



PROJECT NAME: _____

LOCATION: _____ ITEM: _____

QTY: _____ MODEL: _____

C1832E-SB

ELECTRIC CONVEYOR OVEN – STONE BELT

The IKON C1832E-SB Electric Conveyor Oven is equipped with an innovative refractory stone conveyor belt. Achieve stone-baked results with the convenience of a conveyor oven system. Independent temperature controls for both the upper and lower oven sections and high temperature cooking allow for precise baking performance. Bake authentic pizzas, focaccia, pita bread, tortillas, vegetables, brochette, tarts, chicken wings, meats and more in an oven unlike any other.

STANDARD FEATURES

Patented EMS Energy Management System reduces energy consumption and increases cooking efficiency

Eco Mode sets the oven on standby during work pauses to save energy

Independent digital temperature controls for upper and lower baking zones

32" (80cm) long cooking chamber with 18" (46cm) width stone tile conveyor belt

Maximum cooking temperature 842°F (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

Reversible conveyor direction

Adjustable inlet and outlet shutters

THIS OVEN CAN BE DOUBLE STACKED

Conserves Energy

Unit incorporates a patented Energy Management System. IKON 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.

Easily Services

Control compartment is designed for quick and easy access.

Cleanability

C1832E-SB Oven removable parts include: crumb pans, side shutters, stone tiles. Attached steel brush makes it easy to clean carbon dust buildup on stone tiles.

Warranty

One year parts and labor warranty

Ventilation

Use of a ventilation hood is strongly recommended.



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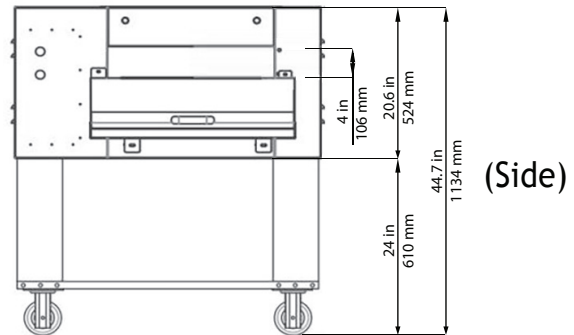
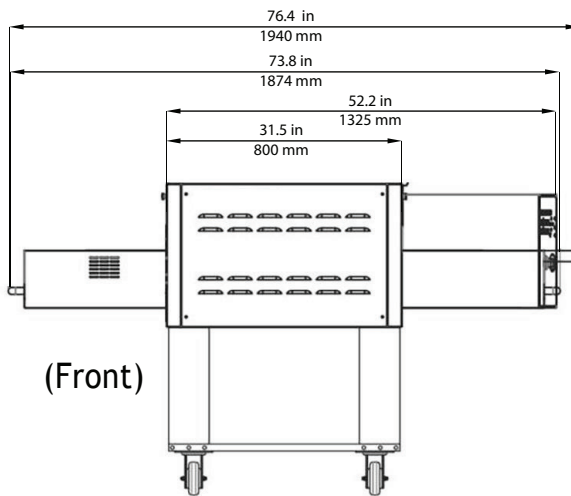
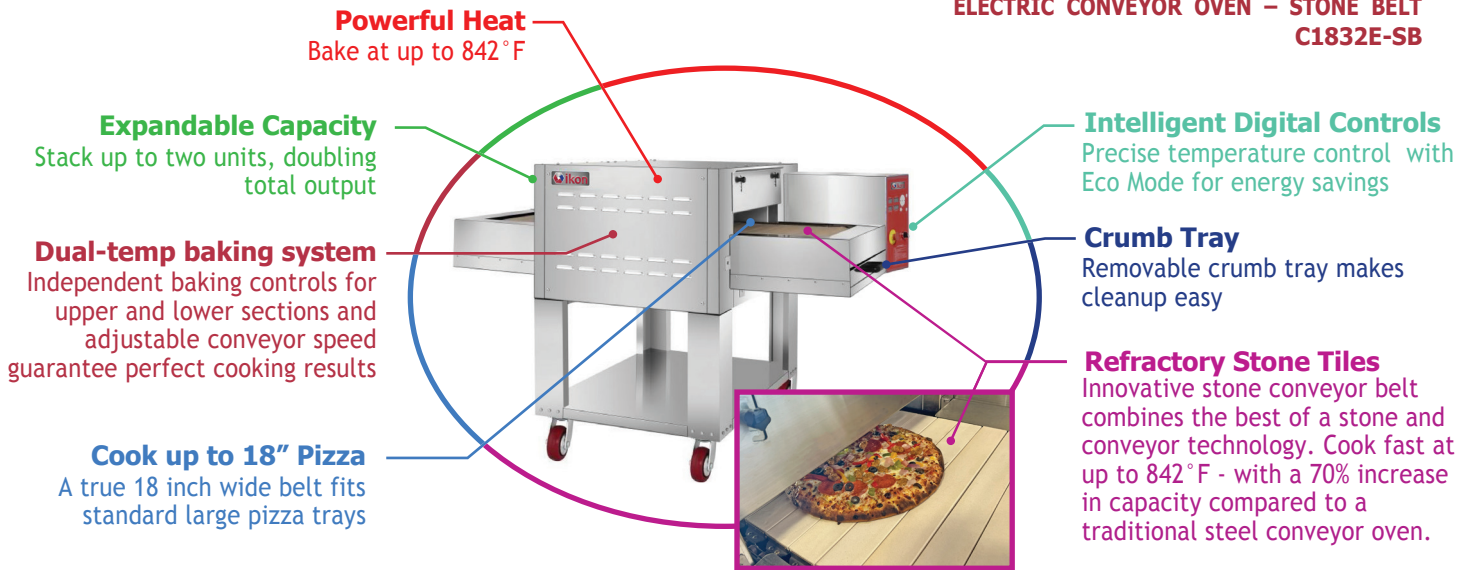


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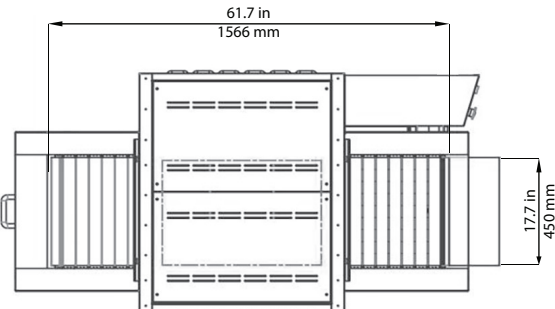
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TECHNICAL DRAWINGS

ELECTRIC CONVEYOR OVEN – STONE BELT C1832E-SB



(Top)



SPECIFICATIONS

Model	Heating Chamber Size / Belt Size	Max. Bake Height	Conveyor Time Setting	Max. Temp.	Power	Supply	Ship Info.*	Capacity		
								6"	9"	12"
C1832E-SB	18" x 32" (450 x 800 mm) 18" x 62" (450 x 1566 mm)	4" (106 mm)	1.5 - 20 min	842°F 450°C	13.2 Kw	208-220V 3 Phase	617 lb (280 kg) 64 ft³ (1.8 m³)	245	138	65

*Ship Info. : Data of package with plywood case

*Capacity : Average 12"-14" pizza, 40 pizzas per hour / every 3 minutes in chamber. Times and quantities vary depending on product being cooked

Warranty: One year parts & labor

IKON 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.



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