

Cook with style...

**SIERRA**  
range



CONVEYOR  
OVENS

**MVP**  
GROUP



The Sierra Range conveyor ovens are great for many cooking applications including pizzas, baked dishes, chicken wings, calzones, cookies, pies, pita breads, bakery products, hot sub sandwiches, and much more.

# C1830E (ELECTRIC) C1830G (GAS) CONVEYOR OVENS



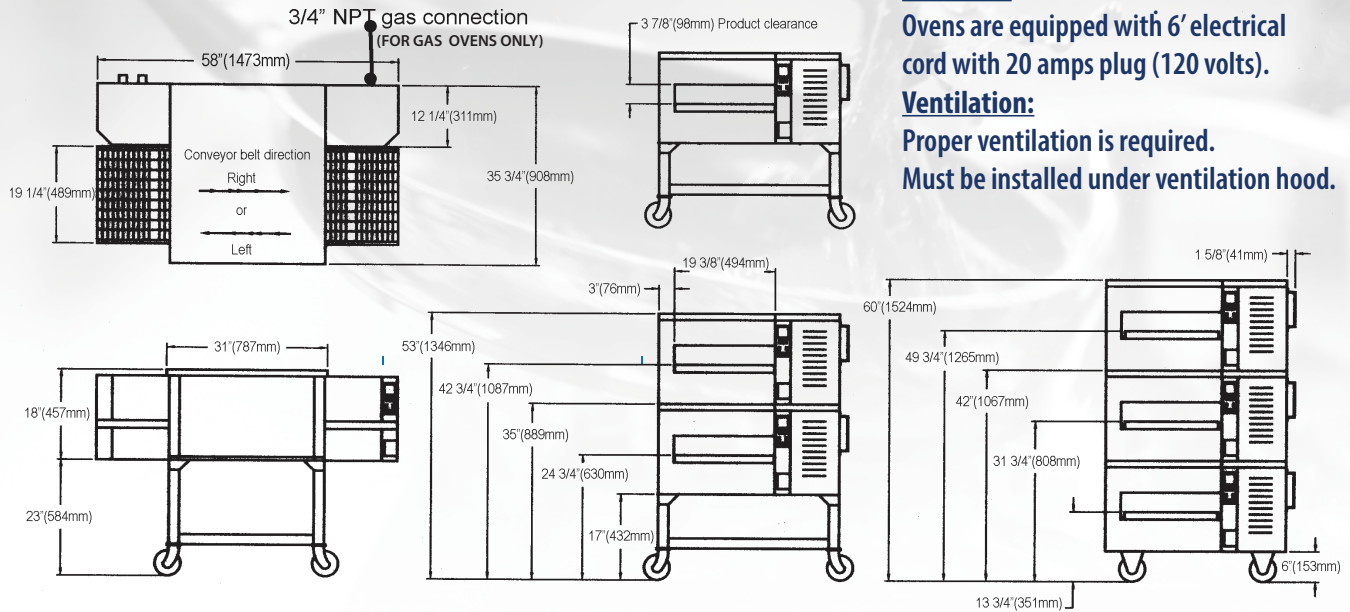
## STANDARD FEATURES

- ❖ 18" (46 cm) conveyor belt
- ❖ Stainless Steel Construction
- ❖ Front mount controls for easy view and access
- ❖ Electronic temperature control with digital read-out
- ❖ Variable digital speed control on conveyor belt
- ❖ Cook time from 1 - 20 minutes
- ❖ Reversible conveyor belt direction
- ❖ Thermally insulated for energy efficiency
- ❖ Efficient power Gas Burner for Gas Oven
- ❖ High velocity precision targeted air flow distribution panels for consistent repeatable baking results
- ❖ Stackable (up to 3 units high)
- ❖ Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning
- ❖ 4" Adjustable Stainless Steel Legs
- ❖ Legs with locking casters available (18", 24", 30")



Removable panels for easy cleaning

# TECHNICAL DRAWINGS



**Gas connection:**  
Equipped with 3/4" NPT gas connection at rear.

**Electrical:**  
Ovens are equipped with 6' electrical cord with 20 amps plug (120 volts).

**Ventilation:**  
Proper ventilation is required.  
Must be installed under ventilation hood.

## SPECIFICATIONS

### Electric

<b>MODEL</b>	C1830E
<b>ELECTRIC ELEMENTS / KW</b>	(3 x 3.5 KW) = 10.5 KW
<b>EXTERIOR DIMENSIONS</b>	58" L X 35" D   147 cm x 89 cm
<b>LENGTH OF BELT</b>	58" L X 18" D   147 cm x 46 cm
<b>VOLTAGES</b>	208V/3PH 31 AMPS 220/1PH 53 AMPS 240/1PH 57 AMPS
<b>SHIP WT</b>	360 lbs   163 kg

Available in 50 or 60 cycles. Amperage could vary if input volts are not the same as indicated.



