Cook with style...

Sierra range



CONVEYOR OVENS

MVP GROUP

Sierra range

The Sierra Range conveyor ovens are great for many cooking applications including pizzas, baked dishes, chicken wings, calzones, cookies, pies, pita breads, bakery products, hot sub sandwiches, and much more.

C1830E (ELECTRIC)
C1830G (GAS)
CONVEYOR OVENS



STANDARD FEATURES

- 18" (46 cm) conveyor belt
- Stainless Steel Construction
- Front mount controls for easy view and access
- Electronic temperature control with digital read-out
- Variable digital speed control on conveyor belt
- Cook time from 1 - 20 minutes
- Reversable conveyor belt direction
- Thermally insulated for energy efficiency
- Efficient power Gas Burner for Gas Oven
- High velocity precision targeted air flow distribution panels for consistant repeatable baking results
- Stackable (up to 3 units high)
- Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning
- 4" Adjustable Stainless Steel Legs
- Legs with locking casters available (18", 24", 30")



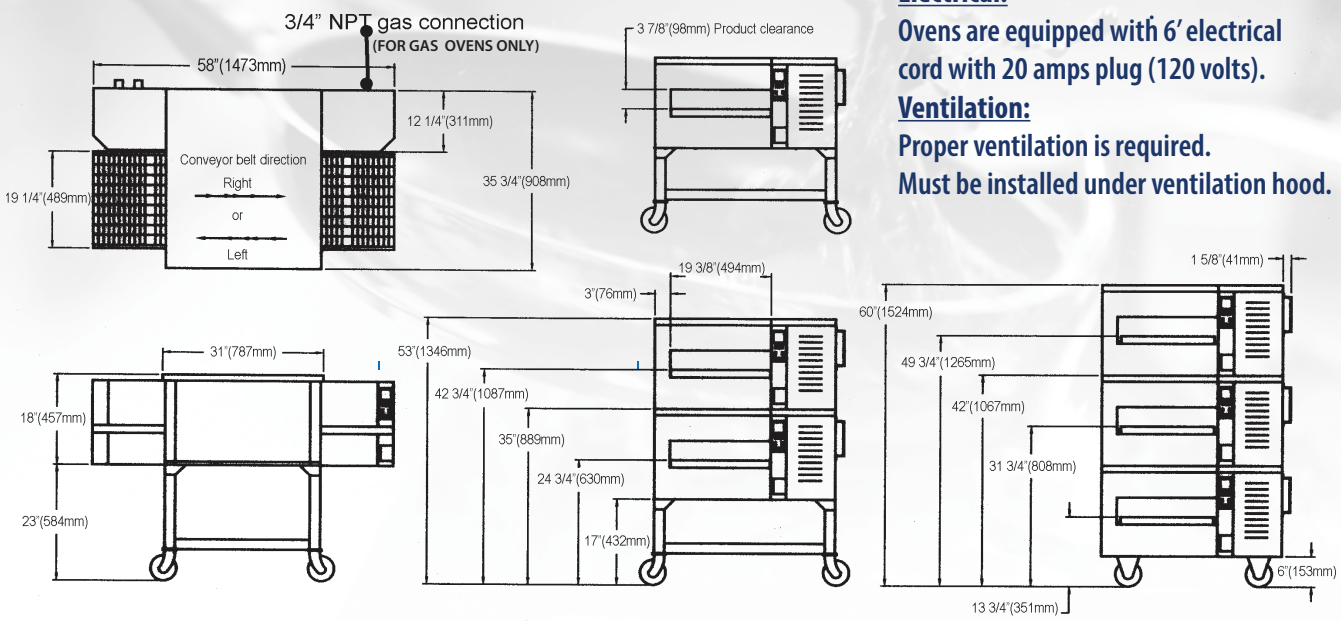
Removable panels for easy cleaning

TECHNICAL DRAWINGS

Gas connection:
Equipped with 3/4" NPT gas connection at rear.

Electrical:
Ovens are equipped with 6' electrical cord with 20 amps plug (120 volts).

Ventilation:
Proper ventilation is required.
Must be installed under ventilation hood.



