

3270 IMPINGEMENT CONVEYOR OVENS

Direct Gas Fired

Technology Overview:

By using impingement technology Global Cooking Systems[®] ovens bake quickly and at lower temperatures than traditional ovens. From selectable top and bottom heating zones vertical columns of hot air quickly strip away the cold boundary from around the product. These powerful jets of hot air then cook the product more quickly. These ovens are designed for virtually all low profile products that need to be baked or cooked.

Warranty:

All Global Cooking Systems[®] ovens are provided with a 2 year Parts & Labor Warranty. Oven start-up and demonstration are available at no additional charge in U.S.A. and Canada.

Cleanability:

With the easily removable front door, access to the interior of the oven is simple. Stainless steel finger assemblies, S/S interior and an all S/S conveyor assembly also make this easy to clean. With optional oven liners cleaning time is reduced.

Serviceability:

Global Cooking Systems[®] ovens are designed to be easily accessible for service and with our patent pending Global-Mod[™] technology we are prepared to address your needs for today and for tomorrow.

Ventilation:

All Global Cooking Systems[®] ovens must be installed under a ventilation hood. Please consult your ventilation contractor and local authorities for requirements in your area.

Standard Features:

- The 3270 Series is available in a single, double or triple stack and units can be added at a later date.
- Bake time and conveyor speed are microprocessor controlled.
- Selectable heat zones allow excellent flexibility and control of heat delivery.
- The bake chamber is 70" (1,178 mm) long with a 32" (813 mm) wide belt plus 17 inches (432 mm) of conveyor on each end of the oven for landing.
- Oven fronts come standard with a front loading window. Windowless fronts can be supplied upon request.
- The one piece rigidly constructed conveyor frame is built to last with heavy duty shafts and bushings which reduces lifetime maintenance cost.
- The direction of movement of the stainless steel wire mesh belt is easily changed.
- Modulating gas valves give greater efficiency and hold the temperature in a tight range.
- Burners for natural or LP gas are available.
- Each oven comes with a 3/4" quick connect fitting and a 6' x 3/4" S/S flexible gas hose.
- Dependable quick change burner, controls and conveyor drive motor are all located in the Global-Mod[™].

Optional Features:

- Split conveyor belts can be custom designed to fit your specialized needs with separate belt speed controls.
- Lower shelf is available for single and double units.
- Oven bottom liners are available to make cleanup easier.
- Customized air-jet finger patterns are available to meet your specialized needs.

General Information:

The 3270 Series ovens are ideal for high volume restaurants and is versatile in cooking or baking a number of different items. All Global Cooking Systems[®] ovens come with the patent pending Global-Mod[™] control cabinet which is designed for serviceability. Global Cooking Systems[®] ovens contain 100 percent 304 stainless steel. You will not find any lower grades of stainless steel, Galvalume[®], or black iron within the sheet metal components of these ovens.

