

UK BROCHURE

EDGE





AFFORDABLE

EDGE pride themselves on delivering their market leading ovens at the absolute best price, making your new oven purchase a great investment with a rapid return on investment.



PERFECT BAKE

A perfectly balanced impingement oven! The EDGE oven will not only bake the best pizzas you have ever cooked, it will do it consistently, evenly and quietly!



THE QUIETEST IMPINGEMENT CONVEYOR OVEN

All EDGE ovens are powered by a direct drive main blower fan making them the quietest available conveyor oven on the market. Ensuring working conditions for you and your staff are comfortable while also allowing you to hear the phones and each other.



G2 CONTROLLER

Building from their excellent first-generation controller and applying their key engineering principles, EDGE has created a market-leading user-friendly controller, designed to simplify day-to-day tasks & provide unrivalled fault diagnostics.



PROVEN ENERGY EFFICIENCY

The EDGE intelligent forced air gas burner precisely controls gas usage and adjusts according to the demands placed on the oven. EDGE also heavily insulate the oven end panels and the body of the oven throughout, ensuring that heat stays where it should - in the oven! Reducing energy consumption and your energy bills.



SIMPLE, RELIABLE & EASY TO MAINTAIN

With simplicity in mind, all EDGE ovens, regardless of model, are manufactured with identical high quality components. Each part has been carefully tested & selected to ensure longevity and reliability. The innovative design makes our ovens simple to maintain and fix and the unique USB data download function gives us the power to tell you the issue before a service provider attends your oven, saving you valuable time.



MARKET LEADING WARRANTY

The best warranty in the business with one year labour and five year parts.

THE CUTTING 'EDGE'

Manufactured in Pennsylvania, USA, EDGE conveyor ovens are designed and built to be simple, energy efficient, robust, easy to maintain and affordable.

EDGE understands that reliability of their ovens is key, and that as the engine of your business, downtime must be kept to an absolute minimum!

Utilising only the best components, materials and manufacturing processes, EDGE can confidently provide all of their ovens with a one year labour and five year parts warranty. If you should need it, you can rest assured, our support is second to none!



G2 CONTROLLER

• ROBUST TOUCH SCREEN

Designed to be extremely simple to navigate. Easily adjust bake time, temperature, and belt direction with just a few taps of the screen.

• FAULT DIAGNOSTICS

Simple and easy to understand fault alarms alert you to the issue and help you and our technicians rapidly fix the problem.

• RECIPE CREATION

Create and save up to 30 different recipes and change between them with a simple swipe and a tap!

• CUSTOMER PIN

Prevent your staff from making unwanted adjustments to your settings. Protecting your product quality and brand name.

• SYSTEM MONITORING

The G2 controller monitors all state changes in the oven, logging and storing every action it takes over a 2 week period.

• USB DATA TRANSFER

Download and transfer all data from your oven to our team, let us tell you the problem before a technician steps foot into your store!



ROBUST, INNOVATIVE & USER-FRIENDLY

EDGE's innovative G2 controller provides the operator with an intuitive way of interacting with their oven.

Building from their excellent first-generation controller and applying their key engineering principles, EDGE has created a market leading user-friendly controller, designed to simplify day-to-day tasks & provide unrivalled fault diagnostics.



SIMPLE, RELIABLE & EASY TO MAINTAIN

- **ROBUST ENGINEERING**

EDGE ovens are fully formed and welded throughout, employing the same strengthening techniques used by aviation engineers, guaranteeing the longevity and reliability of your oven for years to come.

- **SERVICEABILITY**

With a 180° hinged access door and removable top panel, accessing the component cabinet could not be easier, making servicing less labour intensive and part replacement uncomplicated.

- **UNIVERSAL COMPONENTS**

With simplicity in mind, all EDGE ovens, regardless of model or size, are manufactured with identical, locally sourced, market leading components. This enables technicians to efficiently stock their vans, safe in the knowledge they will have the correct components, no matter which model they attend, dramatically improving first time fix rates & limiting downtime.

- **MODULAR CONTROL CABINET**

The control cabinet is part of the innovative and unique modular design found in all EDGE ovens. Housing all major components, the control cabinet can be unbolted and replaced in under 45 minutes, eliminating costly downtime & allowing for off-site service and upgrades.



HEAVY DUTY BELT DESIGN

- **TWIN CHANNELLED FRAMES**

Twin channelled belt frames increase rigidity preventing warping and damage caused over time by heat and heavy handed staff cleaning.

- **REVERSIBLE BELT**

Want to reverse your belt direction? Simply select conveyor direction on the innovative G2 controller & you're done. No belt removal required!

- **ROUNDED BELT CORNERS**

Unlike our rivals, all our belt frames are formed in rounded corners, not folded and bolted. Making them staff friendly (no catch hazards) and vastly more rigid.

- **BELT TENSION ADJUSTMENT**

Belt stretch adjustment is an inevitable part of good maintenance. To assist with this process all EDGE belts are now fitted with a simple adjustment spacer.

KEY FEATURES

• USB DATA PORT

You can now upload or download customised recipes, detailed technical data and software updates via a USB flash drive. Send your oven data to our technical team and let us tell you.



• STAINLESS STEEL CRUMB PANS

Manufactured from heavy-duty stainless steel. The larger belt options (38" & 44") are supplied in two equal sections, making removal and cleaning easier. Supplied in solid and perforated versions for improved air flow.

