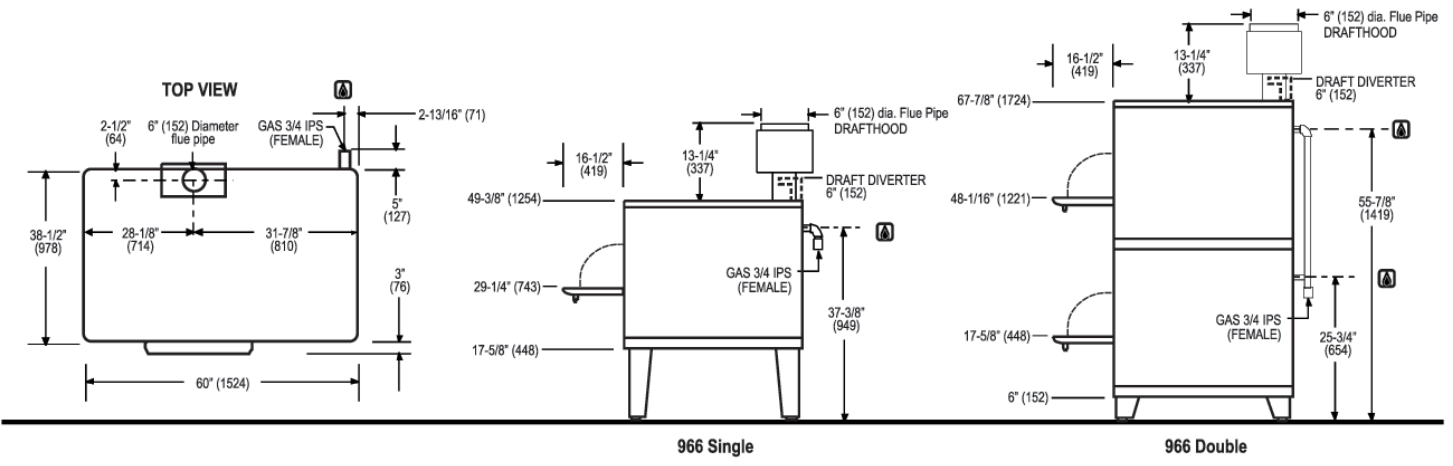




MODEL 966



APPROVAL/STAMP



SHORT FORM SPECIFICATIONS
 Provide Blodgett (single/double) deck oven, model 966. 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 16-1/4" 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 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:	(All) 42" (1067mm) W x 16-1/4" (413mm) H x 32" (813mm) D	
Area of each compartment:	9.34 sq. ft. (0.87m ²)	9.34 sq. ft. (0.87m ²)
Total area of oven:	9.34 sq. ft. (0.87m ²)	18.68sq. ft. (1.74m ²)
Clearance below oven:	17-5/8 (448mm)	6" (152mm)
Floor space:	(All) 60" (1524mm) W x 40" (1016mm) D	
Product clearance:	(All) 6" (152mm) from combustible and non-combustible construction	

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: 630 lbs. (286kg)
 Double: 1190 lbs. (540kg)
Crate sizes:
 65" (1651mm) x 36" (914mm) x 46" (1168mm)

PAN CAPACITIES:	Single	Double
10" (254mm) pie tins:	12	24
18" x 26" (457mm x 660mm) bun pans:	2	4
9-1/2" x 5" (241mm x 127mm) bread pans:	24	48
9" x 7" (228mm x 178mm) roll pans:	16	32
19" x 4" (483mm x 102mm) pullman pans:	14	28
13" x 16-1/2" (330mm x 419mm) cup tins:	9	18
20" x 28" (508mm x 711mm) roast pans:	2	4
No. 200 pans (324mm x 527mm):	4	8
Bean pots #1:	35	70
#3:	20	40
#6:	12	24
25 lb. (11kg) Turkeys:	5	10

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