

32" Wide Conveyor 40" Long Cooking Chamber





# **STANDARD FEATURES**

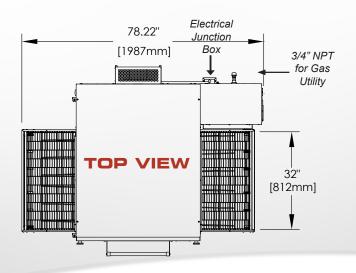
- Available as a double or triple stacked oven
- Stainless Steel construction throughout
- Easy to clean removable front panel
- Tough durable digital controls
- Instant reversible conveyor direction
- Front access loading window
- Removable crumb trays

#### **OPTIONAL FEATURES**

- Split belts, giving 2 belts with individually adjustable speed settings
- Conveyor shelf extensions
- Fire suppression pre-piping
- Sandwich door handle options

- Extended front panels (powder coat color options)
- Lower oven base shelf
- Solid front door without sandwich window
- Stainless steel door lifting handles

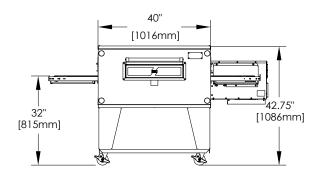
304 STAINLESS STEEL | 7 YEAR PARTS AND LABOR WARRANTY | 24 HR CUSTOMER SERVICE 5 YEAR INTERNATIONAL PARTS AND LABOR WARRANTY





#### **FRONT VIEWS:**

# **SIDE VIEWS:**



[1016mm]

[1016mm]

7

52" [132]1mm]

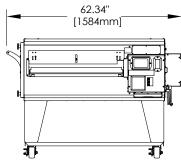
[1448mm]

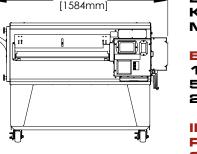
[939mm]

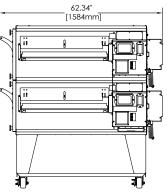
[433mm]

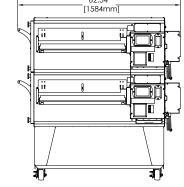
[813mm]

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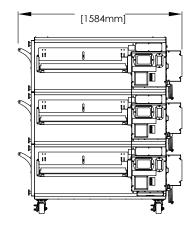




[1594mm]

67.75"

[1721mm]



#### **HEATING VALUES**

BTU/HR - 88,000 KW/HR - 25.79 MJ/HR - 92.85

#### ELECTRICAL REQ.

120 VAC 4.8 Amps 50/60 Hertz 220/230/240v options

#### **INLET PRESSURE RANGE NATURAL** GAS

W/C 6-14 **MBAR 15-35** kPa 1.5.3.5

#### **INLET PRESSURE RANGE LP GAS**

W/C 11.5-14 MBAR 27.5.35.0 kPa 2.75-3.50

#### **MANIFOLD PRESSURE RANGE NATURAL GAS**

W/C 3.5 **MBAR 8.5** kPa 0.875

# **MANIFOLD PRESSURE RANGE** LP GAS

W/C 10 **MBAR 25** kPa 2.5

# **WEIGHT PER DECK**

755 lbs / 342 kg