• 5 YEAR WARRANTY

The best warranty in the business. All of our parts are guaranteed for 5 years with a 1 year labour warranty.



• WELDED CONSTRUCTION

EDGE ovens are fully welded where it matters. The additional strength by welding corners, end panels, and internal structures, will ensure our ovens will be in service well past the point where our competitors' ovens have been replaced.

• INSULATED END PANELS

Removable and insulated upper and lower end panels reduce heat escape, saving energy and lowering store temperatures. The simple to remove end panels make it easy to dismantle, reassemble and clean.

• QUIET DIRECT DRIVE FAN

All EDGE models utilise an inverter-driven direct drive blower fan, offering extremely quiet operation when compared with our competitors belt-driven fan systems. Ensuring you and your staff can hear the phones and each other.

• PROTECTIVE COOL WALL

The stainless steel cool wall protects staff by creating a fixed air gap between the oven front, preventing heat transfer. Available in a wide range of colours.

• STACKABLE UP TO 3 HIGH

All EDGE ovens can be stacked up to three decks high, offering further output expansion in the future, giving your business room to grow.

• COMFORTABLE BELT HEIGHTS

The EDGE range of ovens offer comfortable working heights in both double and triple oven configurations.

• BRUSHLESS MOTOR

A robust brushless conveyor drive that requires little to no maintenance.

• REMOVABLE CONTROL

The control cabinet can be unbolted and replaced in under 45 minutes, eliminating costly downtime & allowing for off-site service and upgrades. An additional control cabinet can also be purchased as spare allowing for instant replacement of components.

• SPLIT BELT OPTION

All EDGE conveyor ovens can be supplied with a 50/50 split belt, allowing two separate conveyor speeds to be run simultaneously through one oven chamber.

CAPTURE HOOD

- **SIMPLE TO REMOVE**

The easily removed belt skirts act as a chimney, channelling all heat and exhaust directly into the capture section of the hood, keeping your kitchen cooler.

- **FRONT & SIDE BELT ACCESS**

The innovative belt skirts allow the operator to load and unload from the front of the oven as well as the side.

- **EXTRACTION RATES**

As a result of the extremely low extraction rates achieved, less air is removed from your building saving you on your air conditioning and replacement air expenditure.



OVEN MODEL	DECK NUMBER	CHAMBER LENGTH (INCHES)	CFM
EDGE40	2	40	1150
EDGE40	3	40	1600
EDGE60	2	60	1500
EDGE60	3	60	1600
EDGE70	2	70	1150
EDGE70	3	70	1600



PROVEN ENERGY EFFICIENCY

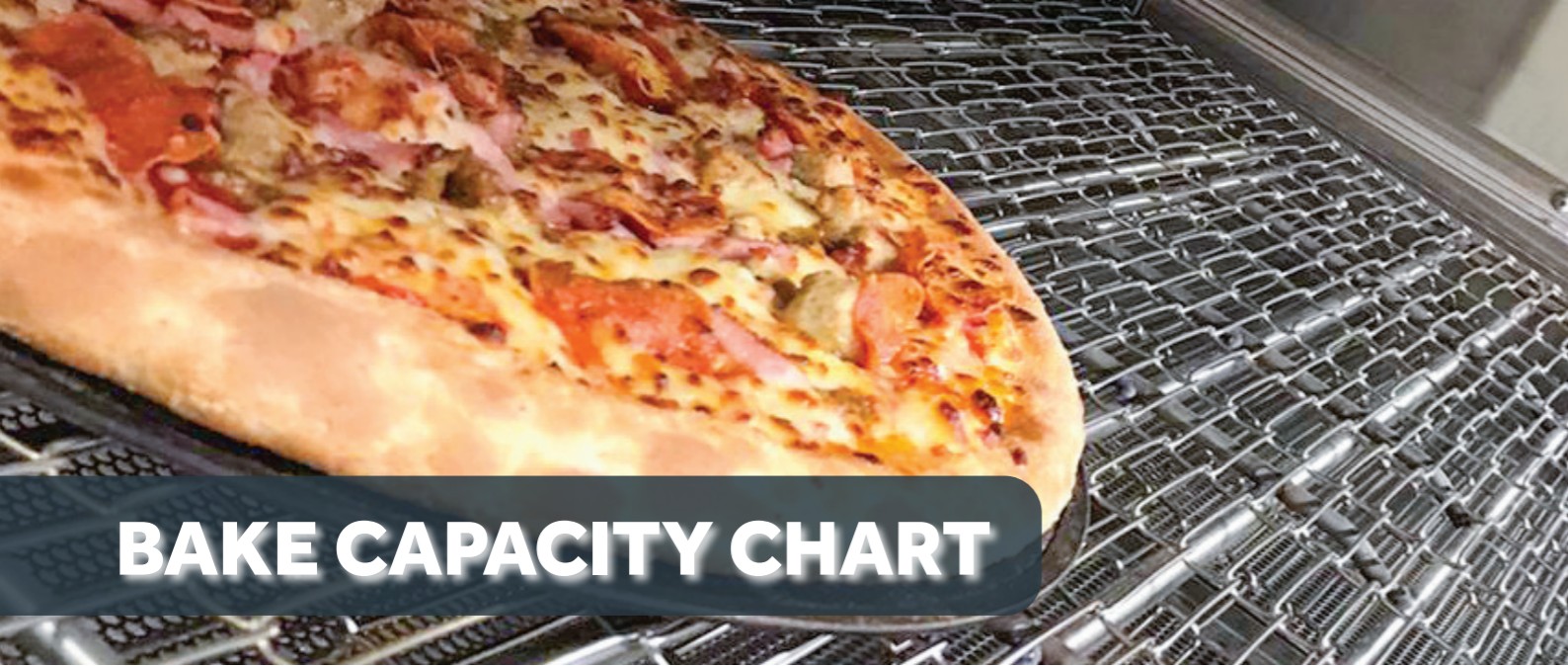
EDGE has been accredited the most energy efficient gas conveyor oven on the market, as verified by the Food Service Technology Centre on behalf of the state of California.

