

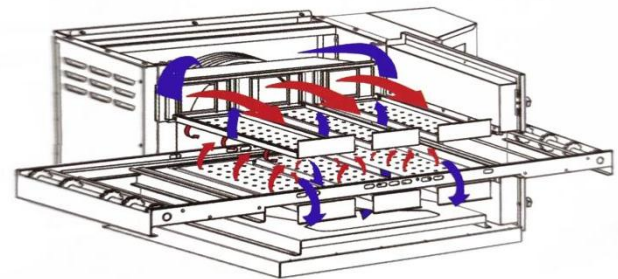


1. Fast heating
2. LPG / Natural Gas
3. Baking multi-products
4. Easy Maintenance
5. Higher bake quality



### Principle

**Bakers Rock** G-Series direct fired gas conveyor ovens adopted **Impingement Technology** the vertical columns of hot air move heat aerodynamically instead of using high temperature. During baking, the product is placed on the stainless steel 304 conveyor belt and passes through top and bottom two flows of hot air. The best system for heat distribution in the whole baking chamber for perfect baking of Pizza, Pastry, Chicken wings, Seafood, sandwiches, bagels, Hot dog, ethnic foods and more.



● Impingement Air

● Return Air

### 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
- 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
- 6.5" Extension Tray
- Floor space 2\*1.4m (Furnished 4 legs with wheels)
- Reversible conveyor direction

### Optional Features

- Longer extension tray
- Extended warranty available

### Conserves Energy

QiangAn (Bakers Rock) ovens incorporates the unique Energy Management System. provide very efficient heat transfer to product. Energy is conserved as air is recycled from heating element to products, with minimum loss.

### Cleanability

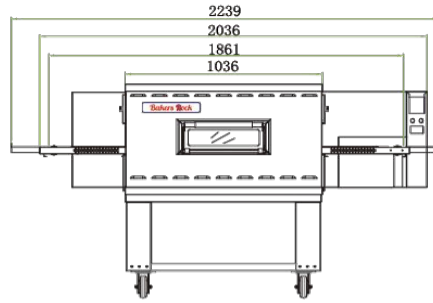
G3240 Oven is designed for easy maintenance and cleaning. Removable parts include: crumb pans, end panels, air fingers, exit tray, conveyor belt.

### Easily Services

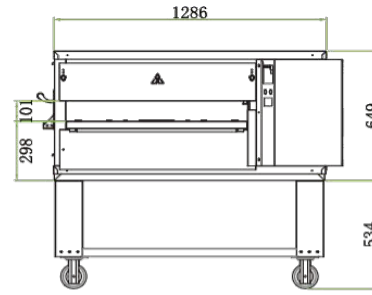
Control compartment is designed for quick and easy access.

### Warranty

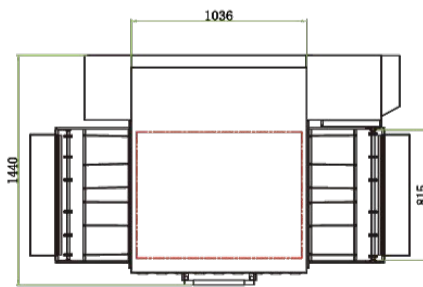
2 years free parts and Lifelong online technical support.



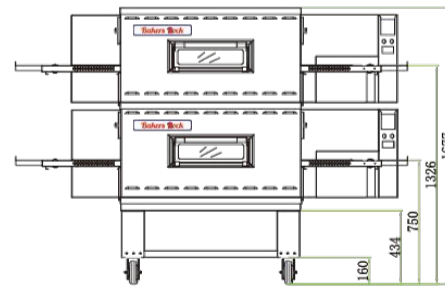
( Front )



( Side )



( Top )



( Stack )

### GENERAL SPECIFICATIONS

Type	Belt Width	Belt Length	Chamber Length	Baking Area	Max. Inlet Height	Baking Time Range	Max. Temp.	Net Wt.*	Ship Info.*	Pizza Capacity *		
										9"	12"	15"
G3240	32" 810mm	73" 1855mm	40" 1036mm	0.85sqm 9.15sqft	4" 101mm	2 ~ 30min	350°C 662°F	350kg	530kg 3.4m <sup>3</sup>	280+	140+	100+

\* Net Wt. : Date does not include stand.

\* Ship Info. : Data based on plywood case packing.

\* Pizza Capacity : Data takes the setting of 3m bake time, 300°C as an example , per hour , pizza or other round products.

### GAS SPECIFICATIONS

Type	Supply (Inlet) Pressure*	Gas Consumption	Rated Heat Input
Propane gas	27~34mbar	1.1m <sup>3</sup> /h	32KW/hr

### ELECTRICAL SPECIFICATIONS

Voltage	Phase	Freq	Current	Rate Power
110V 220V	Single	50/60Hz	6.4A 3.2A	700w

TYPE	VOLTAGE	PHASE	FREQUENC Y	RATED HEAT INPUT	AMPERAGE				SUPPLY	BREAKERS
					L1	L2	L3	N		
G3240	110V	1	50/60 Hz	700W	0.0	-	-	0.0	2 pole 3 wire (L+ N+G)	As per local code
	127V	1	50/60 Hz		0.0	-	-	0.0	2 pole 3 wire (L+ N+G)	As per local code
	220V	1	50/60 Hz		0.0	-	-	0.0	2 pole 3 wire (L+ N+G)	As per local code

\* The required gas supply pressures of other locations are dependent on the local gas type and on all applicable local codes.

**DUE TO CONTINUING PRODUCT DEVELOPMENT, TO ENSURE BEST POSSIBLE PERFORMANCE, THE SPECIFICATIONS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.**