**C1830E - C1830G**

APPROXIMATE PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES (1830)							
PAN DIAMETER	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
<b>6" (15 cm)</b>	168	141	130	120	112	105	94
<b>8" (20 cm)</b>	86	72	69	63	58	55	47
<b>10" (25 cm)</b>	57	47	44	41	37	34	32
<b>12" (30 cm)</b>	30	27	24	23	21	19	18
<b>14" (35 cm)</b>	25	21	19	18	17	16	15
<b>16" (40 cm)</b>	20	18	16	15	14	13	12

Cooking chamber on Electric and Gas are 30" (76.2 cm) long x 18" (47.5 cm) deep

### Gas

<b>MODEL</b>	C1830G
<b>B.T.U.</b>	50,000
<b>EXTERIOR DIMENSIONS</b>	58" L X 35" D   147 cm x 89 cm
<b>LENGTH OF BELT</b>	58" L X 18" D   147 cm x 46 cm
<b>VOLTAGES</b>	110/1PH 8 AMPS
<b>SHIP WT</b>	360 lbs   163 kg

Propane or Natural Gas also available in 50 or 60 cycles  
Warranty: 12 months parts & labor.

### Gas Requirements

**Gas Connection:** 3/4" NPT on the right hand rear of the appliance.

**Gas pressure:** 3.5" W.C. - Natural Gas | 10" W.C. - Propane

**Combustible Clearances:** For use in non-combustible locations | Non-combustible Clearances: 3" inches sides, 3" inches rear. Specify type of gas and altitude. If over 2,000 feet when ordering, a restraining kit is required for ovens installed with a caster kit. Check your local code.

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Due to continuing product development, to ensure best possible performance, the specifications are subject to change without prior notice.



The Sierra Range conveyor ovens are great for many cooking applications including pizzas, baked dishes, chicken wings, calzones, cookies, pies, pita breads, bakery products, hot sub sandwiches, and much more.

