

THE

BLODGETT

FAMILY OF

DECK OVENS



SIMPLICITY. RELIABILITY. PROVEN PERFORMANCE.



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.

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 loaves and roasts

Minimal repair cost with simple, reliable controls

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



GAS ROASTING OVENS



900 SERIES **BLODGETT**

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

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 for full specifications.

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 for full specifications.



951



961



966



981

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

Performance & Reliability

GAS PIZZA OVENS



1048



1060



911P



961P



1048 & 1060

BLODGETT

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 for full specifications.

911P & 961P

BLODGETT

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 for full specifications.

MB SERIES

MARSAL PIZZA OVENS

Model	Capacity*	Cooking Surface*
MB 42	(4) 18" pies	36" x 42"
MB 42 double		
MB 60	(6) 18" pies	36" x 60"
MB 60 double		
MB 866	(8) 16" pies	44" x 60"
MB 866 double		
MB 236 Slice	(2) 16" pies	24" x 36"
MB236 double		

* Per section



**M
B
4
2**

SD SERIES

MARSAL PIZZA OVENS

Model	Door Height*	Capacity*	Cooking Surface*
SD 448	7"	(4) 18" pies	36" x 48"
SD 448 double			
SD 448 triple			
SD 1048	10"	(4) 18" pies	36" x 48"
SD 1048 double			
SD 1048/SD 448	1 each		
SD 660	7"	(6) 18" pies	36" x 60"
SD 660 double			
SD 660 triple			
SD 1060	10"	(6) 18" pies	36" x 60"
SD 1060 double			
SD 1060/SD 660	1 each		
SD 866	7"	(8) 16" pies	44" x 66"
SD 866 double			
SD 866 triple			
SD 10866	10"	(8) 16" pies	44" x 66"
SD 10866 double			
SD 10866/SD 866	1 each		
SD 236 Slice oven	7"	(2) 16" pies	24" x 36"
SD 236 double			
SD 236 triple			

* Per section



**M
B
SLICE**



**S
D
1
0
4
8**

SLICE OVENS

SAME POWER, SMALL SIZE

Slice ovens have a 24" deep cooking chamber and deliver the same great bake of any MB or SD Series oven.



Full product specification sheets, CAD and Revit files are available on our website.

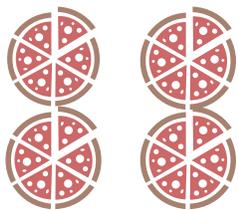


OVEN CAPACITY

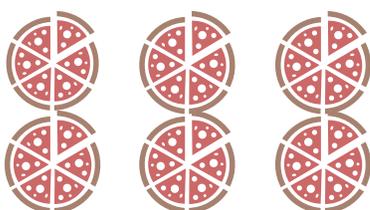
WHAT SIZE OVEN DO YOU NEED?



SVEBA DAHLEN



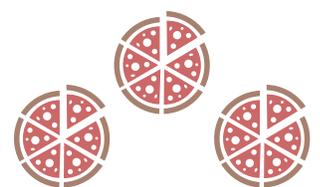
(4) 18" pies



(6) 18" pies



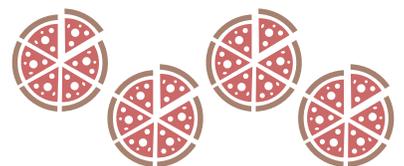
(2) 18" pies in
36" wide slice oven



(3) 18" pies in 48"
wide slice oven



(8) 16" pies



(4) 18" pies in 60" wide slice oven

Find Your Perfect Oven

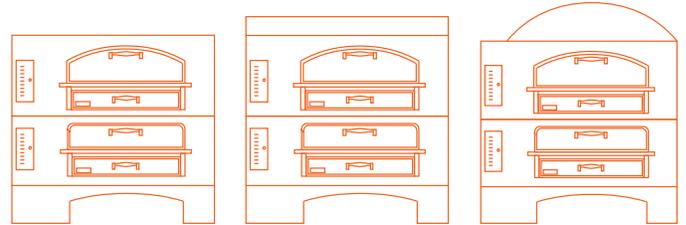
YOUR OVEN. YOUR STYLE.

