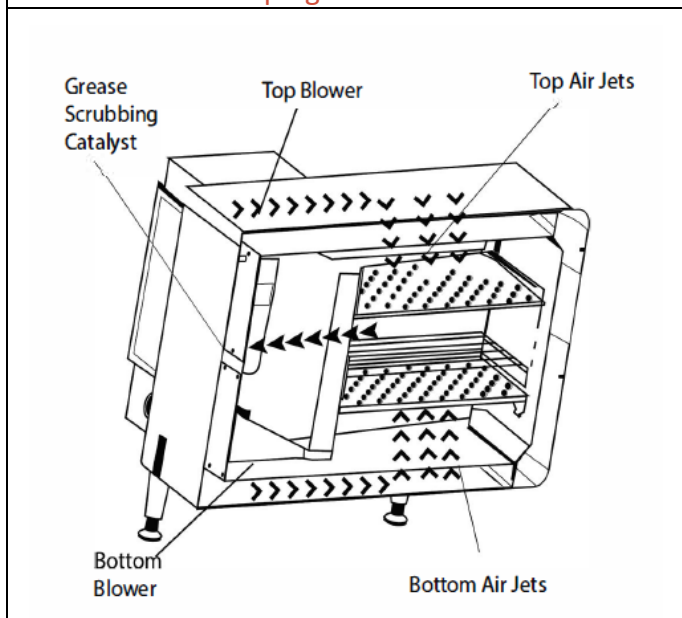




The Conveyor 2000



MORE AIR= BETTER QUALITY, FASTER
 Patented air flow technology means 3x more air than traditional impingement.



STANDARD FEATURES

- ✓ Independently controlled top and bottom blowers with speeds up to 741 CFM (ft³/min)
- ✓ Quiet work environment - maximum (dB) of 72
- ✓ Reduced energy consumption (documentation available)
- ✓ Less impact on HV AC costs (documentation available)
- ✓ Precision Impingement™ utilizes hot air for a fast, high- quality cook without microwaves
- ✓ Warranty - 1 year parts and labor
- ✓ Includes (2) 6" end stops. Larger extensions available to accommodate a full-size sheet pan

OPERATION

- ✓ Intuitive, one-touch display
- ✓ Easy to program up to 36 conveyor presets
- ✓ Operationally friendly with front screen
- ✓ USB port - upload and download recipes, view cook logs, diagnostic mode

PERFORMANCE

- ✓ Cook 120 pizzas per hour (10" pie, product dependent)
- ✓ Fits up to 20" pizza a or a full-size sheet pan
- ✓ Grill, roast, bake, steam, broil, and air fry
- ✓ Use any oven-safe pans. Specialty pans available
- ✓ 50/50 Split belt option available

CONSTRUCTION

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

VENTILATION

- ✓ No hood system required*
 - ✓ cUL listed for operation without a Type 1 hood in accordance with EPA 202 test
 - ✓ Listed for multiple stacking configurations
 - ✓ Performs 3X better than the required UL standard
- *Type 2 hood necessary if HVAC cannot accommodate thermal load

PROUDLY MADE IN THE USA



Short Form Specification: Provide Ovention 2000 Impingement™ Conveyor Oven with patented triple-layer impingement™ jet plates made of 304 stainless steel to maximize heat transfer, 741 CFM airflow, certified ventless, stackable, electric, 20" X 20" cavity, single 20.5" belt or 50/50 split belt 9.5"x9.5", easy-access digital display interface on front of unit, two 2/3HP variable-speed motors, built-in self-diagnostics, 430 stainless steel front, top, sides and back, cool touch exterior, 304 stainless steel interior, USB menu upload capability, internal catalytic filtration, 4" adjustable height legs, 3PH has 34 amps per leg, 208-240v/60hz/3-ph NEMA 15-50P; 1PH has 44-49 amps, 208-240v/60hz/1-ph, NEMA 6-50P, cUL and UL listed, ANSI/NSF 4, Made in USA.

