

# General Specifications for

# BLODGETT

## PIZZA OVENS

**MODELS: 1000 or DOUBLE 1000 (Rokite Shelf)  
1000-S or Double 1000-S (Steel Shelf)**

Ovens shall consist of basic sections as hereinafter described. Each section shall be a complete and separate unit capable of operating alone or in combination and shall conform to the following general specifications.

**STANDARD EXTERIOR FINISH:** Shall consist of #430 STAINLESS STEEL front, #3 finish, and a dull heat resistant black lacquer finish upon a corrosion resistant primer on the top, sides and back of oven. Sides, back, top and bottom of ovens sections shall be of steel sheets welded to a steel frame. Legs shall be formed steel and shall be adjustable for leveling.

A specially constructed spacer is provided when stacking oven-sections to allow proper air circulation for upper sections.

**INTERIOR CONSTRUCTION:** Oven compartment interior 47¼" x 37" x 10" (1200mm x 940mm x 254mm). Side walls, back and top, heating chamber lining shall be of ALUMINIZED STEEL.

**SHELVES:** For Model No. 1000 shall be constructed of heavy 1½" (38mm) "Rokite" supported by an angle iron frame. For Model No. 1000-S shall be constructed of No. 11 gauge (3.02mm) press-formed, reinforced and flanged steel.

**INSULATION:** Section sides shall be insulated with not less than 4" (102mm), bottoms with 1" (25.4mm), tops with 1¼" (44mm) and doors with not less than 2¼" (57mm) of vitreous fiber.

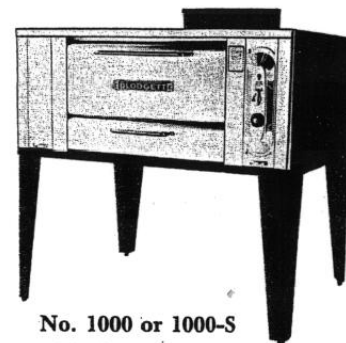
**DOORS:** Shall have concealed hinges and shall be counter-balanced without the use of springs. Burner doors shall be easily opened manually for ignition, cleaning or adjustment, without removal of any fastenings. Door handles shall be of heavy chrome plated tubular steel.

**CONTROL AND BURNER COMPONENTS:** Each section shall have 2 free-floating, easily removable duplex-tube burners. Air mixers shall have adjustable air-shutter with locking device. Main and pilot burners shall have removable fixed orifices. Main gas valve, temperature control valve and safety pilot valve shall be fully within section body and shall be easily accessible through a covered and ventilated compartment in front. Thermostat shall be of the snap throttle type and marked for 300°F (149°C) to 650°F (343°C). Safety pilots are of hydraulically actuated type.

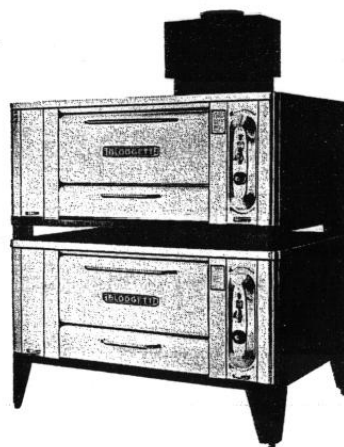
**VENTING:** Ovens shall be equipped with a draft hood when direct vented or with a draft diverter when installed under a canopy with mechanical exhaust system. Please specify type of venting.



No. 1000 or 1000-S  
with draft hood for  
direct vent



No. 1000 or 1000-S  
with draft diverter  
for canopy vent



No. Double 1000 or Double 1000-S  
with draft hood for direct vent



No. Double 1000 or Double 1000-S  
with draft diverter for canopy vent

Finish illustrated  
Stainless steel front — black finish

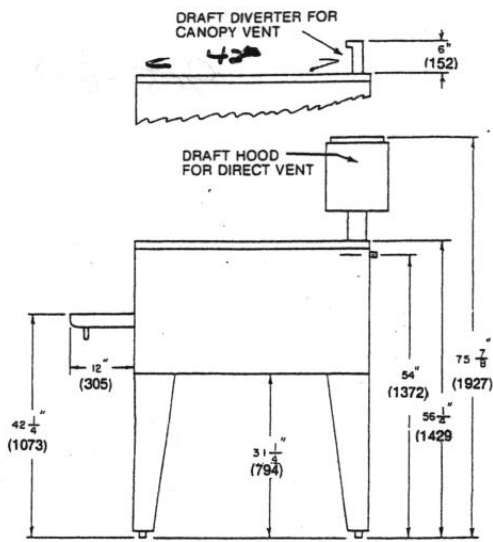
**LISTINGS:** All 1000 Series ovens are design certified by American Gas Association; are listed by National Sanitation Foundation and are approved by Canadian Gas Association.

