



FLEXIBILITY IN BOTH KITCHEN AND FRONT-OF-HOUSE INSTALLATIONS

Superior cooking control, ease of use, small footprint and stackable, 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.

- Ventless certified, offering flexibility
- Small footprint and designed to fit in any space, front-of-house or in the kitchen
- **C1400:** 17 12" pizzas/hour Approved Setting: 5:00, 530°F, 53% Top Blower, 63% Bottom Blower
- **C2600:** 34 12" pizzas/hour Approved Setting: 5:00, 535°F, 53% Top Blower, 65% Bottom Blower



OPERATOR FRIENDLY

Innovative design for busy kitchens.

- Easy to clean with removable crumb trays and interchangeable dishwasher-safe jet plates
- Front-of-unit, easy-access digital touchscreen controls
- Display provides easy temperature adjustments and 36 unique cook settings



SIMPLE INSTALLATION

Simple, easy plug-and-play installation.

- Easy installation with lightweight, 180-pound oven and only four parts to assemble (end stops and crumb trays)
- Ships with legs attached
- One-oven installation = plug in and cook. Two-oven stack installation in 15 minutes.



LOW OPERATIONAL COSTS

The Ovention Advantage

- Expenses are low with less electrical usage and less heat output
- Belt stretch covered under warranty for the first year





SERVICE AND SUPPORT

We will work with your local service providers to get you the best and quickest service possible.

- Over 450+ service locations with over 2,700+ service technicians nationwide
- Industry-leading response times
- Dedicated to field support aligned to Hatco Service



FEATURES AND BENEFITS

Quiet, stackable, and extra accessories and parts available.

- C1400: 66 dB
TurboChef 2020: 79 dB
Lincoln Conveyor: 74 dB
- Ventless stackable up to two high, stackable up to three high with hood
- Custom extensions included



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