

ZESTO

Electric Conveyor Oven CE 2416 & CE 2418

Model CE 2416

16" (40cm) Wide Belt

Model CE 2418

18" (46cm) Wide Belt



"U.S." Patent # 5,584,237

**9 KW of elements
cooking temperature up to 600°F (315°C)**



- * *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.*
- * *Reversible conveyor belt direction.*
- * *Thermally insulated for energy efficiency.*

- * *High velocity precision targeted air flow distribution panels for consistent repeatable baking results.*
- * *Stackable (up to 3 units high).*
- * *Super efficient electric tubular elements.*
- * *Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning.*
- * *4" adjustable stainless steel legs.*

**Optional s/s stand 24" high
with locking casters & bottom shelf available**



**Removable panels for easy cleaning
"U.S." Patent # 6,192,877 B1**

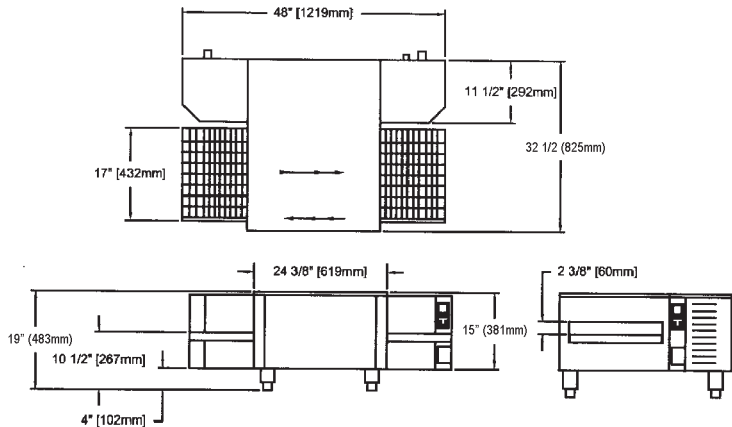
Ideal for a variety of cooking applications including pizza, seafood, omelettes and other egg dishes, pre-cooked meats, cookies, bakery products, pita breads, heating plated Mexican food and hot submarine sandwiches.

Electric Conveyor Oven CE 2416 & CE 2418

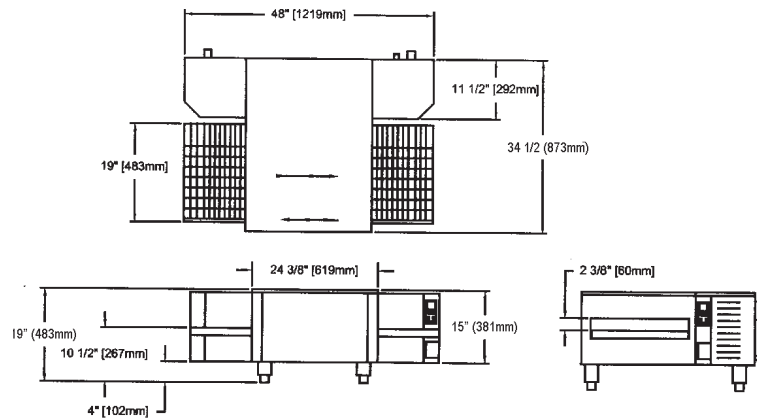
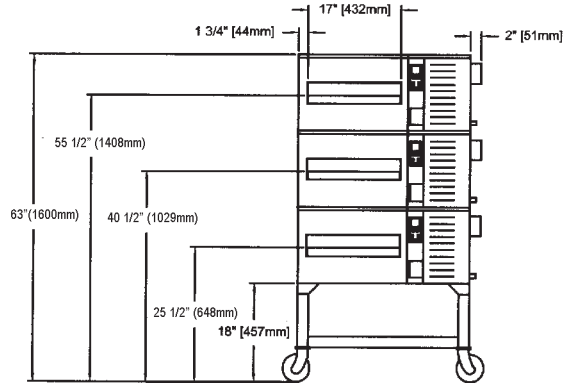


Conforms to: ANSI / UL Std. 197
Conforms to: CSA C22.2 Std. 109

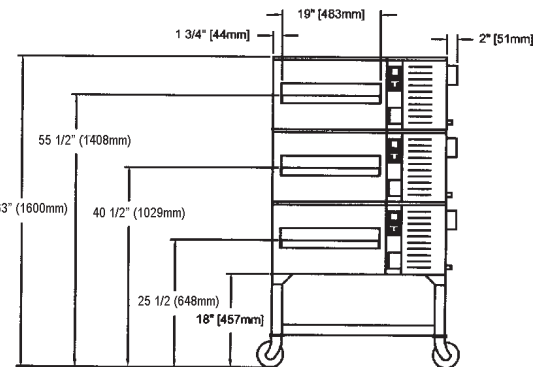
Conforms to:
Std. NSF-4



Model CE 2416 (16" belt)



Model CE 2418 (18" belt)



APROX. PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES														
CE 2416 (16" wide belt with 17" opening)								CE 2418 (18" wide belt with 19" opening)						
Pan diameter	5 min.	6 min.	6.45 min.	7 min.	7.5 min.	8 min.	9 min.	5 min.	6 min.	6.45 min.	7 min.	7.5 min.	8 min.	9 min.
6" (15 cm)	96	80	74	69	64	60	53	144	120	112	103	96	90	80
8" (20 cm)	72	60	56	51	48	45	40	72	60	56	51	48	45	40
9" (22.8 cm)	32	27	25	23	21	20	18	64	53	50	46	43	40	36
12" (30 cm)	24	20	19	17	16	15	13	24	20	19	17	16	15	13
14" (35 cm)	21	17	16	15	14	13	11	21	17	16	15	14	13	11
16" (40 cm)	18	15	14	13	12	11	10	18	15	14	13	12	11	10

Model	Electric elements	Exterior dimensions	Length of belt	Voltages / Amps		Ship wt..
CE 2416	(3 X 3 kw) = 9 kw	48"L x 31"D 122cm x 80cm	48"L x 16"D 122cm x 40cm	220-240v / 1ϕ (45.9 - 42.5 amps)	208-220v / 3ϕ (30 - 28.6 amps)	240 lbs 108 kg
				** 400v / 3ϕ (18 amps)	** 480v / 3ϕ (15.8 amps)	
				** 600v / 3ϕ (13.7 amps)	** Optional at extra cost	
CE 2418	(3 X 3 kw) = 9 kw	48"L x 33"D 122cm x 85cm	48"L x 18"D 122cm x 46cm	220-240v / 1ϕ (45.9 - 42.5 amps)	208-220v / 3ϕ (30 - 28.6 amps)	265 lbs 120 kg
				** 400v / 3ϕ (18 amps)	** 480v / 3ϕ (15.8 amps)	
				** 600v / 3ϕ (13.7 amps)	** Optional at extra cost	

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



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ZESTO

Gas Conveyor Oven CG 3018



- * 18" (46cm) 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.**
- * **Reversible conveyor belt direction.**
- * **Thermally insulated for energy efficiency.**

- * **Efficient power Gas Burner**
- * **High velocity precision targeted air flow distribution panels for constant 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.**

**Optional s/s stand 24" high
with locking casters & bottom shelf available**



Ideal for a variety of cooking applications including pizza, seafood, omelettes and other egg dishes, pre-cooked meats, cookies, bakery products, pita breads, heating plated Mexican food and hot submarine sandwiches.

Gas Conveyor Oven CG 3018



Conforms to: ANSI Std. Z83.11
Conforms to: CGA Std. 1.8

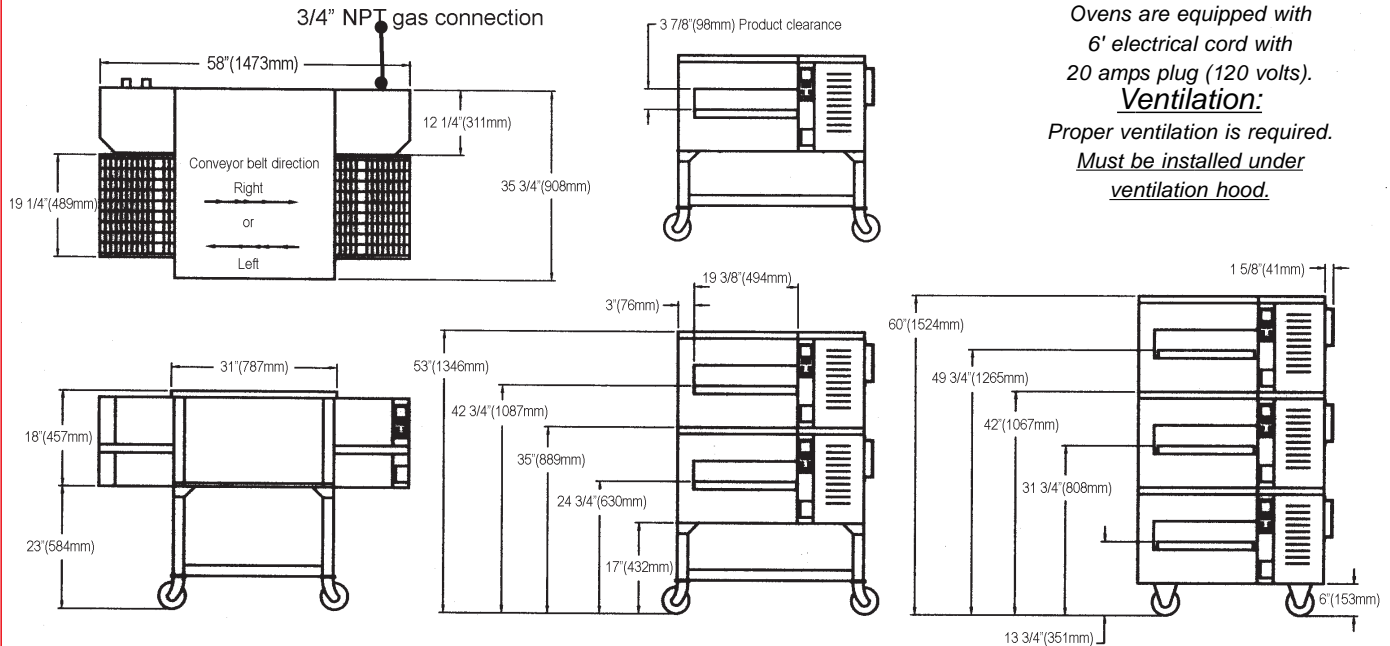


Conforms to:
Std. NSF-4

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.



Approximate production per hour / per section / bake time in minutes (3018)							
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 30" (76.2 cm) long X 18" (45.7 cm) deep

Model	B.T.U.	Exterior dimensions	Length of belt	Voltages	Ship wt..
CG 3018	50,000	58" L x 35" D 147cm x 89cm	58" L x 18" D 147cm x 46cm	120v / 1ϕ (7.5 amps) 208v - 240v / 1ϕ (3.5 amps)	360 lbs 163 kg

Propane or Natural gas. also available in 50 or 60 cycles

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LES SUJETS À CHANGEMENT SANS AVIS.

ZESTO

Gas Conveyor Oven CG 4018



- * 18" (46cm) 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.
- * Reversible conveyor belt direction.
- * Thermally insulated for energy efficiency.

- * Efficient power Gas Burner
- * High velocity precision targeted air flow distribution panels for consistent 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.
Optional s/s stand 24" high
with locking casters & bottom shelf available



Ideal for a variety of cooking applications including pizza, seafood, omelettes and other egg dishes, pre-cooked meats, cookies, bakery products, pita breads, heating plated Mexican food and hot submarine sandwiches.

Gas Conveyor Oven CG 4018



Conforms to: ANSI Std. Z83.11
Conforms to: CGA Std. 1.8

Conforms to:
Std. NSF-4

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

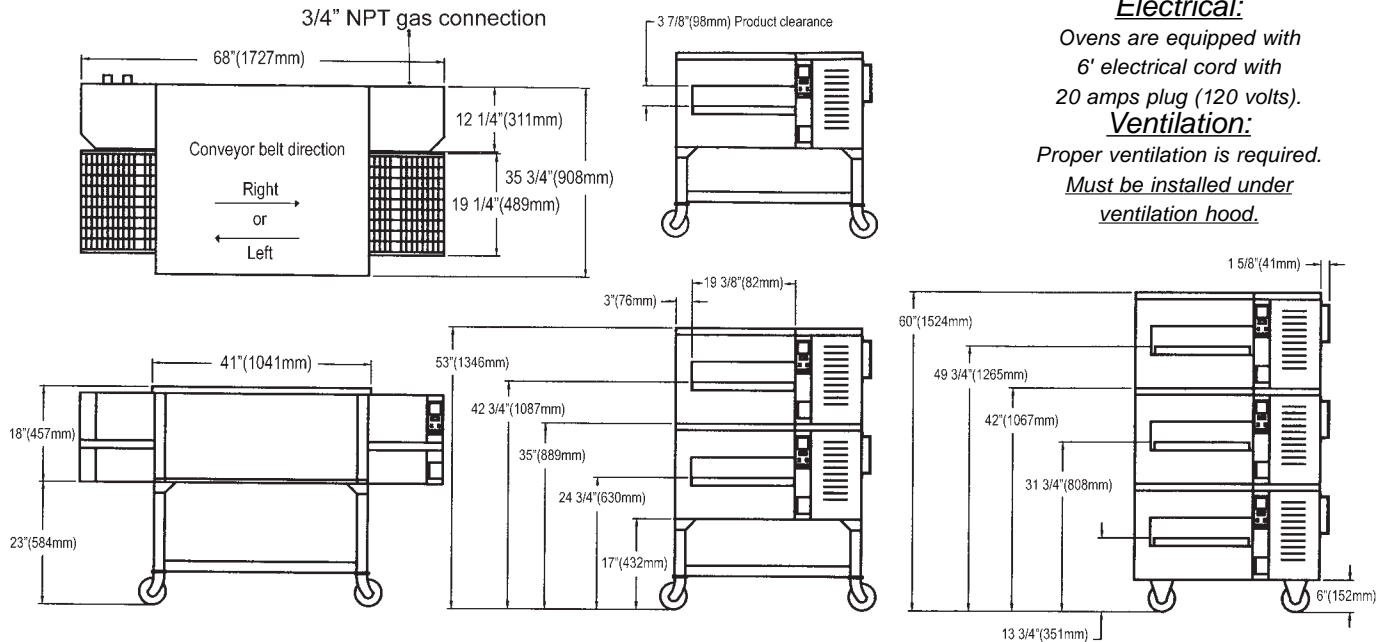
Electrical:

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

Ventilation:

Proper ventilation is required.

