

IMPINGEMENT CONVEYOR OVEN SPECIFICATIONS

3240 Direct Gas Fired

English Standards

Oven Type	Electrical Requirements				Natural Gas Requirements		Propane Gas Requirements		Gas Pipe Size
	Voltage (AC)	Phase	HZ	Amps	Burner Capacity	Gas Supply Pressure	Burner Capacity	Gas Supply Pressure	(NPT)
					BTU /hr (Max)	Inches, Water Column	BTU /hr (Max)	Inches, Water Column	
3240 Single	120	1	60	7.5	100,000	4.5-10.5	100,000	11-13	0.75"
3240 Double	120	1	60	15	200,000	4.5-10.5	200,000	11-13	1.25"
3240 Triple	120	1	60	22.5	300,000	4.5-10.5	300,000	11-13	1.5"

Metric Standards

Oven Type	Electrical Requirements				Natural Gas Requirements		Propane Gas Requirements		Gas Pipe Size
	Voltage (AC)	Phase	HZ	Amps	Burner Capacity	Gas Supply Pressure	Burner Capacity	Gas Supply Pressure	(NPT)
					Joules/sec (Max)	Centimeters, Water Column	Joules/sec (Max)	Centimeters, Water Column	
3240 Single	120	1	60	7.5	29,288	11.4-26.7	29,288	11.4-26.7	20 mm
3240 Double	120	1	60	15	58,575	11.4-26.7	58,575	11.4-26.7	30 mm
3240 Triple	120	1	60	22.5	87,863	11.4-26.7	87,863	11.4-26.7	38 mm

- Belt width for all ovens is 32" (813 mm). Conveyor overall length is 74.4" (1,890 mm).
- Maximum temperature is 550 degrees F (288 degrees C).
- Shipping weight of each oven cavity is approximately 1000 lbs. (454 Kg).
- Conveyor opening height maximum is 3" (76 mm).
- Bake time set at 4-10 minutes, but can be adjusted if requested.
- Gas line must have a manifold with a 3/4" NPT branch to each oven cavity with individual full flow shutoff valve for each cavity.
- All ovens require hooded ventilation.
- Local municipal codes may also apply.

