

DECK OVENS

PERFORMANCE

BLODGETT

SIMPLY THE BEST Blodgett, the worlds number one manufacturer of Deck Ovens, continues to build outstanding Baking, Roasting and Pizza Ovens that offer you decades of reliability, making you money all day, every day.



RELIABILITY

Simplicity of design and quality construction throughout assure years of trouble-free operation. Blodgett provides the strongest warranty in the business with a standard five-year door warranty!

Full Angle Iron Frame:

With every Blodgett oven, you get a full angle iron foundation. This Blodgett advantage means your oven will keep its structural integrity even after decades of rigorous use.

Long Life Burners:

We custom make our own burners from heavy steel piping. Our state-of-the-art drilling system ensures that the ports are accurately positioned for optimum heat distribution. What's more our gas models do not require any electrical connection.



FOR ALL YOUR BAKING AND ROASTING NEEDS

1048 & 1060 "PEAK PERIOD" GAS PIZZA OVENS

For a heavy-duty, high volume, fast recovery pizza oven, look no further than the Blodgett 1048 and 1060 ovens featuring bottom air intake. We have designed a system to transfer just the right amount of heat to the top ensuring a perfectly cook pizza time after time. With Blodgett's precise engineering and our 100 years of experience you can trust us as your father and grandfather did to build a natural convection cook chamber to meet your customers expectations.

These ovens can be stacked to optimize your production capacity. Our 10" door height is just the right height, combining functionality and energy savings all in the same foot print. The full width, dual spring door counter-balance allows for complete access to the deck.



*Model 1060 Double
shown with optional stainless steel legs*

1048 Capacity

Six 14" pizzas
Twelve 10" pizzas

1060 Capacity

Eight 14" pizzas
Eighteen 10" pizzas

900 SERIES GAS OVENS

The versatile 900 series gas ovens come in four basic sections, the 951, 961, 966 and 981. Each section has the same overall footprint and can be stacked in any combination.

An additional section, the 911, along with the 961 are available in a pizza oven version with a slightly higher gas input. The 911P and 961P are designed to meet the demand for equipment with low BTU input requirements without sacrificing results. With the 911P and 961P, equipment can be installed even when gas supply is limited.



*Model 961
shown with optional stainless steel legs*

Capacity	911	951/961/966	981
10" pie tin	6	12	24
18" x 24" bun	1	2	4
9.5"x5" bread	12	24	48
9"x7" roll	9	16	32
19"x4" pullman	8	14	28
13"x16.5" cup tin	4	9	18
20"x28" roast pan	1	2	4
#200 pan	2	4	8
#1 bean pot	15	35	70

*"There are only two types of people who buy Blodgett ovens
Those whose first oven was a Blodgett and
Those whose first oven wasn't a Blodgett"*

Refer to specification sheets for complete details.



BUILDING QUALITY OVENS SINCE 1848

BLODGETT

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