



DualAir ELECTRIC IMPINGEMENT COUNTER TOP CONVEYOR OVENS

Job _____ Item # _____

ELECTRIC CONVEYOR OVENS

VARIABLE HEAT - VARIABLE AIR

- ☐ Model VHVA-1620E-1 Single
- ☐ Model VHVA-1620E-2 Double



Model VHVA-1620E



STANDARD FEATURES

- ☐ 6000 watts in 208v or 220v or 240v, in 1Ø or 3Ø.
- ☐ Variable-Air controls: independent operator adjustable top & bottom air velocity controls for menu versatility and flexibility without hardware changes
- ☐ Independent, operator-adjustable top and bottom heat control for perfectly balanced results.
- ☐ 150°-550°F (65°-288°C) manually-controlled, electronic thermostats
- ☐ Dual fan system with (2) 1/4 HP fan motors
- ☐ Brushless DC conveyor belt drive motor with adjustable speed control from 1 to 30 minutes
- ☐ Easily removable panels
- ☐ Front door is bottom hinged providing easy access to access to bake chamber, conveyor assembly and air plenums
- ☐ Easily front removable conveyor belt assembly
- ☐ All stainless steel exteriors
- ☐ Stainless steel crumb trays
- ☐ 4" NSF approved legs with adjustable bullet feet
- ☐ Reversible belt direction
- ☐ One year limited parts & labor warranty

SPECIFICATIONS

Electric heated, forced-air, counter top conveyor ovens. Standard features include individual and independent, operator-adjustable, top and bottom heat control and cook time / conveyor speed control.

Temperatures are adjustable from 150°F - 550°F (65°C - 288°C) while cook/bake times are adjustable from 1 to 30 minutes.

Variable Air controls allow the operator to independently adjust top and bottom air velocity, providing for menu flexibility without expensive and time-consuming hardware changes.

Standard specifications include dual fans, a re-circulating air system featuring top and bottom return air through the heating system for maximum energy efficiencies, a front access door and removable side panels for easy operator access to the front removable conveyor assembly for cleaning and service.

The 1620-E models feature a 16" wide (406mm) belt and a 20" long (508mm) cook/bake chamber. Overall conveyor length is 50" (1270mm). Overall depth is 32 7/8" (835mm), total height is 18" (457mm) with 4" NSF approved legs. Models 1620-E have 6,000 watts per oven in 208v or 220v or 240v, 1Ø or 3Ø.

The 1620-E features adjustable product clearance heights up to 3 5/8" (92mm) and may be stacked 3-high.

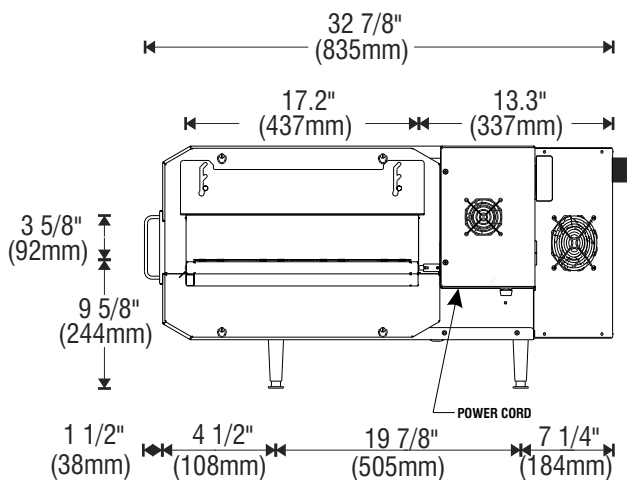
One year limited parts and labor warranty.

OPTIONS & ACCESSORIES

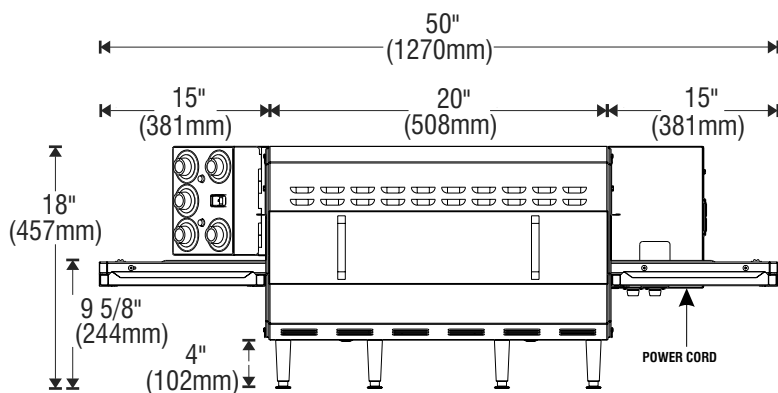
- ☐ Enter and Exit trays
- ☐ Product stops
- ☐ Stainless steel stands with or without casters
- ☐ Stacking kit - n/c when ordering double decks
- ☐ Teflon coated belt
- ☐ 2-year parts & labor warranty

