

The Sierra Range 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.



# **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
- Reversable conveyor belt direction
- Thermally insulated for energy efficiency
- Efficient power Gas Burner for Gas Oven
- High velocity precision targeted air flow distribution panels for consistant 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





## **TECHNICAL DRAWINGS**

gas connection at rear. (FOR GAS OVENS ONLY) **Electrical:** 3/4"NPT gas connection 72 3/8"(1838mm) Ovens are equipped with 6' electrical 8 1/4"(210mm) 4 1/4"(108mm) cord with 20 amps plug (120 volts). **Ventilation:** 12 3/8"(314mm) Proper ventilation is required. Must be installed under ventilation hood. 53"(1346mm) Conveyor belt direction 4 1/4"(108mm) (845mm) Right 50"(1270mm) - 1 5/8"(41mm) Or Left 68"(1727mm) 37 1/8"(943mm) 25"(635mm) 45 1/2"(1156mm) 20 1/2"(521mm) 11"(279mm) **-**18"(457mm) 24"(610mm)

## **SPECIFICATIONS**

## Electric

MODEL	C3248E
ELECTRIC ELEMENTS / KW	9 X 4.5 kw) = 40.5 kw)
EXTERIOR DIMENSIONS	84"L X 50"D   213 cm x127 cm
LENGTH OF BELT	84"L X 32"D   213 cm x81 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.

# c Usus





US Std. Z83.11 Std. 1.8

Gas connection:
Equipped with 3/4" NPT

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 x81 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 RANGE** 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.