



MODEL 981 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
- Double connector for stacking
- Ultra Rokite shelves, 1-1/2" (38.1mm) thick for bottom deck only (pizza type shelf)
- 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.

981 - Single/Double



BLODGETT OVEN COMPANY

www.blodgett.com

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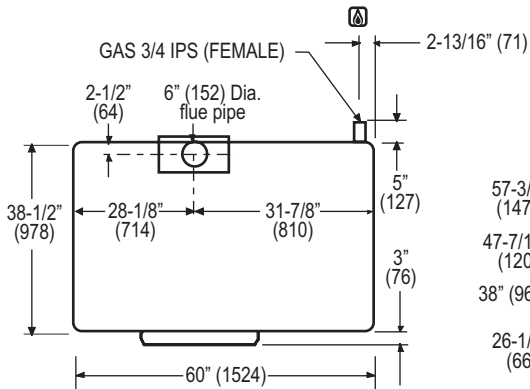


MODEL 981

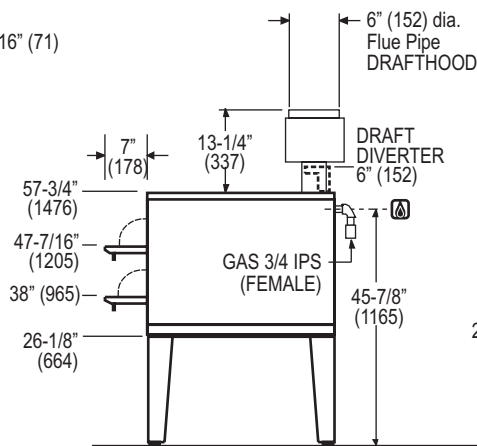


APPROVAL/STAMP

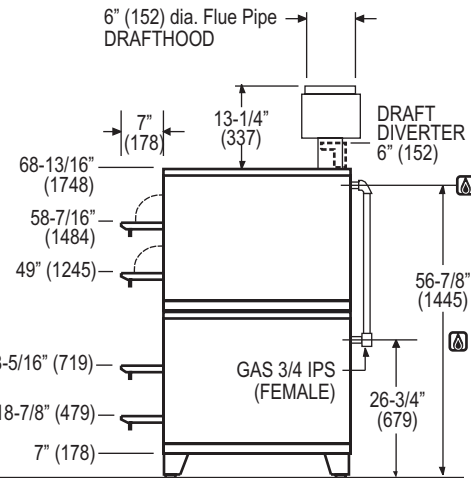
DIMENSIONS ARE IN INCHES (MM)



TOP VIEW



981 Single



981 Double

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.

DIMENSIONS:

	Single	Double
Number of sections:	1	2
Number of controls:	1	2
Number of compartments:	2	4
Area of each compartment:	9.34 sq. ft. (0.87m ²)	9.34 sq. ft. (0.87m ²)
Total area of oven:	18.68 sq. ft. (1.74m ²)	37.36 sq. ft. (3.47m ²)
Clearance below oven:	26-1/8" (664mm)	6" (152mm)
Size of compartment:	(All) 42" (1067mm) W x 7" (178mm) H x 32" (813mm) D	
Floor space:	(All) 60" (1524mm) wide x 40" (1016mm) deep	
Product clearance:	(All) 6" from combustible and non-combustible construction	

PAN CAPACITIES:

	Single	Double
10" (254mm) pie tins:	24	48
18" x 26" (457mm x 660mm) bun pans:	4	8
9-1/2" x 5" (241mm x 127mm) bread pans:	48	96
9" x 7" (228mm x 178mm) roll pans:	32	64
19" x 4" (483mm x 102mm) pullman pans:	28	56
13" x 16-1/2" (330mm x 419mm) cup tins:	18	36
20" x 28" (508mm x 711mm) roast pans:	4	8
No. 200 pans (324mm x 527mm):	8	16
Bean pots #1:	70	140
#3:	40	80
#6:	24	48

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:

Single 50,000 BTU/hr
 Double 100,000 BTU/hr.

MINIMUM ENTRY CLEARANCE:

Uncrated 32-1/2" (826mm)
 Crated 36" (914mm)

SHIPPING INFORMATION:

Approx. Weight:
 Single: 715 lbs. (324kg)
 Double: 1450 lbs. (658kg)
 Crate sizes:
 65" (1651mm) x 36" (914mm) x 46" (1168mm)

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

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