



## DESCRIPTION

The EDGE ovens, boasting our innovative air flow control technology, redefine speed and precision baking, outperforming the competition with faster and superior results. The groundbreaking G2 control system, featuring USB data transfer, not only simplifies operation with a user-friendly touch screen but also offers off-site fault diagnostics for peace of mind. With a single burner and blower, these ovens operate quietly while delivering uniform bake temperatures through an innovative burner system. The pinnacle of energy efficiency, EDGE ovens stand out with heavy-duty construction, ensuring longevity and reliability.

## STANDARD FEATURES

- Simple to use touch screen control
- Off-site fault diagnostics
- Stackable up to three (3) ovens high
- Brushless conveyor drive system, with automatic belt jam detection and shut-off
- Intelligent gas burner providing unrivalled gas efficiency - CAEnergyWise rebate qualified
- Reversible belt direction - no belt removal required
- Staff friendly cool wall heat protection
- Front-loading window
- Heavy duty twin-channelled belt frame, with rounded corners
- Removable crumb pans and finger panels for simple cleaning procedures
- Modular and removable control cabinet
- Hinged control cabinet access door
- Heavy duty construction
- Stainless steel construction throughout
- Conveyor speed range 3:00 - 30:00 minutes
- Single burner and main blower fan

## OPTIONAL FEATURES

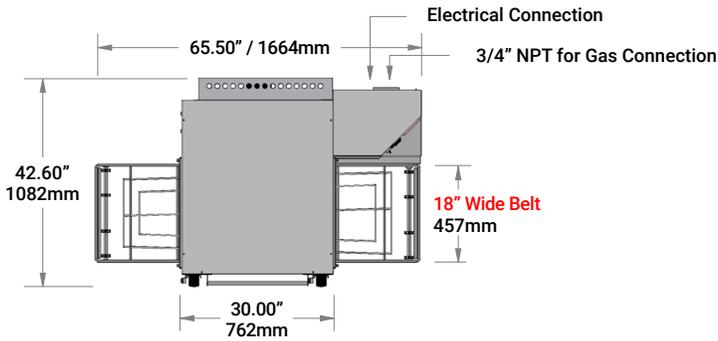
- Individually controlled split-belt for additional bake flexibility
- Colored cool wall to match brand pantones
- Pre-plumbed fire suppression
- EDGE close capture hood system
- Extended legs with braces for raised height operation
- Gas inlet extension pipework on request
- Front-window deletion

