





#### 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
- Double connector for stacking
- 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 name.

# **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)
- 7" (178mm) stainless steel legs (for double units)
- 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
- Liquid pressure thermostat with temperature control range of 200°F (93°C) to 500°F (288°C)

### STANDARD FEATURES

- Steel oven deck
- Two cooking compartments per oven
- Fahrenheit dial 200°F to 500°F
- Two year parts and one year labor warranty
- Five year limited oven door warranty\*
- \* For all international markets, contact your local distributor.



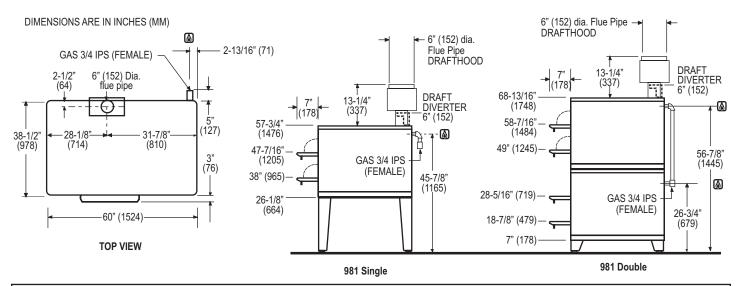




**MODEL 981** 



APPROVAL/STAMP



#### SHORT FORM SPECIFICATIONS

Provide Blodgett (single/double) deck oven, model 981. 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. Each compartment provided with flue vent. Provide with two year parts and one year labor warranty. Provide with options and accessories as indicated.

Number of sections:1Number of controls:1Number of compartments:2Area of each compartment:9Total area of oven:1Clearance below oven:2Size of compartment:(/Floor space:(/	0.34 sq. ft. (0.87m <sup>2</sup> ) 8.68 sq. ft. (1.74m <sup>2</sup> ) 6-1/8" (664mm) All) 42" (1067mm) W x All) 60" (1524mm) wide	Double 2 2 4 9.34 sq. ft. (0.87m <sup>2</sup> ) 37.36 sq. ft. (3.47m <sup>2</sup> ) 6" (152mm) 7" (178mm) H x 32" (813mm) D 2 x 40" (1016mm) deep e and non-combustible construction	Inlet Pressure: • Natural – 7.0" W.C. min. – • Propane – 11.0" W.C. min. MAXIMUM INPUT: Single 50,000 BTU/I	Propane – 10" W.C. 10.5" W.C. max. – 13.0" W.C. max. hr
PAN CAPACITIES: 10" (254mm) pie tins: 18" x 26" (457mm x 660mm) bui 9-1/2" x 5" (241mm x 127mm) bu 9" x 7" (228mm x 178mm) roll pa 19" x 4" (483mm x 102mm) pullr 13" x 16-1/2" (330mm x 419mm) 20" x 28" (508mm x 711mm) roa No. 200 pans (324mm x 527mm Bean pots #1: #3: #6:	read pans:    48      ans:    32      man pans:    28      ) cup tins:    18      ast pans:    4	e Double 48 8 96 64 56 36 8 16 140 80 48	Double      100,000 BTU        MINIMUM ENTRY CLEAF        Uncrated      32-1/2" (826r        Crated      37" (940mm)        SHIPPING INFORMATION        Approx. Weight:        Single:      715 lbs. (324)        Double:      1450 lbs. (65)        Crate sizes:      65" (1651mm) x 37" (940mm) x	RANCE: mm) N: <sup>1</sup> kg) 58kg)

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

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NOTE: FOR COMMERCIAL USE ONLY