

Item #: 177CVROV10RA Project: _____

Qty: _____ Date: _____ Approval: _____



Avantco CNVYOV10A Countertop Conveyor Oven with 10 1/2" Belt - 120V, 1700W

Item #177CVROV10RA



Technical Data

Length	36 1/2 Inches
Width	17 Inches
Height	19 1/4 Inches
Belt Length	33 2/5 Inches
Cooking Chamber Length	Compact
Belt Width	10 1/2 Inches
Cooking Area Width	10 1/2 Inches
Full Width	30-42 Inches
Cooking Area Depth	17 3/4 Inches
Full Depth	16-22 Inches
Cooking Area Height	3 3/16 Inches
Amps	14.16 Amps
Voltage	120 Volts
Wattage	1700 Watts
Control Type	Manual
Conveyor Speed	2.5 - 20 Minutes
Deck Style	Wire Rack
Heating Source	Radiant
Heating Style	Radiant
Installation Type	Countertop
Material	Stainless Steel
Maximum Temperature	350 Degrees F
Pizza Size	10 Inches
Plug Type	NEMA 5-15P
Power Type	Electric
Temperature Range	120 - 350 Degrees F
Type	Conveyor Ovens

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



5-15P



ETL US

Avantco Equipment



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 10 1/2" 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 120V electrical connection for operation.

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

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