



BLODGETT DOUBLE STACK COMBI-OVEN™ | DoD CFD

PURPOSE:

The Blodgett Double Stack Combi-Oven™ is a double stack combination oven that features three cook modes: steam, convection air, or a combination of both. The Combi-Oven™ was designed to replace traditional ovens aboard ships with a multifunctional oven that reduces time and labor required for cleaning while also saving space aboard ships. A single Combi-Oven™ can be used to replace one standard convection oven, a deep fat fryer, and two high-pressure steamers.

CHARACTERISTICS:

The Combi-Oven™ is a versatile piece of equipment that combines three modes of cooking in one oven, using steam, circulated hot air, or a combination of both. The combi mode is used to re-heat foods, roast, bake and oven fry. When the combi mode is used for oven frying, food develops a crisp texture and taste similar to deep fat fried items. This supports the Navy Standard Core Menu, which includes lower fat, oven fried foods that have traditionally been deep fat fried, such as French fries and fried chicken. In addition, the combi mode decreases overall cook times, reduces product shrinkage and eliminates flavor transfer when multiple items are cooked simultaneously. Meanwhile, the steam mode is ideal for rapid cooking of vegetables, fish and shellfish, and the hot air mode operates as a convection oven for baking cookies, cakes, pastries and other baked items. The Combi-Oven™ is extremely easy to clean. The steps required to clean involve spraying the interior cavity with an oven cleaner, setting oven to the steam mode for five to ten minutes and then rinsing. Cleaning time and labor is reduced by 50 to 60 percent in comparison to a traditional convection oven.

The Blodgett Combi-Oven™ is also hatchable, engineered in modular sections that fit through a 26 x 66 inch (66 x 168 cm) hatch. Installation of the oven requires an exhaust hood, drain, ¾ inch (1.9 cm) cold water connection, and .45 PSI maximum water pressure.

CAPABILITIES & BENEFITS:

- Foods cook in less time, resulting in increased product yield.
- Multiple foods may be steamed simultaneously without flavor transfer.
- Easy to clean oven reduces labor costs and workload.
- Multifunctional oven reduces capital equipment costs.
- "Oven frying" in the combi mode improves nutrition and eliminates the hazard of operating a deep fat fryer.

COMMENTS:

The Combi-Oven™ is available for procurement and is managed by the Naval Surface Warfare Center, Philadelphia Naval Business Center.

POINT OF CONTACT:

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AT A GLANCE:

■ CAPACITY:

Six full size steam-table pans (12 inches W × 20 inches L × 4 inches H; 30 x 61 x 10 cm)

■ DIMENSIONS:

38 inches W × 44 inches D × 65 inches H (97 x 112 x 165 cm) base

■ WEIGHT:

1250 lbs (567 kg)

■ UTILITIES/POWER:

440 Volts, 44 kW