

IMPINGEMENT CONVEYOR OVEN SPECIFICATIONS

3255 Direct Gas Fired

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Oven Type	Electrical Requirements				Natural Gas Requirements		Propane Gas Requirements		Gas Pipe Size (NPT)
	Voltage (AC)	Phase	HZ	Amps	Burner Capacity	Gas Supply Pressure	Burner Capacity	Gas Supply Pressure	
					BTU/hr (Max)	Inches, Water Column	BTU/hr (Max)	Inches, Water Column	

3255 Single	120	1	60	7.5	160,000	4.5-10.5	160,000	11-13	1.0"
3255 Double	120	1	60	15	320,000	4.5-10.5	320,000	11-13	1.5"
3255 Triple	120	1	60	22.5	480,000	4.5-10.5	480,000	11-13	2.0"

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	Voltage (AC)	Phase	HZ	Amps	Burner Capacity	Gas Supply Pressure	Burner Capacity	Gas Supply Pressure	
					Joules/sec (Max)	Centimeters, Water Column	Joules/sec (Max)	Centimeters, Water Column	

3255 Single	120	1	60	7.5	46,860	11.4-26.7	46,860	11.4-26.7	25 mm
3255 Double	120	1	60	15	93,720	11.4-26.7	93,720	11.4-26.7	38 mm
3255 Triple	120	1	60	22.5	140,580	11.4-26.7	140,580	11.4-26.7	51 mm

- Belt width for all ovens is 32" (813 mm). Conveyor overall length is 90.4" (2,296 mm).
- Maximum temperature is 550 degrees F (288 degrees C).
- Shipping weight of each oven cavity is approximately 1,100 lbs. (499 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 ¾" 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.

