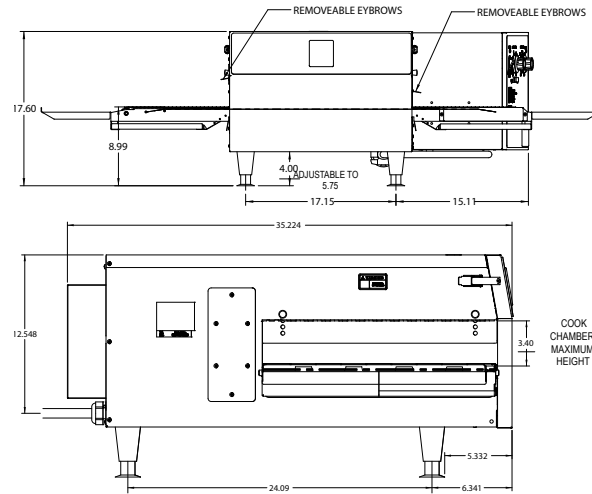
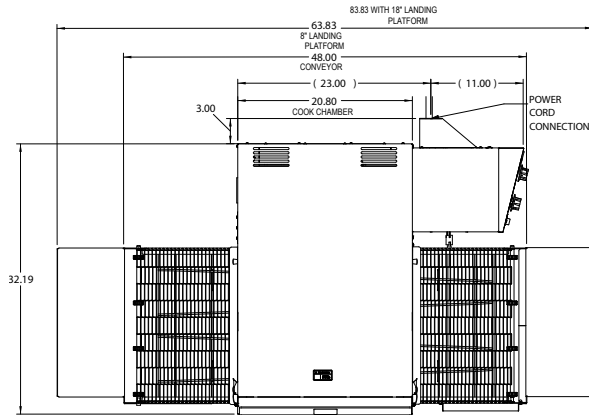


EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimension	Uncrated	Crated
Height	17.6" (447 mm)	23" (585 mm)
Width*	63.83" (1621 mm)	52" (1320 mm)
Depth	35.22" (895 mm)	36.25" (921 mm)
Weight		250 lb (115 kg)

* With 8" landing platform on each side.

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

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)

PRODUCT CAPACITY

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

TESTING

EPA 202 Test (8hr): Product: pepperoni pizza
Results: 2.95 mg/m3
Ventless Requirement: <5.00 mg/m3, internal catalytic filtration to limit smoke, grease, and odor emissions.



HEARTHBAKE SERIES COUNTERTOP CONVEYOR OVEN
SERIES: ICO-1848



BUILT BY CRAFTSMEN. TESTED BY TIME®

EASY. FAST. COMPACT.



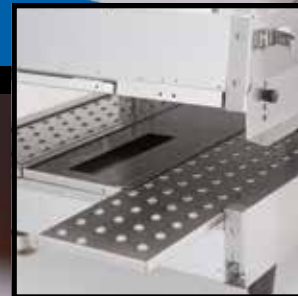
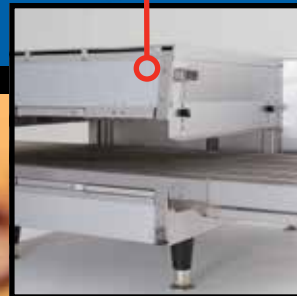
Breathe easy with ventless operation. Ventless operation allows for easy installation where ventilation isn't possible or desired. We also offer a lower-priced model without a catalyst for installs with existing ventilation.

Expandable capacity. The optional stacking kit allows you to stack up to three units, tripling your output.

Precise speed & temperature control. Our analog rotary dials are more precise than the industry standard which allow users to set the perfect temperature and belt speed.

Cook up to 18" pizzas. We offer a true 18" wide belt so you can cook standard large pizzas, unlike some of the competing conveyor ovens on the market.

Disassembly is as easy as 1, 2, 3. Simply unlatch the front cover to remove the conveyor belt assembly and slide out the jet plates in seconds.



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. Speaking of pizzas, we offer true 18" wide pizza capacity, unlike competing conveyor ovens. 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.

TWO-YEAR WARRANTY

At Bakers Pride we stand behind our conveyor oven with a two-year limited parts and one-year labor warranty.



CALL OR VISIT THE BAKERS PRIDE WEBSITE TO LEARN MORE.

800.431.2745

BAKERSPRIDE.COM

