



UL Guide for Conveyor 2600



*"The Ovention oven not only kept up but it also saved me \$80,000 because I didn't need to invest in a hood system and other fire-suppression equipment."
- Happy Ovention Customer*

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Looking for something else? Let us know!

connect@oventionovens.com

Project: _____

Item No: _____

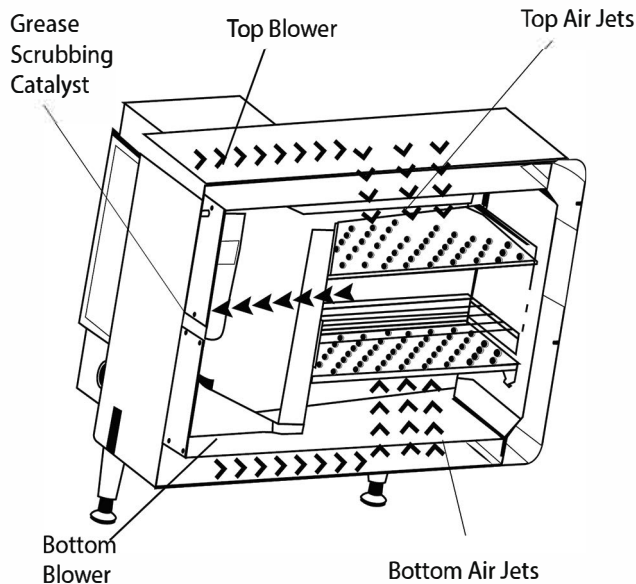
Quantity: _____

The Conveyor 2600 Oven



MORE AIR = BETTER QUALITY, FASTER

Patented air flow technology means 3x more air than traditional impingement.



STANDARD FEATURES

- Independently controlled top and bottom blowers w/ speeds up to 741 CFM (ft³/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 size available

OPERATION

- Intuitive, one-touch display
- Easy to program up to 36 conveyor presets
- Operational friendly with front screen
- USB port – upload and download recipes, view cook logs, diagnostic mode

PERFORMANCE

- Cook 80 pizzas per hour in conveyor mode (12" pie, product dependent)
- Fits up to 24" pizza, full size sheet pan
- Grill, roast, bake, steam, broil, and air fry
- Use any oven-safe pans. Specialty pans available
- Multiple split belt options available

CONSTRUCTION

- 304 stainless steel interior
- 430 stainless steel exterior
- Easy to clean design (filters and jet plates are dishwasher safe)

VENTILATION

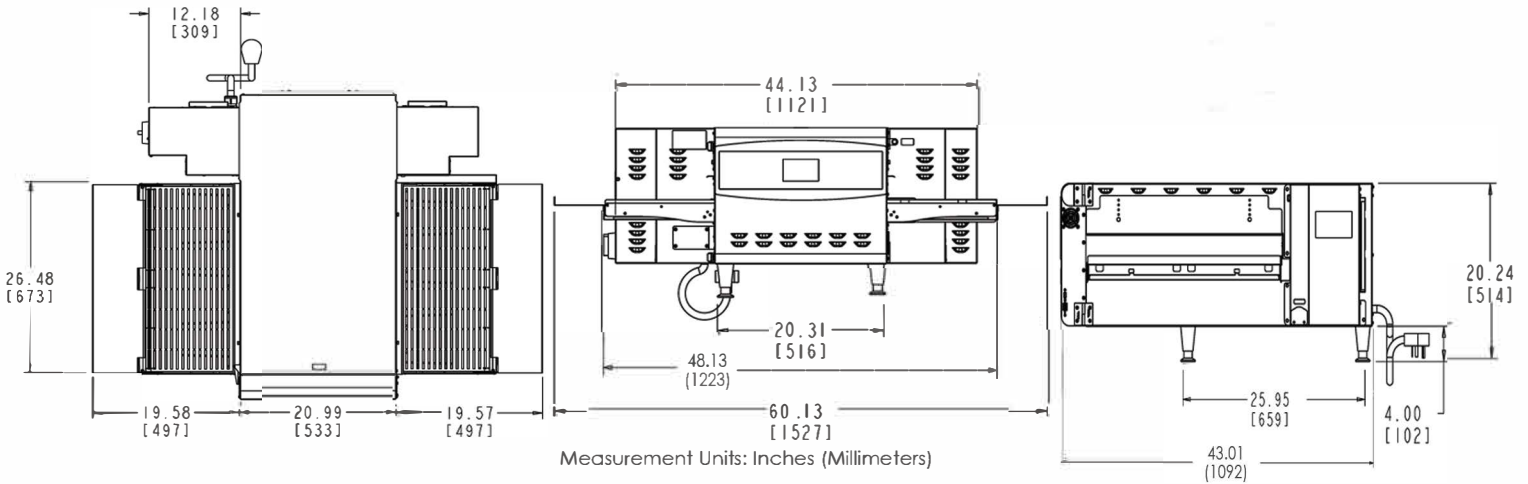
- No hood system required*
- UL listed for multiple stacking configurations
- Performs 2.5x better than the required UL grease emissions standard

*Type 2 hood necessary if HVAC cannot accommodate thermal load

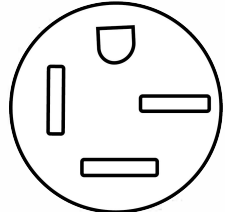
PROUDLY MADE IN THE USA



The Conveyor 2600 Oven



DIMENSIONS		
Height	16.24"	413 mm
With Legs	20.24"	514 mm
Width	48.13"	1223 mm
Depth	43.01"	1092 mm
Weight	266 lbs.	121 kg
Minimum Clearance	0" Top	0 mm Top
	2" Back	51 mm Back
	0" Side	0 mm Side
OVEN CAVITY DIMENSIONS		
Height	3.5"	89 mm
Width	26.5"	673 mm
Depth	21"	533 mm

ELECTRICAL SPECIFICATIONS		
Temperature Range	82-550°F	28-288°C
Voltage	208-240 VAC	 NEMA 15-50
Watts	14.1-18.7 kW	
Amperage	37 Amp	
Phase	3 ph	
Frequency	60Hz	
Cord Length	72"	1829 mm
SHIPPING SIZE		
Cube (L x W x H)	61" x 49" x 32"	1550mm x 1250mm x 813mm
Shipping Weight	356 lbs.	161 kg
Freight Class	175	
FOB	Sturgeon Bay, Wisconsin, USA	

BELT WIDTH OPTIONS		
Single	26"	660 mm
50/50	12.5" x 12.5"	318 x 318 mm
70/30	17" x 8"	432 x 203 mm

*For stacked units, a minimum of 6" back clearance needed
 **Ovention, Inc. reserves the right to make technical improvements

PROUDLY MADE IN THE USA

CERTIFICATE OF COMPLIANCE

Certificate Number 20180706-E351658
Report Reference E351658-20130725
Issue Date 2018-JULY-06

Issued to: OVENTION INC
SUITE 128, 10500 METRIC DR
DALLAS TX 75243

**This is to certify that
representative samples of**

COMMERCIAL COOKING APPLIANCES WITH INTEGRAL
SYSTEMS FOR LIMITING THE EMISSION OF GREASE
LADEN AIR

See Addendum

Have been investigated by UL in accordance with the
Standard(s) indicated on this Certificate.

Standard(s) for Safety: UL 197, Commercial Electric Cooking Appliances
CSA/CAN C22.2 No. 109, Commercial Cooking Appliances,

Additional Information: See the UL Online Certifications Directory at
www.ul.com/database for additional information

Only those products bearing the UL Certification Mark should be considered as being covered by UL's
Certification and Follow-Up Service.

Look for the UL Certification Mark on the product.



Bruce Mahrenholz, Director North American Certification Program
UL LLC

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contact a local UL Customer Service Representative at <http://ul.com/about/locations/>



CERTIFICATE OF COMPLIANCE

Certificate Number 20180706-E351658
Report Reference E351658-20130725
Issue Date 2018-JULY-06

This is to certify that representative samples of the product as specified on this certificate were tested according to the current UL requirements.

USL - Convection Oven, Conveyor Type, with Integral System for Limiting the Emission of Grease-Laden Air, Model C1200+, C2000.

USL - Convection Oven, "Shuttle" Conveyor Type, with Integral System for Limiting the Emission of Grease-Laden Air, Model S1200+, S2000.

USL, CNL - Convection Oven, Conveyor Type, with Integral System for Limiting the Emission of Grease-Laden Air, Model C1200+, C1200CSA, C2000CSA, C12003PH, C20003PH, C2600.

USL, CNL - Convection Oven, "Shuttle" Conveyor Type, with Integral System for Limiting the Emission of Grease-Laden Air, Model S1200+, S1200CSA, S12003PH, S1600, S2000CSA, and S20003PH.

+ Models C1200 and S1200 with 30A plug are USL only. Models C1200 and S1200 with 50A plug are USL/CNL.



