



Project _____

Item No. _____

Quantity _____

Conveyor C1400

EXTERIOR CONSTRUCTION

- 430 Stainless Steel exterior
- Cool-to-touch exterior, all surfaces below 50°C
- 4-inch adjustable legs (included)
- Front-facing color 5-inch touchscreen display

INTERIOR CONSTRUCTION

- 17-inch fully insulated 304 stainless steel cook chamber
- Patented top and bottom stainless steel triple-layer impingement jet plates
- Easy to clean design with dishwasher safe jet plates

STANDARD FEATURES

- Integral recirculating catalytic converter for UL listed ventless operation
- Intuitive front-facing touch control can store up to 36 recipes
- Self-diagnostics for monitoring oven components and performance
- Smart Voltage Sensor Technology* manages variances in 208 & 240 VAC operations
- Power Save mode for energy conservation
- High visibility countdown timer
- Independently controlled top and bottom Precision Impingement® air with variable-speed recirculation
- 38.5-in L x 14.8-in W conveyor belt assembly accommodates up to 14-inch pizzas
- Left or right feed conveyor belt direction changeable with control settings
- Includes two 6.5-inch conveyor extensions
- Stackable up to 3-high (stacking kit required)†
- External easy-access air filtration
- 6-ft cord and plug
- 1 year Parts and Labor Warranty
- Productivity: www.ventionovens.com/pizza-calculator-yield-per-hour

STANDARD OPTIONS & ACCESSORIES

- Stacking kit for double stack assembly (OVNTN-STK-10)
- Stacking cart kit for triple stack assembly (OVNTN-STK-15)
- Optional remote mountable control module with 10-ft cord
- Dozens of other accessory options available

CERTIFICATIONS



This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

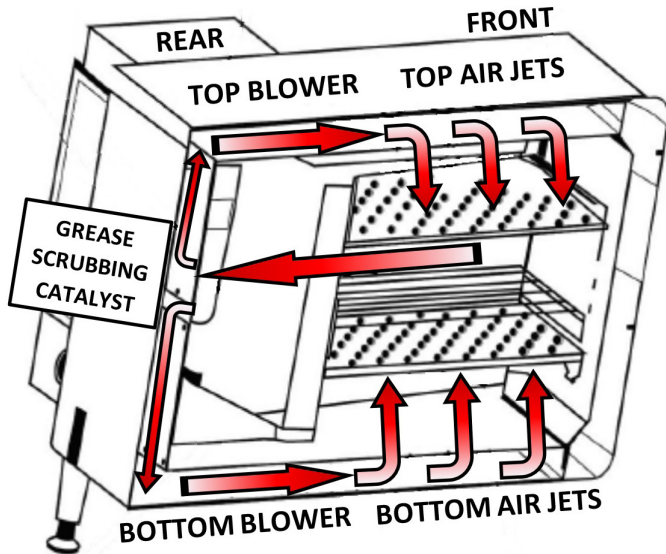
* Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the product specifications.

† Ventless certification is for all food items except for foods classified as “fatty raw proteins”. Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements. Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes, please email connect@ventionovens.com.



