Project _____

Item No. _____

Quantity _____

SHUTTLE® S1600



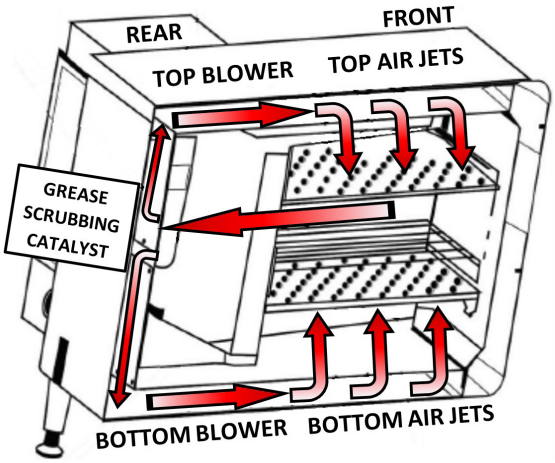
SHUTTLE S1600



Optional remote mountable control module with 10ft cord

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:
  - -Conveyor Mode: Qty (426) 12" pepperoni pizzas = 2.01 mg/m3
  - -Shuttle Mode: Qty (160) 12" pepperoni pizzas = 0.75 mg/m3
  - -Ventless Requirement: < 5.00 mg/m3
- Internal catalytic filtration to limit smoke, grease, and odor emissions

See ventionovens.com/patents for a complete list of applicable U.S. and international patents

EXTERIOR CONSTRUCTION

- 430 Stainless Steel exterior
- Cool-to-touch exterior, all surfaces below 50°C
- Whisper quiet operation at 69dB
- 4-inch adjustable legs (included)
- Dual front-facing color 5-inch touchscreen displays

INTERIOR CONSTRUCTION

- 20-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
- Patented auto-load & unload capability
- Operate in either high-performance Conveyor or patented Shuttle® mode with sealed baking chamber for menu flexibility and energy efficiency
- Intuitive front-facing touch controls can store 1000+ recipes
- Industry leading online menu & recipe software allows for easy menu creation and management via USB drive
- Self-diagnostics for monitoring oven components and performance
- Smart Voltage Sensor Technology* manages variances in 208 & 240V operations
- Automatic Power Save mode when not cooking for maximum energy conservation
- FlexTemp™ dynamic temperature management allows ±25°F between cook cycles
- High visibility countdown timers
- Independently controlled top and bottom Precision Impingement® air with variable-speed recirculation
- 57-in L x 16-in W wide conveyor belt assembly fits up to 16-inch pizzas
- Left or right feed conveyor belt direction changeable with control settings
- Stackable up to 3-high (stacking kit required)†
- Includes two 1.38-inch conveyor extensions
- External easy-access air filtration
- 6-ft cord and plug
- 1 year Parts and Labor Warranty

STANDARD OPTIONS & ACCESSORIES

- Stacking kit for double stack assembly (OVNTN-STK-8)
- Stacking cart kit for triple stack assembly (OVNTN-STK-3)
- Optional remote mountable control module with 10-ft cord
- Optional hardwire feature
- Dozens of other accessory options available

