

ALL PRICES EXCLUDE ANY  
APPLICABLE TAXES.  
F.O.B. FACTORY  
PRICE LIST IN US DOLLARS

# ZESTO

## **TERMS AND CONDITIONS OF SALE**

- \* **SUPERSEDES ALL PREVIOUS PRICE LISTS.**
- \* **ALL WEIGHTS ARE APPROXIMATE**
- \* **ALL PRICES F.O.B. OUR WAREHOUSE.**
- \* **ALL ORDERS ARE SUBJECT TO ACCEPTANCE BY ZESTO FOOD EQUIPMENT HOME OFFICE.**
- \* **ALL QUOTATIONS ARE SUBJECT TO ACCEPTANCE WITHIN 60 DAYS UNLESS OTHERWISE NOTED AT THE TIME OF QUOTATION.**
- \* **ALL PRICES SUBJECT TO CHANGE WITHOUT NOTICE.**
- \* **ALL TAXES ARE EXTRA WHERE APPLICABLE.**
- \* **PAYMENT: 2% 10 DAYS, NET 30 DAYS ON APPROVED ACCOUNTS, INTEREST OF 2% PER MONTH WILL BE CHARGED ON ALL OVERDUE ACCOUNTS.**
- \* **PRODUCT IMPROVEMENT IS OUR POLICY THEREFORE SPECIFICATIONS AND DESIGN ARE SUBJECT TO CHANGE WITHOUT NOTICE.**
- \* **ALL RETURNED MERCHANDISE MUST BE SHIPPED FREIGHT PREPAID AND ONLY AFTER WRITTEN AUTHORIZATION FROM ZESTO FOOD EQUIPMENT HAS BEEN RECEIVED.**

**NOTE: PLEASE CONFIRM AVAILABILITY  
OF PRODUCT PRIOR TO SALE**

**SOLD EXCLUSIVELY THROUGH  
AUTHORIZED DISTRIBUTORS**



**Electronic temperature control with digital read out.  
Variable digital speed control on conveyor belt.  
40,000 BTU'S, Cook time from 1 - 20 minutes.  
Cooking temperature up to 600 °F (315 °C)**

**MODEL CG 2416** 16" (406mm) wide belt, 24" (609mm) cooking chamber  
overall measurements 48" (1219mm) long X 31.5" (800mm) deep

SINGLE (1 oven) ..... \$ 9,196.  
DOUBLE (2 stacked ovens) ..... \$18,198.  
TRIPLE (3 stacked ovens) ..... \$27,286.

Approx. production per hour / per section / bake time in minutes							
Pan diameter	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
8" (20 cm)	72	60	56	51	48	45	40
9" (22.8 cm)	32	27	25	23	21	20	18
12" (30 cm)	24	20	19	17	16	15	13
14" (35 cm)	21	17	16	15	14	13	11
16" (40 cm)	18	15	14	13	12	11	10

4" (101mm) adjustable legs included in price  
40,000 BTU approx. weight 240 lb (108kg)

**MODEL CG 2418** 18" (457mm) wide belt, 24" (609mm) cooking chamber  
overall measurements 48" (1219mm) long X 33.5" (850mm) deep

SINGLE (1 oven) ..... \$ 9,746.  
DOUBLE (2 stacked ovens) ..... \$19,294.  
TRIPLE (3 stacked ovens) ..... \$28,956.

Approx. production per hour / per section / bake time in minutes							
Pan diameter	5 min.	6 min.	6.45 min.	7 min.	7.5 min.	8 min.	9 min.
6" (15 cm)	144	120	112	103	96	90	80
8" (20 cm)	72	60	56	51	48	45	40
9" (22.8 cm)	64	53	50	46	43	40	36
12" (30 cm)	24	20	19	17	16	15	13
14" (35 cm)	21	17	16	15	14	13	11
16" (40 cm)	18	15	14	13	12	11	10

4" (101mm) adjustable legs included in price  
40,000 BTU approx. weight 265 lb (120kg)

### Options available for gas or electric ovens

Stands for series 2416 or 2418  
Stainless steel w/locking casters

Model O-143: 24"(610mm)  
\$1,078.00  
Model O-144: 30"(762mm)  
\$1,172.00



Front loading  
stainless steel  
access door.

\$588.00





**Electronic temperature control with digital read out.  
Variable digital speed control on conveyor belt.  
9 KW of elements, Cook time from 1 - 20 minutes.  
Cooking temperature up to 600 °F (315 °C)**

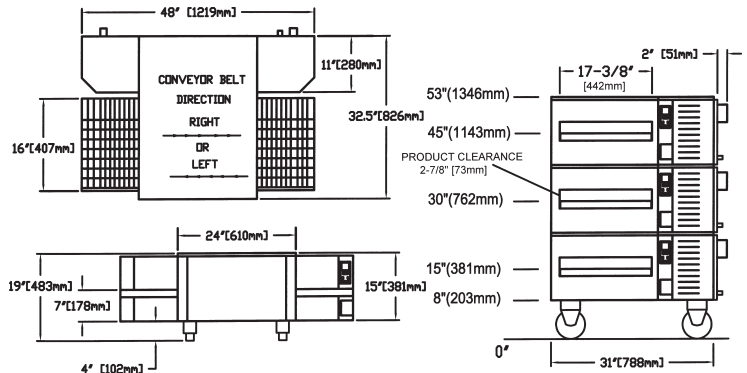
### MODEL CE 2416

16" (406mm) wide belt, 24" (609mm) cooking chamber  
overall measurements 48" (1219mm) long X 31.5" (800mm) deep

- SINGLE (1 oven) ..... \$ 8,496.
- DOUBLE (2 stacked ovens) ..... \$16,794.
- TRIPLE (3 stacked ovens) ..... \$25,204.



Approx. production per hour / per section / bake time in minutes								
Pan diameter	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	
8" (20 cm)	72	60	56	51	48	45	40	
9" (22.8 cm)	32	27	25	23	21	20	18	
12" (30 cm)	24	20	19	17	16	15	13	
14" (35 cm)	21	17	16	15	14	13	11	
16" (40 cm)	18	15	14	13	12	11	10	



4" (101mm) adjustable legs included in price  
9 KW elements available in 208v or 240v (1 or 3 ph)  
480v or 600v (3 ph) approx. weight 240 lb (108kg)

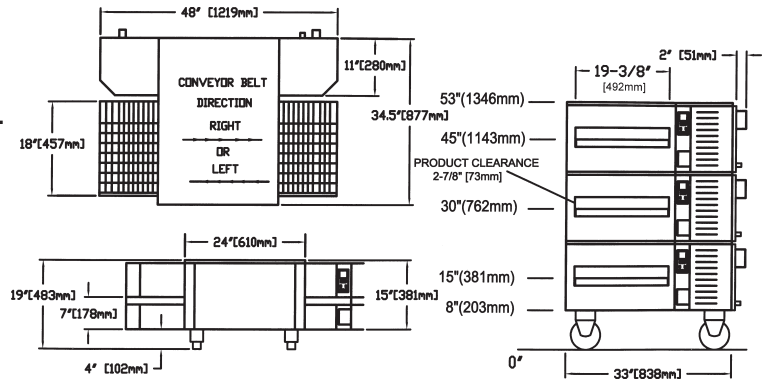
### MODEL CE 2418

18" (457mm) wide belt, 24" (609mm) cooking chamber  
overall measurements 48" (1219mm) long X 33.5" (850mm) deep

- SINGLE (1 oven) ..... \$ 9,046.
- DOUBLE (2 stacked ovens) ..... \$17,894.
- TRIPLE (3 stacked ovens) ..... \$26,854.



