



# Blodgett Mark V-112H Modified Stainless Steel Lined Oven

## Vendor:

G.S. Blodgett Corporation  
44 Lakeside Avenue  
Burlington, VT 05401  
1-800-331-5842  
www.blodgett.com

## Specifications:

**Model:** Mark V-112H Stainless Steel Lined Oven

**Equipment Dimensions:**  
(Exterior) 72" H (with 6" legs) x 38" W x 43" D

**Power:** 440 Volts, 22 kW

**Weight:** 980 lbs

**National Stock Number:** 7310-01-326-1812  
(Double Stack)

**APL Number:** 430630007 (Double Stack)

**Note:** The oven is available in single or double stack.

## Description:

The Mark-V commercial convection oven is modified with a stainless steel interior to reduce time and labor required for cleaning. The oven was engineered in modular sections that fit through a 26" wide and 66" high hatch.

## Equipment Benefits:

- Easy to clean stainless steel interior
- Economical modified commercial oven

## Capacity:

Five full-size sheet pans 17-<sup>3</sup>/<sub>4</sub>" x 25-<sup>3</sup>/<sub>4</sub>" x 1" or four 4" steam table pans.

## Cooking Applications:

- Roasting: Beef, Pork, Poultry and Vegetables
- Baking: Pizza, Pastries, Cookies, Casseroles and Vegetables
- Reheating and Holding Food

## Point of Contact:

Systems Equipment & Engineering Team  
E-MAIL: navyfse@natick.army.mil



**Note: Single Stack Oven Pictured**

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**NATICK  
SOLDIER  
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Kansas St.  
Natick, MA  
01760  
nsc.natick.army.mil