



PROJECT NAME: \_\_\_\_\_

LOCATION: \_\_\_\_\_ ITEM: \_\_\_\_\_

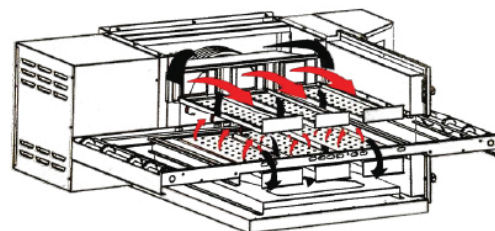
QTY: \_\_\_\_\_ MODEL: \_\_\_\_\_



## 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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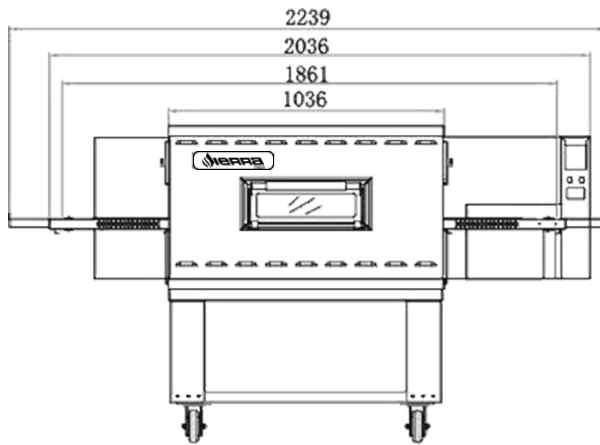
5659 Royalmount Avenue  
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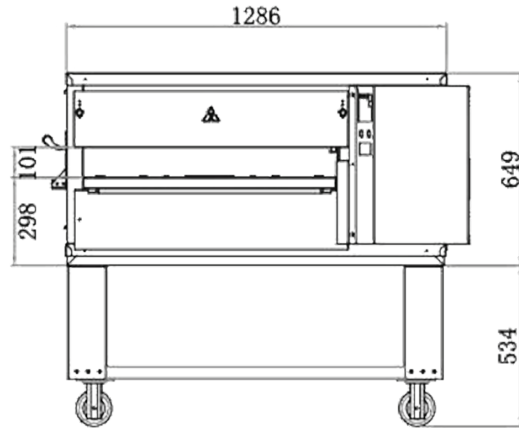


# TECHNICAL DRAWINGS

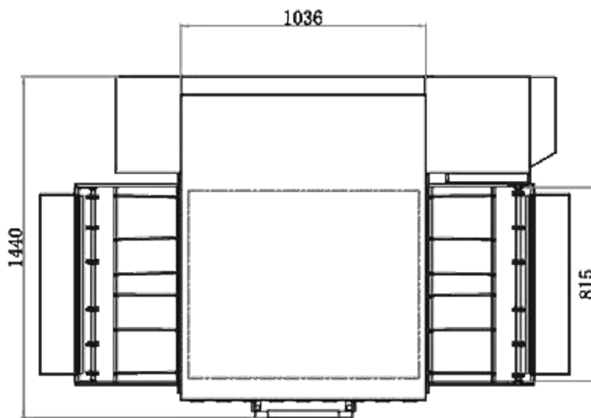
## ELECTRIC CONVEYOR OVEN - IMPINGEMENT C3240E-IM



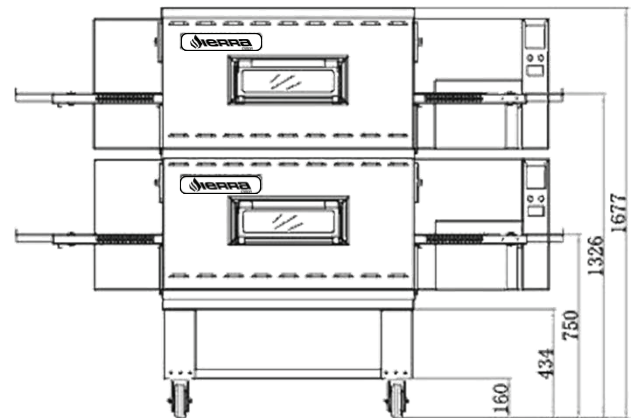
( Front )



( 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<br>Belt size | Max. Bake<br>Height | Conveyor<br>Time Setting | Max.<br>Temp.  | Power | Supply                | Ship Info.*     | Capacity |     |     |
|-----------|---------------------------|---------------------|--------------------------|----------------|-------|-----------------------|-----------------|----------|-----|-----|
|           |                           |                     |                          |                |       |                       |                 | 6"       | 9"  | 12" |
| C3240E-IM | (32" * 40")<br>820*1000mm | 4"<br>(106mm)       | 1.5 - 20 min             | 300°C<br>572°F | 27Kw  | 380V / 40A<br>3 Phase | 520KG<br>3.40m³ | 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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