



## HEARTHBAKE SERIES COUNTERTOP CONVEYOR OVEN

# SERIES: ICO-1848



The Bakers Pride® ICO-1848 conveyor oven is designed with a small footprint to fit in tight areas with no ventilation—and still deliver great-tasting food in less time. Using top and bottom air impingement, this conveyor oven can cook more pizzas per hour than a similar-sized deck oven. Need even more capacity? Stack up to three 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, simply load and walk away. And cleaning the oven is just as easy, thanks to the front cover latch system that provides access to the removable conveyor assembly and jet plates.

The ICO-1848 offers all you need to enhance your menu—and your bottom line.

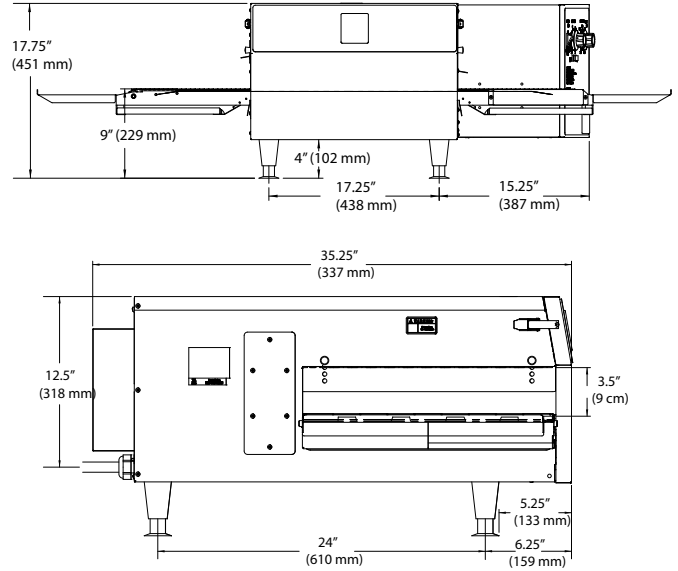
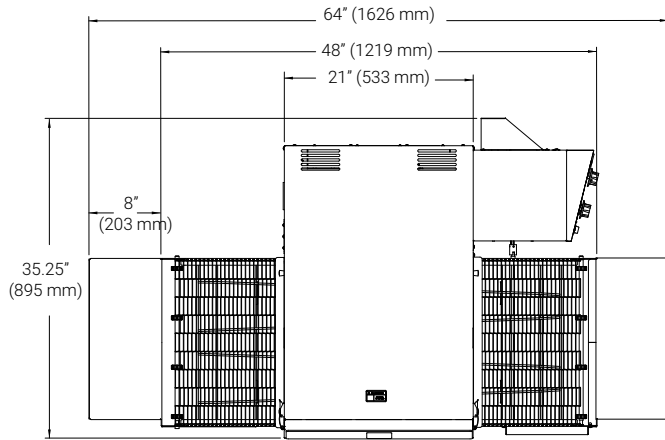
### FEATURES AT A GLANCE

- 208 and 240 V in both single and three phase
- 150–550°F temperature range
- Heavy-duty, top and bottom jet plates
- Removable jet plates and conveyor belt
- 48" x 18" conveyor belt
- Adjustable airshields (both sides)
- All stainless steel exteriors
- Adjustable conveyor speed (1 to 18 min. exposure time)
- Reversible conveyor direction
- Removable crumb trays
- Ventless operation
- Adjustable legs
- Stackable
- Two-year limited parts and one-year labor warranty

### OPTIONS & ACCESSORIES

- Stacking kit
- Vented operation (requires ventilation system)

**EQUIPMENT DIMENSIONS**



**MECHANICAL SPECIFICATIONS**

Dimension	Uncrated	Crated
Height	17.6" (447 mm)	23" (585 mm)
Width*	63.83" (1621 mm)	36.25" (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
- Vented: ICO-1848-NC (requires ventilation system)

**ELECTRICAL OPTIONS**

Model	Volts	Phase	Cycle/Hz	Amps	Watts
ICO-1848	208	3	60	19	6,600
	240	3	60	16	6,600
	208	1	60	32	6,600
	240	1	60	28	6,600
ICO-1848-NC	208	3	60	19	6,600
	240	3	60	16	6,600
	208	1	60	32	6,600
	240	1	60	28	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.

Bakers Pride Oven Company, LLC is a wholly owned subsidiary of Standex International Corporation.

Bakers Pride reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.



Freight Class: 110  
FOB: Allen, 75013