Approx. production per hour / per section / bake time in minutes								
Pan diameter	5 min.	6 min.	6.45 min.	7 min.	7.5 min.	8 min.	9 min.	
6" (15 cm)	144	120	112	103	96	90	80	
8" (20 cm)	72	60	56	51	48	45	40	
9" (22.8 cm)	64	53	50	46	43	40	36	
12" (30 cm)	24	20	19	17	16	15	13	
14" (35 cm)	21	17	16	15	14	13	11	
16" (40 cm)	18	15	14	13	12	11	10	



4" (101mm) adjustable legs included in price  
9 KW elements available in 208v or 240v (1 or 3 ph)  
480v or 600v (3 ph) approx. weight 265 lb (120kg)

### ACCESSORIES AND OPTIONS

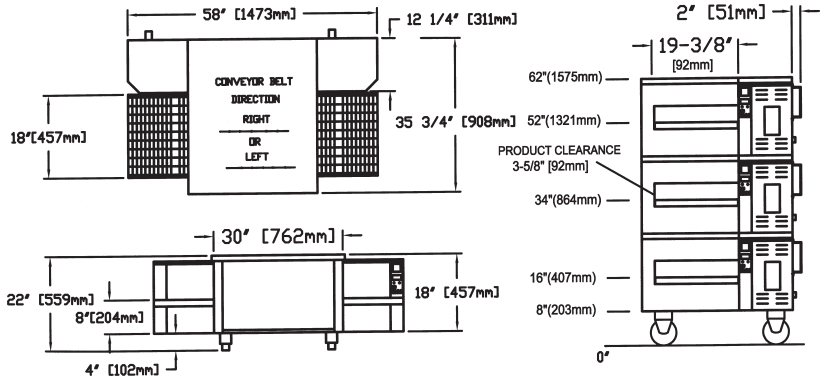
<b>STAND</b>	Model O-143: 24"(610mm) s/s stand with locking casters .....	\$ 1,078
	Model O-144: 30"(762mm) s/s stand with locking casters .....	\$ 1,172.
<b>CONVEYOR EXTENSION</b>	Model O-135/B: 6" (152mm) s/s shelf extension .....	\$ 124.
	Model O-136/B: 12" (305mm) s/s shelf extension .....	\$ 176.

### MODEL CG 3018

18" (457mm) wide belt, 30" (762mm) cooking chamber  
overall measurements 58" (1473mm) long X 36" (914mm) deep

- SINGLE (1 oven) ..... \$ 16,234.
- DOUBLE (2 stacked ovens) .... \$ 32,052.
- TRIPLE (3 stacked ovens) ..... \$ 48,080.

4" (101mm) adjustable legs included in price



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

50,000 BTU

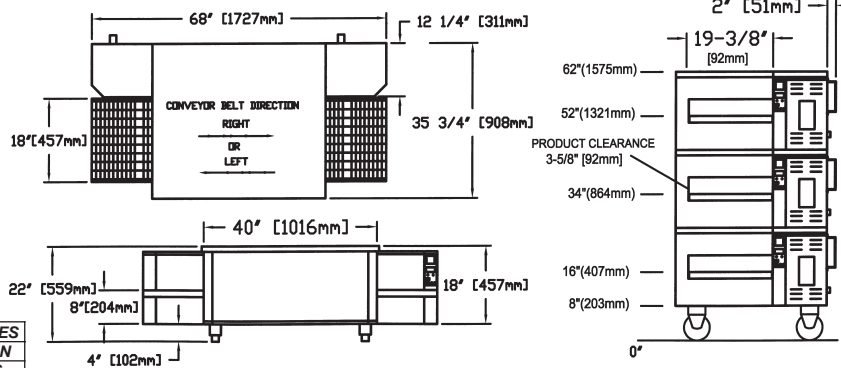
approx. weight 445 lb ( 200kg)

### MODEL CG 4018

18" (457mm) wide belt, 40" (1016mm) cooking chamber  
overall measurements 68" (1727mm) long X 36" (914mm) deep

- SINGLE (1 oven) ..... \$ 18,086.
- DOUBLE (2 stacked ovens) .... \$ 35,864.
- TRIPLE (3 stacked ovens) ..... \$ 53,648.

4" (101mm) adjustable legs included in price



APPROX. PRODUCTION PER HOUR / PER SECTION		BAKE TIME IN MINUTES						
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	20	18	
16" (40 cm)	25	22	20	19	17	16	15	

60,000 BTU


approx. weight 475 lb ( 215kg)

### Accessories and options for both GAS & ELECTRIC ovens

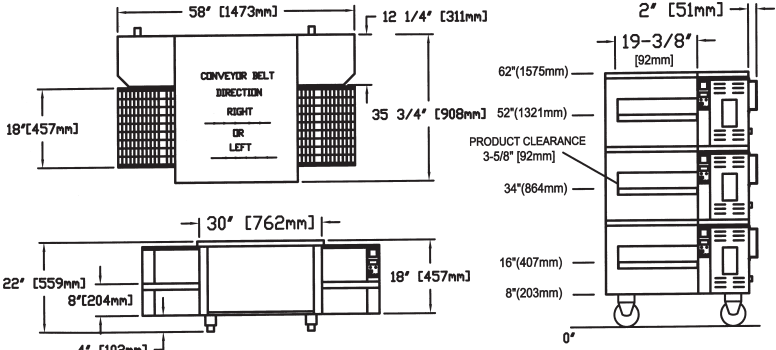
<b>DOOR</b>	Model O-129: Front loading stainless steel access door .....	\$ 588.
<b>LEGS</b>	Model O-148: 18" (457mm) s/s legs with locking casters .....	\$ 886.
	Model O-152: 24" (610mm) s/s legs with locking casters .....	\$ 924.
<b>STAND</b>	Model O-131: 24" (610mm) s/s stand with locking casters (CG 3018) .....	\$ 1,112.
	Model O-132: 24" (610mm) s/s stand with locking casters (CG 4018) .....	\$ 1,206.
<b>CONVEYOR EXTENSION</b>	Model O-135/B: 6" (152mm) stainless steel shelf extension .....	\$ 124.
	Model O-136/B: 12" (305mm) stainless steel shelf extension .....	\$ 176.
<b>GAS HOSE</b>	Model O-137: Flexible 48"(1219mm) hose with quick disconnect & restraining device .....	\$ 594.

**MODEL CE 3018** 18" (457mm) wide belt, 30" (762mm) cooking chamber  
overall measurements 58" (1473mm) long X 36" (914mm) deep

SINGLE (1 oven) ..... \$ 16,234.  
DOUBLE (2 stacked ovens) ..... \$ 32,048.  
TRIPLE (3 stacked ovens) ..... \$ 48,080.




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



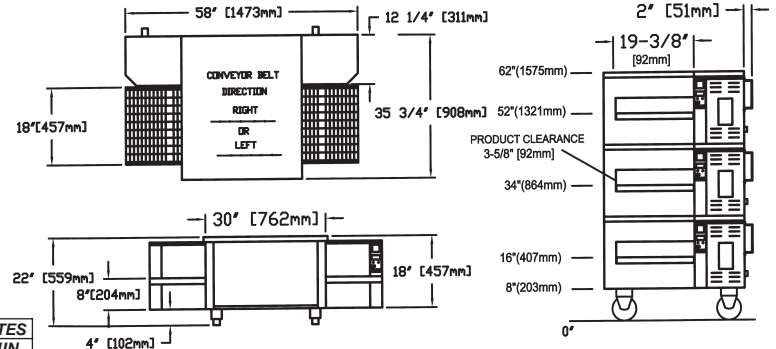
10 KW 208 or 240 (1 or 3 ph) / 400 or 480 (3 ph) / 50 or 60 hz  
approx. weight 445 lb ( 200 kg)

**MODEL CE 3018HD** 18" (457mm) wide belt, 30" (762mm) cooking chamber  
overall measurements 58" (1473mm) long X 36" (914mm) deep

SINGLE (1 oven) ..... \$ 16,542.  
DOUBLE (2 stacked ovens) ..... \$ 32,700.  
TRIPLE (3 stacked ovens) ..... \$ 49,010.




