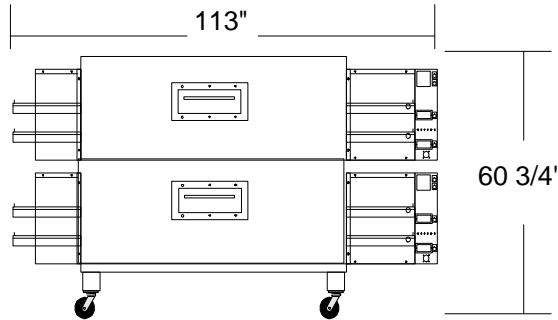


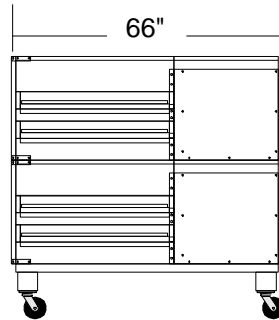
Buy this Oven at <http://Pizzaovens.com>

Rev. 12/16/99

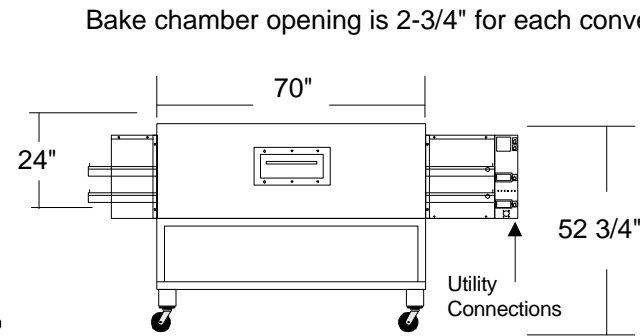
Model 3870-2



Side View, Stack Configuration

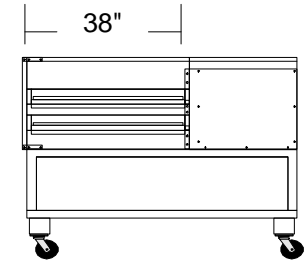


End View, Stack Configuration



Bake chamber opening is 2-3/4" for each conveyor.

Side View, Single Configuration



End View, Single Configuration

MINIMUM CLEARANCES

| Rear of Oven to Wall | Left Conveyor to Wall | Control Panel to Wall |
|----------------------|-----------------------|-----------------------|
| 1" (25.4) | 6" (152) | 6" (152) |

ELECTRICAL REQUIREMENTS

| Phase (1) | Voltage (1) | Optional Voltage (2) | HZ | Amps | Grounding | Circuit Breakers |
|--------------|-------------|----------------------|-------|------|----------------|------------------|
| Single Phase | 220 | Contact Factory | 50/60 | 15.0 | 2 pole, 3 wire | Per Local Codes |
| Three Phase | 208 or 220 | 380, 480 or 575 | 50/60 | 10.0 | 3 pole, 4 wire | Per Local Codes |

1. Voltage and phase must be specified at the time of order
2. Additional charges may apply for ovens wired for optional voltage

SPECIFICATIONS

| Model | SINGLE OVEN | | DOUBLE OVENS | | Conveyor Number and Belt Width per Oven | | Max. Oper. Temperature | Bake Time Range | Unit Wt. | Ship (3) Wt. | Shipping Crate (3) | | |
|----------|------------------|-----------------|------------------|-----------------|---|----------------------------|------------------------|-------------------------|----------------|----------------|--------------------|---------------|---|
| | Configuration | Total Conveyors | Configuration | Total Conveyors | Upper | Lower | | | | | L | W | H |
| | | | | | | | | | | | | | |
| 3870-2 | Standard | 2 | Standard | 4 | 1 ea - 38" (1 ea - 965) | 1 ea - 38" (1 ea - 965) | 600 F 316 C | 2.25 min to 16.0 min | 1600 728 kg | 120" (3048) | 34" (863) | 78" (1981) | |
| 3870-2TS | Upper Belt Split | 3 | Upper Belt Split | 6 | 2 ea - 19" (2 ea - 483) | 1 ea - 38" (1 ea - 965) | | | | | | | |
| 3870-2SB | Lower Belt Split | 3 | Lower Belt Split | 6 | 1 ea - 38" (1 ea - 965) | 2 ea - 16" (2 ea - 483) | | | | | | | |
| 3870-2SS | Both Belts Split | 4 | Both Belts Split | 8 | 2 ea - 19" (2 ea - 483) | 2 ea - 19" (2 ea - 483) | | | | | | | |

3. Ovens for double configurations (stacks) are shipped individually in separate crates.

GAS SUPPLY PROVIDED BY CUSTOMER

| Fuel Type | Configuration | Min. Gas Pipe Size | Gas Shut-Off Valve Size | Gas Supply Pressure (WC) | | Manifold Pressure (WC) | | Power |
|-------------|------------------|--------------------|------------------------------|--------------------------|----------------|------------------------|----------------|----------------------------|
| | | | | Minimum | Maximum | Minimum | Maximum | |
| Natural Gas | Single or Double | 2" NPT (50.8) | 3/4" NPT each oven (19.1) | 8" (203) | 10.5" (267) | 3" (76.2) | 3.5" (88.9) | 200,000 BTU/HR per chamber |
| Propane | Single or Double | 1.5" (38.1) | 3/4" NPT each oven (19.1) | 11" (279) | 13" (330) | 9.5" (241) | 10" (254) | 200,000 BTU/HR per chamber |

The customer is responsible for the following items:

- A. Ventilation system capacity and operating condition
- B. Adequate gas pressure to meet minimum requirements during operation

Contact the following for assistance in locating a certified ventilation consultant:
National Environmental Balancing Bureau (NEBB) 301-977-3698
Associated Air Balancing Council (AABC) 202-737-0202

All dimensions in parentheses are millimeters unless specified otherwise. Due to continual improvements in our products, all above specifications and information subject to change without notice.

Gas pressures listed are dynamic or operating pressures to be measured with all gas-fired appliances in operation.

E-Flow Ovens
3310 E. Fourth Street
Hutchinson, KS 67501
Pho 316-663-6542
Fax 316-665-5793
800-562-8065
www.eflowovens.com

Model 3870-2