Must be installed under ventilation hood.



Approximate production per hour / per section / bake time in minutes (4018)							
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 40" (101.6 cm) long X 18" (45.7 cm) deep

Model	B.T.U.	Exterior dimensions	Length of belt	Voltages	Ship wt..
CG 4018	60,000	68"L x 35"D 122cm x 89cm	68"L x 18"D 172cm x 46cm	120v / 1ϕ (7.5 amps) 208v - 240v / 1ϕ (3.5 amps)	425 lbs 192 kg

Propane or Natural gas, also available in 50 or 60 cycles

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SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.

LES SPÉCIFICATIONS SONT SUJETS À CHANGEMENT SANS AVIS.

ZESTO

Gas Conveyor Oven CG 3624



- * **24" (61cm) 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.**
- * **Reversible conveyor belt direction.**
- * **Thermally insulated for energy efficiency.**

- * **Efficient power Gas Burner**
- * **High velocity precision targeted air flow distribution panels for consistent repeatable baking results.**
- * **Stackable (up to 2 units high).**
- * **Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning.**
- * **Legs with locking casters (17", 23" or 29" available)**



Removable panels for easy cleaning
"U.S." Patent # 6,192,877 B1

Ideal for a variety of cooking applications including pizza, seafood, omelettes and other egg dishes, pre-cooked meats, cookies, bakery products, pita breads, heating plated Mexican food and hot submarine sandwiches.

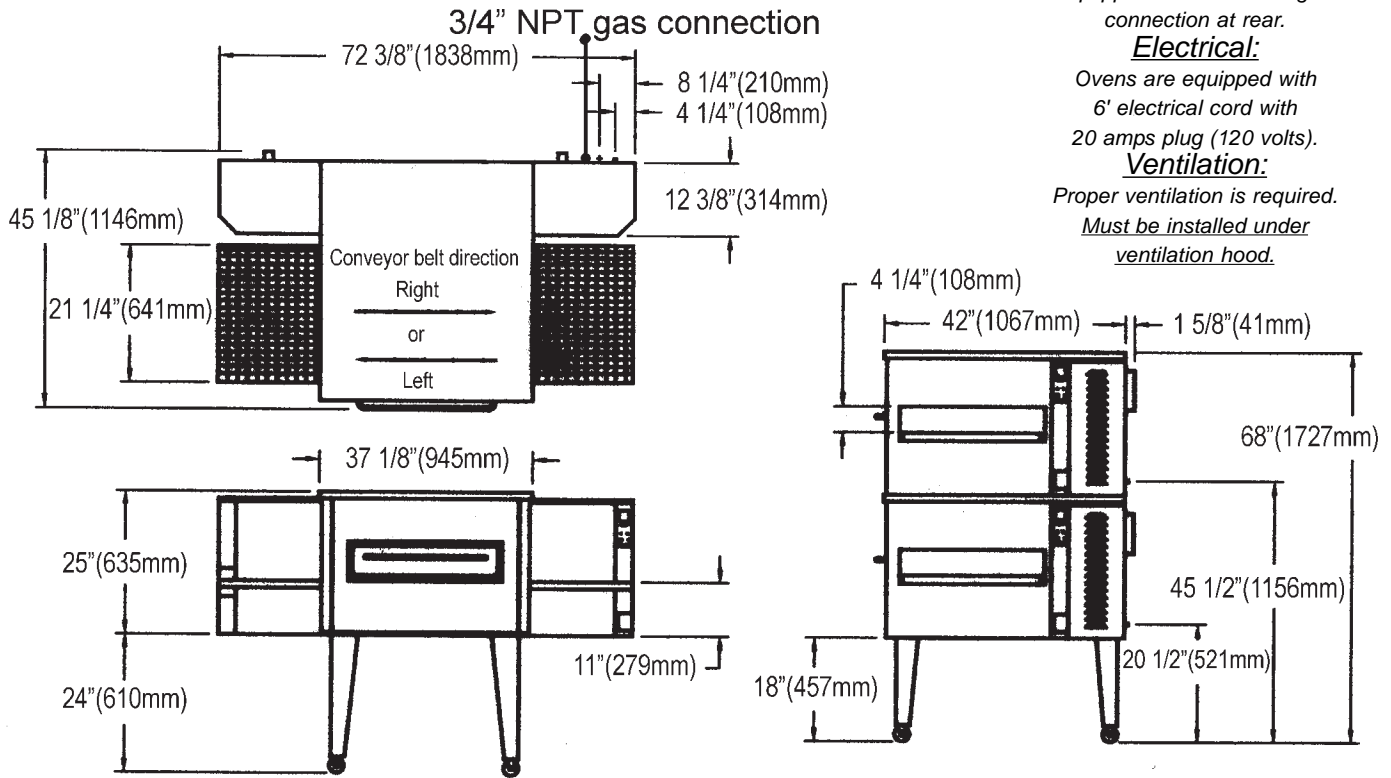
Gas Conveyor Oven CG 3624



Conforms to: ANSI Std. Z83.11
Conforms to: CGA Std. 1.8



Conforms to:
Std. NSF-4



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.

Approximate production per hour / per section / bake time in minutes (3624)							
Pan diameter	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	285	237	220	204	189	177	157
8" (20 cm)	159	132	124	113	104	98	86
10" (25 cm)	100	83	77	71	66	62	55
12" (30 cm)	69	57	54	48	45	42	36
14" (35 cm)	50	41	38	35	32	30	26
16" (40 cm)	38	31	28	26	24	22	20

Cooking Chamber 36" (91.4 cm) long X 24" (61 cm) deep

Model	B.T.U.	Exterior dimensions	Length of belt	Voltages	Ship wt..
CG 3624	100,000	72"L x 42"D 183cm x 107cm	72"L x 24"D 183cm x 61cm	120v / 1 ϕ (13.5 amps) 208v - 240v / 1 ϕ (8 amps)	900 lbs 408 kg

Propane or Natural gas, also available in 50 or 60 cycles

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Gas Conveyor Oven CG 3632



- * 32" (81cm) 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.
- * Reversible conveyor belt direction.
- * Thermally insulated for energy efficiency.

- * Efficient power Gas Burner
- * High velocity precision targeted air flow distribution panels for constant repeatable baking results.
- * Stackable (up to 2 units high).
- * Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning.
- * Legs with locking casters (17", 23" or 29" available)



Removable panels for easy cleaning
"U.S." Patent # 6,192,877 B1

Ideal for a variety of cooking applications including pizza, seafood, omelettes and other egg dishes, pre-cooked meats, cookies, bakery products, pita breads, heating plated Mexican food and hot submarine sandwiches.

Gas Conveyor Oven CG 3632



Conforms to: ANSI Std. Z83.11
Conforms to: CGA Std. 1.8



Conforms to:
Std. NSF-4

Gas connection:

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

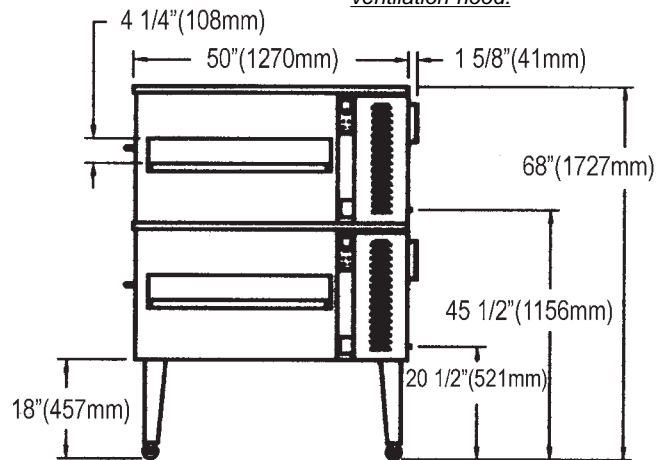
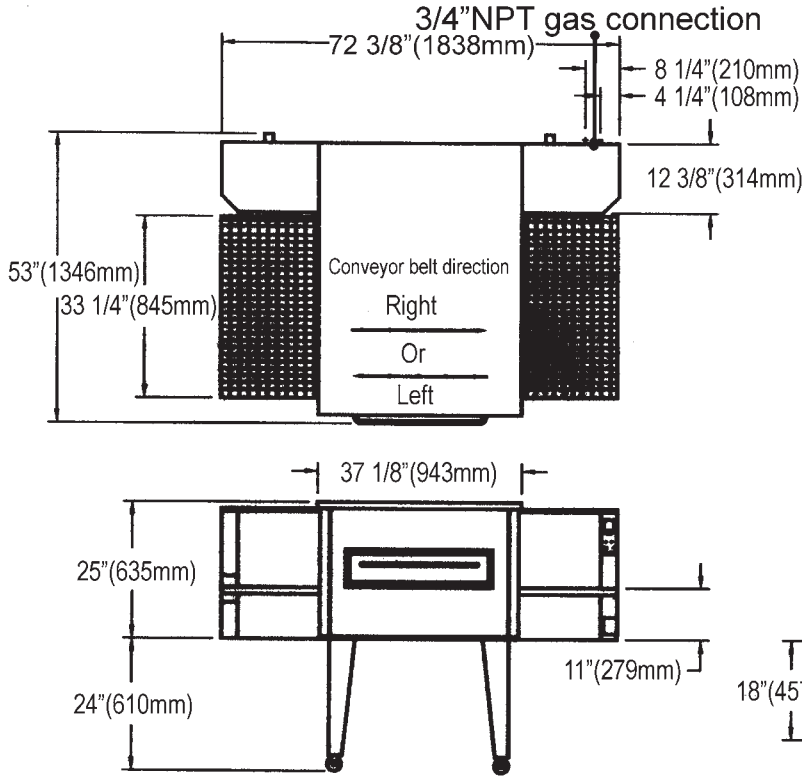
Electrical:

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

Ventilation:

Proper ventilation is required.

Must be installed under ventilation hood.



Approximate production per hour / per section / bake time in minutes (3632)							
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 36" (91.4 cm) long X 32" (81 cm) deep

Model	B.T.U.	Exterior dimensions	Length of belt	Voltages	Ship wt..
CG 3632	120,000	72"L x 50"D 183cm x 127cm	72"L x 32"D 183cm x 81cm	120v / 1 ϕ (13.5 amps) 208v - 240v / 1 ϕ (8 amps)	950 lbs 430 kg

Propane or Natural gas, also available in 50 or 60 cycles

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Gas Conveyor Oven CG 4824



- * 24" (61cm) 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.
- * Reversible conveyor belt direction.
- * Thermally insulated for energy efficiency.

- * Efficient power Gas Burner
- * High velocity precision targeted air flow distribution panels for consistent repeatable baking results.
- * Stackable (up to 2 units high).
- * Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning.
- * Legs with locking casters (17", 23" or 29" available)



Removable panels for easy cleaning
"U.S." Patent # 6,192,877 B1

Ideal for a variety of cooking applications including pizza, seafood, omelettes and other egg dishes, pre-cooked meats, cookies, bakery products, pita breads, heating plated Mexican food and hot submarine sandwiches.

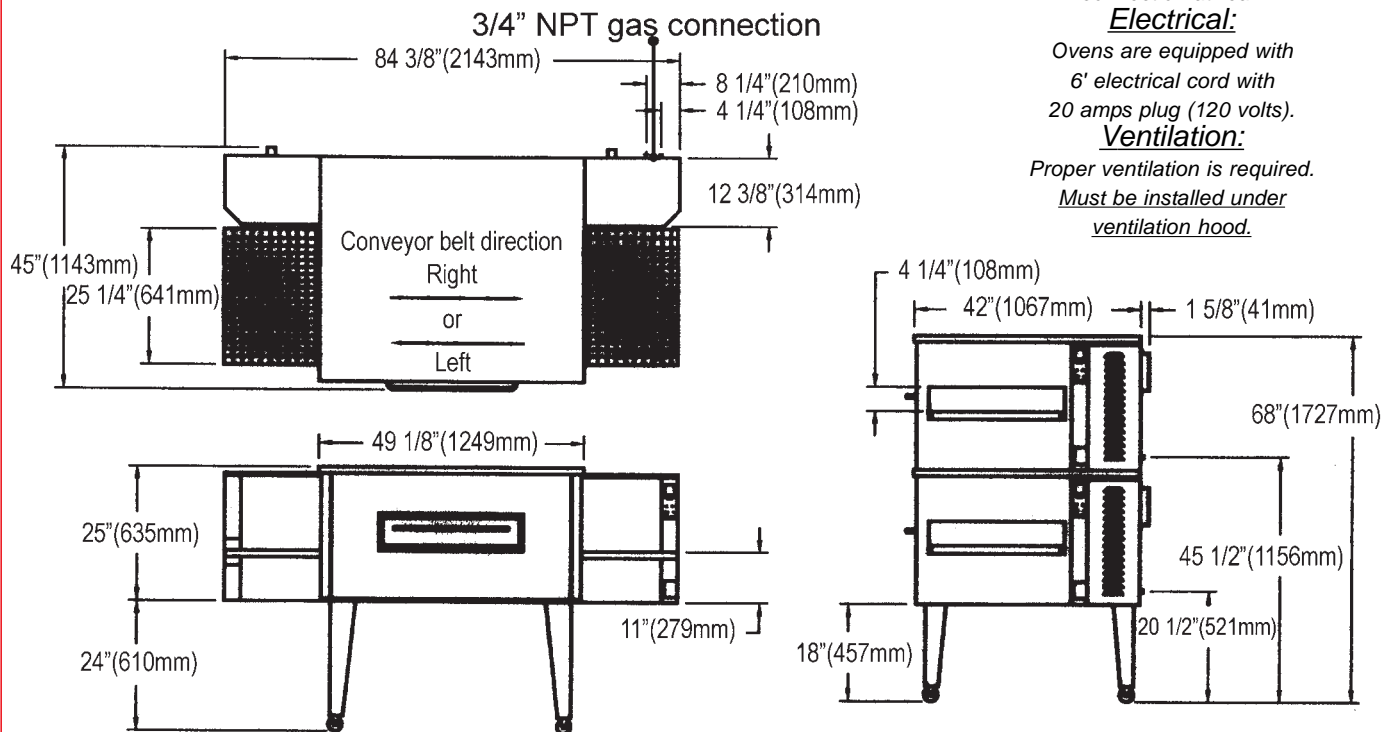
Gas Conveyor Oven CG 4824



Conforms to: ANSI Std. Z83.11
Conforms to: CGA Std. 1.8



Conforms to:
Std. NSF-4



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.

