



961/961P

Single and Double
Gas Deck oven



OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Flexible gas hose with quick disconnect and restraining device**
 - 36" (914 mm)
 - 48" (1219mm)
- Black legs with casters
- Stainless steel crown angle trim
- Vent kit
- 961 - QHT 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 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

- 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
- Deck supported by an angle iron frame
- 12 gauge (3.02mm) press-formed, reinforced and flanged aluminized steel deckx

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 - QHT (Quick Heat Technology) Rokite deck
- Gas connector for double & triple 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.

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

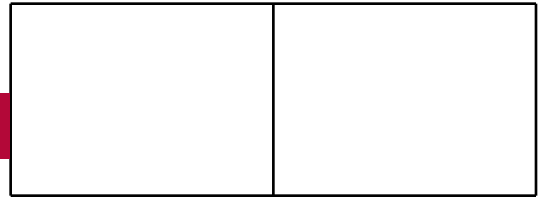


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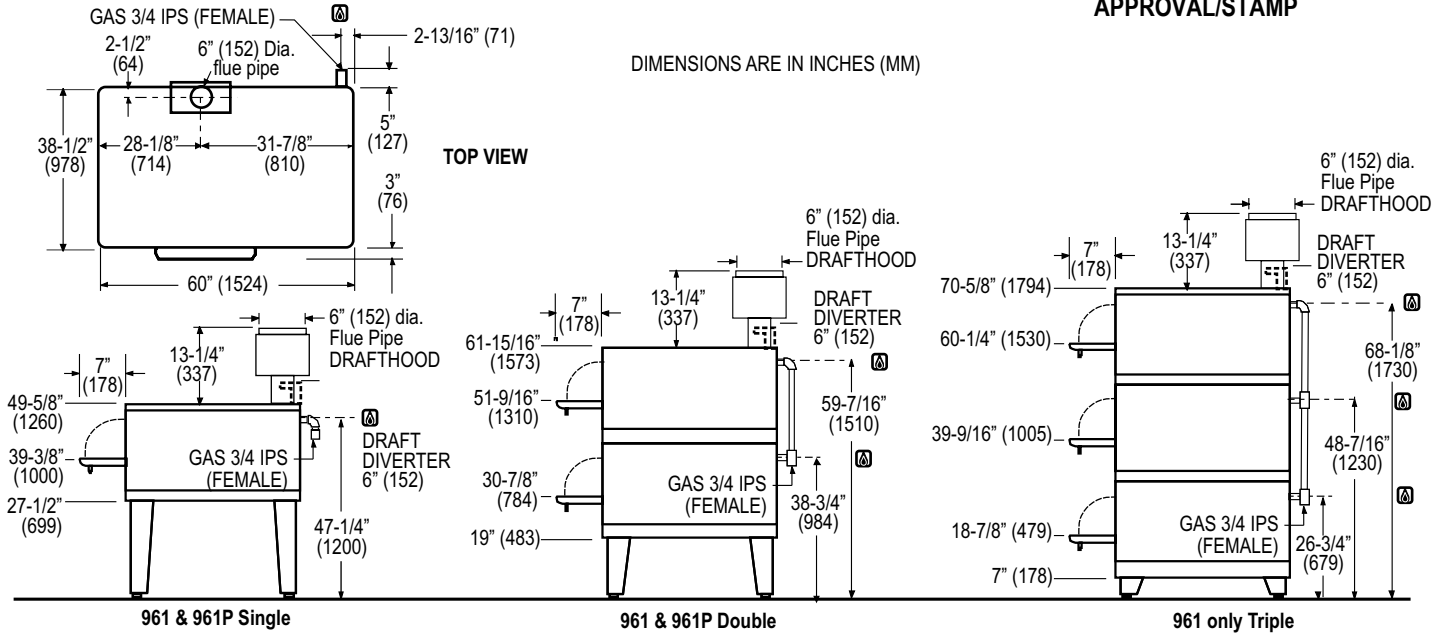
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961/961P DECK OVEN



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 (961) or QHT Rokite (961-P). 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

Floor space 60" (1524mm) wide x 40" (1016mm) deep

Cooking Compartment (per section)

Size 42" (1067mm) W x 7" (178mm) H x 32" (813mm) D

Area 9.34 sq. ft. (0.87m²)

SECTION DETAILS

	Single	Double	Triple
Number of section	1	2	3
Number of controls	1	2	3
Number of compartments	1	2	3

PRODUCT CLEARANCE

From combustible and non-combustible construction

6" (152 mm)

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
#1 bean pot	35	70	105
#2 bean pot	20	40	60
#3 bean pot	12	24	36

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 per oven section

961P 50,000 BTU/hr per oven section

MINIMUM ENTRY CLEARANCE

Uncrated 23-1/4" (591mm)

Crated 27" (686mm)

SHIPPING INFORMATION

Approx. Weight

	961	961P
Single	540 lbs. (245kg)	725 lbs. (328kg)
Double	1085 lbs. (492kg)	1405 lbs. (637kg)
Triple	1625 lbs. (737kg)	N/A

Crate Size

65" (1651mm) x 46.5" (1181mm) x 27" (686mm)
(1 crate per section)