SPECIFICATIONS

C1830E - C1830G

Electric

MODEL	C1830E
ELECTRIC ELEMENTS / KW	(3 x 3.5 KW) = 10.5 KW
EXTERIOR DIMENSIONS	58"L X 35"D | 147 cm x 89 cm
LENGTH OF BELT	58"L X 18"D | 147 cm x 46 cm
VOLTAGES	208V/3PH 31 AMPS 220/1PH 53 AMPS 240/1PH 57 AMPS
SHIP WT	360 lbs | 163 kg

Available in 50 or 60 cycles. Amperage could vary if input volts are not the same as indicated.

Gas

MODEL	C1830G
B.T.U.	50,000
EXTERIOR DIMENSIONS	58"L X 35"D | 147 cm x 89 cm
LENGTH OF BELT	58"L X 18"D | 147 cm x 46 cm
VOLTAGES	110/1PH 8 AMPS
SHIP WT	360 lbs | 163 kg

Propane or Natural Gas also available in 50 or 60 cycles
Warranty: 12 months parts & labor.

APPROXIMATE PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES (1830)

PAN DIAMETER	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	168	141	130	120	112	105	94
8" (20 cm)	86	72	69	63	58	55	47
10" (25 cm)	57	47	44	41	37	34	32
12" (30 cm)	30	27	24	23	21	19	18
14" (35 cm)	25	21	19	18	17	16	15
16" (40 cm)	20	18	16	15	14	13	12

Cooking chamber on Electric and Gas are 30" (76.2 cm) long x 18" (47.5 cm) deep

Gas Requirements

Gas Connection: 3/4" NPT on the right hand rear of the appliance.
Gas pressure: 3.5"W.C. - Natural Gas | 10"W.C. - Propane
Combustible Clearances: For use in non-combustible locations | Non-combustible Clearances: 3" inches sides, 3" inches rear. Specify type of gas and altitude. If over 2,000 feet when ordering, a restraining kit is required for ovens installed with a caster kit. Check your local code.

SIERRA RANGE is a registered trademark of MVP Group.
Due to continuing product development, to ensure best possible performance, the specifications are subject to change without prior notice.

Sierra range

The Sierra Range conveyor ovens are great for many cooking applications including pizzas, baked dishes, chicken wings, calzones, cookies, pies, pita breads, bakery products, hot sub sandwiches, and much more.

