



Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

# Conveyor C2600



CONVEYOR C2600

## 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
- 48.13-in L x 26.5-in W conveyor belt assembly accommodates up to 20-inch pizzas
- Left or right feed conveyor belt direction changeable with control settings
- Includes two 6-inch conveyor extensions
- Stackable up to 2-high (stacking kit required)†
- External easy-access air filtration
- 6-ft cord and plug
- 1 year Parts and Labor Warranty
- Productivity: [www.ovationovens.com/pizza-calculator-yield-per-hour](http://www.ovationovens.com/pizza-calculator-yield-per-hour)

## STANDARD OPTIONS & ACCESSORIES

- 50/50 or 70/30 split belts with individually adjustable speed settings
- Stacking kit for double stack assembly (OVNTN-STK-7)
- Optional remote mountable control module with 10-ft cord
- Optional hardwire feature
- Dozens of other accessory options available

## CERTIFICATIONS

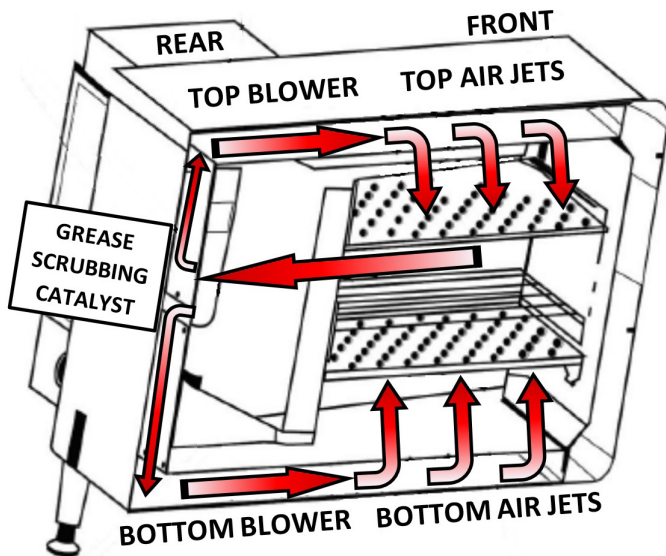


This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

\* 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@ovationovens.com](mailto:connect@ovationovens.com).

**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 (520) 12” pepperoni pizzas = 1.68 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 [ovationovens.com/patents](http://ovationovens.com/patents) for a complete list of applicable U.S. and international patents

