



MT1828E

MODEL MT1828E Electric Conveyor Oven



Project _____

Item No. _____

Quantity _____

BLODGETT conveyor oven with 18" (457mm) wide belt and 28" (711mm) baking zone length. Single, double or triple stack models are available. All data is shown per oven section, unless otherwise indicated.

EXTERIOR CONSTRUCTION

- Stainless steel front, top and sides
- Aluminized steel back and bottom
- 2" (51mm) Vitreous fiber insulation at bottom, back and top
- Ceramic fiber insulation at blower installation

INTERIOR CONSTRUCTION

- Aluminized steel nozzles and bottom surface
- Adjustable aluminized steel air flow plate at top
- 18" (457mm) stainless steel wire mesh conveyor belt
- Two single inlet blowers above the heater for air circulation

OPERATION

- Heat transferred through forced convection (impingment)
- Open vented baking compartment
- Tubular resistance heating element
- Integral or remote microprocessor based controls with solid state 600°F (315.5°C) maximum thermostat and belt speed control with digital display
- Two blower motors (1/8 HP minimum) with thermal overload protectors
- Four blower area cooling fans
- 2-14 minute bake time

STANDARD FEATURES

- Computerized end mounted controls
- Belt direction: (must specify)
 - left to right right to left
- Product stops
- 24" (610mm) stand with casters and lower shelf
- Oven start-up
- Removable single unit belt assembly
- One year parts & labor warranty*

* For all international markets, contact your local distributor.

OPTIONS AND ACCESSORIES
(AT ADDITIONAL CHARGE)

- Triple stack base with casters
- 12" (304mm) Shelf extension
- One year additional extended warranty

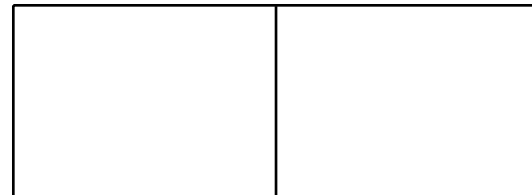
OPTIONS AND ACCESSORIES
(AT NO ADDITIONAL CHARGE)

- Remote computerized control

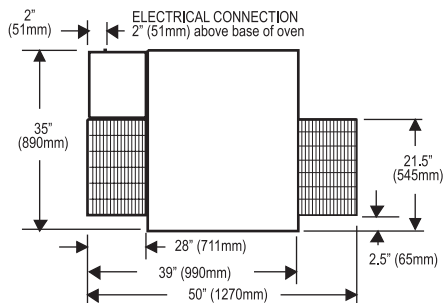




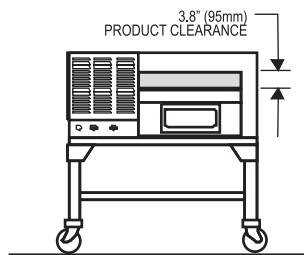
MODEL MT1828E



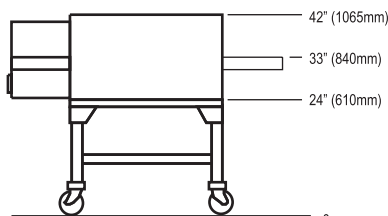
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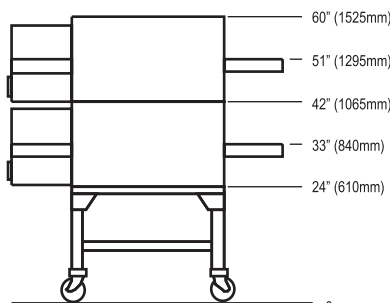
TOP VIEW



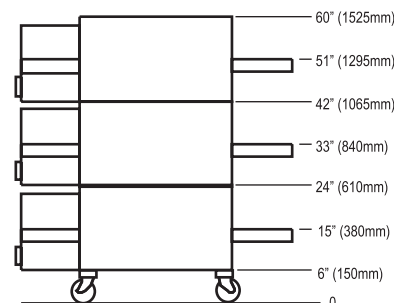
END VIEW



SIDE VIEW



SIDE VIEW



SIDE VIEW

SHORT FORM SPECIFICATIONS

Provide Blodgett conveyor model MT1828E conveyor oven. Unit shall be electrically heated and shall cook by means of forced, heated air impingement. 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" (455mm) wide and constructed of stainless steel wire mesh; baking zone length shall be 28" (710mm). Side mounted control panel shall be solid state with 600°F (315.5°C) maximum thermostat and digital display of adjustable belt speed. Provide start-up inspection service by a factory authorized service agent. Provide options and accessories as indicated.

DIMENSIONS:

- Floor space 35" (890mm) W x 50" (1270mm) L
- Product clearance 3.75" (95mm)
- Combustible wall clearance 0" (0mm)
- Belt width 18" (455mm)
- Baking zone length 28" (710mm)

MAXIMUM INPUT:

- Single 11 KW
- Double 22 KW
- Triple 33 KW

MINIMUM ENTRY CLEARANCE:

- Uncrated 18" (457mm)
- Crated 25" (635mm)

POWER SUPPLY:

V.A.C.	Hz	Phase	K.W.	Amperes			
				L1	L2	L3	N
DOMESTIC							
208	60	1	11	52	52	-	-
240	60	1	11	45	45	-	-
208	60	3	11	30	30	30	-
240	60	3	11	26	26	26	-
CE MODEL							
230	50	1	11	45	-	-	45
230/400	50	3N	11	15	15	15	-

SHIPPING INFORMATION:

- Approx. Weight:** Crated Uncrated
- Single: 450 lbs. (204 kg) 320 lbs. (145 kg)
- Double: 900 lbs. (407 kg) 640 lbs. (291 kg)
- Triple: 1350 lbs. (611 kg) 960 lbs. (436 kg)
- *Add: 140 lbs. (64 kg) when ordered with stand and frame.
- Crate sizes:**
- 58" L x 24" W x 54" H (1473 x 610 x 1372 mm)

This oven contains a mercury relay. DO NOT put mercury relay in trash. Relay must be recycled or disposed of as hazardous waste.

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.

BLODGETT OVEN COMPANY

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