C1840E (ELECTRIC)
C1840G (GAS)
CONVEYOR OVENS



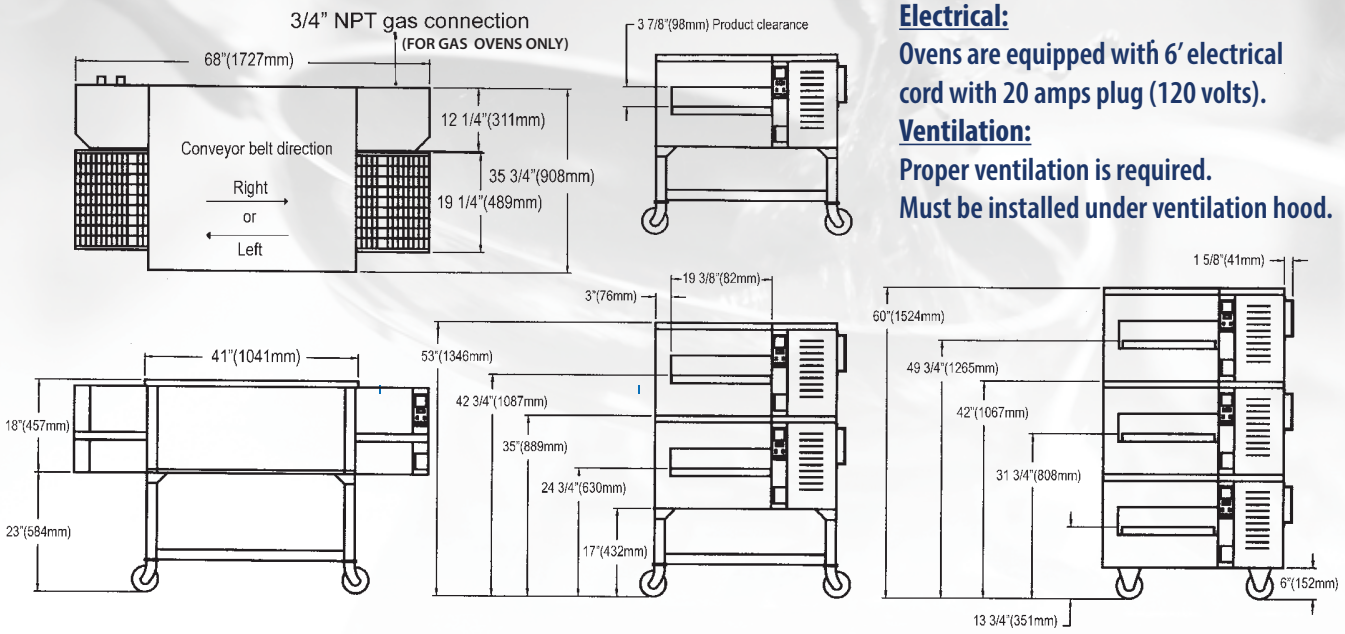
STANDARD FEATURES

- 18" (46 cm) conveyor belt
- Stainless Steel Construction
- Front mount controls for easy view and access
- Electronic temperature control with digital read-out
- Variable digital speed control on conveyor belt
- Cook time from 1 - 20 minutes
- Reversable conveyor belt direction
- Thermally insulated for energy efficiency
- Efficient power Gas Burner for Gas Oven
- High velocity precision targeted air flow distribution panels for consistant repeatable baking results
- Stackable (up to 3 units high)
- Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning
- 4" Adjustable Stainless Steel Legs
- Legs with locking casters available (18", 24", 30")



Removable panels for easy cleaning

TECHNICAL DRAWINGS



Gas connection:
Equipped with 3/4" NPT gas connection at rear.

Electrical:
Ovens are equipped with 6' electrical cord with 20 amps plug (120 volts).

Ventilation:
Proper ventilation is required.
Must be installed under ventilation hood.

SPECIFICATIONS

Electric

MODEL	C1840E
ELECTRIC ELEMENTS / KW	(3 x 4.5 KW) = 13.5 KW
EXTERIOR DIMENSIONS	68"L X 35"D | 122 cm x 89 cm
LENGTH OF BELT	68"L X 18"D | 172 cm x 46 cm
VOLTAGES	208V/3PH 39 AMPS 220/1PH 67 AMPS 240/1PH 72 AMPS
SHIP WT	425 lbs | 192 kg

Available in 50 or 60 cycles. Amperage could vary if input volts are not the same as indicated.

Gas

MODEL	C1840G
B.T.U.	60,000
EXTERIOR DIMENSIONS	68"L X 35"D | 122 cm x 89 cm
LENGTH OF BELT	68"L X 18"D | 172 cm x 46 cm
VOLTAGES	110/1PH 8 AMPS
SHIP WT	425 lbs | 192 kg

Propane or Natural Gas also available in 50 or 60 cycles
Warranty: 12 months parts & labor.

Conforms to: ANSI / UL Std. 197
Conforms to: CSA C22.2 Std. 109
Conforms to: Std. NSF-4
Conforms to: ANSI Std. Z83.11
Conforms to: CGA Std. 1.8

C1840E - C1840G

APPROXIMATE PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES (1840)							
PAN DIAMETER	**5 min**	**6 min**	**6.45 min**	**7 min**	**7.5 min**	**8 min**	**9 min**
6" (15 cm)	237	175	162	148	138	130	116
8" (20 cm)	118	90	86	75	72	68	58
10" (25 cm)	64	58	52	49	45	42	39
12" (30 cm)	37	34	30	28	25	23	22
14" (35 cm)	32	26	23	22	21	21	18
16" (40 cm)	25	22	20	19	17	17	15

Cooking chamber on Electric and Gas are 40" (101.6 cm) long X 18" (45.7 cm) deep

Gas Requirements

Gas Connection: 3/4" NPT on the right hand rear of the appliance.
Gas pressure: 3.5"W.C. - Natural Gas | 10"W.C. - Propane
Combustible Clearances: For use in non-combustible locations | Non-combustible Clearances: 3" inches sides, 3" inches rear. Specify type of gas and altitude. If over 2,000 feet when ordering, a restraining kit is required for ovens installed with a caster kit. Check your local code.

SIERRA RANGE is a registered trademark of MVP Group.
Due to continuing product development, to ensure best possible performance, the specifications are subject to change without prior notice.

