

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

Cookline OV14 Countertop Conveyor Oven with 14" Belt - 240V, 3600W

FEATURES

- Durable stainless steel construction
- Independent top and bottom heating control
- 4 powerful heating elements (2 top, 2 bottom)
- 7 belt speed settings
- Flexible heat shield
- Removable crumb tray
- Infrared conveyor oven
- On/off power switch
- Independent top and bottom heating elements
- Cooking area: 14" x 17.7" x 3.15"
- Belt width: 13.7"
- Belt length: 57.5"
- Detachable feeding tray



USR Brands Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

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TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	41"L x 20.6"D x 19"H
Cooking Area Dimensions	14"L x 17.7"D x 3.15"H
Packaging Dimensions	36"L x 26"D x 20"H
Unit Weight	64 lb.
Shipping Weight	76 lb.

ELECTRICAL

Volts	240
Hertz	60
Phase	1
Wattage	3600W
Amps	15
Plug Type	NEMA 6-20P

COOKING

Control Type	Manual
Heating Source	Radiant
Belt Length (Total)	57.5"
Belt Width	13.7"
Max. Pizza Size	14"
Capacity (Pizza per Hour)	16pcs - 14"
	19pcs - 12"
	25pcs - 9"
Max. Temperature	500°F
Temperature Range	158 - 500°F

CONSTRUCTION

Material	Stainless Steel
Number of Legs	4
Pull Out Tray	Yes

TECHNICAL DRAWING

MODEL: OV14
MFR MODEL: CP-140IR

