

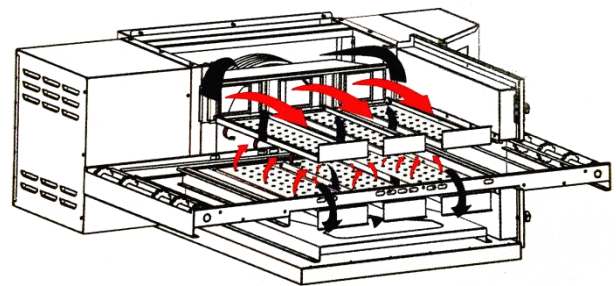


1. **High Throughput**
2. **For big chain or factory**
3. **Width for 16"X 2pc pizza**
4. **Double or Triple Stackable**
5. **Higher reliability**



### Principle

**Bakers Rock H-Series** electric model conveyor ovens, is composed of one or double&triple stackable baking chambers and an optional stand. During baking, the product is placed on the stainless steel 304 conveyor belt and passes through two flows of hot air : **impingement technology** , the best system for heat distribution in the whole baking chamber for perfect baking of pizza, pastry, seafood, sandwiches, bagels, ethnic foods and more. Management of needed power is automatic according to the load.



### Standard Features

- Patented EMS Energy Management System reduces energy consumption and increases cooking efficiency
- Patented "Jet Sweep" impingement process that delivers constant heat to the chamber
- Adaptive power technology for that generate heat only when need (Eco-mode)
- 415\*127mm Front-loading window with cool handle
- 32"(82cm) width by 74" (186cm) length conveyor belt
- 40"(100cm) Length cooking chamber
- LCD control panel more easy to operate and more accurate bake time / conveyor speed
- Stainless steel front, sides, top and interior
- 6"&12" Extension Tray
- Floor space 2\*1.4m ( Furnished 4 legs with wheels)
- Reversible conveyor direction

### Optional Features

- Short legs with casters
- Extended warranty available

### Conserves Energy

Unit incorporates a patented Energy Management System. QiangAn 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.

### Cleanability

H3240 Ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, exit tray, conveyor belt.

### Easily Services

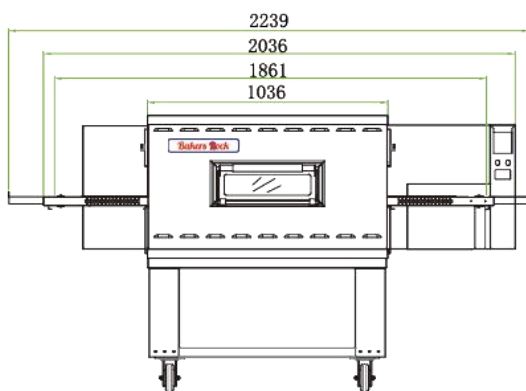
Control compartment is designed for quick and easy access.

### Warranty

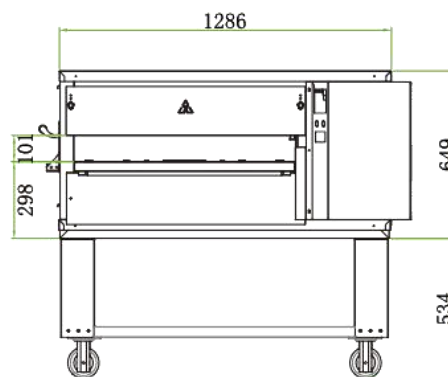
2 years free parts and Lifelong online technical support.

### Ventilation

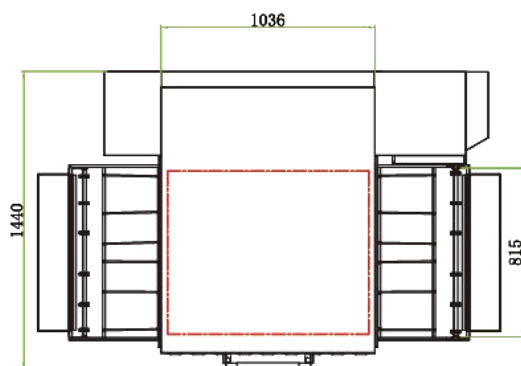
Use of a ventilation hood is strongly recommended.



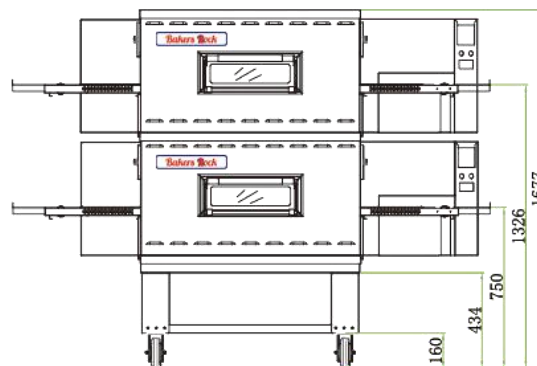
( Front )



( Side )



( Top )



( Stack )

### GENERAL INFORMATION

| TYPE  | VOLTAGE | PHASE | FREQUENCY | RATED HEAT INPUT | AMPERAGE |      |      |     | SUPPLY                 | BREAKERS          |
|-------|---------|-------|-----------|------------------|----------|------|------|-----|------------------------|-------------------|
|       |         |       |           |                  | L1       | L2   | L3   | N   |                        |                   |
| H3240 | 220V    | 3     | 50/60 Hz  | 27kW             | 69.5     | 69.5 | 69.5 | -   | 3 pole 4 wire(3L+ G)   | As per local code |
|       | 208V    | 3     | 50/60 Hz  |                  | 73.5     | 73.5 | 73.5 | -   | 3 pole 4 wire(3L+ G)   | As per local code |
|       | 380V    | 3     | 50/60 Hz  |                  | 40.1     | 40.1 | 40.1 | 3.2 | 4 pole 5 wire(3L+N+ G) | As per local code |

\* Ship Info. : Data of package with plywood case

\* Capacity : 4m 50s bake time , 245°C , per hour , pizza or other round products

ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.