



961/966

Double Gas Deck Oven



OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- Flexible gas hose with quick disconnect and restraining device
 - 36" (914 mm)
 - 48" (1219mm)
- QHT Rokite deck 1-1/2" (38.1mm) thick pizza type deck
- Steam jets
- FDTH 300° to 650° temperature thermostat

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- Centigrade dial, 100°C to 300°C

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
- 7" (178mm) stainless steel legs are adjustable for leveling
- 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

- (1 - 961) 42" x 32" x 7" (1067mm x 813mm x 178mm)
- (1 - 966) 42" x 32" x 16-1/4" (1067mm x 813mm x 413mm) 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
- Liquid pressure thermostat with temperature control range of 200°F (93°C) to 500°F (288°C)

STANDARD FEATURES

- Fahrenheit dial 200°F to 500°F
- Vent kit
- Large crown angle trim
- Double connector for stacking
- Steel oven deck
- Two year parts and one year labor warranty
- Five year limited oven door warranty*

* For all international markets, contact your local distributor.

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

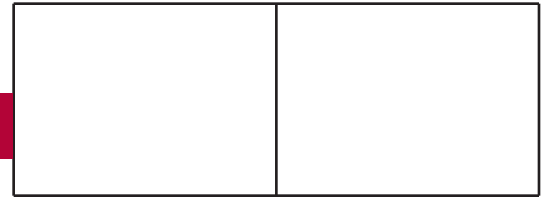


961/966 - DOUBLE

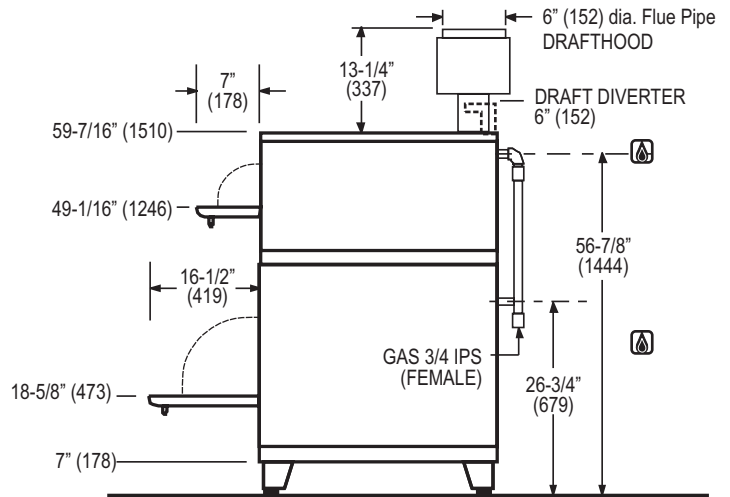
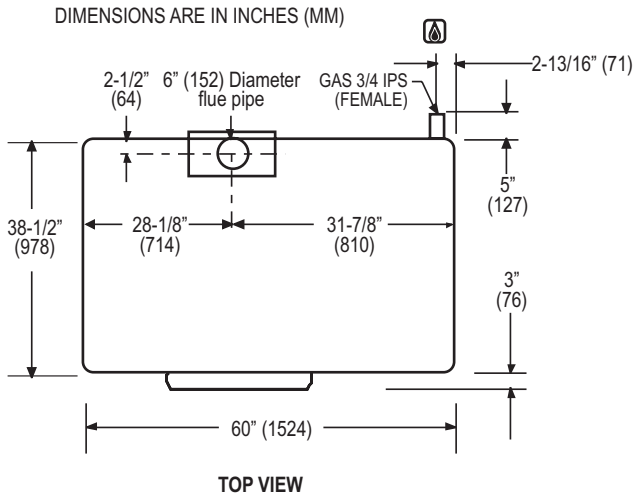
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961/966 DECK OVEN



APPROVAL/STAMP



SHORT FORM SPECIFICATIONS Provide Blodgett combination deck oven, model 961/966. Each unit shall be a combination of two independent ovens with single, manifolded gas connections and flues. Construction shall be welded stainless steel top, front, back and sides, and shall be fully insulated on all sides. Ovens shall be supported by 7" high formed adjustable legs. Doors shall be counterbalanced (no springs) with concealed hinges and chrome plated tubular steel handles. Separate burner door provided for ignition, cleaning and adjustment. The upper section baking compartment shall be 42" W x 7" H x 32" D; the lower section baking compartment shall be 42" W x 16-1/4" H x 32" D. Both shall be lined with aluminized steel, and decks shall be of 11 gauge press-formed, reinforced and flanged steel. Each section 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. Provide with two year parts and one year labor warranty. Provide with options and accessories as indicated.

DIMENSIONS

Floor space	60" (1524mm) wide x 40" (1016mm) deep
Cooking Compartment (per section)	
Top section	42" (1067mm) W x 7" (178mm) H x 32" (813mm) D
Bottom section	42" (1067mm) W x 16-1/4" (413mm) H x 32" (813mm) D
Area per section	9.34 sq. ft. (0.87m ²)
Total area	18.68sq. ft. (1.74m ²)

SECTION DETAILS

Number of section	2
Number of controls	2
Number of compartments	2

PRODUCT CLEARANCE

From combustible and non-combustible construction

6" (152 mm)

PAN CAPACITIES

10" (254mm) pie tins:	24
18" x 26" (457mm x 660mm) bun pans	4
9-1/2" x 5" (241mm x 127mm) bread pans	48
9" x 7" (228mm x 178mm) roll pans	32
19" x 4" (483mm x 102mm) pullman pans	28
13" x 16-1/2" (330mm x 419mm) cup tins	18
20" x 28" (508mm x 711mm) roast pans	4
No. 200 pans (324mm x 527mm)	8
#1 bean pot	70
#2 bean pot	40
#3 bean pot	24
25 lb (11 kg) turkeys	5

GAS SUPPLY (per section)

	3/4" NPT
Inlet Pressure	
Natural Gas	7.0" W.C. min. - 10.5" W.C. max.
Propane	11.0" W.C. min. - 13.0" W.C. max.
Manifold Pressure	
Natural Gas	5" W.C.
Propane	10" W.C.

MAXIMUM INPUT

961	37,000 BTU/hr
966	50,000 BTU/hr
961/966	87,000 BTU/hr

MINIMUM ENTRY CLEARANCE

Uncrated	32-1/2" (826mm)
Crated	37" (940mm)

SHIPPING INFORMATION

Approx. Weight

961	540 lbs. (245kg)
966	630 lbs. (286kg)
961/966	1170 lbs. (531kg)

Crate Sizes

65" (1651mm) x 27" (686mm) x 46.5" (1181mm)
65" (1651mm) x 37" (940mm) x 46.5" (1181mm)