Bruce Mahrenholz, Director North American Certification Program

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KNLZ.E351658 - COMMERCIAL COOKING APPLIANCES WITH INTEGRAL SYSTEMS FOR LIMITING THE EMISSION OF GREASE-LADEN AIR

Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air

See General Information for Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air

OVENTION INC

E351658

635 S 28Th St

Milwaukee, WI 53215 USA

Convection Ovens with Integral Systems for Limiting the Emission of Grease-laden Air, Model(s) Elixir(a), M360-14, -14-3PH, -12, -12-3PH**Convection ovens, conveyor type, with integral system for limiting the emission of grease-laden air**, Model(s) C1200*a, C12003PH*a, C1200CSA*a, C2000*a, C20003PH*a, C2000CSA*a, C2600*a**Convection ovens, matchbox type, with integral system for limiting the emission of grease-laden air**, Model(s) M1313*a, M1313-3PH*a, M1313CSA*a, M1718*a, M1718-3PH*a, M1718CSA*a**Convection ovens, shuttle conveyor type, with integral system for limiting the emission of grease-laden air**, Model(s) S1200*a, S12003PH*a, S1200CSA*a, S1600*a, S2000*a, S20003PH*a, S2000CSA*a**Infra-Red/Convection Ovens with Integral Systems for Limiting the Emission of Grease-laden Air**, Model(s) MiLO-14(!), MiLO-16 (!), MiLO2-16(!)

(!) - may be f/b "-", may be f/b up to ten alphanumeric suffixes.

(a) - May be followed by prefixes or suffixes Oven with Integral Systems for Limiting the Emission of Grease-laden Air.

*a - May be stacked up to 2 high using stacking kit.

Last Updated on 2019-04-02

The appearance of a company's name or product in this database does not in itself assure that products so identified have been manufactured under UL's Follow-Up Service. Only those products bearing the UL Mark should be considered to be Certified and covered under UL's Follow-Up Service. Always look for the Mark on the product.

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KNLZ.GuidelInfo - COMMERCIAL COOKING APPLIANCES WITH INTEGRAL SYSTEMS FOR LIMITING THE EMISSION OF GREASE-LADEN AIR

[Heaters and Heating Equipment] (Heaters, Cooking Appliances) Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air

See General Information for Heaters, Cooking Appliances

USE AND INSTALLATION

This category covers cooking equipment intended for commercial use, such as pressurized deep fat fryers and other appliances for use in commercial kitchens, restaurants or other business establishments where food is prepared. Each appliance covered under this category is manufactured with an integral system feature to limit the emission of grease-laden air from the cooking process to the room ambient.

These appliances have been investigated for the limit of 5 mg/m³ for the emission of grease-laden air to the room ambient in accordance with the recommendations of ANSI/NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Operations," using the EPA-202 test method prescribed for cooking appliances provided with integral recirculating air systems.

These products are not intended for connection to a ducted exhaust system.

Appliances in this category are not provided with an integral fire extinguishing system. Authorities having jurisdiction should be consulted as to the requirements for this equipment with respect to fire extinguishing systems, such as the need for field installed systems in accordance with ANSI/NFPA 96.

In cases where the nature or construction of equipment is such that special precautions beyond the requirements of ANSI/NFPA 70, "National Electrical Code," must be observed in installations or use, suitable warning or special instructions are marked on the equipment.

Appliances covered under this category are suitable for wiring with either copper or aluminum power-supply conductors unless marked "Use Copper Wire Only For Power Supply Connections."

Commercial cooking appliances of certain types are designed for permanent connections to water supply and sewer lines at the point of installation. Authorities having jurisdiction should be consulted as to the requirements for this equipment with respect to sanitation and connection to water supply and waste disposal lines.

FACTORS NOT INVESTIGATED

Neither the toxicity of coatings nor the physiological effects on persons consuming food products prepared by use of these appliances has been investigated.

PRODUCT IDENTITY

One of the following product identities appears on the product:

Commercial Cooking Appliance with Integral System for Limiting the Emission of Grease-laden Air

Cooking Appliance with Integral System for Limiting the Emission of Grease-laden Air

Other product identities may be used as shown in the individual certifications, followed by the words "with Integral System for Limiting the Emission of Grease-laden Air."

RELATED PRODUCTS

For products with integral recirculating systems including fire extinguishing systems, see Commercial, with Integral Recirculating Systems (KNKG).

For cooking oil filters that are not an integral part of another appliance, see Commercial Filters for Cooking Oil (KNRF).

ADDITIONAL INFORMATION

For additional information, see Electrical Equipment for Use in Ordinary Locations (AALZ) and Heating, Cooling, Ventilating and Cooking Equipment (AAHC).

REQUIREMENTS

The basic standard used to investigate products in this category is ANSI/UL 197, "Commercial Electric Cooking Appliances."

Appliances covered under this category with an integral cooking oil filter have been additionally investigated to ANSI/UL 1889, "Commercial Filters for Cooking Oil."

UL MARK

The Certification Mark of UL on the product is the only method provided by UL to identify products manufactured under its Certification and Follow-Up Service. The Certification Mark for these products includes the UL symbol, the words "CERTIFIED" and "SAFETY," the geographic identifier(s), and a file number.

Alternate UL Mark

The Listing Mark of UL on the product is the only method provided by UL to identify products manufactured under its Listing and Follow-Up Service. The Listing Mark for these products includes the UL symbol (as illustrated in the Introduction of this Directory) together with the word "LISTED," a control number, and the product name "Commercial Cooking Appliance" or "Cooking Appliance," or other appropriate product name as shown in the individual Listings, together with the words "with integral system for limiting the emission of grease-laden air."

* * * * *

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Last Updated on 2013-05-16

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2016-07-18

Mr. Scott Smith
Ovention Inc.
10500 Metric Dr., Suite 128
Dallas, TX 75243
United States

E-mail: ssmith@applianceinnovation.com

Our Reference: File E351658, Project 4786951603

Subject: E351658 – EPA 202 EVALUATION OF CONVECTION OVEN MODELS C2600.

Mr. Smith:

Per your request, Project 4786951603 was opened for the evaluation of grease-laden vapors produced by the Model C2600.

The scope of the project was to test this model in accordance with EPA Method 202 test guidelines to demonstrate compliance with NFPA96, the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, paragraph 4.1.1.2 conducted in accordance with UL710B, the Standard for Recirculating Systems, Sec. 17 for Complimentary Listing under UL's KNLZ category. The test was conducted at our facility in Northbrook, IL on October 2, 2015. This letter will report the results of the EPA202 test.

For the record, the test was conducted on the Model C2600 conveyor oven cooking 12 in. pepperoni pizzas (Tombstone, with 19 pepperonis per pizza) as specified in Appendix A. Please see the attached page (Appendix A) for the test method and results of the tests. The results, 1.68 mg/m³, are considered to comply with UL710B, Section 17 and NFPA96, paragraph 4.1.1.2 since the measured values were less than the 5 mg/m³ limit.

Should you have any questions or comments concerning the above, please feel free to contact the undersigned.

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Sincerely,

A handwritten signature in black ink that reads "William G. Morler".

Bill Morler
Sr. Project Engineer
Tel: 847-664-1852
E-mail: William.Morler@ul.com

Reviewed by:

A handwritten signature in black ink that reads "Fred Zaplatosch".

Fred Zaplatosch
Sr. Staff Engineer
E-mail: fred.zaplatosch@ul.com

APPENDIX: A

EMISSION TEST:

UL 710B Sec. 59

METHOD

TEST FOR EVOLUTION OF SMOKE OR GREASE-LADEN AIR (540 °F):

The model C2600 cooking appliance was placed under a hood operating at 500 CFM, and was tested using a method derived from EPA Method 202. The [Manufacturer] [Underwriters Laboratories] also provided [meat cakes, 5/8 in. thick, 4 in. diameter] [French fries, 3/8 in. thick, Grade A long fries], [Pepperoni Pizza], [Other] for the test.

A 12 in. by 6 in. rectangular, 108 in. tall sheet metal stack was constructed on top of the hood. A sampling port was located approximately 80 in. downstream from the hood exhaust, at which point it was determined there was laminar flow. The sampler was assembled and an out of stack filter was used. A pre-leak check was conducted and determined to be < 0.02 ft/min. Sampling was determined to be done at 8 traverse points.

The oven was operated normally by cooking the following foods:

Conveyor Oven

12 in. pepperoni pizza (Tombstone, with 19 pepperonis per pizza), each cooked for 3 minutes with 25 seconds between loads for 8 hours (total of 520 pizzas). Oven was set to maintain 540 °F

Temp	Event #	% Time. M:secs	% Top Fan	% Bottom Fan	% Microwave Energy
540 °F	1	3:25	80	70	N/A
	2				
	3				
	4				

The cooking cycle was repeated for 8 hours of continuous cooking.

During the cooking operation, it was noted whether or not visible effluents evolved from the air exhaust of the hood. Gauge, meter and temperature readings were taken and recorded every 10 min. After cooking, the condition of the duct was noted and a post-leak check was conducted and determined to be < 0.02 ft³/min.

After being allowed to cool, the sampling equipment was disassembled. The glass-filter is to be removed using a pair of forceps and placed in a clean petri dish. The dish is to be sealed and labeled "SAMPLE 1".

A sample of the acetone of the same volume that will be used to rinse-out the nozzle and probe is to be placed into a clean sample bottle, sealed, and labeled "SAMPLE 2". The level of the liquid in the sample bottle is to be recorded.

The inside of the nozzle and probe is to be rinsed with acetone taking care to collect all the rinse material in a clean sample bottle. The sample bottle is to be sealed, labeled "SAMPLE 3", and the level of the liquid in the bottle is to be recorded.

The liquid in the first three impingers is to be measured and the total volume is to be recorded which will be compared to the original volume. The liquid is to be quantitatively transferred to a clean sample bottle. Each impinger and the connecting glassware including the probe extension are to be rinsed twice with water. The rinse water is to be collected and added to the same sample bottle. The sample bottle is to be sealed, labeled "SAMPLE 4" and the level of the liquid in the bottle is to be recorded.

