



**Project:**  
**Item Number:**  
**Quantity:**

**68 INCH DIGITAL CONTROL CONVEYOR PIZZA OVENS (MODEL MGD18)**



**DESCRIPTION**

Vollrath's Digital Conveyor Pizza Ovens provide precise and repeatable results for baking fresh dough and par-baked pizza, flat breads, calzones and toasting garlic and cheese bread and sandwiches. They offer flexibility and convenience for operations that offer pizza in addition to other menu items.

These ovens are intended to bake one pizza at a time. They are not suited for pizzerias that require continuous-use, high-capacity baking. They are not intended to cook raw food or toppings, frozen or deep dish pizza.

**WARRANTY**

- Warrantied parts: The warranty period is 2 year parts, 1 year labor.
- Heater tubes: The warranty period is 1 year parts and labor. Heater tube glass damage is not covered by this warranty.
- For full warranty details, please refer to [www.Vollrath.com](http://www.Vollrath.com).

**CLEARANCE AND ENVIRONMENT REQUIREMENTS**

- Do not place on surfaces or near walls, partitions or kitchen furniture unless they are made of non-combustible material or clad with non-combustible heat-insulating material. Toasters must not be used near or below curtains and other combustible materials.
- Maximum ambient temperature: 104° F (40 ° C).

**AGENCY LISTINGS**



UL tested and verified for ventless operation – meets or surpasses EPA 202

Due to continued product improvement, please consult [www.vollrath.com](http://www.vollrath.com) for current product specifications.

**ITEMS**

Item No.	Model No.	Description
P06-20818		18" Wide Conveyor, 208V
P06-22018*	MGD18	18" Wide Conveyor, 220V
P06-24018		18" Wide Conveyor, 240V

\*Made to order item. Made to order items cannot be canceled or returned.

**FEATURES**

- Stainless steel and aluminized steel construction.
- UL tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local Authority Having Jurisdiction for more information.)
- Ventless operation frees up valuable space under expensive ventilation hoods to create flexibility in where oven can be used.
- Four independent thermostatically controlled heat zones; two on top and two on the bottom.
- Digital controls.
- Six programmable menus include temperature settings and the pass through time, making it easy to bake different menu items.
- Change conveyor direction at the push of a button.
- Forced convection promotes uniform results and energy efficiency.
- Includes loading and receiving trays.
- Energy efficient, fast reacting, quartz heaters.
- Adjustable product opening for added heat control.
- Stackable. See stacking accessory below.
- Maintenance-free drive system; stainless steel drive chain does not require lubrication.
- High-quality, insulated wires help prevent against dry rotting and cracking.
- High-temperature thermoplastic terminal blocks with stainless steel clamping provides superior connections; designed for ease of serviceability.
- Reliable DC motor provides precise pass times for repeatable results.
- Standby mode saves up to 75 percent energy during slow periods when unit is not in use and allows machine to quickly return to full power.
- Adjustable legs.
- 6 ft. (1.8 m) cord with plug.
- Made in the USA.

**ACCESSORIES**

- 351037 Dual oven stacking spacer

Approvals	Date



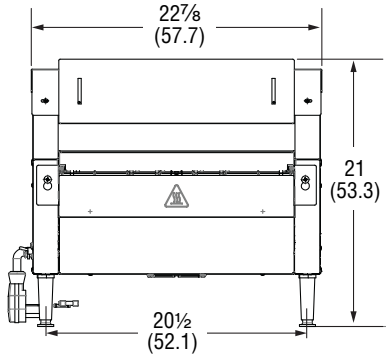
**The Vollrath Company, L.L.C.**

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 Sheboygan, WI 53081-3201 U.S.A.  
 Main Tel: 800.624.2051 or 920.457.4851  
 Main Fax: 800.752.5620 or 920.459.6573  
 Customer Service: 800.628.0830  
 Canada Customer Service: 800.695.8560

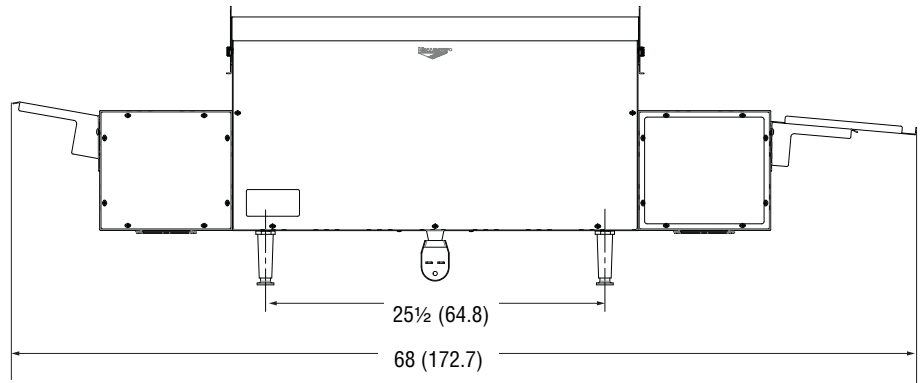
Technical Services  
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 All Other Products: 800.628.0832

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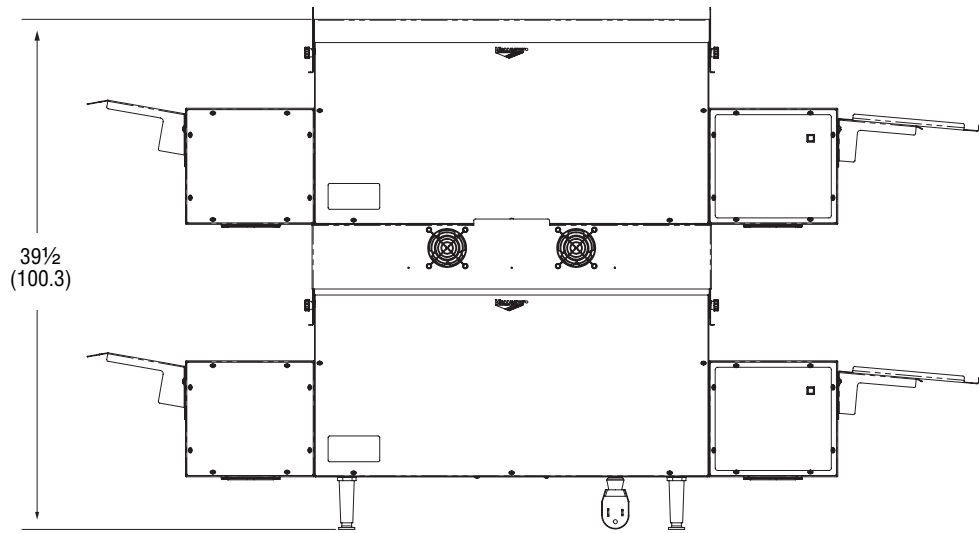
## DIMENSIONS (Shown in inches (cm))



Side View



Front View

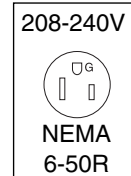


Back View - Stacked

## SPECIFICATIONS

Item No.	Conveyor Width IN (CM)	Product Opening IN (CM)	Phase	Voltage	Watts	Amps	Hz	Weight LB (KG)	Plug
P06-20818	18 (45.7)	Adjustable 1½ to 4 (3.8 to 10.2)	1	208	6200	29.8	60	250 (113.4)	NEMA 6-50P
P06-22018				220		28.3			
P06-24018				240		26			

### Receptacle



[www.vollrath.com](http://www.vollrath.com)

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