MENU, press the RECIPES key.
2. Select the category for the recipe you wish to add to the favorites list.
3. Press the name of the recipe you wish to add to the favorites list.
4. Press the gear wheel icon in the upper right corner of the screen.
5. Press the FAVORITE key so that it changes to YES.
6. Press the right arrow ► key in the upper right corner to save your recipe to the favorites list.

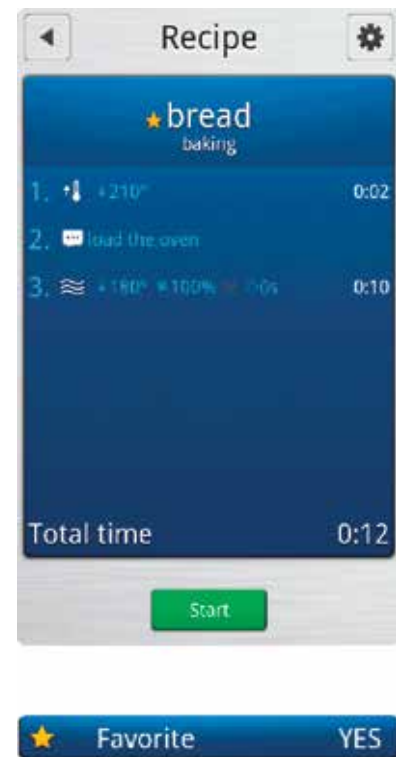


Figure 23

## QSR

### Intro To QSR

The QSR (Quick Select Recipe) is a function that allows you to select multistage recipes from your standard recipe library or your favorite's recipe library in an easily navigated display format. McDonald's units come with the QSR function activated and set to favorites mode. You'll find a QSR shortcut in the bottom right corner of the A.R.T. group selection screen.

### Adding recipes to favorites

Using Favorites allows you to have direct access to your recipes. You can swipe the pages left or right to scroll through the recipes or push one of the dots to scroll straight to a particular page.

Pushing the icon/image will bring up a recipe ready to start.

To add recipes to this screen they must be made into favorites.

Press the Recipes button and choose the category containing the desired recipe and continue to open the recipe. Once the recipe is open press gear wheel icon in the top right corner of the screen. Highlight the Favorite button, a yellow star will appear to confirm.

The oven will automatically place the recipe in the first available space on the pages. You can choose to place the recipe in a particular space on a particular page by pressing the More functions button at the bottom of the screen.

From the options that appear choose Set position.

From the screen that appears you can choose which of the nine pages you want the recipe to be housed and which of the nine positions of the page you want the recipe to be placed. Position 1 being the top left position and 9 being bottom right.

To choose an image for the recipe press the More functions button at the bottom of the recipe page. From the options that appear choose Set image. when presented with the image icons, scroll through the pages, highlight the desired icon and press OK.

To Confirm press icon in the upper right corner.

This can be done for all 9 recipes on all 9 pages

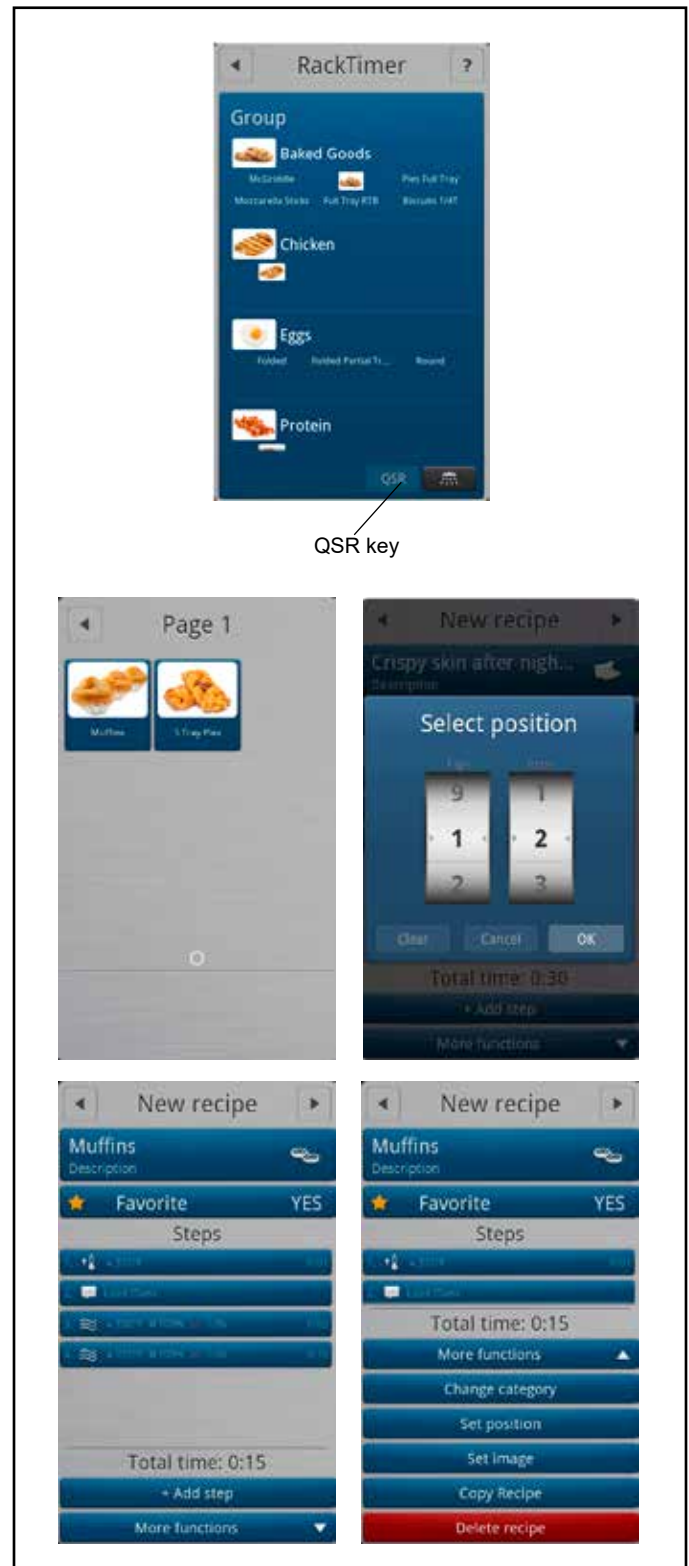


Figure 25

## Recipes

To set the QSR screen to recipes enter the A.R.T. sub-menu of the Super user settings menu.

In the A.R.T. menu, select QSR shortcut and set to recipes and select OK to change the display style. Now each recipe category will be displayed with all available recipes listed in its designated category, not just those that have been favorited.

Press the ◀ in the upper left corner to return to the super user menu. Scroll to the bottom of the page and select restart oven to restart the control with the change implemented.

Now when the user selects the QSR key they will be prompted to choose the desired category icon and the recipe programs in that category will appear.