This rinse process is to be repeated with two rinses of methylene chloride (MeCl_2). The rinses are to be recovered in a clean sample bottle. The sample bottle is to be sealed, labeled "SAMPLE 5" and the level of the liquid in the bottle is to be recorded.

A volume of water approximately equivalent to the volume of water used to rinse and a volume of MeCl_2 approximately equivalent to the volume of MeCl_2 used to rinse is to be placed in two clean sample bottles. The sample bottles are to be sealed, labeled "SAMPLE 6" and "SAMPLE 7" respectively, and the level of the liquid in the bottles is to be recorded.

The weight of the fourth impinger containing the silica gel is to be recorded and then the silica gel can be discarded.

The analysis phase was done in accordance with EPA Method 202, using the out of stack filter.

RESULTS

The results ~~[are]~~ ~~[are not]~~ considered acceptable because there ~~[was]~~ ~~[was no]~~ visible smoke emitted from the exhaust of the hood during the normal cooking operation. There ~~[was]~~ ~~[was no]~~ noticeable amounts of smoke accumulated in the test room after 8 hours of continuous cooking.

The total amount of grease-laden effluents collected by the sampling equipment was found to be 1.68 mg/m^3 , which is ~~[less]~~ ~~[more]~~ than $5 \text{ mg}/\text{m}^3$.

The total grease emissions (per clause 78.2 of 710B) in pounds per hour per linear food of hood was 0.000626 $\text{lb}/\text{hr}/\text{ft}$.



11/14/2017

Mr. Scott Smith
Appliance Innovation Inc.
10500 Metric Dr, Suite 128
Dallas, TX 75243

Subject: Questions Concerning EPA202 Testing

Dear Scott,

This will follow up on conversation about the EPA202 Testing and applicable cooking procedures.

Clause 59.1.4 of UL710B states that the grease laden effluent at the exhaust outlet of the system shall not exceed an average of 5.0mg/m³ of exhausted air sampled at a maximum product capacity over a continuous 8 hour test cooking period.

The EPA202 Test was conducted on representative samples of your ovens. During this 8 hour test, the stack sampling nozzle was moved within the duct to obtain values over the face of the duct in 8 traverse points as dictated by clause 59.3.2. Each of these points was maintained for one hour during cooking.

Cooking for 8 hours at full oven capacity (as fast as possible) is done to represent and determine what the ovens grease production average output would be. Eight hours was done with each nozzle location representing one full hour to provide the best overall average per hour of effluent. It is not meant to indicate that the oven can only be used to cook for 8 hours in a commercial kitchen.

Should you have any questions or comments concerning the above, please feel free to contact the undersigned.

Sincerely,

A handwritten signature in cursive script that reads "Fred Zaplatosch".

Fred Zaplatosch
Sr. Staff Engineer
Department: 3015GNBK
Tel: 847-664-2853
E-mail: fred.zaplatosch@ul.com

CERTIFICATE OF COMPLIANCE

Certificate Number 20180503-E352231
Report Reference E352231-20130716
Issue Date 2018-May-03

Issued to: OVENTION INC
SUITE 128
10500 METRIC DR
DALLAS TX 75243

**This is to certify that
representative samples of**

COMMERCIAL COOKING, RETHERMALIZATION AND
POWERED HOT-FOOD-HOLDING AND-TRANSPORT
EQUIPMENT

See Addendum Page

Have been investigated by UL in accordance with the
Standard(s) indicated on this Certificate.

Standard(s) for Safety: NSF 4, Commercial Cooking, Rethermalization, and
Powered Hot Food Holding and Transport Equipment

Additional Information: See the UL Online Certifications Directory at
www.ul.com/database for additional information

Only those products bearing the UL Certification Mark should be considered as being covered by UL's
Certification and Follow-Up Service.

Look for the UL Certification Mark on the product.



Bruce Mahrenholz, Director North American Certification Program

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CERTIFICATE OF COMPLIANCE

Certificate Number 20180503-E352231
Report Reference E352231-20130716
Issue Date 2018-May-03

This is to certify that representative samples of the product as specified on this certificate were tested according to the current UL requirements.

PRODUCT COVERED: Commercial Cooking, Rethermalization, and Powered Hot Food Holding and Transport Equipment

SPECIFIC PRODUCT DESCRIPTION (Type and Model):

*Convection Ovens, Conveyor Types, Models C1200NC, C1200NC3PH, C1200NCCSA, C2000NC, C2000NC3PH, C2000NCCSA, and C2600V.

*Convection Ovens, "Shuttle" Conveyor Type, Models S1200NC, S1200NC3PH, S1200NCCSA, S2000NC, S2000NC3PH, and S2000NCCSA.

*Convection Ovens, Conveyor Type, with Integral System for Limiting the Emission of Grease-Laden Air, Models C1200, C12003PH, C1200CSA, C2000, C20003PH, C2000CSA, and C2600.

*Convection Ovens, "Shuttle" Conveyor Type, with Integral System for Limiting the Emission of Grease-Laden Air, Models S1200, S12003PH, S1200CSA, S1600, S2000, S20003PH, and S2000CSA.



Bruce Mahrenholz, Director North American Certification Program

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C2000 3PH Conveyor oven

Ovention

Operating Time	12 Hours / day
Energy Cost	\$0.11 per kWhr
% Day E Save Mode	34%
% Day Idle	41% Percent
% of Day Cooking	25%

Mode	Time (min)	Power (Watts)	Cost/Day
Warm up	13	11945	\$ 0.28
E Save Mode	240.38	3400	\$ 1.50
Cooking	176.75	12304	\$ 3.99
Idle	289.87	5500	\$ 2.92

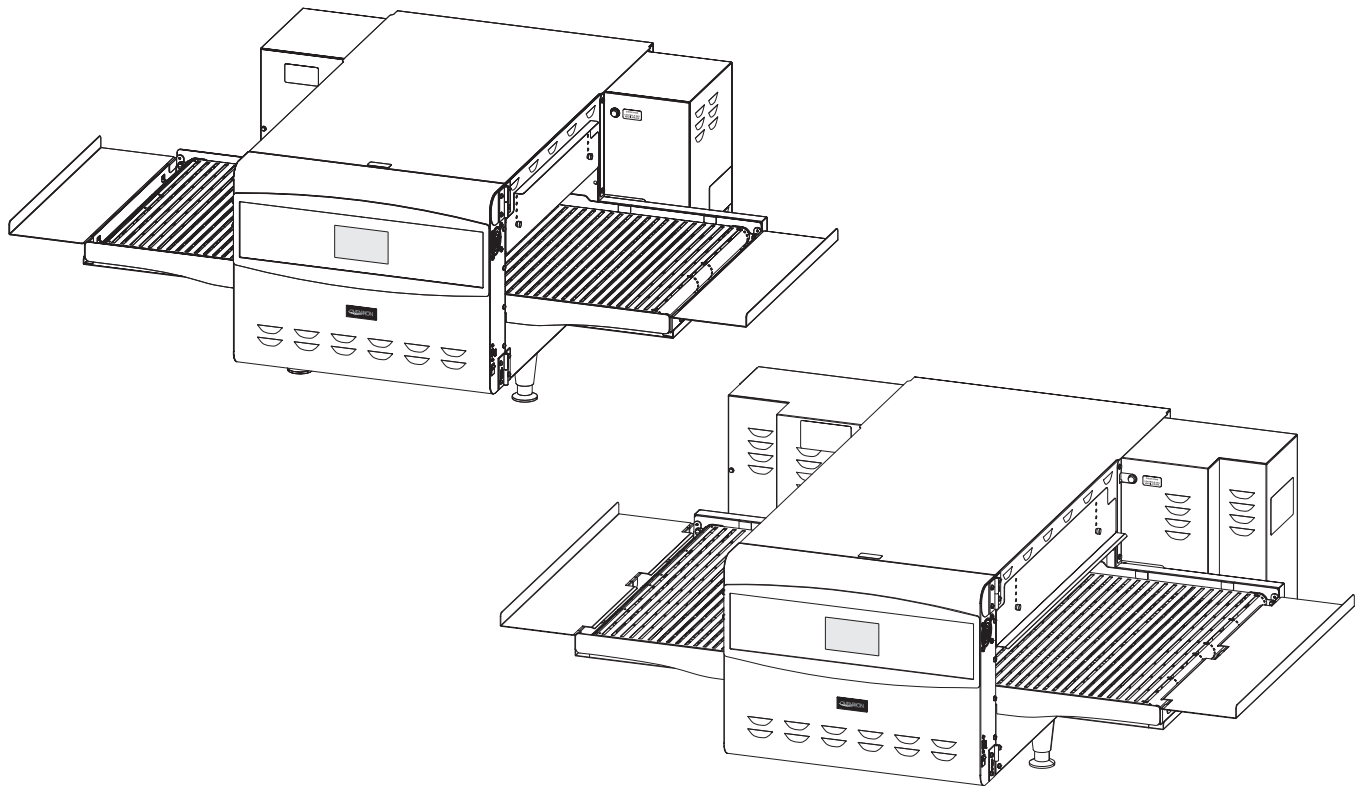
Total/Day	\$ 8.69
Total/Month	\$ 260.79
Total/Year	3129.45204

Average Energy and Idle (J)	Cooking Energy (J)	Warmup Energy (J)	Total Energy (J/Day)	Total average power (W)	Thermal load (kBTU/hr)	Average cooling requirement (ton of AC)
275,178,540	9,317,100		284,495,640	6,586	22.49	1.87

OVENTION®

THE ESSENCE OF COOKING™

Conveyor Oven Models: C2000, C2600



Installation and Operating Manual

⚠ WARNING

Do not operate this equipment unless you have read and understood the contents of this manual! Failure to follow the instructions contained in this manual may result in serious injury or death. This manual contains important safety information concerning the maintenance, use, and operation of this product. If you're unable to understand the contents of this manual, please bring it to the attention of your supervisor. Keep this manual in a safe location for future reference.

