

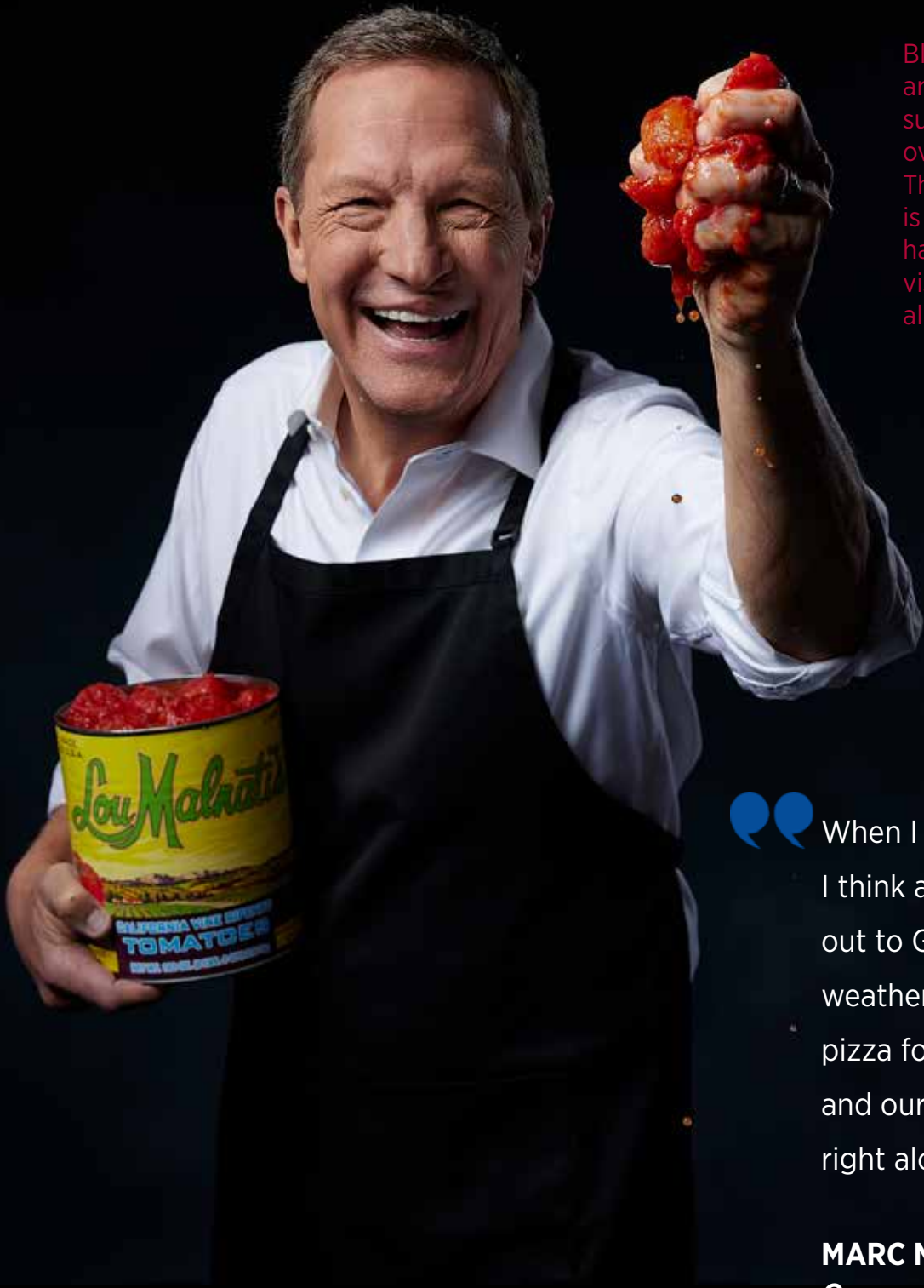
**BLODGETT**

**DECK OVENS**



**BUILT STRONGER**

**LASTS LONGER**



Blodgett double deck ovens are central to Lou Malnati's success—more than 650 ovens, as a matter of fact. That's because the oven is where the real magic happens—where Marc's vision of greatness comes alive.

“When I think about Blodgett, I think about rolling our ovens out to Grant Park in 90 degree weather where we'd make pizza for 6 hours straight ... and our ovens worked hard right along with us. ”

**MARC MALNATI**  
*Owner, Lou Malnati's Pizzeria*

THE **G.O.A.T.**

# Why Blodgett?

## SIMPLICITY, RELIABILITY & PROVEN PERFORMANCE!

Simply the best, the world's number one manufacturer of Deck Ovens. Blodgett continues to build outstanding Baking, Roasting and Pizza Ovens that offer decades of reliability making you money all day, every day.

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Battleship construction, fully welded angle iron frame for durability, providing you with years of cost effective operation

Add-a-section design allows you to start with one oven and add sections as your business grows

No electricity required for gas ovens, reducing operating costs

Large, full-size door for easy access to cooking chamber

Counterbalanced doors provide ease of operation without operator fatigue and injuries

Natural convection gentle airflow for delicate bake

Large cooking area accommodates items such as large bread loafs and roasts

Minimal repair cost with simple, reliable controls

Blodgett provides the strongest warranty in the business with a standard five-year door warranty!