CERTIFICATIONS

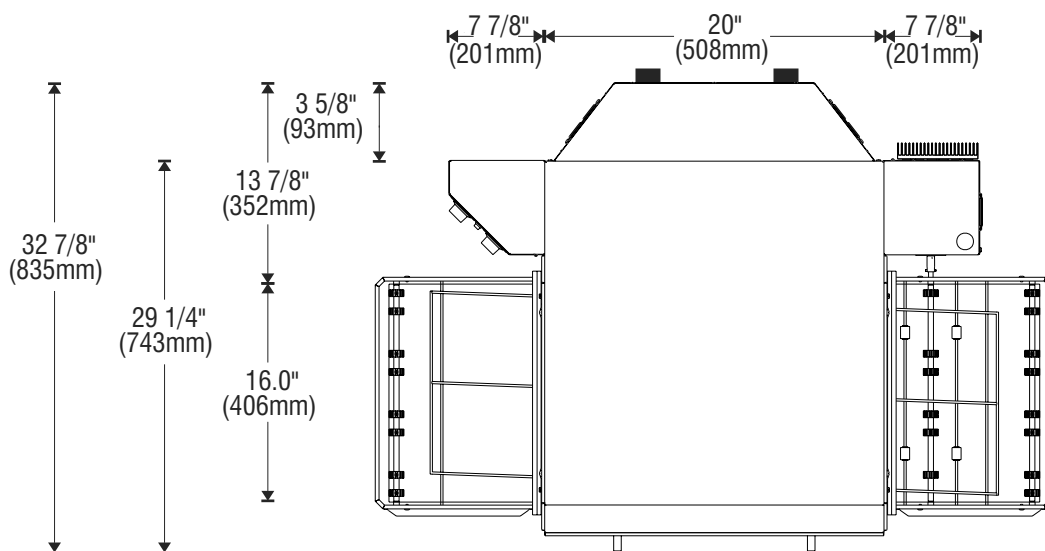




SIDE VIEW



FRONT VIEW



TOP VIEW

ALL DIMENSIONS NOMINAL • NOTE: Overall depth excludes 5/8" (16mm) rubber bumpers

SHIPPING INFORMATION

Model	Shipping Wt		Carton Dimensions				Crate Size	
	Lbs.	Kilos	Width Inches mm	Depth Inches mm	Height Inches mm		Cubic Feet	Cubic Meter
1620-E	300	136	38 965	52 1321	25 635		29	.83

Under 500 lbs = Shipping Class # 85

POWER SUPPLY

Model	WATTS	VOLTAGE	PHASE	AMPS		NEMA Plug #			
				1 Phase	3 Phase	USA	Canada	UK	Europe
1620-E	6,000	208	1	28.8	—	6-50P	6-50P	—	—
1620-E	6,000	208	3	—	20.0	L15-30P	L15-30P	—	—
1620-E	6,000	220	1	22.0	—	6-50P	6-50P	—	—
1620-E	6,000	220	3	—	18.0	L15-30P	L15-30P	—	—
1620-E	6,000	240	1	25.0	—	6-50P	6-50P	—	—
1620-E	6,000	240	3	—	17.0	L15-30P	L15-20P	—	—

Each oven requires a separate electrical connection — 3 Phase and Export Voltages No Line Cord

Model 1828 available in 1Ø or 3Ø non-convertible



6-50P



L15-30P

SPECIFICATIONS

Model	Belt Width		Cooking Length		Conveyor Length		Chamber Height		Overall Dimensions					
	Inches	mm	Inches	mm	Inches	mm	Inches	mm	Width Inches mm	Depth Inches mm	Height* Inches mm			
1620-E	16	406	20	508	50	1270	3 5/8	92	50 1270	32 7/8 835	18 457			

*Height includes 4" (102mm) NSF approved legs with adjustable bullet feet

MINIMUM CLEARANCES

	Non-Combustible Construction		Combustible Construction	
	Inches	mm	Inches	mm
Left Side	0	0	0	0
Right Side	0	0	0	0
Rear	0	0	0	0