⚠ ADVERTENCIA

No opere este equipo al menos que haya leído y comprendido el contenido de este manual! Cualquier falla en el seguimiento de las instrucciones contenidas en este manual puede resultar en un serio lesión o muerte. Este manual contiene importante información sobre seguridad concerniente al mantenimiento, uso y operación de este producto. Si usted no puede entender el contenido de este manual por favor pregunte a su supervisor. Almacenar este manual en una localización segura para la referencia futura.

⚠ AVERTISSEMENT

Ne pas utiliser cet équipement sans avoir lu et compris le contenu de ce manuel ! Le non-respect des instructions contenues dans ce manuel peut entraîner de graves blessures ou la mort. Ce manuel contient des informations importantes concernant l'entretien, l'utilisation et le fonctionnement de ce produit. Si vous ne comprenez pas le contenu de ce manuel, veuillez le signaler à votre supérieur. Conservez ce manuel dans un endroit sûr pour pouvoir vous y référer plus tard.

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IMPORTANT OWNER INFORMATION

Record the model number, serial number, voltage, and purchase date of the unit in the spaces below (specification label located on the left side of the unit). Please have this information available when calling Ovention for service assistance.

Model No. _____

Serial No. _____

Voltage _____

Date of Purchase _____

Business

Hours: 7:00 AM to 5:00 PM
Central Standard Time (CST)

(Summer Hours: June to September –
7:00 AM to 5:00 PM CST Monday through Thursday
7:00 AM to 4:00 PM CST Friday)

Telephone: 855-298-6836 (Ovention Hotline)

E-mail: partsandservice@oventionovens.com

Additional information can be found by visiting our web site at www.oventionovens.com.



INTRODUCTION

Ovention® Conveyor Ovens set a new standard in cooking quality, speed, flexibility, and efficiency. A new discovery in air handling not only speeds the cooking process, but “scrubs” and recirculates the air through the oven—eliminating the need for a hood system in most installations (non-catalyst [NC] models require a hood system). Using an icon-driven touchscreen controller, operators can choose, edit, and develop custom conveyor settings easily. These settings can be developed to include varying heat profiles, upper and lower air velocity settings, and timing. Ovention Conveyor Ovens are designed specifically for ease of operation and high throughput.

Ovention Conveyor Ovens are products of extensive research and field testing. The materials used were selected for maximum durability, attractive appearance, and optimum performance. Every unit is inspected and tested thoroughly prior to shipment.

This manual provides the installation, safety, and operating instructions for Ovention Conveyor Ovens. Ovention recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of the oven.

Safety information that appears in this manual is identified by the following signal word panels:



WARNING indicates a hazardous situation which, if not avoided, could result in death or serious injury.



CAUTION indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.



NOTICE is used to address practices not related to personal injury.

IMPORTANT SAFETY INFORMATION



Read the following important safety information before using this equipment to avoid serious injury or death and to avoid damage to equipment or property.

WARNING

ELECTRIC SHOCK HAZARD:

- Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. If plug and receptacle do not match, contact a qualified electrician to determine and install proper voltage and size electrical receptacle.
- Unit must be grounded properly. Failure to ground unit properly could result in serious personal injury or death.
- Turn off Standby switch, allow unit to cool, and unplug unit/turn OFF Main Disconnect switch before performing any cleaning, adjustments, or maintenance.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C).
- Do not steam clean or use excessive water on unit.
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.
- Do not clean unit when it is energized or hot.
- Do not clean unit with metal scouring pads. Metal pieces can break off pad and touch electrical components, creating risk of electric shock.
- Do not pull unit by power cord.
- Keep power cord away from heated surfaces.
- Do not allow power cord to hang over edge of counter.
- Discontinue use if power cord is frayed or worn.
- Do not attempt to repair or replace a damaged power cord. Cord must be replaced by an Authorized Ovention Service Agent or a person with similar qualifications.
- This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.
- Use only Genuine Ovention Replacement Parts when service is required. Failure to use Genuine Ovention Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn. Genuine Ovention Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Ovention equipment.

FIRE HAZARD:

- Do not install unit on or around combustible surfaces. Discoloration or combustion could occur. Unit must be installed in non-combustible surroundings only.
- Do not use an extension cord. If power cord is too short, contact a qualified electrician to determine and install proper voltage and size electrical receptacle near unit.

EXPLOSION HAZARD: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

Install unit in accordance with installation instructions in this manual.

WARNING

This oven is designed specifically to heat or cook—NOT for industrial or laboratory use.

In the event of emergency, turn OFF Main Disconnect switch.

Make sure all operators have been instructed on the safe and proper use of the unit.

This unit is not intended for use by children or persons with reduced physical, sensory, or mental capabilities. Ensure proper supervision of children and keep them away from the unit.

This unit has no “user-serviceable” parts. If service is required on this unit, contact an Authorized Ovention Service Agent or contact the Ovention Hotline at 855-298-6836.

CAUTION

BURN HAZARD:

- Some exterior surfaces on unit will get hot. Avoid unnecessary contact with unit.
- Pan/tray will be very hot upon removal—use oven mitt, pan gripper, or other utensil to remove.

Do not turn off Main Disconnect switch or unplug unit immediately after use. Internal fans must cool oven to avoid damage to electrical components.

Locate unit at proper counter height in an area that is convenient for use. Location should be level to prevent unit or its contents from falling accidentally and strong enough to support the weight of the unit and contents.

DO NOT lift unit by conveyor frame on each side of oven chamber. Conveyor is not designed to support weight of unit. Lift from underneath oven chamber only.

Do not move or relocate unit for cleaning. Unit is bulky and heavy.

Do not place anything on top of unit; doing so may subject personnel to injury or could damage unit.

Do not heat sealed containers or products such as whole eggs in oven. These items may explode.

Do not store any materials or items inside oven chamber when not in use.

Improper cleaning of oven could damage catalyst and will void unit warranty.

NOTICE

Allow a minimum clearance of 1” (25 mm) along the sides and rear of unit for proper ventilation. Do not block or cover any cabinet venting.

Do not cover racks or any other part of oven with metal foil. Airflow restriction will cause oven to overheat.

Do not lay unit on front or back side. Damage to unit could occur.

Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch finish of unit, marring its appearance and making it susceptible to soil accumulation.

Clean unit daily to avoid malfunctions and maintain sanitary operation.

MODEL DESCRIPTION

All Models

Ovention® Conveyor Ovens are designed to provide unequalled flexibility in both kitchen and front-of-the-house installations. The superior cooking control, small footprint, low heat escape, and option for hood-less installation make the Conveyor Oven a modern solution for ease of operation and high throughput.

Each Conveyor Oven is equipped with dedicated upper and lower heating elements and air blowers. The air blowers direct heated air through upper and lower jet plates inside the oven chamber, above and below the food. A conveyor belt moves product continuously from one side of the conveyor, through the oven chamber, to the opposite side of the conveyor.

Operator controls consist of a touchscreen, a Standby switch, and a Main Disconnect switch. Adjustable door panels on each side of the oven chamber can be used to customize the chamber opening height. Two removable crumb trays, one below each side of the conveyor, allow for easy cleanup. A USB port allows the uploading of pre-programmed menu items, installation of software updates, and opportunity for service diagnostics. A 6' (1829 mm) cord and plug set is standard.

Model C2000

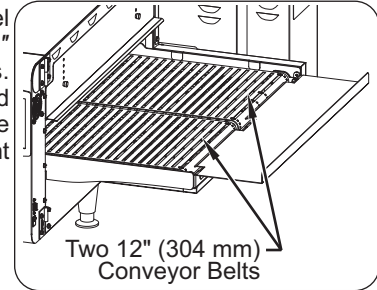
Model C2000 is a standard, single belt conveyor oven. It has a 20" (508 mm) conveyor belt that can be set to cook from left-to-right or right-to-left.