Approximate production per hour / per section / bake time in minutes (4824)							
Pan diameter	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	382	318	295	272	254	238	211
8" (20 cm)	214	178	165	152	142	132	118
10" (25 cm)	136	113	105	96	90	84	74
12" (30 cm)	94	78	72	66	62	58	51
14" (35 cm)	69	56	52	49	45	42	37
16" (40 cm)	52	43	40	36	34	31	29

Cooking Chamber 48" (121.9 cm) long X 24" (61 cm) deep

Model	B.T.U.	Exterior dimensions	Length of belt	Voltages	Ship wt..
CG 4824	120,000	84"L x 42"D 213cm x 107cm	84"L x 24"D 213cm x 61cm	120v / 1f (13.5 amps) 208v - 240v / 1f (8 amps)	995 lbs 451 kg

Propane or Natural gas, also available in 50 or 60 cycles

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Gas Conveyor Oven CG 4832



- * **32" (81cm) 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.**
- * **Reversible conveyor belt direction.**
- * **Thermally insulated for energy efficiency.**

- * **Efficient power Gas Burner**
- * **High velocity precision targeted air flow distribution panels for consistent repeatable baking results.**
- * **Stackable (up to 2 units high).**
- * **Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning.**
- * **Legs with locking casters (17", 23" or 29" available)**



Ideal for a variety of cooking applications including pizza, seafood, omelettes and other egg dishes, pre-cooked meats, cookies, bakery products, pita breads, heating plated Mexican food and hot submarine sandwiches.

Gas Conveyor Oven CG 4832



Conforms to: ANSI Std. Z83.11
Conforms to: CGA Std. 1.8

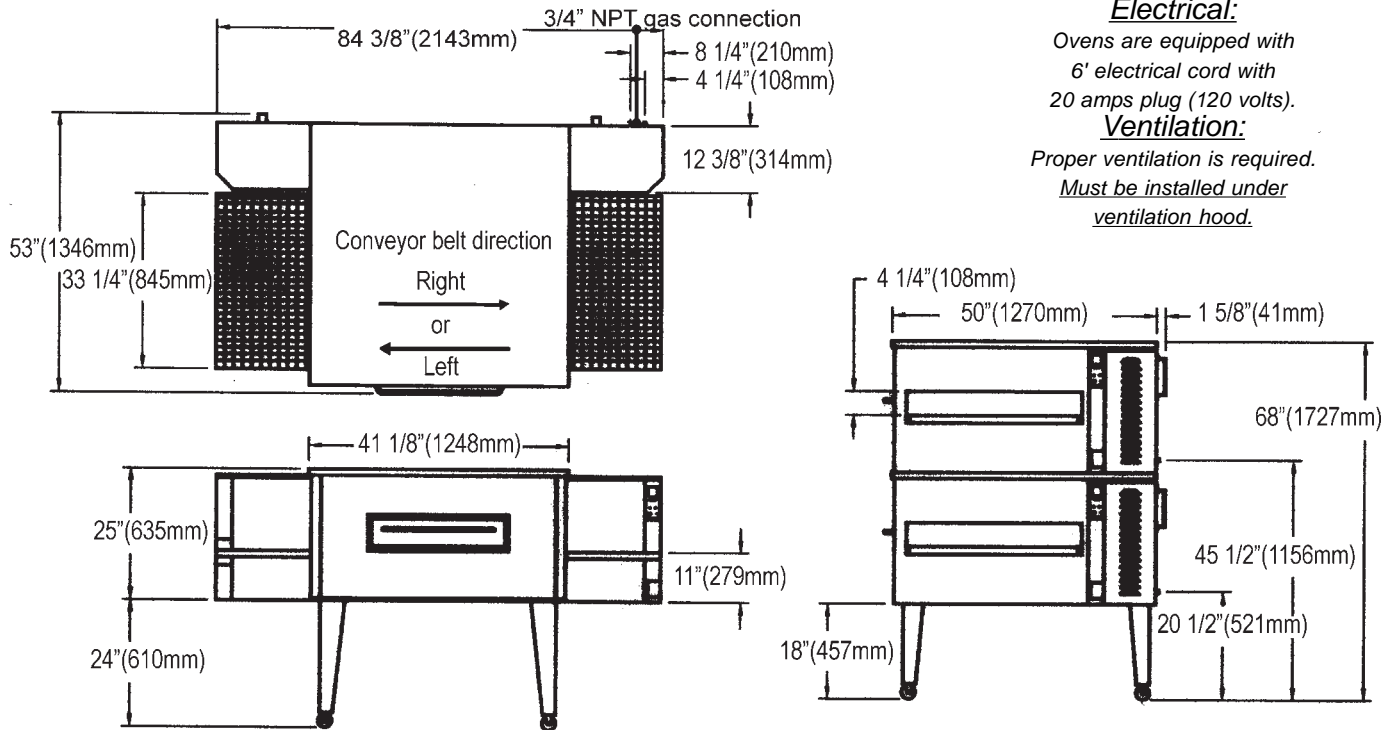


Conforms to:
Std. NSF-4

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.



Approximate production per hour / per section / bake time in minutes (4832)							
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 48" (121.9 cm) long X 32" (81 cm) deep

Model	B.T.U.	Exterior dimensions	Length of belt	Voltages	Ship wt..
CG 4832	140,000	84"L x 50"D 213cm x 127cm	84"L x 32"D 213cm x 81cm	120v / 1 ϕ (13.5 amps) 208v - 240v / 1 ϕ (8 amps)	1050 lbs 476 kg

Propane or Natural gas, also available in 50 or 60 cycles

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ZESTO

Gas Conveyor Oven CG 6024



- * 24" (61cm) 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.
- * Reversible conveyor belt direction.
- * Thermally insulated for energy efficiency.

- * Efficient power Gas Burner
- * High velocity precision targeted air flow distribution panels for consistent repeatable baking results.
- * Stackable (up to 2 units high).
- * Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning.
- * Legs with locking casters (17", 23" or 29" available)



Removable panels for easy cleaning
"U.S." Patent # 6,192,877 B1

Ideal for a variety of cooking applications including pizza, seafood, omelettes and other egg dishes, pre-cooked meats, cookies, bakery products, pita breads, heating plated Mexican food and hot submarine sandwiches.

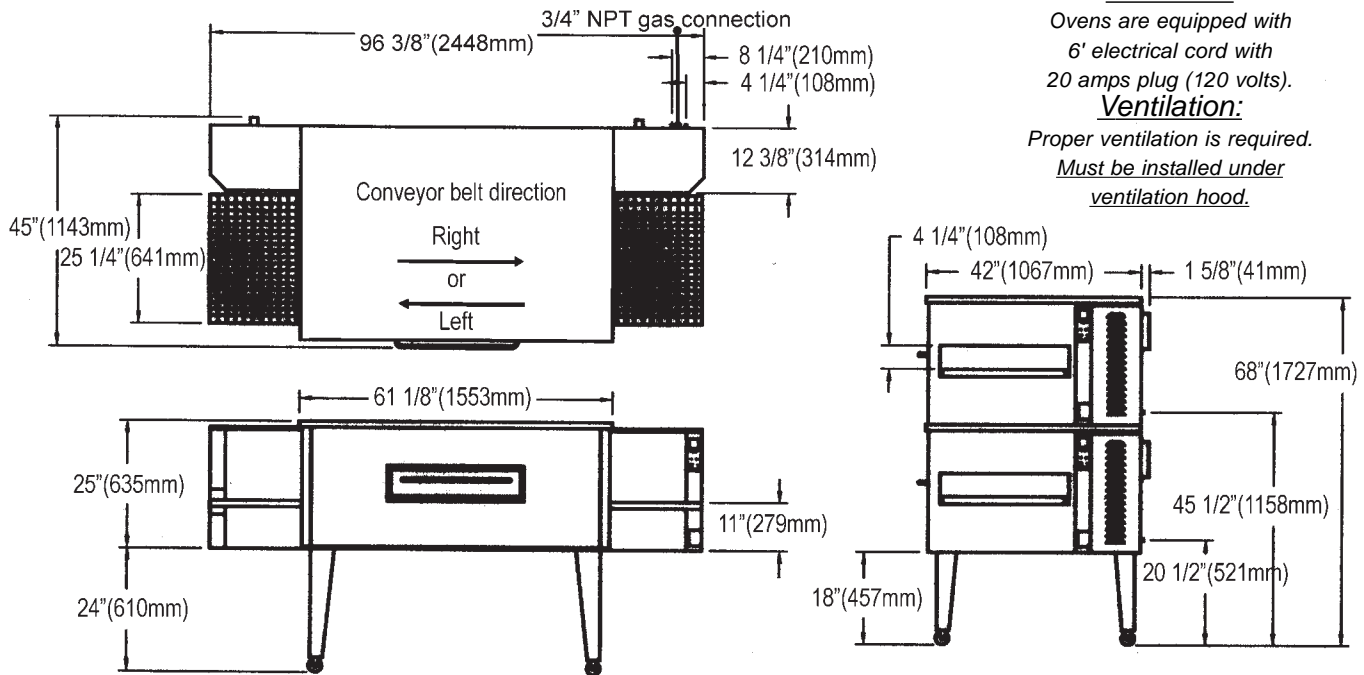
Gas Conveyor Oven CG 6024



Conforms to: ANSI Std. Z83.11
Conforms to: CGA Std. 1.8



Conforms to:
Std. NSF-4



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.

Approximate production per hour / per section / bake time in minutes (6024)							
Pan diameter	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	477	398	369	339	317	297	264
8" (20 cm)	267	223	206	189	178	165	148
10" (25 cm)	169	141	131	121	113	106	93
12" (30 cm)	118	98	91	83	78	73	63
14" (35 cm)	86	71	66	61	56	53	45
16" (40 cm)	65	55	50	46	43	40	35

Cooking Chamber 60" (152.4 cm) long X 24" (61 cm) deep

Model	B.T.U.	Exterior dimensions	Length of belt	Voltages	Ship wt..
CG 6024	140,000	96"L x 42"D 244cm x 107cm	96"L x 24"D 244cm x 61cm	120v / 1 ϕ (13.5 amps) 208v - 240v / 1 ϕ (8 amps)	1090 lbs 495 kg

Propane or Natural gas, also available in 50 or 60 cycles

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e-mail info@zesto.ca www.zesto.ca

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.

LES SPÉCIFICATIONS SONT SUJETS À CHANGEMENT SANS AVIS.

ZESTO

Gas Conveyor Oven CG 6032



- * 32" (81cm) 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.
- * Reversible conveyor belt direction.
- * Thermally insulated for energy efficiency.

- * Efficient power Gas Burner
- * High velocity precision targeted air flow distribution panels for consistent repeatable baking results.
- * Stackable (up to 2 units high).
- * Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning.
- * Legs with locking casters (17", 23" or 29" available)



Removable panels for easy cleaning
"U.S." Patent # 6,192,877 B1

Ideal for a variety of cooking applications including pizza, seafood, omelettes and other egg dishes, pre-cooked meats, cookies, bakery products, pita breads, heating plated Mexican food and hot submarine sandwiches.

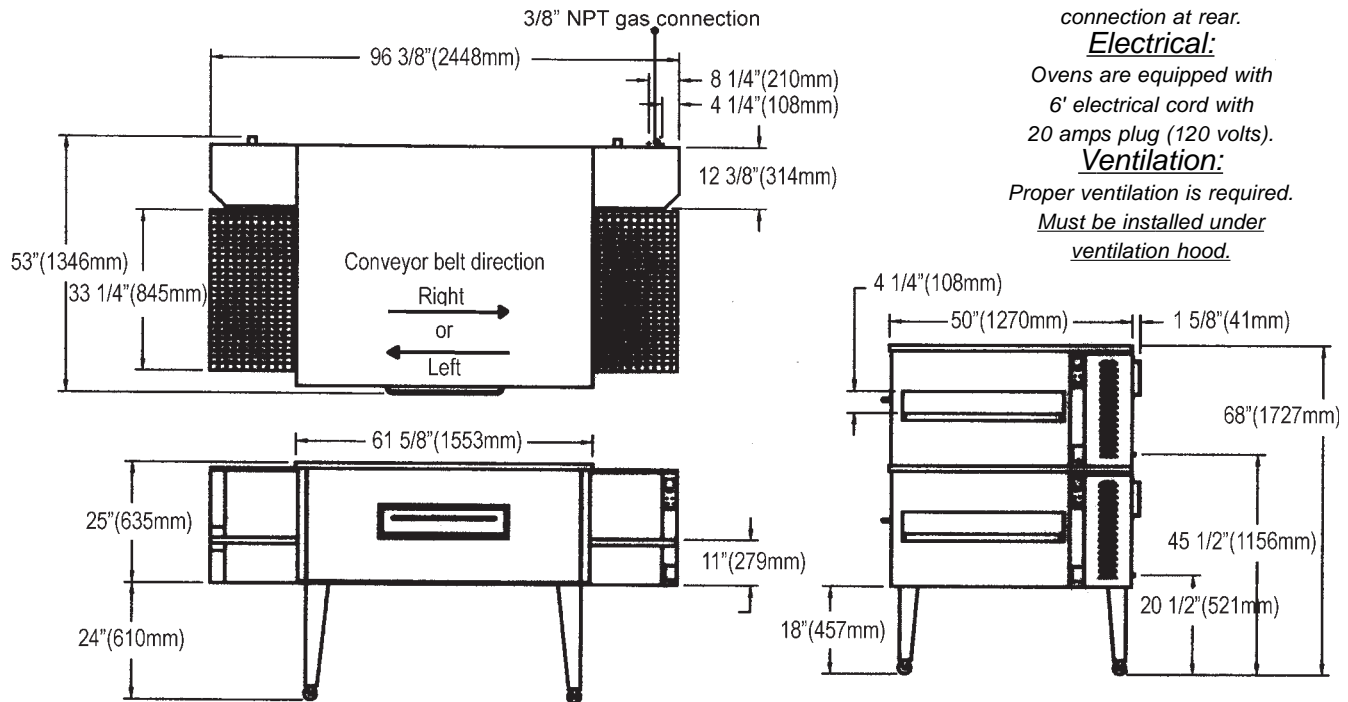
Gas Conveyor Oven CG 6032



Conforms to: ANSI Std. Z83.11
Conforms to: CGA Std. 1.8



Conforms to:
Std. NSF-4



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.

