



MODEL 1060 Deck Oven



Project _____

Item No. _____

Quantity _____

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
- Spring assist doors with concealed hinges
- Heavy chrome plated tubular steel door handle
- 32" (794mm) black powder coated legs (for single units)
- 12" (273mm) black powder coated legs (for double units)
- Burner door opens easily for ignition, cleaning or adjustment, without removal of any fastenings
- Vitreous fiber insulation at top, back, sides, bottom and doors

INTERIOR CONSTRUCTION

- 60" x 36" x 10" (1524mm x 914mm x 254mm) oven compartment interior.
- Aluminized steel baking compartment liner
- Aluminized steel combustion chamber
- Ultra Rokite deck supported by an angle iron frame

OPERATION

- Two free-floating, easily removable duplex-tube burners
- Removable fixed orifices on main and pilot burners
- 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
- Snap throttle thermostat with temperature control range of 300°F (150°C) to 650°F (340°C)

STANDARD FEATURES

- Fahrenheit dial 300°F to 650°F
- 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.

1060 - Single/Double

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs:**
 - 12" (273mm) stainless steel legs
 - 32" (794mm) stainless steel legs
- **Flexible gas hose with quick disconnect and restraining device:**
 - 36" (914 mm)
 - 48" (1219mm)
- Stainless steel stacking crown angle leg frame assembly
- Casters
- Stainless steel crown angle trim
- Flue connector
- Vent kit

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- Centigrade dial, 150°C to 340°C
- No. 12 gauge (3.02mm) press-formed, reinforced and flanged aluminized steel deck (Model 1060-S)



BLODGETT OVEN COMPANY

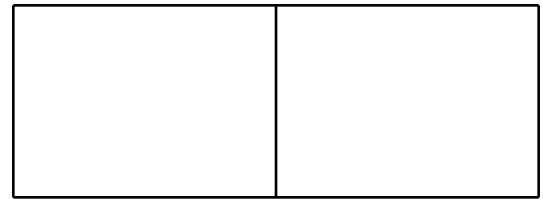
www.blodgett.com

44 Lakeside Avenue, Burlington, VT 05401

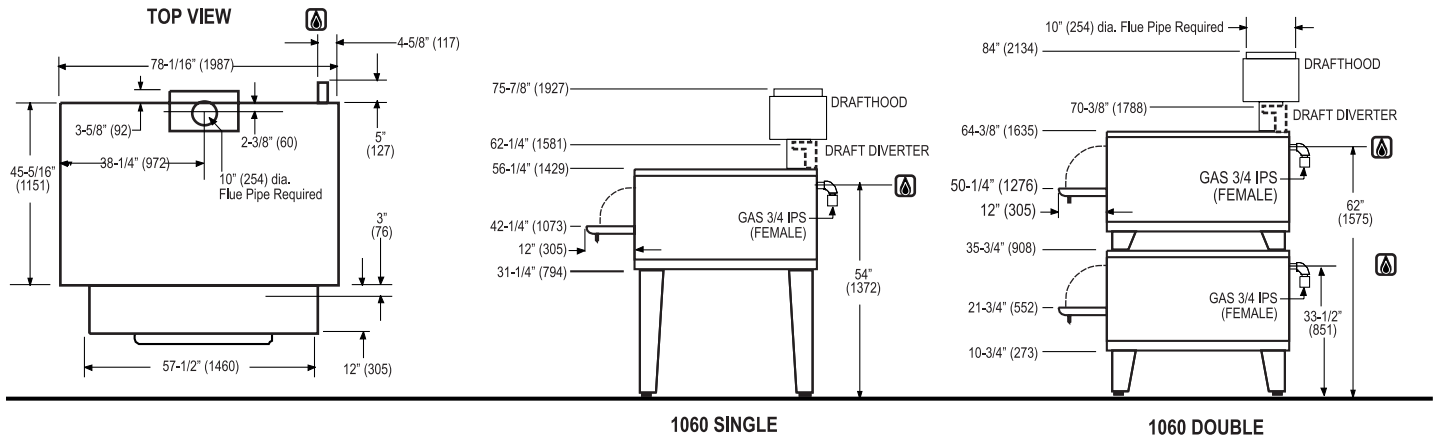
Toll Free: (800) 331-5842 • Phone: (802) 860-3700 • Fax: (802) 864-0183



MODEL 1060



APPROVAL/STAMP



SHORT FORM SPECIFICATIONS
 Provide Blodgett (single/double) deck oven, model 1060. 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 spring assisted with concealed hinges and chrome plated tubular steel handles. Separate burner door provided for ignition, cleaning and adjustment. Each baking compartment shall be 60" W x 10" H x 36" D and shall be lined with aluminized steel. Deck shall ultra rokite. Unit shall be gas heated by two (2) free-floating, easily removable, duplex-type burners controlled by a snap throttle thermostat with range of 300°F to 650°F. Each compartment provided with flue vent. Provide with two year 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:	60" (1524mm) W x 10" (254mm) H x 36" (914mm) D	
Area of each compartment:	14.6 sq. ft. (1.4m ²)	14.6 sq. ft. (1.4m ²)
Total area of oven:	29.2 sq. ft. (2.7m ²)	29.2 sq. ft. (2.7m ²)
Clearance below oven:	31-1/4" (794mm)	10-3/4" (273mm)
Floor space:	78-1/4" (1988mm) W x 46-5/16" (1176mm) D	
Product clearance:	6" from combustible and non-combustible construction	

MINIMUM ENTRY CLEARANCE:	
Uncrated	26" (660mm)
Crated	31" (787mm)

SHIPPING INFORMATION:	
Approx. Weight:	
Single:	1050 lbs. (476kg)
Double:	2100 lbs. (952kg)
Crate sizes:	
84" (2134mm) x 54" (1372mm) x 31" (787mm)	

MAXIMUM INPUT:	
1060B single	120,000 BTU/hr
1060B double	240,000 BTU/hr

- GAS SUPPLY:**
 3/4" IPS connection at rear of oven
 Manifold Pressure:
 • Natural – 3.5" W.C. min.
 • Propane – 10.0" W.C. min.
 Inlet Pressure:
 • Natural – 7.0" W.C. min. – 10.5" W.C. max.
 • Propane – 11.0" W.C. min. – 13.0" W.C. max.

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

BLODGETT OVEN COMPANY
 www.blodgett.com
 44 Lakeside Avenue, Burlington, VT 05401
 Toll Free: (800) 331-5842 • Phone: (802) 860-3700 • Fax: (802) 864-0183