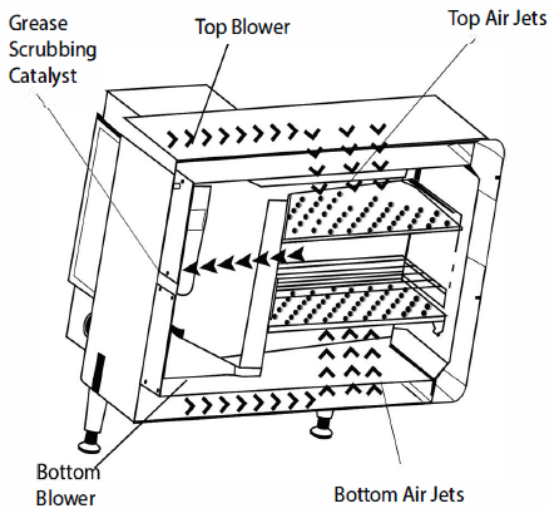




## The Conveyor 2600 Oven



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



**Short Form Specification:** 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, 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, 25.3 amps per leg, 230/400 WYE/50hz/3-ph, IEC 60309 3PN PE 32A, CE listed, ANSI/NSF 4, Made in USA.

### STANDARD FEATURES

- ✓ Independently controlled top and bottom blowers with speeds up to 741 CFM (ft<sup>3</sup>/min)
- ✓ Quiet work environment - maximum (dB) of 72
- ✓ 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
- ✓ 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\*
- ✓ UL listed for multiple stacking configurations
- ✓ Performs 2.5x better than the required UL grease emissions standard

\*Type 2 hood necessary if HVAC cannot accommodate thermal load



**PROUDLY MADE IN THE USA**

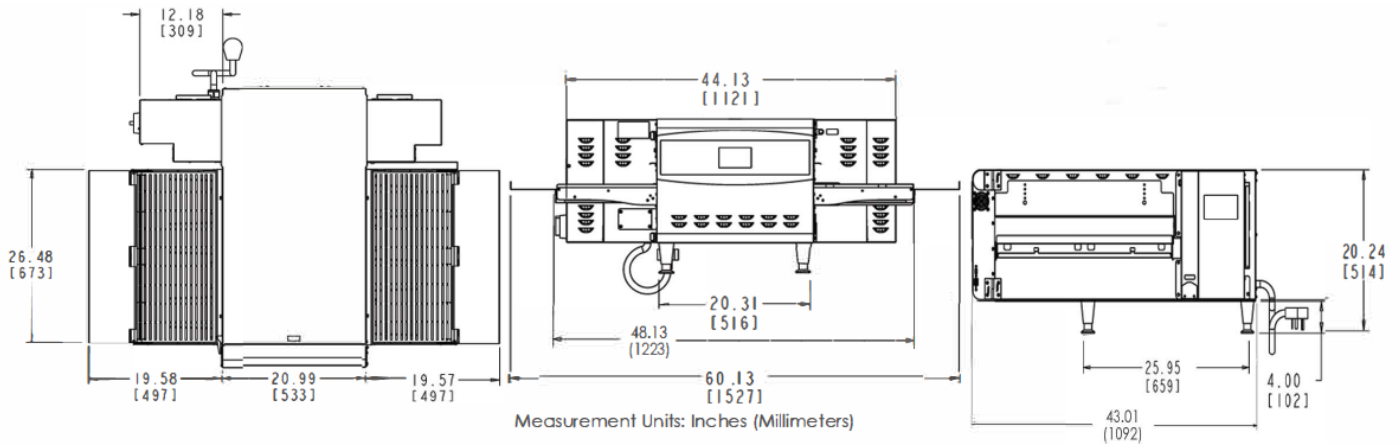


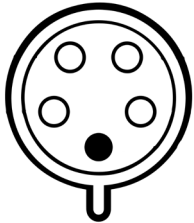
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# The Conveyor 2600 Oven



ELECTRICAL SPECIFICATIONS				
<b>Height</b>	16.24"	413 mm	<b>Model Number</b> C2600	
<b>With Legs</b>	20.24"	514 mm		
<b>Width</b>	48.13"	1223 mm	<b>Temperature</b> 82-550 °F 28-288° C	
<b>Depth</b>	43.01"	1092 mm	<b>Voltage</b> 230/400 WYE	
<b>Weight</b>	266 lbs.	121 kg	<b>Heater Watts</b> 17.4 kW	
<b>Minimum Clearance</b>	0" Top	0 mm Top	 IEC 60309 3P N PE 32A	
	2" Back	51 mm Back		
	0" Side	0 mm Side		
<b>CAVITY DIMENSIONS*</b>				
<b>Height</b>	3.5"	89 mm		<b>Shipping Weight</b> 356 lbs. 161 kg
<b>Width*</b>	26.5" [26"]	508 [660] mm		<b>Freight Class</b> 200
<b>Depth</b>	21"	533 mm	<b>Point of Origin</b> Sturgeon Bay, Wisconsin, USA	
<b>SHIPPING INFORMATION</b>				
<b>Cube (LxWxH)</b>	61 x 49 x 32"	1550 x 1250 x 813mm		

BELT WIDTH OPTIONS		
<b>Single</b>	26.5"	673 mm
<b>50/50</b>	12.5" x 12.5"	318 x 318 mm
<b>70/30</b>	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



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