



DualAir GAS IMPINGEMENT COUNTER TOP CONVEYOR OVENS



Model VH-1828G-1

SPECIFICATIONS

Gas 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 - 600°F (65°C - 316°C) while cook/bake times are adjustable from 1 to 36 minutes.

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-G 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-G have 50,000 BTUH per oven in 115v, 1Ø.

The 1828-G features adjustable product clearance heights up to 3 5/8" (92mm) and may be stacked 3-high.

One year limited parts and labor warranty.



Pizzaovens.com

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GAS CONVEYOR OVENS

VARIABLE HEAT

- ☐ Model VH-1828G-1 Single
- ☐ Model VH-1828G-2 Double
- ☐ Model VH-1828G-3 Triple

STANDARD FEATURES

- ☐ 50,000 BTUH in 115v, in 1Ø
- ☐ Independent, operator-adjustable top and bottom heat control for perfectly balanced results.
- ☐ 150°-600°F (65°-316°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 36 minutes
- ☐ Easily removable outer panels
- ☐ Front door is bottom hinged providing easy 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 - n/c when ordering double or triple decks
- ☐ Teflon coated belt
- ☐ 2-year parts & labor warranty

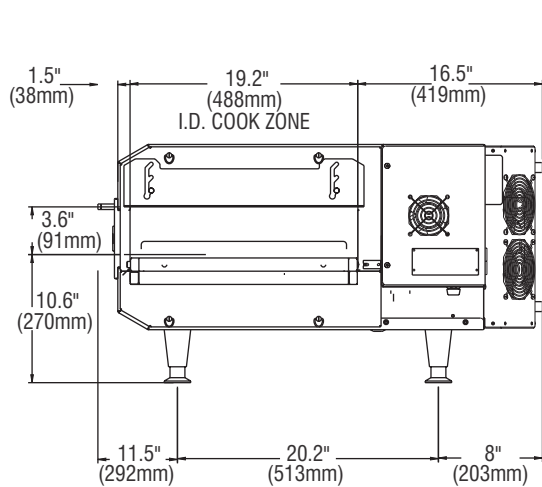
CERTIFICATIONS



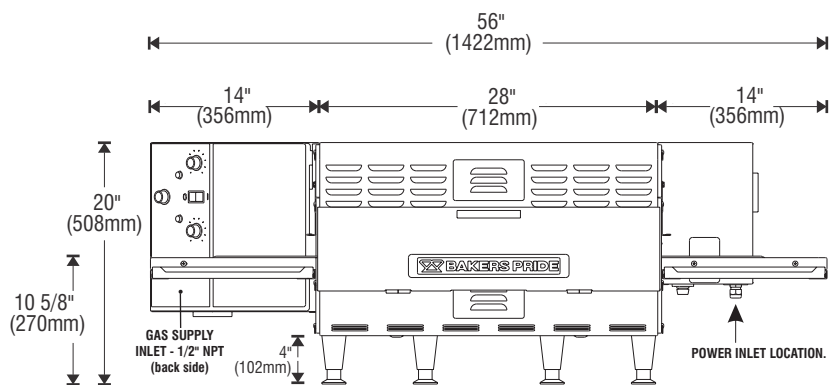
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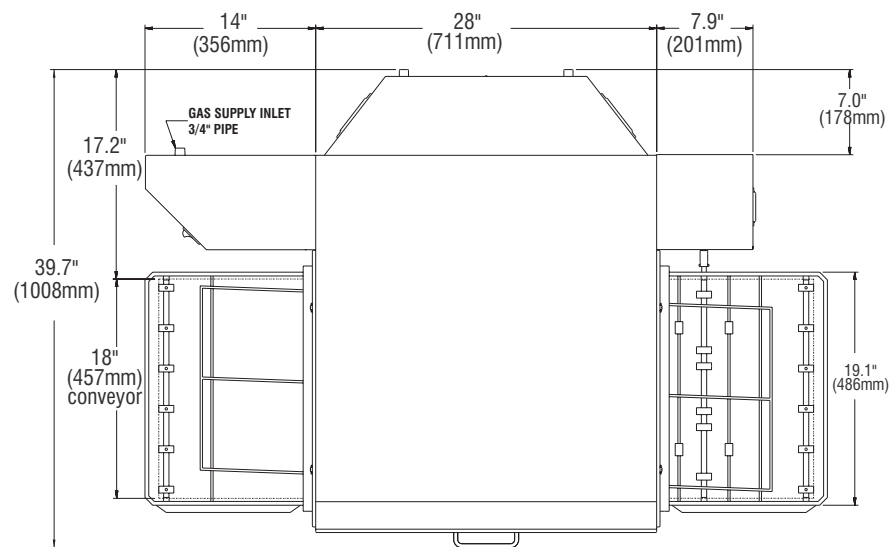
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SIDE VIEW



FRONT VIEW



TOP VIEW

ALL DIMENSIONS NOMINAL

SHIPPING INFORMATION

Model	Shipping Wt		Carton Dimensions						Crate Size	
	Lbs.	Kilos	Width Inches	mm	Depth Inches	mm	Height Inches	mm	Cubic Feet	Cubic Meter
1828-G	360	164	61	1549	45	1143	25	635	38	1.07

Under 500 lbs = Shipping Class # 85

POWER SUPPLY

Model	BTUH	VOLTAGE	PHASE	AMPS 1 Phase
1828-G	50,000	120	1	8

Each oven requires a separate gas & electrical connection

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
1828-G	18	457	28	711	56	1422	3 5/8	92	56	1422	39 3/4	1010	20	508

*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



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