



Item #: 177CNVROV10A Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco Equipment 177CNVROV10A Countertop Ventless Radiant Electric Conveyor Oven with 10 1/2" Wide Belt - 120V, 1,880W

Item #177CNVROV10A



Technical Data

Width	40 5/8 Inches
Depth	17 Inches
Height	19 5/16 Inches
Belt Length	36 1/2 Inches
Belt Width	10 1/2 Inches Slim
Amps	15.7 Amps
Hertz	60 Hz
Voltage	120 Volts
Wattage	1880 Watts

Features

- Durable stainless steel housing and heating elements
- 10 1/2" wide conveyor belt with variable speed control
- Independent top and bottom variable radiant heat control
- Adjustable cooking chamber opening maintains chamber temperature
- Ventless countertop unit for toasting / melting, finishing entrees, and reheating; 120V

Certifications



ETL, US & Canada



ETL Sanitation



5-20P

Avantco Equipment



Technical Data

Application	Entry Level Ovens
Control Type	Simple
Features	Adjustable Legs Ventless
Heating Source	Radiant
Installation Type	Countertop
Plug Type	NEMA 5-20P
Power Type	Electric
Style	Conveyor
Type	Conveyor Ovens

Notes & Details

Improve efficiency with this Avantco Equipment countertop radiant electric conveyor oven! Crafted with durable stainless steel housing and heating elements, this oven is built to withstand the demands of busy food service environments. The 10 1/2" wide conveyor belt features a variable speed control, allowing you to adjust cooking times to achieve the perfect results for a wide range of dishes. Plus, the adjustable cooking chamber opening helps maintain chamber temperature, providing reliable and consistent cooking results! This ventless unit allows the end user to operate without having to sacrifice valuable hood space.

Enjoy precise control over your cooking process with independent top and bottom variable radiant heat control. This feature ensures that your food is cooked evenly and to perfection every time. Ideal for toasting sandwiches, melting cheese, finishing entrees, and reheating pizza or other pre-cooked food product, this oven is perfect for restaurants, cafes, and pizzerias. With a countertop design, it is a versatile addition to any commercial kitchen seeking to save space and streamline their cooking processes! This unit requires a 120V electrical connection for operation.

This unit should not be used to cook raw food product.

⚠ WARNING: This product can expose you to chemicals including Bisphenol A (BPA), 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.