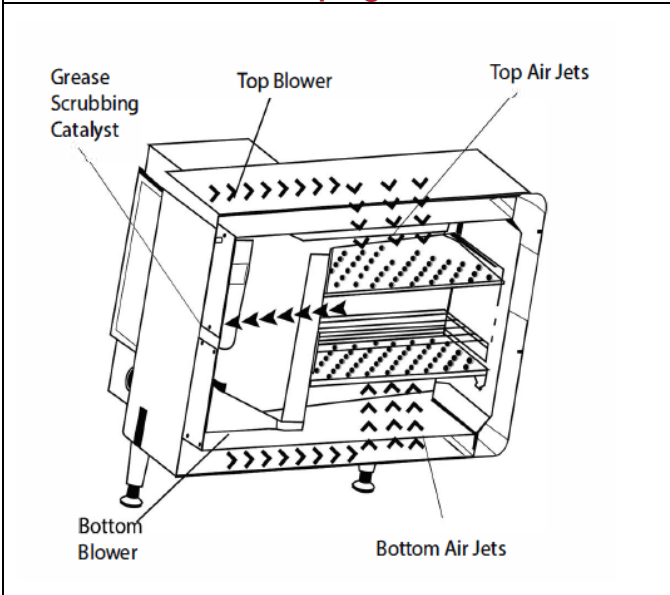




The Conveyor 2600 Oven



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

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 109 pizzas per hour in conveyor mode (12" pie, product dependent)
- ✓ Fits up to 26" pizza or a full-size sheet pan
- ✓ Grill, roast, bake, steam, broil, and air fry
- ✓ Use any oven-safe pans. Specialty pans available
- ✓ Multiple 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*
- ✓ Listed for multiple stacking configurations
- ✓ Performs 3x better than the required UL grease emissions standard

*Type 2 hood necessary if HVAC cannot accommodate thermal load



PROUDLY MADE IN THE USA

Short Form Specification SHORT FORM SPECIFICATIONS: Provide Ovention 2600 Precision Impingement™ Conveyor Oven with patented triple-layer impingement jet plates made of 304 stainless steel to maximize heat transfer, certified ventless, stackable, electric, 20" X 26" cavity (without wings), single belt 26.48", 50/50 split belt 12.5" X 12.5" belt or 70/30 split belt 17" X 8", 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, 37 amps per leg, 208-240v/60hz/3-ph, NEMA 15-50P, UL listed, cUL listed, ANSI/NSF 4, Made in USA.

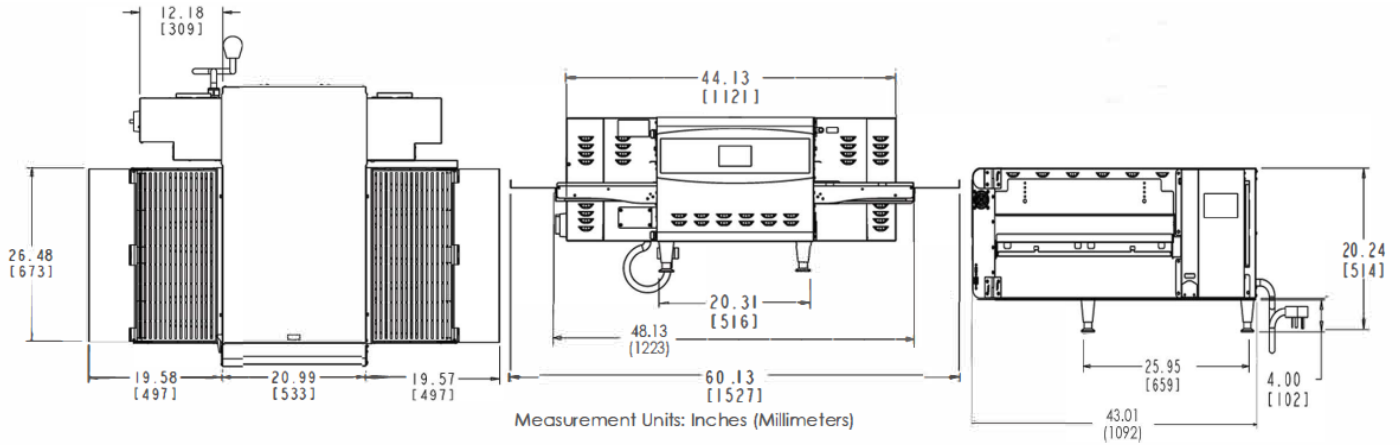


OventionOvens.com | 855.298.6836 | connect@ventionovens.com

Search Ovention to download our app.

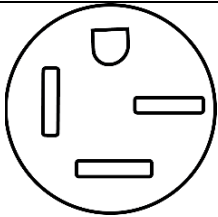


The Conveyor 2600 Oven



ELECTRICAL SPECIFICATIONS

Height	16.24"	413 mm	Model Number	C2600	
With Legs	20.24"	514 mm		Temperature	82-550 °F
Width	48.13"	1223 mm	Voltage	208-240 VAC	
Depth	43.01"	1092 mm	Heater Watts	17.4 kW	
Weight	266 lbs.	121 kg	Amperage	37	
Minimum Clearance	0" Top	0 mm Top	Phase	3 ph	
	2" Back	51 mm Back	Frequency	60 Hz	
	0" Side	0 mm Side	Cord Length	72"	1829 mm



NEMA 15-50

CAVITY DIMENSIONS*

Height	3.5"	89 mm
Width*	26.5" [26"]	508 [660] mm
Depth	21"	533 mm

SHIPPING INFORMATION

Cube (LxWxH)	61 x 49 x 32"	1550 x 1250 x 813mm
Shipping Weight	356 lbs.	161 kg
Freight Class	175	
Point of Origin	Sturgeon Bay, Wisconsin, USA	

BELT WIDTH OPTIONS

Single	26.5"	673 mm
50/50	12.5" x 12.5"	318 x 318 mm
70/30	17" x 8"	432 x 203 mm

*Actual [Usable] cavity dimensions
 ** For stacked units, a minimum of 6" back clearance needed
 ***Ovention, Inc. reserves the right to make technical improvements



OventionOvens.com | 855.298.6836 | connect@oventionovens.com

Search Ovention to download our app.

