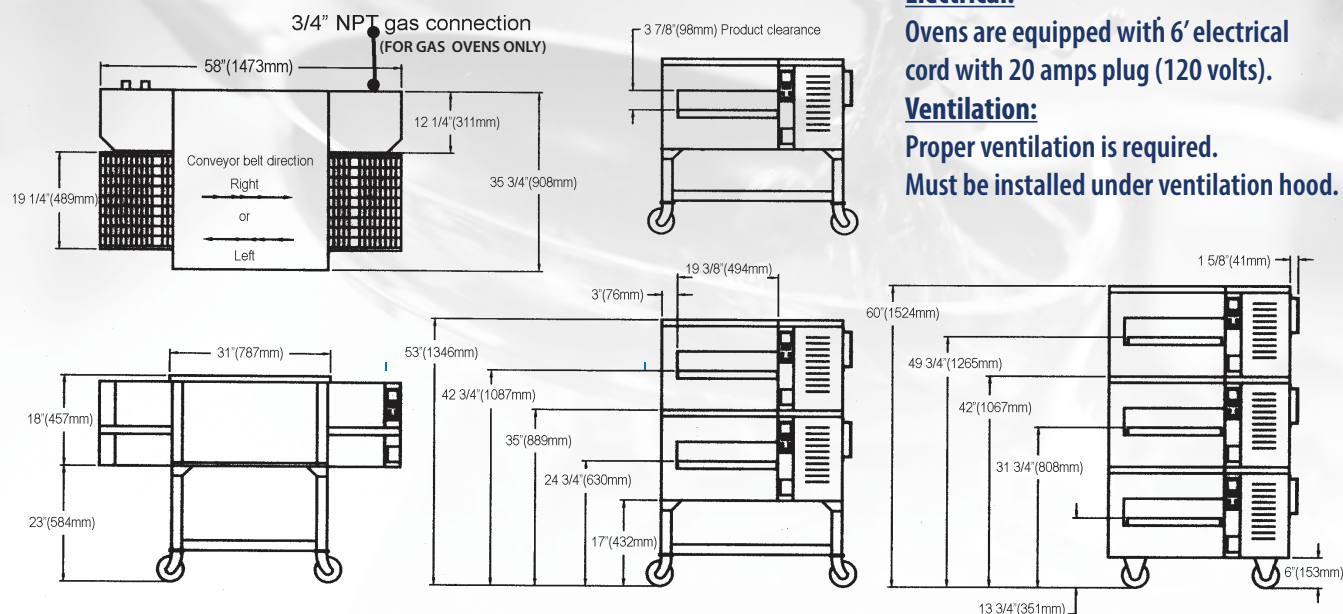


TECHNICAL DRAWINGS



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	C1830E
ELECTRIC ELEMENTS / KW	(3 x 3.5 KW) = 10.5 KW
EXTERIOR DIMENSIONS	58" L X 35" D 147 cm x 89 cm
LENGTH OF BELT	58" L X 18" D 147 cm x 46 cm
VOLTAGES	208V/3PH 31 AMPS 220/1PH 53 AMPS 240/1PH 57 AMPS
SHIP WT	360 lbs 163 kg

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



C1830E - C1830G

APPROXIMATE PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES (1830)

PAN DIAMETER	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	168	141	130	120	112	105	94
8" (20 cm)	86	72	69	63	58	55	47
10" (25 cm)	57	47	44	41	37	34	32
12" (30 cm)	30	27	24	23	21	19	18
14" (35 cm)	25	21	19	18	17	16	15
16" (40 cm)	20	18	16	15	14	13	12

Cooking chamber on Electric and Gas are 30" (76.2 cm) long x 18" (47.5 cm) deep

Gas

MODEL	C1830G
B.T.U.	50,000
EXTERIOR DIMENSIONS	58" L X 35" D 147 cm x 89 cm
LENGTH OF BELT	58" L X 18" D 147 cm x 46 cm
VOLTAGES	110/1PH 8 AMPS
SHIP WT	360 lbs 163 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.

C1840E (ELECTRIC) C1840G (GAS) CONVEYOR OVENS



STANDARD FEATURES

- 🔥 18" (46 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