



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.

C3248E (ELECTRIC) C3248G (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 constant repeatable baking results
- ❖ Stackable (up to 2 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



Removable panels for easy cleaning

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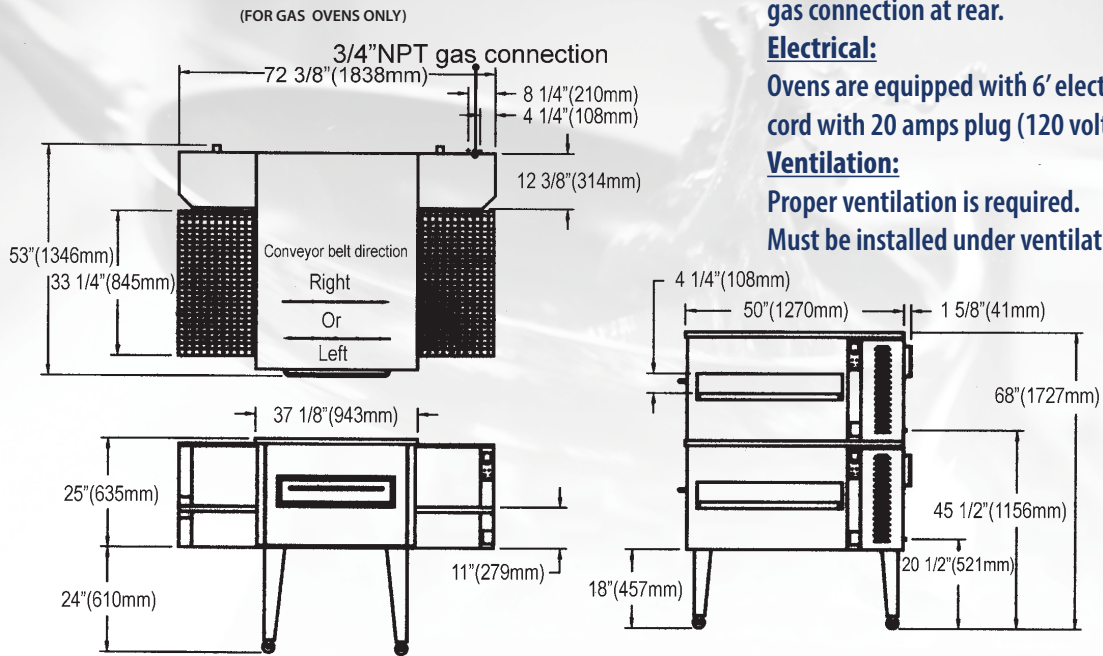
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TECHNICAL DRAWINGS



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

MODEL	C3248E
ELECTRIC ELEMENTS / KW	9 X 4.5 kw = 40.5 kw)
EXTERIOR DIMENSIONS	84" L X 50" D 213 cm x 127 cm
LENGTH OF BELT	84" L X 32" D 213 cm x 81 cm
VOLTAGES	208V/3PH 114 AMPS 220/1PH 192 AMPS 240/1PH 209 AMPS
SHIP WT	1050 lbs 476 kg

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



C3248E - C3248G

APPROXIMATE PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES (3248)							
PAN DIAMETER	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	510	423	393	362	339	318	281
8" (20 cm)	285	237	220	202	189	178	157
10" (25 cm)	181	151	139	129	119	113	101
12" (30 cm)	125	103	96	89	83	78	69
14" (35 cm)	91	75	69	65	59	56	50
16" (40 cm)	70	57	52	49	45	43	38

Cooking Chamber on Electric and Gas 48" (121.9 cm) long X 32" (81 cm) deep

Gas

MODEL	C3248G
B.T.U.	140,000
EXTERIOR DIMENSIONS	84" L X 50" D 213 cm x 127 cm
LENGTH OF BELT	84" L X 32" D 213 cm x 81 cm
VOLTAGES	110/1PH 14 AMPS
SHIP WT	1050 lbs 476 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.