

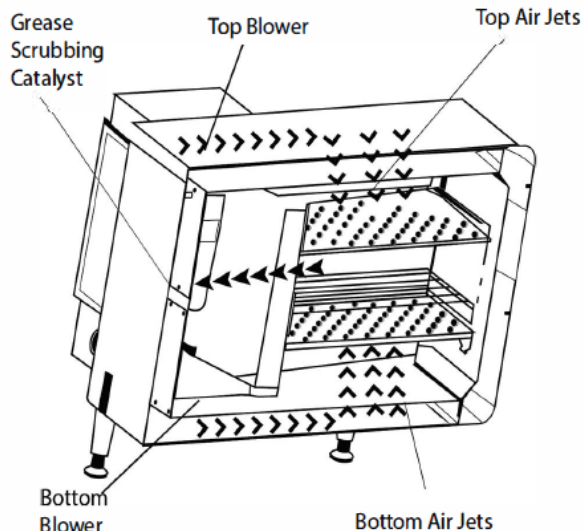


The Conveyor 1400



MORE AIR= BETTER QUALITY, FASTER

Patented air flow technology means 3x more air than traditional impingement.



STANDARD FEATURES

- ✓ Independently controlled top and bottom blowers with speeds up to 567 CFM (ft³/min)
- ✓ Quiet work environment - maximum (dB) of 70
- ✓ Reduced energy consumption (documentation available)
- ✓ Less impact on HVAC costs (documentation available)
- ✓ Precision Impingement™ utilizes hot air for a fast, high- quality cook without microwaves
- ✓ Warranty - 1 year parts and labor
- ✓ Includes (2) 6.5" end stops

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 50 pizzas per hour in conveyor mode (10" pie, product dependent)
- ✓ Fits up to 14" pizza or a full-size sheet pan
- ✓ 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
 - ✓ Listed for multiple stacking configurations
 - ✓ Performs 3X 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 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/41-45 amps NEMA 6-50p; 23.7-26 amps, NEMA L15-30P, USB menu upload capability, internal catalytic filtration, 4" adjustable height legs, UL listed, ANSI/NSF 4, Made in USA.

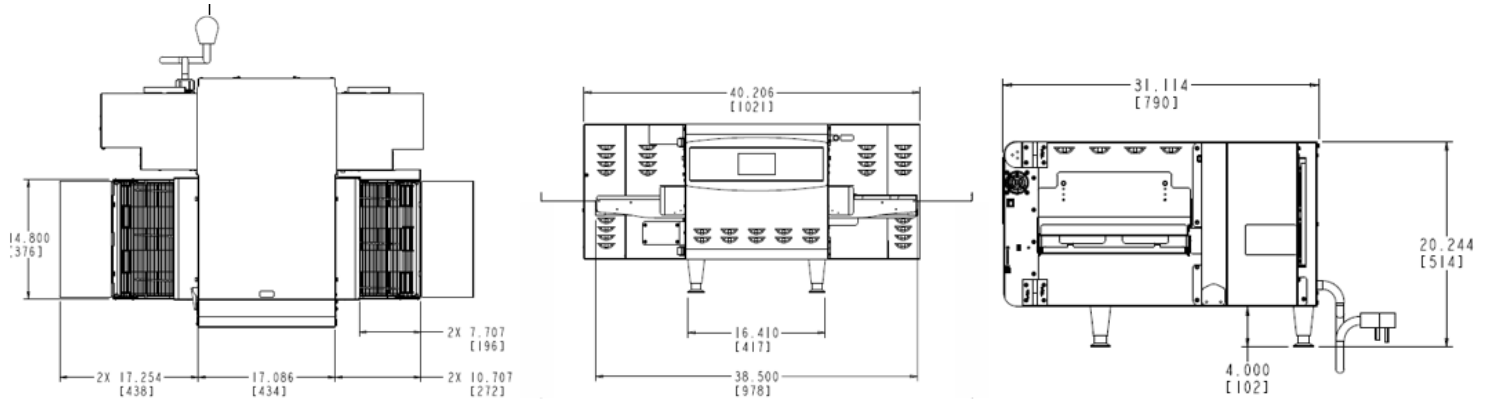


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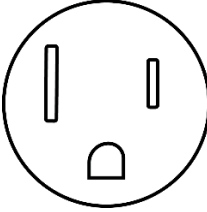


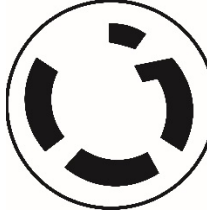
The Conveyor 1400 Oven



Inches [millimeters]

ELECTRICAL SPECIFICATIONS

| Model Number | C1400 | |
|--------------|-------------|---|
| Temperature | 82-550 °F | 28-288° C |
| Voltage | 208-240 VAC |  NEMA 6-50 |
| Heater 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 |
| Heater 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" [14"] | 371 mm [356 mm] |

SHIPPING SIZE

| | | |
|-----------------|------------------------------|-----------------|
| Cube (LxWxH) | 55x34x31" | 1400x860x790 mm |
| Shipping Weight | 250 lbs. | 113 kg |
| Freight Class | 175 | |
| Point of Origin | 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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