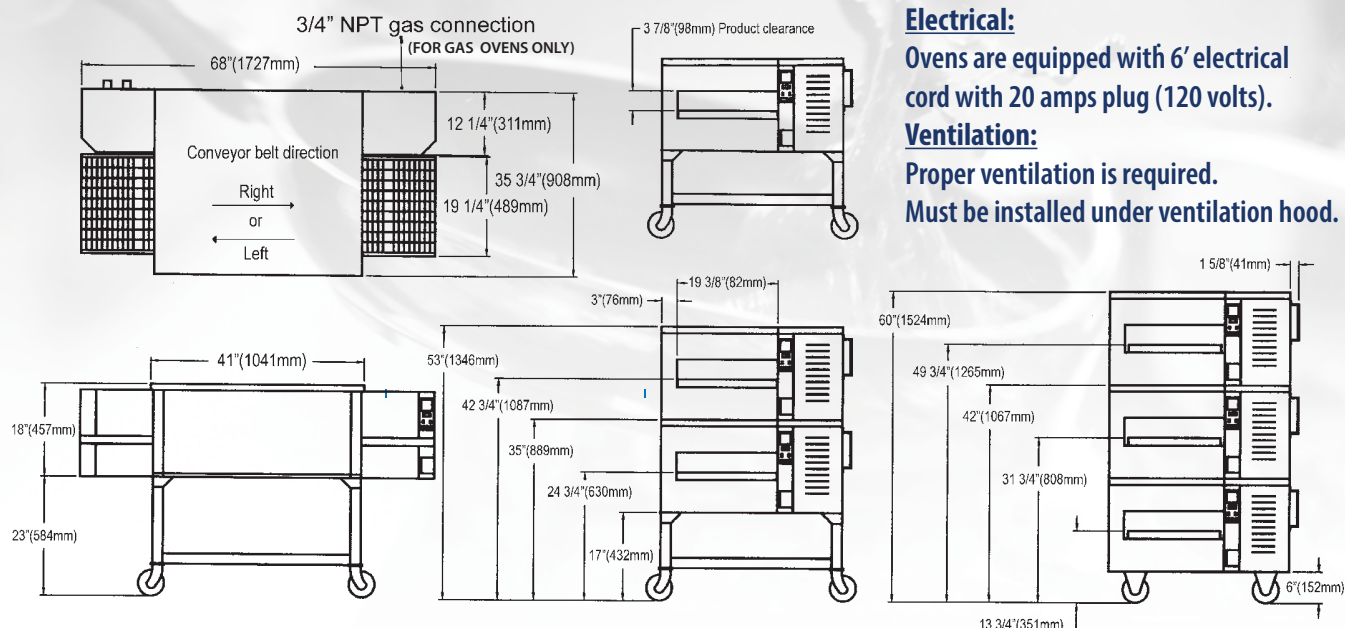


TECHNICAL DRAWINGS



Gas connection:

Equipped with 3/4" NPT gas connection at rear.

Electrical:

Ovens are equipped with 6' electrical cord with 20 amps plug (120 volts).

Ventilation:

Proper ventilation is required.

Must be installed under ventilation hood.

SPECIFICATIONS

Electric

MODEL	C1840E
ELECTRIC ELEMENTS / KW	(3 x 4.5 KW) = 13.5 KW
EXTERIOR DIMENSIONS	68" L X 35" D 122 cm x 89 cm
LENGTH OF BELT	68" L X 18" D 172 cm x 46 cm
VOLTAGES	208V/3PH 39 AMPS 220/1PH 67 AMPS 240/1PH 72 AMPS
SHIP WT	425 lbs 192 kg

Available in 50 or 60 cycles. Amperage could vary if input volts are not the same as indicated.



C1840E - C1840G

APPROXIMATE PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES (1840)

PAN DIAMETER	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	237	175	162	148	138	130	116
8" (20 cm)	118	90	86	75	72	68	58
10" (25 cm)	64	58	52	49	45	42	39
12" (30 cm)	37	34	30	28	25	23	22
14" (35 cm)	32	26	23	22	21	21	18
16" (40 cm)	25	22	20	19	17	17	15

Cooking chamber on Electric and Gas are 40" (101.6 cm) long X 18" (45.7 cm) deep

Gas

MODEL	C1840G
B.T.U.	60,000
EXTERIOR DIMENSIONS	68" L X 35" D 122 cm x 89 cm
LENGTH OF BELT	68" L X 18" D 172 cm x 46 cm
VOLTAGES	110/1PH 8 AMPS
SHIP WT	425 lbs 192 kg

Propane or Natural Gas also available in 50 or 60 cycles
Warranty: 12 months parts & labor.

Gas Requirements

Gas Connection: 3/4" NPT on the right hand rear of the appliance.

Gas pressure: 3.5" W.C. - Natural Gas | 10" W.C. - Propane

Combustible Clearances: For use in non-combustible locations | Non-combustible Clearances: 3" inches sides, 3" inches rear. Specify type of gas and altitude. If over 2,000 feet when ordering, a restraining kit is required for ovens installed with a caster kit. Check your local code.

SIERRA RANGE is a registered trademark of MVP Group.

Due to continuing product development, to ensure best possible performance, the specifications are subject to change without prior notice.



The Sierra Range conveyor ovens are great for many cooking applications including pizzas, baked dishes, chicken wings, calzones, cookies, pies, pita breads, bakery products, hot sub sandwiches, and much more

C3236E (ELECTRIC)

C3236G (GAS)

CONVEYOR OVENS



STANDARD FEATURES

- ❖ 32" (81 cm) conveyor belt
- ❖ Stainless Steel Construction
- ❖ Front mount controls for easy view and access
- ❖ Electronic temperature control with digital read-out
- ❖ Variable digital speed control on conveyor belt
- ❖ Cook time from 1 - 20 minutes
- ❖ Reversible conveyor belt direction
- ❖ Thermally insulated for energy efficiency
- ❖ Efficient power Gas Burner for Gas Oven
- ❖ High velocity precision targeted air flow distribution panels for consistent repeatable baking results
- ❖ Stackable (up to 3 units high)
- ❖ Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning
- ❖ 4" Adjustable Stainless Steel Legs
- ❖ Legs with locking casters available (18", 24", 30")



Removable panels for easy cleaning