



S1820E

MODEL S1820E Electric Conveyor Oven



Project _____
Item No. _____
Quantity _____

Blodgett conveyor oven with 18" (457mm) wide belt and 20" (508mm) baking zone length. Single, double or triple stack models are available.

EXTERIOR CONSTRUCTION

- Stainless steel front, top and sides

INTERIOR CONSTRUCTION

- Stainless steel air flow plate on top and bottom
- 18" (457mm) stainless steel wire mesh conveyor belt
- Two single inlet blowers behind the heat source for air circulation, supplying top and bottom air flow

OPERATION

- Heat transferred through forced directed hot air impingement
- Open vented baking compartment
- Watlow Firebar® resistance heating element
- Solid state digital controls to display set point and actual temperature as well as belt speed
- Two blower motors with thermal overload protectors
- One blower area cooling fan
- 1-10 minute bake time

STANDARD FEATURES

- Patented energy efficient system that improves cooking results and saves energy
- Solid state controls
- 4" (102mm) legs
- One 6" (152mm) and one 12" (305mm) extension tray
- Field reversible belt direction
- Removable belt assembly
- 6ft cord with NEMA #L6-50 plug for 208V and 240V (cord for 380V and 480V not provided)
- One year parts & labor warranty*

OPTIONS AND ACCESSORIES (AT ADDITIONAL CHARGE)

- Stand with casters
 - 25" for single or double stack
 - 12" for triple stack
- One year additional extended warranty*



* For all international markets, contact your local distributor.

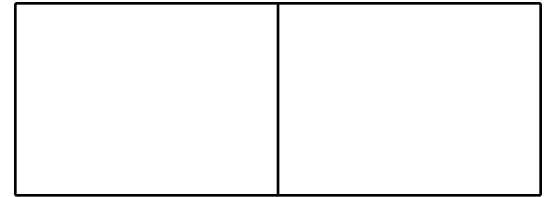
BLODGETT OVEN COMPANY

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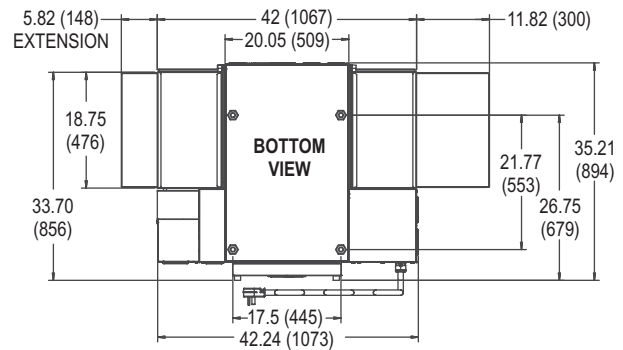
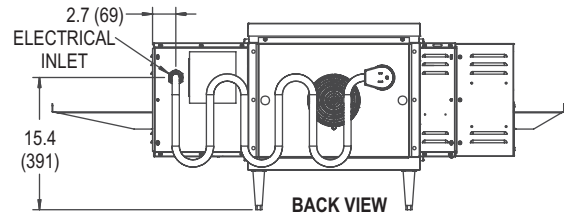
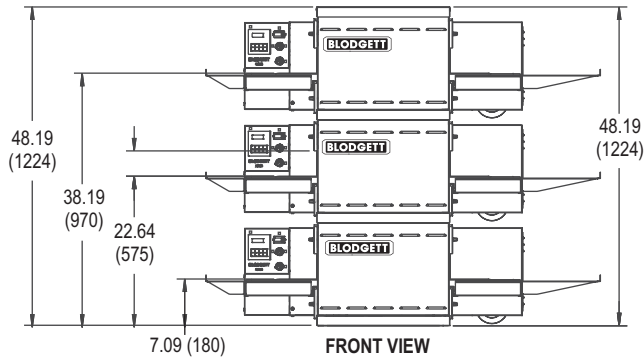
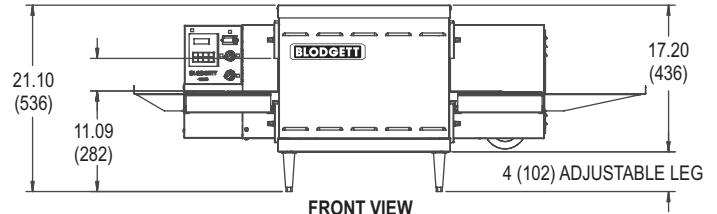
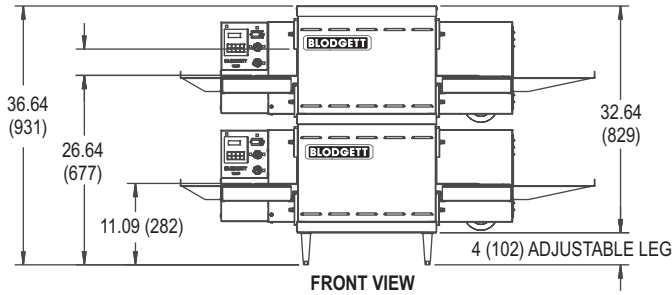


MODEL S1820E



APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)



SHORT FORM SPECIFICATIONS

Provide Blodgett model S1820E conveyor oven. Unit shall be electrically heated and shall cook by means of forced, heated air. Unit shall be (single/double/triple) deck supported by (specify stand type from options list). Each deck shall be fully independent, of stainless steel construction, and fully insulated on all sides. Provide with electrically heated baking compartment with two blowers to evenly distribute heat across baking zone. Conveyor belt shall be 18" (457mm) wide and constructed of stainless steel wire mesh; baking zone length shall be 20" (510mm). Side mounted control panel shall be solid state with 550°F (288°C) maximum thermostat and digital display of adjustable belt speed. Provide options and accessories as indicated.

DIMENSIONS:

Floor space	38" (965mm) W x 42" (1075mm) L
Product clearance	2-1/4" to 3-3/4" (57 to 95mm) adjusts in 1/2" (13mm) increments
Combustible wall clearance	0" (0mm) left side, right side and rear
Belt width	18" (455mm)
Baking zone length	20" (510mm)

POWER SUPPLY:

V.A.C.	Hz	Phase	KW	Amperes
DOMESTIC				
208	50/60	1	8.3	39.9
230-240	50/60	1	7.6-8.3	33-34.6
480	50/60	1	8.3	17.3
CE MODEL				
230/240	50/60	1	7.6-8.3	35-36.5
230/400	50/60	1	8.3	23.8
380	50/60	3	8.3	21.8 (L1, L2, L3 & N)

MAXIMUM INPUT:

Single	8.3 KW
Double	16.6 KW
Triple	24.9 KW

MINIMUM ENTRY CLEARANCE:

Uncrated	16" (407mm)
Crated	24" (610mm)

SHIPPING INFORMATION:

Approx. Weight:

Single:	325 lbs. (147.2 kg)
Double:	650 lbs. (294.48 kg)
Triple:	975 lbs. (442.25 kg)

Crate sizes:

46" L x 39" W x 29" H (1168 x 991 x 737 mm)

NOTE: Blodgett Oven, in accord with its policy to continually improve its products, reserves the right to change materials or specifications without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.

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