PROJECT NAME:

LOCATION: ITEM:

QTY: MODEL:



# C3240E-SB

## ELECTRIC CONVEYOR OVEN – STONE BELT

The IKON C3240E-SB Electric Conveyor Oven is equipped with an innovative refractory stone conveyor belt. Achieve stone-baked results with the convenience of a conveyor oven system. Independent temperature controls for both the upper and lower oven sections and high temperature cooking allow for precise baking performance. Bake authentic pizzas, focaccia, pita bread, tortillas, vegetables, brochette, tarts , chicken wings, meats and more in an oven unlike any other.

## STANDARD FEATURES

Patented EMS Energy Management System reduces energy consumption and increases cooking efficiency

Independent digital temperature controls for upper and lower baking zones

40" (103cm) long cooking chamber with 32" (81.5cm) width stone tile conveyor belt

Maximum cooking temperature 842°F (450°C)

Self-lubricated bearings for simplified maintenance

Digital control bake time and conveyor speed

Stainless steel front, sides, top and interior

Crumb-collecting removable trays for easier cleaning

Reversible conveyor direction

Adjustable inlet and outlet shutters

Durable support stand with heavy duty casters

**Conserves Energy**
Unit incorporates a patented Energy Management System. IKON 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-SB Oven removable parts include: crumb pans, side shutters , stone tiles. Attached steel brush makes it easy to clean carbon dust buildup on stone tiles.

**Warranty**
One year parts and labor warranty

**Ventilation**
Use of a ventilation hood is strongly recommended.

THIS OVEN CAN BE DOUBLE STACKED
**Note: If double stacked an optional support stand with short legs must be ordered.**

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# TECHNICAL DRAWINGS

**ELECTRIC CONVEYOR OVEN – STONE BELT**
**C3240E-SB**

**Powerful Heat**
Bake at up to 842˚F

**Expandable Capacity**
Stack up to two units, doubling total output

**Dual-temp baking system**
Independent baking controls for upper and lower sections and adjustable conveyor speed guarantee perfect cooking results

**Cooks up to 32" Pizza**
A true 32 inch wide belt fits standard large pizza trays

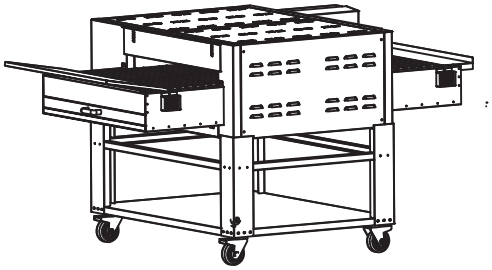


**Intelligent Digital Controls**
Precise temperature control

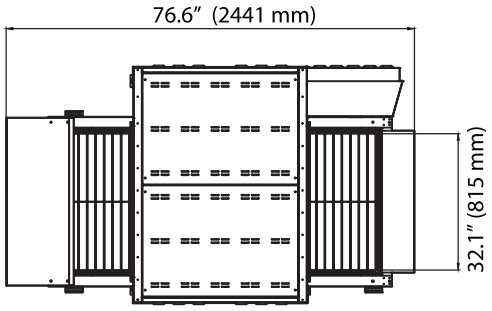
**Crumb Tray**
Removable crumb tray makes cleanup easy



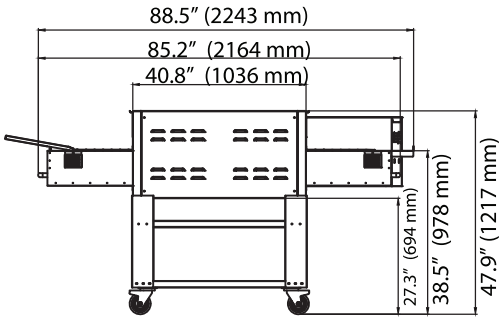
**Refractory Stone Tiles**
Innovative stone conveyor belt combines the best of a stone and conveyor technology. Cook fast at up to 842˚F - with a 70% increase in capacity compared to a traditional steel conveyor oven.



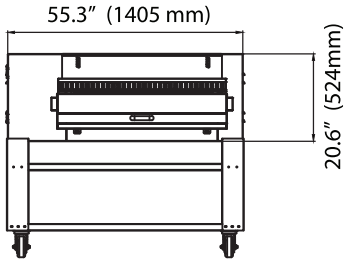
(Top View)




(Main View)




(Left View)




## SPECIFICATIONS

| Model | Heating Chamber Size / Belt Size | Max. Bake Height | Conveyor Time Setting | Max. Temp. | Power | Supply | Ship Info.* | Capacity | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | | | | | | | | 9" | 12" | 15" | 18" |
| **C3240E-SB** | 32" x 41"(815 x 800 mm)<br>32" x 76.6"(815 x 1946 mm) | 4"<br>(106 mm) | 1.5 - 20 min | 842° F<br>450° C | 31.8 Kw<br>48A | 208-220V<br>3 Phase | 1279 lb (580 kg)<br>64 ft³ (1.8 m³) | 500 | 320 | 150 | 86 |

*Ship Info. : Data of package with plywood case
*Capacity : Times and quantities vary depending on product being cooked
*Above data base on 3 mins baking time, but different dough recipe and topping need different baking time, will get different capacity

IKON is a registered trademark of MVP Group
Due to continuing product development, to ensure best possible performance, the specifications are subject to change without prior notice.

## Clearances

| | |
|---|---|
| Left Side | 2 inches to combustible |
| Right Side | 6 inches for required electrical cabinet airflow |
| Rear | Required conveyor loading space for operator |
| Front | Required conveyor unloading space for operator |
| Top | 2 inches required for airflow |


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