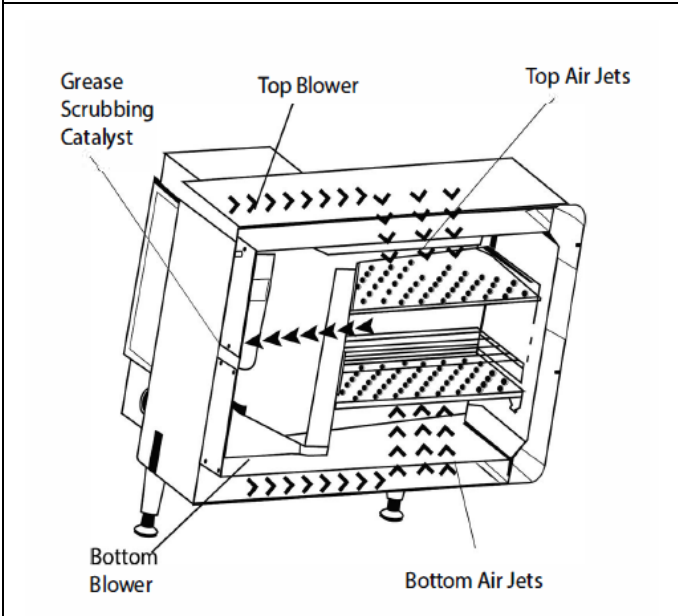




## The Shuttle® 2000



**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 (ft<sup>3</sup>/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) 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 120 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\*
  - ✓ 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**



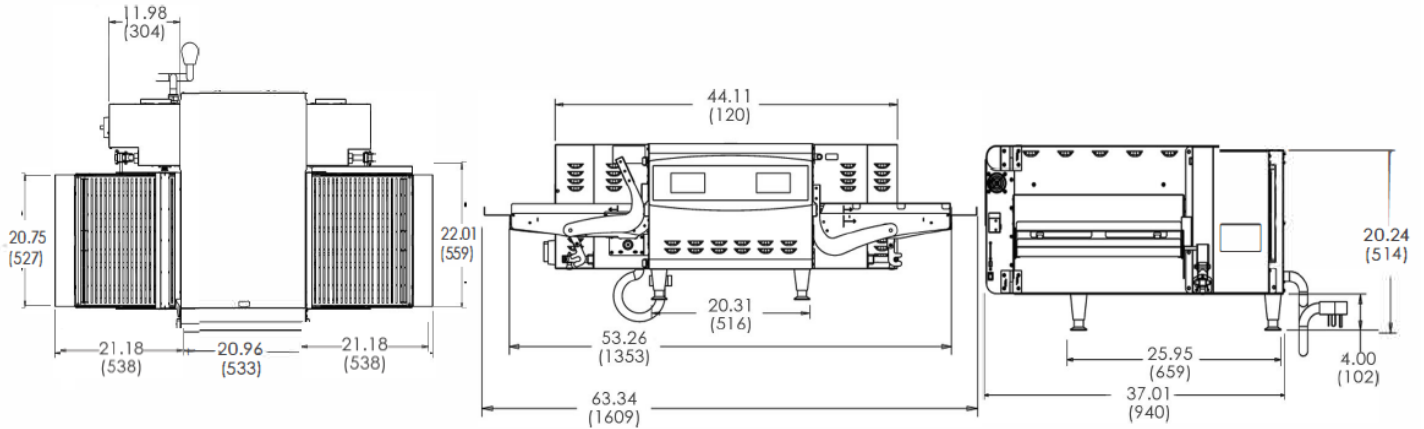
**Short Form Specification:** Provide Ovention Shuttle® 2000 Dual Operational Precision Impingement™ Oven with patented triple-layer impingement jet plates made of 304 stainless steel to maximize heat transfer, energy-efficient shuttle mode with (Gull/Eagle Wing Doors), Autoload and Auto unload with built in queueing 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 (44-49 amps, 208-240v/60hz/1-ph, 11 kW NEMA 6-50P, ) UL listed, ANSI/NSF 4, Made in USA.



OventionOvens.com | 855.298.6836 | connect@ventionovens.com

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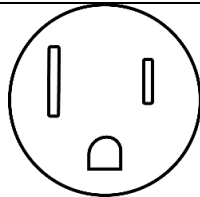




Measurement Units: Inches (Millimeters)

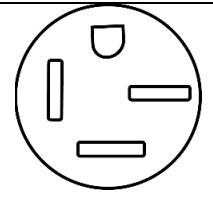
### ELECTRICAL SPECIFICATIONS

Model Number	S2000	
Temperature	82-525 °F	28-274° C
Voltage	208-240 VAC	
Heater Watts	11 kW	
Amperage	44-49	
Phase	1	
Frequency	60 Hz	
Cord Length	72"	1829 mm



NEMA 6-50

Model Number	S20003PH	
Temperature	82-550 °F	28-288° C
Voltage	208-240 VAC	
Heater Watts	15 kW	
Amperage	34	
Phase	3	
Frequency	60 Hz	
Cord Length	72"	1829 mm



NEMA 15-50

### 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