



S1820

MODEL S1820 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
- Mineral wool insulation at blower, heater installation and bottom

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 convection (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

STANDARD FEATURES

- Solid state manual controls
- 4" (102mm) legs
- Base for single/double stack units
- Base for triple stack unit
- One 6" (152mm) and one 12" (305mm) extension tray
- Belt direction: (must specify)
 - left to right right to left
- Product stop
- NEMA #650 Cord for 208V and 240V (not cord for 380V and 480V)
- Removable belt assembly
- One year parts & labor warranty*

* For all international markets, contact your local distributor.

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

Stands

- Stand w/casters for single or double stack
- Stand w/casters for triple stack
- One year additional extended warranty*



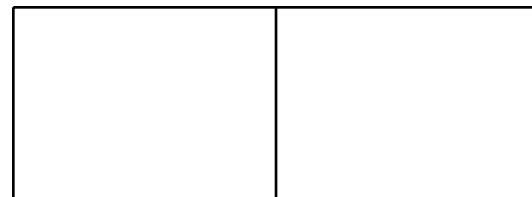
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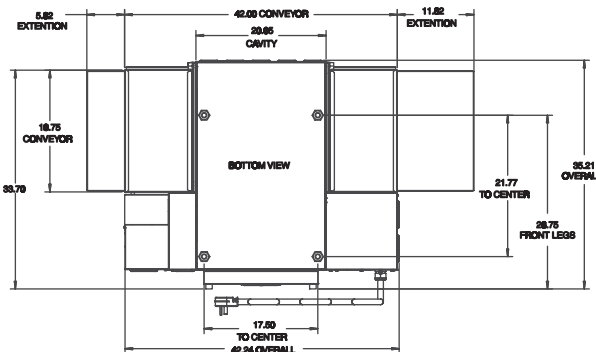
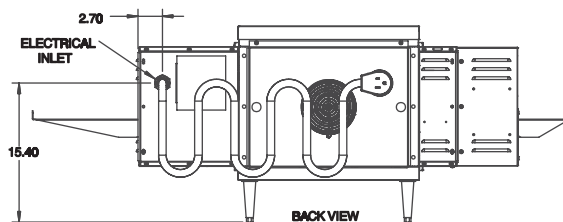
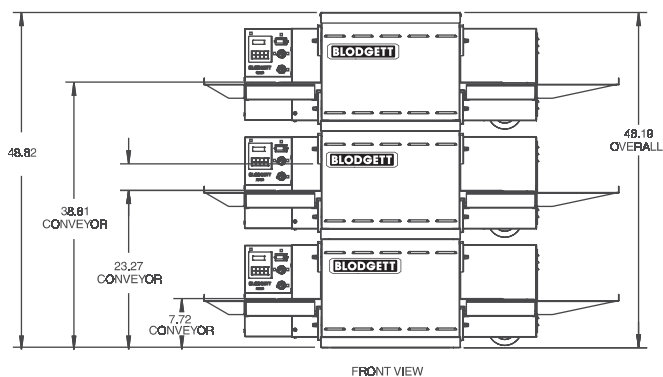
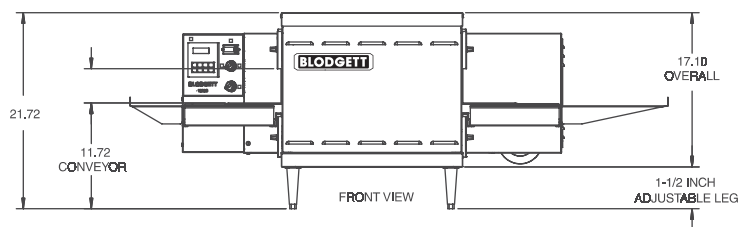
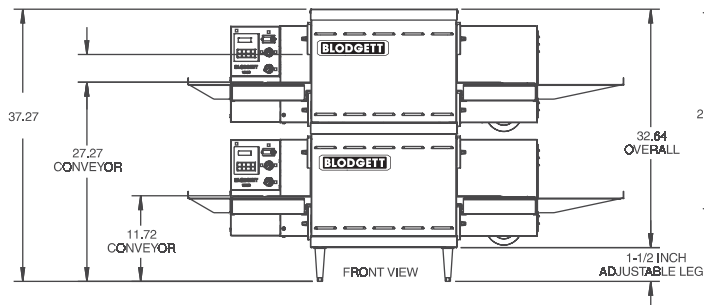
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MODEL S1820



APPROVAL/STAMP



SHORT FORM SPECIFICATIONS

Provide Blodgett model S1820 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	35" (889mm) W x 42" (1075mm) L
Product clearance	2-1/4" to 3-3/4" (57 to 95mm) adjusts in 1/2" increments
Combustible wall clearance	0" (0mm)
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

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:

21" (533mm) W x 45" (1143mm) L x 32" (812mm) H

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

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