Figure 26

## USB

The Blodgett BLCT-6E-H-MCD comes standard with a USB port located underneath 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 compartment.
2. From the MAIN MENU, press the ADVANCED key.
3. Press the USB key. The control displays the following options:
  - Import Recipes - from USB to Oven
  - Export Recipes - from Oven to USB
  - Requires Super User unlock

## 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 USB icon in the upper right corner of the screen.
4. The Enter Filename screen is displayed. Use the keyboard to name the file. Press the Done key at the bottom of the keyboard to save the filename.
5. Press the right arrow key ► in the top right corner. The upload begins automatically.
6. The green success box is displayed. Press Finish.
7. The control returns to the USB screen.

## ADVANCED RACK TIMER

### To Import and Export Groups and Recipe Files in Advance Rack Timer

In order to create, edit, or export rack timer specific recipes check that the oven is setup as follows:

1. From the MAIN MENU, select the gear icon in the upper right corner.
2. Select SUPER USER and login. The super user code is 87 64 12. Select SETTINGS.
3. Confirm ADV. RACK TIMER EDIT LOCKOUT is set to NO.

*NOTE: RACK TIMER recipes are specific to the advanced RACK TIMER cook mode and must be imported and exported through the RACK TIMER MENU screen.*

1. In the RACK TIMER MENU screen select the BACK-UP key from the bottom left 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 flash drive. The new recipe file will be stored in the directory "oven/backup/AR-Recipes". This folder will contain a text document (or .zip file) of the assigned name which contains the advance rack timer groups and recipes.

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

### Importing Groups and Recipe Files in Advance Rack-timer

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

#### If control is Unlocked for editing

1. In the RACKTIMER MENU screen select the BACK-UP key from the bottom left hand corner of the screen.
2. Insert the USB drive into the port at the front 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. Back out to the RACKTIMER MENU screen by pressing the left arrow ◀ in the top left corner of the screen.
8. Verify all imported recipes and groups have been added to the RACKTIMER MENU screen.

#### If control is locked to editing

1. Select any of the currently available cooking groups and allow the unit to preheat.
2. When preheating is completed, select the USB UPLOAD icon from the bottom left corner of the screen.
3. Select the name of the recipe file you wish to upload.
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 RACKTIMER MENU screen.



Figure 27

## HACCP LIBRARY

The ovens 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 Activate HACCP Data Recording

*NOTE: HACCP data is stored under product recipe names. Therefore, HACCP is not available for manual cooking.*

#### **HACCP must be activated to record data.**

1. From the MAIN MENU, press the GEAR key.
2. Press the SUPER USER key.
3. Press the SETTINGS key.
4. Press the HACCP LOGGING key.
5. Drag your finger up or down to select YES. Press OK to enable HACCP recording.

### To View HACCP Data

1. From the MAIN MENU, press the ADVANCED key.
2. Press the HACCP key.
3. From the HACCP menu, press the key labelled either Show HACCP from Oven or Show HACCP from USB.
4. A list of HACCP log files is displayed. The files are logged by year, month, date and product name. Use the UP and DOWN ARROW keys to scroll through the list until the desired HACCP file is highlighted.
5. Press the OK key in the upper right of the control to display the HACCP chart.
6. Press the RETURN key at the top left of the screen to return to the HACCP screen.

### To Backup HACCP Data

1. From the HACCP menu, press the key labelled Archive on USB.
2. The display reads SAVING HACCP.
3. When the data is saved to the USB the control returns to the HACCP screen.

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

### To Delete HACCP Data from the Oven

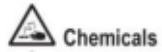
1. From the HACCP menu, press the key labelled Delete HACCP Data from Oven.
2. The screen will ask you to confirm that you want to delete all HACCP files. Press the key next to Accept to delete the files. Press the key next to Regret to cancel.
3. The control returns to the HACCP screen.

## DAILY CLEANING

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

### Procedure

1. When the oven is cool, wipe exterior with a sanitizer soaked towel. Wipe dry with a clean paper towel.
2. Check the level of degreaser and rinse aid in the containers. The red tube is for rinse aid and the blue tube is for detergent. Replace if necessary.



### Use only McDonald's approved Degreaser and Rinse Aid.

**NOTE:** The control will monitor usage of the rinse aid and detergent based on the clean cycles used. When levels are estimated to be low or empty, a prompt will appear when activating a clean cycle. This is a reminder that your chemicals will soon (low) or immediately (empty) need to be replaced in order to run an effective clean cycle. If ignore is selected, the clean cycle will run as proceed as normal, under the assumption that the chemical has not be yet replaced. Selecting replaced tells the control a full container has been supplied and the cycle will run. The message will not appear again until the supply is estimated to be low.

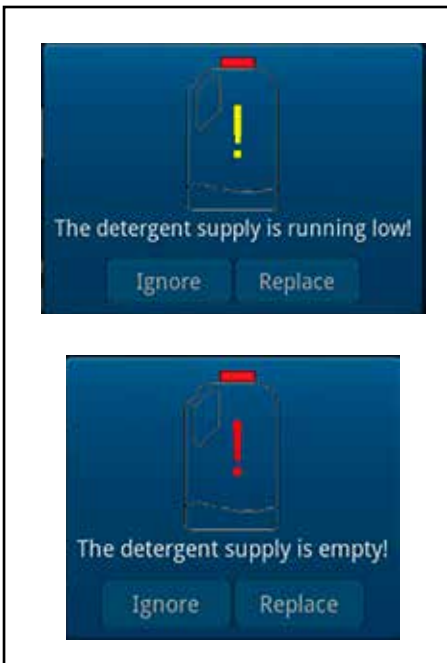
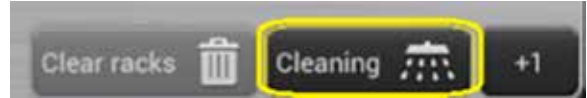



Figure 28

3. To clean the unit using CombiWash™, select the Cleaning icon at the bottom of either the Menu or Cook screens.



**NOTE:** Cleaning is only available in the cook screen when no items are on the racks. Complete cook cycles or press Clear Racks to cancel prior to cleaning.

4. Press the COMBI WASH key .
5. Touch the desired cleaning mode. You can choose between the following cleaning cycles.
  - **Quick:** 2 minutes Use before other cleaning cycles.
  - **Daily Clean:** 1 hour, 23 minutes
  - **Weekly Clean:** 2 hr, 30 minutes

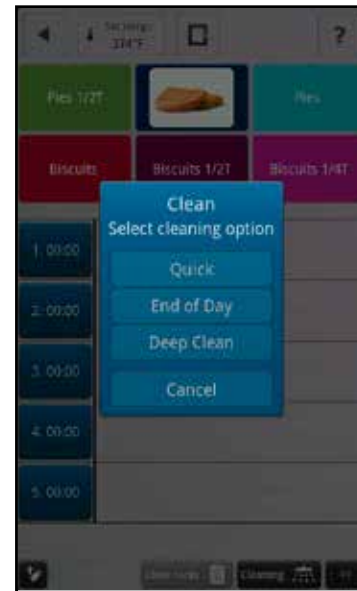


Figure 29

6. Press Start to initiate CombiWash™.
7. The display reads *IS THE OVEN EMPTY?* Press YES.

**Note:** If the cleaning cycle is interrupted before it has been completed, the oven automatically performs a safety flush to remove any detergent remnants.

## BI-ANNUAL CLEANING

It is also important to clean the control filter twice a year. This is necessary for proper functioning of the oven.

### Cleaning Control Filter

1. Lift and remove filter in housing at rear of unit.



Figure 30

2. Wash filter to remove any accumulated grease and/or particulate.
3. Dry filter and reinsert with label facing the front of the unit.

### Front Air Intake Cleaning

1. When the oven and hoodini are both off you may take the opportunity to clean the front air intake. It may take up to 10 minutes for the hoodini portion of the unit to shut down after the oven has been shut down.



Figure 31

2. To clean the intake, first remove the front grill. Grip

each side of the grill on the upper overhang of the Hoodini. Slide the panel up and pull out to remove.



Figure 32

3. Once removed wipe down each side to remove any accumulated grease and/or particulate.



Figure 33

4. With the grill removed, wipe down each of the grates over the three fans at the front of the unit. When cleaned wipe with dry towel and replace front grill.

---

## Troubleshooting - Oven Only

If the oven displays an error code, try the solutions below before contacting Blodgett Technical service. After each step is carried out, be sure to test if the oven is working again.

### GENERAL ERROR CODES

Error Code 4		
The overheating switch of the oven chamber is off because the oven chamber temperature has risen above 662°F (350°C). Press the Q1 button at the rear of the oven to reset the switch.		
Steps	Check list	Solution
1	Go to the test menu (main alarm) to see if the overheating thermo switch has tripped. Reset the switch.	
2	Test whether the fan is running and whether the solid state relay is working properly.	
3	Check the cable and the cable plugs.	
4	-	Call for service
5	-	Call for service

Error Code 5		
The fan motor is too hot (above 248°F(120°C). Let the motor cool off for about 20-30 minutes and then try turning it on again.		
Steps	Check list	Solution
1	Go to the test menu (main alarm) to see which information is displayed.	
2	Check the cable and the cable plugs.	
3	Check the door sensor since 5VDC may affect the overheating circuit.	
4	Check the fan motor windings.	Call for service
5	-	Call for service

## Oven Only

### Error Code 6

The drain temperature has been above 167°F (75°C) for more than 5 minutes. It is normally kept below 140°F (60°C).

Steps	Check list	Solution
1	Check that the water is turned on.	
2	Check that the water supply connected to the oven is cold and not hot.	
3	Check whether the temperature sensor is broken. (Measure the real temperature and compare it to the temperature measured by the test function.)	If broken, call for service
4	Clean the jet and the solenoid valve at the drain, and then check the temperature again.	Call for service

### Error Code 7

The temperature sensor in the oven chamber is broken. The oven cannot be used until the error has been corrected.

Steps	Check list	Solution
1	Go to the test menu (oven) to see which temperature is displayed.	
2	Check the cable and the cable plugs and change the plug if necessary.	
3	Test the sensor using an ohmmeter, and check whether the value matches the value in the table and the current temperature.	If no, call for service
4	-	Call for service

## Oven Only

### Error Code 8

The probe is broken or is not connected properly. The program cannot be used until the error has been corrected.

Steps	Check list	Solution
1	Go to the test menu (miscellaneous) to see which information is displayed.	
2	Check the cable and the cable plugs and change the plug if necessary.	
3	Test the sensor using an ohmmeter, and check whether the value matches the value in the table and the current temperature.	If no, call for service
4	-	Call for service

### Error Code 10

The temperature sensor in the drain is broken. The oven can still be used, but the error has to be corrected as soon as possible.

Steps	Check list	Solution
1	Go to the test menu (oven) to see which temperature is displayed.	
2	Check the cable and the cable plugs and change the plug if necessary.	
3	Test the sensor using an ohmmeter, and check whether the value matches the value in the table and the current temperature.	If no, call for service
4	-	Call for service

## Oven Only

### Error Code 16

The IO board temperature has risen above 60°C/140°F.

Steps	Check list	Solution
1	Go to the test menu to see which information the computer displays.	
2	Check whether the ambient temperature is too high.	Move the oven if necessary, and clean the intake filter.
3	Check whether the test function temperature matches the current temperature.	Move the oven or the heat source.
5	-	Call for service

### Error Code 19

An internal error occurred. The oven server process is not responding. Oven server process failed.

Steps	Check list	Solution
1	-	Restart the oven.
2	-	Call for service

### Error Code 20

An internal error occurred. A communication failure occurred between the computer and the IO board. The IO board software is not responding. Wrong software version on the IO board.

Steps	Check list	Solution
1	Check the wire connection between the IO board and the CPU board.	Call for service

### Error Code 21

Invalid program. The program you have chosen is not supported by the oven.

Steps	Check list	Solution
1	Go to the USB key function.	Download the program combination that matches this oven type.

## Oven Only

### Error Code 22

Program interrupted. There was a power outage while the program was running. The power outage lasted for so long that the program cannot be restarted.

Steps	Check list	Solution
1	-	The oven can be set up to restart after a power outage. Contact service personnel.

### Error Code 28

An invalid combination of the mains alarm has been detected. The mains alarm is not displayed correctly.

Steps	Check list	Solution
1	Go to the test menu to see which information the computer displays.	
2	Check the cable and the cable plugs.	Call for service
3	-	Call for service

### Error Code 29

The door sensor is not working properly. Note the oven does not stop working when the door is opened. The oven can be used.

Steps	Check list	Solution
1	Go to the test menu to see which information the computer displays.	
2	Check the cable and the cable plugs, and the test if the sensor is working.	
3	Check the magnet on the drip slide.	Call for service
4	-	If the magnet works, call for service

## Oven Only

### Error Code 34

The water pressure is too low.

Steps	Check list	Solution
1	Check that the water is turned on.	Clean the solenoid valve filter.
2	Check that the water pressure is at least 36 PSI.	Call for service

### Error Code 37

While running the CombiWash™ program, the oven could not cool down to set point.

Steps	Check list	Solution
1	Check that the jet in the oven chamber is working.	Run CombiWash™ step 0 before using the oven.

### Error Code 38

CombiWash™ was interrupted while there was still detergent in the oven chamber.

Steps	Check list	Solution
1	-	Run CombiWash™ step 0 before using the oven.

### Error Code 39

There is insufficient memory to run the selected operation.

Steps	Check list	Solution
1	-	If possible, delete some HACCP files.

## Oven Only

### Error Code 40

The IO board temperature has been too high.

Steps	Check list	Solution
1	-	Clean the filter at the bottom of the panel. Note that this is a warning. If the temperature continues to rise, the oven will stop and display error code 16.