### OPTIONAL EXTRAS AT ADDITIONAL COST:

- Stainless steel front (#430 SS, #3 finish). Balance Decorator Color finish. Decorator Colors available: Mandarin Red, Coppertone, and Platinum Gray.
- Stainless steel exterior (#430 SS, #3 finish).

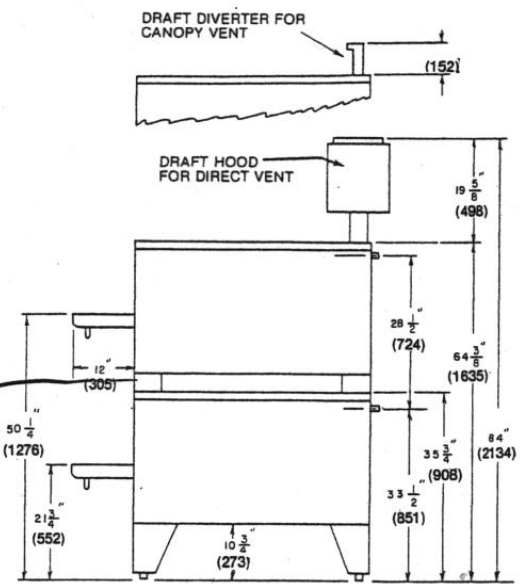
### OPTIONAL EXTRA AT NO ADDITIONAL COST:

- Centigrade Dial, 150°C to 340°C.



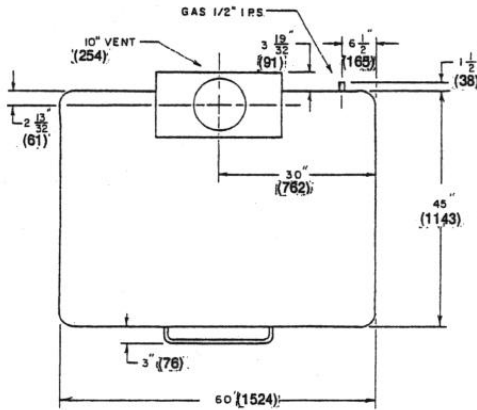
No. 1000 or 1000-S

*6" between decks*



No. Double 1000 or Double 1000-S

TOP VIEW ALL MODELS



ALL DIMENSIONS ARE BOTH INCHES AND MILLIMETERS

SIZES: The oven on the reverse of this sheet shall conform to the following general dimensions:

	No. 1000 No. 1000-S	No. Double 1000 No. Double 1000-S
No. of sections	1	2
No. of controls	1	2
No. of compartments	1	2
Size of each compartment	47 1/4" x 37" x 10" (1200mm x 940mm x 254mm)	47 1/4" x 37" x 10" (1200mm x 940mm x 254mm)
Area of each shelf	12.16 sq. ft. (1.1m <sup>2</sup> )	12.16 sq. ft. (1.1m <sup>2</sup> )
Total area of oven shelves	24.32 sq. ft. (2.2m <sup>2</sup> )	24.32 sq. ft. (2.2m <sup>2</sup> )
Door opening	32" x 10" (813mm x 254mm)	32" x 10" (813mm x 254mm)
Clearance below oven	10 3/4" (273mm)	10 3/4" (273mm)
Floor space	60" x 46 1/2" (1524mm x 1181mm)	60" x 46 1/2" (1524mm x 1181mm)
B.T.U. input each section	120,000	120,000
Minimum entry clearance	26" (660mm) (uncrated) 31" (787mm) (crated)	26" (660mm) (uncrated) 31" (787mm) (crated)
Approx. Shipping Weight 1000	760 lbs. (345kg)	760 lbs. (345kg)
Approx. Shipping Weight 1000-S	680 lbs. (308kg)	680 lbs. (308kg)
Approx. Shipping Weight Double 1000-S	1320 lbs. (599kg)	1320 lbs. (599kg)
Approx. Shipping Weight Double 1000	1520 lbs. (689kg)	1520 lbs. (689kg)
Crate size each section (2)	66" x 54" x 31" (1676mm x 1372mm x 787mm)	66" x 54" x 31" (1676mm x 1372mm x 787mm)

*wide deep high*

ESTABLISHED 1848

THE G. S. **BLODGETT** CO., INC.

*Ovens*

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