MB SERIES

- The arched refractory brick-lined ceiling of the MB Series oven develops more heat synchronization, enabling the oven to maintain temperature more efficiently and evenly.
- Our double-paneled door creates an air shield, reducing heat loss and keeping your kitchen cooler. Plus, it's counter-weighted for easy, smooth door action.

SELECT YOUR TOP

Choose from the standard Flat Top, the patented Round Dome Top design or Square Dome that allows you to place pizza boxes on top of your MB oven.



SELECT YOUR FINISH

MB Series ovens are fully enclosed and can be finished to fit your restaurant's decor. Want brick? Marsal offers 2 exclusive brick finishing kits.



“Your company’s oven is one of the reasons I can so perfectly match the NY style of pizza making. Its quality is unsurpassed, and I will continue to use your brand as long as there is life in my pizza-sauce filled veins!”

Vincent Disanza Familia Pizzeria - Las Vegas, NV

MARSAL
PIZZA OVENS

SIMPLY THE BEST

SUPERIOR BURNER DESIGN

Our signature left-to-right burner design means every pie has part of the burner system directly underneath it. So your Marsal oven will heat evenly and powerfully, keeping up with you at even your busiest times!

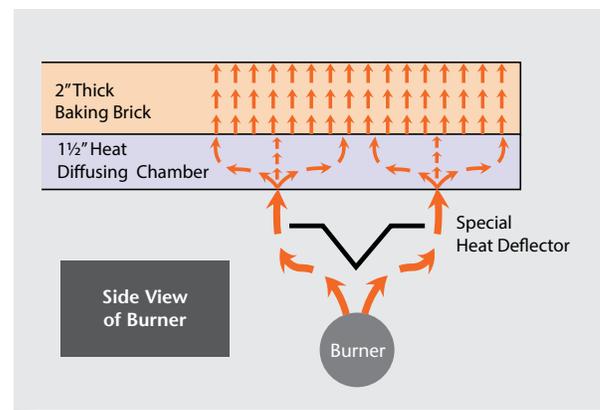
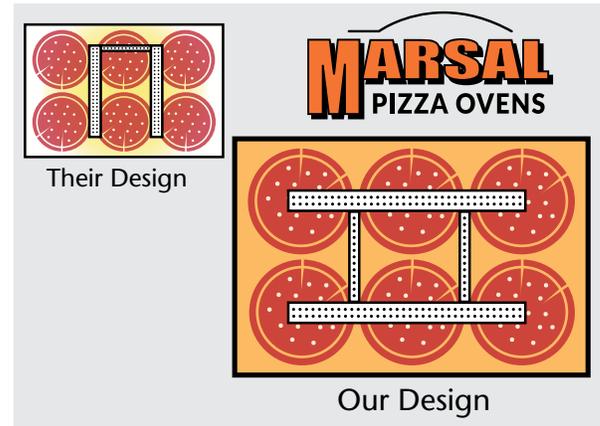
INNOVATIVE AIR CHAMBER

Our air chamber, located below the cooking surface, eliminates hotspots so there is no need to rotate pies. Heat is distributed evenly throughout the baking chamber creating the crispy, brick-oven styled crust and product that your customers love.

BAKING WITH STONE

Our 2" thick stone cooking surface has more mass than our competitor's 1½" deck.

SD SERIES



- A special side baffle system uses slots instead of circles. These slots push more heat to the center of the oven, cooking your pies evenly on the top.
- SD oven feature an innovative, spring-balanced door for easy, smooth operation. Available with 7" or 10" high doors.
- Thermostat controlled temperature from 300°F - 650°F
- Now available in single, double, and triple stack oven configurations.