### Error Code 45

There is no 24VAC. Main contactor output is not working.

Steps	Check list	Solution
1	Check fuse F1.	

## Hoodini Hood

The power and system check lights are located on the front of the Hoodini. The GEN 1 Hoodini lights are located on the front grill. The GEN 2 Hoodini lights are located behind the front grill.

### EXPECTED OPERATION:

After the oven is powered on, upon entering the first cook mode, the power light of the Hoodini should illuminate followed almost immediately by the system check light. The unit will remain powered with both lights engaged until the unit is powered down or has been idle outside of a cook screen for 15 minutes. The hood can also be engaged through the technician oven test menu under the miscellaneous test sub menu (external vent).

- Enter cook mode. Oven sends 24VAC (VDC on models w/rectifier) signal to hood main power relay.
- Relay engages blower and illuminates main power light, if front fans were not engaged prior (due to temperature snap disc) fans will turn on.
- If functioning properly, pressure switch engages, system check light turns on and element relay coil engages.
- When element relay engages, contacts close allowing heat contactor (K2) to engage when oven demands. This relay also allows catalytic elements to engage, modulating at 500°.

### TROUBLESHOOTING

#### If both lights do not activate when expected

- Check that the Hoodini's 115V cord set is plugged in and that the receptacle is active
- In the rear of the unit, check communication cable is secure between the oven and the hood assembly.
- Check circuit breaker is in on position. The switch position can be observed through the fan grating at the front of the unit to the right side of the component panel. Should it be in the off position remove the top and check for potential sources of trip prior to reengaging.
  - Pay attention to wire routing. Check if lines have shifted into contact with piping or base of assembly. Inspect any such instances for signs of chafing, melting, or moisture contact that may have compromised wire's integrity. Address any problems and reroute wires as needed.
  - Inspect area around catalytic element terminals for signs of shorting to surrounding aluminum tape. If proximity is questionable peel alumi-

num tape back to create an insulated perimeter around terminals (1").

#### Check main power relay coil is engaging.

- If relay engages and system does not turn on, check that contacts are closing (2&4, 6&8) and that wiring matches schematic. Recheck incoming power on both sides of the circuit breaker and across contacts (6&8) relative to neutral.
- If coil does not engage, check for voltage, 24VAC (VDC on models with rectifier) across terminals 0 and 1 (wires BK-1 and BK-2).
- If coil has voltage, but will not engage, use test button on side of relay to manually engage. If power and system lights come on, replace relay.
- If coil does not have voltage, recheck communication cables connections on the back of the hood and in the 4 pin Molex toward the rear of the control compartment of the oven. If connections prove secure and continuous, test fuses adjacent to relay board within oven control compartment (1-4).

#### If the systems check light is off (continuously)

- Check if high limit switch is engaged.
- Check if control compartment temperature switch is engaged.
- Check if main blower is active and engaging the pressure switch.
- Check tubing to pressure switch for obstruction
- Check for areas of pressure losses or positive pressures in system, such as leaks or obstructions within vent and return unions.
- Use schematic to check unit wiring.

#### If systems check light is intermittently dropping

*Note: The system light can intermittently drop due to actuation of the pressure switch. This can result from change of pressure due to water injection, door opening, and fan reversals. If the issue is persistent regardless of these variables investigate the following.*

- Check if main blower is active and engaging the pressure switch.
- Check tubing to pressure switch for obstruction
- Check for areas of pressure losses or positive pressures in system, such as leaks or obstructions within vent and return unions.

## Ordering Parts/Service

### PARTS

If parts are needed they must be purchased through your local Blodgett parts provider. Visit the Blodgett website at [www.blodgett.com](http://www.blodgett.com) to obtain contact information for your local Blodgett parts provider or submit a contact form.

Find contact information for your local Blodgett parts provider online:

1. Go to the Blodgett website <http://www.blodgett.com/>
2. Hover your mouse over PARTS & SERVICE to reveal the drop down menu.

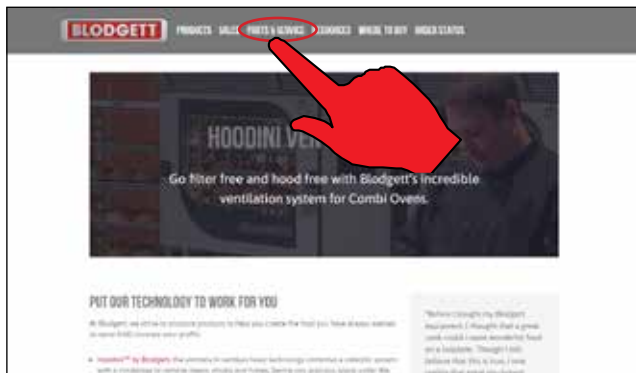


Figure 34

3. Select CONTACT PARTS from the flyout menu next to PARTS.

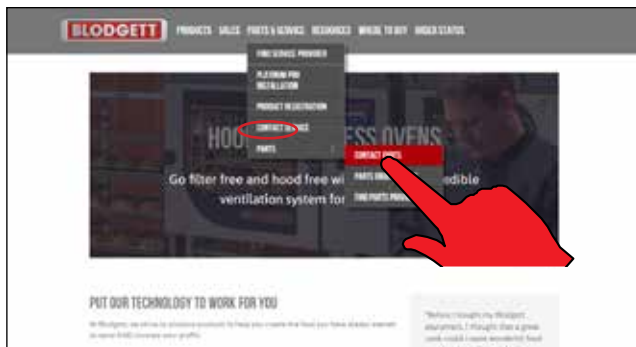
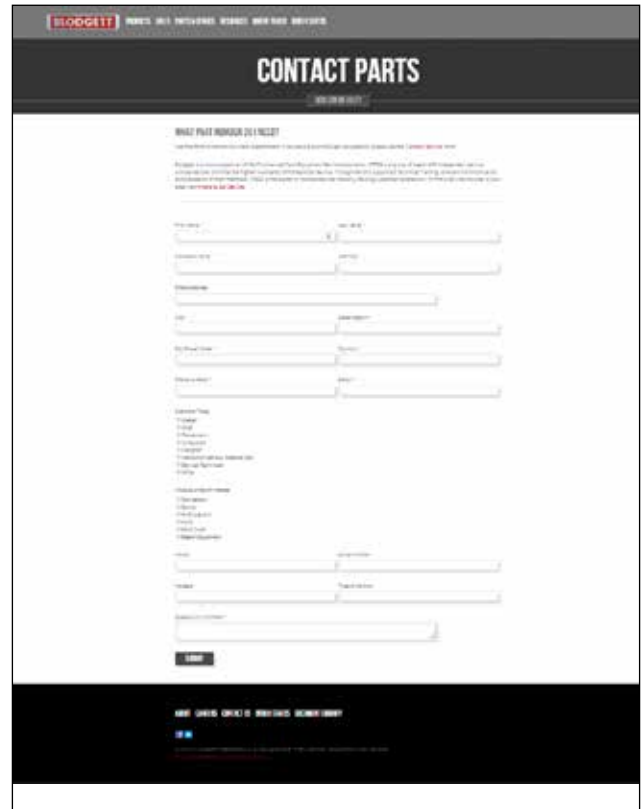


Figure 35

4. Fill out and submit the contact form.

A screenshot of the 'CONTACT PARTS' form on the Blodgett website. The form is titled 'CONTACT PARTS' and includes a sub-header 'WHAT TYPE INFORMATION DO YOU WANT?'. Below this, there are several input fields for Name, Email, Phone, and Address. There are also dropdown menus for 'Country/State' and 'City/Zip'. A 'SEND' button is located at the bottom of the form.

