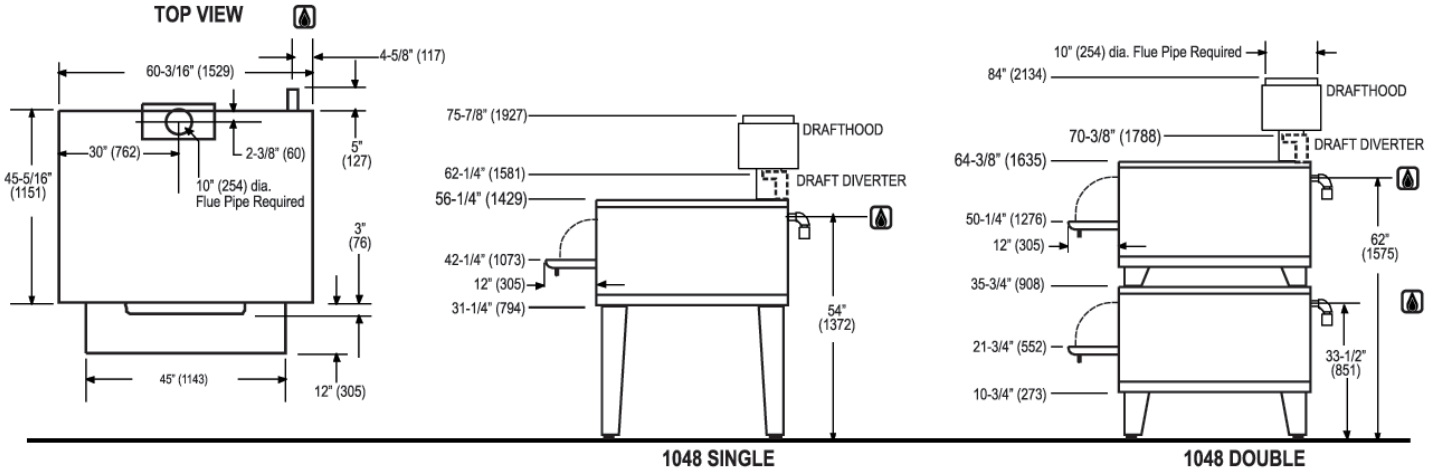




MODEL 1048



APPROVAL/STAMP



SHORT FORM SPECIFICATIONS

Provide Blodgett (single/double) deck oven, model 1048. 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 spring assisted with concealed hinges and chrome plated tubular steel handles. Separate burner door provided for ignition, cleaning and adjustment. Each baking compartment shall be 47-1/4" W x 10" H x 36" D and shall be lined with aluminized steel. Deck shall be ultra rokitite. Unit shall be gas heated by two (2) free-floating, easily removable, duplex-type burners controlled by a snap throttle thermostat with range of 300°F to 650°F. 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
Number of sections:	1	2
Number of controls:	1	2
Number of compartments:	1	2
Size of compartment:	47-1/4" (1200mm) W x 10" (254mm) H x 36" (914mm) D	
Area of each compartment:	12.16 sq. ft. (1.1m ²)	12.16 sq. ft. (1.1m ²)
Total area of oven:	24.32 sq. ft. (2.2m ²)	24.32 sq. ft. (2.2m ²)
Clearance below oven:	31-1/4" (794mm)	10 3/4" (273mm)
Floor space:	60-3/16" (1528mm) W x 46-1/2" (1181mm) D	
Product clearance:	6" from combustible and non-combustible construction	

MINIMUM ENTRY CLEARANCE:

Uncrated	26" (660mm)
Crated	31" (787mm)

SHIPPING INFORMATION:

Approx. Weight:

Single:	950 lbs. (431kg)
Double:	1850 lbs. (839kg)

Crate sizes:

66" (1676mm) x 54" (1372mm) x 31" (787mm)

MAXIMUM INPUT:

1048B single	120,000 BTU/hr
1048B double	240,000 BTU/hr

GAS SUPPLY:

3/4" IPS connection at rear of oven

Manifold Pressure:

- Natural – 3.5" W.C. min.
- Propane – 10.0" W.C. min.

Inlet Pressure:

- Natural – 7.0" W.C. min. – 10.5" W.C. max.
- Propane – 11.0" W.C. min. – 13.0" W.C. max.

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