



PROJECT NAME: _____

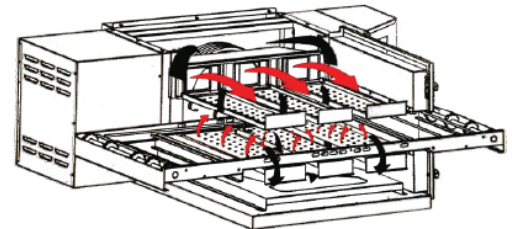
LOCATION: _____ ITEM: _____

QTY: _____ MODEL: _____



C3240E-IM ELECTRIC CONVEYOR OVEN - IMPINGEMENT

SIERRA Electric Conveyor Oven - Impingement, composed of one, double or triple stackable baking chambers and an optional stand. During baking, the product is placed on the stainless steel 304 conveyor belt and passes through two flows of hot air : impingement technology, the best system for heat distribution in the whole baking chamber for perfect baking of pizza, pastry, seafood, sandwiches, bagels, ethnic foods and more. Management of needed power is automatic according to the load.



STANDARD FEATURES

- ❖ Patented EMS Energy Management System reduces energy consumption and increases cooking efficiency
- ❖ Patented “Jet Sweep” impingement process that delivers constant heat to the chamber
- ❖ Adaptive power technology for that generate heat only when need (Eco-mode)
- ❖ 32”(82cm) width by 74” (186cm) length conveyor belt
- ❖ 40” (100cm) Length cooking chamber
- ❖ Stainless steel front, sides, top and interior
- ❖ 6”&12” Extension Tray
- ❖ Floor space 2*1.4m (Furnished 4 legs with wheels)
- ❖ Reversible conveyor direction

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

C3240E-IM Ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, exit tray, conveyor belt.

Warranty

One year parts and labor warranty

Ventilation

Use of a ventilation hood is strongly recommended.

ACCESSORIES/OPTIONAL

- ❖ Short legs with casters
- ❖ Extended warranty available



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3560 NW 56th Street
Fort Lauderdale, FL 33309
Tel.: 786.600.4687 / Toll Free: 844.218.8477



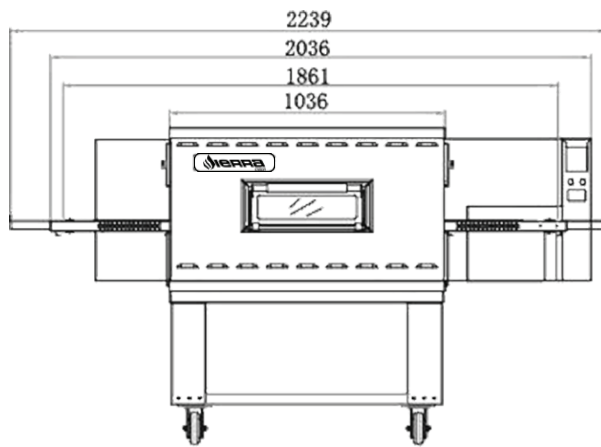
5659 Royalmount Avenue
Montreal, Qc, Canada H4P 2P9
Tel.: 514.737.9701 / Toll Free: 888.275.4538
Fax.: 514.342.3854 / Toll Free: 877.453.8832

sales@mvpgroupcorp.com

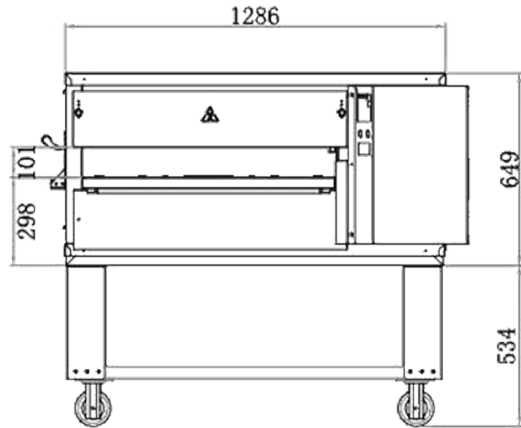


TECHNICAL DRAWINGS

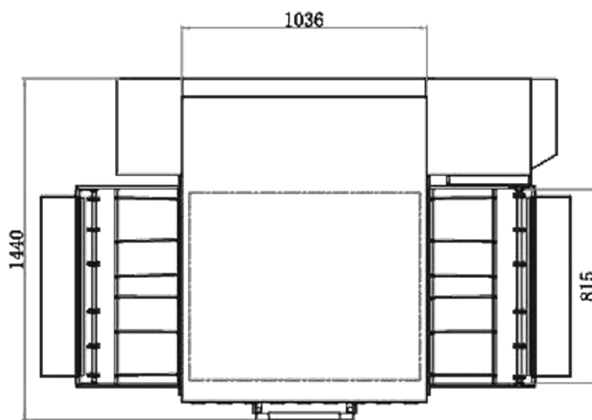
ELECTRIC CONVEYOR OVEN - IMPINGEMENT
C3240E-IM



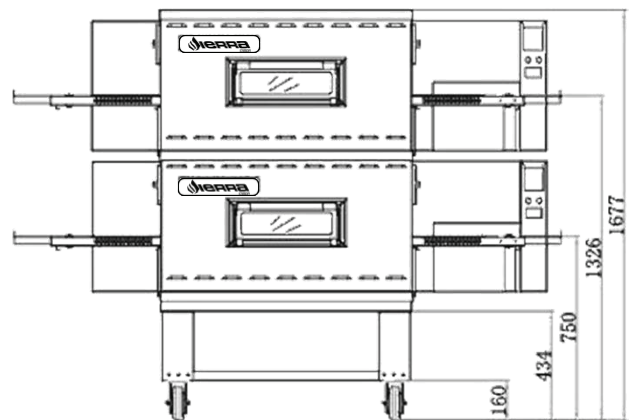
(Front)



(Side)



(Top)



(Stack)

H3240 82*100cm (32" * 40") 101mm 1.5 ~ 30min 300°C 572°F 27Kw 380V / 40A 520KG 3.40m³ 399 205 114

SPECIFICATIONS

Model	Heating area Belt size	Max. Bake Height	Conveyor Time Setting	Max. Temp.	Power	Supply	Ship Info.*	Capacity		
								6"	9"	12"
C3240E-IM	(32" * 40") 820*1000mm	4" (106mm)	1.5 - 20 min	300°C 572°F	27Kw	380V / 40A 3 Phase	520KG 3.40m ³	399	205	114

*Ship Info. : Data of package with plywood case

*Capacity : 4m 50s bake time , 245°C , per hour , pizza or other round products

Warranty: 24 months parts & labor.

SIERRA RANGE are registered trademarks of MVP Group.

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



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Fax.: 514.342.3854 / Toll Free: 877.453.8832

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