

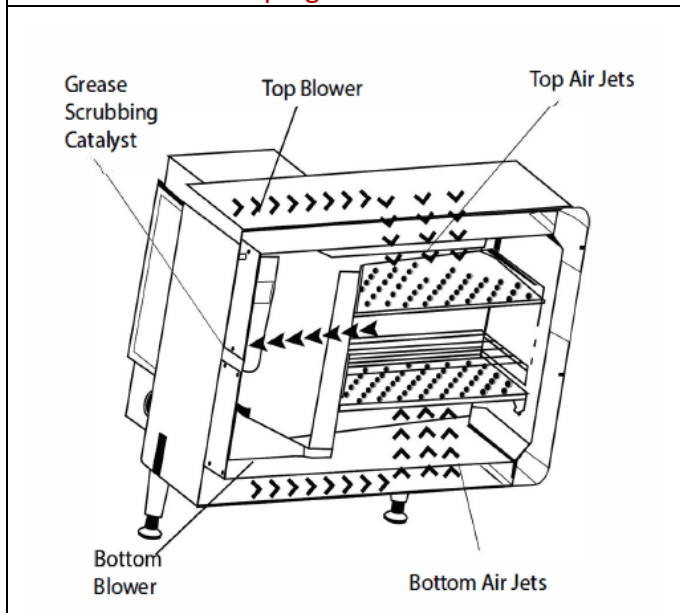


The Shuttle® 2000



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 741 CFM (ft³/min)
- ✓ Quiet work environment - maximum (dB) of 69
- ✓ 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 20" 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 18" pizza/ half 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*
 - ✓ cUL listed for multiple stacking configurations
 - ✓ Performs 2.5X better than the required UL standard
- *Type 2 hood necessary if HVAC cannot accommodate thermal load

PROUDLY MADE IN THE USA



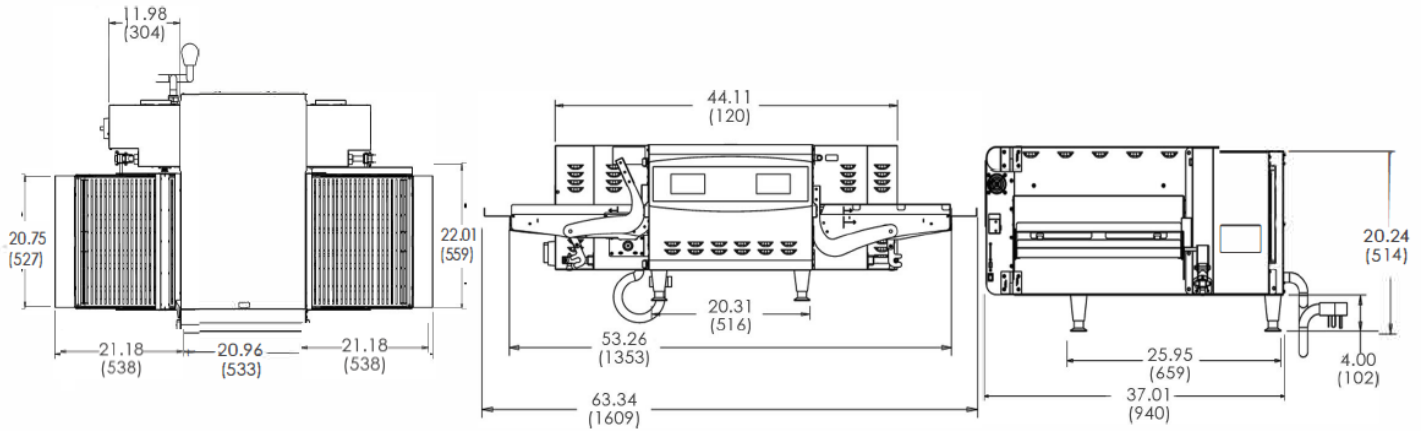
Short Form Specification: Provide Ovention Shuttle® 2000 Dual Operational Precision Impingement™ Oven with patented triple-layer impingement jet plates made of 304 stainless steel to maximize heat transfer, energy-efficient shuttle mode with (Gull/Eagle Wing Doors), Autoload and Auto unload with built in queuing ability to virtually eliminate lag time between cooks, high-throughput conveyor mode, certified ventless, stackable, 20" X 20" cavity, 56.88" Belt, FlexTemp almost instantly changes +/- 20F between cooks, (2) intuitive digital display interfaces, 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, (34 amps, 208-240v/60hz/3-ph, 15 kW, NEMA 15-50P) or (40 amps, 208v/60hz/1-ph, 10 kW NEMA 6-50P,) cUL listed, ANSI/NSF 4, Made in USA



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Measurement Units: Inches (Millimeters)

ELECTRICAL SPECIFICATIONS

Model Number	S2000CSA	
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"	1829 mm

Model Number	S20003PH	
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"	1829 mm

DIMENSIONS		
Height	16.24"	413 mm
With Legs	20.24"	514 mm
Width	53.26"	1353 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" [18"]	533 mm [457 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	

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

** Measurements: actual [useable] dimensions

Ovention, Inc. reserves the right to make technical improvements