Model C2600

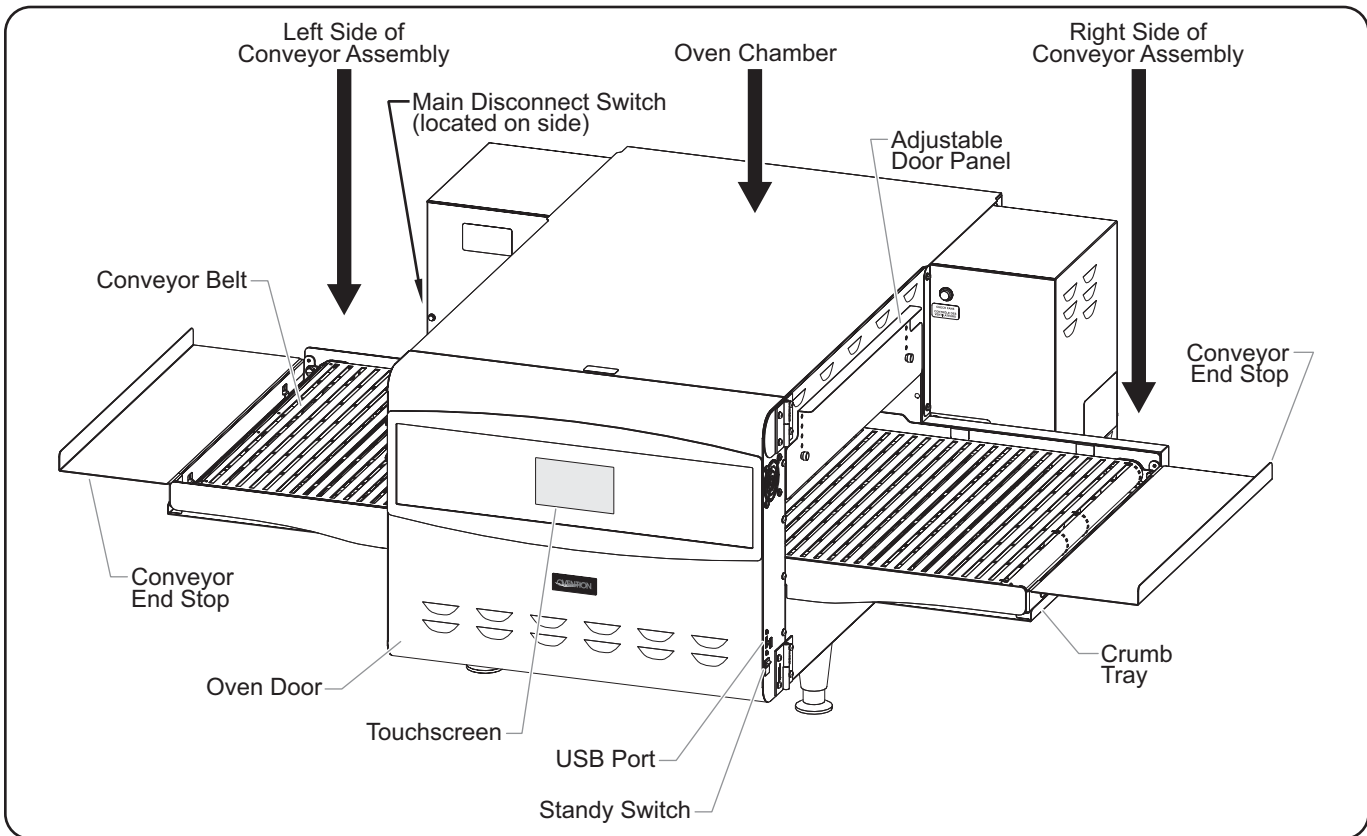
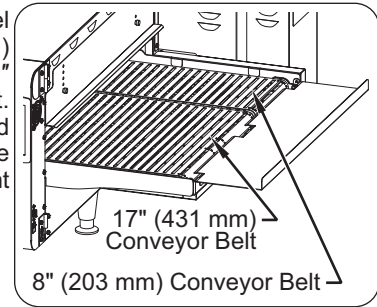
Model C2600 has three different conveyor oven configurations—single belt, 50/50 split belt, and 70/30 split belt. The split belt models allow two different cook durations (belt speeds) to be running at the same time.

The single belt model has a 26" (659 mm) conveyor belt that can be set to cook from left-to-right or right-to-left.

The 50/50 split belt model has two separate 12" (304 mm) conveyor belts. Each can be operated independently and can be set to cook from left-to-right or right-to-left.

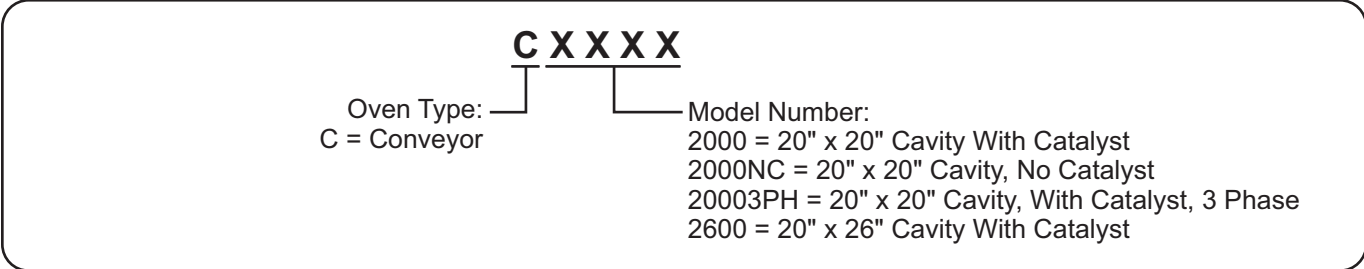


The 70/30 split belt model has a 17" (431 mm) conveyor belt and an 8" (203 mm) conveyor belt. Each can be operated independently and can be set to cook from left-to-right or right-to-left.



Model Description (Model C2000 shown)

MODEL DESIGNATION



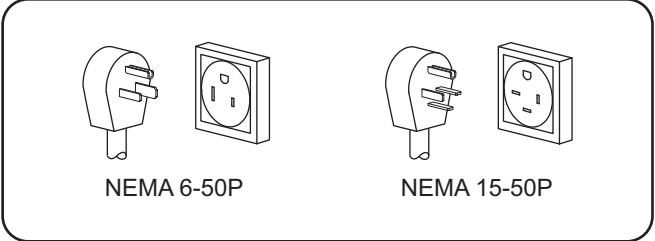
SPECIFICATIONS

Plug Configurations

Units are equipped with an electrical cord and plug appropriate for the electrical rating of the unit. Unit must be connected to a dedicated circuit.



ELECTRIC SHOCK HAZARD: Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. If plug and receptacle do not match, contact a qualified electrician to determine and install proper voltage and size electrical receptacle.



Plug Configurations

NOTE: Receptacle not supplied by Ovention.

Electrical Rating Chart

Model	Voltage	Kilowatts	Amps	Phase	Hertz	Plug Configuration	Unit Weight
C2000	208/240	9.2/11.8	44/49	1	60	NEMA 6-50P	226 lbs. (103 kg)
C2000CSA	208	8.3	40	1	60	NEMA 6-50P	226 lbs. (103 kg)
C20003PH	208/240	12.0	34	3	60	NEMA 15-50P	243 lbs. (110 kg)
C2600	208/240	12.6/14.7	37	3	60	NEMA 15-50P	266 lbs. (121 kg)

NOTE: Ovention Conveyor Ovens are designed to accept either 208 VAC or 240 VAC. The oven will adjust automatically to the input voltage.

NOTE: The specification label is located on the left side of the unit. See the label for the serial number and verification of unit electrical information.

Temperature Range

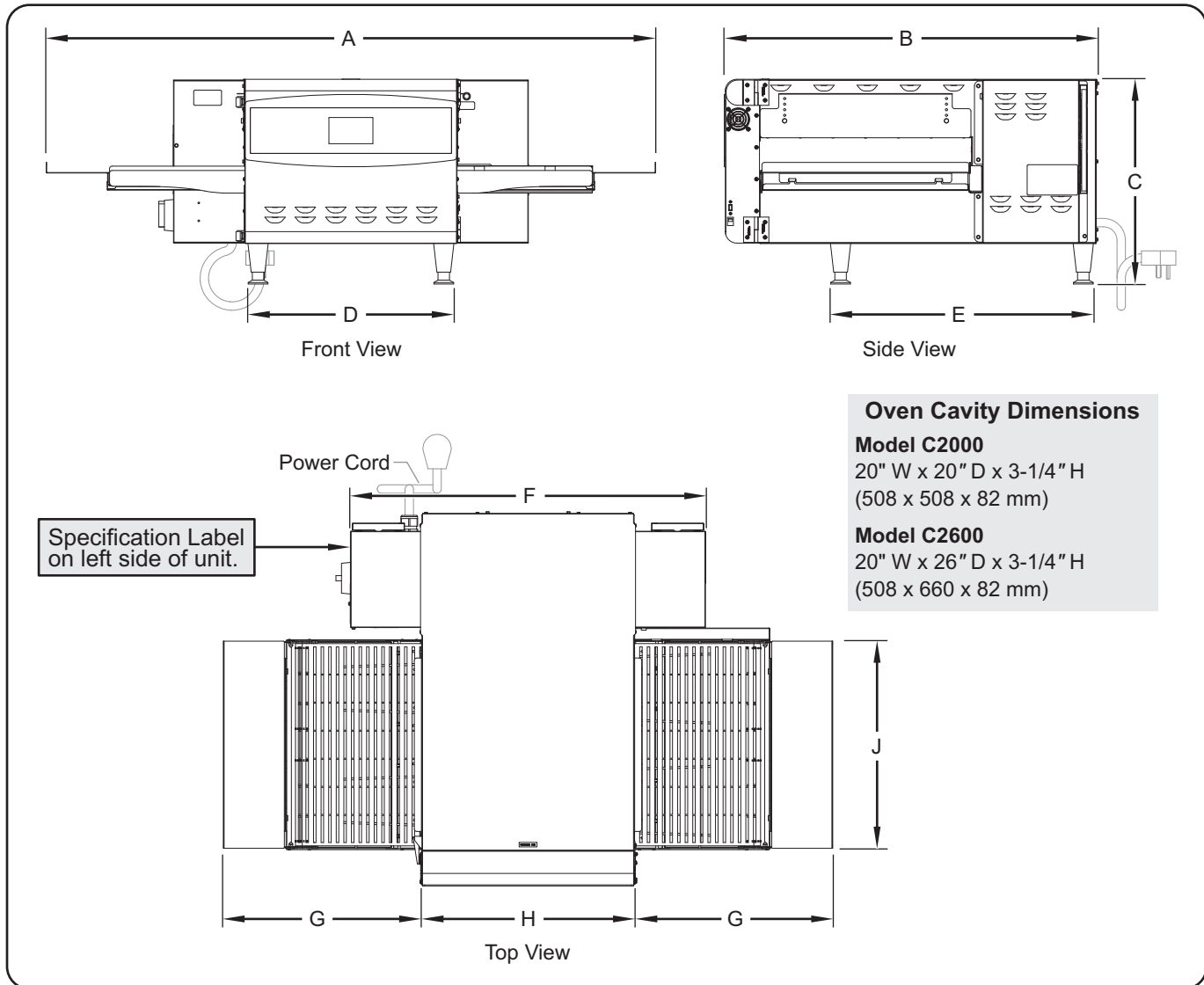
The operating temperature ranges of the Conveyor Oven are as follows:

- C2000/C2000CSA = 300°–525°F (149°–274°C)
- C20003PH = 300°–550°F (149°–288°C)
- C2600 = 300°–550°F (149°–288°C)

SPECIFICATIONS

Dimensions

Model	Overall Width (A)	Depth (B)	Height (C)	Footprint Width (D)	Footprint Depth (E)	Rear Width (F)	Platform Width (G)	Body Width (H)	Platform Depth (J)
C2000	60-1/4" (1531 mm)	37" (940 mm)	20-1/4" (514 mm)	20-5/16" (516 mm)	26" (659 mm)	35-1/8" (891 mm)	19-5/8" (497 mm)	21" (533 mm)	20-5/16" (516 mm)
C2600	60-1/4" (1531 mm)	43" (1092 mm)	20-1/4" (514 mm)	20-5/16" (516 mm)	26" (659 mm)	44-1/8" (1121 mm)	19-5/8" (497 mm)	21" (533 mm)	26-5/16" (668 mm)



Dimensions (Model C2000 shown)

General

Ovention® Conveyor Ovens are shipped with most components pre-assembled. Care should be taken when unpacking shipping carton to avoid damage to the unit and components enclosed.

⚠ WARNING

ELECTRIC SHOCK HAZARD: Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C).

FIRE HAZARD: Locate unit a minimum of 1" (25 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.

⚠ CAUTION

Locate unit at proper counter height in an area that is convenient for use. Location should be level to prevent unit or its contents from falling accidentally and strong enough to support the weight of the unit and contents.

NOTICE

Do not lay unit on front or back side. Damage to unit could occur.

NOTE: Due to the size and weight of the Conveyor Oven, use the proper number of people for installation based on the weight of the oven.

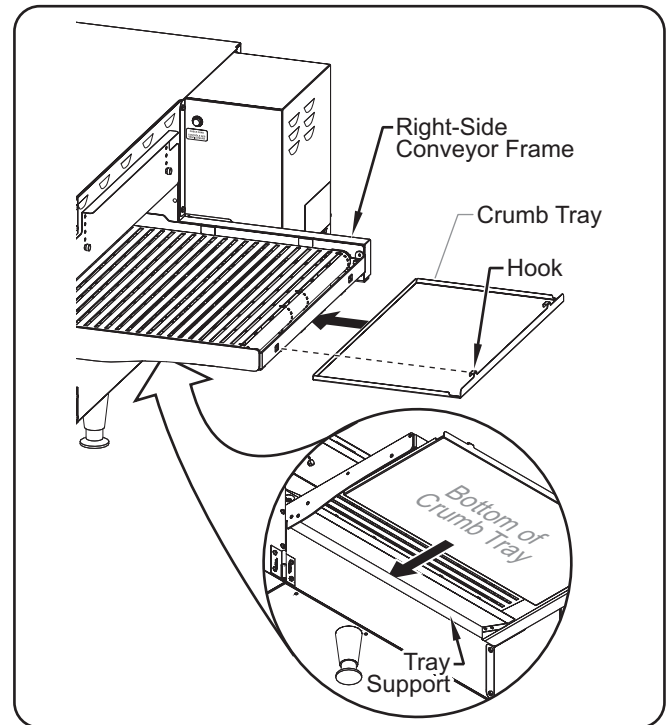
1. Inspect the shipping container for obvious signs of transit damage. If damaged, inform the freight company immediately. **CAUTION! Stop! Do not attempt to use oven if damaged. Contact Ovention for assistance.**
2. Cut and remove the shipping bands from around the oven packaging.
3. Remove tape and protective packaging from all surfaces of the unit.
4. Remove crumb trays and conveyor end stops from packaging.
5. Inspect the oven for freight damage such as dents in the end caps or inside the oven chamber. If damaged, inform the freight company immediately.

⚠ CAUTION

DO NOT lift unit by conveyor frame on each side of oven chamber. Conveyor is not designed to support weight of unit. Lift from underneath oven chamber only.

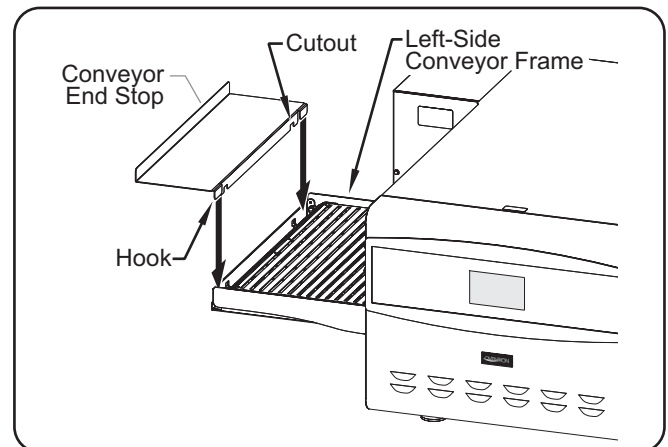
6. Place the unit in the desired location. Make sure to lift from underneath the front and rear of the oven chamber only.
 - Locate the unit in an area where the ambient air temperature is constant and a minimum of 70° F (21° C).
 - Make sure the unit is at the proper counter height in an area convenient for use.
 - Make sure the countertop/table is level and strong enough to support the weight of the unit and food product.
 - Position the unit with a minimum 1" (25 mm) clearance at the back and on either side for proper venting.
 - Make sure all the feet on the bottom of the unit are positioned securely on the countertop/table.

7. Install a crumb tray underneath each side of the conveyor.
 - Slide the tray underneath the conveyor and above the tray support located below the conveyor frame.
 - Position the two hooks on the tray into the holes at the end of the conveyor frame.



Installing a Crumb Tray

8. Install a conveyor end stop at each end of the conveyor frame.
 - Position the two hooks on the end stop over the conveyor frame while aligning the cutouts with the crumb tray hooks.



Installing a Conveyor End Stop

9. Plug the unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. See the SPECIFICATIONS section for details.

NOTE: The oven is suitable for either 208 VAC or 240 VAC and will adjust automatically to the voltage being supplied.

OPERATION

General

Use the following information and procedures to operate an Ovention® Conveyor Oven.



WARNING

Read all safety messages in the **IMPORTANT SAFETY INFORMATION** section before operating this equipment.

In the event of emergency, turn **OFF** Main Disconnect switch.



CAUTION

BURN HAZARD: Some exterior surfaces on unit will get hot. Avoid unnecessary contact with unit.

Use caution and be aware of pinch points when slider assembly is moving.

Conveyor Setting Information

Conveyor Ovens are designed to provide unequalled flexibility and efficiency. Each oven has the capability of storing 36 different conveyor settings. All conveyor settings appear on the Select Desired Item screen, which has eight additional sub-screens.

At initial startup, the Select Desired Item screen will show either sample conveyor settings or customer-specific, preloaded conveyor settings. If the Select Desired Item screen shows sample conveyor settings, these settings can be used to help develop specific conveyor settings appropriate for the installation. Refer to the “Programming Conveyor Settings” procedure in this section for instructions on creating conveyor settings.

Startup

1. Make sure the Main Disconnect switch is in the ON (I) position.

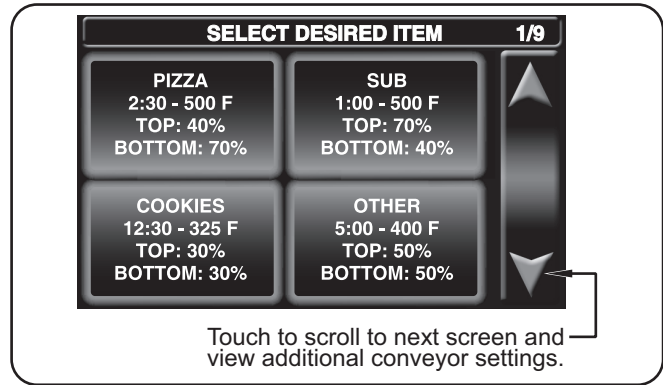
NOTE: The Conveyor Oven can be set up to cook from left-to-right or right-to-left. This manual is written to reflect an oven set to cook from left-to-right. The conveyor belts on split belt models can travel in the same direction only.