# C1840E (ELECTRIC) C1840G (GAS) CONVEYOR OVENS



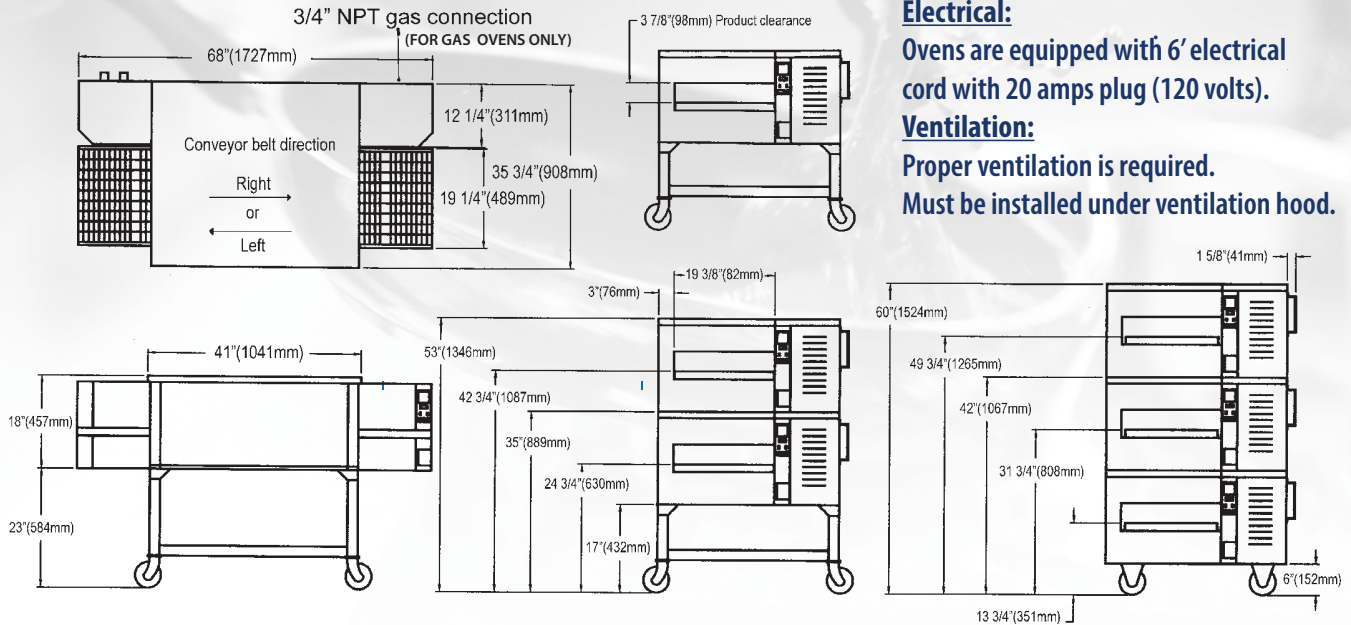
## STANDARD FEATURES

- ❖ 18" (46 cm) conveyor belt
- ❖ Stainless Steel Construction
- ❖ Front mount controls for easy view and access
- ❖ Electronic temperature control with digital read-out
- ❖ Variable digital speed control on conveyor belt
- ❖ Cook time from 1 - 20 minutes
- ❖ Reversible conveyor belt direction
- ❖ Thermally insulated for energy efficiency
- ❖ Efficient power Gas Burner for Gas Oven
- ❖ High velocity precision targeted air flow distribution panels for consistent repeatable baking results
- ❖ Stackable (up to 3 units high)
- ❖ Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning
- ❖ 4" Adjustable Stainless Steel Legs
- ❖ Legs with locking casters available (18", 24", 30")



Removable panels for easy cleaning

# TECHNICAL DRAWINGS



**Gas connection:**  
Equipped with 3/4" NPT gas connection at rear.

**Electrical:**  
Ovens are equipped with 6' electrical cord with 20 amps plug (120 volts).

**Ventilation:**  
Proper ventilation is required.  
Must be installed under ventilation hood.

## SPECIFICATIONS

### Electric

<b>MODEL</b>	C1840E
<b>ELECTRIC ELEMENTS / KW</b>	(3 x 4.5 KW) = 13.5 KW
<b>EXTERIOR DIMENSIONS</b>	68" L X 35" D   122 cm x 89 cm
<b>LENGTH OF BELT</b>	68" L X 18" D   172 cm x 46 cm
<b>VOLTAGES</b>	208V/3PH 39 AMPS 220/1PH 67 AMPS 240/1PH 72 AMPS
<b>SHIP WT</b>	425 lbs   192 kg

Available in 50 or 60 cycles. Amperage could vary if input volts are not the same as indicated.



### C1840E - C1840G

APPROXIMATE PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES (1840)							
PAN DIAMETER	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
<b>6" (15 cm)</b>	237	175	162	148	138	130	116
<b>8" (20 cm)</b>	118	90	86	75	72	68	58
<b>10" (25 cm)</b>	64	58	52	49	45	42	39
<b>12" (30 cm)</b>	37	34	30	28	25	23	22
<b>14" (35 cm)</b>	32	26	23	22	21	21	18
<b>16" (40 cm)</b>	25	22	20	19	17	17	15

Cooking chamber on Electric and Gas are 40" (101.6 cm) long X 18" (45.7 cm) deep

### Gas

<b>MODEL</b>	C1840G
<b>B.T.U.</b>	60,000
<b>EXTERIOR DIMENSIONS</b>	68" L X 35" D   122 cm x 89 cm
<b>LENGTH OF BELT</b>	68" L X 18" D   172 cm x 46 cm
<b>VOLTAGES</b>	110/1PH 8 AMPS
<b>SHIP WT</b>	425 lbs   192 kg

Propane or Natural Gas also available in 50 or 60 cycles  
Warranty: 12 months parts & labor.

