

EDGE

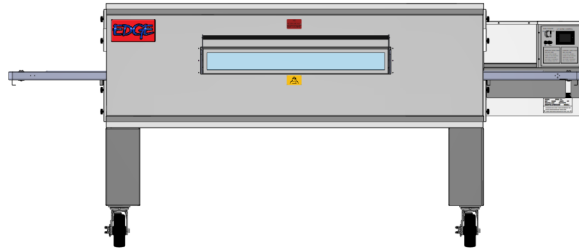
O V E N S

EDGE3270

E3270LP-1
E3270LP-2
E3270LP-3

E3270NG-1
E3270NG-2
E3270NG-3

EDGE3270 ovens are designed with a 32" wide conveyor belt and can bake two 16" pizzas side-by-side. The 70" baking chamber provides the highest output for 16" pizzas as a single oven or stacked two or three high, multiplying pizza production.



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 EDGE3270 can be as little as \$0.46 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.)
- With our G2 control at the helm, the EDGE-3270 oven can go where other ovens cannot, and do it better!
- **SPLIT BELT OPTION:** For additional flexibility, the EDGE3270 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:** EDGE3270 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:** EDGE3270 ovens come with a detailed FIVE YEAR Parts and Labor Warranty.



MF&B Restaurant Systems, Inc.
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15431



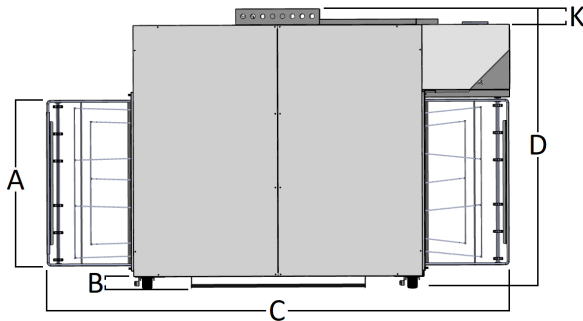
Customer _____

Job Number _____

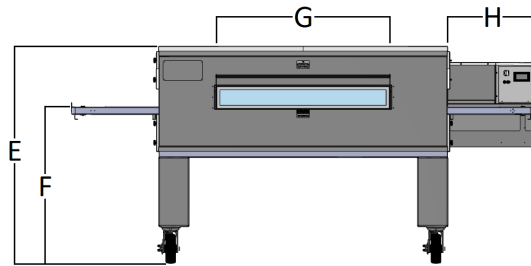
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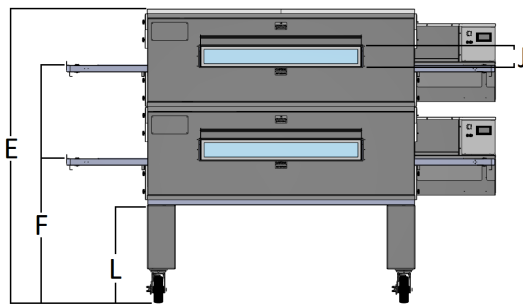
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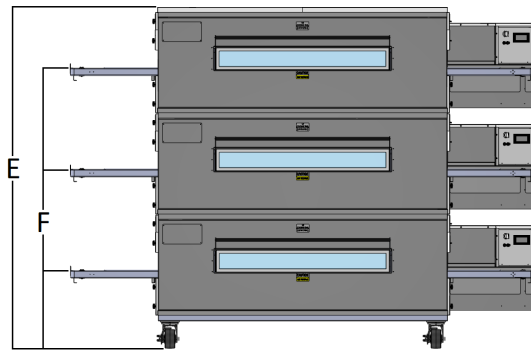
OVEN TOP VIEW



SINGLE FRONT VIEW



DOUBLE FRONT VIEW



TRIPLE FRONT VIEW

	Single	Double	Triple		Single	Double	Triple
A Chamber (W)	33.50"	33.50"	33.50"	G Window (L)	35.00"	35.00"	35.00"
B Window (D)	2.40"	2.40"	2.40"	H Cont. Cab. (L)	17.75"	17.75"	17.75"
C Conveyor (L)	103.75"	103.75"	103.75"	J Chamber (H)	3.50"	3.50"	3.50"
D Oven (D)	57.1"	57.1"	57.1"	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"	*Chamber (L)	68.5"		
	t		56.25"	*Chamber w/plugs (L)	69.5"		

Gas Type	Volts	Frequency	Amps	Supply Pressure	BTU/Hr Rating	Manifold Pressure
NATURAL	120	60 Hz	5.5	6" - 8" WC	185,000	4.5" WC
PROPANE	120	60 Hz	5.5	10" - 13" WC	185,000	10" WC

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