



PROJECT NAME: _____

LOCATION: _____

ITEM: _____ QTY: _____

MODEL: _____



C1832E-SB ELECTRIC CONVEYOR OVEN – STONE BELT

SIERRA Electric Conveyor Oven - Stone Belt equipped conveyor belt with refractory stone fillets, cooks directly on refractory stone. Ease of use, perfect cooking and very low consumption allow it to be used even by non-specialized personnel. Engineered with cooking chambers using independent electronic temperature regulation for baking floor and ceiling. They can easily be controlled and set by the operator and this guarantees excellent cooking of many products, such as pizzas, focaccia, pita bread, tortillas, vegetables, brochette, tarts, chicken wings, & meats.

STANDARD FEATURES

- ❖ Patented EMS Energy Management System reduces energy consumption and increases cooking efficiency
- ❖ Eco button set the oven on standby during work pauses to save energy
- ❖ Independent digital temperature regulation for baking floor and ceiling
- ❖ 32" (80cm) long cooking chamber with 18" (46cm) width belt
- ❖ Conveyor belt in refractory stone fillets
- ❖ Maximum cooking temperature 450°C
- ❖ Self-lubricated bearings for simplified maintenance
- ❖ Digital control bake time and conveyor speed
- ❖ Stainless steel front, sides, top and interior
- ❖ Crumb-collecting removable trays for easier cleaning
- ❖ Floor space 1.9*1m (Furnished 4 legs with wheels)
- ❖ Reversible conveyor direction
- ❖ Adjustable inlet and outlet shutters

THIS OVEN CAN BE DOUBLE STACKED

Conserves Energy

Unit incorporates a patented Energy Management System. Sierra ovens provide very efficient heat transfer to product. Energy is conserved as air is recycled from heater to product, with minimum loss. Oven is cool to the touch.

Easily Services

Control compartment is designed for quick and easy access.

Cleanability

C1832E-SB Oven removable parts include: crumb pans, side shutters, stone fillets. Attached steel brush easy to clean the carbon dust on stone fillets.

Warranty

12 months parts & labor warranty.

Ventilation

Use of a ventilation hood is strongly recommended.

ACCESSORIES/OPTIONAL

- ❖ Short legs with casters
- ❖ Extended warranty available



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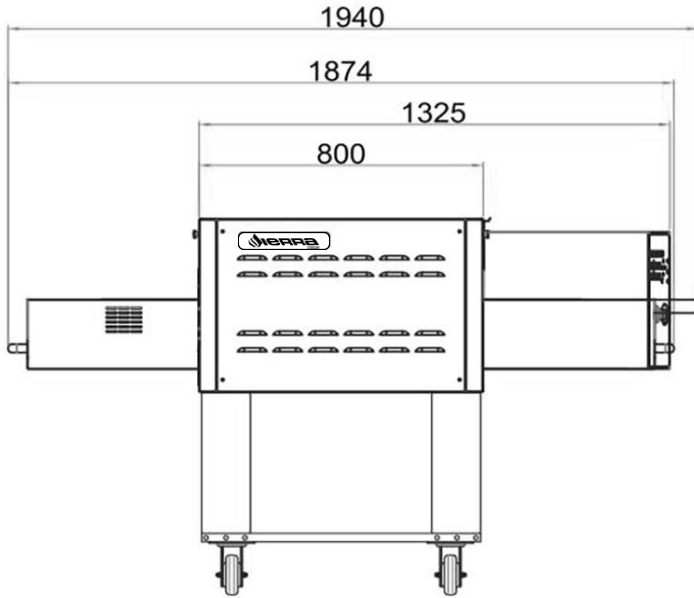


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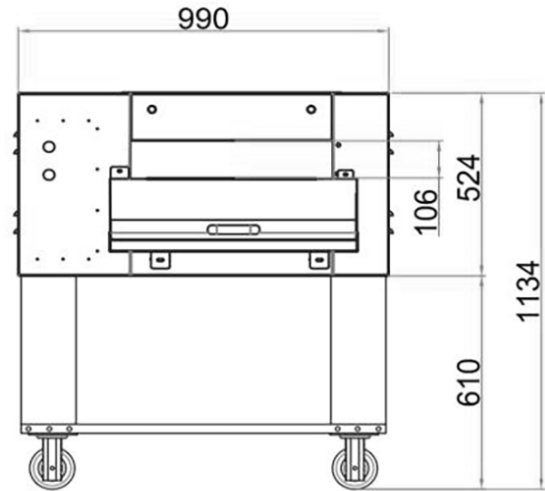


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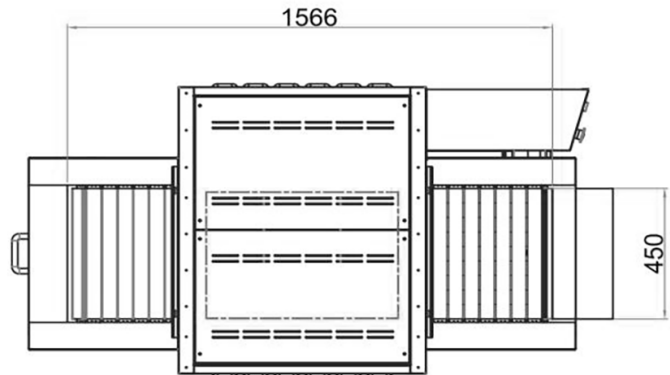
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(Front)



(Side)



(Top)

SPECIFICATIONS

Model	Heating area Belt size	Max. Bake Height	Bake Time Range	Max. Temp.	Power	Supply	Ship Info.*	Capacity		
								9"	12"	15"
C1832E-SB	18" * 32" (460 * 800mm)	4" (106mm)	1.5 ~ 20min	450°C 842°F	13.2Kw	208-220 V 3 Phase	280KG 1.8m3	245	138	65

* Ship Info. : Data of package with plywood case

* Capacity : 2mins bake time , per hour , pizza or other round products (bottom 380°C , top 350°C)

Warranty: 12 months parts & labor.

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Due to continuing product development, to ensure best possible performance, the specifications are subject to change without prior notice.