### Gas Requirements

**Gas Connection:** 3/4" NPT on the right hand rear of the appliance.

**Gas pressure:** 3.5" W.C. - Natural Gas | 10" W.C. - Propane

**Combustible Clearances:** For use in non-combustible locations | Non-combustible Clearances: 3" inches sides, 3" inches rear. Specify type of gas and altitude. If over 2,000 feet when ordering, a restraining kit is required for ovens installed with a caster kit. Check your local code.

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# C3236E (ELECTRIC) C3236G (GAS) CONVEYOR OVENS



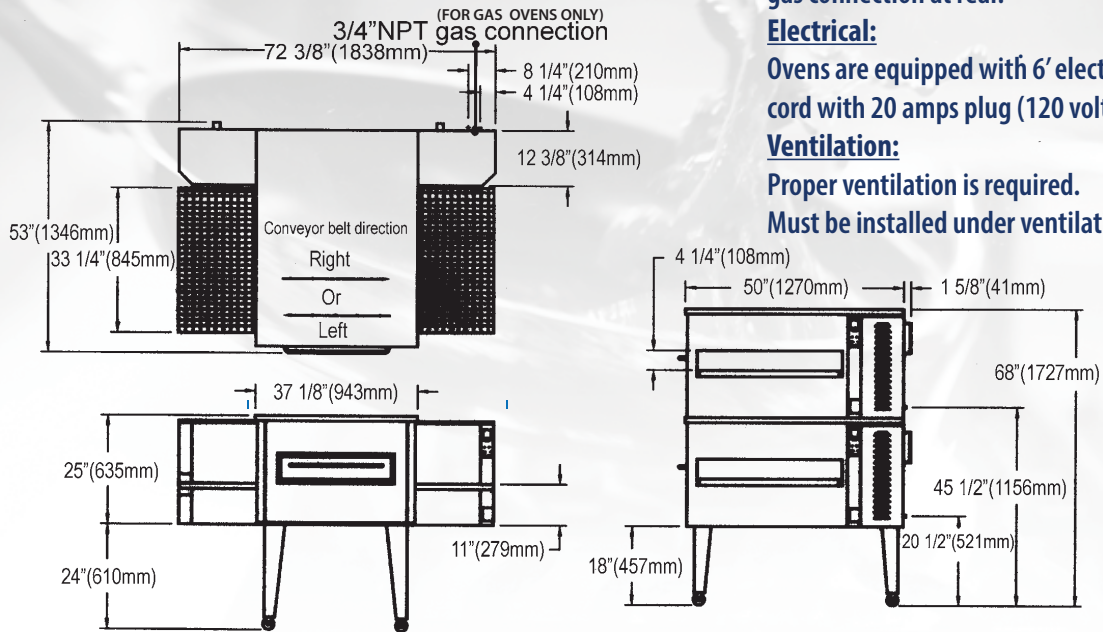
## STANDARD FEATURES

- ❖ 32" (81 cm) conveyor belt
- ❖ Stainless Steel Construction
- ❖ Front mount controls for easy view and access
- ❖ Electronic temperature control with digital read-out
- ❖ Variable digital speed control on conveyor belt
- ❖ Cook time from 1 - 20 minutes
- ❖ Reversible conveyor belt direction
- ❖ Thermally insulated for energy efficiency
- ❖ Efficient power Gas Burner for Gas Oven
- ❖ High velocity precision targeted air flow distribution panels for consistent repeatable baking results
- ❖ Stackable (up to 3 units high)
- ❖ Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning
- ❖ 4" Adjustable Stainless Steel Legs
- ❖ Legs with locking casters available (18", 24", 30")



Removable panels for easy cleaning

# TECHNICAL DRAWINGS



**Gas connection:**  
Equipped with 3/4" NPT gas connection at rear.

**Electrical:**  
Ovens are equipped with 6' electrical cord with 20 amps plug (120 volts).

**Ventilation:**  
Proper ventilation is required.  
Must be installed under ventilation hood.

## SPECIFICATIONS

### Electric



C3236E - C3236G

MODEL	C3236E
ELECTRIC ELEMENTS / KW	(6 X 4.5 kw) = 27 kw
EXTERIOR DIMENSIONS	72" L X 50" D   183 cm x 127 cm
LENGTH OF BELT	72" L X 32" D   183 cm x 81 cm
VOLTAGES	208V/3PH 79 AMPS 220/1PH 131 AMPS 240/1PH 142 AMPS
SHIP WT	950 lbs   430 kg

Available in 50 or 60 cycles. Amperage could vary if input volts are not the same as indicated.