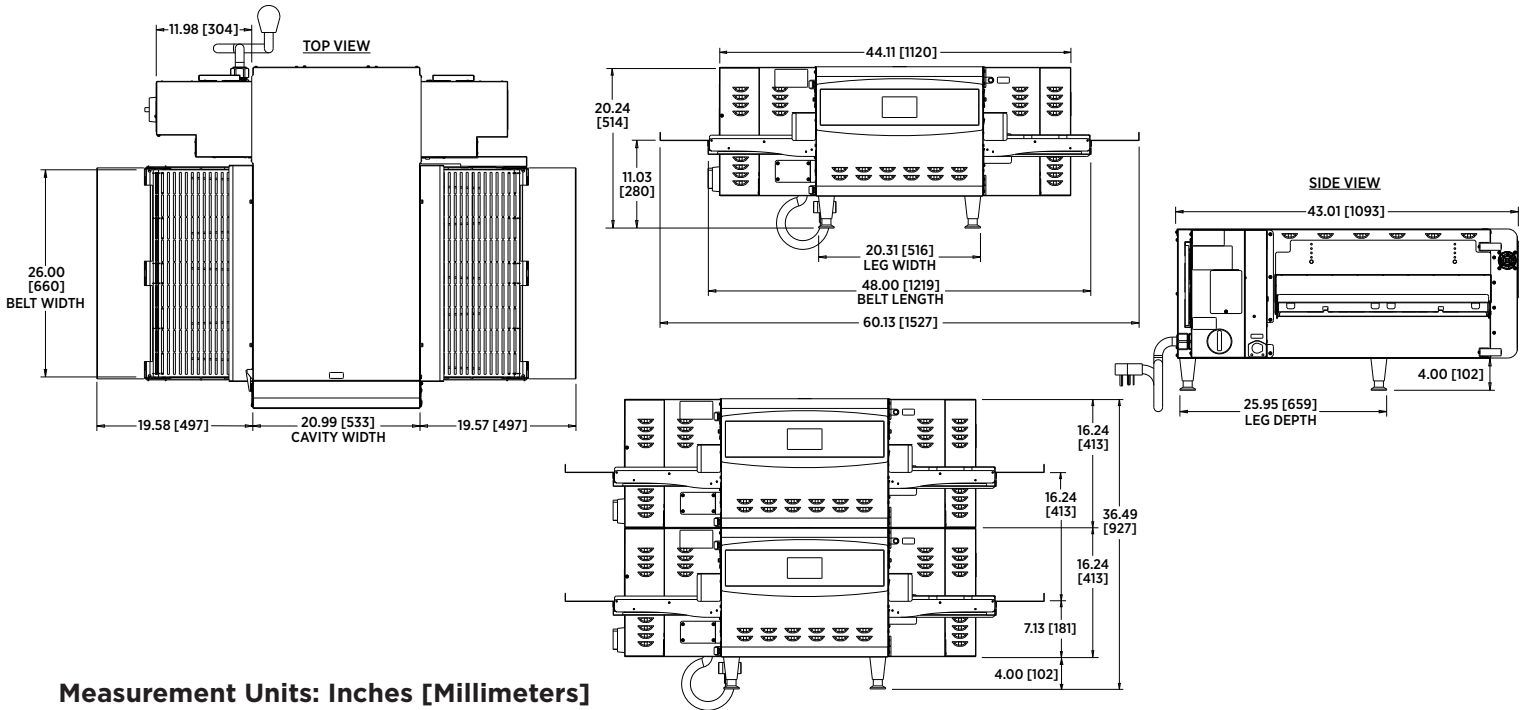


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Search “Ovention” to download our app.



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



Measurement Units: Inches [Millimeters]

| DIMENSIONS         |              |              |
|--------------------|--------------|--------------|
| HEIGHT             | 20.24"       | 514 mm       |
| WIDTH              | 60.13"       | 1527 mm      |
| DEPTH              | 43.01"       | 1093 mm      |
| WEIGHT             | 266 lb.      | 121 kg       |
| CAVITY DIMENSIONS  |              |              |
| HEIGHT             | 3.5"         | 89 mm        |
| WIDTH              | 26.5"        | 673 mm       |
| DEPTH              | 21"          | 533 mm       |
| BELT WIDTH OPTIONS |              |              |
| SINGLE             | 26.5"        | 673 mm       |
| 50/50              | 12.5 X 12.5" | 318 X 318 mm |
| 70/30              | 17 X 8.5"    | 432 X 203 mm |
| MINIMUM CLEARANCE  |              |              |
| LEFT/RIGHT/BACK    | 1/1/1"*      | 25/25/25 mm* |

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

| SHIPPING INFORMATION |                       |                     |
|----------------------|-----------------------|---------------------|
| CUBE (LxWxH)         | 61 x 49 x 32"         | 1550 x 1250 x 813mm |
| SHIPPING WT.         | 356 lb.               | 161 kg              |
| FREIGHT CLASS        | 175                   |                     |
| POINT OF ORIGIN      | Sturgeon Bay, WI, USA |                     |

| ELECTRICAL SPECIFICATIONS |  |   |            |
|---------------------------|--|---|------------|
| US/CANADA<br>3-ph         | 208-240 VAC, 60 Hz, 3-ph, 37 Amps<br>NEMA 15-50P and cord - standard | Max Input:<br>18.7kW<br>Heater Input:<br>17.4kW | NEMA 15-50 |

### SHORT FORM SPECIFICATIONS

Provide Ovention Conveyor C2600 Ventless Precision Impingement Oven, Rapid Cook, countertop, one 48.25" long x 26.5" wide belt, 50/50 split belt 12.5"x 12.5", or 70/30 split belt 17" x 8", 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, 208-240 VAC, 60 hz, 3-ph, 18.7 kW, NEMA 15-50P, Made in USA, cULus, UL EPH Classified, ANSI/NSF 4.

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.