CERTIFICATIONS

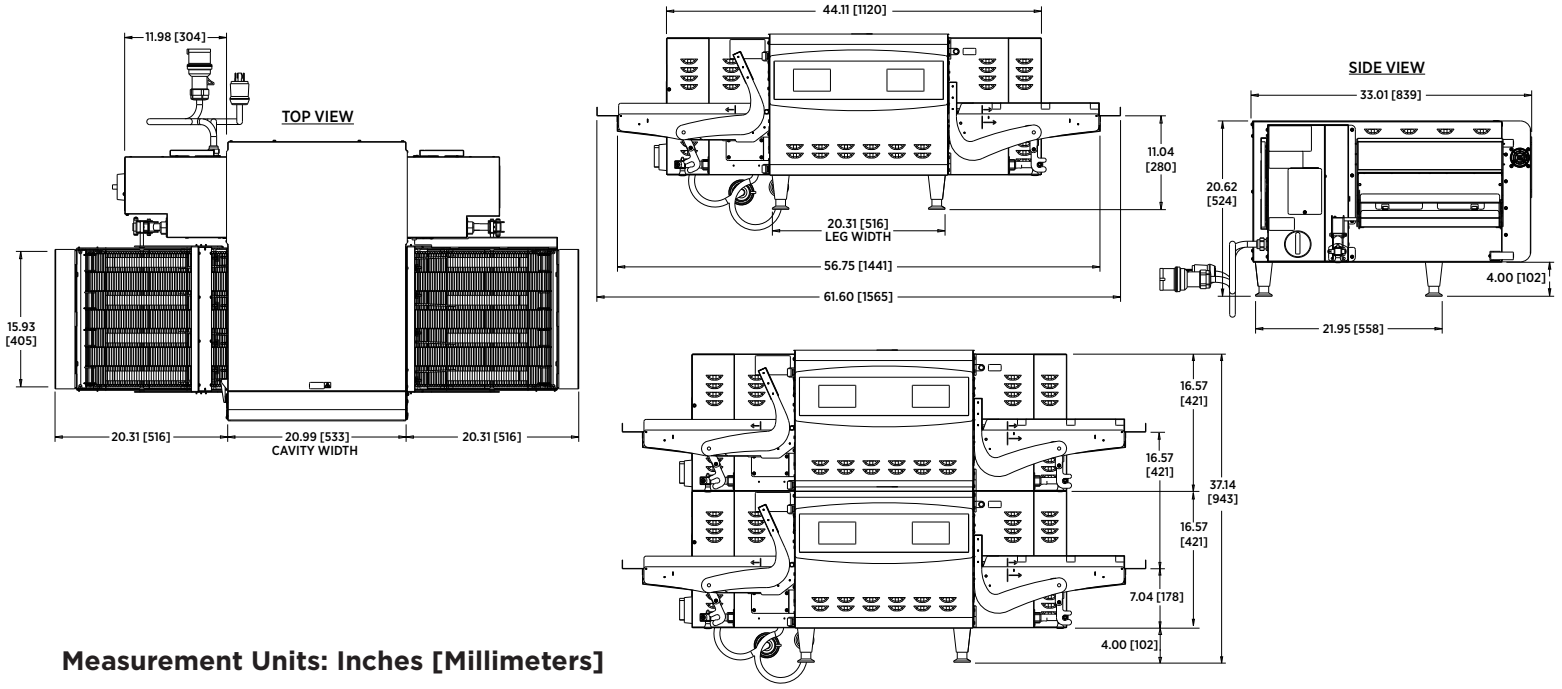
This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

* 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@oventionovens.com.

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

SHUTTLE® S1600



Measurement Units: Inches [Millimeters]

DIMENSIONS		
HEIGHT with optional 4" legs	20.62"	524 mm
WIDTH	61.60"	1565 mm
DEPTH	33.01"	839 mm
WEIGHT	240 lb.	109 kg
CAVITY DIMENSIONS		
HEIGHT	3.5"	89 mm
WIDTH	20"	508 mm
DEPTH	17"	430 mm
MINIMUM CLEARANCE		
LEFT/RIGHT/BACK	1/1/1"*	25/25/25 mm*
SHIPPING INFORMATION		
CUBE (LxWxH)	68 x 41 x 40"	1727 x 1041 x 1016 mm
SHIPPING WT.	325 lb.	147 kg
FREIGHT CLASS	175	
POINT OF ORIGIN	Sturgeon Bay, WI, USA	

*If units are double stacked, 6" (152 mm) back and side clearance needed.
If units are triple stacked, 12" (305 mm) back and side clearance needed.

ELECTRICAL SPECIFICATIONS			
US	208-240 VAC, 60 Hz, 1-ph, 44/49 Amps, NEMA 6-50P and 6 ft cord, nominal	Max Input: 12.1kW Heater Input: 10.8kW	 NEMA 6-50
US/CANADA	208-240 VAC, 60 Hz, 3-ph, 23.7/26 Amps NEMA L15-30P and 6 ft cord, nominal	Max Input: 12.1kW Heater Input: 10.8kW	 **L15-30P**

SHORT FORM SPECIFICATIONS

Provide Ovention Shuttle® 1600 ventless Precision Impingement® oven, rapid cook, auto load/unload, dual conveyor or sealed baking chamber shuttle functionality, countertop, dual 20" X 16" shuttle zones, 21" cook chamber, triple nozzle plate airflow, (2) touchscreen displays, built-in self-diagnostics, USB menu upload, smart voltage sensor technology, automatic power save mode, 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

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.