



At Bakers Pride®, we understand that even when space is limited, you still need to deliver more great-tasting food in less time. That's why we designed the Bakers Pride ICO-1848 Conveyor Oven with a small footprint to fit in tight areas with no ventilation—all without sacrificing quality or volume. Using top and bottom air impingement, our conveyor oven can cook more pizzas per hour than a similar sized deck oven. Need even more capacity? Stack up to three conveyor ovens for triple the output.

Analog controls allow any user to set and micro-adjust temperature and belt speed to suit the product being cooked. Once set, this oven is a simple load-and-walk-away affair, allowing the operator to focus on other tasks.

Cleaning the oven is fast—and you guessed it—easy, due to the front cover latch system which provides access to the removable conveyor assembly and jet plates. This system saves labor and keeps the equipment as clean as possible.

Anyway you slice it, the Bakers Pride ICO-1848 Conveyor Oven is going to enhance your menu offerings—and your bottom line.

## FEATURES AT A GLANCE

- **ICO-1848 208 & 240V in both single and three phase**
- **Adjustable conveyor speed (1 to 18 min. exposure time)**
- **150 to 550°F (65–288°C) thermostat**
- **Reversible conveyor direction**
- **Top and bottom heavy-duty jet plates**
- **Removable crumb trays**
- **Removable jet plates**
- **Ventless operation (vented option also available: ICO-1848-NC)**
- **Removable conveyor section**
- **Adjustable legs**
- **48" (1220 mm) conveyor length**
- **One-year limited parts and labor warranty**
- **18" (460 mm) conveyor width**
- **Adjustable dampers (both sides)**
- **Optional stacking kit**
- **All stainless steel exteriors**
- **Optional 18" landing platforms**



### TRIPLE YOUR OUTPUT

Stack up to three ovens for more capacity without taking up extra counter space.



### EASY TO CLEAN

The front latch system allows easy access to belt assembly and jet plates, saving time and money.



### ANALOG CONTROLS

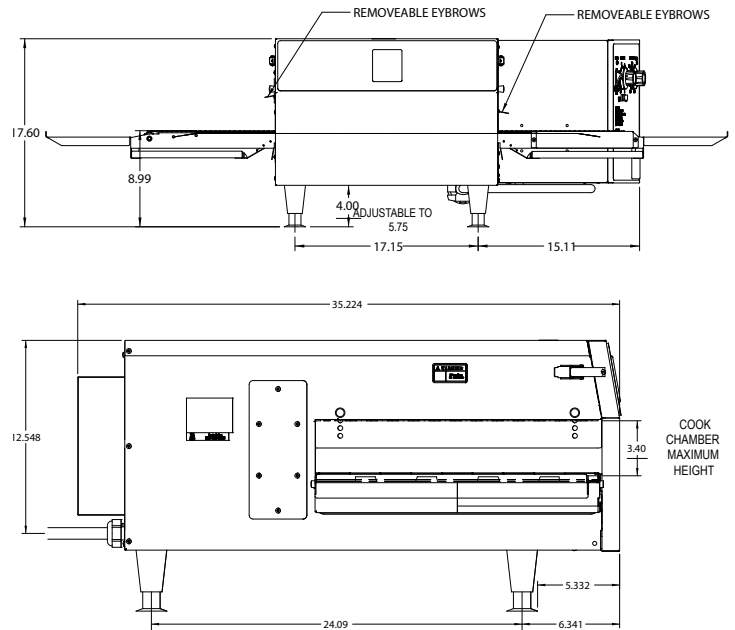
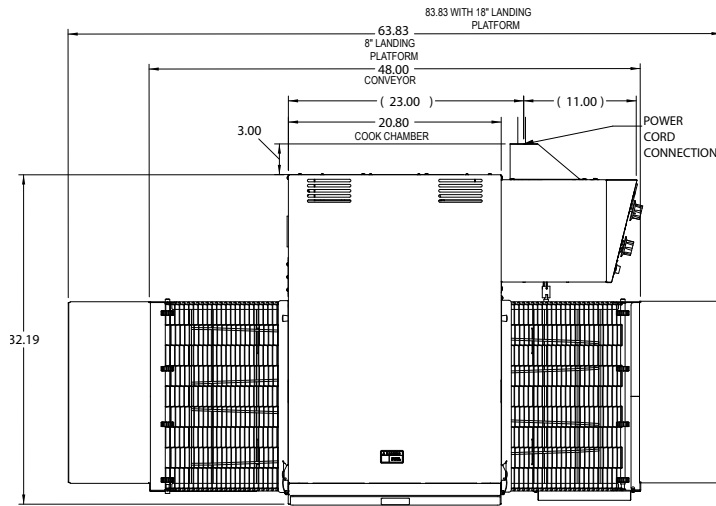
The simple rotary analog controls are easy to use and are micro-adjustable for various foods.



### VENTLESS OPERATION

The standard ventless system allows for installations where ventilation systems are not available or desired.

## EQUIPMENT DIMENSIONS



## MECHANICAL SPECIFICATIONS

Dimension	Uncrated	Crated
Height	17.6" (447 mm)	23" (585 mm)
Width*	63.83" (1621 mm)	36 1/4" (921 mm)
Depth	35.22" (895 mm)	52" (1320 mm)
Weight		250 lb (115 kg)

\* With 8" landing platform on each side.

## MINIMUM CLEARANCES

Left	5" (127 mm)
Right	5" (127 mm)
Back	3" (76 mm)

## OPTIONS & ACCESSORIES

- Stacking kit: 21940334
- 18" landing platforms
- Vented: ICO-1848-NC (requires ventilation system)

## ELECTRICAL OPTIONS

Model	Volts	Phase	Cycle/Hz	Amps	Watts
ICO-1848	208	3	60	16A	6,600
	240	3	60	16A	6,600
	208	1	60	32A	6,600
	240	1	60	28A	6,600
ICO-1848-NC	208	3	60	16A	6,600
	240	3	60	16A	6,600
	208	1	60	32A	6,600
	240	1	60	28A	6,600

## PRODUCT CAPACITY

Maximum Product Width: 18.75"  
Maximum Product Height: 3.4"

## TESTING

EPA 202 Test (8hr): Product:  
pepperoni pizza  
Results: 2.95 mg/m<sup>3</sup>  
Ventless Requirement: <5.00 mg/  
m<sup>3</sup>, internal catalytic filtration  
to limit smoke, grease, and odor  
emissions.

