

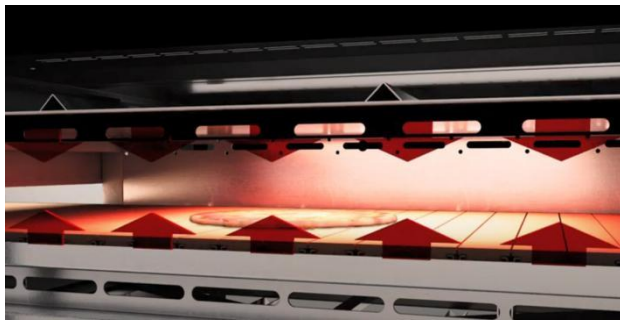


- 1.Refractory stone belt**
- 2.Max 450°C**
- 3.Fast baking**
- 4.Innovation technology**
- 5.Italian style pizza belt oven**
- 6.32 inch big size**



Principle

Bakers Rock S3240 Electric Tunnel Stone Oven equipped conveyor belt with refractory stone fillets, cooks directly on refractory stone. Ease of use, perfect cooking and very low consumption allow it to be used even by non-specialized personnel. have cooking chambers with independent electronic temperature regulation for baking floor and ceiling. They can easily be controlled and set by the operator and they guarantee excellent cooking many products, such as pizzas, Focaccia, Arabian bread, tortillas, vegetables, brochette, tart , chicken wings, meats.



Standard Features

- Patented EMS Energy Management System reduces energy consumption and increases cooking efficiency
- Independent digital temperature regulation for baking floor and ceiling.
- 40" (103cm) long cooking chamber with 32" (81.5cm) width belt
- Conveyor belt in refractory stone fillets
- Maximum cooking temperature 450°C
- Self-lubricated bearings for simplified maintenance.
- Digital control bake time and conveyor speed
- Stainless steel front, sides, top and interior
- Crumb-collecting removable trays for easier cleaning.
- Floor space 2.2*1.4m (Furnished 4 legs with wheels)
- Reversible conveyor direction
- Adjustable inlet and outlet shutters.

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.

Clean-ability

S3240 Oven removable parts include: crumb pans, side shutters, stone fillets. Attached steel brush easy to clean the carbon dust on stone fillets.

Optional Features

- Short legs with casters (stacked model)
- Extended warranty available

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.

	Heating area Belt size	Max. Bake Height	Bake Time Range	Max. Temp.	Power	Supply	Ship Info.*	Pizza Capacity *		
								9"	12"	15"
S3240	82 * 103cm (32" * 40")	106mm	1.5 ~ 20min	450°C 536°F	31.8Kw 48A	220V 380V	580KG 1.8m³	500+	350+	200+

TYPE	VOLTAGE	PHASE	FREQUENCY	RATED HEAT INPUT	AMPERAGE				SUPPLY	BREAKERS
					L1	L2	L3	N		
S3240	220V	3	50/60 Hz	29kW	76.1	76.1	76.1	-	3 pole 4 wire (3L+ G)	As per local code
	208V	3	50/60 Hz		80.6	80.6	80.6	-	3 pole 4 wire (3L+ G)	As per local code
	380V	3	50/60 Hz		43.5	43.5	43.5	2.3	4 pole 5 wire (3L+N+ G)	As per local code

* Ship Info. : Data of package with plywood case

* Capacity : 90s bake time , per hour , pizza or other round products (bottom 380°C , top 350°C)

ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.

