

# OVENTION CONVEYOR OVEN

## FLEXIBILITY IN BOTH KITCHEN AND FRONT-OF-HOUSE INSTALLATIONS

Superior cooking control, small footprint, low heat escape, and option for hood-less installation make this the right choice for operators looking for a high-throughput conveyor oven.

### SUPERIOR COOKING CONTROL:

- Precision Impingement™ technology utilizes hot air for fast, consistent and high quality cooking
- Develop custom cook settings and split belt options available for even more cooking possibilities

### OPERATOR FRIENDLY:

- Removable crumb trays and interchangeable dishwasher safe jet plates make it easy to clean
- Intuitive one-touch display provides easy temperature adjustments, 36 unique cook settings, and easily accessed on the front of the oven



### FLEXIBLE MENU OPTIONS:

- Grill, Roast, Bake, or Air-Fry with ease
- Adjustable door panels on each side of the oven can be used to customize chamber opening height

### VENTLESS OVENS:

- Certified for ventless operation, offering flexibility that saves you space and money on installation
- Multiple ventless stacking configurations available

## THE MOST OPERATOR-FRIENDLY CONVEYOR IS AVAILABLE IN THREE SIZES



### C1400:

Single 14" belt conveyor cooks from left-to-right or right-to-left



### C2000:

Single 20" belt conveyor (or 50/50 split) cooks from left-to-right or right-to-left



### C2600:

Three conveyor belt configurations - single 26", 50/50 split and 70/30 split

HAVE QUESTIONS ABOUT THIS REVOLUTIONARY OVEN?

DISCOVER MORE AT [OVENTIONOVENS.COM](http://OVENTIONOVENS.COM)  
OR CALL (855) 298-OVEN

**OVENTION**  
THE ESSENCE OF COOKING™