



PROJECT NAME: _____

LOCATION: _____ ITEM: _____

QTY: _____ MODEL: _____

C1624E-IM

COUNTERTOP 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)
- Dual-temp control system for top and bottom, up to 608°F (320°C)

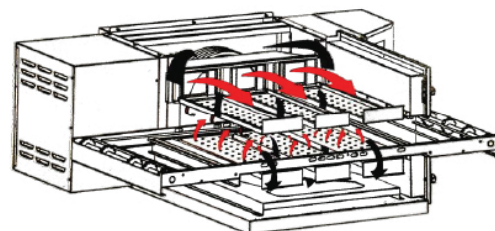
Conserves Energy

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.

- 16" (410 mm) x 24" (600 mm) cooking chamber with 16" (410 mm) x 48" (1222 mm) conveyor belt
- Stackable up to three high
- Stainless steel front, sides, top and interior
- 6" & 10" Extension Tray
- Reversible conveyor direction



Cleanability

C1624E-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

- Casters
- Extended warranty available



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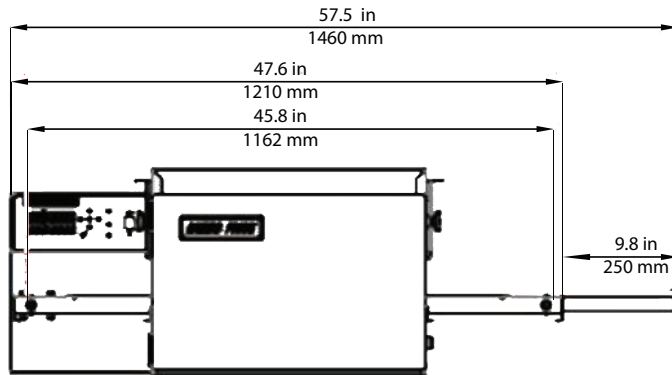
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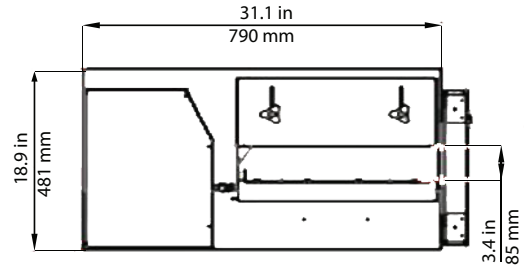


TECHNICAL DRAWINGS

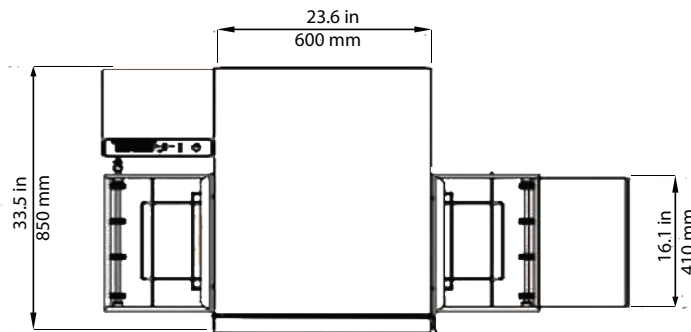
COUNTERTOP ELECTRIC CONVEYOR OVEN - IMPINGEMENT C1624E-IM



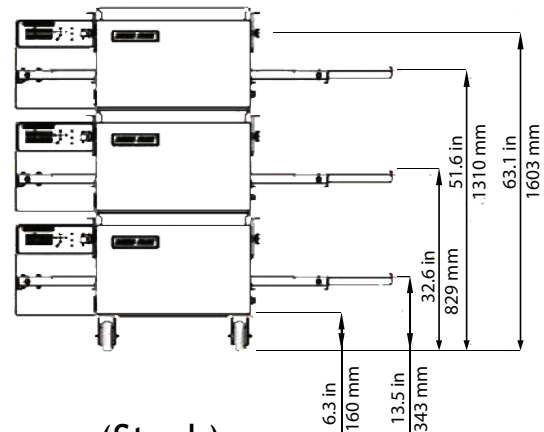
(Front)



(Side)



(Top)



(Stack)

SPECIFICATIONS

Model	Heating Chamber Size / Belt Size	Max. Bake Height	Conveyor Time Setting	Max. Temp.	Power	Supply	Ship Info.*	Capacity		
								6"	9"	12"
C1624E-IM	16" x 24" (410 x 600 mm) 16" x 48" (410 x 1222 mm)	3.4" 85 mm	1.5 - 20 min	608°F 320° C	6.8 Kw	220V / 28A 3 Phase	294 lb 133.4 Kg	129	57	32

*Ship Info. : Data of package with plywood case

*Capacity : Average 12"-14" pizza, 40 pizzas per hour / every 3 minutes in chamber. Times and quantities vary depending on product being cooked

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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