



Blodgett Double Stack Combi-Oven Model Number COS-5HA

Vendor:

G.S. Blodgett Corporation
44 Lakeside Avenue
Burlington, VT 05401
1-800-331-5842
www.blodgett.com

Specifications:

Model: COS-5HA

Equipment Dimensions:

38.3" W x 44.1" D x 65" H with 2-½" base

Power: 440 Volts, 44 kW

Weight: 1250 lbs

National Stock Number: 7310-01-463-4724

APL Number: Pending

Description:

Double-Stack combination oven features three cook modes; steam, convection air or a combination of both. Stainless steel construction.

Equipment Benefits:

- Reduced cook times
- Easy to clean stainless steel interior and exterior
- The combi-mode is ideal for "oven fry" products
- Reduced capital equipment costs
- Oven will pass through a 26" x 66" hatch

Cooking Applications:

Roasting, baking and steaming.

Capacity per Section:

Ten steam table pans 12" x 20" x 2-½" or five roasting pans 18" x 26".

Remarks:

- Oven installation requires an exhaust hood and a drain and must be located in a copper pit.
- Oven requires ¾" cold water connection and .45 PSI maximum water pressure.
- Oven conforms to Commercial Item Description A-A-59713A Combination Oven, Electric.
- A combi oven can replace one standard double stack convection oven, a deep fat fryer with an exhaust hood and two high pressure steamers.

Point of Contact:

Systems Equipment & Engineering Team
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