



## 961/961P Deck Oven



### OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- Flexible gas hose with quick disconnect and restraining device:
  - ☐ 36" (914 mm)
  - ☐ 48" (1219mm)
- ☐ Casters
- ☐ Stainless steel crown angle trim
- ☐ Vent kit
- ☐ Ultra Rokite shelves, 1-1/2" (38.1mm) thick (pizza type shelf)
- ☐ Steam jets
- ☐ 961 - FDTH 300°F (149°C) to 650°F (343°C) temperature thermostat

### OPTIONS AND ACCESSORIES

(AT NO CHARGE)

- ☐ Centigrade dial, 100°C to 300°C



Intertek



Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

Ovens consist of basic sections and are a complete and separate unit capable of operating alone or in combination.

All data is shown per oven section, unless otherwise indicated.

*Refer to operator manual specification chart for listed model names.*

### EXTERIOR CONSTRUCTION

- Full angle iron frame
- Stainless steel front, top, sides and back
- Counterbalanced doors with concealed hinges
- Heavy chrome plated tubular steel door handle
- 27-1/2" (699mm) stainless steel legs (for single units)
- 19" (483mm) stainless steel legs (for double units)
- 7" (178mm) stainless steel legs (for triple units, 961 only)
- Burner doors open easily for ignition, cleaning or adjustment, without removal of any fastenings
- Vitreous fiber insulation at top, back, sides, bottom and doors

### INTERIOR CONSTRUCTION

- 42" x 32" x 7" (1067mm x 813mm x 178mm) oven compartment interior
- Aluminized steel baking compartment liner
- Aluminized steel combustion chamber
- Steel deck supported by an angle iron frame
- 12 gauge (3.02mm) press-formed, reinforced and flanged aluminized steel deck

### OPERATION

- Free-floating, easily removable duplex-tube burner
- Removable fixed orifices on main and pilot burner
- Main gas valve, temperature control valve and safety pilot valve fully within section body and are accessible through a covered and ventilated compartment in front.
- Air mixers with adjustable air shutters and locking device
- 961 - Liquid pressure thermostat with temperature control range of 200°F(93°C) to 500°F (288°C)
- 961P - Liquid pressure thermostat with temperature control range of 300°F (149°C) to 650°F (343°C)

### STANDARD FEATURES

- 961 - Fahrenheit dial 200° to 500°
- 961P - Fahrenheit dial 300° to 650°
- 961 - Steel oven deck
- 961P - Ultra Rokite deck
- Gas connector for double stack ovens only
- Two year parts and one year labor warranty
- Five year limited oven door warranty\*

