



DualAir GAS IMPINGEMENT COUNTER TOP CONVEYOR OVENS

Job _____ Item # _____

GAS CONVEYOR OVENS



Model VH-1828G-1

SPECIFICATIONS

Gas heated, forced-air, counter top conveyor ovens. Standard features include individual and independent, operator-adjustable, top and bottom heat control and cook time / conveyor speed control.

Temperatures are adjustable from 150°F - 600°F (65°C - 316°C) while cook/bake times are adjustable from 1 to 36 minutes.

Standard specifications include dual fans, a re-circulating air system featuring top and bottom return air through the heating system for maximum energy efficiencies, a front access door and removable side panels for easy operator access to the front removable conveyor assembly for cleaning and service.

The 1828-G models feature a 18" wide (457mm) belt and a 28" long (711mm) cook/bake chamber. Overall conveyor length is 56" (1422mm). Overall depth is 38 7/8" (982mm), total height is 20" (508mm) with 4" NSF approved legs. Models 1828-G have 50,000 BTUH per oven in 115v, 1Ø.

The 1828-G features adjustable product clearance heights up to 3 5/8" (92mm) and may be stacked 3-high.

One year limited parts and labor warranty.

VARIABLE HEAT

- Model VH-1828G-1 Single
- Model VH-1828G-2 Double
- Model VH-1828G-3 Triple

STANDARD FEATURES

- 50,000 BTUH in 115v, in 1Ø
- Independent, operator-adjustable top and bottom heat control for perfectly balanced results.
- 150°-600°F (65°-316°C) manually-controlled, electronic thermostats
- Dual fan system with (2) 1/4 HP fan motors
- Brushless DC conveyor belt drive motor with adjustable speed control from 1 to 36 minutes
- Easily removable outer panels
- Front door is bottom hinged providing easy access to bake chamber, conveyor assembly and air plenums
- Easily front removable conveyor belt assembly
- All stainless steel exteriors
- Stainless steel crumb trays
- 4" NSF approved legs with adjustable bullet feet
- Reversible belt direction
- One year limited parts & labor warranty

OPTIONS & ACCESSORIES

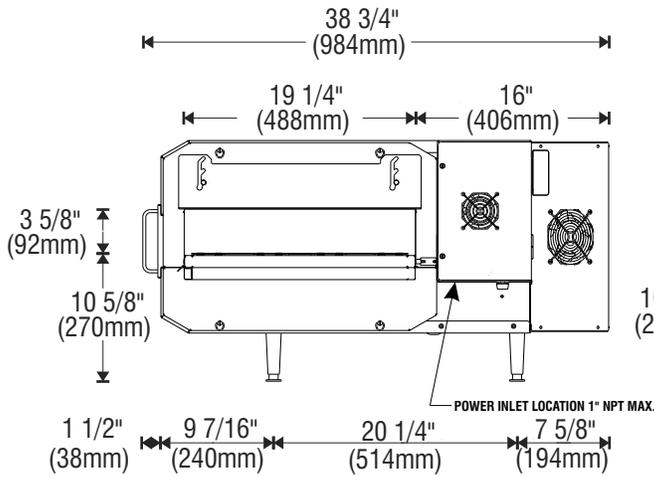
- Enter and Exit trays
- Product stops
- Stainless steel stands with or without casters
- Stacking kit - n/c when ordering double or triple decks
- Teflon coated belt
- 2-year parts & labor warranty

CERTIFICATIONS

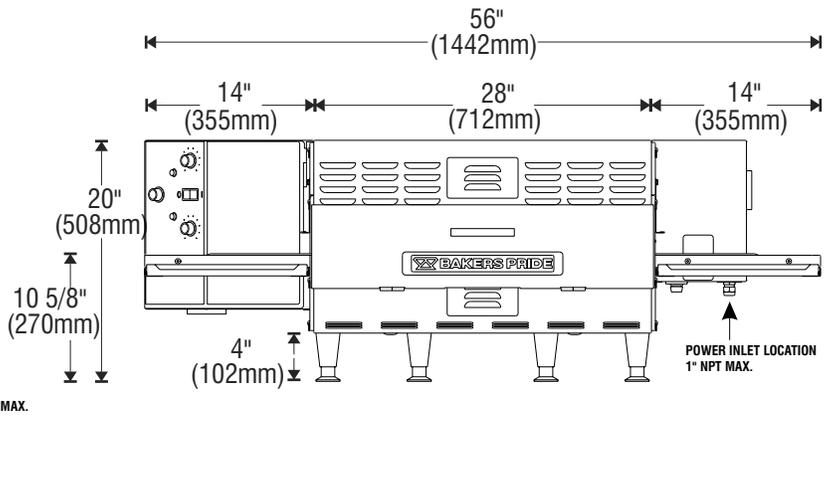


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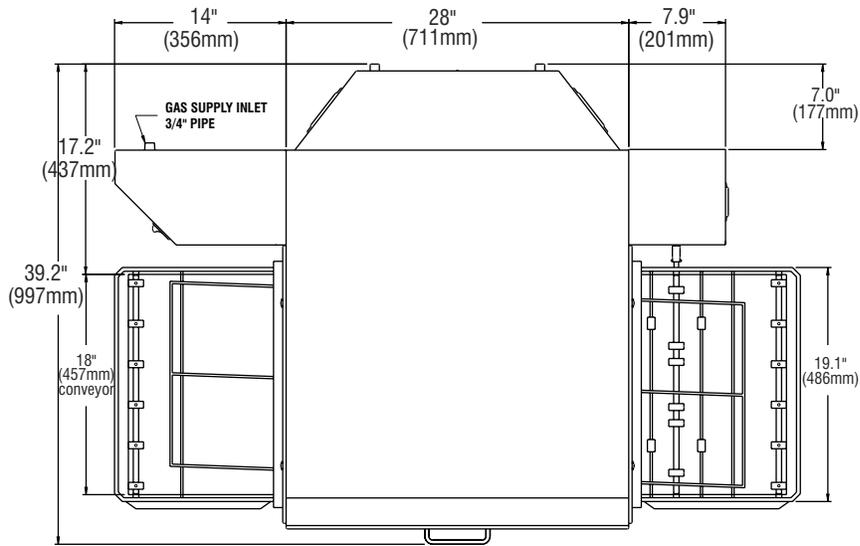
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SIDE VIEW



FRONT VIEW



TOP VIEW

ALL DIMENSIONS NOMINAL • NOTE: Overall depth excludes 5/8" (16mm) rubber bumpers

Model	Shipping Wt		Carton Dimensions				Crate Size			
	Lbs.	Kilos	Width Inches	mm	Depth Inches	mm	Height Inches	mm	Cubic Feet	Cubic Meter
1828-G	360	164	45	1143	58	1473	25	635	38	1.07

Under 500 lbs = Shipping Class # 85

POWER SUPPLY				
Model	BTUH	VOLTAGE	PHASE	AMPS 1 Phase
1828-G	50,000	120	1	8

Each oven requires a separate gas & electrical connection

Model	Belt Width		Cooking Length		Conveyor Length		Chamber Height		Overall Dimensions					
	Inches	mm	Inches	mm	Inches	mm	Inches	mm	Width Inches	mm	Depth Inches	mm	Height* Inches	mm
1828-G	18	457	28	711	56	1442	3 5/8	92	56	1442	38 7/8	987	20	508

*Height includes 4" (102mm) NSF approved legs with adjustable bullet feet

	Non-Combustible Construction		Combustible Construction	
	Inches	mm	Inches	mm
Left Side	0	0	0	0
Right Side	0	0	0	0
Rear	0	0	0	0



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