WF SERIES



ENDLESS POSSIBILITIES

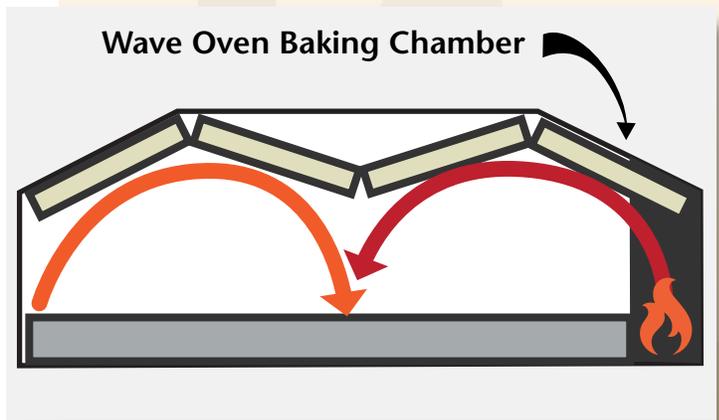
Style your oven to fit your needs. Choose the size that's right for you. Available in single ovens or stack with one of our MB Series models!

Model	Cooking Surface	BTUs
WF 42	36" x 36"	130,000
WF 42 / MB 42	(1) 36" x 36" (1) 36" x 42"	130,000 90,000
WF 60	36" x 54"	155,000
WF 60 / MB 60	(1) 36" x 54" (1) 36" x 60"	155,000 115,000



WAVE-FLAME ENGINEERING

The baking chamber is lined with refractory bricks designed to produce a "wave" of heat across the baking deck. The bricks absorb moisture and radiates a dry even heat, while the "wave" design blasts your product with heat, creating a crispy pie crust with an old-world bake.