Approximate production per hour / per section / bake time in minutes (6032)							
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 60" (152.4 cm) long X 32" (81 cm) deep

Model	B.T.U.	Exterior dimensions	Length of belt	Voltages	Ship wt..
CG 6032	160,000	96"L x 50"D 244cm x 127cm	96"L x 32"D 244cm x 81cm	120v / 1 ϕ (13.5amps) 208v - 240v / 1 ϕ (8 amps)	1090 lbs 495 kg

Propane or Natural gas, also available in 50 or 60 cycles

ZESTO FOOD EQUIPMENT MANUFACTURING INC.
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ZESTO

Gas Conveyor Oven CG 4032 DD



Each standard oven is equipped with the following:

- * One electronic digital readout temperature control, 100 °F (37.7 °C) to 600 °F (315 °C).
- * Two 32" conveyor belts, each belt with an individual variable digital speed control (range 1 min. to 20 min.)
- * High velocity precision targeted air flow distribution system for consistent, repeatable even baking results.
- * Stainless Steel Front, Top & Sides.
- * Reversible conveyor belt drive motor.
- * Right side mounted controls for easy view and access.
- * Removable front panel for easy cleaning.
- * Removable top and bottom air flow stainless steel distribution panels for easy cleaning.

Ideal for a variety of cooking applications including pizza, seafood, omelettes and other egg dishes, pre-cooked meats, cookies, bakery products, pita breads, heating plated Mexican food and hot submarine sandwiches.

OPTIONS & CONFIGURATIONS AVAILABLE

Single Oven

- * Two 32"(812mm) belts, (standard configuration) giving 2 different time cook zones
- * One 32"(812mm) belt, two 16"(406mm) split belts giving 3 different time cook zones
- * Four 16"(406mm) split belts, giving 4 different time cook zones
- * 24"(609mm) high stainless steel 2"(50mm) tube stand with four locking casters.
- * Front access doors.

Stacked Double Oven

- * Four 32"(812mm) belts, (standard configuration) giving 4 different time cook zones
- * Three 32"(812mm) belts, two 16"(406mm) split belts giving 5 different time cook zones
- * Two 32"(812mm) belts, four 16"(406mm) split belts giving 6 different time cook zones
- * One 32"(812mm) belt, six 16"(406mm) split belts giving 7 different time cook zones
- * Eight 16"(406mm) split belts giving 8 different time cook zones
- * 9"(228mm) high or 17"(304mm) high stainless steel 2"(50mm) tube stand with four locking casters.
- * Front access doors.

Gas Conveyor Oven CG 4032 DD



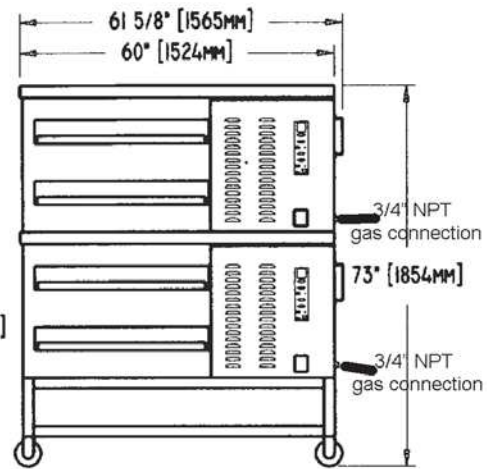
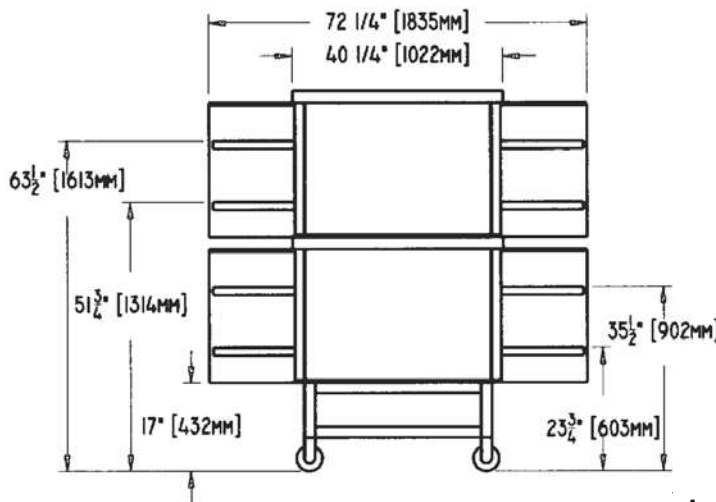
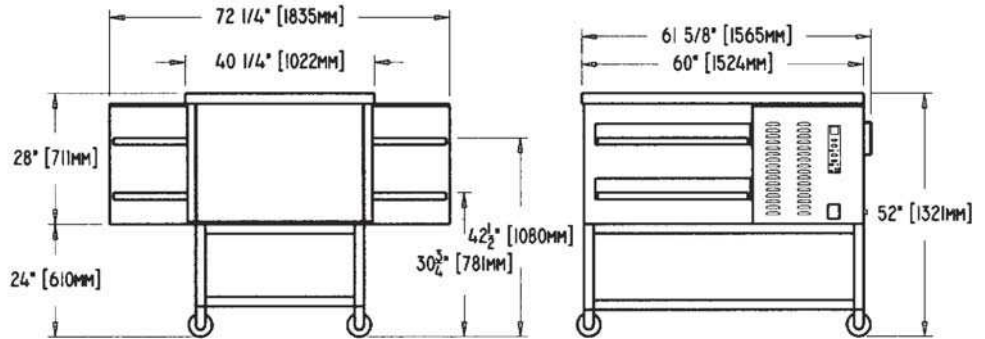
Conforms to: ANSI Std. Z83.11
Conforms to: CGA Std. 1.8



Conforms to:
Std. NSF-4



Removable panels
for easy cleaning
"U.S." Patent # 6,192,877 B1



Approximate Production per hour / Bake time in minutes

Model CG 4032 DD (one oven cavity, two 32" belts)

Pan Diameter	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	764	636	586	540	504	472	418
8" (20 cm)	428	356	328	302	282	264	232
10" (25 cm)	272	226	208	190	178	166	146
12" (30 cm)	190	156	142	130	122	114	100
14" (35 cm)	138	110	102	94	88	82	72
16" (40 cm)	104	84	76	70	66	60	54

Model CG 4032 DD stacked (two oven cavities, four 32" belts)

Pan Diameter	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	1528	1272	1172	1080	1008	944	836
8" (20 cm)	856	712	656	604	564	528	464
10" (25 cm)	544	452	416	380	356	332	292
12" (30 cm)	380	312	284	260	244	228	200
14" (35 cm)	276	220	204	188	176	164	144
16" (40 cm)	208	168	152	140	132	120	108

Model	CG 4032 DD
Dimensions	72 1/4" Long (1835mm) 61 1/2" Wide (1562mm)
Cooking chamber	40" Long (1016mm) 32" Wide (813mm)
Belt dimensions	72" Long (1829mm) 32" Wide (813mm)
B.T.U. / hour	180,000 per oven
Electrical	25 Amps 208 / 220 volts, 50 or 60 cycles
Weight	1435 lbs (650kg)

Available in Natural or Propane Gas. Equipped with 3/4" (19mm) NPT gas connection at rear.

ZESTO FOOD EQUIPMENT MANUFACTURING INC.
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Gas Conveyor Oven CG 6532 DD



Each standard oven is equipped with the following:

- * One electronic digital readout temperature control, 100 °F (37.7 °C) to 600 °F (315 °C).
- * Two 32" conveyor belts, each belt with an individual variable digital speed control (range 1 min. to 20 min.)
- * High velocity precision targeted air flow distribution system for consistent, repeatable even baking results.
- * Stainless Steel Front, Top & Sides.
- * Reversible conveyor belt drive motor.
- * Right side mounted controls for easy view and access.
- * Removable front panel for easy cleaning.
- * Removable top and bottom air flow stainless steel distribution panels for easy cleaning.

Ideal for a variety of cooking applications including pizza, seafood, omelettes and other egg dishes, pre-cooked meats, cookies, bakery products, pita breads, heating plated Mexican food and hot submarine sandwiches.

OPTIONS & CONFIGURATIONS AVAILABLE

Single Oven

- * Two 32"(812mm) belts, (standard configuration) giving 2 different time cook zones
- * One 32"(812mm) belt, two 16"(406mm) split belts giving 3 different time cook zones
- * Four 16"(406mm) split belts, giving 4 different time cook zones
- * 24"(609mm) high stainless steel 2"(50mm) tube stand with four locking casters.
- * Front access doors.

Stacked Double Oven

- * Four 32"(812mm) belts, (standard configuration) giving 4 different time cook zones
- * Three 32"(812mm) belts, two 16"(406mm) split belts giving 5 different time cook zones
- * Two 32"(812mm) belts, four 16"(406mm) split belts giving 6 different time cook zones
- * One 32"(812mm) belt, six 16"(406mm) split belts giving 7 different time cook zones
- * Eight 16"(406mm) split belts giving 8 different time cook zones
- * 9"(228mm)high or 17"(304mm) high stainless steel 2"(50mm) tube stand with four locking casters.
- * Front access doors.

Gas Conveyor Oven CG 6532 DD



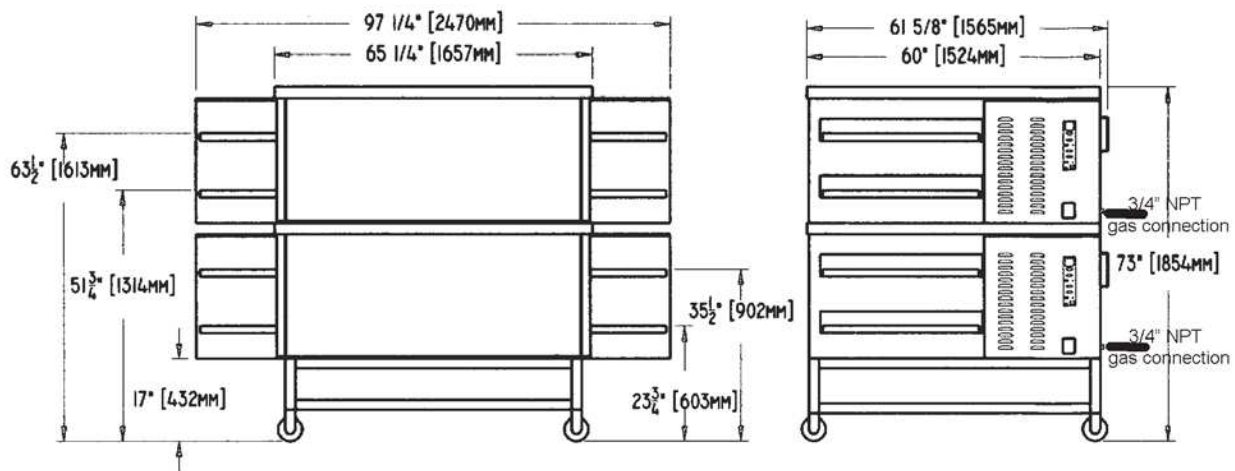
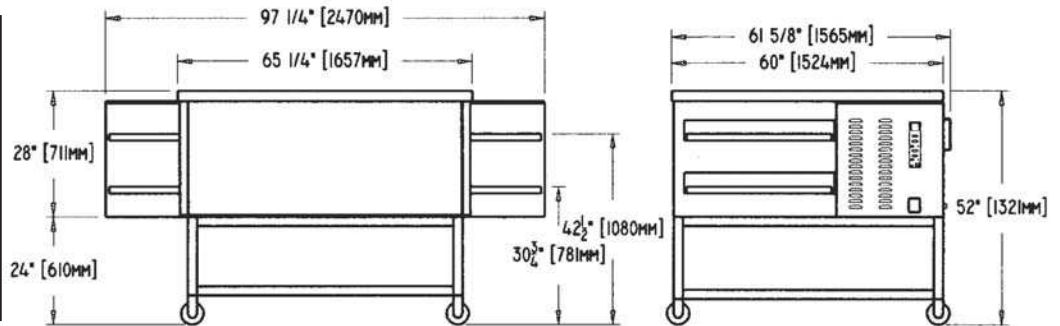
Conforms to: ANSI Std. Z83.11
Conforms to: CGA Std. 1.8



Conforms to:
Std. NSF-4



Removable panels
for easy cleaning
"U.S." Patent # 6,192,877 B1



Approximate Production per hour / Bake time in minutes

Model CG 6532 DD (one oven cavity, two 32" belts)

Pan Diameter	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	1276	1062	990	910	846	794	706
8" (20 cm)	714	596	554	510	474	446	396
10" (25 cm)	454	380	352	322	302	282	250
12" (30 cm)	314	262	242	222	208	196	172
14" (35 cm)	230	190	178	162	152	142	128
16" (40 cm)	176	146	134	122	116	106	96

Model CG 6532 DD stacked (two oven cavities four 32" belts)

Pan Diameter	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	2552	2124	1980	1820	1692	1588	1412
8" (20 cm)	1428	1192	1108	1020	948	892	792
10" (25 cm)	908	760	704	644	604	564	500
12" (30 cm)	628	524	484	444	416	392	344
14" (35 cm)	460	380	356	324	304	284	256
16" (40 cm)	352	292	268	244	232	212	192

Model	CG 6532 DD
Dimensions	97 1/4" Long (2470mm) 61 1/2" Wide (1562mm)
Cooking chamber	65" Long (1651mm) 32" Wide (813mm)
Belt dimensions	96" Long (2438mm) 32" Wide (813mm)
B.T.U. / hour	225,000 per oven
Electrical	25 Amps 208 / 220 volts, 50 or 60 cycles
Weight	1835 lbs (515kg)

Available in Natural or Propane Gas. Equipped with 3/4" (19mm) NPT gas connection at rear.

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ZESTO

Electric Conveyor Oven CE 2416 & CE 2418

Model CE 2416

16" (40cm) Wide Belt

Model CE 2418

18" (46cm) Wide Belt



"U.S." Patent # 5,584,237

**9 KW of elements
cooking temperature up to 600°F (315°C)**



- * **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.**
- * **Reversible conveyor belt direction.**
- * **Thermally insulated for energy efficiency.**

- * **High velocity precision targeted air flow distribution panels for consistent repeatable baking results.**
- * **Stackable (up to 3 units high).**
- * **Super efficient electric tubular elements.**
- * **Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning.**
- * **4" adjustable stainless steel legs.**

**Optional s/s stand 24" high
with locking casters & bottom shelf available**



**Removable panels for easy cleaning
"U.S." Patent # 6,192,877 B1**

Ideal for a variety of cooking applications including pizza, seafood, omelettes and other egg dishes, pre-cooked meats, cookies, bakery products, pita breads, heating plated Mexican food and hot submarine sandwiches.