## SERVICE

If service is needed:

CALL: (847)481-6675

EMAIL: [service@blodgett.com](mailto:service@blodgett.com)

OR

Visit our website: <http://www.blodgett.com/>

5. Hover your mouse over PARTS & SERVICE to reveal the drop down menu.

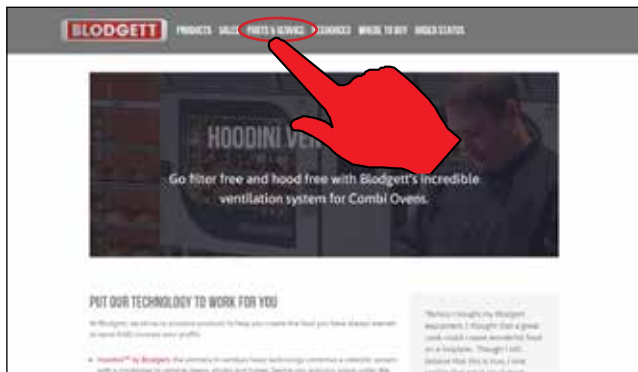


Figure 36

6. Click on FIND SERVICE PROVIDER.

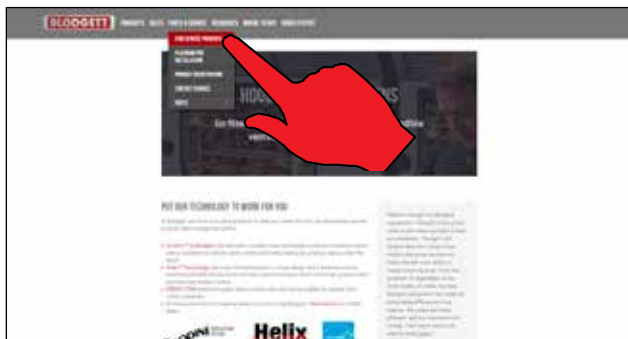


Figure 37

7. Select your region, US, Canada or International.

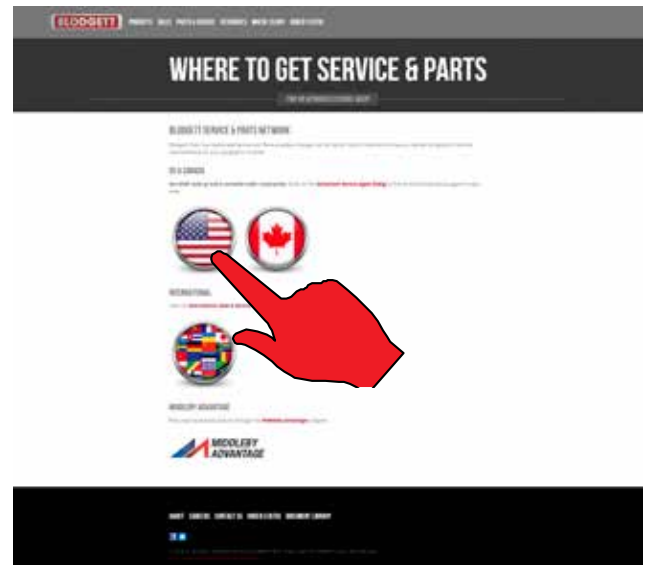


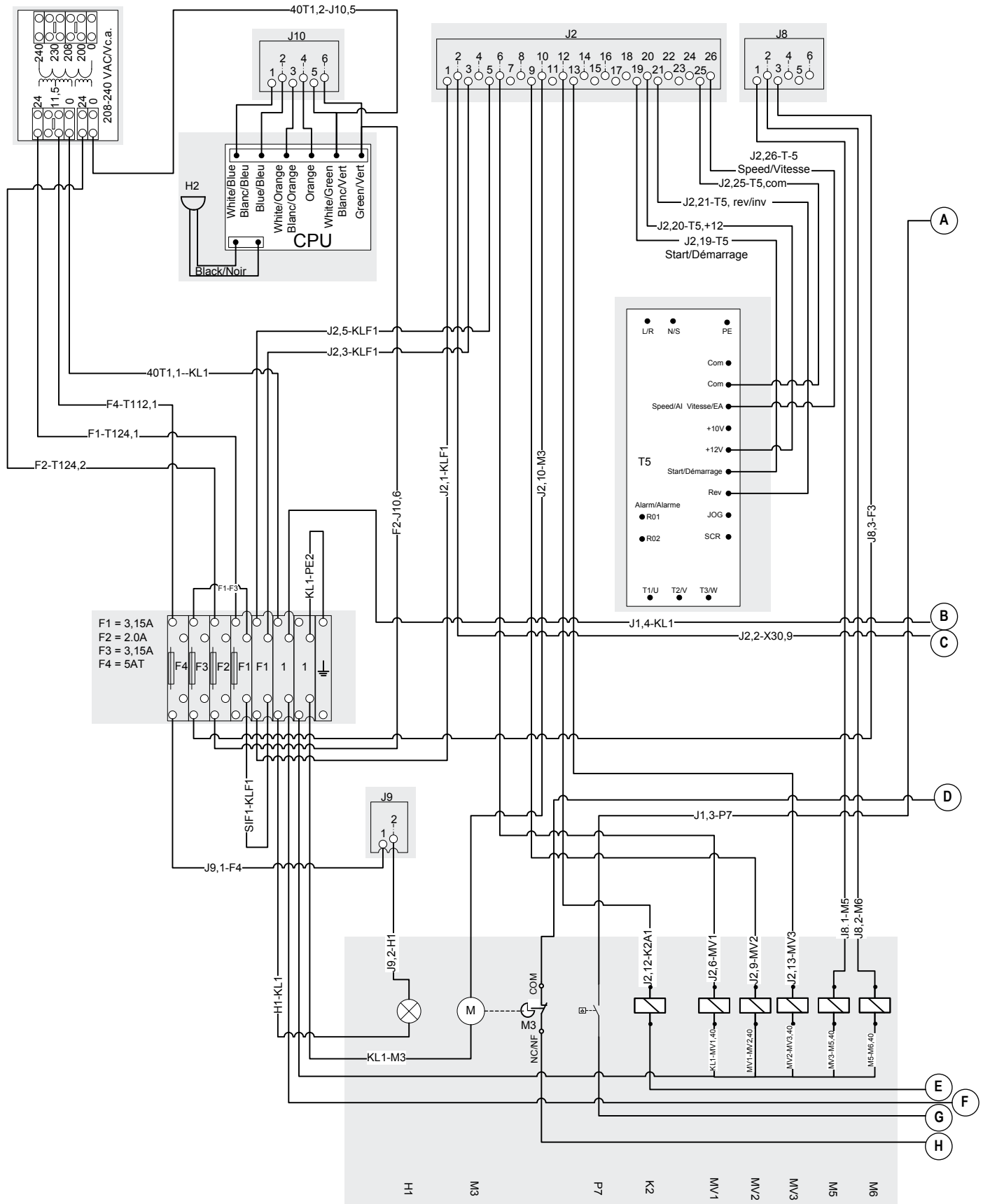
Figure 38

8. Contact information for service providers in your region will be provided. Contact the service provider closest to you.