APPROXIMATE PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES (3236)							
PAN DIAMETER	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	382	318	293	270	252	236	209
8" (20 cm)	214	178	164	151	141	132	116
10" (25 cm)	136	113	104	95	89	83	73
12" (30 cm)	95	78	71	65	61	57	50
14" (35 cm)	69	55	51	47	44	41	36
16" (40 cm)	52	42	38	35	33	30	27

Cooking chamber on Electric and Gas are 36" (91.4 cm) long X 32" (81 cm) deep

### Gas

MODEL	C3236G
B.T.U.	120,000
EXTERIOR DIMENSIONS	72" L X 50" D   183 cm x 127 cm
LENGTH OF BELT	72" L X 32" D   183 cm x 81 cm
VOLTAGES	110/1PH 14 AMPS
SHIP WT	950 lbs   430 kg

Propane or Natural Gas also available in 50 or 60 cycles  
Warranty: 12 months parts & labor.

### Gas Requirements

**Gas Connection:** 3/4" NPT on the right hand rear of the appliance.

**Gas pressure:** 3.5" W.C. - Natural Gas | 10" W.C. - Propane

**Combustible Clearances:** For use in non-combustible locations | Non-combustible Clearances: 3" inches sides, 3" inches rear. Specify type of gas and altitude. If over 2,000 feet when ordering, a restraining kit is required for ovens installed with a caster kit.

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## C3248E (ELECTRIC) C3248G (GAS) CONVEYOR OVENS



### STANDARD FEATURES

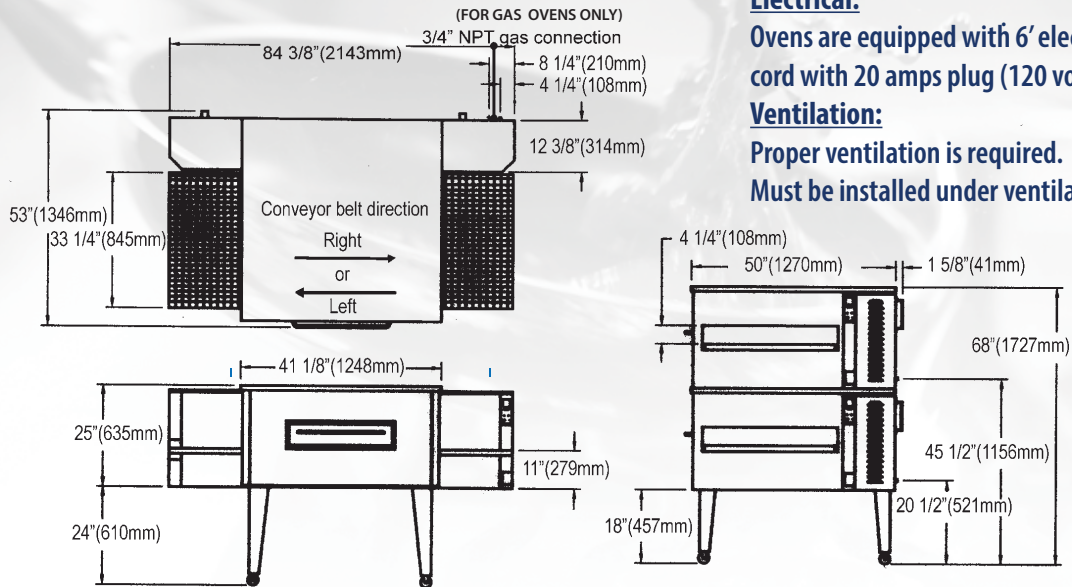
- ❖ 32" (81 cm) conveyor belt
- ❖ Stainless Steel Construction
- ❖ Front mount controls for easy view and access
- ❖ Electronic temperature control with digital read-out
- ❖ Variable digital speed control on conveyor belt
- ❖ Cook time from 1 - 20 minutes
- ❖ Reversible conveyor belt direction
- ❖ Thermally insulated for energy efficiency
- ❖ Efficient power Gas Burner for Gas Oven
- ❖ High velocity precision targeted air flow distribution panels for consistent repeatable baking results
- ❖ Stackable (up to 3 units high)
- ❖ Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning
- ❖ 4" Adjustable Stainless Steel Legs
- ❖ Legs with locking casters available (18", 24", 30")



