



MODEL MT1828E

Electric Conveyor Oven



OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- ☐ Triple stack base with casters
- ☐ 12" (304mm) Shelf extension
- ☐ Side loading glass door
- ☐ One year additional extended warranty

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- ☐ Remote computerized control

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 (impingement)
- 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

STANDARD FEATURES

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

* For all international markets, contact your local distributor.



MT1828E

BLODGETT OVEN COMPANY

www.blodgett.com

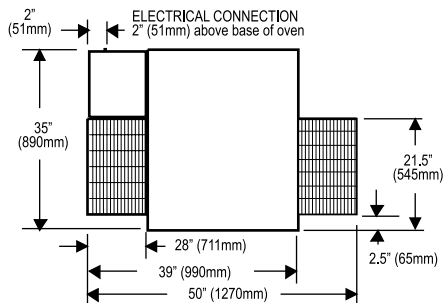
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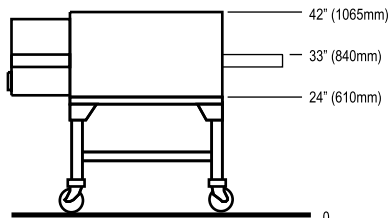


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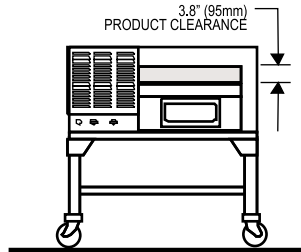
APPROVAL/STAMP



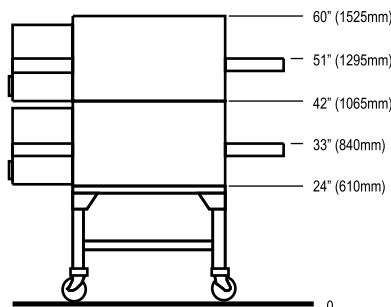
TOP VIEW



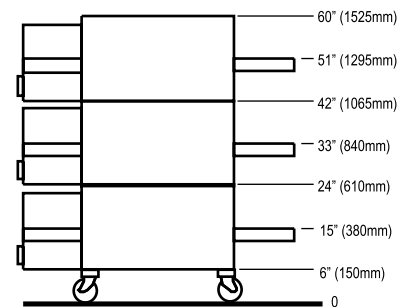
SIDE VIEW



END 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)

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	-

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

MAXIMUM INPUT:

Single	11 KW
Double	22 KW
Triple	33 KW

MINIMUM ENTRY CLEARANCE:

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

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:

23-1/4" (591mm) x 54-1/2" (1384mm) x 58" (1473mm)

NOTE: The company reserves the right to make substitutions of components without prior notice

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