- **REDUCED END LOSS**

By carefully studying airflow and engineering each oven to retain heat and reduce oven end loss, the EDGE oven range recirculates a much higher percentage of the heat in the oven chamber, baking your pizza to perfection and using less gas doing so.

- **HIGH HEAT RETENTION**

Our ovens are heavily insulated throughout which when combined with our reduced 'end loss' technology dramatically lowers the amount of oven heat escape, saving you energy and also keeping your store cool!

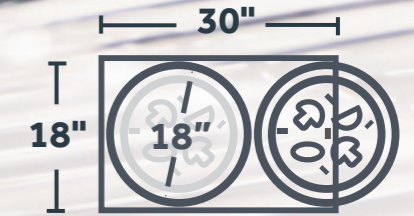


BAKE CAPACITY CHART

EDGE 1830

SMALL BAKING VOLUMES

- 18" WIDE CONVEYOR BELT
- 30" LONG BAKING CHAMBER
- ABILITY TO STACK UP TO 3 OVENS
- G2 INTERFACE CONTROLLER



THEORETICAL BAKE CAPACITY FOR ALL EDGE MODELS

Choosing the right pizza oven for your kitchen is crucial. Space requirements have to be met, but the oven you buy also has to cater to your busiest trade periods. The EDGE bake capacity chart is designed to help you choose the right oven for your business.

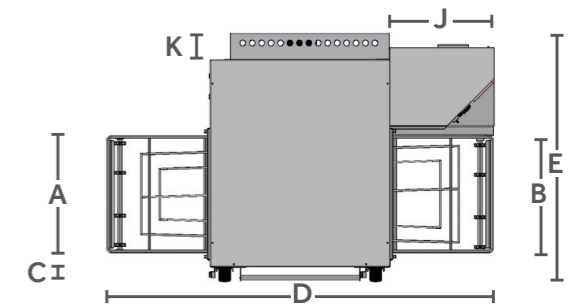
OVEN MODEL	PIZZA SIZE	COOK TIME IN MINUTES										
		4:00	4:30	5:00	5:30	6:00	6:30	7:00	7:30	8:00	8:30	9:00
EDGE1830	10"	73	65	58	53	48	45	42	39	36	34	32
	12"	42	38	34	31	28	26	24	22	21	20	19
	14"	33	30	27	24	22	20	19	18	16	15	15
	16"	28	25	22	20	18	17	16	15	14	13	12
EDGE2440	10"	130	115	104	94	86	80	74	69	65	61	57
	12"	99	88	80	72	66	61	57	53	50	47	44
	14"	60	54	48	44	40	37	34	32	30	28	27
	16"	43	38	34	31	28	26	24	23	21	20	19
EDGE3240	10"	179	159	143	130	119	110	102	96	90	84	80
	12"	141	126	113	103	94	87	81	75	70	66	63
	14"	86	77	69	63	57	53	49	46	43	40	38
	16"	75	66	60	54	50	46	42	40	37	35	33
EDGE3260	10"	272	242	217	198	181	167	155	145	136	128	121
	12"	200	178	160	145	133	123	114	106	100	94	89
	14"	134	119	107	97	89	82	76	71	67	63	59
	16"	112	100	90	81	75	69	64	60	56	52	50
EDGE3860	10"	360	320	288	261	240	221	205	192	180	169	160
	12"	225	200	180	163	150	138	128	120	112	105	100
	14"	182	162	145	132	121	112	104	97	91	85	81
	16"	121	107	97	88	80	74	69	64	60	57	54
EDGE3870	10"	431	383	344	313	287	265	246	230	215	202	191
	12"	263	234	211	191	175	162	150	140	131	124	117
	14"	213	189	170	155	142	131	121	113	106	100	94
	16"	135	120	108	98	90	83	77	72	67	63	60
EDGE4460	10"	417	370	333	303	278	256	238	222	208	196	185
	12"	299	266	240	218	200	184	171	160	150	141	133
	14"	193	172	155	141	129	119	110	103	97	91	86
	16"	168	149	134	122	112	103	96	90	84	79	75

DIMENSION	CAVITY	SINGLE	DOUBLE	TRIPLE
Conveyor Opening	A	19.75" / 502mm		
Belt Width	B	18.00" / 457mm		
Handle Depth	C	2.40" / 61mm		
Conveyor Length	D	65.50" / 1664mm		
Oven Depth	E	41.90" / 1064mm		
Oven Height	F	1118mm	1629mm	1740mm
Conveyor Height	G ₁	813mm	813mm	394mm
	G ₂	-	1321mm	914mm
	G ₃			1441mm
Window Width	H	20.00" / 508mm		
Control Can Width	J	17.50" / 451mm		
Fan Cover Depth	K	3.25" / 95mm		
Leg/Caster Height	L	546mm	546mm	146mm