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



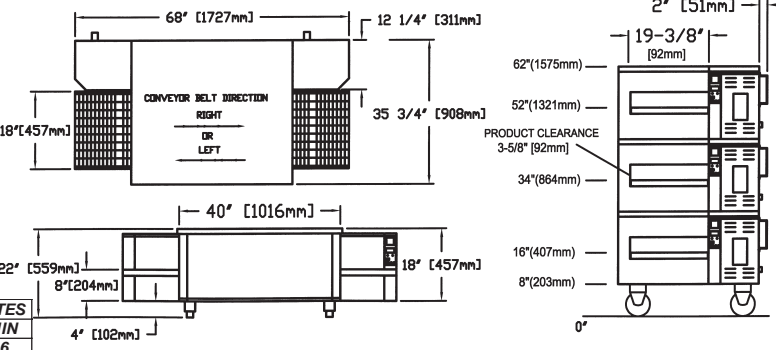
13.5 KW 208 or 240 (1 or 3 ph) / 400 or 480 (3 ph) / 50 or 60 hz  
approx. weight 475 lb (215 kg)

**MODEL CE 4018** 18" (457mm) wide belt, 40" (1016mm) cooking chamber  
overall measurements 68" (1727mm) long X 36" (914mm) deep

SINGLE (1 oven) ..... \$ 18,086.  
DOUBLE (2 stacked ovens) ..... \$ 35,864.  
TRIPLE (3 stacked ovens) ..... \$ 53,648.



APROX. PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES								
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	20	18	
16" (40 cm)	25	22	20	19	17	16	15	



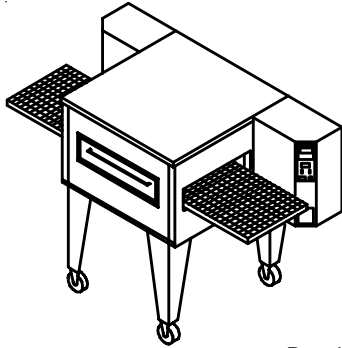
13.5 KW 208 or 240 (1 or 3 ph) / 400 or 480 (3 ph) / 50 or 60 hz  
approx. weight 515 lb ( 233 kg)

"U.S. Patent no. 5,584,237"

**FEATURES:**

- \*\* Stainless steel front, top & sides.
- \*\* 600°f (315°c) maximum thermostat.
- \*\* Adjustable product clearance side panels from 2" (50mm) to 4¼" (108mm).
- \*\* Front loading stainless steel access door.
- \*\* Removable full front access panel, s/s plenums, top & bottom for easy cleaning.
- \*\* Top and bottom air flow adjustment feature for even belt wide cooking.
- \*\* Easy view digital controls for belt and temperature.
- \*\* 18" or 24" Painted steel legs with casters come standard with oven

**MODEL  
CG 3624**



**Exterior measurements 72.5" (1841mm) long X 42" (1066mm) deep  
24" (609mm) wide belt, 36" (914mm) cooking chamber**

SINGLE, 1 oven, with one set of legs ..... \$ 22,680.

DOUBLE, 2 stacked ovens, with one set of legs ..... \$ 44,490.

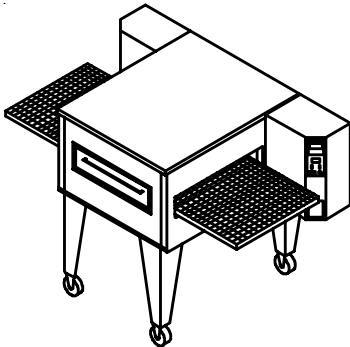
GAS  
100,000 btu  
natural or propane

APROX. PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES							
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
10" (25 cm)	100	83	77	71	66	62	55
12" (30 cm)	69	57	54	48	45	42	36
16" (40 cm)	38	31	28	26	24	22	20

Requires 120 volts 20 amps receptical, Nema 5-20R

Weight 845 lbs (383 kg) each

**MODEL  
CG 3632**



**Exterior measurements 72.5" (1841mm) long X 50" (1270mm) deep  
32" (812mm) wide belt, 36" (914mm) cooking chamber**

SINGLE, 1 oven, with one set of legs ..... \$ 24,246.

DOUBLE, 2 stacked ovens, with one set of legs ..... \$ 47,686.

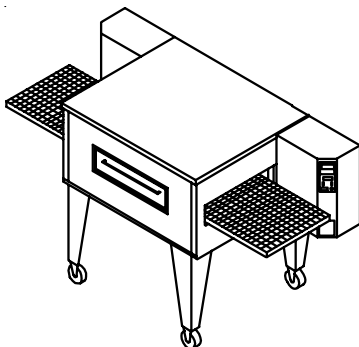
GAS  
120,000 btu  
natural or propane

APROX. PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES							
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
10" (25 cm)	136	113	104	95	89	83	73
12" (30 cm)	95	78	71	65	61	57	50
16" (40 cm)	52	42	38	35	33	30	27

Requires 120 volts 20 amps receptical, Nema 5-20R

Weight 895 lbs (405 kg) each

**MODEL  
CG 4824**



**Exterior measurements 84" (2133mm) long X 42" (1066mm) deep  
24" (609mm) wide belt, 48" (1219mm) cooking chamber**

SINGLE, 1 oven, with one set of legs ..... \$ 27,036.

DOUBLE, 2 stacked ovens, with one set of legs ..... \$ 53,254.

GAS  
120,000 btu  
natural or propane

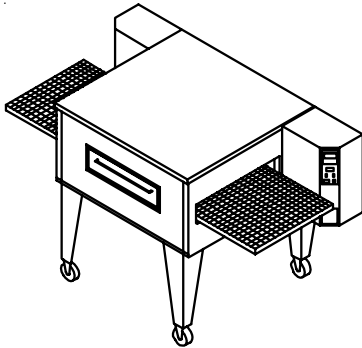
APROX. PRODUCTION PER HOUR / BAKE TIME IN MINUTES							
DIAMETER	5 MIN	6 MIN	6.45 MIN	7 MIN	7.5 MIN	8 MIN	9 MIN
6" (15 cm)	382	318	295	272	254	238	211
10" (25 cm)	136	113	105	96	90	84	74
12" (30 cm)	94	78	72	66	62	58	51
16" (40 cm)	52	43	40	36	34	31	29

Requires 120 volts 20 amps receptical, Nema 5-20R

Weight 895 lbs (405 kg) each

**MODEL  
CG 4832**

**Exterior measurements 84" (2133mm) long X 50" (1270mm) deep  
32" (812mm) wide belt, 48" (1219mm) cooking chamber**



SINGLE, 1 oven, with one set of legs ..... \$ 30,198.

DOUBLE, 2 stacked ovens, with one set of legs ..... \$ 59,566.

