



Pizzaovens.com

1.877.FOR.OVEN
367.6836

Since 1999

911/911P - Single/Double/Triple

MODEL 911/911P Deck Oven



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) black powder coated legs (for single units)
- 19" (483mm) black powder coated legs (for double units)
- 7" (178mm) black powder coated legs (for triple 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

- 33" x 22" x 7" (838mm x 559mm 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
- 911 - Liquid pressure thermostat with temperature range of 200°F (93°C) to 500°F (288°C)
- 911P - Liquid pressure thermostat with temperature range of 300°F (149°C) to 650°F (343°C)

STANDARD FEATURES

- 911 - Fahrenheit dial 200° to 500°
- 911P - Fahrenheit dial 300° to 650°
- 911 - Steel oven deck
- 911P - Ultra Rokite deck
- Two year oven parts and one year labor warranty*
- Five year limited oven door warranty*

* For all international markets, contact your local distributor.

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

■ Legs:

- 7" (178mm) stainless steel legs
- 19" (483mm) stainless steel legs
- 27-1/2" (699mm) stainless steel legs

■ Flexible gas hose with quick disconnect and restraining device:

- 36" (914 mm)
- 48" (1219mm)

- Casters
- Stainless steel crown angle trim
- Vent kit
- Double or triple connector for stacking
- Ultra Rokite shelves, 1" (25.4mm) thick (pizza type shelf)
- Steam jets

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

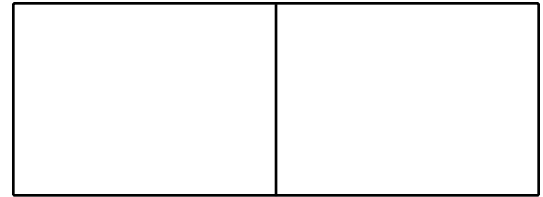
- 911 - FDTH 300°F (149°C) to 650°F (343°C) temperature thermostat
- Centigrade dial, 100°C to 300°C



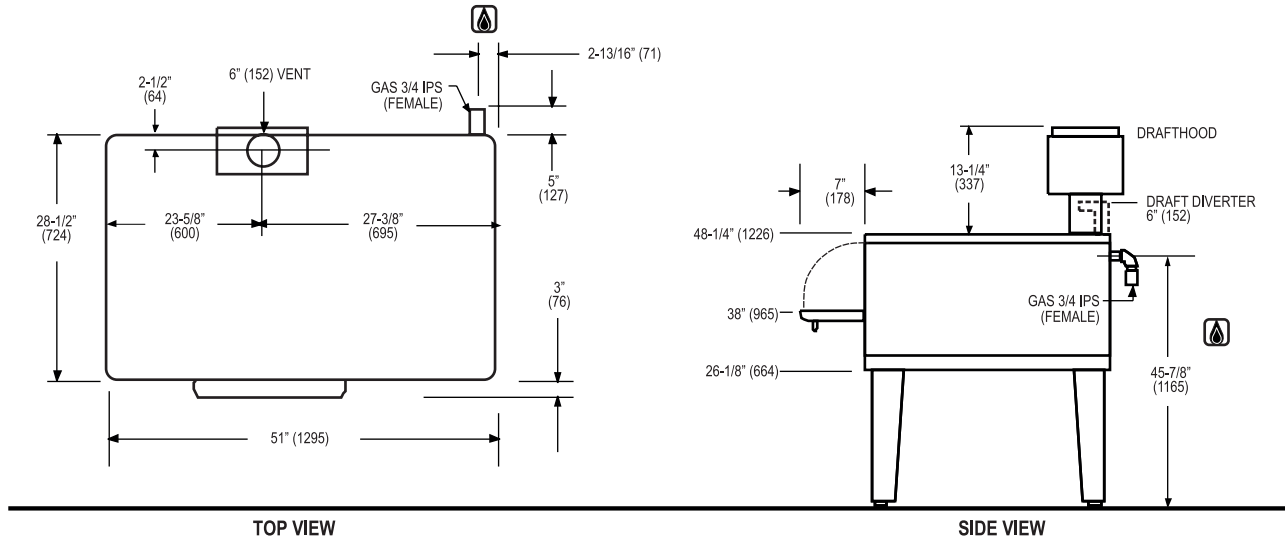
BLODGETT OVEN COMPANY



MODEL 911/911P



APPROVAL/STAMP



SHORT FORM SPECIFICATIONS

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:	1	2	3
Number of controls:	1	2	3
Number of compartments:	1	2	3
Size of compartment:	33" (838mm) W x 7" (178mm) H x 22" (559mm) D		
Area of each compartment:	5.04 sq. ft. (0.47m ²)		
Total area of oven:	5.04 sq. ft. (0.47m ²)		
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

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)

Crate sizes:

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

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

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