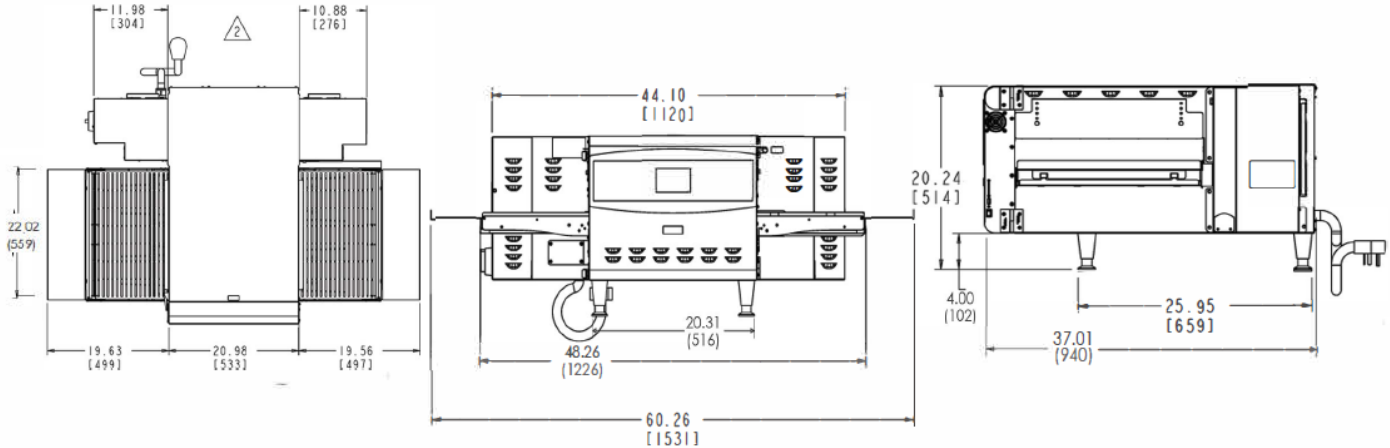


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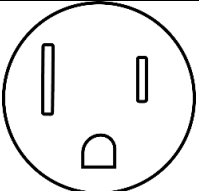


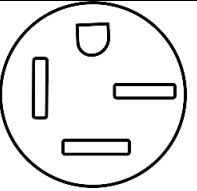
The Conveyor 2000 Oven



Measurement Units: Inches (Millimeters)

ELECTRICAL SPECIFICATIONS

Model Number	C2000CSA	
Temperature	82-525 °F	28-274° C
Voltage	208 VAC	 NEMA 6-50
Heater Watts	10 kW	
Amperage	40	
Phase	1	
Frequency	60 Hz	
Cord Length	72"	

Model Number	C20003PH	
Temperature	82-550 °F	28-288° C
Voltage	208-240 VAC	 NEMA 15-50
Heater Watts	15 kW	
Amperage	34	
Phase	3	
Frequency	60 Hz	
Cord Length	72"	

DIMENSIONS		
Height	16.24"	413 mm
With Legs	20.24"	514 mm
Width	48.26"	1226 mm
Depth	37.01"	940 mm
Weight	226 lbs.	102.5 kg
Minimum Clearance	0" Top	0 mm Top
	2" Back	51 mm Back*
	0" Side	0 mm Side

CAVITY DIMENSIONS**		
Height	3.5"	89 mm
Width	20"	508 mm
Depth	21" [20"]	533 mm [508 mm]

SHIPPING SIZE		
Cube (LxWxH)	68x41x31"	1727x1041x787 mm
Shipping Weight	338 lbs.	153.3 kg
Freight Class	175	
Point of Origin	Sturgeon Bay, Wisconsin, USA	

BELT WIDTH OPTIONS

Single	20.5"	521 mm
50/50	9.5" x 9.5"	241 x 241 mm

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

** Measurements: actual [useable] dimensions

Ovention, Inc. reserves the right to make technical improvements



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