



MT1820E

MODEL MT1820E Electric Conveyor Oven

Project _____

Item No. _____

Quantity _____

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



EXTERIOR CONSTRUCTION

- Stainless steel front, top and sides
- Aluminized steel back and bottom
- Vitreous fiber insulation at bottom, back, top and sides
- Ceramic fiber insulation at blower and heater installations

INTERIOR CONSTRUCTION

- Aluminized steel air flow plate at top and bottom
- 18" (457mm) stainless steel wire mesh conveyor belt
- Two single inlet blowers behind the heat source for air circulation, independently supplying top and bottom air flow
- Chimney kit for cooling fan vents

OPERATION

- Heat transferred through forced convection (impingement)
- Open vented baking compartment
- Tubular resistance heating element
- Integral controls with solid state 550°F (288°C) maximum thermostat and belt speed control with digital display, 1 - 12 minute cook time
- Two blower motors with thermal overload protectors
- Four blower area cooling fans

STANDARD FEATURES

- Front mounted solid state manual controls
- Belt direction: (must specify)
 - left to right right to left
- Product stop
- NEMA #650 Cord with receptacle
- Removable single unit belt assembly
- One year parts & labor warranty*

* For all international markets, contact your local distributor.

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- 12" (305mm) Shelf extension
- 4" (102mm) legs
- 24" (610mm) stand with casters
- One year additional extended warranty*



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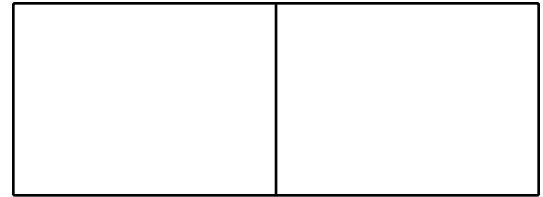
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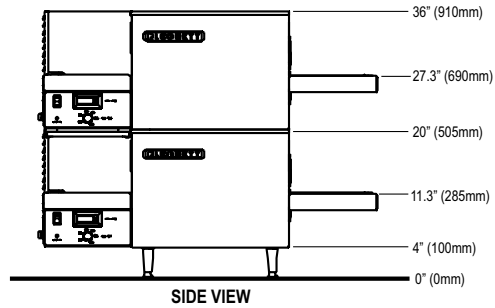
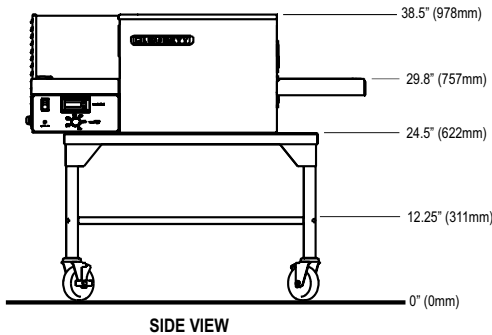
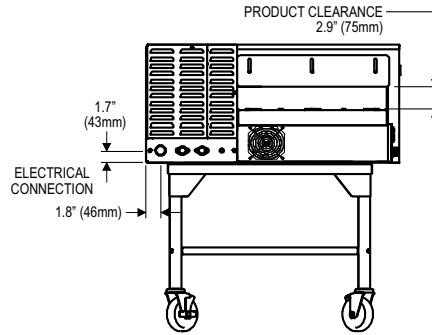
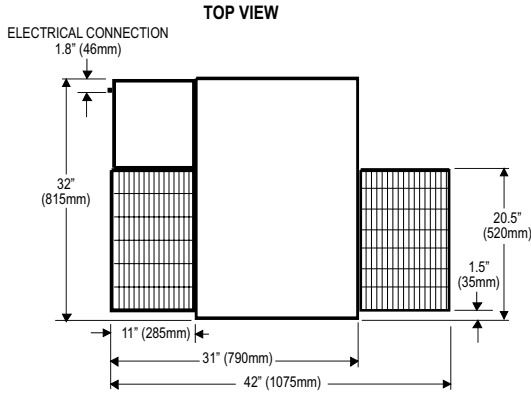
Toll Free: (800) 331-5842 • Phone: (802) 860-3700 • Fax: (802) 864-0183



MODEL MT1820E



APPROVAL/STAMP



SHORT FORM SPECIFICATIONS

Provide Blodgett model MT1820E conveyor oven. Unit shall be electrically heated and shall cook by means of forced, heated air. Unit shall be (single/double) 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	32" (815mm) W x 42" (1075mm) L
Product clearance	3" (76mm)
Combustible wall clearance	0" (0mm)
Belt width	18" (455mm)
Baking zone length	20" (510mm)

POWER SUPPLY:

V.A.C.	Hz	Phase	K.W.	Amperes			
				L1	L2	L3	N
DOMESTIC							
208	60	1	8	38	38	-	-
240	60	1	8	33	33	-	-
INTERNATIONAL							
220	50	1	8	36	36	-	-
CE MODEL							
230	50	1	8	34	-	-	34
230/400	50	3N	8	12	12	12	1

MAXIMUM INPUT:

Single	8 KW
Double	16 KW

MINIMUM ENTRY CLEARANCE:

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

SHIPPING INFORMATION:

Approx. Weight:	Crated	Uncrated
Single:	350 lbs. (158 kg)	310 lbs. (140 kg)
Double:	700 lbs. (316 kg)	620 lbs. (280 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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