**GAS**  
140,000 btu  
natural or propane

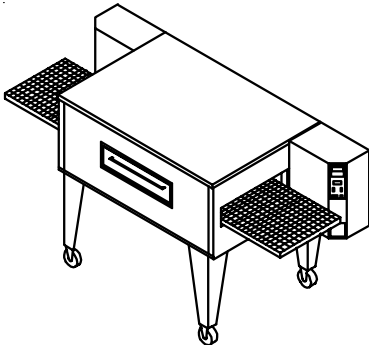
APROX. PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES							
DIAMETER	5 MIN	6 MIN	6.45 MIN	7 MIN	7.5 MIN	8 MIN	9 MIN
6" (15 cm)	510	423	393	362	339	318	281
10" (25 cm)	181	151	139	129	119	113	101
12" (30 cm)	125	103	96	89	83	78	69
16" (40 cm)	70	57	52	49	45	43	38

Requires 120 volts 20 amps receptical, Nema 5-20R

Weight 1085 lbs (492 kg) each

**MODEL  
CG 6024**

**Exterior measurements 96.5" (2451mm) long X 42" (1066mm) deep  
24" (609mm) wide belt, 60" (1524mm) cooking chamber**



SINGLE, 1 oven, with one set of legs ..... \$ 30,818.

DOUBLE, 2 stacked ovens, with one set of legs ..... \$ 60,782.

**GAS**  
140,000 btu  
natural or propane

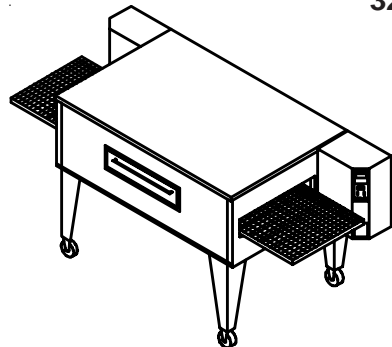
APROX. PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES							
DIAMETER	5 MIN	6 MIN	6.45 MIN	7 MIN	7.5 MIN	8 MIN	9 MIN
6" (15 cm)	477	398	369	339	317	297	264
10" (25 cm)	169	141	131	121	113	106	93
12" (30 cm)	118	98	91	83	78	73	63
16" (40 cm)	65	55	50	46	43	40	35

Requires 120 volts 20 amps receptical, Nema 5-20R

Weight 1015 lbs (460 kg) each

**MODEL  
CG 6032**

**Exterior measurements 96.5" (2451mm) long X 50" (1270mm) deep  
32" (812mm) wide belt, 60" (1524mm) cooking chamber**



SINGLE, 1 oven, with one set of legs ..... \$ 34,896.

DOUBLE, 2 stacked ovens, with one set of legs. .... \$ 68,934.

**GAS**  
160,000 btu  
natural or propane

APROX. PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES							
DIAMETER	5 MIN	6 MIN	6.45 MIN	7 MIN	7.5 MIN	8 MIN	9 MIN
6" (15 cm)	638	531	495	455	423	397	353
10" (25 cm)	227	190	176	161	151	141	125
12" (30 cm)	157	131	121	111	104	98	86
16" (40 cm)	88	73	67	61	58	53	48

Requires 120 volts 20 amps receptical, Nema 5-20R

Weight 1080 lbs (490 kg) each

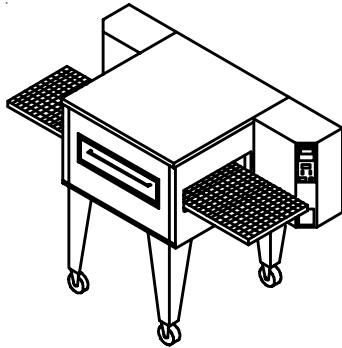
**OPTIONS FOR CONVEYOR OVENS**

- \*\*\* Split belt (available on 32"(812mm) wide models only when ordering oven) Model O-138 .... \$3,608.
- \*\*\* 48" (1219mm) flexible hose with quick disconnect and restraining device Model O-137..... \$ 594.
- \*\*\*Model O-148: 18"(457mm) Stainless Steel legs with locking casters ..... \$ 886.
- \*\*\*Model O-152: 24"(609mm) Stainless Steel legs with locking casters ..... \$ 924.

**NOTE: Single ovens have 24"(609mm) legs with casters  
& Double ovens have 18" (457mm) legs with casters**

- FEATURES:**
- \*\* Stainless steel front, top & sides. "U.S. Patent no. 5,584,237"
  - \*\* 600°f (315°c) maximum thermostat.
  - \*\* Adjustable product clearance side panels from 2" (50mm) to 4¼" (108mm).
  - \*\* Front loading stainless steel access door.
  - \*\* Removable full front access panel, s/s plenums, top & bottom for easy cleaning.
  - \*\* Top and bottom air flow adjustment feature for even belt wide cooking.
  - \*\* Easy view digital controls for belt and temperature.
  - \*\* 18" or 24" Painted steel legs with casters come standard with oven

**MODEL  
CE 3624**



**Exterior measurements 72.5" (1841mm) long X 42" (1066mm) deep  
24" (609mm) wide belt, 36" (914mm) cooking chamber**

SINGLE, 1 oven, with one set of legs ..... \$ 22,680.

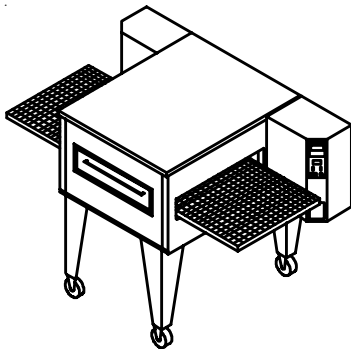
DOUBLE, 2 stacked ovens, with one set of legs ..... \$ 44,490.

Elements  
21 KW

APROX. PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES							
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
10" (25 cm)	100	83	77	71	66	62	55
12" (30 cm)	69	57	54	48	45	42	36
16" (40 cm)	38	31	28	26	24	22	20

Weight 748 lbs (399 kg) each

**MODEL  
CE 3632**



**Exterior measurements 72.5" (1841mm) long X 50" (1270mm) deep  
32" (812mm) wide belt, 36" (914mm) cooking chamber**

SINGLE, 1 oven, with one set of legs ..... \$ 24,246.

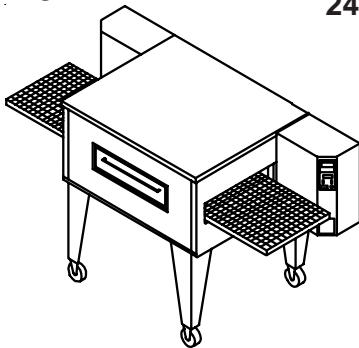
DOUBLE, 2 stacked ovens, with one set of legs ..... \$ 47,686.

Elements  
27KW

APROX. PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES							
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
10" (25 cm)	136	113	104	95	89	83	73
12" (30 cm)	95	78	71	65	61	57	50
16" (40 cm)	52	42	38	35	33	30	27

Weight 795 lbs (361 kg) each

**MODEL  
CE 4824**



**Exterior measurements 84" (2133mm) long X 42" (1066mm) deep  
24" (609mm) wide belt, 48" (1219mm) cooking chamber**

SINGLE, 1 oven, with one set of legs ..... \$ 27,036.

DOUBLE, 2 stacked ovens, with one set of legs ..... \$ 53,254.

