

The Shuttle[®] Oven

The speed and throughput of the Conveyor.
The flexibility of our award-winning Matchbox.[®]



*Meets service times of conveyors during peak periods.
Dramatically reduces service times in off-peak hours while enabling
broad menu flexibility.*

Two Modes of Operation:

Shuttle Mode Enables Superior Cooking Control and Broad Menu Flexibility

- Revolutionary Precision Impingement[®] allows you to control time and independent blower speeds for every item
- Food automatically loads quickly – at the tap of a touchpad – reducing service times
- Stores cook settings for up to 1,000 menu items on an intuitive One-Touch display

Conveyor Mode at the Press of a Button

- Doors stay open – and the Ovention Shuttle has the same throughput as a high performance conveyor during peak periods

Unparalleled Features Common to Both Modes:

Fast – but without Microwaves!

No Hood Required

- Ovention's revolutionary closed cooking system surpasses UL grease emissions standards

Drastically Reduced Energy Costs

- Unique door system minimizes hot air escape
- Reduced oven energy consumption
- Reduced air extraction / HVAC costs

Quiet!

- Makes far less noise than a conveyor oven

Smaller Kitchen Footprint

- One Ovention Shuttle can replace multiple pieces of cooking equipment – such as a countertop conveyor and convection oven

Ovention Shuttle – The Solution for Your Menu Challenges

Shuttle S2000 Specifications

Height: 20.25" (514.3 mm)
Width: 56.88" (without extensions) (1444.75 mm)
Depth: 36.22" (919.9 mm)
Oven Weight: 240 lbs.

	S2000	S20003PH
Power:	1 Phase 60 Hz	3 Phase 60 Hz
Operating Voltage:	208V	240V
Max Current Draw (per phase):	45 Amps	34 Amps
Watts:	9.2 kW/11.8kW	12.6 kW/14.7kW
Plug:	NEMA 6-50P	NEMA 15-50P
Cord Length:	72"	72"

Ventilation:

UL197 (KNLZ) listed for ventless operation
 EPA202 Tested from Section 59 of UL710B (8 hr)

Product: Pepperoni Pizza

Results: 2.01 mg/m³

Internal catalytic filtration to limit smoke, grease, and odor emissions

Shipping Information:

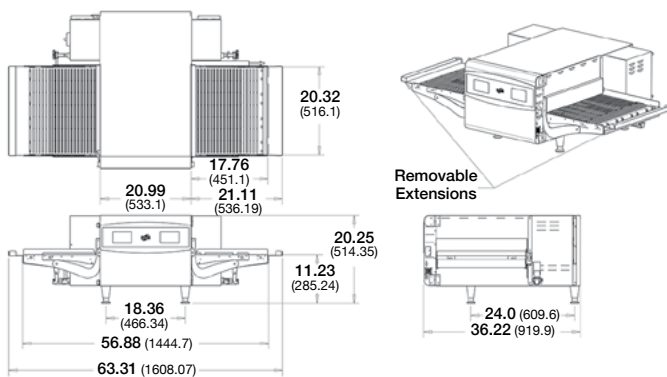
Freight Class: 150

Cube: 68" x 41" x 30"

Shipping Weight: 325 lbs.

FOB: Sturgeon Bay, Wisconsin

Measurement Units: Inches (Millimeters)



Shuttle S1200 Specifications

Height: 20.21" (513.38 mm)
Width: 43.83" (1113.3 mm)
Depth: 30.80" (782.3 mm)
Oven Weight: 180 lbs.
Power: Single Phase 60 Hz
Operating Voltage: 208V / 240V
Max Current Draw: 26A
Plug: NEMA 6-30P
Cord Length: 72" (1828.8 mm)

Ventilation:

UL197 (KNLZ) listed for ventless operation
 EPA202 Tested from Section 59 of UL710B (8 hr)

Product: Pepperoni Pizza

Results: 2.01 mg/m³

Internal catalytic filtration to limit smoke, grease, and odor emissions

Shipping Information:

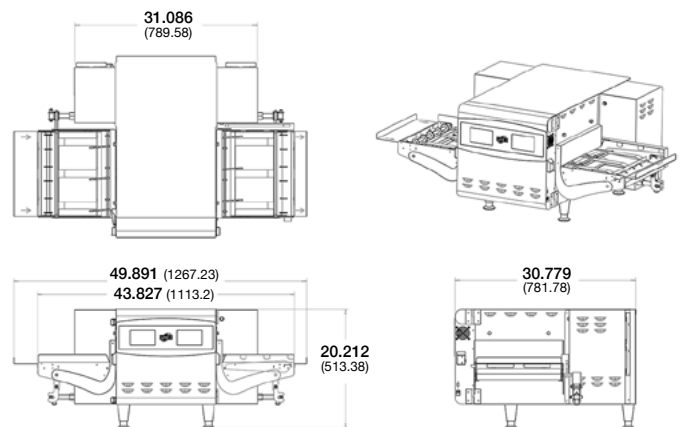
Freight Class: 150

Cube: 68" x 41" x 30"

Shipping Weight: 250 lbs.

FOB: Sturgeon Bay, Wisconsin

Measurement Units: Inches (Millimeters)



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