The Sierra Range conveyor ovens are great for many cooking applications including pizzas, baked dishes, chicken wings, calzones, cookies, pies, pita breads, bakery products, hot sub sandwiches, and much more

C3236E (ELECTRIC)
C3236G (GAS)
CONVEYOR OVENS



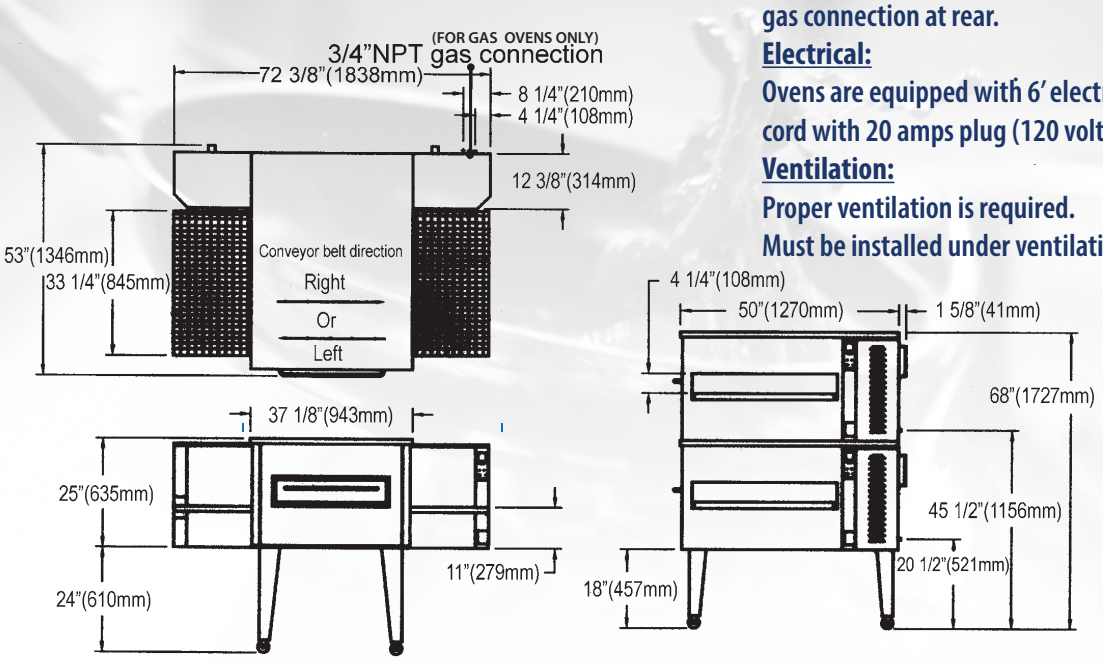
STANDARD FEATURES

- 32" (81 cm) conveyor belt
- Stainless Steel Construction
- Front mount controls for easy view and access
- Electronic temperature control with digital read-out
- Variable digital speed control on conveyor belt
- Cook time from 1 - 20 minutes
- Reversable conveyor belt direction
- Thermally insulated for energy efficiency
- Efficient power Gas Burner for Gas Oven
- High velocity precision targeted air flow distribution panels for consistant repeatable baking results
- Stackable (up to 3 units high)
- Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning
- 4" Adjustable Stainless Steel Legs
- Legs with locking casters available (18", 24", 30")



Removable panels for easy cleaning

TECHNICAL DRAWINGS



Gas connection:
Equipped with 3/4" NPT gas connection at rear.

Electrical:
Ovens are equipped with 6' electrical cord with 20 amps plug (120 volts).

Ventilation:
Proper ventilation is required.
Must be installed under ventilation hood.

SPECIFICATIONS

Electric

MODEL	C3236E
ELECTRIC ELEMENTS / KW	(6 X 4.5 kw) = 27 kw)
EXTERIOR DIMENSIONS	72"L X 50"D | 183 cm x127 cm
LENGTH OF BELT	72"L X 32"D | 183 cm x81 cm
VOLTAGES	208V/3PH 79 AMPS 220/1PH 131 AMPS 240/1PH 142 AMPS
SHIP WT	950 lbs | 430 kg

Available in 50 or 60 cycles. Amperage could vary if input volts are not the same as indicated.