Removable panels for easy cleaning



# TECHNICAL DRAWINGS



**Gas connection:**  
Equipped with 3/4" NPT gas connection at rear.

**Electrical:**  
Ovens are equipped with 6' electrical cord with 20 amps plug (120 volts).

**Ventilation:**  
Proper ventilation is required.  
Must be installed under ventilation hood.

## SPECIFICATIONS

### Electric



C3248E - C3248G

MODEL	C3248E
ELECTRIC ELEMENTS / KW	9 X 4.5 kw = 40.5 kw)
EXTERIOR DIMENSIONS	84" L X 50" D   213 cm x 127 cm
LENGTH OF BELT	84" L X 32" D   213 cm x 81 cm
VOLTAGES	208V/3PH 114 AMPS 220/1PH 192 AMPS 240/1PH 209 AMPS
SHIP WT	1050 lbs   476 kg

Available in 50 or 60 cycles. Amperage could vary if input volts are not the same as indicated.

### APPROXIMATE PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES (3248)

PAN DIAMETER	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	510	423	393	362	339	318	281
8" (20 cm)	285	237	220	202	189	178	157
10" (25 cm)	181	151	139	129	119	113	101
12" (30 cm)	125	103	96	89	83	78	69
14" (35 cm)	91	75	69	65	59	56	50
16" (40 cm)	70	57	52	49	45	43	38

Cooking Chamber on Electric and Gas 48" (121.9 cm) long X 32" (81 cm) deep

### Gas

MODEL	C3248G
B.T.U.	140,000
EXTERIOR DIMENSIONS	84" L X 50" D   213 cm x 127 cm
LENGTH OF BELT	84" L X 32" D   213 cm x 81 cm
VOLTAGES	110/1PH 14 AMPS
SHIP WT	1050 lbs   476 kg

Propane or Natural Gas also available in 50 or 60 cycles  
Warranty: 12 months parts & labor.

### Gas Requirements

**Gas Connection:** 3/4" NPT on the right hand rear of the appliance.

**Gas pressure:** 3.5" W.C. - Natural Gas | 10" W.C. - Propane

**Combustible Clearances:** For use in non-combustible locations | Non-combustible Clearances: 3" inches sides, 3" inches rear. Specify type of gas and altitude. If over 2,000 feet when ordering, a restraining kit is required for ovens installed with a caster kit. Check your local code.

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## **C3260E (ELECTRIC)** **C3260G (GAS)** **CONVEYOR OVENS**



