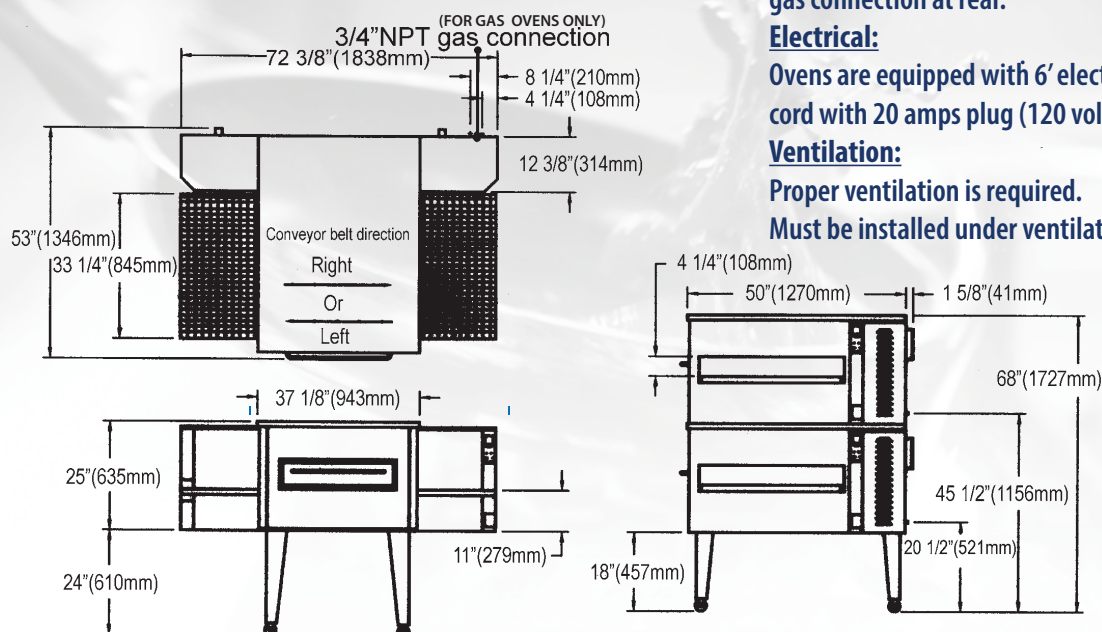


TECHNICAL DRAWINGS



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	C3236E
ELECTRIC ELEMENTS / KW	(6 X 4.5 kw) = 27 kw
EXTERIOR DIMENSIONS	72"L X 50"D 183 cm x 127 cm
LENGTH OF BELT	72"L X 32"D 183 cm x 81 cm
VOLTAGES	208V/3PH 79 AMPS 220/1PH 131 AMPS 240/1PH 142 AMPS
SHIP WT	950 lbs 430 kg

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



C3236E - C3236G

APPROXIMATE PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES (3236)

PAN DIAMETER	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	382	318	293	270	252	236	209
8" (20 cm)	214	178	164	151	141	132	116
10" (25 cm)	136	113	104	95	89	83	73
12" (30 cm)	95	78	71	65	61	57	50
14" (35 cm)	69	55	51	47	44	41	36
16" (40 cm)	52	42	38	35	33	30	27

Cooking chamber on Electric and Gas are 36" (91.4 cm) long X 32" (81 cm) deep

Gas

MODEL	C3236G
B.T.U.	120,000
EXTERIOR DIMENSIONS	72"L X 50"D 183 cm x 127 cm
LENGTH OF BELT	72"L X 32"D 183 cm x 81 cm
VOLTAGES	110/1PH 14 AMPS
SHIP WT	950 lbs 430 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.

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.

C3260E (ELECTRIC)

C3260G (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