



Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

# The Conveyor C2000

## EXTERIOR CONSTRUCTION

- 430 Stainless Steel exterior
- Cool-to-touch exterior, all surfaces below 50°C
- 4-inch adjustable legs (included)
- Front-facing color 5-inch touchscreen display

## INTERIOR CONSTRUCTION

- 21-inch fully insulated 304 stainless steel cook chamber
- Patented top and bottom stainless steel triple-layer impingement™ jet plates
- Easy to clean design with dishwasher safe jet plates

## STANDARD FEATURES

- Integral recirculating catalytic converter for UL listed ventless operation
- Intuitive front-facing touch control can store up to 36 recipes
- Self-diagnostics for monitoring oven components and performance
- Smart Voltage Sensor Technology\* manages variances in 208 & 240 VAC operations
- Power Save mode for energy conservation
- High visibility countdown timer
- Independently controlled top and bottom Precision Impingement® air with variable-speed recirculation
- 48.25-in L x 20.75-in W conveyor belt assembly accommodates up to 20-inch pizzas
- Left or right feed conveyor belt direction changeable with control settings
- Stackable up to 3-high (stacking kit required)†
- Includes two 6-inch conveyor extensions
- External easy-access air filtration, dishwasher safe
- 6-ft cord and plug
- 1 year Parts and Labor Warranty
- Productivity: [www.ventionovens.com/pizza-calculator-yield-per-hour](http://www.ventionovens.com/pizza-calculator-yield-per-hour)

## STANDARD OPTIONS & ACCESSORIES

- 50/50 split belt with individually adjustable speed settings
- Stacking kit for 1-ph double stack assembly (OVNTN-STK-8)
- Stacking kit for 3-ph double stack assembly (OVNTN-STK-7)
- Stacking kit for triple stack assembly (OVNTN-STK-3)
- Optional remote mountable control module with 10ft cord
- Optional hardwire feature
- Dozens of other accessory options available

## CERTIFICATIONS



This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

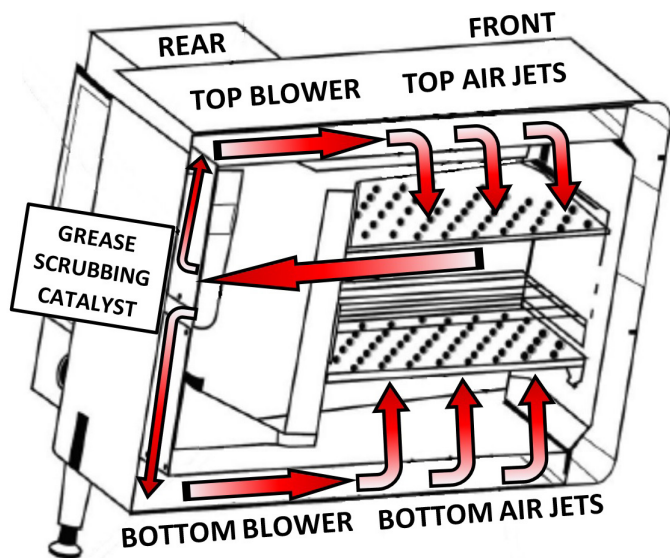
\* Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the product specifications.

† Ventless certification is for all food items except for foods classified as “fatty raw proteins”. Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements. Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes, please email [connect@ventionovens.com](mailto:connect@ventionovens.com).



THE CONVEYOR C2000

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



### VENTLESS OPERATION DETAILS†

- UL (KNLZ) listed for ventless operation
- EPA 202 test, 8 hrs:
  - Qty (426) 12” pepperoni pizzas = 2.01 mg/m<sup>3</sup>
  - Ventless Requirement: < 5.00 mg/m<sup>3</sup>
- Internal catalytic filtration to limit smoke, grease, and odor emissions

See [ventionovens.com/patents](http://ventionovens.com/patents) for a complete list of applicable U.S. and international patents