Conforms to: ANSI / UL Std. 197
Conforms to: CSA C22.2 Std. 109
Conforms to: Std. NSF-4
Conforms to: ANSI Std. Z83.11
Conforms to: CGA Std. 1.8

C3236E - C3236G

APPROXIMATE PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES (3236)

PAN DIAMETER	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	382	318	293	270	252	236	209
8" (20 cm)	214	178	164	151	141	132	116
10" (25 cm)	136	113	104	95	89	83	73
12" (30 cm)	95	78	71	65	61	57	50
14" (35 cm)	69	55	51	47	44	41	36
16" (40 cm)	52	42	38	35	33	30	27

Cooking chamber on Electric and Gas are 36" (91.4 cm) long X 32" (81 cm) deep

Gas

MODEL	C3236G
B.T.U.	120,000
EXTERIOR DIMENSIONS	72"L X 50"D | 183 cm x 127 cm
LENGTH OF BELT	72"L X 32"D | 183 cm x81 cm
VOLTAGES	110/1PH 14 AMPS
SHIP WT	950 lbs | 430 kg

Propane or Natural Gas also available in 50 or 60 cycles
Warranty: 12 months parts & labor.

Gas Requirements

Gas Connection: 3/4" NPT on the right hand rear of the appliance.
Gas pressure: 3.5"W.C. - Natural Gas | 10"W.C. - Propane
Combustible Clearances: For use in non-combustible locations | Non-combustible Clearances: 3" inches sides, 3" inches rear. Specify type of gas and altitude. If over 2,000 feet when ordering, a restraining kit is required for ovens installed with a caster kit.

SIERRA RANGE is a registered trademark of MVP Group.
Due to continuing product development, to ensure best possible performance, the specifications are subject to change without prior notice.

The Sierra Range conveyor ovens are great for many cooking applications including pizzas, baked dishes, chicken wings, calzones, cookies, pies, pita breads, bakery products, hot sub sandwiches, and much more.

C3248E (ELECTRIC)
C3248G (GAS)
CONVEYOR OVENS



STANDARD FEATURES

- 32" (81 cm) conveyor belt
- Stainless Steel Construction
- Front mount controls for easy view and access
- Electronic temperature control with digital read-out
- Variable digital speed control on conveyor belt
- Cook time from 1 - 20 minutes
- Reversable conveyor belt direction
- Thermally insulated for energy efficiency
- Efficient power Gas Burner for Gas Oven
- High velocity precision targeted air flow distribution panels for consistant repeatable baking results
- Stackable (up to 3 units high)
- Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning
- 4" Adjustable Stainless Steel Legs
- Legs with locking casters available (18", 24", 30")



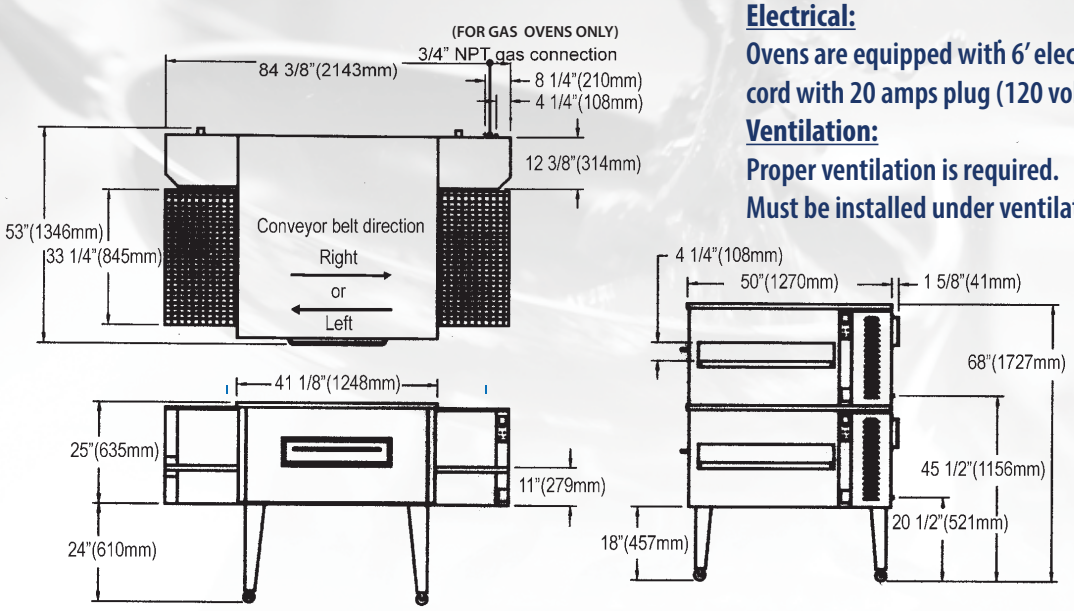
Removable panels for easy cleaning

TECHNICAL DRAWINGS

Gas connection:
Equipped with 3/4" NPT gas connection at rear.