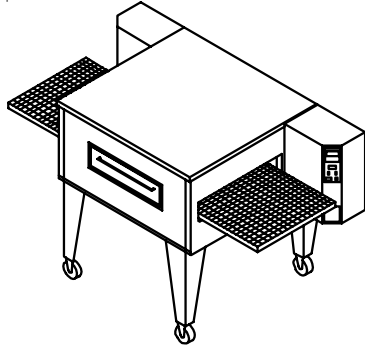
Elements  
31.5 KW

APROX. PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES							
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
10" (25 cm)	136	113	105	96	90	84	74
12" (30 cm)	94	78	72	66	62	58	51
16" (40 cm)	52	43	40	36	34	31	29

Weight 965 lbs (437 kg) each

**MODEL  
CE 4832**

**Exterior measurements 84" (2133mm) long X 50" (1270mm) deep  
32" (812mm) wide belt, 48" (1219mm) cooking chamber**



SINGLE, 1 oven, with one set of legs ..... \$ 30,198.  
DOUBLE, 2 stacked ovens, with one set of legs. .... \$ 59,566.

Elements  
31.5 KW

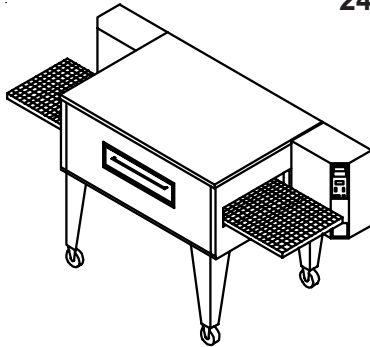
APROX. PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES							
DIAMETER	5 MIN	6 MIN	6.45 MIN	7 MIN	7.5 MIN	8 MIN	9 MIN
6" (15 cm)	510	423	393	362	339	318	281
10" (25 cm)	181	151	139	129	119	113	101
12" (30 cm)	125	103	96	89	83	78	69
16" (40 cm)	70	57	52	49	45	43	38

Also available with 40.5 KW

Weight 1065 lbs (483 kg) each

**MODEL  
CE 6024**

**Exterior measurements 96.5" (2451mm) long X 42" (1066mm) deep  
24" (609mm) wide belt, 60" (1524mm) cooking chamber**



SINGLE, 1 oven, with one set of legs ..... \$ 30,818.  
DOUBLE, 2 stacked ovens, with one set of legs. .... \$ 60,782.

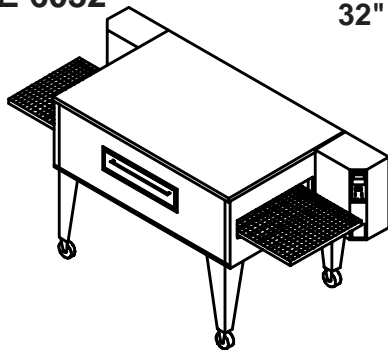
Elements  
40.5 KW

APROX. PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES							
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
10" (25 cm)	169	141	131	121	113	106	93
12" (30 cm)	118	98	91	83	78	73	63
16" (40 cm)	65	55	50	46	43	40	35

Weight 1115 lbs (505 kg) each

**MODEL  
CE 6032**

**Exterior measurements 96.5" (2451mm) long X 50" (1270mm) deep  
32" (812mm) wide belt, 60" (1524mm) cooking chamber**



SINGLE, 1 oven, with one set of legs ..... \$ 34,896.  
DOUBLE, 2 stacked ovens, with one set of legs. .... \$ 68,934.

Elements  
40.5 KW

APROX. PRODUCTION PER HOUR / BAKE TIME IN MINUTES							
DIAMETER	5 MIN	6 MIN	6.45 MIN	7 MIN	7.5 MIN	8 MIN	9 MIN
6" (15 cm)	638	531	495	455	423	397	353
10" (25 cm)	227	190	176	161	151	141	125
12" (30 cm)	157	131	121	111	104	98	86
16" (40 cm)	88	73	67	61	58	53	48

Weight 1255 lbs (569 kg) each

**Electrical power available**

208, 220, 240, 1 $\phi$  - 3 $\phi$ , 50 - 60 hz  
380, 480, 600, 3 $\phi$ , 50 - 60 hz

**OPTIONS FOR CONVEYOR OVENS**

\*\*\* Split belt (available on 32"(812mm) models only when ordering oven) #O-138 ..... \$ 3,608.

\*\*\* 18"(457mm) #O-148 Stainless Steel legs with locking casters ..... \$ 886.

\*\*\* 24"(609mm) #O-152 Stainless Steel legs with locking casters ..... \$ 924.

**NOTE: Single ovens have 24" (609mm) legs, Double ovens have 18" (457mm) legs**

### Features

*Stainless steel top, front and sides*

*Door opening full size of deck*

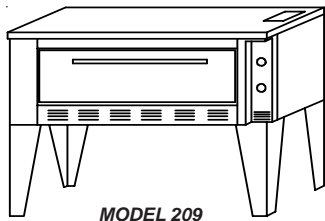
*Energy efficient low input BTU tubular burners for fast recovery and even heat distribution*

*1½"(38mm) Refractory hearth stones or steel deck (customer's choice)*

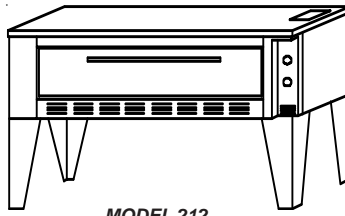
*18", 24" or 30" painted steel legs comes standard with oven.*

### REGULAR DEPTH 42"(1066mm) \*\*\* 6¾"(171mm) INTERIOR DECK HEIGHT

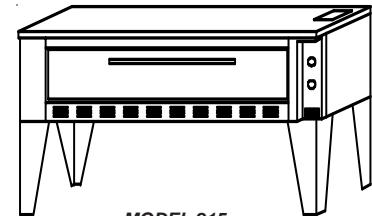
MODEL	DESCRIPTION	EXT. DIMENSIONS	COOKING AREA	BURNERS	B.T.U.	WEIGHT	LIST
209-1	SINGLE DECK	48"w x 42"d (1225mm) x (1066mm)	36"w x 36"d (900mm) x (900mm)	3	62,000		\$ 7,682.
209-2	DOUBLE DECK	48"w x 42"d (1225mm) x (1066mm)	36"w x 36"d (900mm) x (900mm)	6	124,000		\$15,112.
212-1	SINGLE DECK	60"w x 42"d (1524mm) x (1066mm)	48"w x 36"d (1225mm) x (900mm)	4	82,000	797 lb(362kg)	\$ 8,804.
212-2	DOUBLE DECK	60"w x 42"d (1524mm) x (1066mm)	48"w x 36"d (1225mm) x (900mm)	8	164,000	1547 lb(702kg)	\$17,422.
215-1	SINGLE DECK	72"w x 42"d (1825mm) x (1066mm)	60"w x 36"d (1524mm) x (900mm)	5	102,000	943 lb(428kg)	\$ 9,772.
215-2	DOUBLE DECK	72"w x 42"d (1825mm) x (1066mm)	60"w x 36"d (1524mm) x (900mm)	10	204,000	1838 lb(834kg)	\$19,326.



