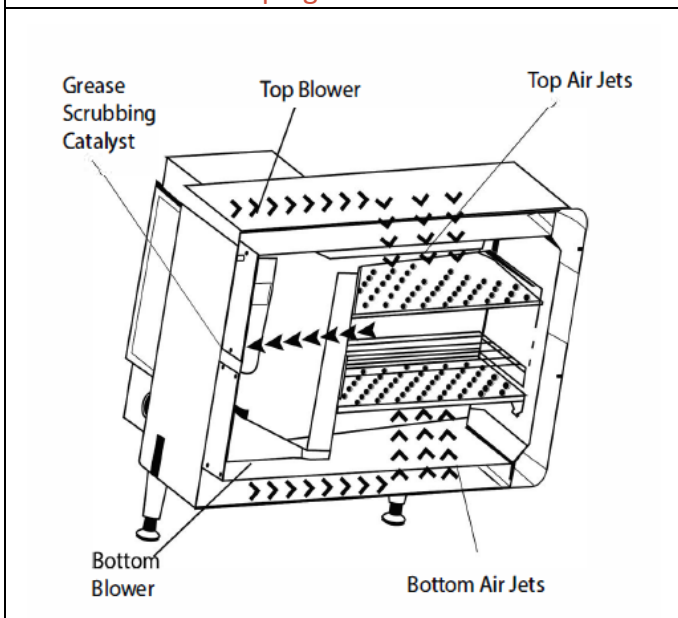




The Conveyor 1400



MORE AIR= BETTER QUALITY, FASTER
 Patented air flow technology means 3x more air than traditional impingement.



STANDARD FEATURES

- Independently controlled top and bottom blowers w/speeds up to 567 CFM (ft³/min)
- Quiet work environment - maximum (dB) of 70
- Reduced energy consumption (documentation available)
- Less impact on HV AC costs (documentation available)
- Precision Impingement™ utilizes hot air for a fast, high-quality cook without microwaves
- Load and unload food automatically
- Warranty - 1 year parts and labor

OPERATION

- Intuitive, one-touch display
- Easy to program up to 36 conveyor presets
- Operationally friendly with front screen
- USB port - upload and download recipes, view cook logs, diagnostic mode

PERFORMANCE

- Cook 32 pizzas/hour (10" pie, product dependent)
- Fits up to 14" pizza, half size sheet
- Grill, roast, bake, steam, broil, and air fry
- Use any oven-safe pans. Specialty pans available

CONSTRUCTION

- 304 stainless steel interior
- 430 stainless steel exterior
- Easy to clean design (filters and jet plates are dishwasher safe)

VENTILATION

- No hood system required*
 - UL listed for operation without a Type 1 hood in accordance with EPA 202 test
 - UL listed for multiple stacking configurations
 - Performs 2.5X better than the required UL"
- *Type 2 hood necessary if HVAC cannot accommodate thermal load

PROUDLY MADE IN THE USA



Short Form Specification: Provide Ovention Conveyor 1400 Dual-Operational Precision Impingement™ Oven with patented triple-layer impingement jet plates made of 304 stainless steel to maximize heat transfer, high-throughput conveyor mode, certified ventless, stackable, 14.6" X 17" cavity, 43.83" Belt, intuitive digital display interface, two 1/3HP variable-speed motors, built-in self-diagnostics, 430 stainless steel front, top, sides and back, cool touch exterior, 304 stainless steel interior, USB menu upload capability, internal catalytic filtration, 4" adjustable height legs, UL listed, ANSI/NSF 4, Made in USA.