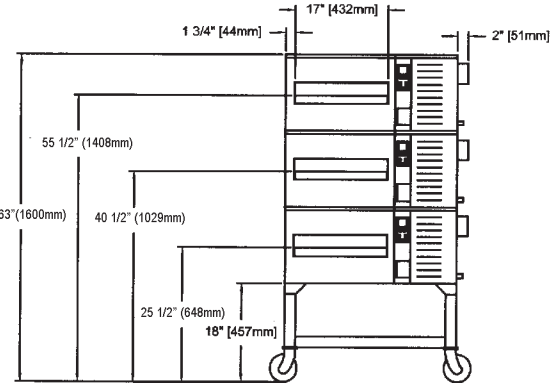
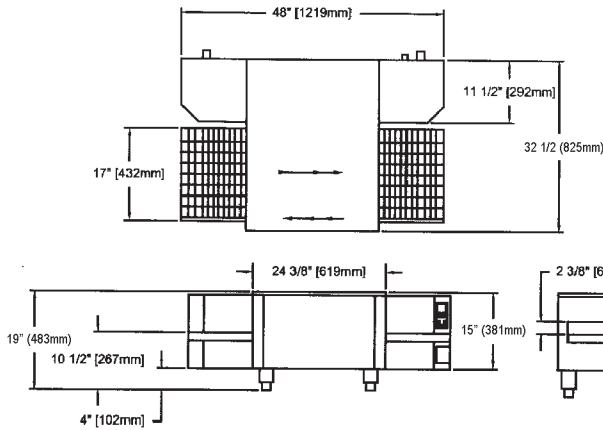
Electric Conveyor Oven CE 2416 & CE 2418



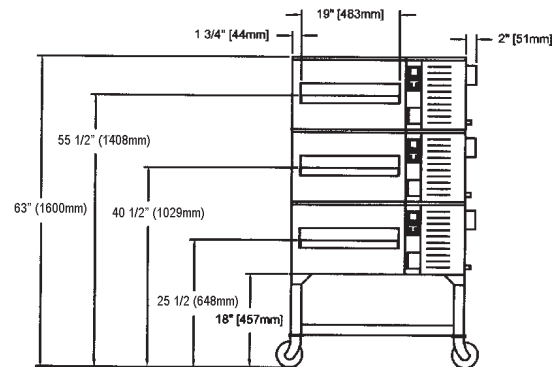
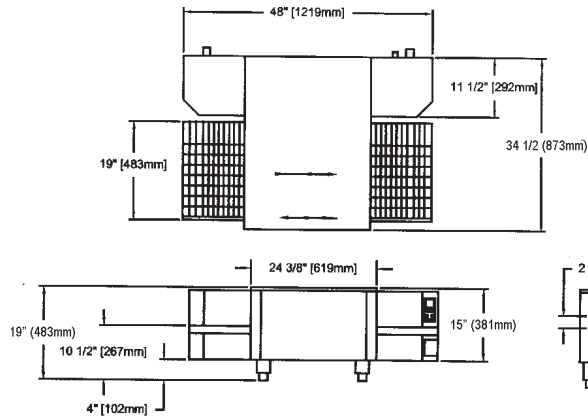
Conforms to: ANSI / UL Std. 197
Conforms to: CSA C22.2 Std. 109

Conforms to:
Std. NSF-4

Model CE 2416 (16" belt)



Model CE 2418 (18" belt)



APROX. PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES

Pan diameter	CE 2416 (16" wide belt with 17" opening)							CE 2418 (18" wide belt with 19" opening)						
	5 min.	6 min.	6.45 min.	7 min.	7.5 min.	8 min.	9 min.	5 min.	6 min.	6.45 min.	7 min.	7.5 min.	8 min.	9 min.
6" (15 cm)	96	80	74	69	64	60	53	144	120	112	103	96	90	80
8" (20 cm)	72	60	56	51	48	45	40	72	60	56	51	48	45	40
9" (22.8 cm)	32	27	25	23	21	20	18	64	53	50	46	43	40	36
12" (30 cm)	24	20	19	17	16	15	13	24	20	19	17	16	15	13
14" (35 cm)	21	17	16	15	14	13	11	21	17	16	15	14	13	11
16" (40 cm)	18	15	14	13	12	11	10	18	15	14	13	12	11	10

Model	Electric elements	Exterior dimensions	Length of belt	Voltages / Amps		Ship wt..
CE 2416	(3 X 3 kw) = 9 kw	48"L x 31"D 122cm x 80cm	48"L x 16"D 122cm x 40cm	220-240v / 1 ϕ (45.9 - 42.5 amps) ** 400v / 3 ϕ (18 amps) ** 600v / 3 ϕ (13.7 amps)	208-220v / 3 ϕ (30 - 28.6 amps) ** 480v / 3 ϕ (15.8 amps) ** Optional at extra cost	240 lbs 108 kg
CE 2418	(3 X 3 kw) = 9 kw	48"L x 33"D 122cm x 85cm	48"L x 18"D 122cm x 46cm	220-240v / 1 ϕ (45.9 - 42.5 amps) ** 400v / 3 ϕ (18 amps) ** 600v / 3 ϕ (13.7 amps)	208-220v / 3 ϕ (30 - 28.6 amps) ** 480v / 3 ϕ (15.8 amps) ** Optional at extra cost	265 lbs 120 kg

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

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LES SUJETS À CHANGEMENT SANS AVIS.

ZESTO

Electric Conveyor Oven CE 3018 & CE 3018HD



"U.S." Patent # 5,584,237



- * 18" (46cm) 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.
- * Reversible conveyor belt direction.
- * Thermally insulated for energy efficiency.

- * High velocity precision targeted air flow distribution panels for consistent repeatable baking results.
- * Stackable (up to 3 units high).
- * Super efficient electric tubular elements.
- * Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning.
- * 4" adjustable stainless steel legs.

**Optional s/s stand 24" high
with locking casters & bottom shelf available**



**Removable panels for easy cleaning
"U.S." Patent # 6,192,877 B1**

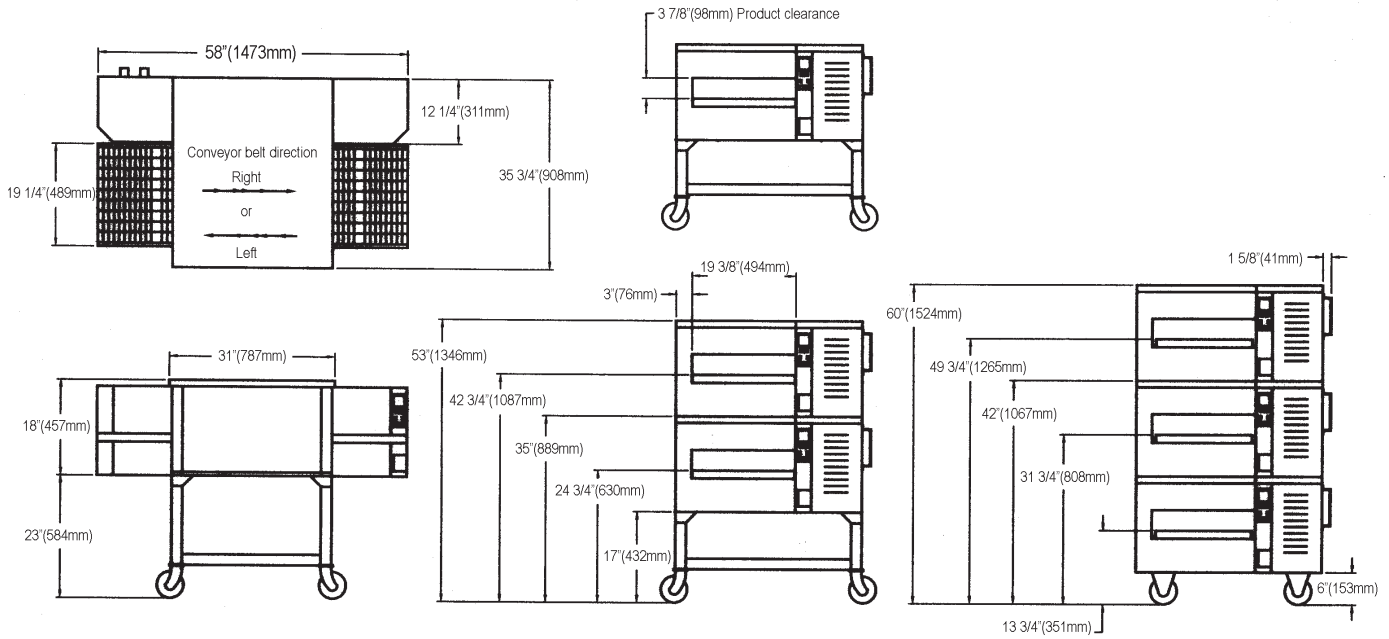
Ideal for a variety of cooking applications including pizza, seafood, omelettes and other egg dishes, pre-cooked meats, cookies, bakery products, pita breads, heating plated Mexican food and hot submarine sandwiches.

Electric Conveyor Oven CE 3018 & CE 3018HD



Conforms to: ANSI / UL Std. 197
Conforms to: CSA C22.2 Std. 109

Conforms to:
Std. NSF-4



Approximate production per hour / per section / bake time in minutes (3018)							
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 30" (76.2 cm) long X 18" (45.7 cm) deep

Model	Electric elements/kw	Exterior dimensions	Length of belt	Voltages / Amps		Ship wt..
CE 3018	(3 X 3.3 kw) = 9.9 kw	58"L x 35"D 147cm x 89cm	58"L x 18"D 147cm x 46cm	220-240v / 1ϕ (50 - 46.3 amps)	208-220v / 3ϕ (32.5 - 31 amps)	360 lbs 163 kg
				** 400v / 3ϕ (19.3 amps)	** 480v / 3ϕ (16.9 amps)	
				** 600v / 3ϕ (14.5 amps)	** Optional at extra cost	
CE 3018HD	(3 X 4.5 kw) = 13.5 kw	58"L x 35"D 147cm x 89cm	58"L x 18"D 147cm x 46cm	240v / 1ϕ (66.4 - 61.3 amps)	208v / 3ϕ (42.5 - 40.4 amps)	360 lbs 163 kg
				** 400v / 3ϕ (24.5 amps)	** 480v / 3ϕ (21.2 amps)	
				** 600v / 3ϕ (18 amps)	** Optional at extra cost	

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

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ZESTO

Electric Conveyor Oven CE 4018



"U.S." Patent # 5,584,237



- * *18" (46cm) 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.*
- * *Reversible conveyor belt direction.*
- * *Thermally insulated for energy efficiency.*

- * *High velocity precision targeted air flow distribution panels for consistent repeatable baking results.*
- * *Stackable (up to 3 units high).*
- * *Super efficient electric tubular elements.*
- * *Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning.*
- * *4" adjustable stainless steel legs.*

*Optional s/s stand 24" high
with locking casters & bottom shelf available*



*Removable panels for easy cleaning
"U.S." Patent # 6,192,877 B1*

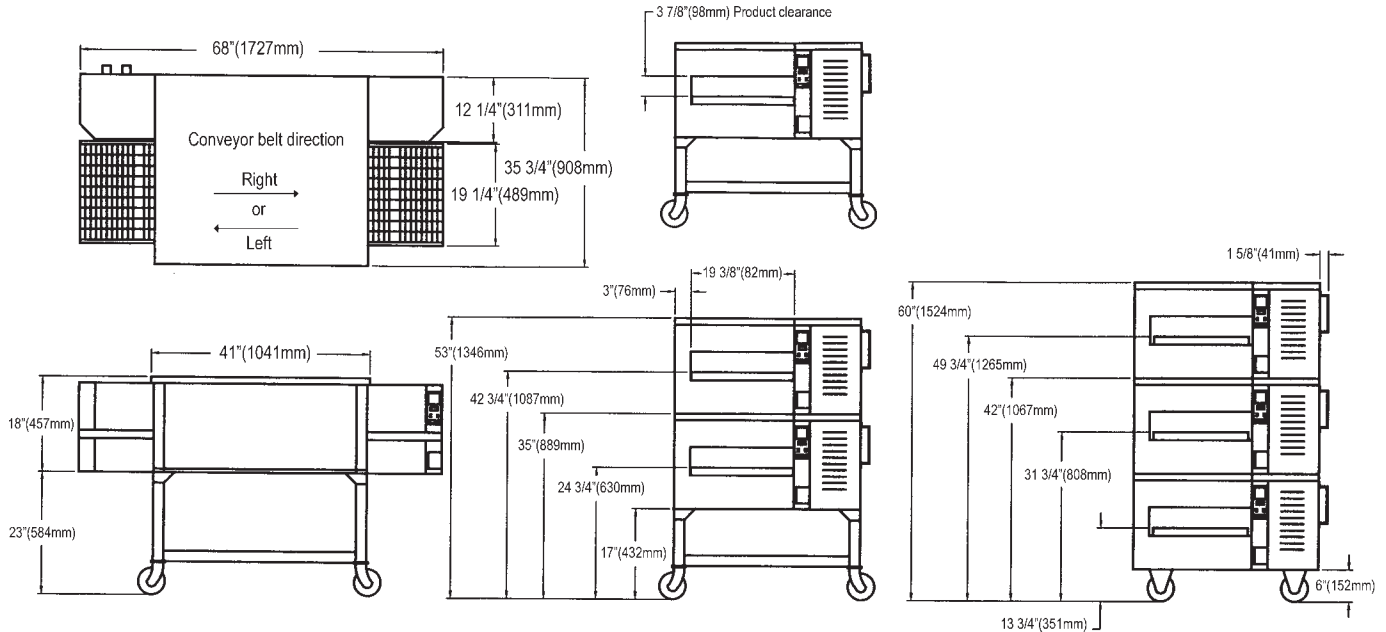
Ideal for a variety of cooking applications including pizza, seafood, omelettes and other egg dishes, pre-cooked meats, cookies, bakery products, pita breads, heating plated Mexican food and hot submarine sandwiches.

