



PRODUCTION CAPACITY GUIDE

Match the right MVP Ikon Stone Conveyor Oven to your operation

Whether producing pizza, supporting takeout and delivery, or feeding large groups with full-size sheet pans, the right model and configuration can help increase output without making the kitchen more complicated.



SINGLE OVEN CAPACITY

Pizza Size	C1832E-SB 90 Second Neapolitan	C1832E-SB 4 Minute New York	C3240E-SB 90 Second Neapolitan	C3240E-SB 4 Minute Electric
12" Pizza	110 per hour	37 per hour	320 per hour	120 per hour
14" Pizza	90 per hour	30 per hour	280 per hour	105 per hour
16" Pizza	N/A	22 per hour	N/A	60 per hour
18" Pizza	N/A	N/A	N/A	53 per hour
20" Pizza	N/A	N/A	N/A	45 per hour

DOUBLE STACK CAPACITY

Pizza Size	C1832E-SB 90 Second Neapolitan	C1832E-SB 4 Minute New York	C3240E-SB 90 Second Neapolitan	C3240E-SB 4 Minute Electric
12" Pizza	220 per hour	74 per hour	640 per hour	240 per hour
14" Pizza	180 per hour	60 per hour	560 per hour	210 per hour
16" Pizza	N/A	44 per hour	N/A	120 per hour
18" Pizza	N/A	N/A	N/A	106 per hour
20" Pizza	N/A	N/A	N/A	90 per hour



CAPACITY NOTES

- Pizza capacity is an operator planning guide and may vary based on pizza size, bake time, belt loading, dough recipe, topping load, product temperature, and kitchen conditions
- MVP specification sheets include capacity ratings based on different testing assumptions, including a 3-minute bake time
- Double-stack configurations are recommended when operators need higher output without adding another oven footprint
- The C3240E-SB can hold a full-size sheet pan
- MVP Ikon Stone Conveyor Ovens are electric only