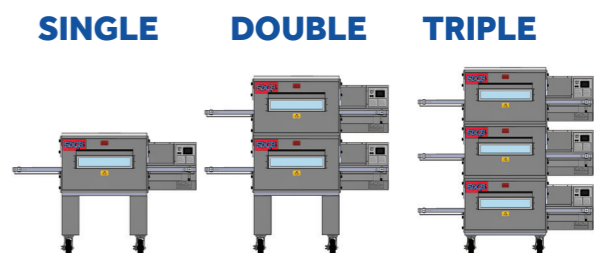
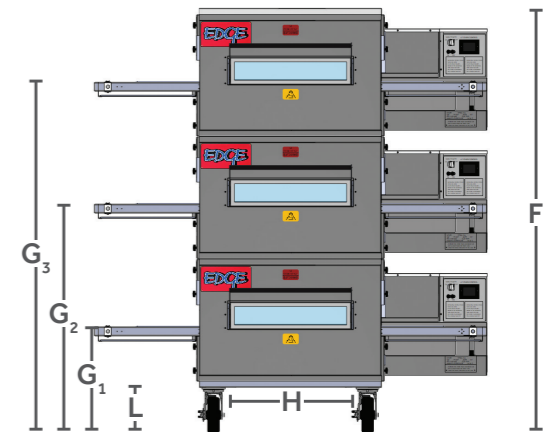
POWER	CAVITY	SINGLE	DOUBLE	TRIPLE
Rated Heat Input		19.1kW	38.1kW	57.2kW
Natural Gas Supply		15-20mbar		
Propane Gas Supply		25-32mbar		
Electrical Supply (Gas) Voltage/Phase/Hz/W/Amps		230V / 1 / 50Hz / 700W / 3.0A		

ELECTRIC OVEN (PER DECK)	415V
Power	19.5kW
Amps	27.2A
Phase / Frequency	3/50-HZ

OVEN PLAN



OVEN FRONT



EDGE 2440

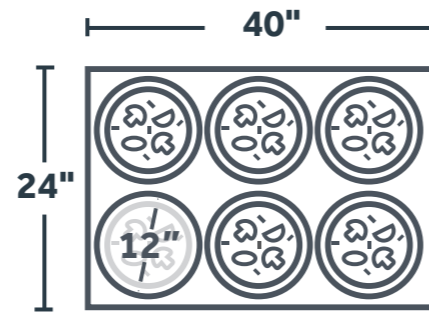
MEDIUM BAKING VOLUMES

- 24" WIDE CONVEYOR BELT
- 40" LONG BAKING CHAMBER
- IDEAL FOR NARROW KITCHENS
- PERFECT FOR 12" PIZZAS

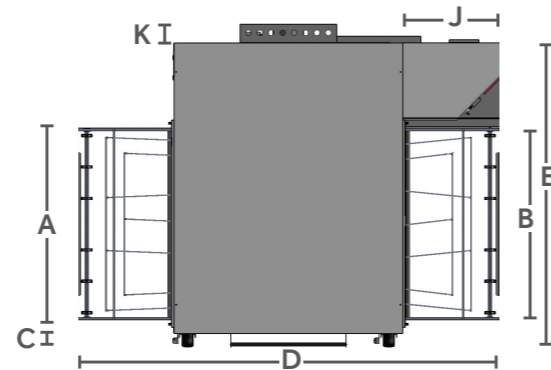
DIMENSION	CAVITY	SINGLE	DOUBLE	TRIPLE
Conveyor Opening	A	25.50" / 748mm		
Belt Width	B	24.00" / 610mm		
Handle Depth	C	2.40" / 61mm		
Conveyor Length	D	75.25" / 1911mm		
Oven Depth	E	48.5" / 1232mm		
Oven Height	F	1118mm	1629mm	1740mm
Conveyor Height	G ₁	813mm	813mm	394mm
	G ₂	-	1321mm	914mm
	G ₃			1441mm
Window Width	H	20" / 508mm		
Control Can Width	J	17.50" / 451mm		
Fan Cover Depth	K	3.25" / 95mm		
Leg/Caster Height	L	546mm	546mm	146mm

POWER	CAVITY	SINGLE	DOUBLE	TRIPLE
Rated Heat Input	23.5kW	23.5kW	47.0kW	70.5kW
Natural Gas Supply		15-20mbar		
Propane Gas Supply		25-32mbar		
Electrical Supply (Gas) Voltage/Phase/Hz/W/Amps		230V / 1 / 50Hz / 700W / 3.0A		

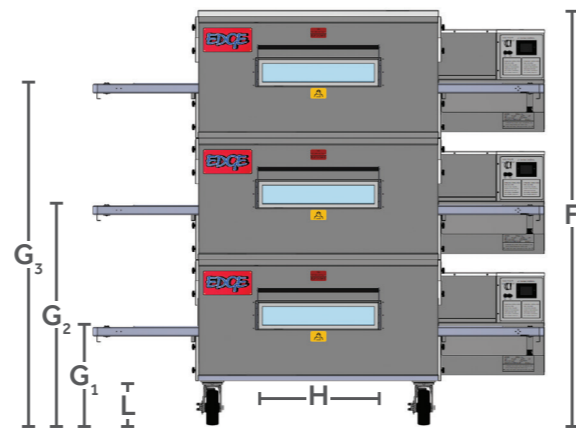
ELECTRIC OVEN (PER DECK)	415V
Power	19.5kW
Amps	27.2A
Phase / Frequency	3/50-HZ