MODEL 209



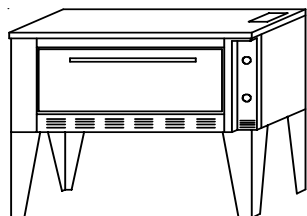
MODEL 212



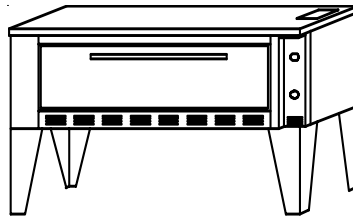
MODEL 215

### REGULAR DEPTH 42"(1066mm) \*\*\* 10¾"(273mm) INTERIOR DECK HEIGHT

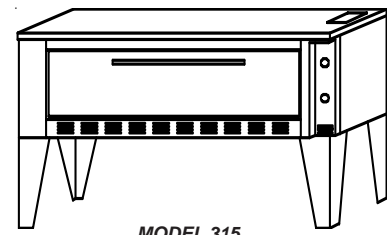
MODEL	DESCRIPTION	EXT. DIMENSIONS	COOKING AREA	BURNERS	B.T.U.	WEIGHT	LIST
309-1	SINGLE DECK	48"w x 42"d (1225mm) x (1066mm)	36"w x 36"d (900mm) x (900mm)	3	62,000		\$ 8,058.
309-2	DOUBLE DECK	48"w x 42"d (1225mm) x (1066mm)	36"w x 36"d (900mm) x (900mm)	6	124,000		\$16,020.
312-1	SINGLE DECK	60"w x 42"d (1524mm) x (1066mm)	48"w x 36"d (1225mm) x (900mm)	4	82,000	860 lb(390kg)	\$ 8,892.
312-2	DOUBLE DECK	60"w x 42"d (1524mm) x (1066mm)	48"w x 36"d (1225mm) x (900mm)	8	164,000	1700 lb(771kg)	\$17,610.
315-1	SINGLE DECK	72"w x 42"d (1825mm) x (1066mm)	60"w x 36"d (1524mm) x (900mm)	5	102,000	967 lb(439kg)	\$ 9,958.
315-2	DOUBLE DECK	72"w x 42"d (1825mm) x (1066mm)	60"w x 36"d (1524mm) x (900mm)	10	204,000	1897 lb(860kg)	\$19,610.



MODEL 309



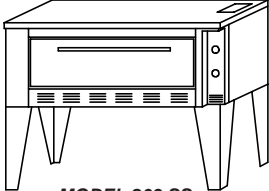
MODEL 312



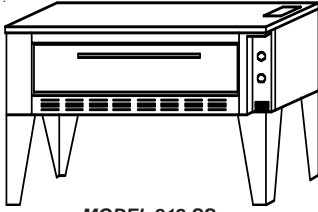
MODEL 315

### SPACE SAVER DEPTH 36"(900mm) \*\*\* 6¾"(171mm) INTERIOR DECK HEIGHT

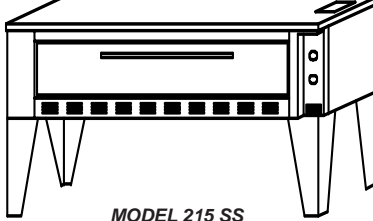
MODEL	DESCRIPTION	EXT. DIMENSIONS	COOKING AREA	BURNERS	B.T.U.	WEIGHT	LIST
209SS-1	SINGLE DECK	48"w x 36"d (1225mm) x (900mm)	36"w x 30"d (900mm) x (762mm)	3	62,000		\$ 7,322.
209SS-2	DOUBLE DECK	48"w x 36"d (1225mm) x (900mm)	36"w x 30"d (900mm) x (762mm)	6	124,000		\$ 14,512.
212SS-1	SINGLE DECK	60"w x 36"d (1524mm) x (900mm)	48"w x 30"d (1225mm) x (762mm)	4	82,000		\$ 8,496.
212SS-2	DOUBLE DECK	60"w x 36"d (1524mm) x (900mm)	48"w x 30"d (1225mm) x (762mm)	8	164,000		\$16,686.
215SS-1	SINGLE DECK	72"w x 36"d (1825mm) x (900mm)	60"w x 30"d (1524mm) x (762mm)	5	102,000		\$ 9,464.
215SS-2	DOUBLE DECK	72"w x 36"d (1825mm) x (900mm)	60"w x 30"d (1524mm) x (762mm)	10	204,000		\$18,704.



MODEL 209 SS



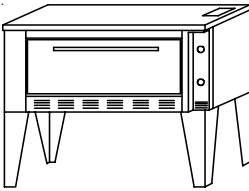
MODEL 212 SS



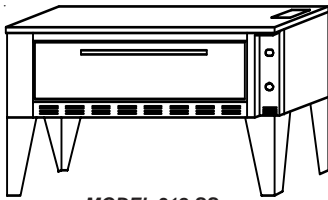
MODEL 215 SS

### SPACE SAVER DEPTH 36"(900mm) \*\*\* 10¾"(273mm) INTERIOR DECK HEIGHT

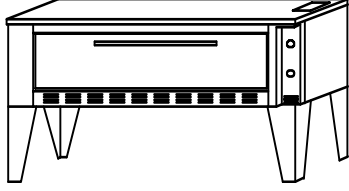
MODEL	DESCRIPTION	EXT. DIMENSIONS	COOKING AREA	BURNERS	B.T.U.	WEIGHT	LIST
309SS-1	SINGLE DECK	48"w x 36"d (1225mm) x (900mm)	36"w x 30"d (900mm) x (762mm)	3	62,000		\$ 7,568.
309SS-2	DOUBLE DECK	48"w x 36"d (1225mm) x (900mm)	36"w x 30"d (900mm) x (762mm)	6	124,000		\$15,016.
312SS-1	SINGLE DECK	60"w x 36"d (1524mm) x (900mm)	48"w x 30"d (1225mm) x (762mm)	4	82,000	712lbs(265kg)	\$ 8,632.
312SS-2	DOUBLE DECK	60"w x 36"d (1524mm) x (900mm)	48"w x 30"d (1225mm) x (762mm)	8	164,000	1394lbs(520kg)	\$16,810.
315SS-1	SINGLE DECK	72"w x 36"d (1825mm) x (900mm)	60"w x 30"d (1524mm) x (762mm)	5	102,000		\$ 9,634.
315SS-2	DOUBLE DECK	72"w x 36"d (1825mm) x (900mm)	60"w x 30"d (1524mm) x (762mm)	10	204,000		\$19,144.



MODEL 309 SS



MODEL 312 SS



MODEL 315 SS

#### AVAILABLE OPTIONS FOR GAS DECK OVENS

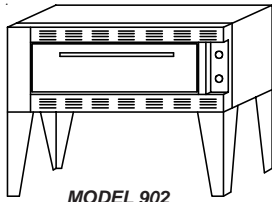
Model O-126: Stainless steel legs (set of four) .....	set	\$ 650..
Model O-126C: Stainless steel legs (set of four) w/ locking casters	set	\$ 850.
Model O-127: Center wire shelf .....	each	\$ 430.
Model O-123: Steam injection piping (Generator not included) .....	unit	\$ 594.
Model O-124: Electronic temperature control .....	each	\$ 924.

### Features

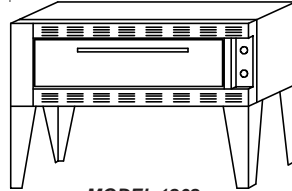
*Stainless steel top, front & sides. Door opening full size of deck  
 Seperate top and bottom thermostats for easy control  
 Energy efficient tubular type elements for fast recovery  
 1½"(38mm) Refractory hearth stones or steel deck (customer's choice)  
 18", 24" or 30" painted steel legs comes standard with oven.*

### REGULAR DEPTH 42"(1066mm) \*\*\* 6¾"(171mm) INTERIOR DECK HEIGHT

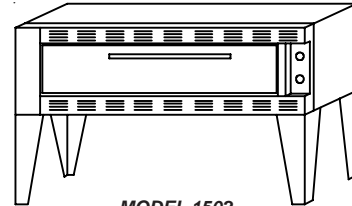
MODEL	DESCRIPTION	EXT. DIMENSIONS	COOKING AREA	ELEMENTS	KW	WEIGHT	LIST
902-1	SINGLE DECK	48"w x 42"d (1225mm) x (1066mm)	36"w x 36"d (900mm) x (900mm)	6	7.2		\$ 7,478.
902-2	DOUBLE DECK	48"w x 42"d (1225mm) x (1066mm)	36"w x 36"d (900mm) x (900mm)	12	14.4		\$14,738.
1202-1	SINGLE DECK	60"w x 42"d (1524mm) x (1066mm)	48"w x 36"d (1225mm) x (900mm)	8	9.6		\$ 8,358.
1202-2	DOUBLE DECK	60"w x 42"d (1524mm) x (1066mm)	48"w x 36"d (1225mm) x (900mm)	16	19.2		\$16,588.
1502-1	SINGLE DECK	72"w x 42"d (1825mm) x (1066mm)	60"w x 36"d (1524mm) x (900mm)	10	12		\$ 9,328.
1502-2	DOUBLE DECK	72"w x 42"d (1825mm) x (1066mm)	60"w x 36"d (1524mm) x (900mm)	20	24		\$18,426.