CONVEYOR C1400

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

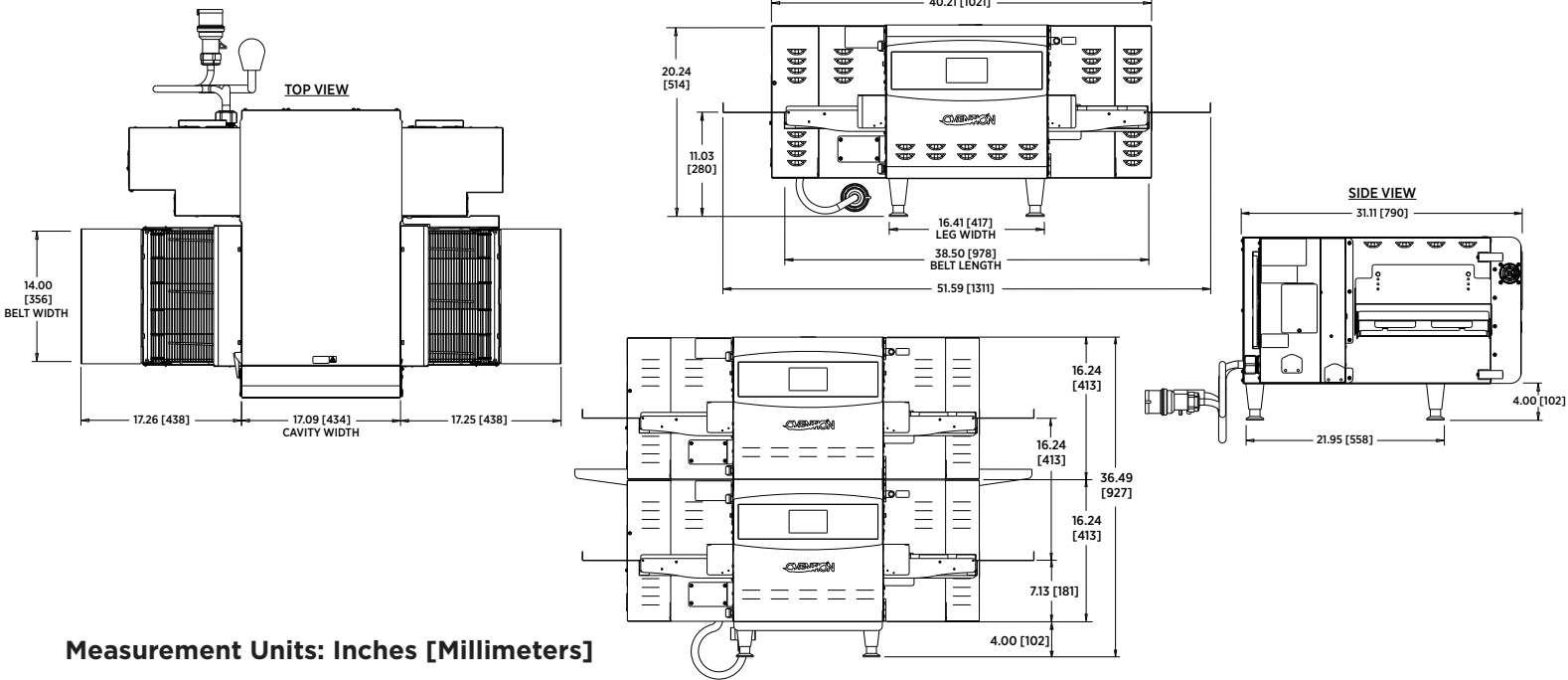


VENTLESS OPERATION DETAILS†

- UL (KNLZ) listed for ventless operation
- EPA 202 test, 8 hrs:
 - Qty (426) 12” pepperoni pizzas = 2.01 mg/m³
 - Ventless Requirement: < 5.00 mg/m³
- Internal catalytic filtration to limit smoke, grease, and odor emissions

See ventionovens.com/patents for a complete list of applicable U.S. and international patents





Measurement Units: Inches [Millimeters]

DIMENSIONS		
HEIGHT	20.24"	514 mm
WIDTH	51.59"	1311 mm
DEPTH	31.11"	790 mm
WEIGHT	180 lb.	82 kg
CAVITY DIMENSIONS		
HEIGHT	3.5"	89 mm
WIDTH	17"	434 mm
DEPTH	14.6"	371 mm
MINIMUM CLEARANCE		
LEFT/RIGHT/BACK	1/1/1"*	25/25/25mm*
SHIPPING INFORMATION		
CUBE (LxWxH)	55 x 34 x 31"	1400 x 860 x 790mm
SHIPPING WT.	250 lb.	113 kg
FREIGHT CLASS	175	
POINT OF ORIGIN	Sturgeon Bay, WI, USA	

ELECTRICAL SPECIFICATIONS			
US 1-ph	208-240 VAC, 60 Hz, 1-ph, 41/45 Amps, UL, NEMA 6-50P and cord - standard	Max Power: 11.4kW Heater Power: 10.8kW	 NEMA 6-50
US 3-ph	208-240 VAC, 60 Hz, 3-ph, 23.7/26 Amps, UL, NEMA L15-30P and cord		 L15-30P
US/CANADA 3-ph	208 VAC, 60 Hz, 3-ph, 23.7/26 Amps, cULus, NEMA 15-50P and cord		 NEMA 15-50
INTERNATIONAL 3-ph	230-400 VAC WYE, 50/60 Hz, 3-ph, 15.8 Amps, IEC 60309 3P+N+PE, 16A (not CE approved)		 IEC 60309 3P+N+P
SHORT FORM SPECIFICATIONS			

Provide Ovention Conveyor C1400 Ventless Precision Impingement Oven, Rapid Cook, countertop, one 38.5" long x 14.8" wide belt, 17" cook chamber, triple-layer impingement jet plates, touchscreen display, built-in self-diagnostics, USB menu upload, smart voltage sensor technology, cool to touch 430 ss exterior, 304 ss interior, two 1/3 HP variable speed motors, internal catalytic filtration, 4" adjustable legs, Made in USA, cULus, UL EPH Classified, ANSI/NSF 4.

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

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Ovention® exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.