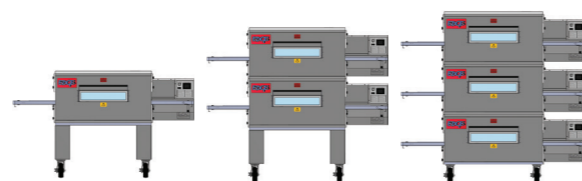
OVEN PLAN



OVEN FRONT



SINGLE DOUBLE TRIPLE



EDGE 3240

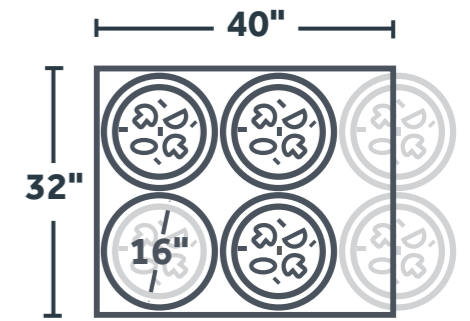
MEDIUM BAKING VOLUMES

- 32" WIDE CONVEYOR BELT
- 40" LONG BAKING CHAMBER
- PERFECT STARTER OVEN
- MOST POPULAR OVEN SIZE

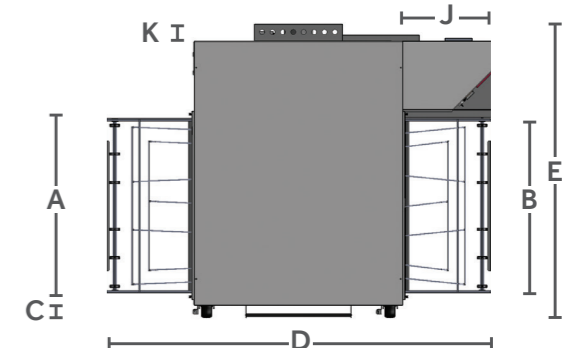
DIMENSION	CAVITY	SINGLE	DOUBLE	TRIPLE
Conveyor Opening	A	33.50" / 851mm		
Belt Width	B	32.00" / 813mm		
Handle Depth	C	2.40" / 61mm		
Conveyor Length	D	75.25" / 1911mm		
Oven Depth	E	56.6" / 1438mm		
Oven Height	F	1118mm	1629mm	1740mm
Conveyor Height	G ₁	813mm	813mm	394mm
	G ₂		1321mm	914mm
	G ₃			1441mm
Window Width	H	20.00" / 508mm		
Control Can Width	J	17.50" / 451mm		
Fan Cover Depth	K	3.25" / 95mm		
Leg/Caster Height	L	546mm	546mm	146mm

POWER	CAVITY	SINGLE	DOUBLE	TRIPLE
Rated Heat Input	36.7kW	36.7kW	73.4kW	110.1kW
Natural Gas Supply		15-20mbar		
Propane Gas Supply		25-32mbar		
Electrical Supply (Gas) Voltage/Phase/Hz/W/Amps		230V / 1 / 50Hz / 700W / 3.0A		

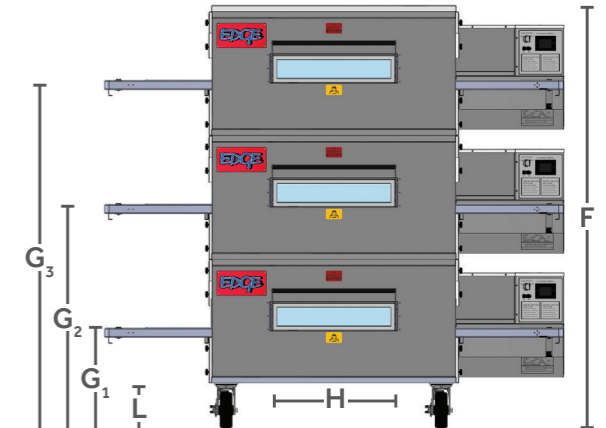
ELECTRIC OVEN (PER DECK)	415V
Power	27.6kW
Amps	38.4A
Phase / Frequency	3/50-HZ



