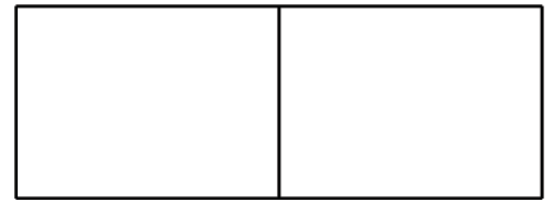
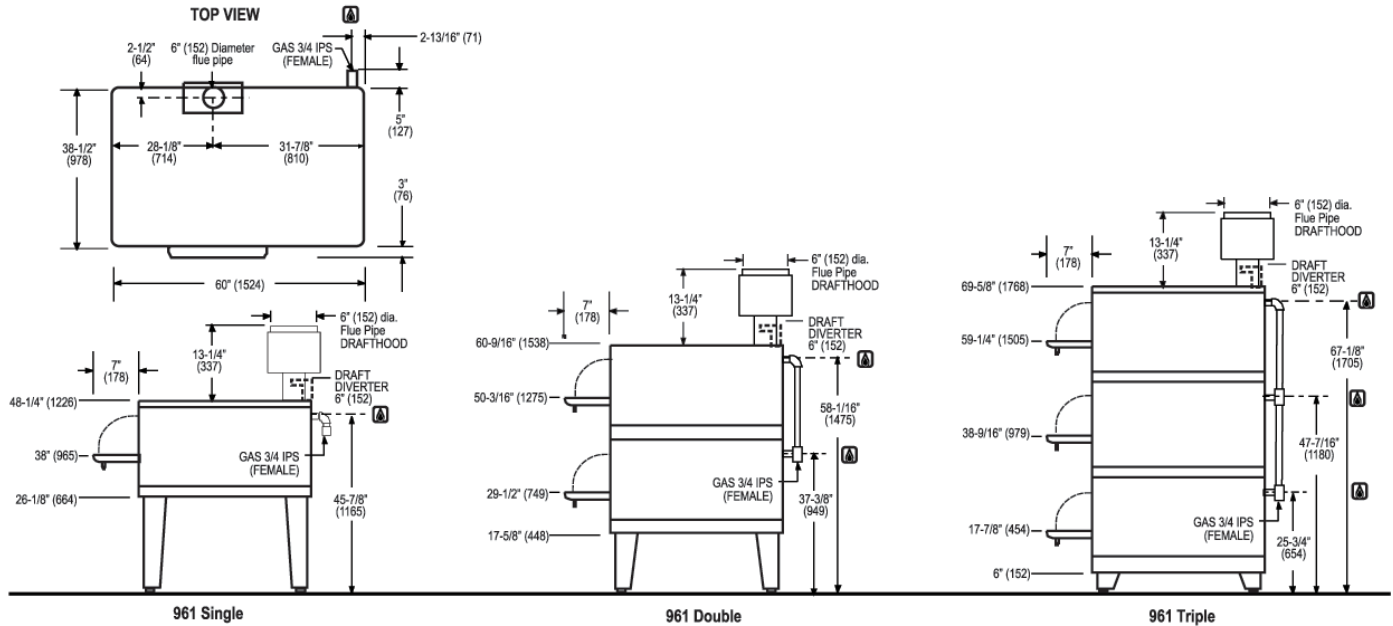




## MODEL 961/961P



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. 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:

	Single	Double	Triple
Number of sections:	1	2	3
Number of controls:	1	2	3
Number of compartments:	1	2	3
Size of compartment:	42" (1067mm) W x 7" (178mm) H x 32" (813mm) D		
Area of each compartment:	9.34 sq. ft. (0.87m <sup>2</sup> )		
Total area of oven:	9.34 sq. ft. (0.87m <sup>2</sup> )	18.68sq. ft. (1.74m <sup>2</sup> )	28.02sq. ft. (2.60m <sup>2</sup> )
Clearance below oven:	26-1/8" (664mm)	17-5/8" (448mm)	6" (152mm)
Floor space:	60" (1524mm) wide x 40" (1016mm) deep		
Product clearance:	6" from combustible and non-combustible construction		

### 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
Bean pots #1:	35	70	105
#3:	20	40	60
#6:	12	24	36

**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:

	961	961P
Single	37,000 BTU/hr	50,000 BTU/hr
Double	74,000 BTU/hr	100,000 BTU/hr
Triple	111,000 BTU/hr	150,000 BTU/hr

### MINIMUM ENTRY CLEARANCE:

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

### SHIPPING INFORMATION:

Approx. Weight:

Single:	540 lbs. (245kg)
Double:	1085 lbs. (492kg)
Triple:	1625 lbs. (737kg)

Crate sizes:

65" (1651mm) x 46" (1168mm) x 27" (686mm)