Electrical:
Ovens are equipped with 6' electrical cord with 20 amps plug (120 volts).

Ventilation:
Proper ventilation is required.
Must be installed under ventilation hood.



SPECIFICATIONS

Electric

MODEL	C3248E
ELECTRIC ELEMENTS / KW	9 X 4.5 kw) = 40.5 kw)
EXTERIOR DIMENSIONS	84"L X 50"D | 213 cm x127 cm
LENGTH OF BELT	84"L X 32"D | 213 cm x81 cm
VOLTAGES	208V/3PH 114 AMPS 220/1PH 192 AMPS 240/1PH 209 AMPS
SHIP WT	1050 lbs | 476 kg

Available in 50 or 60 cycles. Amperage could vary if input volts are not the same as indicated.

Conforms to: ANSI / UL Std. 197
Conforms to: CSA C22.2 Std. 109
Conforms to: Std. NSF-4
Conforms to: ANSI Std. Z83.11
Conforms to: CGA Std. 1.8

C3248E - C3248G

APPROXIMATE PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES (3248)

PAN DIAMETER	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	510	423	393	362	339	318	281
8" (20 cm)	285	237	220	202	189	178	157
10" (25 cm)	181	151	139	129	119	113	101
12" (30 cm)	125	103	96	89	83	78	69
14" (35 cm)	91	75	69	65	59	56	50
16" (40 cm)	70	57	52	49	45	43	38

Cooking Chamber on Electric and Gas 48" (121.9 cm) long X 32" (81 cm) deep

Gas

MODEL	C3248G
B.T.U.	140,000
EXTERIOR DIMENSIONS	84"L X 50"D | 213 cm x 127 cm
LENGTH OF BELT	84"L X 32"D | 213 cm x81 cm
VOLTAGES	110/1PH 14 AMPS
SHIP WT	1050 lbs | 476 kg

Propane or Natural Gas also available in 50 or 60 cycles
Warranty: 12 months parts & labor.

Gas Requirements

Gas Connection: 3/4" NPT on the right hand rear of the appliance.
Gas pressure: 3.5"W.C. - Natural Gas | 10"W.C. - Propane
Combustible Clearances: For use in non-combustible locations | Non-combustible Clearances: 3" inches sides, 3" inches rear. Specify type of gas and altitude. If over 2,000 feet when ordering, a restraining kit is required for ovens installed with a caster kit. Check your local code.

SIERRA RANGE is a registered trademark of MVP Group.
Due to continuing product development, to ensure best possible performance, the specifications are subject to change without prior notice.

Sierra range

The Sierra Range conveyor ovens are great for many cooking applications including pizzas, baked dishes, chicken wings, calzones, cookies, pies, pita breads, bakery products, hot sub sandwiches, and much more.

C3260E (ELECTRIC)
C3260G (GAS)
CONVEYOR OVENS



STANDARD FEATURES

- 32" (81 cm) conveyor belt
- Stainless Steel Construction
- Front mount controls for easy view and access
- Electronic temperature control with digital read-out
- Variable digital speed control on conveyor belt
- Cook time from 1 - 20 minutes
- Reversable conveyor belt direction
- Thermally insulated for energy efficiency
- Efficient power Gas Burner for Gas Oven
- High velocity precision targeted air flow distribution panels for consistant repeatable baking results
- Stackable (up to 3 units high)
- Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning
- 4" Adjustable Stainless Steel Legs
- Legs with locking casters available (18", 24", 30")



