



951/966

Double Gas Deck Oven



951/966 - DOUBLE

Project _____

Item No. _____

Quantity _____

All 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 door opens easily for ignition, cleaning or adjustment, without removal of any fastenings
- Vitreous fiber insulation at top, back, sides, bottom and doors

INTERIOR CONSTRUCTION

- (1 - 951) 42" x 32" x 12" (1067mm x 813mm x 305mm)
- (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
- Snap throttle 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

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

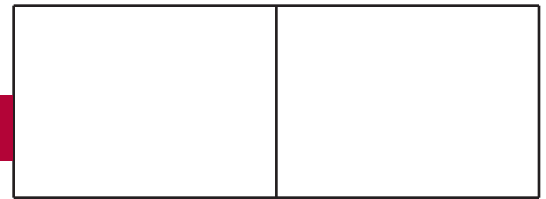


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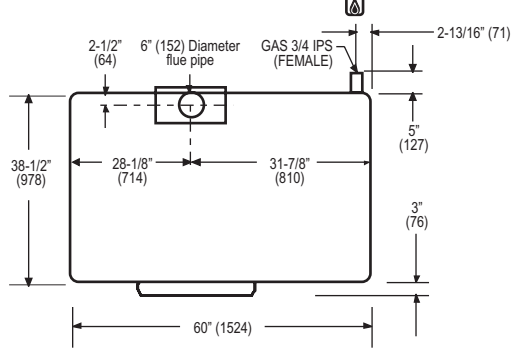


951/966 DECK OVEN

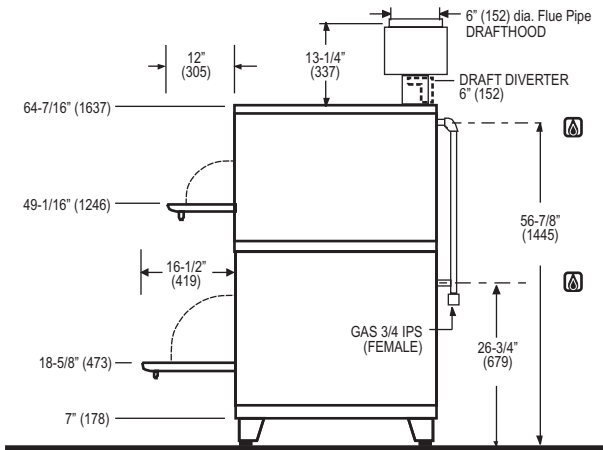


APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)



TOP VIEW



SHORT FORM SPECIFICATIONS Provide Blodgett combination deck oven, model 951/966. Each unit shall be a combination of two independent ovens with single, manifolded gas connections and flues. Construction shall be welded stainless steel front, top, back and sides, and shall be fully insulated on all sides. Ovens shall be supported by 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 12" 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 12" (305mm) 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:	12
18" x 26" (457mm x 660mm) bun pans	2
9-1/2" x 5" (241mm x 127mm) bread pans	24
9" x 7" (228mm x 178mm) roll pans	18
19" x 4" (483mm x 102mm) pullman pans	16
13" x 16-1/2" (330mm x 419mm) cup tins	4
20" x 28" (508mm x 711mm) roast pans	2
No. 200 pans (324mm x 527mm)	4
#1 bean pot	30
#2 bean pot	16
#3 bean pot	12

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

951	38,000 BTU/hr
966	50,000 BTU/hr
951/966	88,000 BTU/hr

MINIMUM ENTRY CLEARANCE

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

SHIPPING INFORMATION

Approx. Weight

951	37" (940mm)
966	630 lbs. (286kg)
951/966	1230 lbs. (558kg)

Crate Size

65" (1651mm) x 37" (940mm) x 46.5" (1181mm)
(1 crate per section)