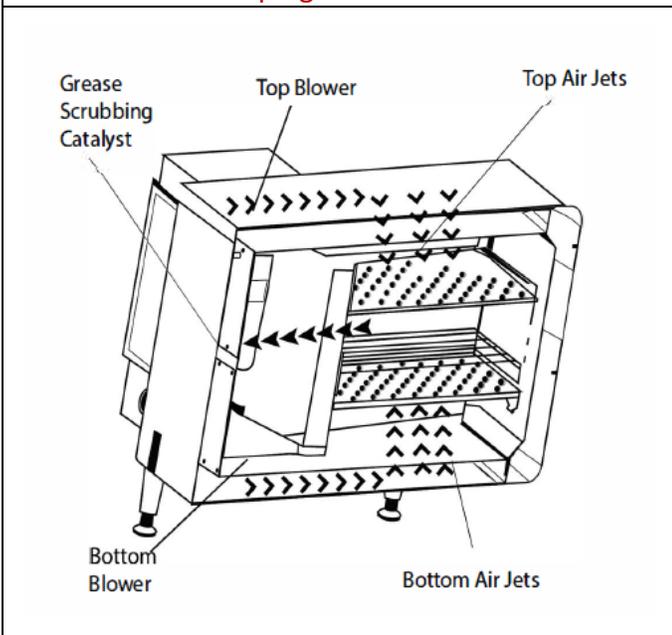




The Shuttle® 1600



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 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 (2) 1.38" end stops.

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 74 pizzas per hour in conveyor mode (10" pie, product dependent)
- ✓ Conveyor mode: fits up to 16" 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 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*
 - ✓ UL 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® 1600 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, 16" X 20" cavity, 56.75" 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, 23.7/26 amps, 208-240v/60hz/3-ph, 12 kW, NEMA L15-30P UL listed, ANSI/NSF 4, Made in USA.

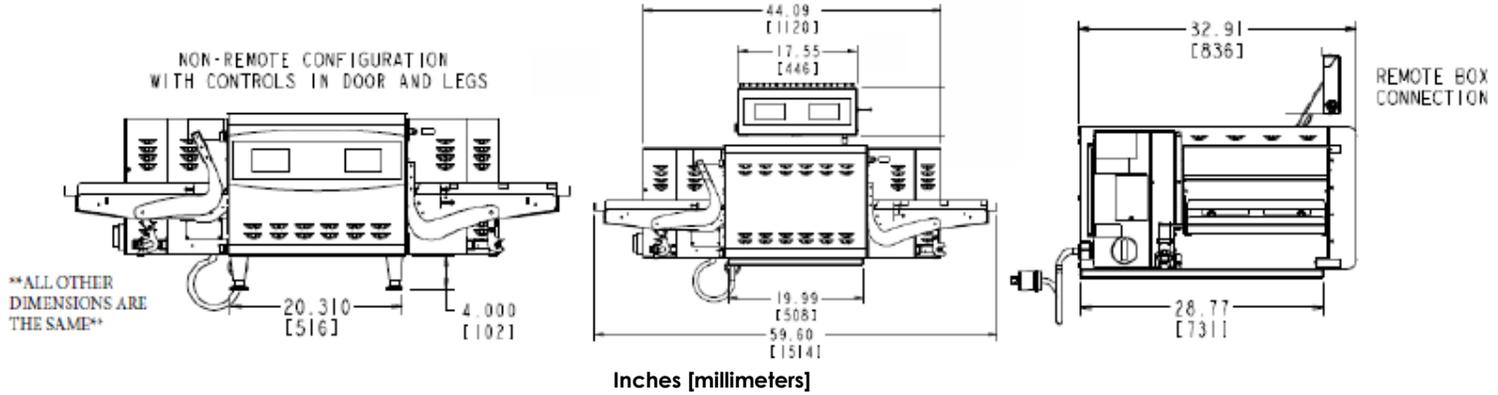


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The Shuttle® 1600 Oven



ELECTRICAL SPECIFICATIONS

Height	17.62"	448 mm	Model Number	S1600	
With Legs	20.24"	514 mm	Temperature	82-550 °F	28-288° C
Width	59.60"	1514 mm	Voltage	208-240 VAC	
Depth	32.91"	836 mm	Watts	12.1 kW	
Weight	240 lbs.	109 kg	Amperage	23.7/26 Amp	
Minimum Clearance	0" Top	0 mm Top	Phase	3 ph	
	2" Back	51mm Back*	Frequency	50/60 Hz	
	0" Side	0 mm Side	Cord Length	72"	1829 mm



NEMA L15-30

CAVITY DIMENSIONS**

Height	3.5"	89 mm
Width	20"	508 mm
Depth	17" [16"]	431 mm [406 mm]

SHIPPING INFORMATION

Cube (LxWxH)	68x41x31"	1727x1041x787 mm
Shipping Weight	318 lbs.	144 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



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