MODEL 902



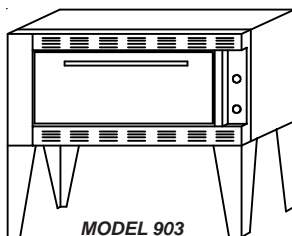
MODEL 1202



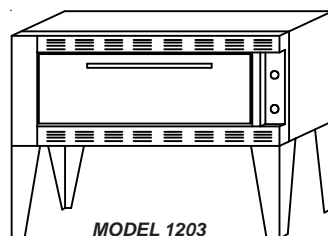
MODEL 1502

### REGULAR DEPTH 42"(1066mm) \*\*\* 10¾"(273mm) INTERIOR DECK HEIGHT

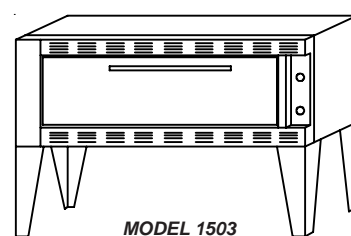
MODEL	DESCRIPTION	EXT. DIMENSIONS	COOKING AREA	ELEMENTS	KW	WEIGHT	LIST
903-1	SINGLE DECK	48"w x 42"d (1225mm) x (1066mm)	36"w x 36"d (900mm) x (900mm)	6	7.2		\$ 7,676.
903-2	DOUBLE DECK	48"w x 42"d (1225mm) x (1066mm)	36"w x 36"d (900mm) x (900mm)	12	14.4		\$15,162.
1203-1	SINGLE DECK	60"w x 42"d (1524mm) x (1066mm)	48"w x 36"d (1225mm) x (900mm)	8	9.6		\$ 8,788.
1203-2	DOUBLE DECK	60"w x 42"d (1524mm) x (1066mm)	48"w x 36"d (1225mm) x (900mm)	16	19.2		\$17,360.
1503-1	SINGLE DECK	72"w x 42"d (1825mm) x (1066mm)	60"w x 36"d (1524mm) x (900mm)	10	12		\$ 9,776.
1503-2	DOUBLE DECK	72"w x 42"d (1825mm) x (1066mm)	60"w x 36"d (1524mm) x (900mm)	20	24		\$19,334.



MODEL 903



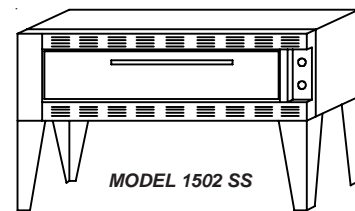
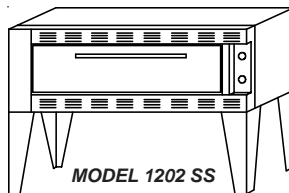
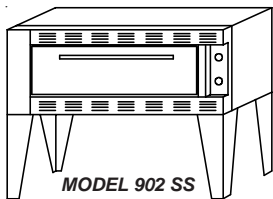
MODEL 1203



MODEL 1503

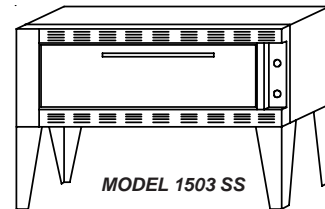
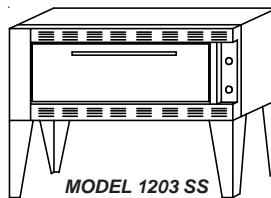
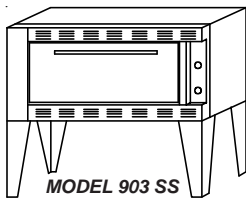
### SPACE SAVER DEPTH 36"(900mm) \*\*\* 6¾"(171mm) INTERIOR DECK HEIGHT

MODEL	DESCRIPTION	EXT. DIMENSIONS	COOKING AREA	ELEMENTS	KW	WEIGHT	LIST
902SS-1	SINGLE DECK	48"w x 36"d (1225mm) x (900mm)	36"w x 30"d (900mm) x (762mm)	6	7.2		\$ 7,176.
902SS-2	DOUBLE DECK	48"w x 36"d (1225mm) x (900mm)	36"w x 30"d (900mm) x (762mm)	12	14.4		\$ 14,112.
1202SS-1	SINGLE DECK	60"w x 36"d (1524mm) x (900mm)	48"w x 30"d (1225mm) x (762mm)	8	9.6		\$ 8,026.
1202SS-2	DOUBLE DECK	60"w x 36"d (1524mm) x (900mm)	48"w x 30"d (1225mm) x (762mm)	16	19.2		\$15,884.
1502SS-1	SINGLE DECK	72"w x 36"d (1825mm) x (900mm)	60"w x 30"d (1524mm) x (762mm)	10	12		\$ 9,034.
1502SS-2	DOUBLE DECK	72"w x 36"d (1825mm) x (900mm)	60"w x 30"d (1524mm) x (762mm)	20	24		\$17,814.



### SPACE SAVER DEPTH 36"(900mm) \*\*\* 10¾"(273mm) INTERIOR DECK HEIGHT

MODEL	DESCRIPTION	EXT. DIMENSIONS	COOKING AREA	ELEMENTS	KW	WEIGHT	LIST
903SS-1	SINGLE DECK	48"w x 36"d (1225mm) x (900mm)	36"w x 30"d (900mm) x (762mm)	6	7.2		\$ 7,354.
903SS-2	DOUBLE DECK	48"w x 36"d (1225mm) x (900mm)	36"w x 30"d (900mm) x (762mm)	12	14.4		\$ 14,542.
1203SS-1	SINGLE DECK	60"w x 36"d (1524mm) x (900mm)	48"w x 30"d (1225mm) x (762mm)	8	9.6		\$ 8,412.
1203SS-2	DOUBLE DECK	60"w x 36"d (1524mm) x (900mm)	48"w x 30"d (1225mm) x (762mm)	16	19.2		\$16,654.
1503SS-1	SINGLE DECK	72"w x 36"d (1825mm) x (900mm)	60"w x 30"d (1524mm) x (762mm)	10	12		\$ 9,428.
1503SS-2	DOUBLE DECK	72"w x 36"d (1825mm) x (900mm)	60"w x 30"d (1524mm) x (762mm)	20	24		\$18,704.



#### AVAILABLE OPTIONS FOR ELECTRIC DECK OVENS

Model O-126: Stainless steel legs (set of four) .....	set	\$ 650.
Model O-126C: Stainless steel legs (set of four) w/ locking casters	set	\$ 850.
Model O-127: Center wire shelf .....	each	\$ 430..
Model O-123: Steam injection piping (Generator not included) ....	unit	\$ 594.
Model O-124: Electronic temperature control .....	each	\$ 924.



