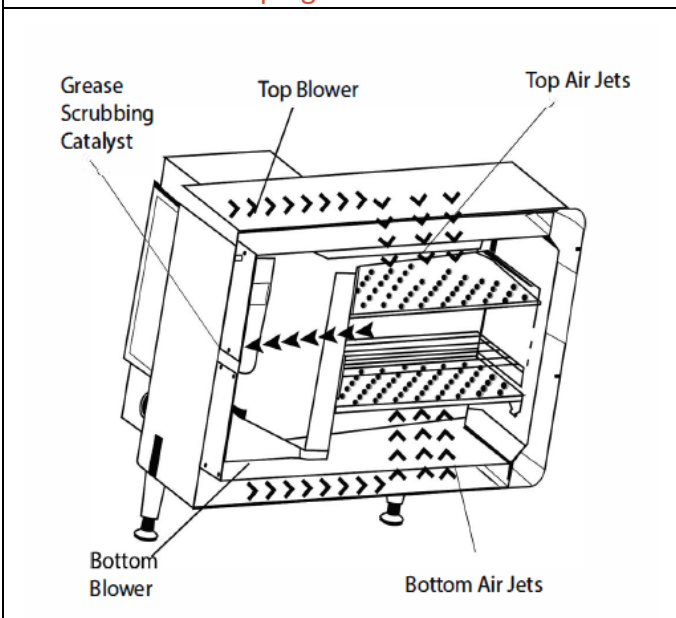




## The Conveyor 1400



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



<h3>STANDARD FEATURES</h3> <ul style="list-style-type: none"> <li>✓ Independently controlled top and bottom blowers with speeds up to 567 CFM (ft<sup>3</sup>/min)</li> <li>✓ Quiet work environment - maximum (dB) of 70</li> <li>✓ Reduced energy consumption (documentation available)</li> <li>✓ Less impact on HV AC costs (documentation available)</li> <li>✓ Precision Impingement™ utilizes hot air for a fast, high- quality cook without microwaves</li> <li>✓ Warranty - 1 year parts and labor</li> <li>✓ Includes (2) 6.5" end stops</li> </ul>
<h3>OPERATION</h3> <ul style="list-style-type: none"> <li>✓ Intuitive, one-touch display</li> <li>✓ Easy to program up to 36 conveyor presets</li> <li>✓ Operationally friendly with front screen</li> <li>✓ USB port - upload and download recipes, view cook logs, diagnostic mode</li> </ul>
<h3>PERFORMANCE</h3> <ul style="list-style-type: none"> <li>✓ Cook 50 pizzas per hour in conveyor mode (10" pie, product dependent)</li> <li>✓ Fits up to 14" pizza a or a full-size sheet pan</li> <li>✓ Grill, roast, bake, steam, broil, and air fry</li> <li>✓ Use any oven-safe pans. Specialty pans available</li> </ul>
<h3>CONSTRUCTION</h3> <ul style="list-style-type: none"> <li>✓ 304 stainless steel interior</li> <li>✓ 430 stainless steel exterior</li> <li>✓ Easy to clean design (filters and jet plates are dishwasher safe)</li> </ul>
<h3>VENTILATION</h3> <ul style="list-style-type: none"> <li>✓ No hood system required*</li> <li>✓ cUL listed for operation without a Type 1 hood in accordance with EPA 202 test</li> <li>✓ Listed for multiple stacking configurations</li> <li>✓ Performs 2.5X better than the required UL</li> </ul> <p>*Type 2 hood necessary if HVAC cannot accommodate thermal load</p>

**PROUDLY MADE IN THE USA**



**Short Form Specification:** Provide Ovention Conveyor 1400 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, 208-240v/60hz/3-ph NEMA 15-50P, USB menu upload capability, internal catalytic filtration, 4" adjustable height legs, cUL listed, Made in USA.

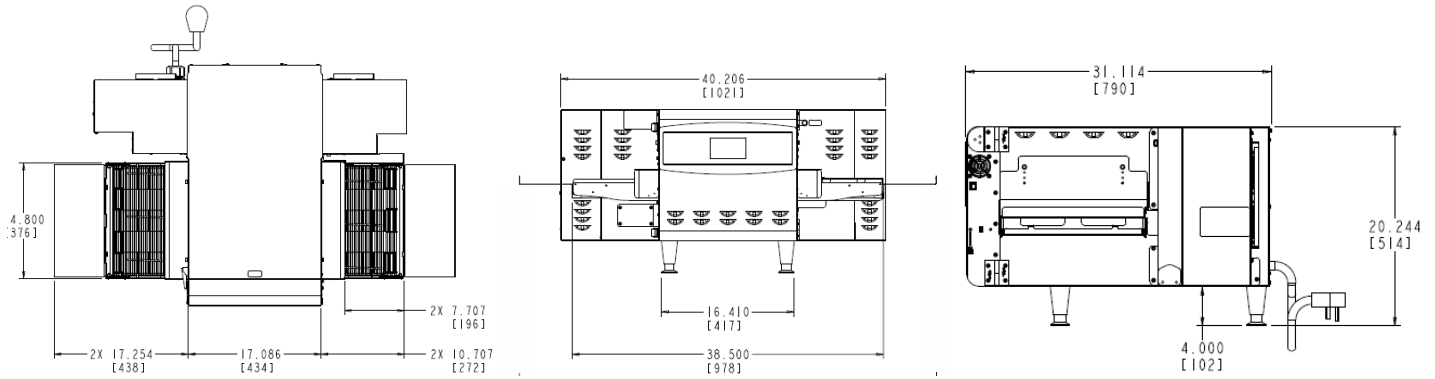


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# The Conveyor 1400 Oven



Inches [millimeters]

## ELECTRICAL SPECIFICATIONS

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

<b>Model Number</b>	C1400CSA	
<b>Temperature</b>	82-550 °F	28-288° C
<b>Voltage</b>	208-240 VAC	 NEMA 15-50
<b>Heater Watts</b>	10.8 kW	
<b>Amperage</b>	23.7-26	
<b>Phase</b>	3 ph	
<b>Frequency</b>	60 Hz	
<b>Cord Length</b>	72"	1829 mm

## CAVITY DIMENSIONS\*\*

<b>Height</b>	3.5"	89 mm
<b>Width</b>	17"	434 mm
<b>Depth</b>	14.6" [14"]	371 mm [356 mm]

## SHIPPING INFORMATION

<b>Cube (LxWxH)</b>	55x34x31"	1400x860x790 mm
<b>Shipping Weight</b>	250 lbs.	113 kg
<b>Freight Class</b>	175	
<b>Point of Origin</b>	Sturgeon Bay, Wisconsin, USA	

\*If units are stacked, 6" (152 mm) back clearance needed  
 \*\* Measurements: actual [useable] dimensions  
 \*\*Ovention, Inc. reserves the right to make technical improvements



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