OVEN PLAN



OVEN FRONT



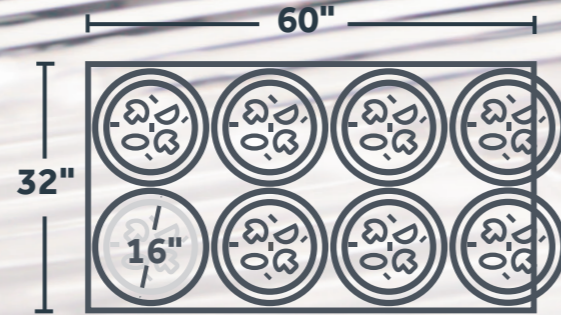
SINGLE DOUBLE TRIPLE



EDGE 3260

MEDIUM BAKING VOLUMES

- 32" WIDE CONVEYOR BELT
- 60" LONG BAKING CHAMBER
- MEDIUM OUTPUT, LOW ENERGY USE

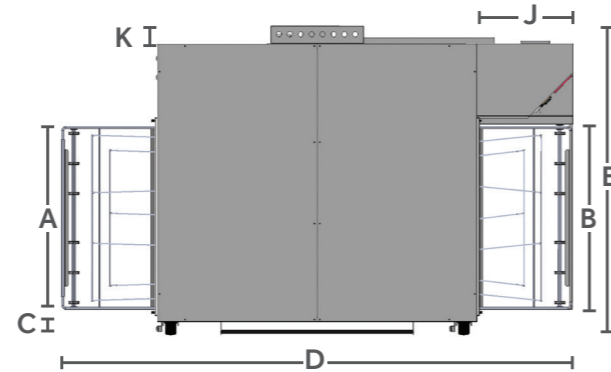


DIMENSION	CAVITY	SINGLE	DOUBLE	TRIPLE
Conveyor Opening	A	33.50" / 851mm		
Belt Width	B	32.00" / 813mm		
Handle Depth	C	2.40" / 61mm		
Conveyor Length	D	93.75" / 2381mm		
Oven Depth	E	56.6" / 1438mm		
Oven Height	F	1118mm	1629mm	1740mm
Conveyor Height	G ₁	813mm	813mm	394mm
	G ₂	-	1321mm	914mm
	G ₃			1441mm
Window Width	H	35.00" / 889mm		
Control Can Width	J	17.50" / 451mm		
Fan Cover Depth	K	3.25" / 95mm		
Leg/Caster Height	L	546mm	546mm	146mm

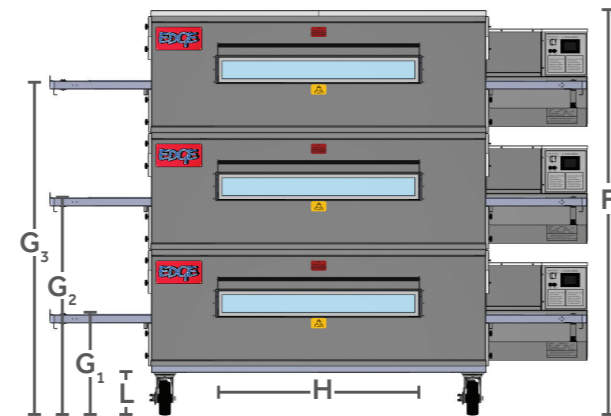
POWER	CAVITY	SINGLE	DOUBLE	TRIPLE
Rated Heat Input	43.9kW	43.9kW	87.8kW	131.7kW
Natural Gas Supply	15-20mbar			
Propane Gas Supply	25-32mbar			
Electrical Supply (Gas) Voltage/Phase/Hz/W/Amps	230V / 1 / 50Hz / 700W / 3.0A			

ELECTRIC OVEN (PER DECK)	415V
Power	38.4kW
Amps	53.4A
Phase / Frequency	3/50-HZ

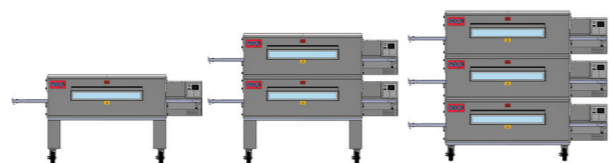
OVEN PLAN



OVEN FRONT



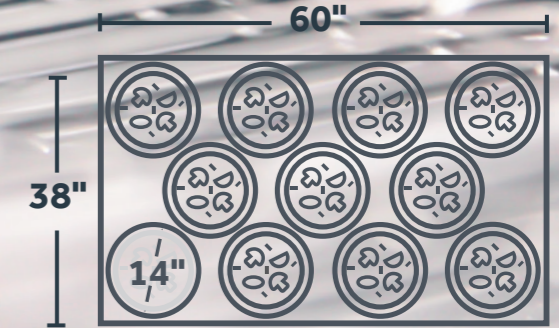
SINGLE DOUBLE TRIPLE



EDGE 3860

X-LARGE BAKING VOLUMES

- 38" WIDE CONVEYOR BELT
- 60" LONG BAKING CHAMBER
- WIDE BELT
- SINGLE BURNER & BLOWER

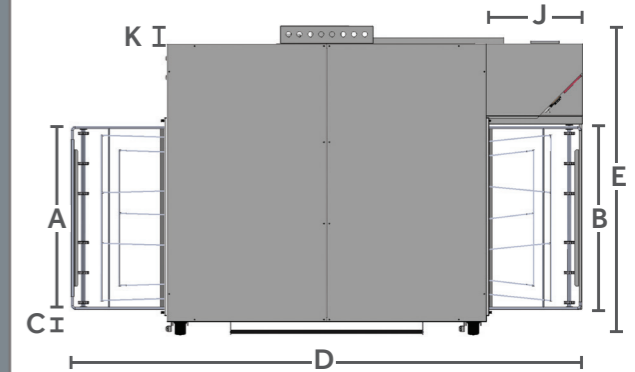


DIMENSION	CAVITY	SINGLE	DOUBLE	TRIPLE
Conveyor Opening	A	39.50" / 1003mm		
Belt Width	B	38.00" / 965mm		
Handle Depth	C	2.40" / 61mm		
Conveyor Length	D	93.75" / 2381mm		
Oven Depth	E	63.10" / 1603mm		
Oven Height	F	1118mm	1629mm	1740mm
Conveyor Height	G ₁	813mm	813mm	394mm
	G ₂		1321mm	914mm
	G ₃			1441mm
Window Width	H	35.00" / 889mm		
Control Can Width	J	17.50" / 451mm		
Fan Cover Depth	K	3.25" / 95mm		
Leg/Caster Height	L	546mm	546mm	146mm

