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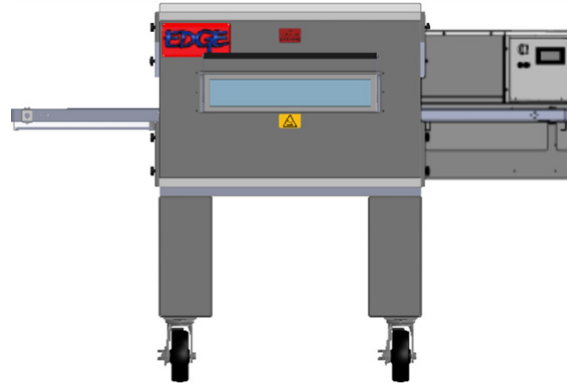
Job Number _____

E1830NG-1
E1830NG-2
E1830NG-3

EDGE1830 Oven Cut-sheet

General Information:

EDGE-1830 ovens are designed to be stacked up to three high. Each oven has a 18" wide conveyor belt and a 30" long baking chamber. These ovens can usually be installed under a standard 48" make line hood.



E1830NG-1
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STANDARD FEATURES:

- **INTELLIGENT DIAGNOSTICS:** The diagnostic features of the G2 Control system brings the serviceability of the EDGE oven to a new level. Information flows from the oven components to this innovative control, allowing for exceptionally fast diagnostics and performance evaluation.
- **RECIPE DRIVEN MENU:** The G2 Control system is more than just a pretty screen that responds to your touch. 30 recipes can be configured to meet the demands of your business. Recipes can be copied from oven to oven and even from store to store.
- **CONTROL SYSTEM LOCK:** A custom access PIN can be setup to prevent recipe tampering and help ensure that the product your customer expects, is the product they receive.
- **LOW OPERATING COSTS:** This high efficiency system is proven winner in both operating costs and in reliability. Operation of the EDGE1830 can be as little as \$0.28 per hour! (Estimate based on an MCF price of \$6.80 and a KWh price of \$0.12. Estimate calculated after a 1 hour pre-heat.)
- **RELIABILITY:** The G2 Control system takes a leap forward in service and reliability. Belt Jam Detection prevents costly damage due to misplaced objects. Critical components are monitored and information is brought forward for viewing, reducing down-time and wasted service visits. The EDGE conveyor system uses a high quality brushless motor, eliminating brush replacement.
- **CONSTRUCTION:** EDGE1830 ovens are manufactured to exacting tolerances and use stainless steel inside and out. The EDGE oven still has welded corners, a testament to our dedication to quality and traditional craftsmanship.
- **WARRANTY:** EDGE1830 ovens come with a STANDARD FIVE YEAR Warranty.



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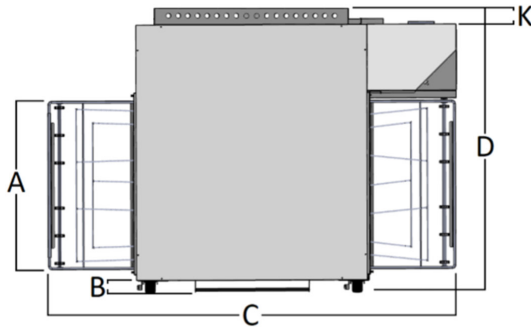


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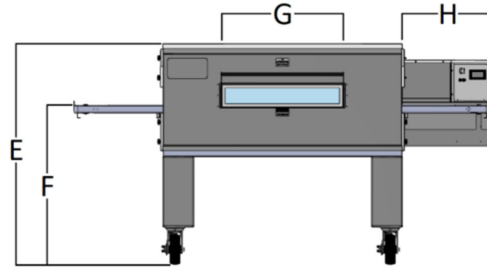
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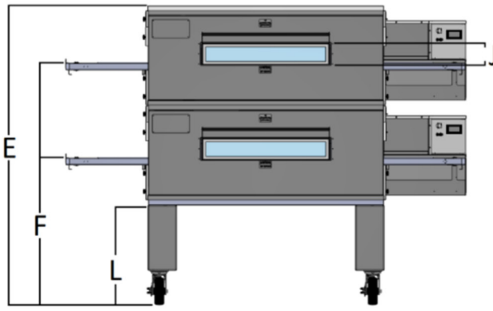
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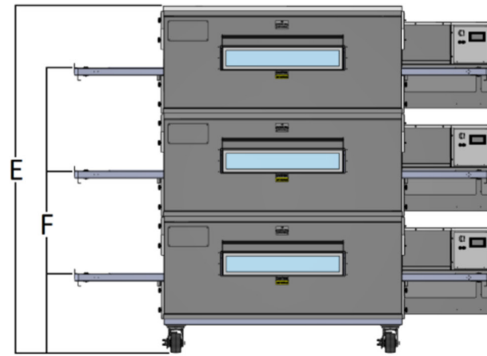
OVEN TOP VIEW



SINGLE FRONT VIEW



DOUBLE FRONT VIEW



TRIPLE FRONT VIEW

All measurements in inch	Single	Double	Triple		Single	Double	Triple
A Chamber (W)	19.8"	19.8"	19.8"	G Window (L)	20.0"	20.0"	20.0"
B Window (D)	2.4"	2.4"	2.4"	H Cont. Cab. (L)	17.8"	17.8"	17.8"
C Conveyor (L)	65.5"	65.5"	65.5"	J Chamber (H)	3.5"	3.5"	3.5"
D Oven (D)	42.6"	42.6"	42.6"	K Motor (D)	5.3"	5.3"	5.3"
E Floor-Oven (H)	44.0"	64.1"	68.5"	L Leg/Caster (H)	21.5"	21.5"	5.8"
F Floor-Conveyor (H) b	31.5"	31.5"	15.5"	*Chamber (L)	58.5"		
m		52.0"	36.0"	*Chamber w/plugs (L)	59.5"		
t			56.3"	Weight per packaged oven	-1 lbs.		

Gas Type	Volts	Frequency	Amps	Supply Pressure	BTU/Hr Rating	Manifold Pressure
NATURAL	120	60 Hz	5.5	6" - 8" WC	65,000	4.5" WC



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