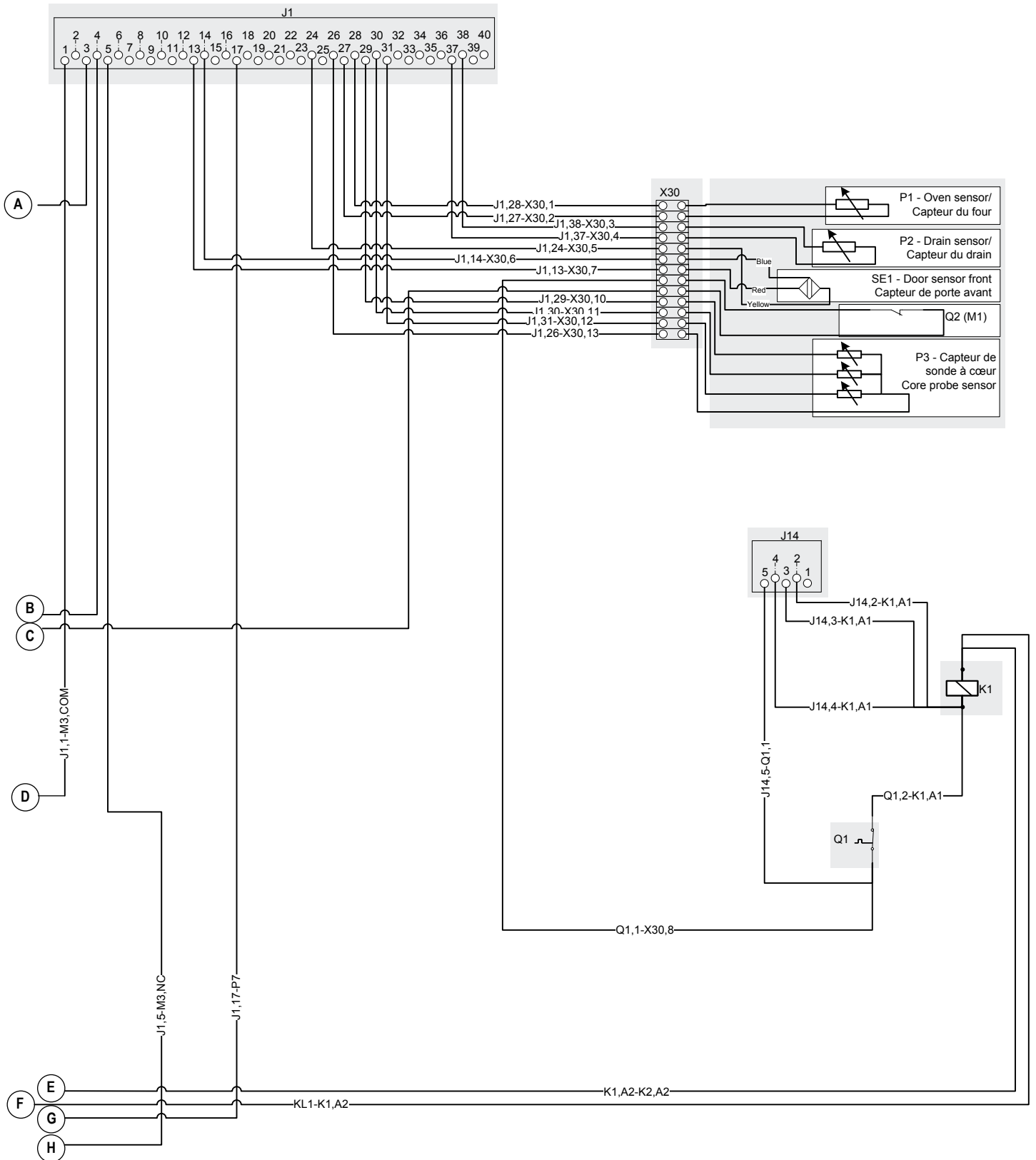


Figure 39

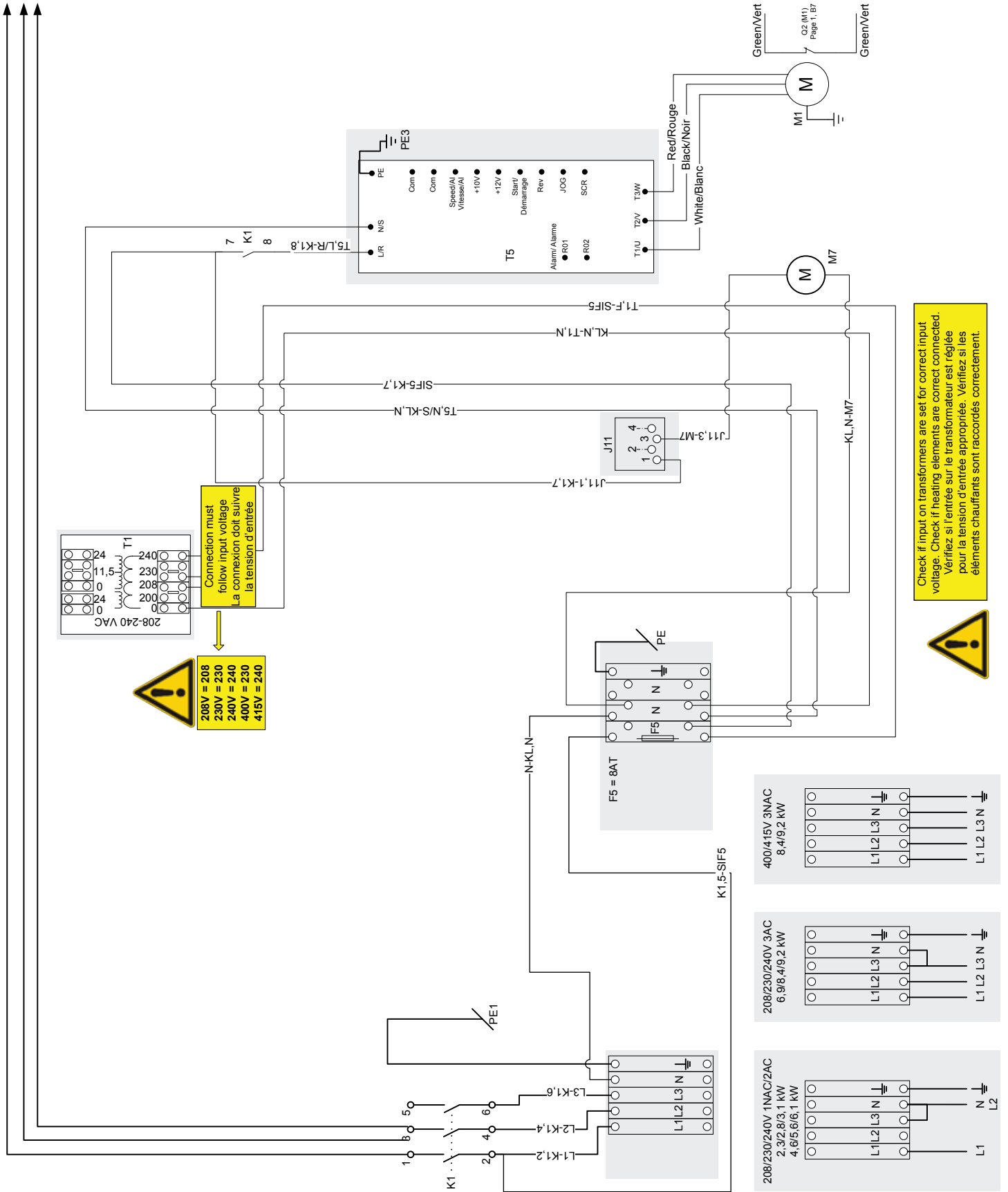
# Wiring Diagrams - Oven Only



