Item #: 177CVROV14RB Project: Qty: _____ Date: _____ Approval: _____

Avantco CNVYOV14B Countertop Conveyor Oven with 14" Belt - 208V, 3600W

Item #177CVROV14RB

EQUIPMENT



CE

Technical Data

| Length | 36 1/2 Inches |
|---------------------------|-------------------|
| Width | 20 Inches |
| Height | 19 1/4 Inches |
| Belt Length | 33 2/5 Inches |
| Cooking Chamber Length | Compact |
| Belt Width | 14 Inches Slim |
| Cooking Area Width | 14 Inches |
| Full Width | 30-42 Inches |
| Cooking Area Depth | 17 3/4 Inches |
| | |

Features

- Independently controlled top and bottom heating elements for more controlled cooking
- Durable and easy-to-clean stainless steel construction
- 7 belt speed settings accommodate a wide range of baking, toasting, and melting needs
- Increased labor savings due to quick cooking times with consistent results
- Adjustable heat shield can be raised or lowered depending on the height of the • dish

Certifications









| Tech | nical | Data |
|------|-------|------|
| | | |

| Full Depth | 16-22 Inches | |
|---------------------|------------------|--|
| Cooking Area Height | 3 3/16 Inches | |
| Amps | 17.31 Amps | |
| Hertz | 60 Hz | |
| Voltage | 208 Volts | |
| Wattage | 3600 Watts | |
| Control Type | Manual | |
| Conveyor Speed | 2.5 - 18 Minutes | |
| Deck Style | Wire Rack | |
| Heating Source | Radiant | |
| Heating Style | Radiant | |
| Installation Type | Countertop | |
| Material | Stainless Steel | |
| Pizza Size | 14 Inches | |
| Plug Type | NEMA 6-20P | |
| Power Type | Electric | |
| Туре | Conveyor Ovens | |

Notes & Details

Toast sandwiches, melt cheese, and finish pizzas and flatbreads to perfection with the Avantco countertop conveyor oven! With heating elements engineered to ensure even toasting and browning, this oven is a must for sandwich shops, cafes, diners, and pizzerias. This oven includes a 14" belt that is perfect for low- to medium-volume establishments.

An adjustable heat shield can be raised or lowered so it is optimally placed for the height of the dish you're baking. For taller dishes such as a sandwich or tall plate of nachos, you can raise the shield up; while for pizzas and flatbreads you can lower it so as much heat is retained as possible. The top and bottom heating elements are independently controlled. This allows you the option of only heating the bottom or tops of dishes, depending on what kind of dish you're baking.

For even more flexibility, this unit has 7 different belt speeds to accommodate various finishing and toasting time requirements. The crumb tray is detachable and can easily be removed for emptying and cleaning. Constructed of durable stainless steel, this oven is durable and simple to clean. The exterior remains cool to the touch to prevent any accidental burns. This unit requires a 208V electrical connection for operation.

Please note: This unit is not ideal for cooking raw items, dough, or toppings.

A WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.