Electric Conveyor Oven CE 4018



Conforms to: ANSI / UL Std. 197
Conforms to: CSA C22.2 Std. 109

Conforms to:
Std. NSF-4



Approximate production per hour / per section / bake time in minutes (4018)

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 40" (101.6 cm) long X 18" (45.7 cm) deep

Model	Electric elements/kw	Exterior dimensions	Length of belt	Voltages / Amps	Ship wt..
CE 4018	(3 X 4.5 kw) = 13.5 kw	68"L x 35"D 122cm x 89cm	68"L x 18"D 172cm x 46cm	220-240v / 1 ϕ (66.4 - 61.3 amps) 208-220v / 3 ϕ (42.5 - 40.4 amps) ** 400v / 3 ϕ (24.5 amps) ** 600v / 3 ϕ (18 amps) ** 480v / 3 ϕ (21.2 amps) ** Optional at extra cost	425 lbs 192 kg

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

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ZESTO

Electric Conveyor Oven CE 3624



- * 24" (61cm) 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.
- * Reversible conveyor belt direction.
- * Thermally insulated for energy efficiency.

- * High velocity precision targeted air flow distribution panels for consistent repeatable baking results.
- * Stackable (up to 2 units high).
- * Super efficient electric tubular elements.
- * Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning.
- * Legs with locking casters (17", 23" or 29" available)



Removable panels for easy cleaning
"U.S." Patent # 6,192,877 B1

Ideal for a variety of cooking applications including pizza, seafood, omelettes and other egg dishes, pre-cooked meats, cookies, bakery products, pita breads, heating plated Mexican food and hot submarine sandwiches.

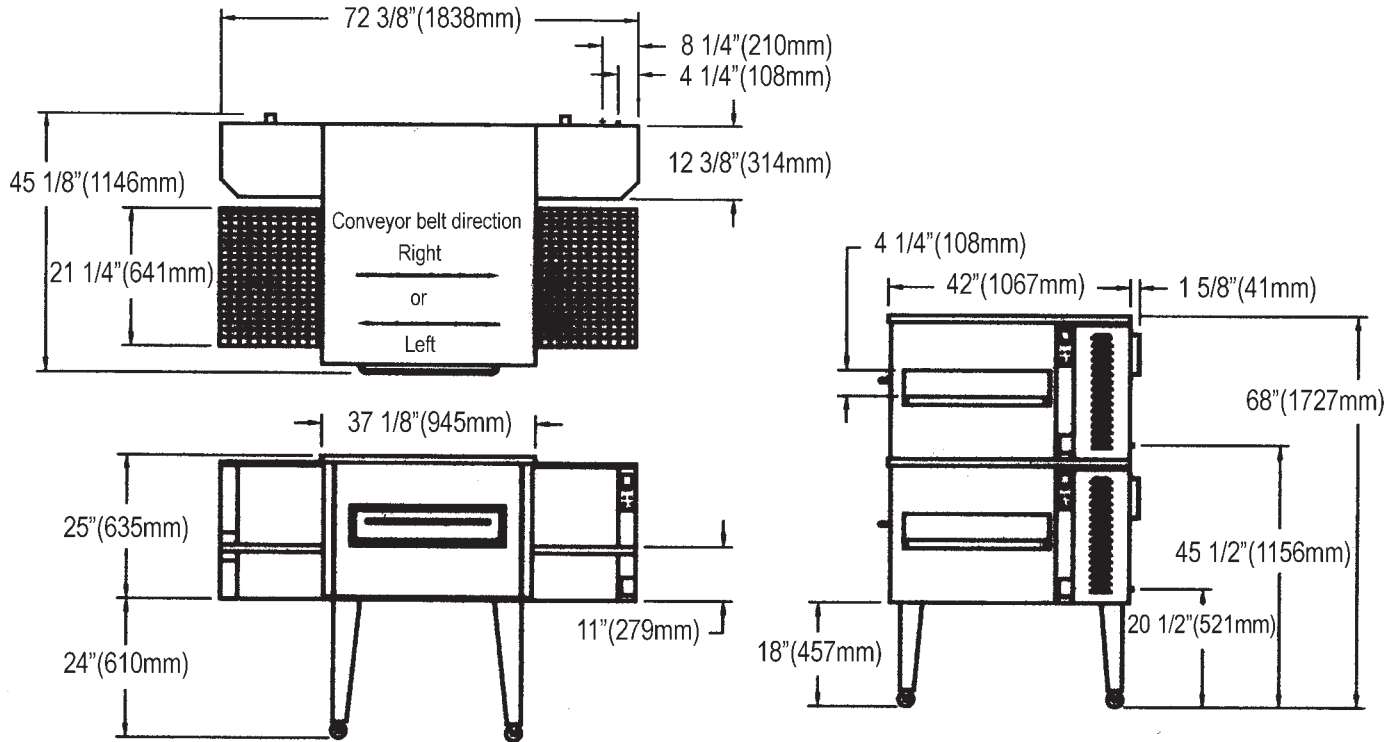
Electric Conveyor Oven

CE 3624



Conforms to: ANSI / UL Std. 197
Conforms to: CSA C22.2 Std. 109

Conforms to:
Std. NSF-4



Approximate production per hour / per section / bake time in minutes (3624)							
Pan diameter	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	285	237	220	204	189	177	157
8" (20 cm)	159	132	124	113	104	98	86
10" (25 cm)	100	83	77	71	66	62	55
12" (30 cm)	69	57	54	48	45	42	36
14" (35 cm)	50	41	38	35	32	30	26
16" (40 cm)	38	31	28	26	24	22	20

Cooking Chamber 36" (91.4 cm) long X 24" (61 cm) deep

Model	Electric elements/kw	Exterior dimensions	Length of belt	Voltages / Amps		Ship wt..
CE 3624	(6 X 3.5 kw) = 21 kw	72"L x 42"D 183cm x 107cm	72"L x 24"D 183cm x 61cm	220-240v / 1φ (103 - 95.5 amps) ** 400v / 3φ (38.3 amps) ** 600v / 3φ (28.2 amps)	208-220v / 3φ (66.3 - 63.1 amps) ** 480v / 3φ (33.3 amps) ** Optional at extra cost	900 lbs 408 kg

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

ZESTO FOOD EQUIPMENT MANUFACTURING INC.
MANUFACTURIER D'EQUIPEMENT EN ALIMENTATION INC.

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SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.

LES SPÉCIFICATIONS SONT SUJETS À CHANGEMENT SANS AVIS.

ZESTO

Electric Conveyor Oven CE 3632



- * 32" (81cm) 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.
- * Reversible conveyor belt direction.
- * Thermally insulated for energy efficiency.

- * High velocity precision targeted air flow distribution panels for consistent repeatable baking results.
- * Stackable (up to 2 units high).
- * Super efficient electric tubular elements.
- * Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning.
- * Legs with locking casters (17", 23" or 29" available)



Removable panels for easy cleaning
"U.S." Patent # 6,192,877 B1

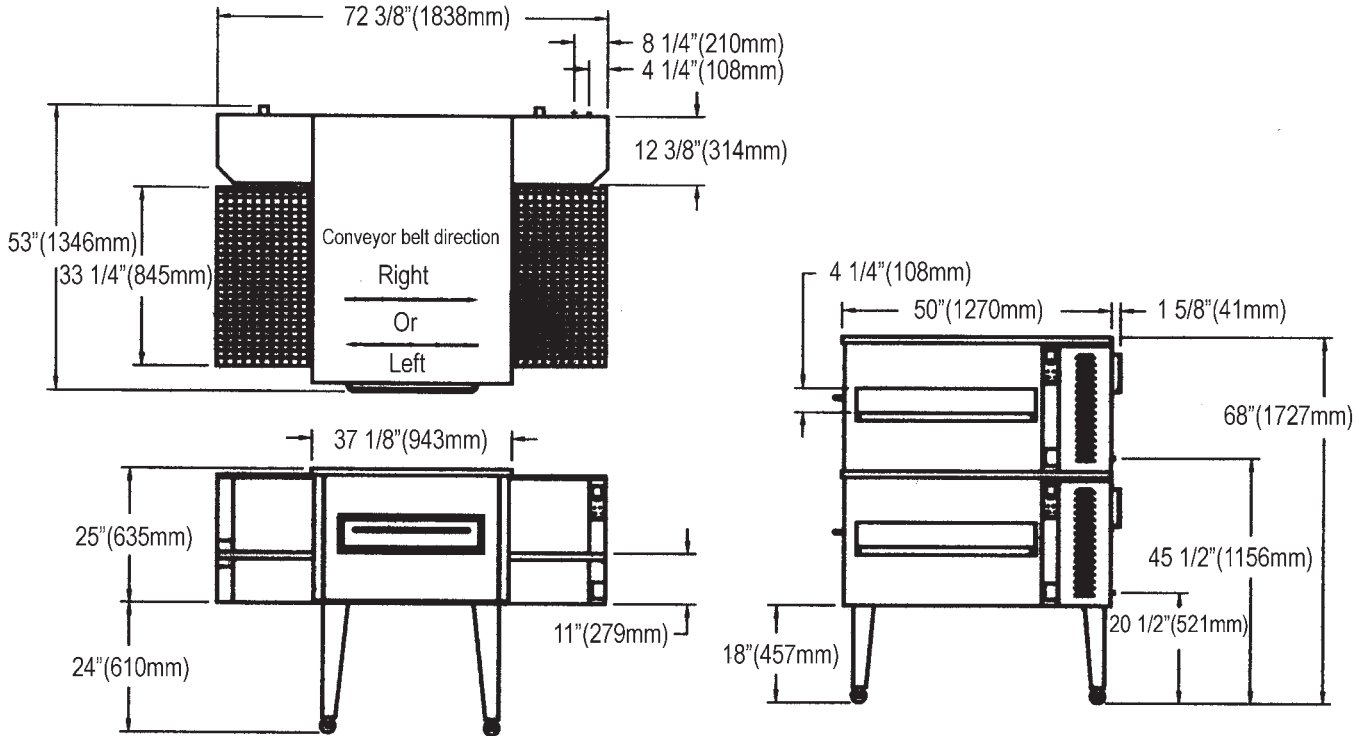
Ideal for a variety of cooking applications including pizza, seafood, omelettes and other egg dishes, pre-cooked meats, cookies, bakery products, pita breads, heating plated Mexican food and hot submarine sandwiches.

Electric Conveyor Oven CE 3632



Conforms to: ANSI / UL Std. 197
Conforms to: CSA C22.2 Std. 109

Conforms to:
Std. NSF-4



Approximate production per hour / per section / bake time in minutes (3632)							
<i>Pan diameter</i>	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 36" (91.4 cm) long X 32" (81 cm) deep

Model	Electric elements/kw	Exterior dimensions	Length of belt	Voltages / Amps	Ship wt..
CE 3632	(6 X 4.5 kw) = 27 kw	72"L x 50"D 183cm x 127cm	72"L x 32"D 183cm x 81cm	220-240v / 1 ϕ (131 - 121 amps) 208-220v / 3 ϕ (82.9 - 78.9 amps) ** 400v / 3 ϕ (47 amps) ** 480v / 3 ϕ (40.5 amps) ** 600v / 3 ϕ (34 amps) ** Optional at extra cost	950 lbs 430 kg

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

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ZESTO

Electric Conveyor Oven CE 4824



- * 24" (61cm) 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.
- * Reversible conveyor belt direction.
- * Thermally insulated for energy efficiency.

- * High velocity precision targeted air flow distribution panels for constant repeatable baking results.
- * Stackable (up to 2 units high).
- * Super efficient electric tubular elements.
- * Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning.
- * Legs with locking casters (17", 23" or 29" available)



Removable panels for easy cleaning
"U.S." Patent # 6,192,877 B1

Ideal for a variety of cooking applications including pizza, seafood, omelettes and other egg dishes, pre-cooked meats, cookies, bakery products, pita breads, heating plated Mexican food and hot submarine sandwiches.

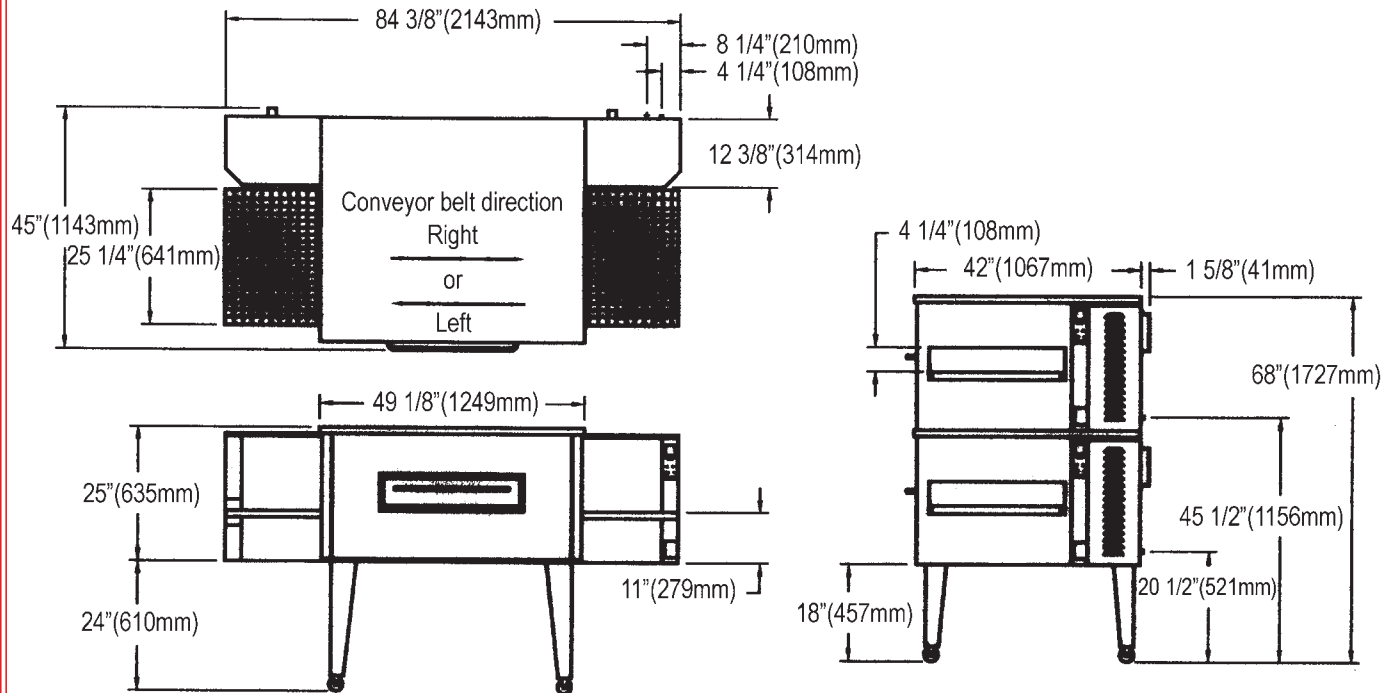
Electric Conveyor Oven

CE 4824



Conforms to: ANSI / UL Std. 197
Conforms to: CSA C22.2 Std. 109

Conforms to:
Std. NSF-4



Approximate production per hour / per section / bake time in minutes (4824)							
Pan diameter	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	382	318	295	272	254	238	211
8" (20 cm)	214	178	165	152	142	132	118
10" (25 cm)	136	113	105	96	90	84	74
12" (30 cm)	94	78	72	66	62	58	51
14" (35 cm)	69	56	52	49	45	42	37
16" (40 cm)	52	43	40	36	34	31	29

Cooking Chamber 48" (121.9 cm) long X 24" (61 cm) deep

Model	Electric elements/kw	Exterior dimensions	Length of belt	Voltages / Amps		Ship wt..
CE 4824	(9 X 3.5 kw) = 31.5 kw	84"L x 42"D 213cm x 107cm	84"L x 24"D 213cm x 61cm	220-240v / 1 ϕ (151 - 139 amps) ** 400v / 3 ϕ (53.5 amps) ** 600v / 3 ϕ (38.3 amps)	208-220v / 3 ϕ (95.4 - 90.7 amps) ** 480v / 3 ϕ (45.9 amps) ** Optional at extra cost	995 lbs 451 kg

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

ZESTO FOOD EQUIPMENT MANUFACTURING INC.
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ZESTO

Electric Conveyor Oven CE 4832



- * 32" (81cm) 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.
- * Reversible conveyor belt direction.
- * Thermally insulated for energy efficiency.