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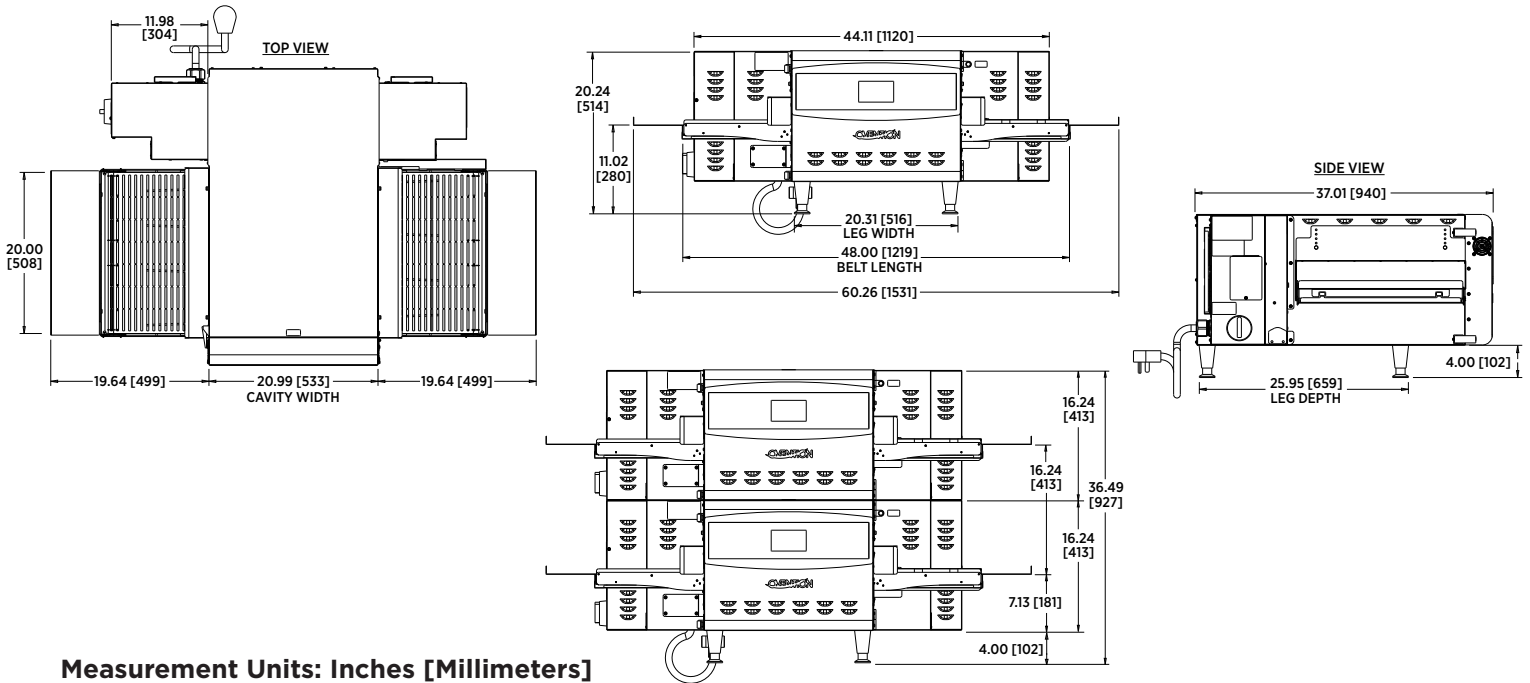


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Specifications are subject to change without notice and are not intended for installation purposes.



# The Conveyor C2000



Measurement Units: Inches [Millimeters]

DIMENSIONS		
HEIGHT	20.24"	514 mm
WIDTH	60.26"	1531 mm
DEPTH	37.01"	940 mm
WEIGHT	226 lb.	103 kg
CAVITY DIMENSIONS		
HEIGHT	3.5"	89 mm
WIDTH	20"	508 mm
DEPTH	21"	533 mm
BELT WIDTH OPTIONS		
SINGLE	20.5"	521 mm
50/50	9.5 X 9.5"	241 X 241 mm
MINIMUM CLEARANCE		
LEFT/RIGHT/BACK	1/1/1"*	25/25/25 mm*
SHIPPING INFORMATION		
CUBE (LxWxH)	68 x 41 x 31"	1727 x 1041 x 787mm
SHIPPING WT.	338 lb.	153 kg
FREIGHT CLASS	175	
POINT OF ORIGIN	Sturgeon Bay, WI, USA	

ELECTRICAL SPECIFICATIONS			
US/CANADA 3-ph	208-240 VAC, 60 Hz, 3-ph, 34 Amps, cULus, NEMA 15-50P and cord - standard	Max Power: 16.3kW Heater Power: 15kW	 NEMA 15-50
US 1-ph	208-240 VAC, 60 Hz, 1-ph, 44/49 Amps, UL, NEMA 6-50P and cord	Max Power: 12.3kW Heater Power: 11kW	 NEMA 6-50
US/CANADA 1-ph	208 VAC, 60 Hz, 1-ph, 40 Amps, cULus, NEMA 6-50P and cord	Max Power: 11.3kW Heater Power: 10kW	

Optional

## SHORT FORM SPECIFICATIONS

Provide Ovention Conveyor C2000 Ventless Precision Impingement® Oven, Rapid Cook, countertop, one 48" long x 20.5" wide belt or 50/50 split belt 9.5"x 9.5", 21" cook chamber, triple-layer impingement jet plates, touchscreen display, built-in self-diagnostics, USB menu upload, smart voltage sensor technology, cool to touch 430 ss exterior, 304 ss interior, two 2/3 HP variable speed motors, internal catalytic filtration, 4" adjustable legs, Made in USA, cULus, UL EPH Classified, ANSI/NSF 4.

\*If units are double stacked and 1-ph, 1" (25 mm) back and side clearance needed. If units are double stacked and 3-ph, 6" (152 mm) back and side clearance needed. If units are triple stacked, 12" (305 mm) back and side clearance needed.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Ovention® exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

