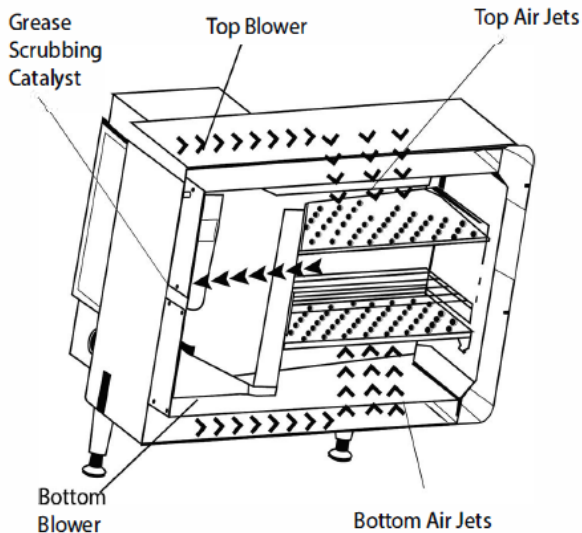




The Shuttle® 1200



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



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 567 CFM (ft³/min)
- ✓ Quiet work environment - maximum (dB) of 70
- ✓ 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
- ✓ Load and unload food automatically
- ✓ Warranty - 1 year parts and labor
- ✓ Includes (1) 2" and (1) 4" conveyor end stop

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 50 pizzas per hour in conveyor mode (10" pie, product dependent)
- ✓ Conveyor mode: fits up to 14" pizza, half-size sheet pan
- ✓ Doors stay open - same throughput as a high-performance conveyor during peak periods
- ✓ Shuttle mode: fits up to 12" pizza/ quarter-size sheet pan
- ✓ FlexTemp technology changes cavity temperature by up to +/- 20°F between cook cycles
- ✓ Grill, roast, bake, steam, broil, and air fry
- ✓ Use any oven-safe pans. Specialty pans 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 standard
- *Type 2 hood necessary if HVAC cannot accommodate thermal load

PROUDLY MADE IN THE USA



Short Form Specification: Provide Ovention Shuttle® 1200 Dual-Operational Precision Impingement™ Oven with patented triple-layer impingement jet plates made of 304 stainless steel to maximize heat transfer, energy-efficient shuttle mode with (Gull/Eagle Wing Doors) Autoload and Auto unload with built in queueing ability to virtually eliminate lag time between cooks, high-throughput conveyor mode, certified ventless, stackable, 14" X 17" cavity , 43.83" Belt, FlexTemp almost instantly changes +/- 20F between cooks , (2) intuitive digital display interfaces, two 1/3HP 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, 24 amps, 208-240v/60hz/1ph, NEMA 6-30P,; 32 amps, 208-240/60hz/1ph, NEMA 6-50p, UL and cUL listed, ANSI/NSF 4, Made in USA.

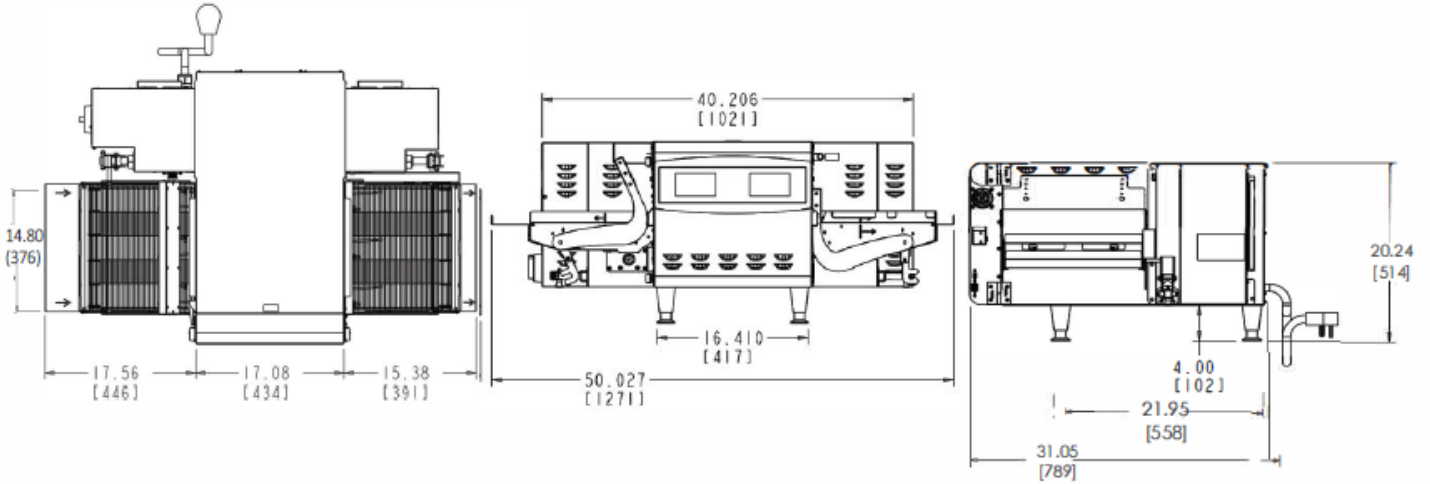
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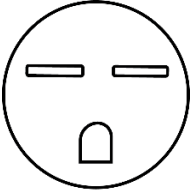



The Shuttle® 1200 Oven



Inches [Millimeters]

ELECTRICAL SPECIFICATIONS

Model Number	S1200CSA	
Temperature	82-525 °F	28-274° C
Voltage	208 VAC	 NEMA 6-30
Heater Watts	5.7 kW	
Amperage	24	
Phase	1	
Frequency	60 Hz	
Cord Length	72"	1829 mm

Model Number	S1200	
Temperature	82-525 °F	28-274° C
Voltage	208-240 VAC	 NEMA 6-50
Heater Watts	8.3 kW	
Amperage	32	
Phase	1	
Frequency	60 Hz	
Cord Length	72"	1829 mm

DIMENSIONS

Height	16.24"	413 mm
With Legs	20.24"	514 mm
Width	44.03"	1118 mm
Depth	31.05"	789 mm
Weight	180 lbs.	82 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	17"	434 mm
Depth	14.6" [14"]	371 mm [356 mm]

SHIPPING SIZE

Cube (LxWxH)	55x34x31"	1400x860x790 mm
Shipping Weight	250 lbs.	113 kg
Freight Class	175	
Point of Origin	Sturgeon Bay, Wisconsin, USA	

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

** Measurements: actual [useable] dimensions

Ovention, Inc. reserves the right to make technical improvements



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