- * High velocity precision targeted air flow distribution panels for consistent repeatable baking results.
- * Stackable (up to 2 units high).
- * Super efficient electric tubular elements.
- * Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning.
- * Legs with locking casters (17", 23" or 29" available)



Removable panels for easy cleaning
"U.S." Patent # 6,192,877 B1

Ideal for a variety of cooking applications including pizza, seafood, omelettes and other egg dishes, pre-cooked meats, cookies, bakery products, pita breads, heating plated Mexican food and hot submarine sandwiches.

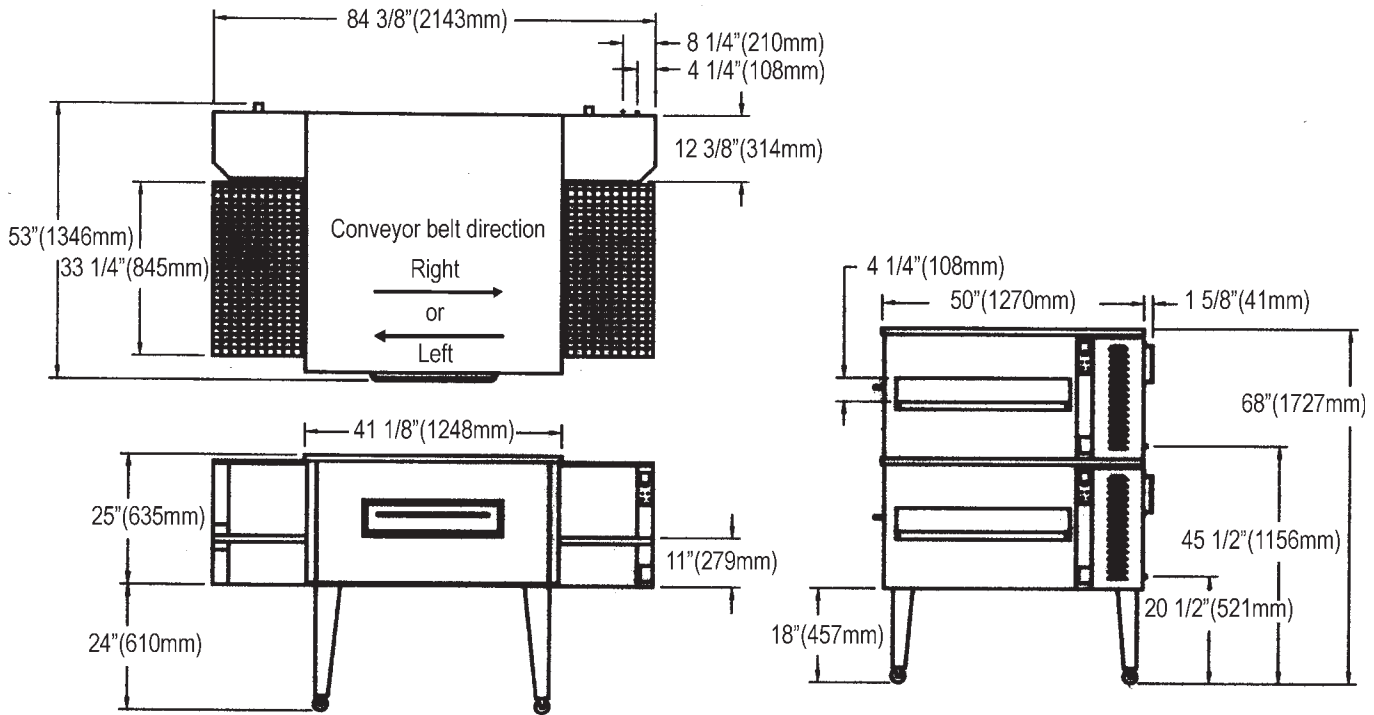
Electric Conveyor Oven

CE 4832



Conforms to: ANSI / UL Std. 197
Conforms to: CSA C22.2 Std. 109

Conforms to:
Std. NSF-4



Approximate production per hour / per section / bake time in minutes (4832)							
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 48" (121.9 cm) long X 32" (81 cm) deep

Model	Electric elements/kw	Exterior dimensions	Length of belt	Voltages / Amps	Ship wt..
CE 4832	(9 X 4.5 kw) = 40.5 kw	84"L x 50"D 213cm x 127cm	84"L x 32"D 213cm x 81cm	220-240v / 1 ϕ (192 - 177 amps) 208-220v / 3 ϕ (120- 114 amps) ** 400v / 3 ϕ (66.5 amps) ** 480v / 3 ϕ (56.7 amps) ** 600v / 3 ϕ (47 amps) ** Optional at extra cost	1050 lbs 476 kg

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

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ZESTO

Electric Conveyor Oven CE 6024



- * 24" (61cm) 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.
- * Reversible conveyor belt direction.
- * Thermally insulated for energy efficiency.

- * High velocity precision targeted air flow distribution panels for constant repeatable baking results.
- * Stackable (up to 2 units high).
- * Super efficient electric tubular elements.
- * Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning.
- * Legs with locking casters (17", 23" or 29" available)



Removable panels for easy cleaning
"U.S." Patent # 6,192,877 B1

Ideal for a variety of cooking applications including pizza, seafood, omelettes and other egg dishes, pre-cooked meats, cookies, bakery products, pita breads, heating plated Mexican food and hot submarine sandwiches.

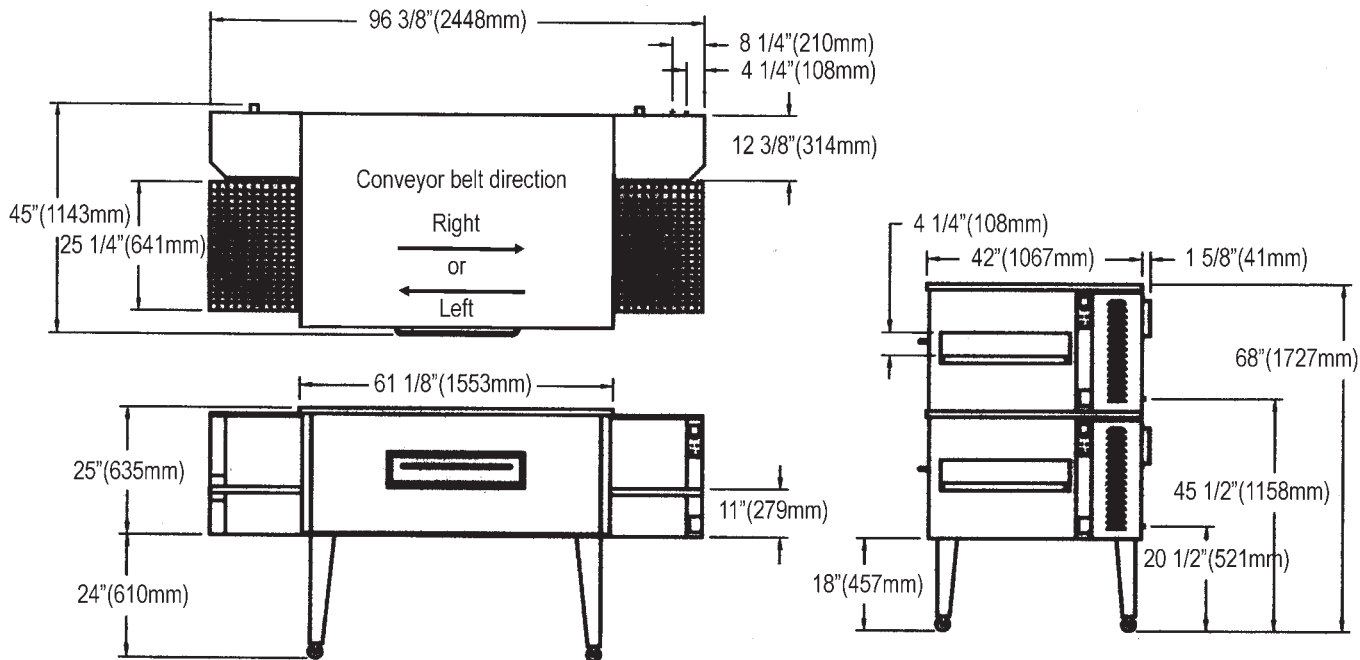
Electric Conveyor Oven

CE 6024



Conforms to: ANSI / UL Std. 197
Conforms to: CSA C22.2 Std. 109

Conforms to:
Std. NSF-4



Approximate production per hour / per section / bake time in minutes (6024)							
Pan diameter	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	477	398	369	339	317	297	264
8" (20 cm)	267	223	206	189	178	165	148
10" (25 cm)	169	141	131	121	113	106	93
12" (30 cm)	118	98	91	83	78	73	63
14" (35 cm)	86	71	66	61	56	53	45
16" (40 cm)	65	55	50	46	43	40	35

Cooking Chamber 60" (152.4 cm) long X 24" (61 cm) deep

Model	Electric elements/kw	Exterior dimensions	Length of belt	Voltages / Amps	Ship wt..
CE 6024	(9 X 4.5 kw) = 40.5 kw	96"L x 42"D 244cm x 107cm	96"L x 24"D 244cm x 61cm	220-240v / 1 ϕ (192 - 177 amps) 208-220v / 3 ϕ (114 - 105 amps) ** 400v / 3 ϕ (66.5 amps) ** 480v / 3 ϕ (56.7 amps) ** 600v / 3 ϕ (47 amps) ** Optional at extra cost	1090 lbs 495 kg

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

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LES SPÉCIFICATIONS SONT SUJETS À CHANGEMENT SANS AVIS.

ZESTO

Electric Conveyor Oven CE 6032



- * 32" (81cm) 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.
- * Reversible conveyor belt direction.
- * Thermally insulated for energy efficiency.

- * High velocity precision targeted air flow distribution panels for consistent repeatable baking results.
- * Stackable (up to 2 units high).
- * Super efficient electric tubular elements.
- * Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning.
- * Legs with locking casters (17", 23" or 29" available)



Removable panels for easy cleaning
"U.S." Patent # 6,192,877 B1

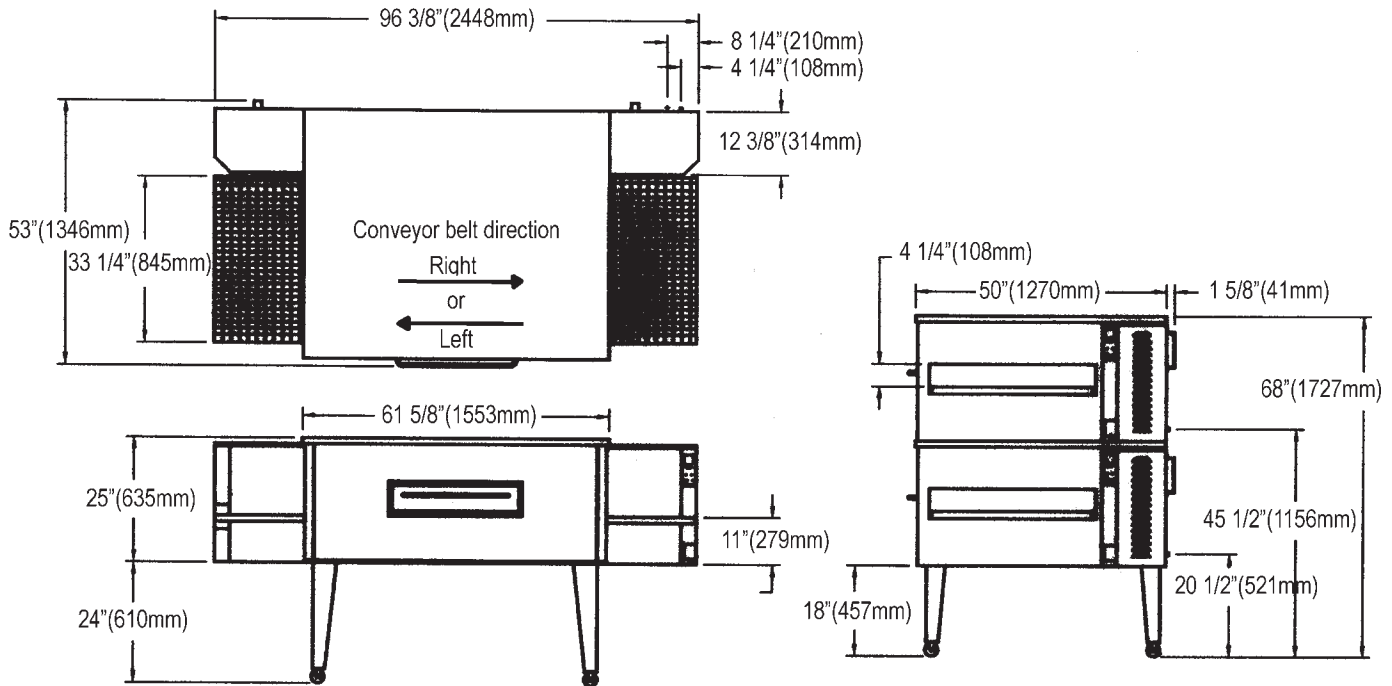
Ideal for a variety of cooking applications including pizza, seafood, omelettes and other egg dishes, pre-cooked meats, cookies, bakery products, pita breads, heating plated Mexican food and hot submarine sandwiches.

Electric Conveyor Oven CE 6032



Conforms to: ANSI / UL Std. 197
Conforms to: CSA C22.2 Std. 109

Conforms to:
Std. NSF-4



Approximate production per hour / per section / bake time in minutes (6032)							
<i>Pan diameter</i>	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 60" (152.4 cm) long X 32" (81 cm) deep

Model	Electric elements/kw	Exterior dimensions	Length of belt	Voltages / Amps		Ship wt.
CE 6032	(9 X 4.5 kw) = 40.5 kw	96"L x 50"D 244cm x 127cm	96"L x 32"D 244cm x 81cm	220-240v / 1 ϕ (192 - 177 amps) ** 400v / 3 ϕ (66.5 amps) ** 600v / 3 ϕ (47 amps)	208-220v / 3 ϕ (120 - 114 amps) ** 480v / 3 ϕ (56.7 amps) ** Optional at extra cost	1090 lbs 495 kg

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

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ZESTO

Electric Conveyor Oven CE 4032 DD



Each standard oven is equipped with the following:

- * One electronic digital readout temperature control, 100 °F (37.7 °C) to 600 °F (315 °C).
- * Two 32" conveyor belts, each belt with an individual variable digital speed control (range 1 min. to 20 min.)
- * High velocity precision targeted air flow distribution system for consistent, repeatable even baking results.
- * Stainless Steel Front, Top & Sides.
- * Reversible conveyor belt drive motor.
- * Right side mounted controls for easy view and access.
- * Removable front panel for easy cleaning.
- * Removable top and bottom air flow stainless steel distribution panels for easy cleaning.

Ideal for a variety of cooking applications including pizza, seafood, omelettes and other egg dishes, pre-cooked meats, cookies, bakery products, pita breads, heating plated Mexican food and hot submarine sandwiches.

OPTIONS & CONFIGURATIONS AVAILABLE

Single Oven

- * Two 32"(812mm) belts, (standard configuration) giving 2 different time cook zones
- * One 32"(812mm) belt, two 16"(406mm) split belts giving 3 different time cook zones
- * Four 16"(406mm) split belts, giving 4 different time cook zones
- * 24"(609mm) high stainless steel 2"(50mm) tube stand with four locking casters.
- * Front access doors.

Stacked Double Oven

- * Four 32"(812mm) belts, (standard configuration) giving 4 different time cook zones
- * Three 32"(812mm) belts, two 16"(406mm) split belts giving 5 different time cook zones
- * Two 32"(812mm) belts, four 16"(406mm) split belts giving 6 different time cook zones
- * One 32"(812mm) belt, six 16"(406mm) split belts giving 7 different time cook zones
- * Eight 16"(406mm) split belts giving 8 different time cook zones
- * 9"(228mm) high or 17"(304mm) high stainless steel 2"(50mm) tube stand with four locking casters.
- * Front access doors.

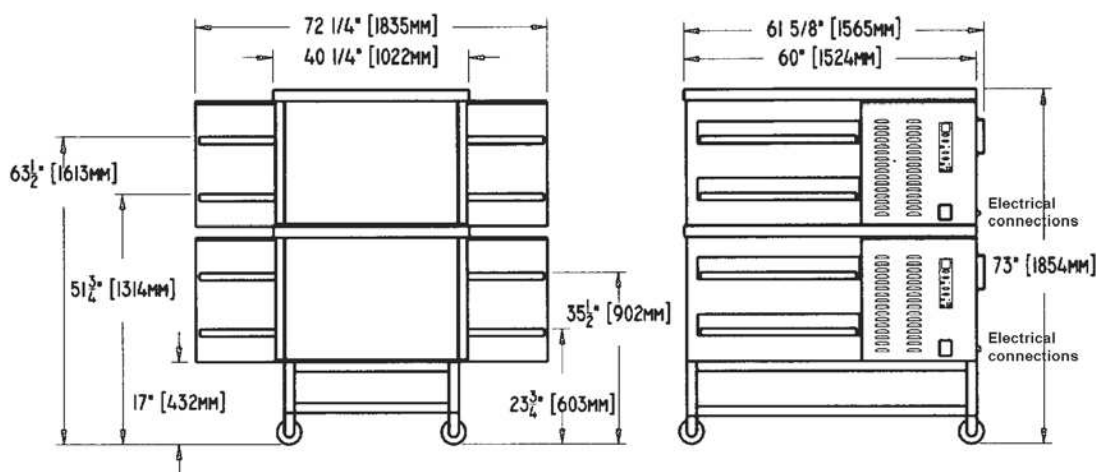
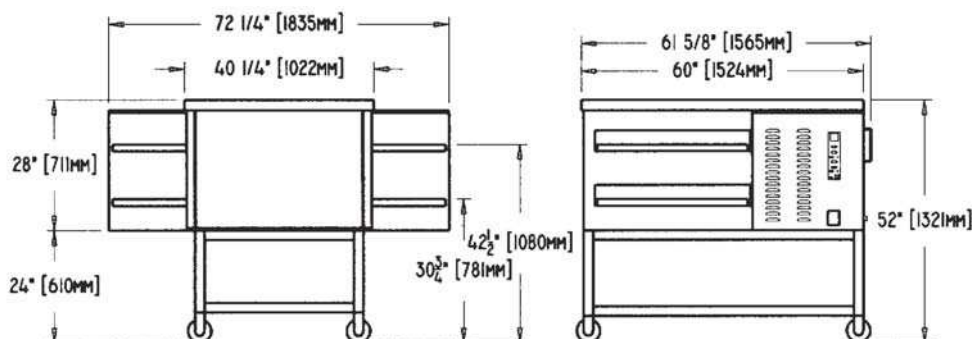
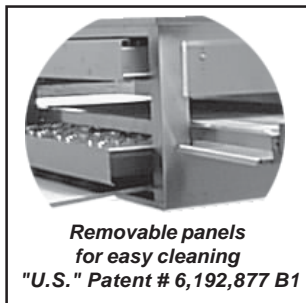
Electric Conveyor Oven

CE 4032 DD



Conforms to: ANSI / UL Std. 197
Conforms to: CSA C22.2 Std. 109

Conforms to:
Std. NSF-4



Model	CE 4032 DD
Dimensions	72 1/4" Long (1835mm) 61 1/2" Wide (1562mm)
Cooking chamber	40" Long (1016mm) 32" Wide (813mm)
Belt dimensions	72" Long (1829mm) 32" Wide (813mm)
Electric elements	12 X 4.5 kw = 54 kw
Voltages / Amps	208v / 3ph (163 amps) 220v / 3ph (155 amps) 400v / 3ph (91 amps) 480v / 3ph (78 amps) 600v / 3ph (65 amps)
Weight	1435 lbs (650kg)

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

Approximate Production per hour / Bake time in minutes

Model CE 4032 DD (one oven cavity, two 32" belts)

Pan Diameter	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	764	636	586	540	504	472	418
8" (20 cm)	428	356	328	302	282	264	232
10" (25 cm)	272	226	208	190	178	166	146
12" (30 cm)	190	156	142	130	122	114	100
14" (35 cm)	138	110	102	94	88	82	72
16" (40 cm)	104	84	76	70	66	60	54

Model CE 4032 DD stacked (two oven cavities, four 32" belts)

Pan Diameter	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	1528	1272	1172	1080	1008	944	836
8" (20 cm)	856	712	656	604	564	528	464
10" (25 cm)	544	452	416	380	356	332	292
12" (30 cm)	380	312	284	260	244	228	200
14" (35 cm)	276	220	204	188	176	164	144
16" (40 cm)	208	168	152	140	132	120	108

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ZESTO

Electric Conveyor Oven CE 6532 DD



Each standard oven is equipped with the following:

- * One electronic digital readout temperature control, 100 °F (37.7 °C) to 600 °F (315 °C).
- * Two 32" conveyor belts, each belt with an individual variable digital speed control (range 1 min. to 20 min.)
- * High velocity precision targeted air flow distribution system for consistent, repeatable even baking results.
- * Stainless Steel Front, Top & Sides.
- * Reversible conveyor belt drive motor.
- * Right side mounted controls for easy view and access.
- * Removable front panel for easy cleaning.
- * Removable top and bottom air flow stainless steel distribution panels for easy cleaning.

Ideal for a variety of cooking applications including pizza, seafood, omelettes and other egg dishes, pre-cooked meats, cookies, bakery products, pita breads, heating plated Mexican food and hot submarine sandwiches.

OPTIONS & CONFIGURATIONS AVAILABLE **Single Oven**

- * Two 32"(812mm) belts, (standard configuration) giving 2 different time cook zones
- * One 32"(812mm) belt, two 16"(406mm) split belts giving 3 different time cook zones
- * Four 16"(406mm) split belts, giving 4 different time cook zones
- * 24"(609mm) high stainless steel 2"(50mm) tube stand with four locking casters.
- * Front access doors.

Stacked Double Oven

- * Four 32"(812mm) belts, (standard configuration) giving 4 different time cook zones
- * Three 32"(812mm) belts, two 16"(406mm) split belts giving 5 different time cook zones
- * Two 32"(812mm) belts, four 16"(406mm) split belts giving 6 different time cook zones
- * One 32"(812mm) belt, six 16"(406mm) split belts giving 7 different time cook zones
- * Eight 16"(406mm) split belts giving 8 different time cook zones
- * 9"(228mm) high or 17"(304mm) high stainless steel 2"(50mm) tube stand with four locking casters.
- * Front access doors.

Electric Conveyor Oven CE 6532 DD

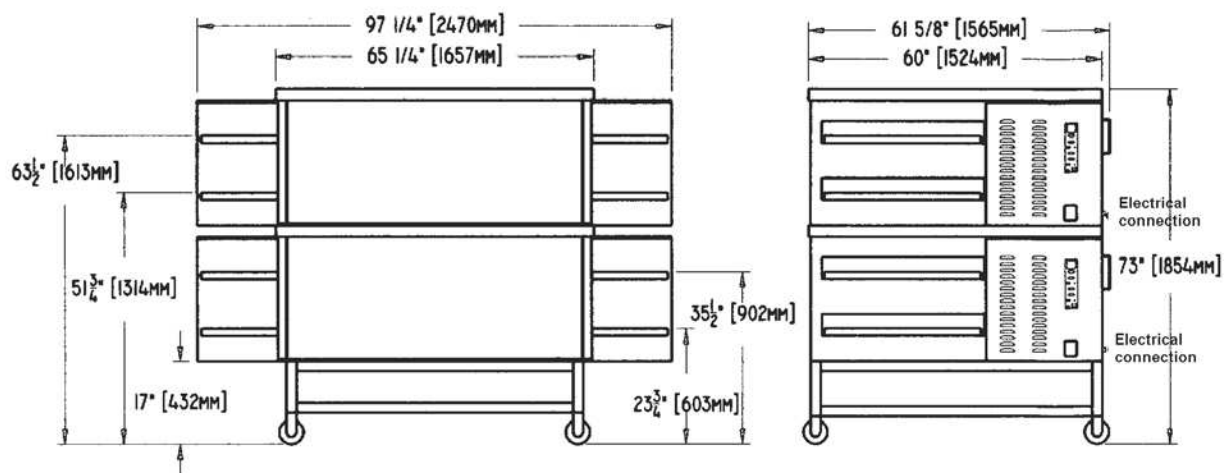
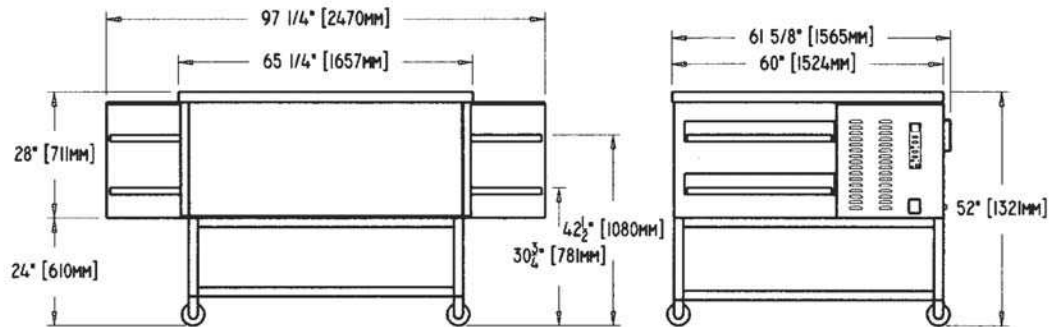


Conforms to: ANSI / UL Std. 197
Conforms to: CSA C22.2 Std. 109

Conforms to:
Std. NSF-4



Removable panels
for easy cleaning
"U.S." Patent # 6,192,877 B1



Model	CE 6532 DD
Dimensions	72 1/4" Long (1835mm) 61 1/2" Wide (1562mm)
Cooking chamber	40" Long (1016mm) 32" Wide (813mm)
Belt dimensions	72" Long (1829mm) 32" Wide (813mm)
Electric elements	15 X 4.5 kw = 67.5 kw
Voltages / Amps	208v / 3ph (200 amps) 220v / 3ph (190 amps) 400v / 3ph (111 amps) 480v / 3ph (95 amps) 600v / 3ph (78 amps)
Weight	1435 lbs (650kg)

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

Approximate Production per hour / Bake time in minutes

Model CE 6532 DD (one oven cavity, two 32" belts)

Pan Diameter	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	1276	1062	990	910	846	794	706
8" (20 cm)	714	596	554	510	474	446	396
10" (25 cm)	454	380	352	322	302	282	250
12" (30 cm)	314	262	242	222	208	196	172
14" (35 cm)	230	190	178	162	152	142	128
16" (40 cm)	176	146	134	122	116	106	96

Model CE 6532 DD stacked (two oven cavities four 32" belts)

Pan Diameter	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	2552	2124	1980	1820	1692	1588	1412
8" (20 cm)	1428	1192	1108	1020	948	892	792
10" (25 cm)	908	760	704	644	604	564	500
12" (30 cm)	628	524	484	444	416	392	344
14" (35 cm)	460	380	356	324	304	284	256
16" (40 cm)	352	292	268	244	232	212	192

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