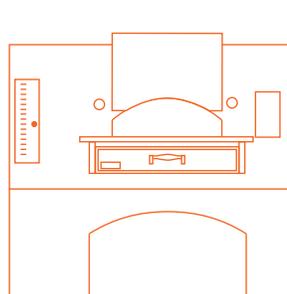
SELECT YOUR TOP AND FINISH



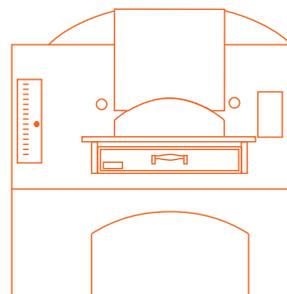
Rosebud
Brick Veneer



Whitestone
Brick Veneer



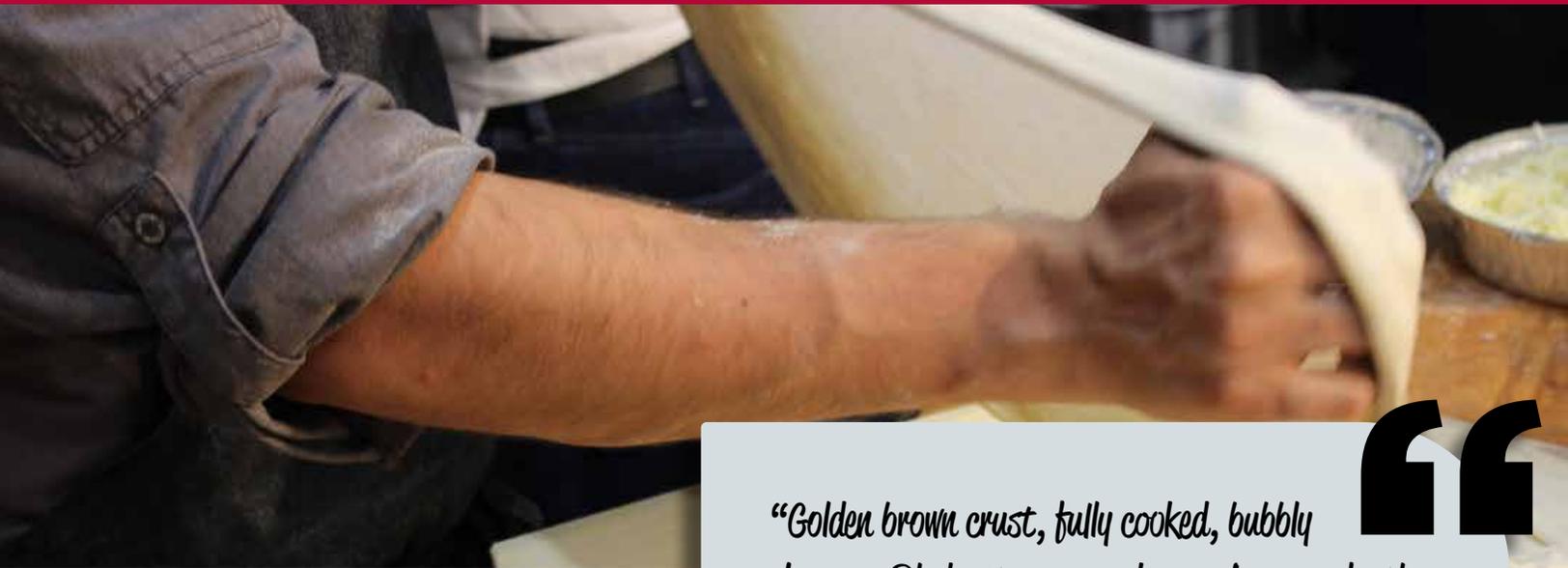
Standard
Flat Top



Optional
Round Dome

3 Minute Artisan Pies

ELECTRIC PIZZA OVENS



“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 **BLODGETT**

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 for full specifications.

Perfect Pizza Anywhere

Kiosks, convenience stores, food trucks...
Countertop electric pizza ovens - perfect pizza even when space is at a premium.



CT SERIES

COUNTERTOP



CT301 & CT302



COUNTERTOP ELECTRIC OVEN

- Easy to use, high efficiency controls with one hour timer. Located on the side, our controls will not overheat on stacked ovens.
- Quick Heat Technology™ baking stones (.625" thick) for crispy crusts
- 3.875" deck heights - 30% more room between decks than the competition
- Safe door operation - stainless steel handles are raised 3.5" from the surface of the door
- 1.75" insulated doors - 15% thicker than the competition
- Adjustable vent/slide
- Available in single and two door models

COOKING DECK

	CT301	CT302
Number of doors	1	2
Number of decks	2	4
Cooking deck	20.75" W x 20.75" D x .625" H	
Height between decks	3.875"	
18" pie capacity	2	4

Full product specification sheets, CAD and Revit files are available on our website.

DISTRIBUTED EXCLUSIVELY BY 

P601HT SVEBA DAHLEN

ELECTRIC PIZZA OVEN

Capable of High Temperature and Standard Temperature configurations

- Can be double stacked
- 42" x 28" cooking deck
- Standard temperature max - 662°F with Quick Heat Technology pizza stones
- High temperature max - 932°F with Biscotto di Sorrento pizza stones
- (6) 14" pie capacity



P602HT SVEBA DAHLEN

ELECTRIC PIZZA OVEN

Two deck unit capable of High Temperature configuration on top and Standard Temperature configuration on bottom

- (2) 42" x 28" cooking decks
- Can be configured so both decks cook at Standard Temperature with QHT pizza stones
- Both decks can be configured as High Temperature decks with Biscotto di Sorrento pizza stones (additional cost)
- (12) 14" pie capacity



Visit www.blodgett.com for full specifications.



HEATING SYSTEM



Highly efficient heat distribution in 3 zones: top, bottom and front heating results in uniform baking and produces good overall economy.

LOW MAINTENANCE COSTS



Robust, high-quality components with few moving parts make the oven extremely user-friendly, ensuring a long service life.

ENERGY EFFICIENCY



High energy efficiency thanks to our intelligent, energy-saving functions and well-insulated oven chamber.

