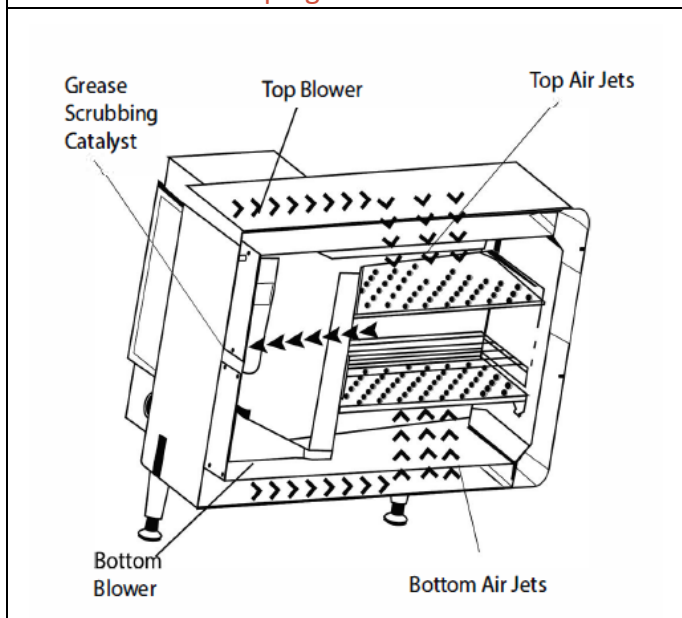




## The Conveyor 1400



**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 HV AC 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 a 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, USB menu upload capability, internal catalytic filtration, 4" adjustable height legs, CE listed, 230/400 WYE/50hz/3ph, IEC 60309 3P+N+PE 16A, ANSI/NSF 4, Made in USA.

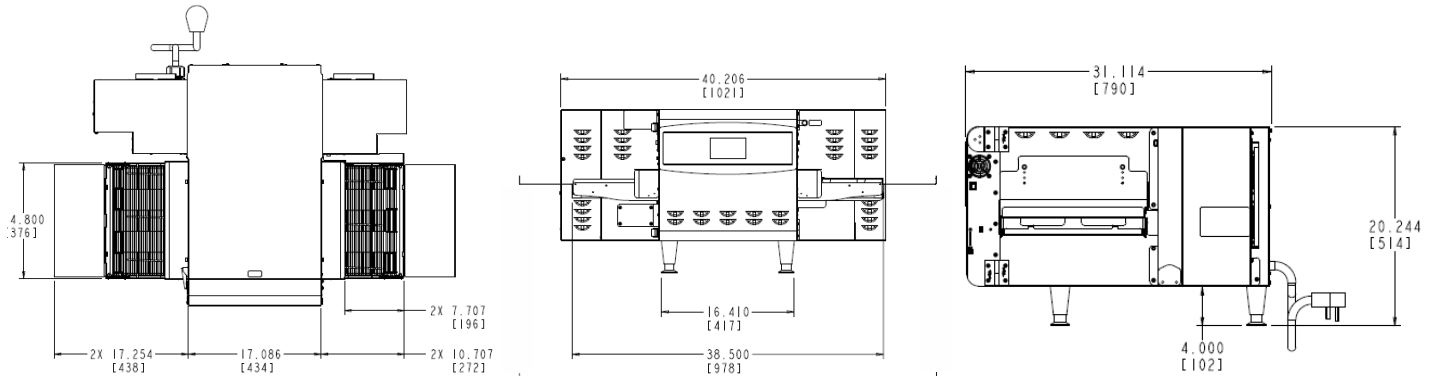


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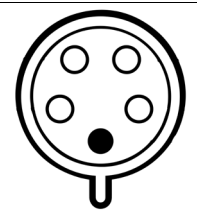
# The Conveyor 1400 Oven



Inches [millimeters]

## ELECTRICAL SPECIFICATIONS

<b>Height</b>	16.24"	412 mm	<b>Model Number</b>	C1400	
<b>With Legs</b>	20.24"	514 mm	<b>Temperature</b>	82-550 °F	28-288° C
<b>Width</b>	40.21"	1021 mm	<b>Voltage</b>	230/400 WYE	
<b>Depth</b>	31.05"	789 mm	<b>Heater Watts</b>	10.8 kW	
<b>Weight</b>	180 lbs.	82 kg	<b>Amperage</b>	15	
<b>Minimum Clearance</b>	0" Top	0 mm Top	<b>Phase</b>	3 ph	
	1" Back	25 mm Back*	<b>Frequency</b>	50 Hz	
	0" Side	0 mm Side	<b>Cord Length</b>	72"	1829 mm



IEC 60309  
3P+N+PE 16A

## 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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