**Counter Pizza / Bake oven (two doors, two independent cavities)**  
Individual top & bottom thermostats for even cooking

### SPACESAVER MODEL

Two Interior Decks 21"w x 21"d x 7"h (533mm x 533mm x 177mm) each.

**800-1**

**Total Capacity:** 8 PIZZA PANS 10" (254mm) ROUND.

**\$4,872.**

Exterior Dimensions 32"(812mm)w x 27"(658mm)d x 27.5" (698mm)h.

7.2KW

295 lbs (134 kg)

### EXTRA DEPTH MODEL

Two Interior Decks 21"w x 27"d x 7"h (533mm x 533mm x 177mm) each.

**802-1**

**Capacity:** 2 BUN PANS 18" (457mm) x 26" (660mm) or 8 PIZZA PANS 10" (254mm)

**\$5,112.**

Exterior Dimensions 32"(812mm)w x 33"(850mm)d x 27.5" (698mm)h.

7.2KW

315 lbs (143 kg)

### STANDS FOR OVENS

**S850**

**OPEN STAND FOR OVEN**, Stainless steel top, painted steel body.  
Exterior Dimensions 32"w x 33"d x 24"h (812mm x 850mm x 609mm)

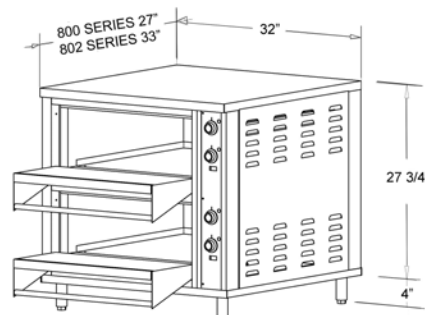
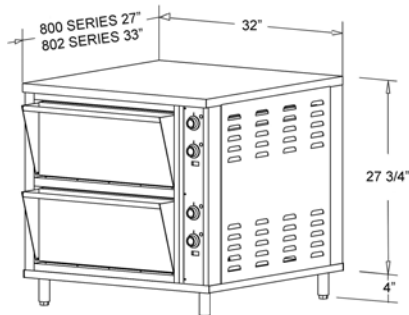
**\$1,034.**

**S860**

**OPEN STAND FOR OVEN**, Stainless steel top, painted steel body.  
Exterior Dimensions 32"w x 33"d x 30"h (812mm x 850mm x 762mm)

**\$1,112.**

*Available in stone deck or steel deck. Please specify when ordering*



**Gas Connection:** Equipped with 1/2" NPT gas connection on side and rear.

**Stacking:** With our standard Deck Ovens stack evenly with no wasted space between top and bottom units. Stacked units must be connected seperately.

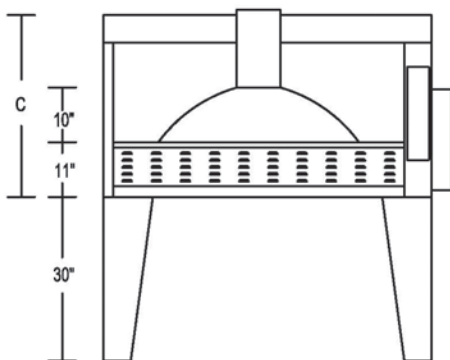
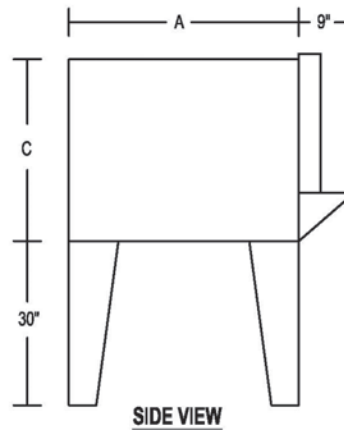
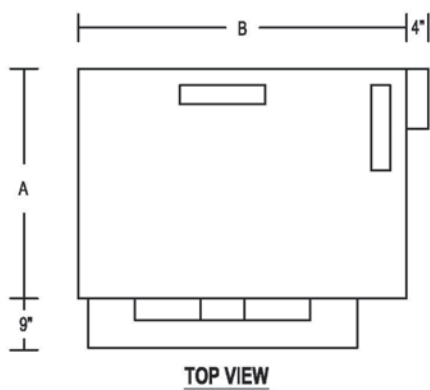
**Ventilation:** Proper ventilation is required.

**Installation:** Oven comes in two parts plus the legs. Oven body is 26" and the top is 10".

Available in Natural or Propane Gas



## Stackable with our standard deck ovens



Adjustable damper to control top heat



Models	Cooking surface
309-0	36" wide X 36" deep
312-0	48" wide X 36" deep
315-0	60" wide X 36" deep
<i>Space Saver Model</i>	
309-0 SS	36" wide X 30" deep
312-0 SS	48" wide X 30" deep
315-0-SS	60" wide X 30" deep

Models	"A" Depth Front Shelf 9"	"B" Width Damper control 4"	"C" Height	B.T.U	LIST PRICES
309-0	42" + 9"	48" + 4"	36" + legs	82,000	\$15,638.00
312-0	42" + 9"	60" + 4"	36" + legs	102,000	\$16,428.00
315-0	42" + 9"	72" + 4"	36" + legs	122,000	\$17,438.00
<i>Space Saver Model</i>					
309-0 SS	36" + 9"	48" + 4"	36" + legs	82,000	\$15,174.00
312-0 SS	36" + 9"	60" + 4"	36" + legs	102,000	\$16,182.00
315-0-SS	36" + 9"	72" + 4"	36" + legs	122,000	\$17,132.00
<i>Available Legs 12", 18", 24" or 30"</i>					

### Limited Warranty

*(Canada and the continental United States of America only)*

*Warrantor warrants to the original consumer purchaser that the equipment will be free from defects in materials and workmanship, under normal use and service for a period of one year from the date of purchase.*

*This warranty shall be void and have no effect if the equipment is not properly installed and maintained in accordance with the installation instructions manual provided with the product.*

### Warranty Limitations

*During the first year of limited warranty (Canada and the continental U. S. A. only) Zesto will provide replacement parts at no charge and will also pay for reasonable labour costs for repair work (except for refrigeration, 90 days labour only) during regular working hours. All repairs must be approved by an authorized company official before any work is done. Labour costs to be borne by Zesto must not exceed the retail price of the parts replaced. All requests for re-embursement of charges must be accompanied by the model and serial number of the oven under warranty.*

*The remedy for damages as the result of any defects in the product which have been warranted herein is limited to replacement parts and does not include any incidental or consequential damages or expenses sustained in connection with the product including damages to property.*

### Exceptions to warranty

*This warranty does not apply to damages in transit or damages due to incorrect wiring, voltage or gas pressure, misuse or abuse of equipment, fire or failure to clean according to our instructions.*

### Gas



*One or more of the following approvals may be applicable, depending on the type of equipment. (i.e. gas, electric)*

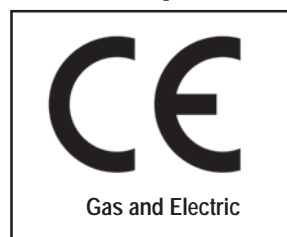
### Sanitation



### Electric



### Europe



# ZESTO

FOOD EQUIPMENT MANUFACTURING INC.

MANUFACTURIER D'EQUIPEMENT EN ALIMENTATION INC.

6450 Hutchison Street, Montreal, Qc, Canada, H2V 4C8 Tel (514)278-4621 & (514) 448-1600  
Fax (514)278-4622 www.zesto.ca e-mail: info@zesto.ca