Model 951



Model 961



Model 966



Model 981

# 900 Series

All 900 Series baking and roasting deck ovens are built to Blodgett's superior standards for performance, durability and longevity.

- Gas ovens with long life burners
- Standard steel deck, optional QHT Rokite deck available
- Temperature range - 200°F (93°C) to 500°F (288°C)
- Includes No Charge Performance & Installation check

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## LARGE BAKING & ROASTING OVENS

THE BASIC FOUR - The versatile large 900 series ovens come in four basic models. Each section has the same 60" x 40" footprint. Each oven can be double stacked or combined with another model in multiple configurations.

- Model 951 - one 12" high baking compartment
- Model 961 - one 7" high baking compartment
- Model 966 - one 16-1/4" high baking compartment
- Model 981 - two 7" high baking compartments

Visit [www.blodgett.com](http://www.blodgett.com) for full specifications.

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## SMALL BAKING & ROASTING OVENS

The small 900 Series Baking & Roasting ovens feature a space saving 51" x 30" footprint.

- 911 - one 7" high baking compartment. Available in single, double or triple stack.
- 901 - one 12" high baking compartment. Available in single or double stack.

Visit [www.blodgett.com](http://www.blodgett.com) for full specifications.

performance  
& reliability

## CAPACITY: Which 900 model do you need?

PAN TYPE	901 & 911	951, 961 & 966	981
10" pie tin	6	12	24
18" x 24" bun	1	2	4
9.5" x 5" bread	12	24	48
9" x 7" roll	9	16	32
19" x 4" pullman	8	14	28
13" x 16.5" cup tin	2	9	18
12" x 20" x 2.5" hotel pan	1	2	4
#200 pan	2	4	8



## BASIC FOUR STACKING CONFIGURATIONS

All four of the large 900 Series baking and roasting ovens are available in either single, double, and in the case of the 961, triple stack models.

In addition, their matching footprint allows you to mix and match these ovens in a variety of configurations.

Separate heat controls for each section permit baking and roasting at different temperatures, simultaneously, in one oven!

Model	Top	Middle	Bottom
981/951	981	—	951
981/961	981	—	961
951/966	951	—	966
981/966	981	—	966
951/961	951	—	966
961/961/951	961	961	951

**FLEXIBILITY** = the basic four



Model 1048



Model 1060 double



Model 911P

# 1048 & 1060

## LARGE PIZZA OVENS

For a heavy-duty, high volume, fast recovery gas pizza oven, you can trust 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 cooked pizza time after time.

- 10" tall door combines functionality and energy savings all in the same foot print
- Can be double stacked to optimize your production capacity
- QHT (Quick Heat Technology) Rokite deck
- Temperature range - 300°F (149°C) to 650°F (343°C)
- Includes No Charge Performance & Installation check

Visit [www.blodgett.com](http://www.blodgett.com) for full specifications.

# 911P & 961P

## SMALL PIZZA OVENS

The 911 and 961 are also 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.

- 911P can be double or triple stacked  
961P can be double stacked
- QHT (Quick Heat Technology) Rokite deck
- Temperature range - 300°F (149°C) to 650°F (343°C)
- Includes No Charge Performance & Installation check

Visit [www.blodgett.com](http://www.blodgett.com) for full specifications.



## CAPACITY: Which pizza oven do you need?

MODEL	DECK SIZE	10" PIE	14" PIE	16" PIE
1048	47-1/4" W x 36" D	12	6	5
1060	60" W x 36" D	18	8	6
911P	33" W x 22" D	6	2	2
961P	42" W x 32" D	12	5	3

Golden brown crust, fully cooked, bubbly cheese – Blodgett ovens cook our pizzas perfectly time and time again.

**MARC MALNATI**  
*Owner,*  
*Lou Malnati's Pizzeria*

# 1415

## COUNTERTOP ELECTRIC OVEN

Compact countertop design, ideal for kiosk applications!

- Can be double stacked
- (2) 20" x 20" Cordierite decks per section
- Temperature range - 150° to 500°F (66° to 260°C)
- Includes No Charge Performance & Installation check

Visit [www.blodgett.com](http://www.blodgett.com) for full specifications.



Quality  
results  
every time!

“ We use Blodgett ovens because they give us the most consistent bake. Blodgett ovens give us the best results and they don't dry out our product. ”

**MARC MALNATI**  
*Owner, Lou Malnati's Pizzeria*



## A WINNING COMBINATION FOR GOOD

### The People's GOAT and Blodgett Pizza Deck Ovens

Dylon Neumann - Owner, The Pizza Machine

Dylon doesn't just serve pizzas. He serves people. From Cookeville, Tennessee, Dylon's business model is straightforward: you order a pizza, and you decide what you pay. If you can't afford anything, you eat for free. When Cookeville was struck by tornadoes, leaving many people without food or housing, Dylon gave pizzas away for weeks and helped to feed visiting relief workers.



# GOAT.

Learn more at [www.blodgett.com/goat](http://www.blodgett.com/goat)