

DualAir ELECTRIC IMPINGEMENT COUNTER TOP CONVEYOR OVENS



Model VHVA-1828E

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 1828-E models feature a 18" wide (457mm) belt and a 28" long (711mm) cook/bake chamber. Overall conveyor length is 56" (1422mm). Overall depth is 38 7/8" (982mm), total height is 20" (508mm) with 4" NSF approved legs. Models 1828-E have 12,000 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 2-high.

One year limited parts and labor warranty.



ELECTRIC CONVEYOR OVENS

VARIABLE HEAT - VARIABLE AIR

- Model VHVA-1828E-1 Single
- Model VHVA-1828E-2 Double



Restaurant Equipment Worldwide
Toll Free: 877.FOR.OVEN
International: +1 859.885.1988

STANDARD FEATURES

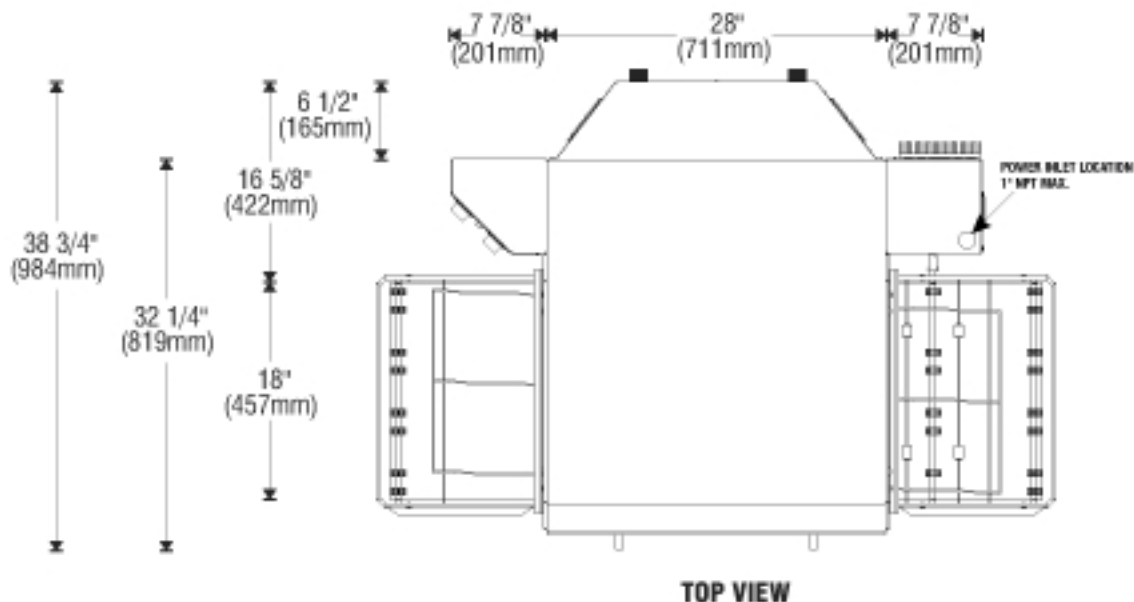
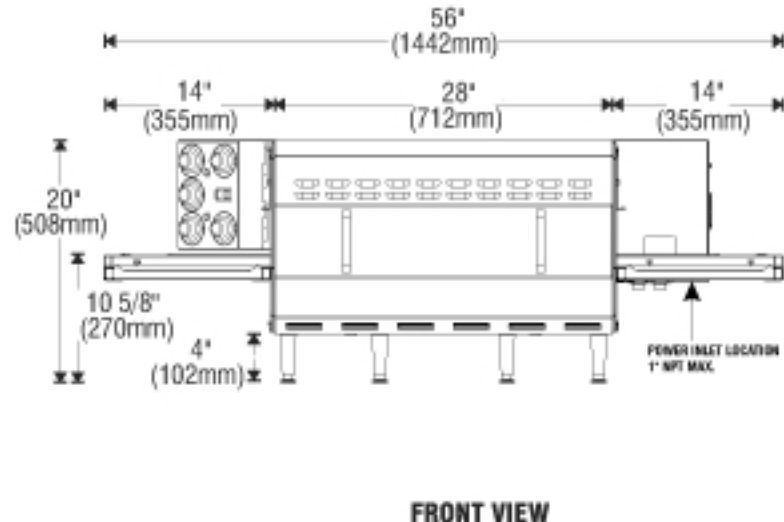
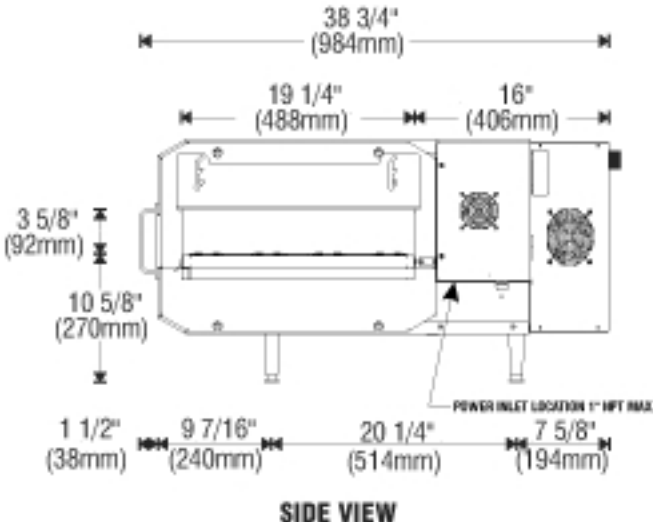
- 12000 watts in 208v or 220v or 240v, in 1Ø or 3Ø.
- Variable-Air controls: independent operator adjustable top & bottom air velocity controls for menu versatility and flexibility without hardware changes
- Independent, operator-adjustable top and bottom heat control for perfectly balanced results.
- 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

OPTIONS & ACCESSORIES

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

CERTIFICATIONS





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

SHIPPING INFORMATION

Model	Shipping Wt.		Carton Dimensions				Crate Size	
	Wt.	Kilos	Width Inches / mm	Depth Inches / mm	Height Inches / mm	Color Feet	Color Meter	
1828-E	360	164	45 / 1143	58 / 1473	25 / 635	38	1.07	

Order 508 lbs = Shipping Class # 86

POWER SUPPLY

Model	WATTS	VOLTAGE	PHASE	AMPS		IEMM Plug #		UK	Europe
				1 Phase	3 Phase	USA	Canada		
1828-E	12,000	208	1	58.6	—	—	—	—	—
1828-E	12,000	208	3	—	41.2	—	—	—	—
1828-E	12,000	220	1	56	—	—	—	—	—
1828-E	12,000	220	3	—	36	—	—	—	—
1828-E	12,000	240	1	51.7	—	—	—	—	—
1828-E	12,000	240	3	—	35.7	—	—	—	—

Each oven requires a separate electrical connection — 2 Phase and Export Ratings No Over Cook

Model 1828 available in 18" or 30" non-convertible

SPECIFICATIONS

Model	Belt Width		Cooking Length		Cannery Length		Chamber Weight		Overall Dimensions			
	Inches	mm	Inches	mm	Inches	mm	Inches	mm	Width Inches / mm	Depth Inches / mm	Height Inches / mm	
1828-E	18	457	28	711	56	1442	3 5/8	92	56 / 1442	38 7/8 / 987	20 / 508	

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

Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification.