<u>ZESTO</u>

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.
- * Reversable conveyor belt direction.
- * Thermally insulated for energy efficiency.
- * Efficient power Gas Burner
- * High velocity precision targeted air flow distribution panels for consistant 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.

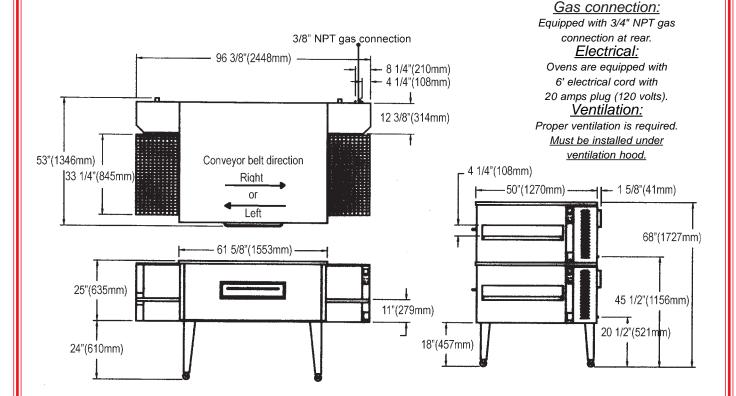
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Conforms to: ANSI Std. Z83.11 Conforms to: CGA Std. 1.8



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	96"L x 32"D	120v / 1 ø (13.5amps)	1090 lbs
		244cm x 127cm	244cm x 81cm	208v - 240v / 1ø (8 amps)	495 kg

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



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