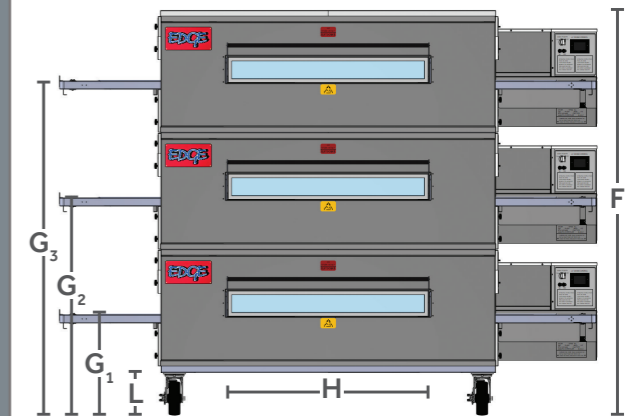
POWER	CAVITY	SINGLE	DOUBLE	TRIPLE
Rated Heat Input	43.9kW	43.9kW	87.8kW	131.7kW
Natural Gas Supply	15-20mbar			
Propane Gas Supply	25-32mbar			
Electrical Supply (Gas) Voltage/Phase/Hz/W/Amps	230V / 1 / 50Hz / 700W / 3.0A			

ELECTRIC OVEN (PER DECK)	415V
Power	38.4kW
Amps	53.4A
Phase / Frequency	3/50-HZ

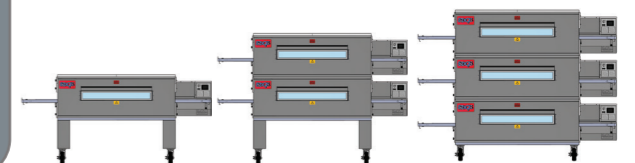
OVEN PLAN



OVEN FRONT



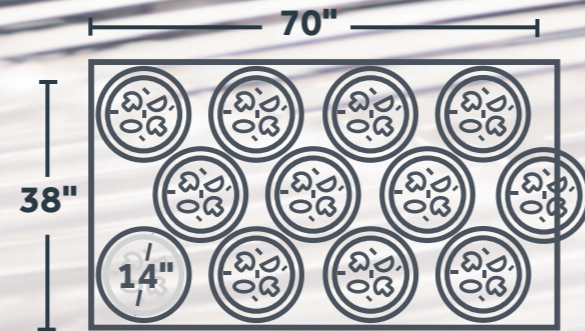
SINGLE DOUBLE TRIPLE



EDGE 3870

X-LARGE BAKING VOLUMES

- 38" WIDE CONVEYOR BELT
- 70" LONG BAKING CHAMBER
- SINGLE BURNER & BLOWER
- LOWEST OUTPUT OVEN AVAILABLE

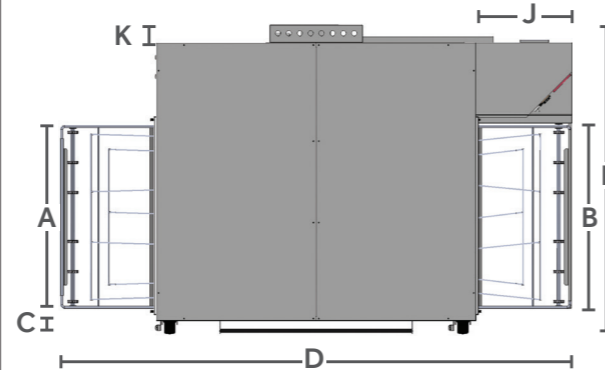


DIMENSION	CAVITY	SINGLE	DOUBLE	TRIPLE
Conveyor Opening	A	39.50" / 1003mm		
Belt Width	B	38.00" / 965mm		
Handle Depth	C	2.40" / 61mm		
Conveyor Length	D	104.00" / 2642mm		
Oven Depth	E	62.60" / 1590mm		
Oven Height	F	1118mm	1629mm	1740mm
Conveyor Height	G ₁	800mm	800mm	394mm
	G ₂		1321mm	914mm
	G ₃			1429mm
Window Width	H	35.00" / 889mm		
Control Can Width	J	17.75" / 451mm		
Fan Cover Depth	K	3.75" / 95mm		
Leg/Caster Height	L	546mm	546mm	146mm

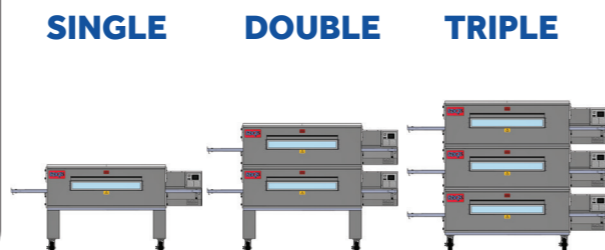
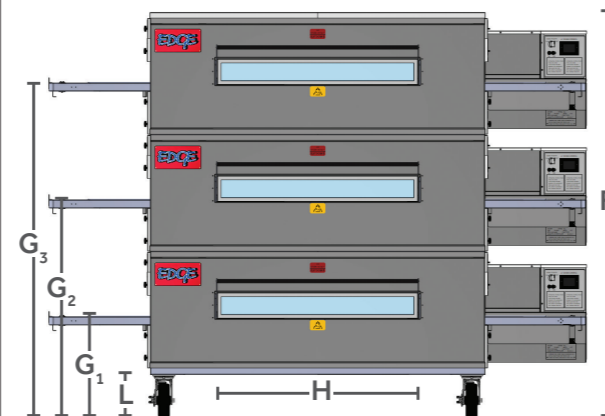
POWER	CAVITY	SINGLE	DOUBLE	TRIPLE
Rated Heat Input	53.4kW	53.4kW	106.8kW	160.2kW
Natural Gas Supply		15-20mbar		
Propane Gas Supply		25-32mbar		
Electrical Supply (Gas) Voltage/Phase/Hz/W/Amps		230V / 1 / 50Hz / 700W/ 3.0A		

ELECTRIC OVEN (PER DECK)	415V
Power	38.4kW
Amps	53.4A
Phase / Frequency	3/50-HZ

OVEN PLAN



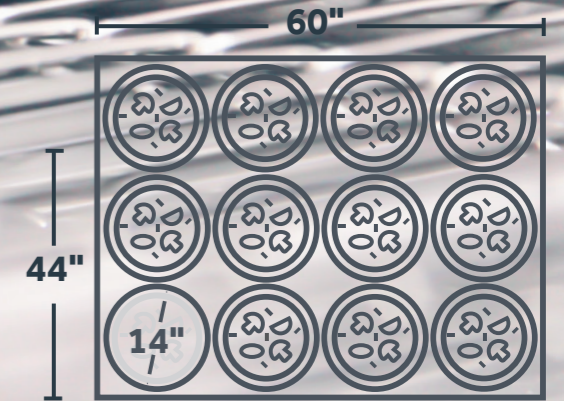
OVEN FRONT



EDGE 4460

XX-LARGE BAKING VOLUMES

- 44" WIDE CONVEYOR BELT
- 60" LONG BAKING CHAMBER
- EXTRA WIDE BELT
- 3 X 14" PIZZAS SIDE-BY-SIDE

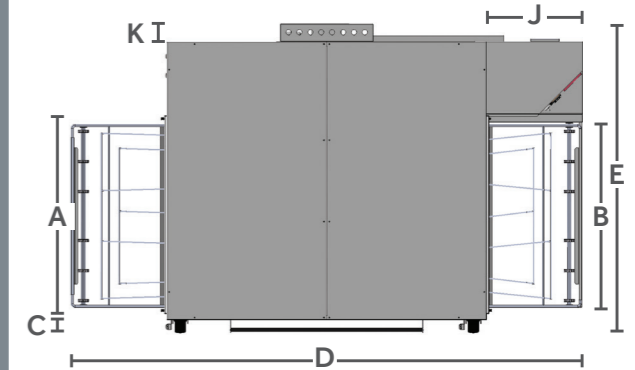


DIMENSION	CAVITY	SINGLE	DOUBLE	TRIPLE
Conveyor Opening	A	45.50" / 1156mm		
Belt Width	B	44.00" / 1118mm		
Handle Depth	C	2.40" / 61mm		
Conveyor Length	D	93.75" / 2381mm		
Oven Depth	E	68.80" / 1748mm		
Oven Height	F	1118mm	1629mm	1740mm
Conveyor Height	G ₁	813mm	813mm	394mm
	G ₂		1321mm	914mm
	G ₃			1441mm
Window Width	H	35.00" / 889mm		
Control Can Width	J	17.50" / 451mm		
Fan Cover Depth	K	3.25" / 95mm		
Leg/Caster Height	L	546mm	546mm	146mm

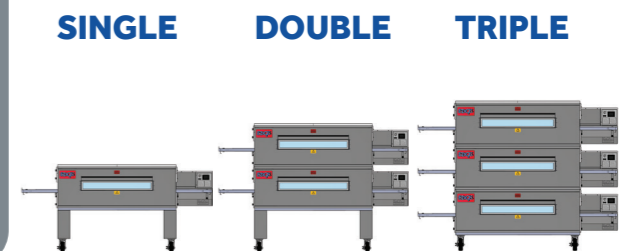
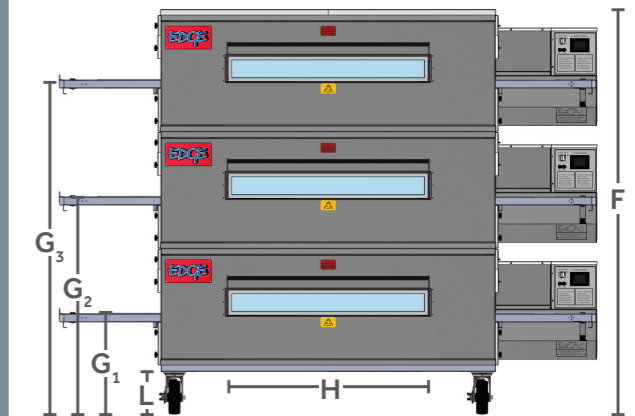
POWER	CAVITY	SINGLE	DOUBLE	TRIPLE
Rated Heat Input	54.2kW	54.2kW	108.4kW	162.6kW
Natural Gas Supply		15-20mbar		
Propane Gas Supply		25-32mbar		
Electrical Supply (Gas) Voltage/Phase/Hz/W/Amps		230V / 1 / 50Hz / 700W/ 3.0A		

ELECTRIC OVEN (PER DECK)	415V
Power	38.4kW
Amps	53.4A
Phase / Frequency	3/50-HZ

OVEN PLAN



OVEN FRONT



EDGE

O V E N S

