



The Sierra 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.

C1830E (ELECTRIC) C1830G (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 constant repeatable baking results
- ❖ Stackable (up to 3 units high)
- ❖ Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning
- ❖ Single oven comes standard with 18" legs and 6" casters
- ❖ Double stack oven comes standard with 12" legs and 6" casters
- ❖ Triple stack-Up on request



Removable panels for easy cleaning

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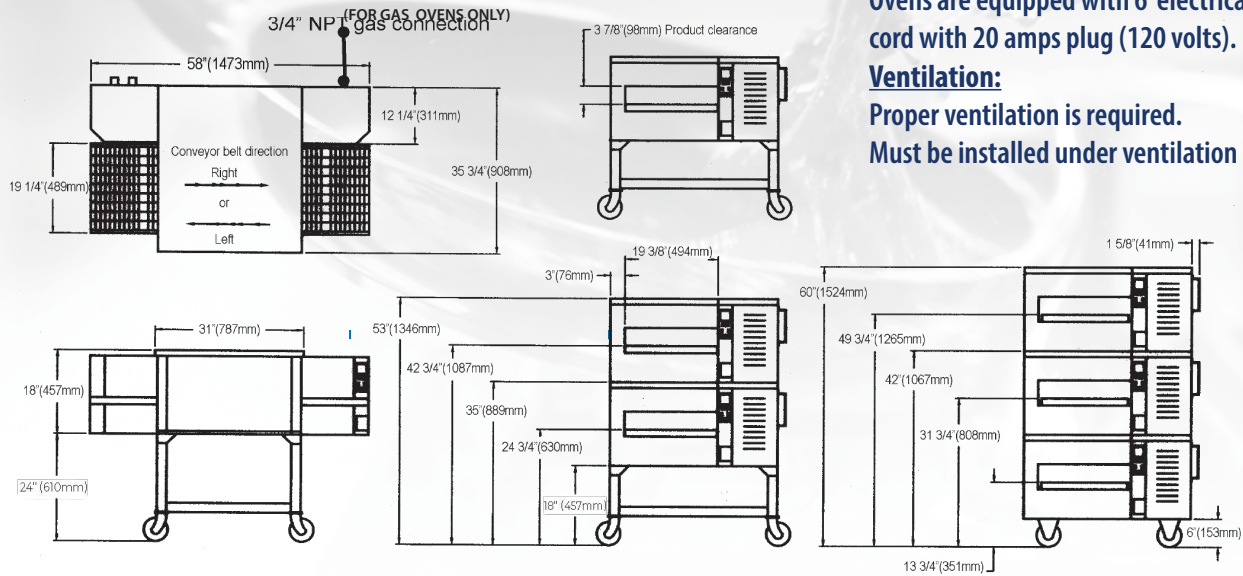
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TECHNICAL DRAWINGS



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



C1830E - C1830G

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.

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 NG or LP when ordering. Specify altitude if over 2000ft., A restraining kit is required(not supplied) with ovens installed with casters.

Check your local code for specific installation requirements.

SIERRA 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.