2. Move the Standby switch up to the “On” position.
 - The touchscreen will energize and show the name of the oven and current software version for a few seconds.



Startup Screen

- After the Startup Screen, the Select Desired Item screen appears. The first four pre-set conveyor settings are available on this screen.

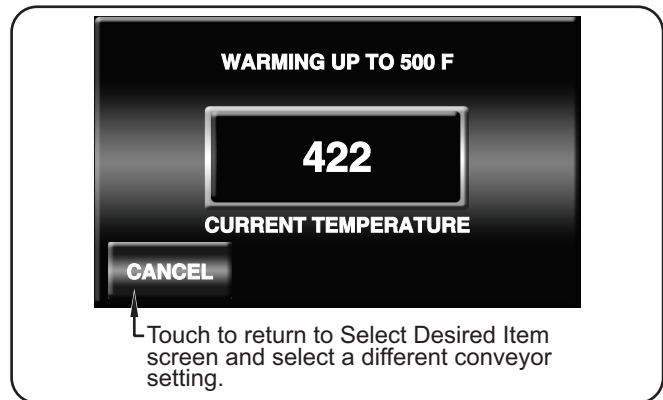


Touch to scroll to next screen and view additional conveyor settings.

Select Desired Item Screen—Single Belt Model

3. Touch the desired conveyor setting.

- The oven heaters, air blowers, and cooling fans will start up. Allow 10–15 minutes for the oven to reach setpoint temperature.
- The touchscreen shows the selected setpoint temperature and the current cavity temperature.



Preheat Screen

When the oven reaches setpoint temperature, the oven begins a temperature stabilizing period (a countdown screen appears).



Oven Stabilizing Screen

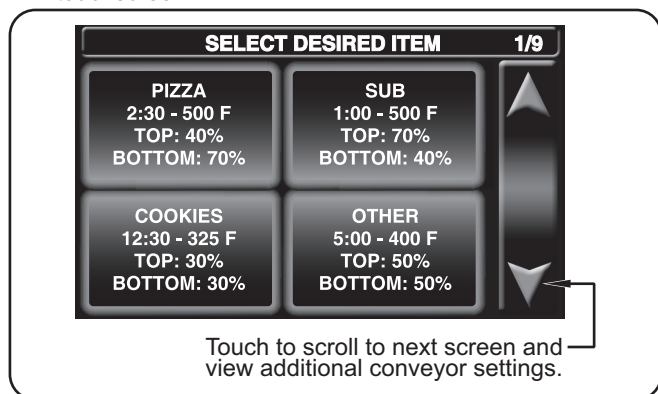
After the oven temperature stabilizes, the conveyor belt begins moving and the Select Desired Item screen appears on the touchscreen. The oven is now ready for cooking.

NOTE: The conveyor settings shown are for example only. Depending on the configuration of the oven, the Select Desired Item screen will show either sample settings or customer-specific, preloaded settings.

Cooking—Single Belt

Use the following procedure to operate a single belt model and cook items continuously.

1. Make sure the oven has reached setpoint temperature. The Select Desired Item screen will appear on the touchscreen.



Select Desired Item Screen—Single Belt Model

2. Using a paddle, pan gripper, or other utensil, place food product onto the conveyor belt on the left side of the conveyor assembly.
 - Continue loading food product as needed.
3. Using a paddle, pan gripper, or other utensil, remove cooked food product from the right side of the conveyor assembly.

CAUTION

BURN HAZARD: Pan/tray will be very hot upon removal—use oven mitt, pan gripper, or other utensil to remove.

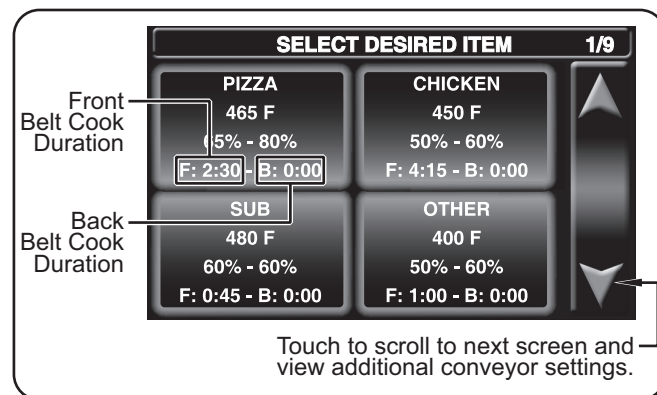
4. If a different conveyor setting is required during operation, touch the desired setting on the Select Desired Item screen.

NOTE: If the new conveyor setting temperature is different than the original temperature, the oven will need a few minutes to adjust to the new temperature.

Cooking—Split Belt

Use the following procedure to operate a split belt model and cook items continuously.

1. Make sure the oven has reached setpoint temperature. The Select Desired Item screen will appear on the touchscreen.



Select Desired Item Screen—Split Belt Model

NOTE: Split belt models are delivered from the factory with the Back Belt Cook Duration set to "0:00" for all conveyor settings. To adjust this setting, refer to "Programming Conveyor Settings" in this section.

2. Using a paddle, pan gripper, or other utensil, place food product onto the front or back conveyor belt on the left side of the conveyor assembly.
 - Continue loading food product onto the desired conveyor belt as needed.
3. Using a paddle, pan gripper, or other utensil, remove cooked food product from the right side of the conveyor assembly.

CAUTION

BURN HAZARD: Pan/tray will be very hot upon removal—use oven mitt, pan gripper, or other utensil to remove.

4. If a different conveyor setting is required during operation, touch the desired setting on the Select Desired Item screen.

NOTE: If the new conveyor setting temperature is different than the original temperature, the oven will need a few minutes to adjust to the new temperature.

Shutdown

1. Move the Standby switch down to the "Off" position.
 - The oven heaters, touchscreen, and conveyor belt will shut off.
 - The air blowers and cooling fans will continue to operate until the oven chamber temperature drops below 140°F (60°C).

CAUTION

Do not turn off Main Disconnect switch or unplug unit immediately after use. Internal fans must cool oven to avoid damage to electrical components.

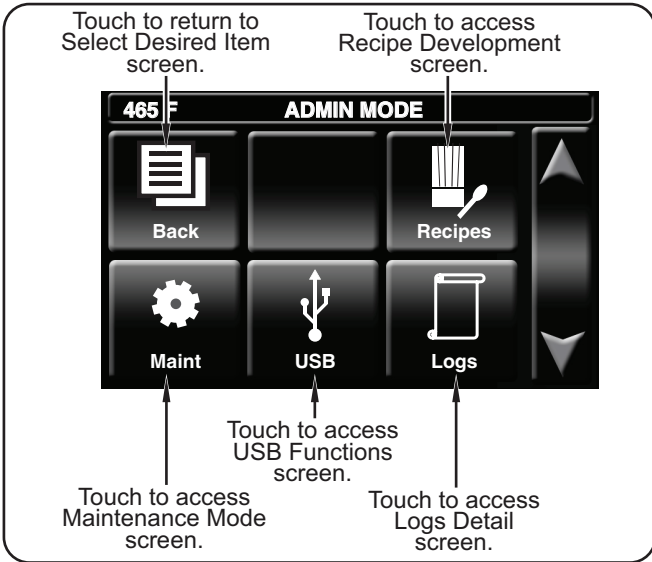
OPERATION

Programming Conveyor Settings

Use the following procedure to edit or create conveyor settings. This procedure requires access to password-protected screens and should be performed by authorized personnel only.

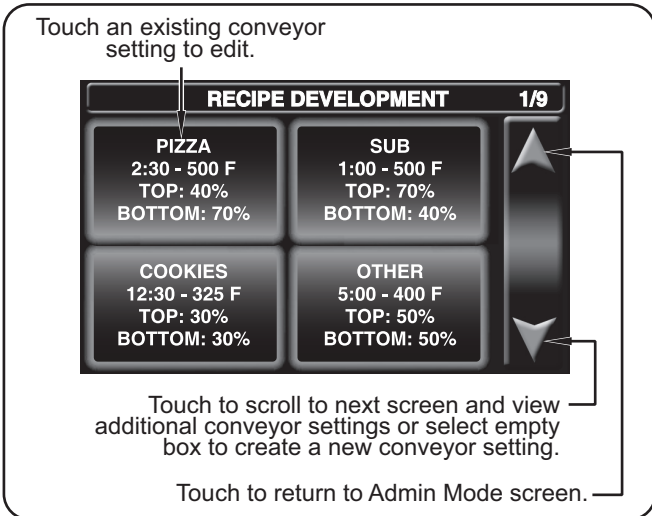
NOTE: The USB port allows the uploading of pre-programmed conveyor settings from an external USB drive. Refer to the “Uploading from a USB Drive” procedure in this section for details.

- From the Select Desired Item screen, touch the “up” arrow.
 - A password keypad will appear on the touchscreen.
- Input the password using the keypad, and touch ENTER.
 - The Admin Mode screen will appear on the touchscreen.