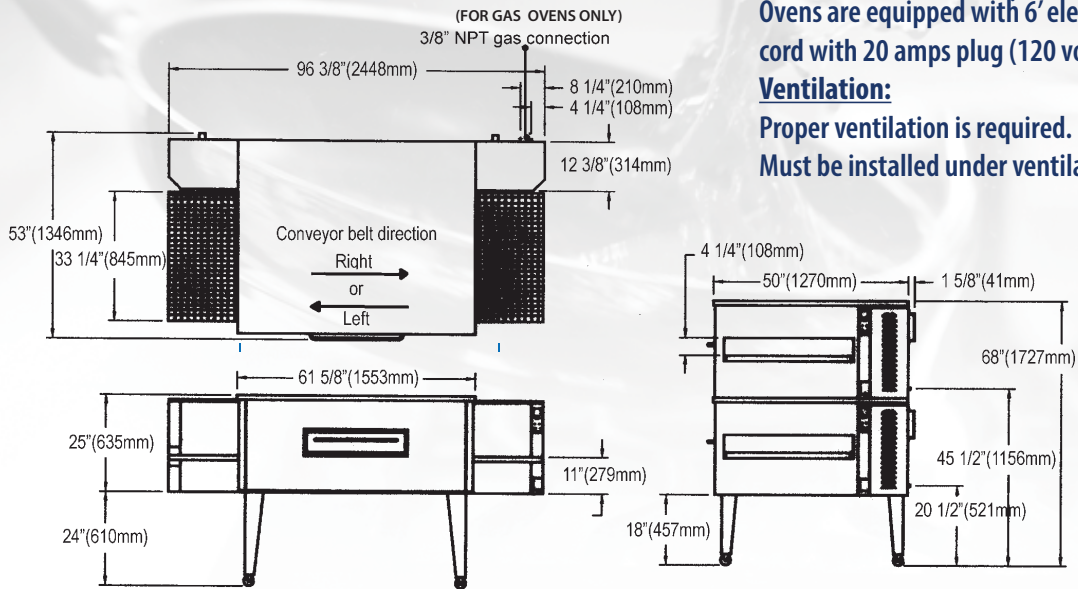
## **STANDARD FEATURES**

- ❖ 32" (81 cm) conveyor belt
- ❖ Stainless Steel Construction
- ❖ Front mount controls for easy view and access
- ❖ Electronic temperature control with digital read-out
- ❖ Variable digital speed control on conveyor belt
- ❖ Cook time from 1 - 20 minutes
- ❖ Reversible conveyor belt direction
- ❖ Thermally insulated for energy efficiency
- ❖ Efficient power Gas Burner for Gas Oven
- ❖ High velocity precision targeted air flow distribution panels for consistent repeatable baking results
- ❖ Stackable (up to 3 units high)
- ❖ Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning
- ❖ 4" Adjustable Stainless Steel Legs
- ❖ Legs with locking casters available (18", 24", 30")



Removable panels for easy cleaning

# TECHNICAL DRAWINGS



**Gas connection:**  
Equipped with 3/4" NPT gas connection at rear.

**Electrical:**  
Ovens are equipped with 6' electrical cord with 20 amps plug (120 volts).

**Ventilation:**  
Proper ventilation is required.  
Must be installed under ventilation hood.

## SPECIFICATIONS

### Electric



C3260E - C3260G

MODEL	C3260E
ELECTRIC ELEMENTS / KW	9 X 4.5 kw = 40.5 kw)
EXTERIOR DIMENSIONS	96" L X 50" D   244 cm x 127 cm
LENGTH OF BELT	96" L X 32" D   244 cm x 81 cm
VOLTAGES	208V/3PH 114 AMPS 220/1PH 192 AMPS 240/1PH 209 AMPS
SHIP WT	1090 lbs   495 kg

Available in 50 or 60 cycles. Amperage could vary if input volts are not the same as indicated.

### APPROXIMATE PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES (3248)

PAN DIAMETER	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	632	531	495	455	423	397	353
8" (20 cm)	357	298	277	255	237	223	198
10" (25 cm)	227	190	176	161	151	141	125
12" (30 cm)	157	131	121	111	104	98	86
14" (35 cm)	115	95	89	81	76	71	64
16" (40 cm)	88	73	67	61	58	53	48

Cooking Chamber on Electric and Gas 60" (152.4 cm) long X 32" (81 cm) deep

### Gas

MODEL	C3260G
B.T.U.	160,000
EXTERIOR DIMENSIONS	96" L X 50" D   244 cm x 127 cm
LENGTH OF BELT	96" L X 32" D   244 cm x 81 cm
VOLTAGES	110/1PH 14 AMPS
SHIP WT	1090 lbs   495 kg

Propane or Natural Gas also available in 50 or 60 cycles  
Warranty: 12 months parts & labor.

### Gas requirements

**Gas Connection:** 3/4" NPT on the right hand rear of the appliance.

**Gas pressure:** 3.5" W.C. - Natural Gas | 10" W.C. - Propane

**Combustible Clearances:** For use in non-combustible locations | Non-combustible Clearances: 3" inches sides, 3" inches rear. Specify type of gas and altitude. If over 2,000 feet when ordering, a restraining kit is required for ovens installed with a caster kit. Check your local code.

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# Cook with style...



