

Project: \_\_\_\_\_

Item No: \_\_\_\_\_

Quantity: \_\_\_\_\_

## The Shuttle® 2000-1PH Oven



### STANDARD FEATURES

- Two ovens in one at the press of a button (see performance: conveyor mode and shuttle mode)
- Independently controlled top and bottom blowers w/ speeds up to 741 CFM (ft<sup>3</sup>/min)
- Quiet work environment – maximum (dB) of 69
- Cool-to-the-touch exterior
- Reduced energy consumption (documentation available)
- Less impact on HVAC costs (documentation available)
- Precision Impingement™ utilizes hot air for a fast, high-quality cook without microwaves
- Load and unload food automatically
- Warranty - 1 year parts and labor
- Includes (2) 3.5" end stops. Larger extensions available to accommodate a full-size sheet Pan

### OPERATION

- Dual touch screen display with security passcode
- Holds up to 1,000 multistage recipes
- USB port – upload and download recipes, view cook logs, diagnostic mode

### PERFORMANCE

- Cook 80 pizzas per hour in conveyor mode (10" pie, product dependent)
- Conveyor mode: fits up to 18" pizza, half size sheet pan vertically and full size sheet pan horizontally
- Doors stay open – same throughput as a high-performance conveyor during peak periods
- Shuttle mode: fits up to 16" pizza/ half size sheet pan
- FlexTemp technology changes cavity temperature by up to +/- 20°F between cook cycles
- Grill, roast, bake, steam, broil, and fry
- Use any oven-safe pans. Specialty pans available

### CONSTRUCTION

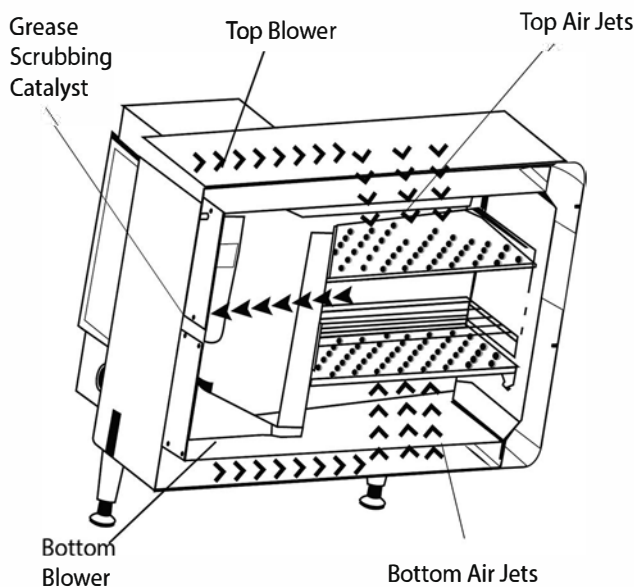
- 301 stainless steel interior
- 430 stainless steel exterior
- Easy to clean design (filters and jet plates are dishwasher safe)

### VENTILATION

- UL listed for operation without a Type 1 hood in accordance with EPA 202 test
- UL listed for multiple stacking configurations
- Performs 2.5x better than the required UL grease emission standard

### MORE AIR = BETTER QUALITY, FASTER

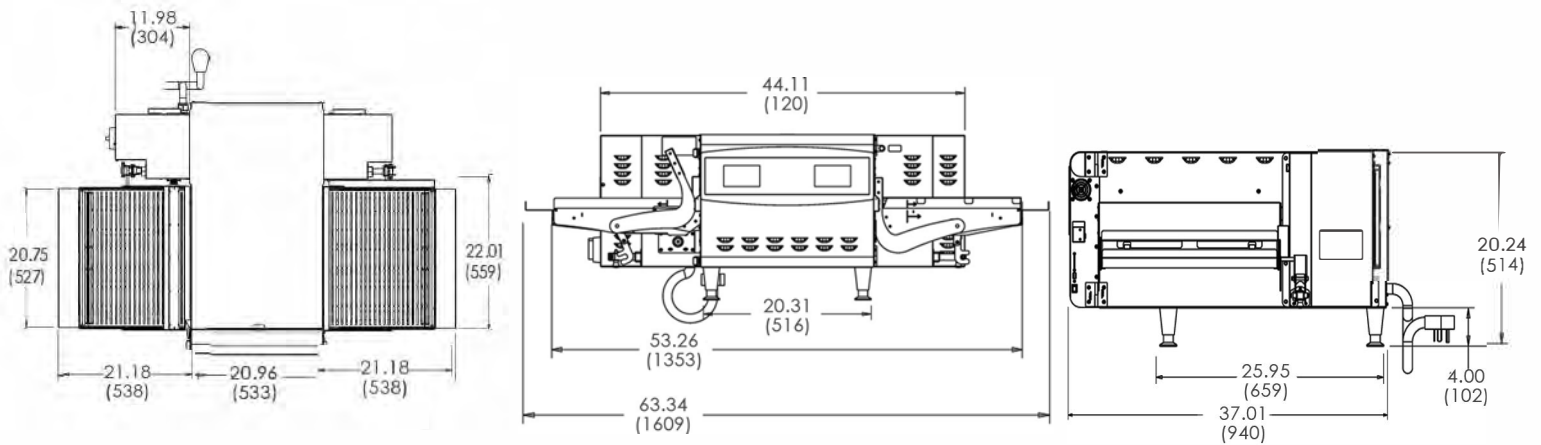
Patented air flow technology means 3x more air than traditional impingement.



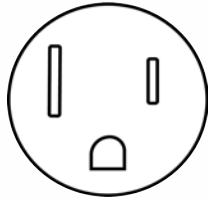
**PROUDLY MADE IN THE USA**



## The Shuttle® 2000-1PH Oven



Measurement Units: Inches (Millimeters)

DIMENSIONS			ELECTRICAL SPECIFICATIONS		
Height	16.24"	413 mm	Temperature Range	82-550°F	28-288°C
With Legs	20.24"	514 mm	Voltage	208/240 VAC	 <p>NEMA 6-50</p>
Width	53.26"	1353 mm	Watts	9.2 kW/11.8 kW	
Depth	37.01"	940 mm	Amperage	44/49 Amp	
Weight	240 lbs.	108.9 kg	Phase	1 ph	
Minimum Clearance	0" Top	0 mm Top	Frequency	60Hz	
	2" Back	51 mm Back	Cord Length	72"	1829 mm
	0" Side	0 mm Side	<b>SHIPPING SIZE</b>		
<b>OVEN CAVITY DIMENSIONS</b>			Cube (L x W x H)	68" x 41" x 31"	1727 mm x 1041 mm x 787 mm
Height	3.5"	89 mm	Shipping Weight	338 lbs.	153.3 kg
Width	20"	508 mm	Freight Class	175	
Depth	21"	533 mm	FOB	Sturgeon Bay, Wisconsin, USA	

\*If units are stacked, 6" (152 mm) back clearance needed

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