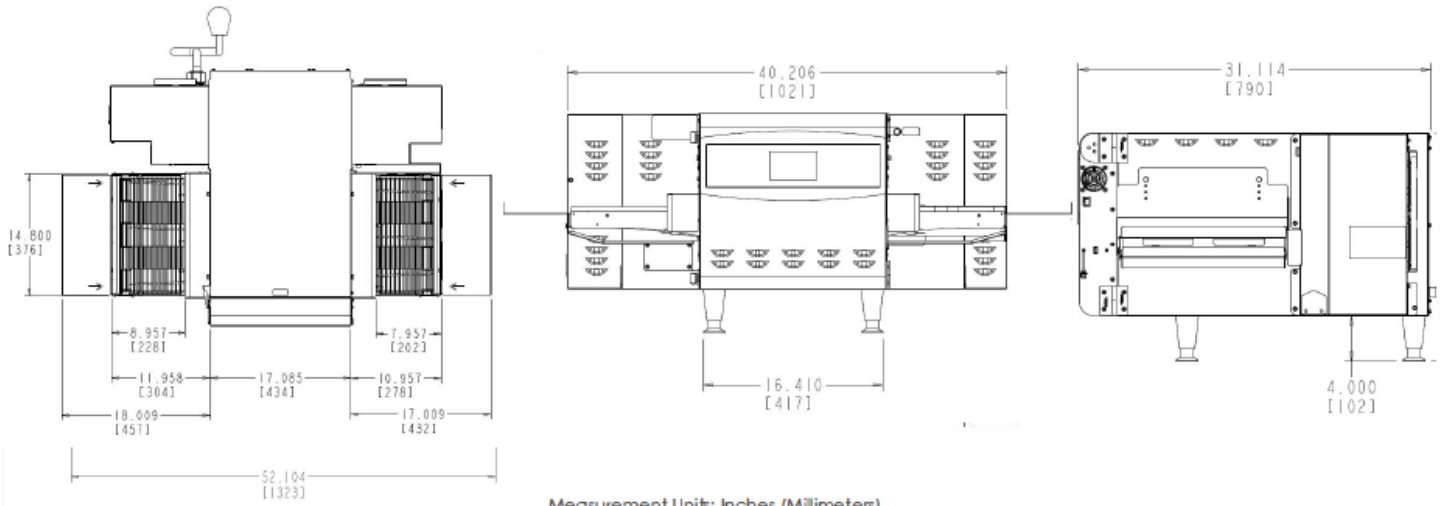


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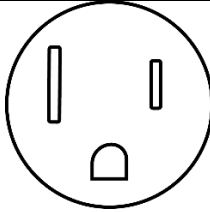
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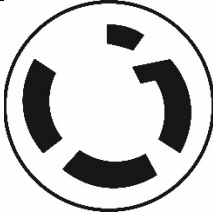


The Conveyor 1400 Oven



ELECTRICAL SPECIFICATIONS

Model Number	C1400	
Temperature	82-550 °F	28-288° C
Voltage	208-240 VAC	 NEMA 6-50
Watts	10.8 kw	
Amperage	41-45	
Phase	1	
Frequency	60 Hz	
Cord Length	72"	

Model Number	C14003PH	
Temperature	82-550 °F	28-288° C
Voltage	208-240 VAC	 NEMA L15-30
Watts	10.8 kw	
Amperage	23.7-26	
Phase	3	
Frequency	60 Hz	
Cord Length	72"	

DIMENSIONS		
Height	16.24"	412 mm
With Legs	20.24"	514 mm
Width	40.21"	1021 mm
Depth	31.05"	789 mm
Weight	180 lbs.	82 kg
Minimum Clearance	0" Top	0 mm Top
	1" Back	25 mm Back*
	0" Side	0 mm Side

CAVITY DIMENSIONS		
Height	3.5"	89 mm
Width	17"	434 mm
Depth	14.6"	371 mm
SHIPPING SIZE		
Cube (LxWxH)	55x34x31"	1400x860x790 mm
Shipping Weight	250 lbs.	113 kg
Freight Class	200	
Point of Origin	Sturgeon Bay, Wisconsin, USA	

*If units are stacked, 6" (152 mm) back clearance needed

**Ovention, Inc. reserves the right to make technical improvements



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