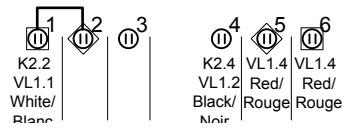
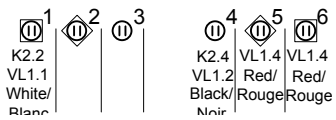
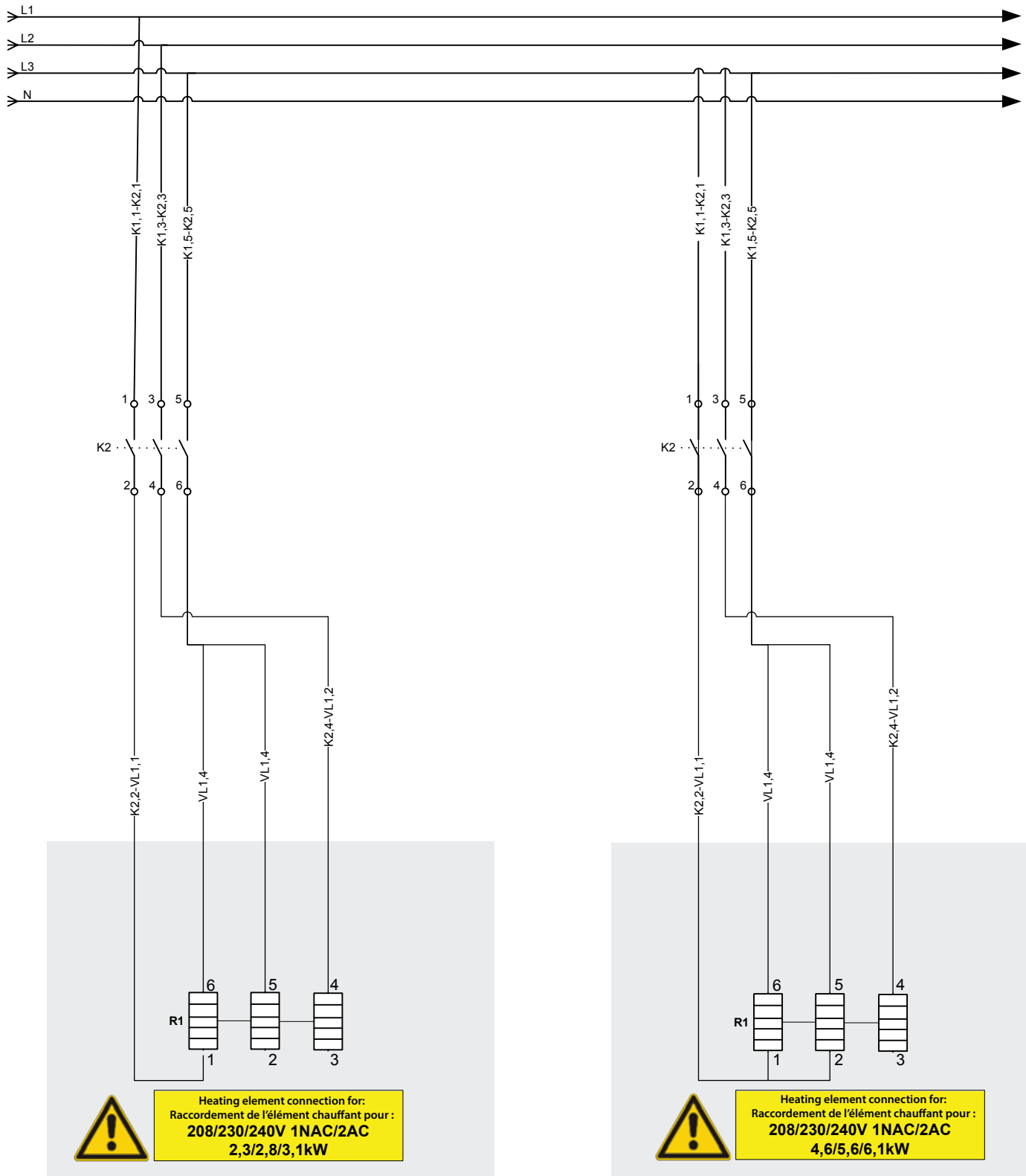
# Oven Only