## CERTIFICATIONS

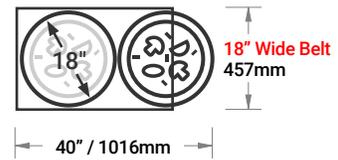


## ELEVATIONS - GAS OVEN

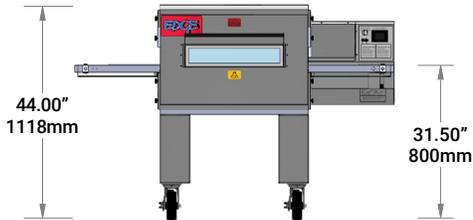
PLAN VIEW



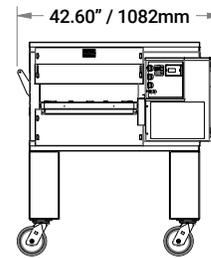
XX-LARGE PIZZA (18") LOADING PLAN



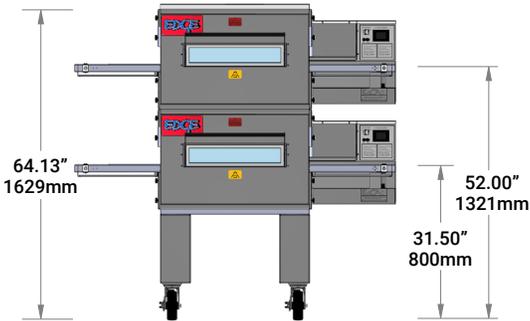
FRONT VIEW - EDGE1830-1



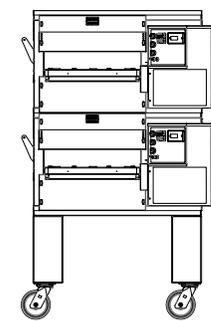
SIDE VIEW - EDGE1830-1



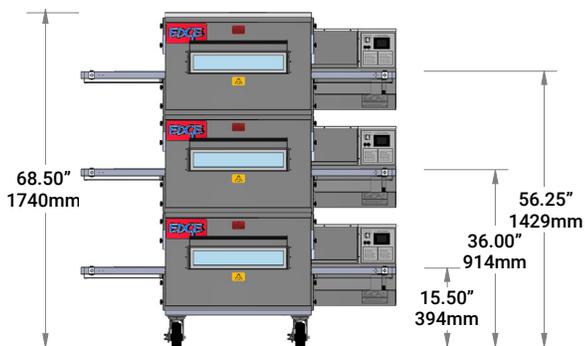
FRONT VIEW - EDGE1830-2



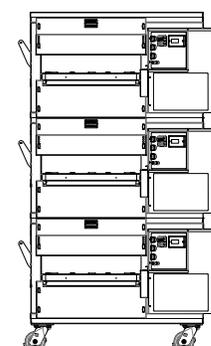
SIDE VIEW - EDGE1830-2



FRONT VIEW - EDGE1830-3



SIDE VIEW - EDGE1830-3





# EDGE1830

18" WIDE BELT | 30" LONG CHAMBER



## ELECTRICAL SERVICES

Each oven deck requires a dedicated electrical supply as dictated by its area type (US or international). Each deck should be provided with a dedicated suitably sized circuit breaker. Neutral must be grounded at electrical service and receptacle properly polarized. Voltage, phase and hertz should be verified prior to oven commissioning.

**The use of GFCI receptacles may result in nuisance tripping during oven start up.** Known, working panel breakers are:

- Siemens QF120AP, Type QPF2
- Murray, Type MP-GT

## RECOMMENDED CLEARANCES

Please allow a minimum of 6" (152mm) at the rear of the oven to combustible surfaces. An additional 24" (610mm) clearance is recommended to the right hand side of the oven, to allow access to oven control cabinet for servicing purposes. It is also strongly recommended that other cooking equipment (frying equipment in particular), is kept at least 24" from the oven control cabinet to avoid grease ingestion.

## OVEN SPECIFICATIONS

OVEN SPECIFICATIONS	CAVITY (-0)	SINGLE (-1)	DOUBLE (-2)	TRIPLE (-3)
Power (kW)	19.0kW	19.0kW	38.1kW	57.1kW
Power (BTU/Hr)	65,000	65,000	130,000	195,000
Natural Gas Supply	6" - 8" W.C. / 15 - 20 mbar (Manifold Pressure 4.5" W.C. / 11.2 mbar)			
Propane (LPG) Supply	10" - 13" W.C. / 25 - 32 mbar (Manifold Pressure 10" W.C. / 24.9 mbar)			
Electric Supply (US)	120V / 1Φ / 60Hz / 5.5A ~ 9.5A			
Electric Supply (International)	230V / 1Φ / 50Hz / 3.0A			

## GAS SUPPLY

Gas supply lines must be installed by a qualified personnel and meet all local codes. An appropriately sized gas meter and regulator must be sized accordingly and take into consideration any additional catering equipment or gas appliances (such as water boilers and furnaces).

We recommend a minimum pipe size of 2" (51mm) when running ovens only. Gas supply pressures are dependent on local gas type and on all applicable codes. Agency approved 3/4" (19mm) NPT flexible hoses with a maximum length of 72" (1829mm) should be used for each oven deck.

## VENTILATION

Ventilation is required on all ovens. Local codes prevail. A powered ventilation hood is required to remove heat and grease laden vapors. Provisions must be made to replenish at least 80% of the amount of air that is extracted from the building. The hood and HVAC installation must meet local building and mechanical codes.

We recommend when using a canopy style ventilation hood, that it overhangs the oven by a minimum of 6" (152.4mm) in each direction. Recommended hood size\* for an EDGE1830 in single, double or triple, is 84" (2134mm) [W] x 48" (1219mm) [D] x 24" (610mm) [H].

\*Always check with local authority for compliance before purchasing hood system.



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## WARRANTY

All new EDGE ovens installed in the United States are provided with a five (5) year parts and labor warranty starting from the date of start-up/check-out or sixty-two (62) months from the purchase date, whichever occurs first (USA only). All ovens installed in locations other than in the United States are warranted for five (5) year parts, labor length to be confirmed by local distributor.

All warranties are subject to terms and conditions which are available on request.

## SHIPPING WEIGHTS

SINGLE (1 SKID)		DOUBLE (2 SKIDS)		TRIPLE (3 SKIDS)	
LBS	KG	LBS	KG	LBS	KG
600	272	1060	481	1520	670

## OUTPUT CAPACITY – PIES PER HOUR

EDGE MODEL	PIZZA SIZE	BAKE TIME (MINUTES)										
		4:00	4:30	5:00	5:30	6:00	6:30	7:00	7:30	8:00	8:30	9:00
EDGE1830	10"	77	69	62	56	52	48	44	41	39	36	34
	12"	51	45	41	37	34	31	29	27	26	24	23
	14"	36	32	29	26	24	22	21	19	18	17	16
	16"	26	23	21	19	18	16	15	14	13	12	12
	18"	20	18	16	14	13	12	11	11	10	9	9

## CONTACT INFORMATION

### MANUFACTURED BY:

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## NOTE

MF&B Restaurant Systems reserves the right to make changes to the design or specifications without prior notice.

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