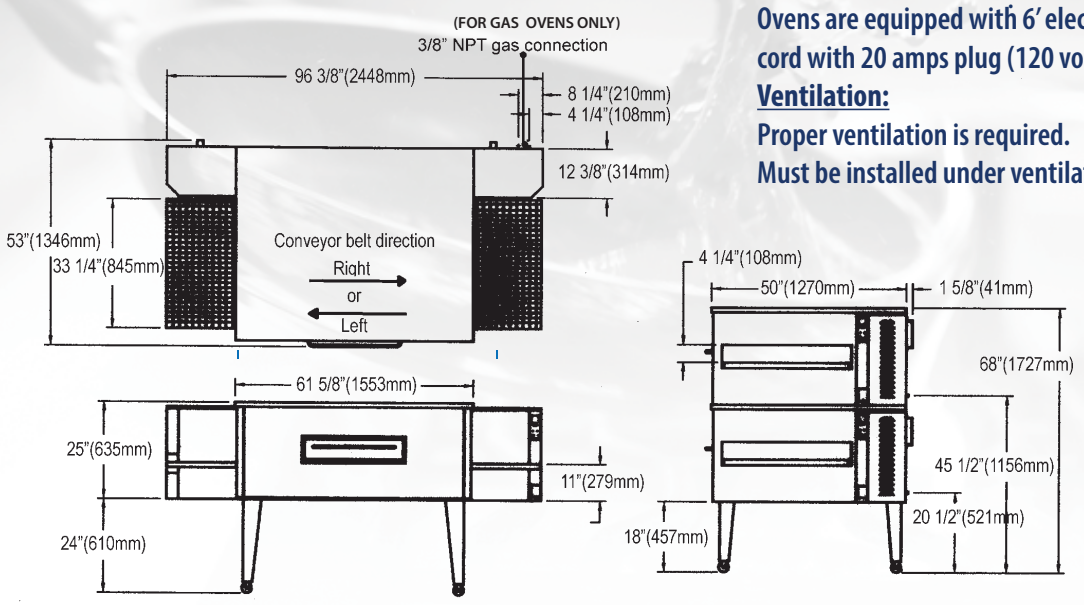
Removable panels for easy cleaning

TECHNICAL DRAWINGS

Gas connection:
Equipped with 3/4" NPT gas connection at rear.

Electrical:
Ovens are equipped with 6' electrical cord with 20 amps plug (120 volts).

Ventilation:
Proper ventilation is required.
Must be installed under ventilation hood.



SPECIFICATIONS

Electric

MODEL	C3260E
ELECTRIC ELEMENTS / KW	9 X 4.5 kw) = 40.5 kw)
EXTERIOR DIMENSIONS	96"L X 50"D | 244 cm x127 cm
LENGTH OF BELT	96"L X 32"D | 244 cm x81 cm
VOLTAGES	208V/3PH 114 AMPS 220/1PH 192 AMPS 2401PH 209 AMPS
SHIP WT	1090 lbs | 495 kg

Available in 50 or 60 cycles. Amperage could vary if input volts are not the same as indicated.

Conforms to: ANSI / UL Std. 197
Conforms to: CSA C22.2 Std. 109
Conforms to: Std. NSF-4
Conforms to: ANSI Std. Z83.11
Conforms to: CGA Std. 1.8

C3260E - C3260G

APPROXIMATE PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES (3248)

PAN DIAMETER	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	632	531	495	455	423	397	353
8" (20 cm)	357	298	277	255	237	223	198
10" (25 cm)	227	190	176	161	151	141	125
12" (30 cm)	157	131	121	111	104	98	86
14" (35 cm)	115	95	89	81	76	71	64
16" (40 cm)	88	73	67	61	58	53	48

Cooking Chamber on Electric and Gas 60" (152.4 cm) long X 32" (81 cm) deep

Gas

MODEL	C3260G
B.T.U.	160,000
EXTERIOR DIMENSIONS	96"L X 50"D | 244 cm x 127 cm
LENGTH OF BELT	96"L X 32"D | 244 cm x81 cm
VOLTAGES	110/1PH 14 AMPS
SHIP WT	1090 lbs | 495 kg

Propane or Natural Gas also available in 50 or 60 cycles
Warranty: 12 months parts & labor.

Gas requirements

Gas Connection: 3/4" NPT on the right hand rear of the appliance.
Gas pressure: 3.5"W.C. - Natural Gas | 10"W.C. - Propane
Combustible Clearances: For use in non-combustible locations | Non-combustible Clearances: 3" inches sides, 3" inches rear. Specify type of gas and altitude. If over 2,000 feet when ordering, a restraining kit is required for ovens installed with a caster kit. Check your local code.

SIERRA RANGE is a registered trademark of MVP Group.
Due to continuing product development, to ensure best possible performance, the specifications are subject to change without prior notice.



Cook with style...

