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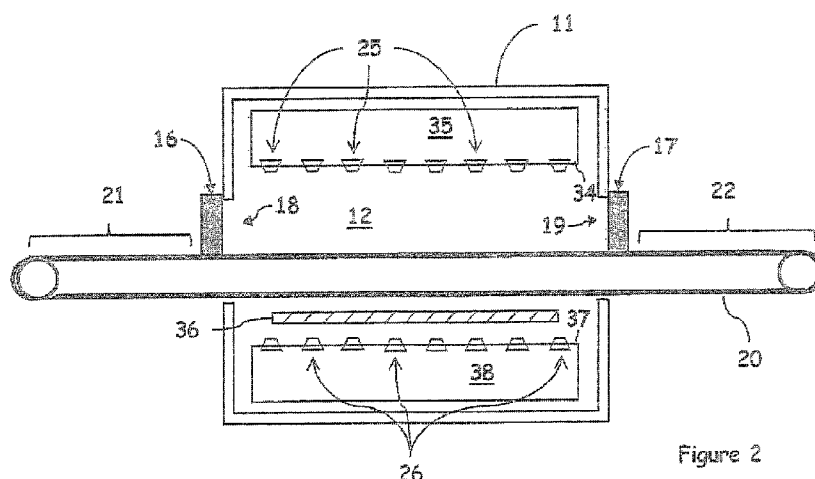


Figure 2

(57) Abstract: A conveyor oven is disclosed. The conveyor oven includes a housing, a conveyor belt, a first and second doors, and a heat source. The housing includes a cavity and a first and second openings. The conveyor belt is configured to receive and transport food items in and out of the cavity through the first and second openings. The conveyor belt includes a loading section and an unloading section for food. The first and second doors cover first and second openings, respectively, in order to prevent heat within the cavity from escaping through the first and second openings during operation. Configured to provide different cooking times and thermal profiles to various types of food items, the heat source provides heat to the cavity for heating up any food item placed on a portion of the conveyor belt located within the cavity.

