



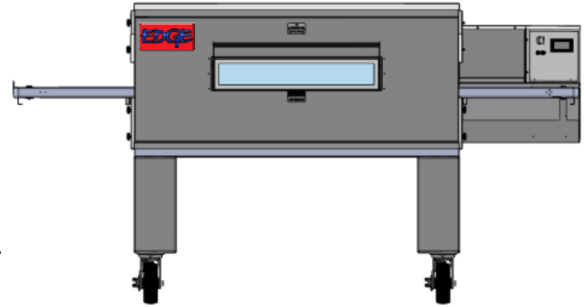
Customer _____

Job Number _____

E3240LP-1
E3240LP-2
E3240LP-3

EDGE3240 Oven Cut-sheet General Information:

EDGE3240 ovens can be stacked up to three high. Each oven has a 32" wide conveyor belt and a 40" long baking chamber. Features the G2 touch control system.



E3240NG-1
E3240NG-2
E3240NG-3

STANDARD FEATURES:

- **INTELLIGENT DIAGNOSTICS:** The diagnostic features of the G2 Control system brings the serviceability of the EDGE oven to a new level. Information flows from the oven components to this innovative control, allowing for exceptionally fast diagnostics and performance evaluation.
- **RECIPE DRIVEN MENU:** The G2 Control system is more than just a pretty screen that responds to your touch. 30 recipes can be configured to meet the demands of your business. Recipes can be copied from oven to oven and even from store to store.
- **CONTROL SYSTEM LOCK:** A custom access PIN can be setup to prevent recipe tampering and help ensure that the product your customer expects, is the product they receive.
- **LOW OPERATING COSTS:** Operation of the EDGE3240 can be as little as \$0.35 per hour based on an oven temperature of 475-deg F, (Estimate based on an MCF price of \$6.80 and a KWh price of \$0.12. Estimate calculated after a 1 hour pre-heat.)
- **SPLIT BELT OPTION:** For additional flexibility, the EDGE3240 can be configured with a split belt. The split belt has an independent control, allow both timing and direction to be modified.
- **RELIABILITY:** The G2 Control system takes a leap forward in service and reliability. Belt Jam Detection prevents costly damage due to misplaced objects. Critical components are monitored and information is brought forward for viewing, reducing downtime and wasted service visits. The EDGE conveyor system uses a high quality brushless motor, eliminating brush replacement.
- **CONSTRUCTION:** EDGE3240 ovens are manufactured to exacting tolerances and use stainless steel inside and out. The EDGE oven still has welded corners, a testament to our dedication to quality and traditional craftsmanship.
- **WARRANTY:** EDGE3240 ovens come with a detailed **FIVE YEAR Parts and Labor Warranty.**



MF&B Restaurant Systems, Inc.
119 ICMI Road, Suite 300 • Dunbar, PA 15431
1.888.480.EDGE • www.edgeovens.com



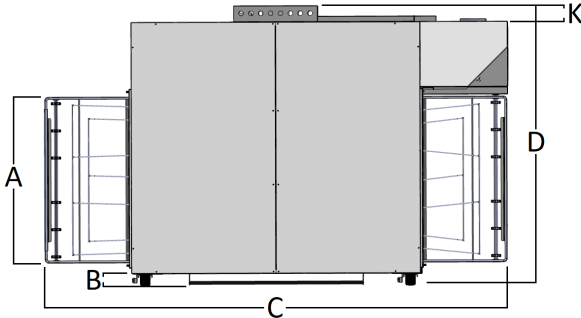
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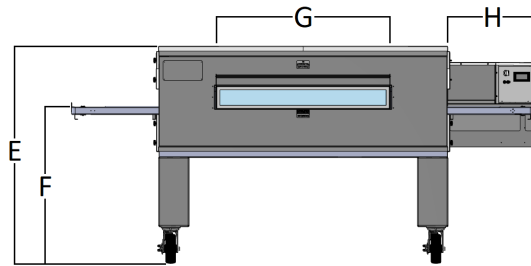
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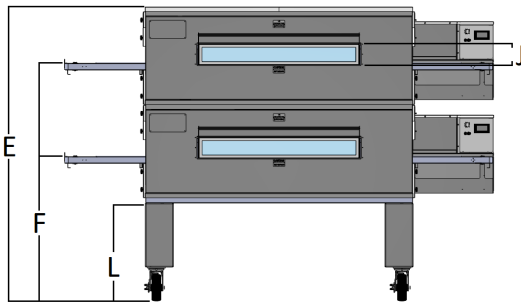
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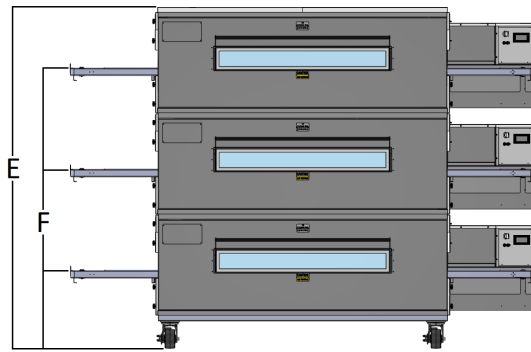
OVEN TOP VIEW



SINGLE FRONT VIEW



DOUBLE FRONT VIEW



TRIPLE FRONT VIEW

| All measurements in inch | Single | Double | Triple | | Single | Double | Triple |
|--------------------------|--------|--------|--------|--------------------------|----------|--------|--------|
| A Chamber (W) | 33.50" | 33.50" | 33.50" | G Window (L) | 20.00" | 20.00" | 20.00" |
| B Window (D) | 2.40" | 2.40" | 2.40" | H Cont. Cab. (L) | 17.75" | 17.75" | 17.75" |
| C Conveyor (L) | 75.25" | 75.25" | 75.25" | J Chamber (H) | 3.50" | 3.50" | 3.50" |
| D Oven (D) | 57.10" | 57.10" | 57.10" | K Motor (D) | 3.75" | 3.75" | 3.75" |
| E Floor-Oven (H) | 44.00" | 64.13" | 68.50" | L Leg/Caster (H) | 21.50" | 21.50" | 5.75" |
| F Floor-Conveyor (H) b | 31.50" | 31.50" | 15.50" | | | | |
| m | | 52.00" | 36.00" | | | | |
| t | | | 56.25" | Weight per packaged oven | 940 lbs. | | |

| Gas Type | Volts | Frequency | Amps | Supply Pressure | BTU/Hr Rating | Manifold Pressure |
|----------|-------|-----------|------|-----------------|---------------|-------------------|
| NATURAL | 120 | 60 Hz | 5.5 | 6" - 8" WC | 125,000 | 4.5" WC |
| PROPANE | 120 | 60 Hz | 5.5 | 10" - 13" WC | 125,000 | 10" WC |

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