Sierra range

COOKING CHART (time & temperature will vary according to your product)	TABLA DE COCCION (el tiempo y la temperatura varian de acuerdo al producto)	TABLEAU DE CUISSON (le temps et la température varientselon le produit)		
PIZZA (par baked dough)	PIZZA (masa precocidos)	PIZZA (pâte précuite)	4 - 4.5 min	510°F / 265°C
PIZZA (fresh dough)	PIZZA (masa fresca)	PIZZA (pâte fraîche)	5.5 - 6.5 min	510°F / 265°C
PIZZA (thick pan type)	PIZZA (masa gruesa moldeada)	PIZZA (pâte épaisse)	7.5 - 8.5 min	510°F / 265°C
CALZONE (fresh dough)	EMPANADAS (masa fresca)	CALZONE (pâte fraîche)	5 - 6 min	510°F / 265°C
PASTAS (pre-cooked to gratine)	PASTAS (precocida y horneadas)	PASTAS (précuites pour gratin)	5 - 6 min	510°F / 265°C
GARLIC BREAD	PAN DE AJO	PAIN À L'AIL	2.5 - 3.5 min	510°F / 265°C
BREAD STICKS	BASTONCITOS DE PAN	PAIN EN BÂTONS	2.5 - 3.5 min	510°F / 265°C
SUBMARINE SANDWICHES	SANDWICHES CALIENTES	SANDWICHES SOUS-MARINS	2.5 - 3.5 min	510°F / 265°C
DINNER ROLLS (par baked)	PANECILLOS (pre horneados)	PETITS PAINS RONDS (pâte précuite)	4 - 4.5 min	390°F / 199°C
DINNER ROLLS (fresh dough)	PANECILLOS (frescos)	PETITS PAINS RONDS (pâte fraîche)	7.5 - 8.5 min	390°F / 199°C
CROISSANTS (par baked)	CROISSANTS (precocidos)	CROISSANTS (pâte précuite)	4 - 4.5 min	390°F / 199°C
CROISSANTS (fresh dough)	CROISSANTS (frescos)	CROISSANTS (pâte fraîche)	9 - 10 min	390°F / 199°C
MUFFINS (fresh)	PANECILLOS DULCES (frescos)	MUFFINS (pâte fraîche)	12 - 13 min	390°F / 199°C
BISCUITS & COOKIES (fresh)	GALLETAS y BISCOCHOS (frescos)	BISCUITS ET PETITS-FOURS (pâte fraîche)	4.5 - 6.5 min	390°F / 199°C
CHICKEN WINGS (pre cooked)	ALAS DE POLLOS (precocidas)	AILES DE POULET (précuites)	5.5 - 6.5 min	510°F / 265°C
CHICKEN WINGS (fresh)	ALAS DE POLLOS (frescas)	AILES DE POULET (fraîches)	18 - 20 min	390°F / 199°C
CHICKEN BREASTS (boneless)	PECHUGA DE POLLOS (sin huesos)	POITRINES DE POULET (désossées)	5.5 - 6.5 min	510°F / 265°C
HAMBERGER PATTIES (fresh)	HAMBURGUESAS (frescas)	RONDELLES HAMBURGER (fraîches)	5.5 - 6.5 min	510°F / 265°C
SHRIMP (fresh)	CAMARONES (frescos)	CREVETTES (fraîches)	4.5 - 5.5 min	510°F / 265°C
FISH FILETS (fresh)	FILETES DE PESCADO (fresco)	FILETS DE POISSONS (frais)	6.5 - 7.5 min	510°F / 265°C
TUNA STEAK (fresh)	BISTEC DE ATÚN (fresco)	STEAK DE THON	8.5 - 9.5 min	510°F / 265°C
SALMON STEAK (fresh)	BISTEC DE SALMON (fresco)	STEAK DE SAUMON	6 - 7.5 min	510°F / 265°C
SOUFFLES & OMELETTES	SUFLE y TORTILLAS	OMELETTES ET SOUFFLÉS	5.5 - 6.5 min	510°F / 265°C
BURRITOS & ENCHALADAS	BURRITOS & ENCHALADAS	BURRITOS & ENCHALADAS	2.5 - 3.5 min	475°F / 246°C
NACHOS	NACHOS	NACHOS	2.5 - 3.5 min	475°F / 246°C

MVP GROUP

USA Office
12000 Biscayne Blvd, Suite 108, Miami, FL 33181
Tel: (786) 600-4687 - Toll free: (844) 218-8477
FAX: (786) 661-4100

Canada Office
5659 Royalmount Ave., Montreal, Qc, Canada H4P 2P9
Tel: (514) 737-9701 - Toll free: (888) 275-4538
Fax: (514) 342-3854 - Toll free fax: (877) 453-8832

mvpgroupcorp.com sales@mvpgroupcorp.com