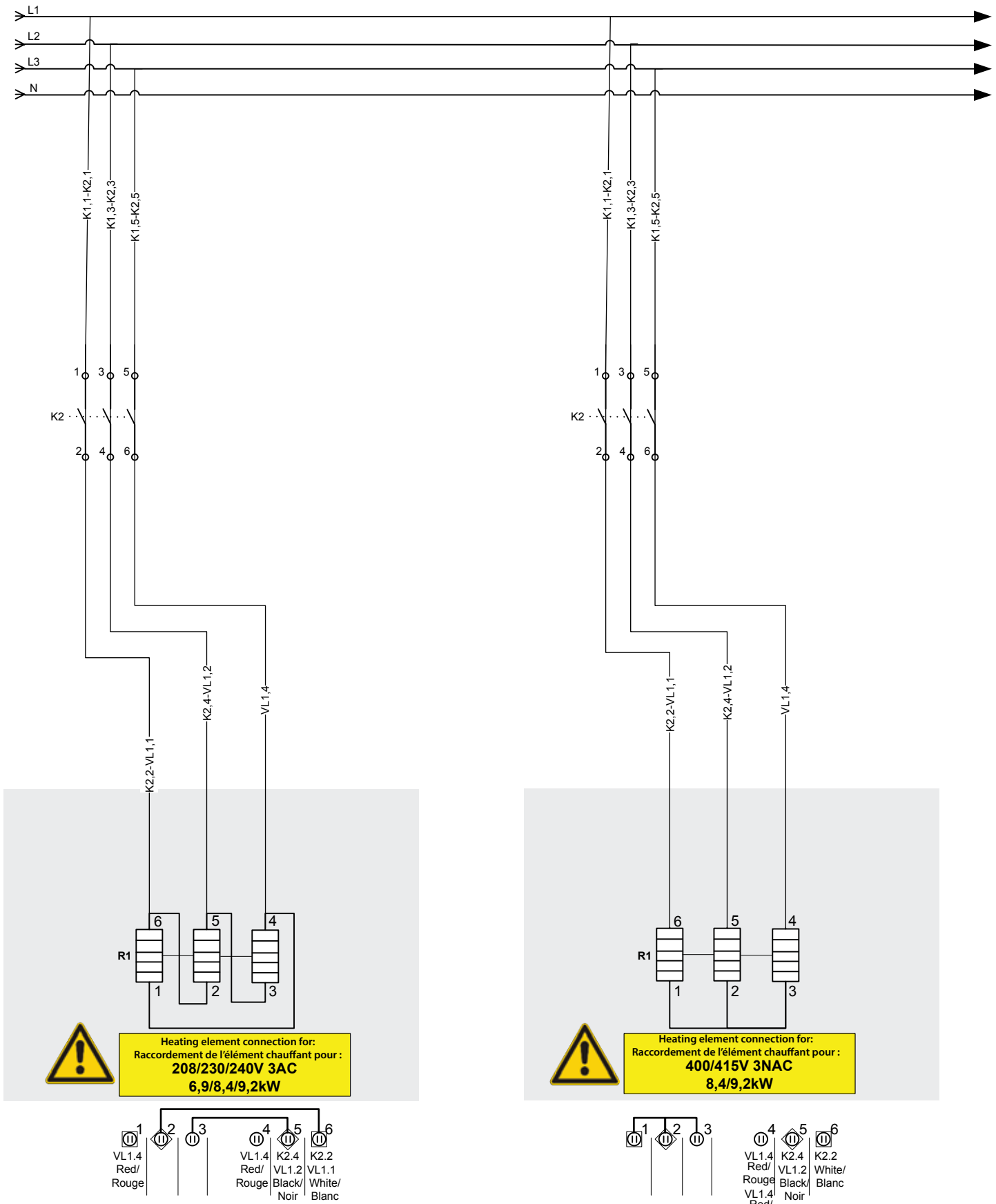
# Oven Only



# Oven Only

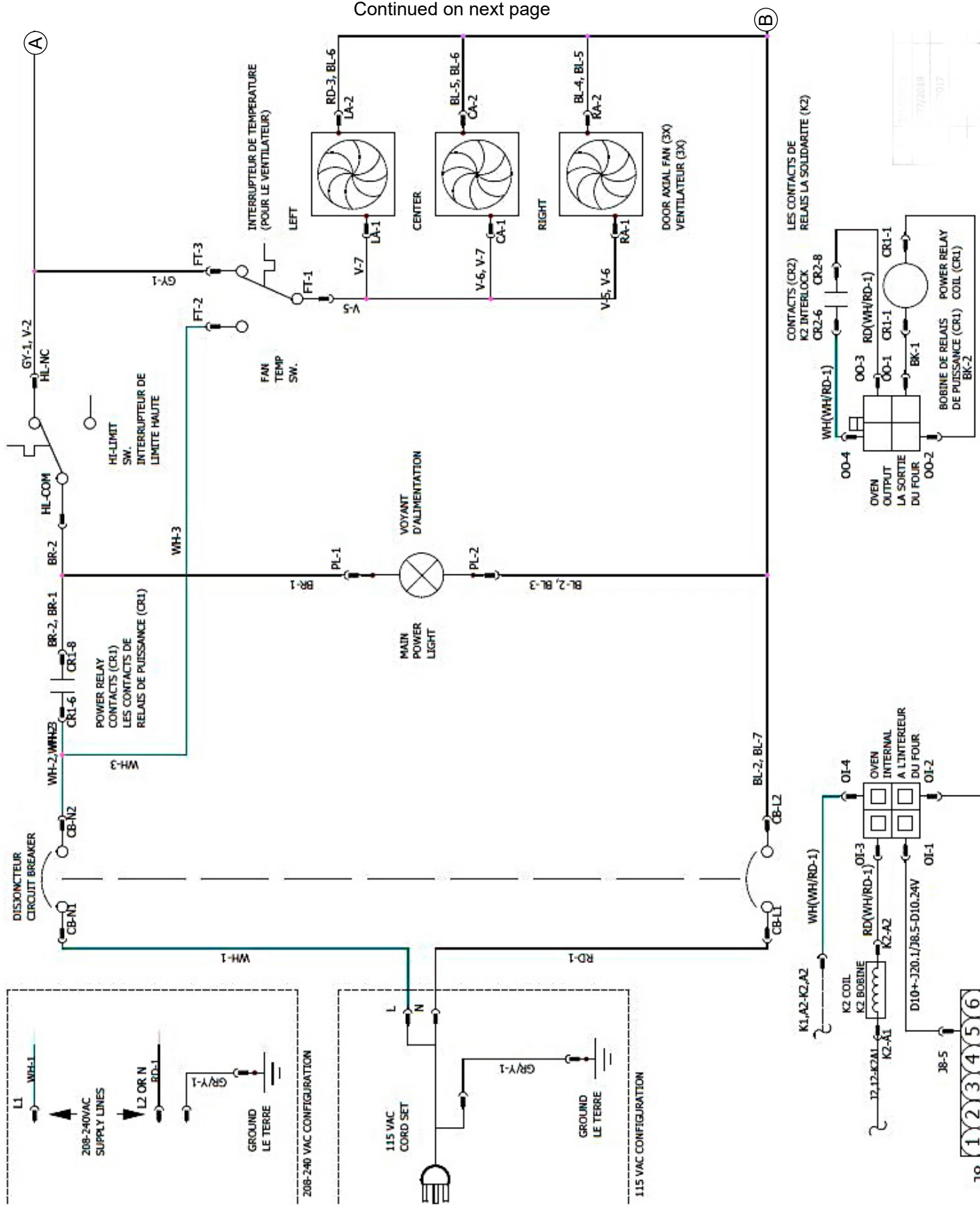


# Oven Only



# Hoodini Hood

Continued on next page



# Hoodini Hood

Continued from previous page