BISCOTTO di SORRENTO



High-temperature deck with an authentic, handmade pizza stone from Italy. Made for baking at high temperatures.

LED LIGHTING



Two powerful, energy-efficient LED light sources on the left-hand side inside the oven chamber. Designed for baking at high temperatures.

SVEBA DAHLEN

THE RIGHT DOUGH AT THE RIGHT TEMPERATURE

Neapolitan pizzas are baked at up to 932°F. Dough that should be baked at high temperatures must be made with the correct properties. For example, more water is needed than in traditional pizza dough. We also recommend using TIPO 00 flour and never using sugar in the dough.

NEAPOLITAN PIZZA DOUGH

Tipo 00 wheat flour: 2.2lb
Water: 1.4lb
Sea salt: 1.2oz
Fresh yeast: 0.05oz

DECK OVEN STONE COMPARISON



SVEBA DAHLEN

METEORITE	QUICK HEAT TECHNOLOGY (QHT)*	FIRE BRICK
<p>7 minute pizza bake time</p> <p>Exceptional crust texture</p> <p>Superior rapid heat recovery during use</p> <p>Strong enough to continuously operate in temperatures up to 1200F</p> <p>Even heat distribution across entire deck</p> <p>Superior resistance to abrasion and surface wear</p> <p>Withstands cracking when water or steam are introduced at high temperatures</p> <p>No curing required, saving 6 – 7 hours of time</p> <p>Deck, meteorite – 1.5" thick</p> <p>Color - dark grey</p>	<p>Comparable bake times to Ultra Rokite but better recovery and crust</p> <p>8 minute pizza bake time but was able to recover consistently</p> <p>Crust had good crispness</p> <p>Nominal cleaning</p> <p>Minimal investment providing optimal results</p> <p>Deck, fibrament, plus quick heat technology</p> <p>Blodgett Oven – 1.5" thick</p> <p>Marsal Oven – 2" thick</p> <p>Color - light grey</p>	<p>Retains/stores heat: This allows the food to cook from all directions and maintains cooking temperature as the door is opened and closed.</p> <p>The radiant heat from the firebrick results in a more even bake, higher temps, quicker cook time, better crust and crispier toppings.</p> <p>The stones are moisture wicking, which helps to reduce moisture from the product. As well as help to insulate the cavity of the oven thereby pushing heat back down toward the product for a quicker bake.</p> <p>MB Oven – 1.5" thick</p> <p>SD Oven – 1" thick</p> <p>Color - yellow</p>
ULTRA ROKITE*	CORDIERITE*	BISCOTTI*
<p>8 minute pizza bake time</p> <p>Recovery struggled in same location</p> <p>After 12 pizzas in same location, bake time needs to be increased from 8 minutes to 10 minutes</p> <p>Less desirable bottom crust: limp</p> <p>Deck, Rokite Ultra – 1.5" thick</p> <p>S900 (2) – 1" thick</p> <p>L900 (1) – 1" thick</p> <p>Color - light grey</p>	<p>Cordierite is a non-absorbent lead-free material</p> <p>Thermal shock resistant</p> <p>Cordierite is a mineral known for its ability to handle extreme temperatures</p> <p>Extremely durable with a long life expectancy</p> <p>Color - light grey</p>	<p>Each pizza stone is manually produced in Italy, ensuring a touch of authentic Italian craftsmanship.</p> <p>Stones are post-processed ensuring a perfect fit and optimal baking environment.</p> <p>Designed to optimize heat transfer for even cooking.</p> <p>Specially crafted to withstand high temperatures, perfect for baking high-temp pizzas like the Neapolitan.</p> <p>Thickness - 1.4"</p> <p>Color - Terracotta</p> <p>Max Temp - 932°</p>