## COOKING CHART

(time & temperature will vary according to your product)

## TABLA DE COCCION

(el tiempo y la temperatura varian de acuerdo al producto)

## TABLEAU DE CUISSON

(le temps et la température varient selon le produit)

PIZZA (par baked dough)	PIZZA (masa precocidos)	PIZZA (pâte précuite)	4 - 4.5 min	510°F / 265°C
PIZZA (fresh dough)	PIZZA (masa fresca)	PIZZA (pâte fraîche)	5.5 - 6.5 min	510°F / 265°C
PIZZA (thick pan type)	PIZZA (masa gruesa moldeada)	PIZZA (pâte épaisse)	7.5 - 8.5 min	510°F / 265°C
CALZONE (fresh dough)	EMPANADAS (masa fresca)	CALZONE (pâte fraîche)	5 - 6 min	510°F / 265°C
PASTAS (pre-cooked to gratine)	PASTAS (precocida y horneadas)	PASTAS (précuites pour gratin)	5 - 6 min	510°F / 265°C
GARLIC BREAD	PAN DE AJO	PAIN À L'AIL	2.5 - 3.5 min	510°F / 265°C
BREAD STICKS	BASTONCITOS DE PAN	PAIN EN BÂTONS	2.5 - 3.5 min	510°F / 265°C
SUBMARINE SANDWICHES	SANDWICHES CALIENTES	SANDWICHES SOUS-MARINS	2.5 - 3.5 min	510°F / 265°C
DINNER ROLLS (par baked)	PANECILLOS (pre horneados)	PETITS PAINS RONDS (pâte précuite)	4 - 4.5 min	390°F / 199°C
DINNER ROLLS (fresh dough)	PANECILLOS (frescos)	PETITS PAINS RONDS (pâte fraîche)	7.5 - 8.5 min	390°F / 199°C
CROISSANTS (par baked)	CROISSANTS (precocidos)	CROISSANTS (pâte précuite)	4 - 4.5 min	390°F / 199°C
CROISSANTS (fresh dough)	CROISSANTS (frescos)	CROISSANTS (pâte fraîche)	9 - 10 min	390°F / 199°C
MUFFINS (fresh)	PANECILLOS DULCES (frescos)	MUFFINS (pâte fraîche)	12 - 13 min	390°F / 199°C
BISCUITS & COOKIES (fresh)	GALLETAS y BISCOCHOS (frescos)	BISCUITS ET PETITS-FOURS (pâte fraîche)	4.5 - 6.5 min	390°F / 199°C
CHICKEN WINGS (pre cooked)	ALAS DE POLLOS (precocidas)	AILES DE POULET (précuites)	5.5 - 6.5 min	510°F / 265°C
CHICKEN WINGS (fresh)	ALAS DE POLLOS (frescas)	AILES DE POULET (fraîches)	18 - 20 min	390°F / 199°C
CHICKEN BREASTS (boneless)	PECHUGA DE POLLOS (sin huesos)	POITRINES DE POULET (désossées)	5.5 - 6.5 min	510°F / 265°C
HAMBERGER PATTIES (fresh)	HAMBURGUESAS (frescas)	RONDELLES HAMBURGER (fraîches)	5.5 - 6.5 min	510°F / 265°C
SHRIMP (fresh)	CAMARONES (frescos)	CREVETTES (fraîches)	4.5 - 5.5 min	510°F / 265°C
FISH FILETS (fresh)	FILETES DE PESCADO (fresco)	FILETS DE POISSONS (frais)	6.5 - 7.5 min	510°F / 265°C
TUNA STEAK (fresh)	BISTEC DE ATÚN (fresco)	STEAK DE THON	8.5 - 9.5 min	510°F / 265°C
SALMON STEAK (fresh)	BISTEC DE SALMON (fresco)	STEAK DE SAUMON	6 - 7.5 min	510°F / 265°C
SOUFFLES & OMELETTES	SUFLE y TORTILLAS	OMELETTES ET SOUFFLÉS	5.5 - 6.5 min	510°F / 265°C
BURRITOS & ENCHALADAS	BURRITOS & ENCHALADAS	BURRITOS & ENCHALADAS	2.5 - 3.5 min	475°F / 246°C
NACHOS	NACHOS	NACHOS	2.5 - 3.5 min	475°F / 246°C



### USA Office

12000 Biscayne Blvd, Suite 108, Miami, FL 33181  
Tel: (786) 600-4687 - Toll free: (844) 218-8477  
FAX: (786) 661-4100



### Canada Office

5659 Royalmount Ave., Montreal, Qc, Canada H4P 2P9  
Tel: (514) 737-9701 - Toll free: (888) 275-4538  
Fax: (514) 342-3854 - Toll free fax: (877) 453-8832



[mvpgroupcorp.com](http://mvpgroupcorp.com)



[sales@mvpgroupcorp.com](mailto:sales@mvpgroupcorp.com)