*\* For all international markets, contact your local distributor.*

961/961P

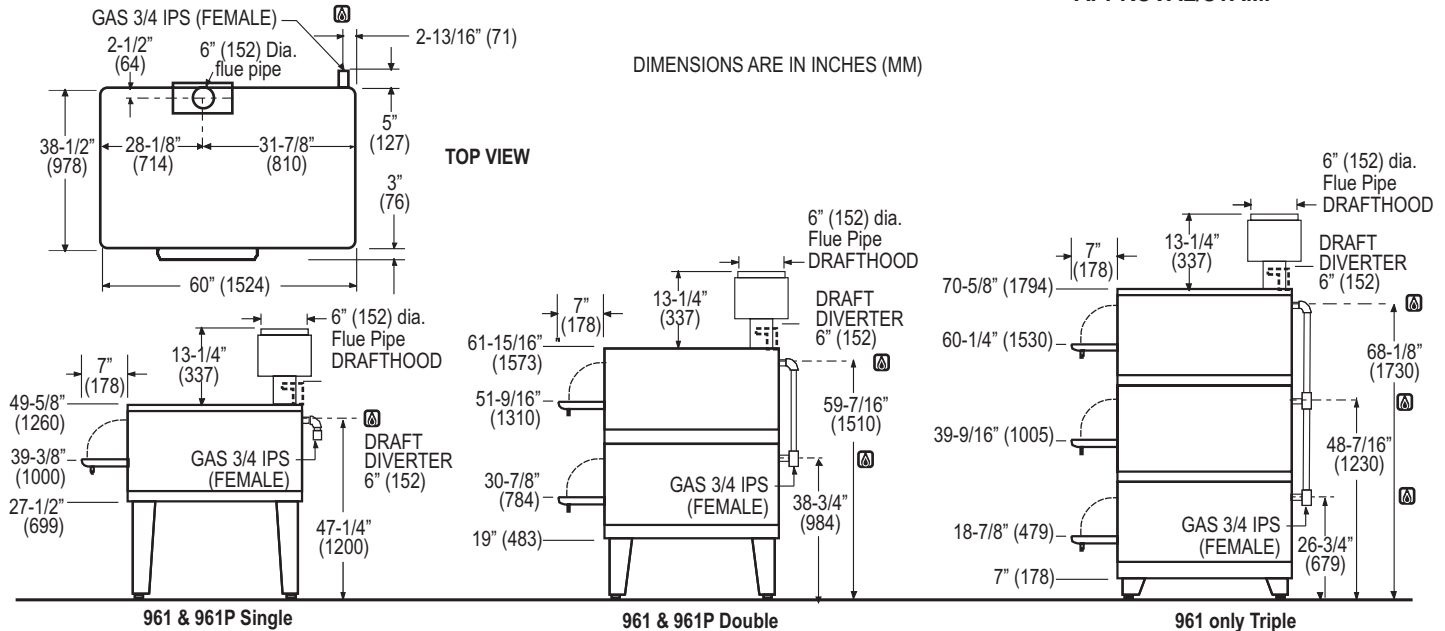
**BLODGETT OVEN COMPANY**

www.blodgett.com • 44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183



## 961/961P

APPROVAL/STAMP



**SHORT FORM SPECIFICATIONS** - Provide Blodgett (single/double/triple) deck oven, model 961. Construction shall be welded stainless steel front, top, back and sides, and shall be fully insulated on all sides. Oven shall be supported by formed adjustable legs. Door(s) shall be counterbalanced (no springs) with concealed hinges and chrome plated tubular steel handles. Separate burner door provided for ignition, cleaning and adjustment. Each baking compartment shall be 42" W x 7" H x 32" D and shall be lined with aluminized steel. Deck shall be 11 gauge press-formed, reinforced and flanged steel. Unit shall be gas heated by a free-floating, easily removable, duplex-type burner controlled by a liquid pressure thermostat with range of 200°F to 500°F (961) or 300°F to 650°F (961P). Each compartment provided with flue vent. Provide with two year limited parts and one year labor warranty. Provide with options and accessories as indicated.

### DIMENSIONS:

|                           | Single                                               | Double                             | Triple (961 only)                  |
|---------------------------|------------------------------------------------------|------------------------------------|------------------------------------|
| Number of sections:       | 1                                                    | 2                                  | 3                                  |
| Number of controls:       | 1                                                    | 2                                  | 3                                  |
| Number of compartments:   | 1                                                    | 2                                  | 3                                  |
| Total area of oven:       | 9.34 sq. ft. (0.87m <sup>2</sup> )                   | 18.68sq. ft. (1.74m <sup>2</sup> ) | 28.02sq. ft. (2.60m <sup>2</sup> ) |
| Clearance below oven:     | 26-1/8" (664mm)                                      | 17-5/8" (448mm)                    | 6" (152mm)                         |
| Size of compartment:      | 42" (1067mm) W x 7" (178mm) H x 32" (813mm) D        |                                    |                                    |
| Area of each compartment: | 9.34 sq. ft. (0.87m <sup>2</sup> )                   |                                    |                                    |
| Floor space:              | 60" (1524mm) wide x 40" (1016mm) deep                |                                    |                                    |
| Product clearance:        | 6" from combustible and non-combustible construction |                                    |                                    |

### PAN CAPACITIES:

|                                         | Single | Double | Triple |
|-----------------------------------------|--------|--------|--------|
| 10" (254mm) pie tins:                   | 12     | 24     | 36     |
| 18" x 26" (457mm x 660mm) bun pans:     | 2      | 4      | 6      |
| 9-1/2" x 5" (241mm x 127mm) bread pans: | 24     | 48     | 72     |
| 9" x 7" (228mm x 178mm) roll pans:      | 16     | 32     | 48     |
| 19" x 4" (483mm x 102mm) pullman pans:  | 14     | 28     | 42     |
| 13" x 16-1/2" (330mm x 419mm) cup tins: | 9      | 18     | 27     |
| 20" x 28" (508mm x 711mm) roast pans:   | 2      | 4      | 6      |
| No. 200 pans (324mm x 527mm):           | 4      | 8      | 12     |
| Bean pots                               |        |        |        |
| #1:                                     | 35     | 70     | 105    |
| #3:                                     | 20     | 40     | 60     |
| #6:                                     | 12     | 24     | 36     |

### GAS SUPPLY:

3/4" IPS connection at rear of oven

#### Manifold Pressure:

• Natural – 5" W.C. • Propane – 10" W.C.

#### Inlet Pressure:

• Natural – 7.0" W.C. min. – 10.5" W.C. max.  
• Propane – 11.0" W.C. min. – 13.0" W.C. max.

#### Maximum input:

##### 961/961P

|        |                |                |
|--------|----------------|----------------|
| Single | 37,000 BTU/hr  | 50,000 BTU/hr  |
| Double | 74,000 BTU/hr  | 100,000 BTU/hr |
| Triple | 111,000 BTU/hr | N/A            |

### MINIMUM ENTRY CLEARANCE:

|          |                 |
|----------|-----------------|
| Uncrated | 23-1/4" (591mm) |
| Crated   | 27" (686mm)     |

### SHIPPING INFORMATION:

| Weight:      | 961                                       | 961P              |
|--------------|-------------------------------------------|-------------------|
| Single:      | 540 lbs. (245kg)                          | 725 lbs. (328kg)  |
| Double:      | 1085 lbs. (492kg)                         | 1405 lbs. (637kg) |
| Triple:      | 1625 lbs. (737kg)                         | n/a               |
| Crate sizes: | 65" (1651mm) x 46" (1168mm) x 27" (686mm) |                   |

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

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