



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.

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 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

 3560 NW 56th Street
Fort Lauderdale, FL 33309

Tel.: 786.600.4687 / Toll Free: 844.218.8477
Fax: 786.661.4100

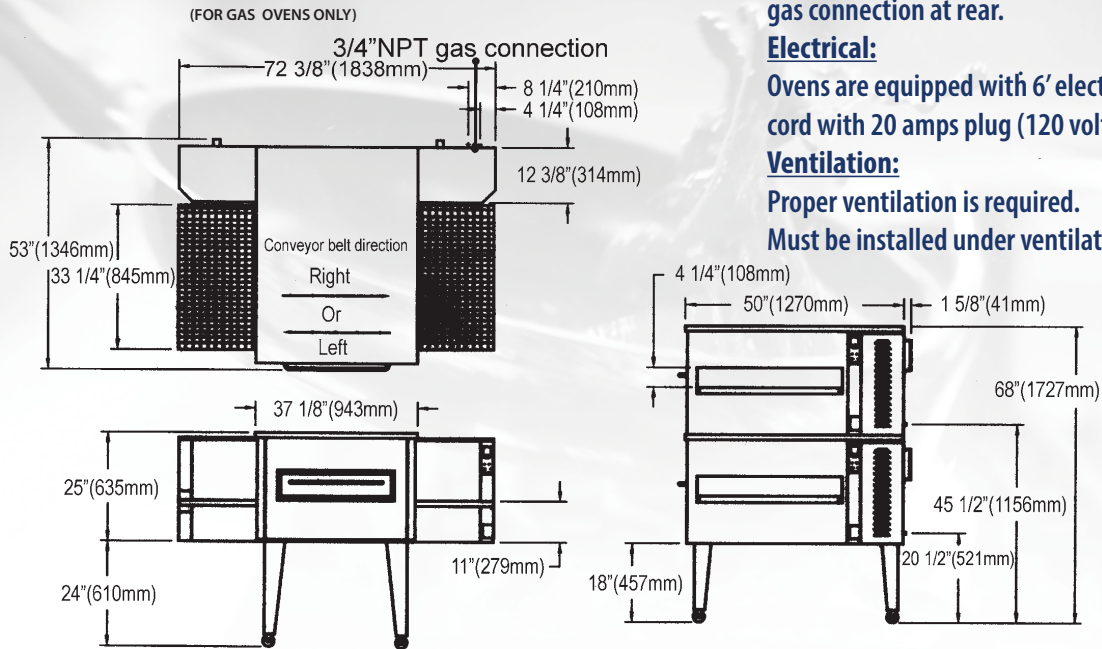
 5659 Royalmount Avenue
Montreal, QC, Canada H4P 2P9

Tel.: 514.737.9701 / Toll Free: 888.275.4538
Fax: 514.342.3854 / Toll Free: 877.453.8832
sales@mvpgroupcorp.com



www.mvpgroupcorp.com

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



C3260E - C3260G

MODEL	C3260E
ELECTRIC ELEMENTS / KW	9 X 4.5 kw = 40.5 kw)
EXTERIOR DIMENSIONS	96" L X 50" D 244 cm x 127 cm
LENGTH OF BELT	96" L X 32" D 244 cm x 81 cm
VOLTAGES	208V/3PH 114 AMPS 220/1PH 192 AMPS 240/1PH 209 AMPS
SHIP WT	1090 lbs 495 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 (3248)							
PAN DIAMETER	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	632	531	495	455	423	397	353
8" (20 cm)	357	298	277	255	237	223	198
10" (25 cm)	227	190	176	161	151	141	125
12" (30 cm)	157	131	121	111	104	98	86
14" (35 cm)	115	95	89	81	76	71	64
16" (40 cm)	88	73	67	61	58	53	48

Cooking Chamber on Electric and Gas 60" (152.4 cm) long X 32" (81 cm) deep

Gas

MODEL	C3260G
B.T.U.	160,000
EXTERIOR DIMENSIONS	96" L X 50" D 244 cm x 127 cm
LENGTH OF BELT	96" L X 32" D 244 cm x 81 cm
VOLTAGES	110/1PH 14 AMPS
SHIP WT	1090 lbs 495 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.