



2-13/16" (71)

GAS 3/4 IPS



77 (178) DRAFT DIVERTER 6" (152)

GAS 3/4 IPS (FEMALE)

23-5/8" 27-3/8" (695) 27-3/8" (695) 27-3/8" (76) 38" (965) 48-1/4" (1226) 45-7/8" (1165) 51" (1295) 51" (1295) 51" (1295)

SHORT FORM SPECIFICATIONS

28-1/2° (724)

Provide Blodgett single deck oven, model 911. Construction shall be stainless steel on 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 33" W x 7" H x 22" 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 (911) or 300°F to 650°F (911P). Each compartment provided with flue vent. Provide with two year oven parts and one year labor warranty. Provide with options and accessories as indicated

DIMENSIONS:	Single	Double	Triple
Number of sections:	ĺ	2	3
Number of controls:	1	2	3
Number of compartments:	1	2	3

6" (152) VENT

Size of compartment: 33" (838mm) W x 7" (178mm) H x 22" (559mm) D

Area of each compartment: 5.04 sq. ft. (0.47m2)
Total area of oven: 5.04 sq. ft. (0.47m2)
Clearance below oven: 26-1/8" (664mm)

Floor space: 51" (1495mm) wide x 30" (762mm) deep

Product clearance: 6" from combustible and non-combustible construction

PAN CAPACITIES:	Single	Double	Triple
10" (254mm) pie tins:	6	12	24
18" x 26" (457mm x 660mm) bun pans:	1	2	3
9-1/2" x 5" (241mm x 127mm) bread pans:	12	24	36
9" x 7" (228mm x 178mm) roll pans:	9	18	27
19" x 4" (483mm x 102mm) pullman pans:	8	16	24
13" x 16-1/2" (330mm x 419mm) cup tins:	4	8	12
20" x 28" (508mm x 711mm) roast pans:	1	2	3
No. 200 pans (324mm x 527mm):	2	4	6
Bean pots: #1:	15	30	45
#3:	8	16	24
#6:	6	12	18

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

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:

	911	911P
Single	20,000 BTU/hr	27,000 BTU/hr
Double	40,000 BTU/hr	54,000 BTU/hr
Triple	60,000 BTU/hr	81,000 BTU/hr

MINIMUM ENTRY CLEARANCE:

Uncrated 23-1/4" (591MM) Crated 27" (686mm)

SHIPPING INFORMATION:

Approx. Weight:	911	911P
Single	495 lbs. (225kg)	585 lbs. (265kg)
Double	905 lbs. (410kg)	1130 lbs. (512kg)
Triple	1285 lbs. (583kg)	1640 lbs. (744kg)
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Crate sizes:

56" (1422mm) X 36" (914mm) X 27" (686mm)

Printed in U.S.A. NOTE: FOR COMMERCIAL USE ONLY P/N 35027 Rev M (9/05)