CURING THE DECK STONES

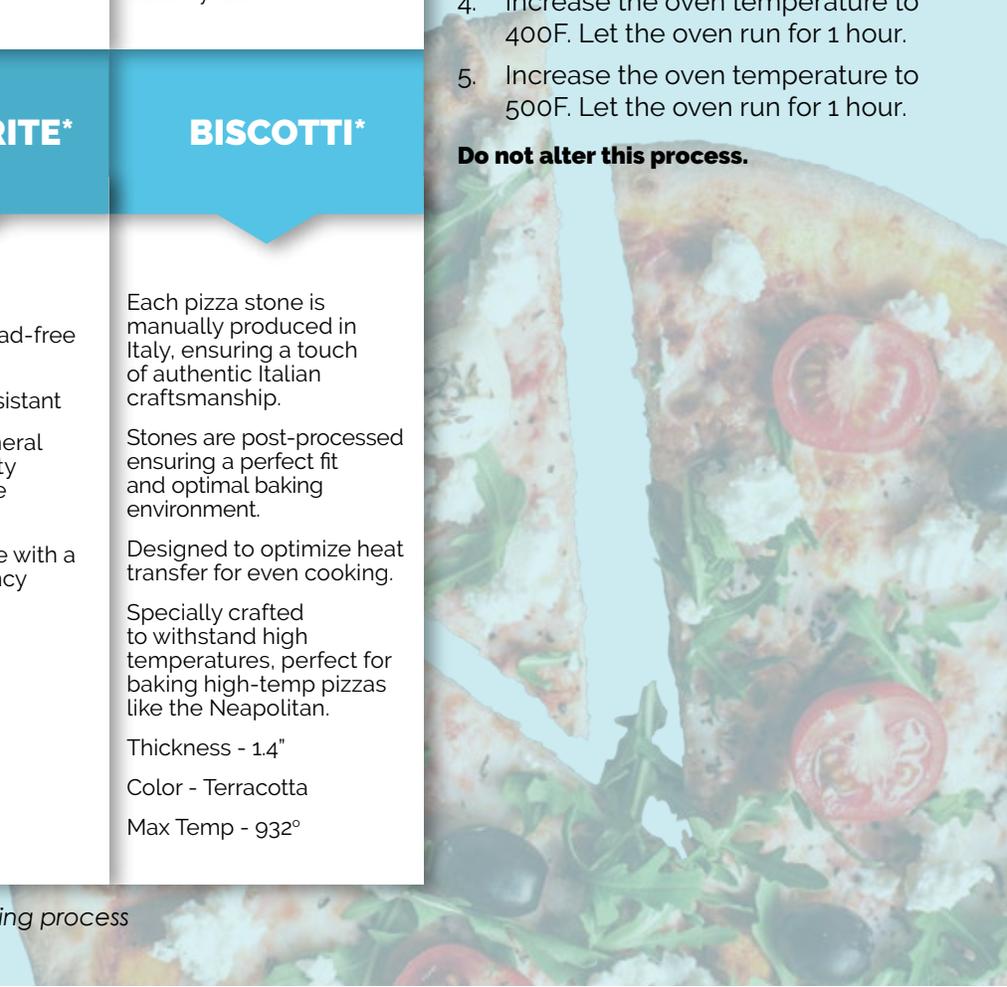
To minimize warpage and extend the life of the stones, they must be pre-dried before use.

KEEP THE OVEN DOOR CLOSED DURING THE ENTIRE PRE-DRYING PROCESS. Let the baking stones adjust to room temperature before beginning.

1. Preheat the stones with the pilot burner on for 1 hour.
2. Increase the temperature to 200°F. Let the oven run for 3 hours (For ovens with dial thermostats that range from 300F to 650F, set the dial below 300F to maintain a flame height of less than ¼".)
3. Increase the oven temperature to 300F. Let the oven run for 1 hour.
4. Increase the oven temperature to 400F. Let the oven run for 1 hour.
5. Increase the oven temperature to 500F. Let the oven run for 1 hour.

Do not alter this process.

* Deck stones will need to go through the curing process





SVEBAËDAHLEN

42 Allen Martin Drive Essex Junction, VT 05452
802-658-6600
www.blodgett.com | www.marsalsons.com