





38" Wide Conveyor 55" Long Cooking Chamber

STANDARD FEATURES

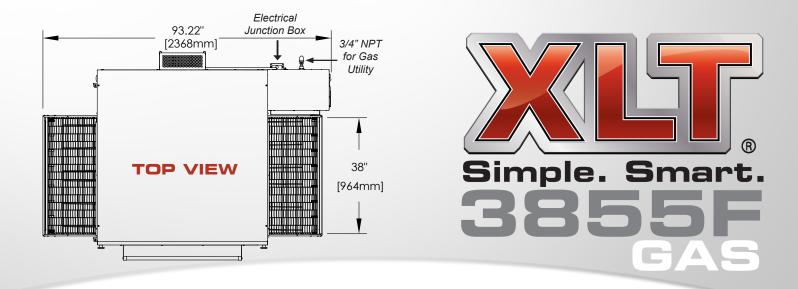
- Available as a double or triple stacked oven
- Stainless Steel construction throughout
- Easy to clean removable front panel
- Tough durable digital controls
- Instant reversible conveyor direction
- Front access loading window
- Removable crumb trays

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

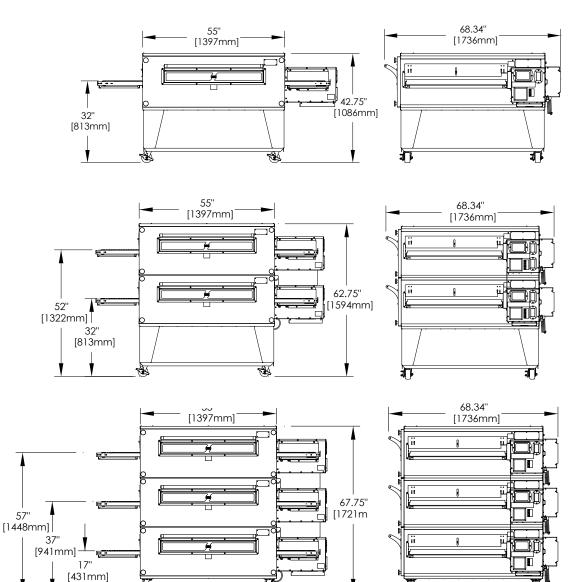
304 STAINLESS STEEL | 7 YEAR PARTS AND LABOR WARRANTY | 24 HR CUSTOMER SERVICE 5 YEAR INTERNATIONAL PARTS AND LABOR WARRANTY



FRONT VIEWS:

57'

SIDE VIEWS:



HEATING VALUES

BTU/HR - 115,000 KW/HR - 33.00 MJ/HR - 118.80

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

981 lbs / 455 kg