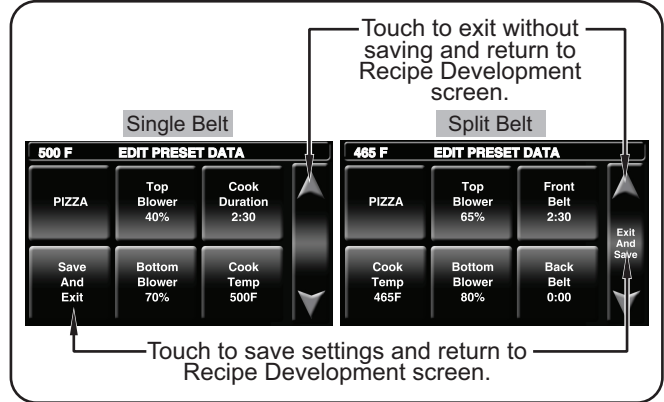
Admin Mode Screen

- Touch RECIPES to access the Recipe Development screen.
 - The Recipe Development screen will appear. This screen will look like the Select Desired Item screen.



Recipe Development Screen—Single Belt Model

- Edit or create a conveyor setting.
 - To edit an existing conveyor setting, touch the desired setting.
 - To create a new conveyor setting, touch an empty box. If no empty boxes are available, touch the “down” arrow to scroll to the next screen.
 - The Edit Preset Data screen will appear.



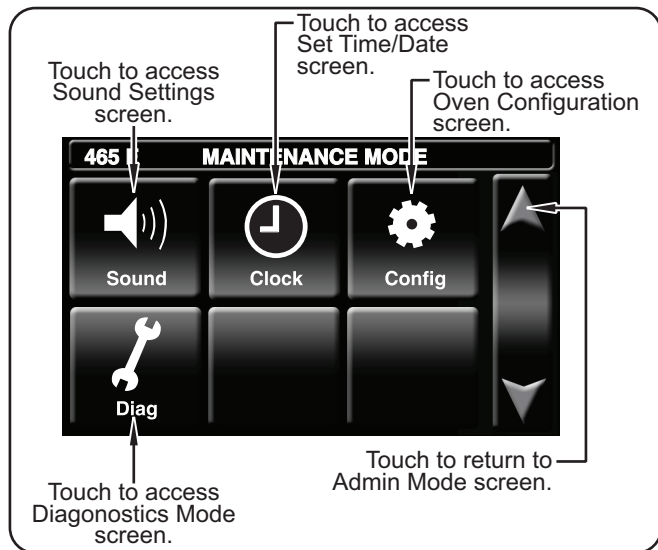
Edit Preset Data Screens

- Touch each “setting” box on the Edit Preset Data screen to edit the corresponding setting. Common settings include item name, top blower percentage, bottom blower percentage, and cook temperature. For cook duration: single belt models will have a single COOK DURATION box; split belt models will have a FRONT BELT box and a BACK BELT box.
 - Touching a “setting” box will bring up a keypad specific to the setting. Enter the desired value using the keypad, then touch ENTER to return to the Edit Recipe Settings screen.
 - Menu item names can have up to 16 characters.
- When conveyor setting programming is complete, touch SAVE AND EXIT on the Edit Preset Data screen.
 - The Recipe Development screen will appear.
 - To program additional menu items, repeat steps 4 and 5 of this procedure.
- If all programming is complete, touch the “up” arrow on the first (screen 1 of 9) Recipe Development screen to return to the Admin Mode screen.

Changing Temperature Unit of Measure

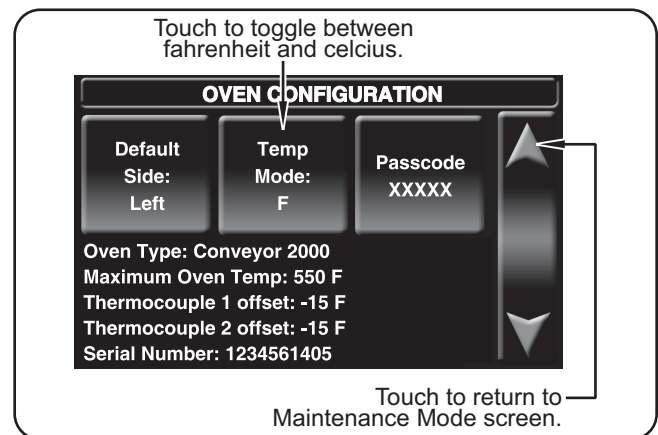
Use the following procedure to change the temperature unit of measure between fahrenheit and celsius. This procedure requires access to password-protected screens and should be performed by authorized personnel only.

- From the Select Desired Item screen, touch the “up” arrow.
 - A password keypad will appear on the touchscreen.
- Input the password using the keypad, and touch ENTER.
 - The Admin Mode screen will appear on the touchscreen.
- Touch MAINT to access the Maintenance Mode screen.



Maintenance Mode Screen

- Touch CONFIG on the Maintenance Mode screen. The Oven Configuration screen appears.
- Touch TEMP MODE on the Oven Configuration screen to toggle the unit of measure between fahrenheit and celsius.

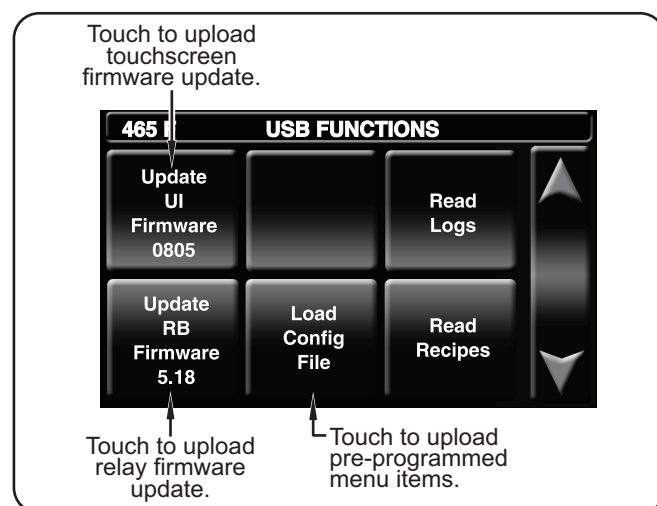


Oven Configuration Screen

Uploading from a USB Drive

Use the following procedure to upload pre-programmed menu items or firmware updates from an external USB drive. This procedure requires access to password-protected screens and should be performed at oven startup by authorized personnel only.

- Move the Standby switch up to the “On” position.
 - The touchscreen will energize. After the Startup Screen, the Select Desired Item screen appears.
- Remove the cover from the USB port above the Standby switch, and insert the USB drive into the port.
- From the Select Desired Item screen, touch the “up” arrow.
 - A password keypad will appear on the touchscreen.
- Input the password using the keypad, and touch ENTER.
 - The Admin Mode screen will appear on the touchscreen.
- Touch USB to access the USB Functions screen.



USB Functions Screen

- Touch the desired function to begin the corresponding upload.
 - Select the upload file from the list that appears.
 - A screen will appear to indicate that the upload is in progress.
 - When the upload is complete, the oven will restart.
- When the startup screens reappear, remove the USB drive from the USB port, and replace the port cover.
- Perform the normal “Startup” procedure at the beginning of this section to use the oven.

MAINTENANCE

General

Ovention® Conveyor Ovens are designed for maximum durability and performance with minimum maintenance.

⚠ WARNING

ELECTRIC SHOCK HAZARD:

- Turn off Standby switch, allow unit to cool, and unplug unit/turn OFF Main Disconnect switch before performing any cleaning, adjustments, or maintenance.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Do not steam clean or use excessive water on unit.
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.
- Do not clean unit when it is energized or hot.
- Do not clean unit with metal scouring pads. Metal pieces can break off pad and touch electrical components, creating risk of electric shock.
- This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.
- Use only Genuine Ovention Replacement Parts when service is required. Failure to use Genuine Ovention Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn. Genuine Ovention Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Ovention equipment.

This unit has no “user-serviceable” parts. If service is required on this unit, contact an Authorized Ovention Service Agent or contact the Ovention Hotline at 855-298-6836.

⚠ CAUTION

Do not move or relocate unit for cleaning. Unit is bulky and heavy.

Never use steel pads, wire brushes, or scrapers to clean unit.

Wear protective rubber gloves and protective eyewear when cleaning unit.

Improper cleaning of oven could damage catalyst and will void unit warranty.

IMPORTANT NOTE:

Use of cleaning chemicals not approved by Ovention when cleaning the oven chamber will void the warranty.

Daily Cleaning

To maintain performance and preserve the finish of the Ovention Conveyor Oven, clean the unit daily.

⚠ CAUTION

Do not turn off Main Disconnect switch or unplug unit immediately after use. Internal fans must cool oven to avoid damage to electrical components.

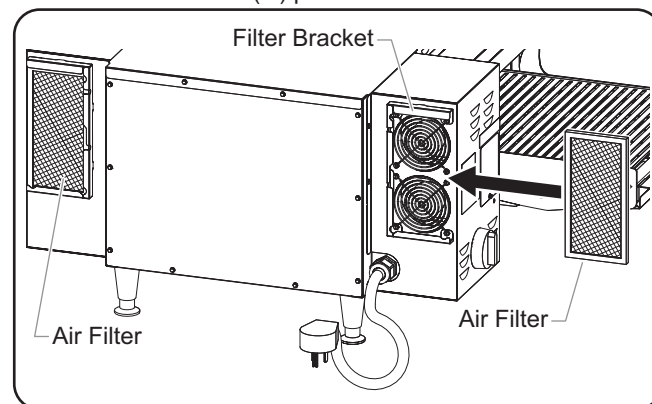
NOTICE

Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch finish of unit, marring its appearance and making it susceptible to soil accumulation.

1. Turn off the Standby switch and allow unit to cool. Cooling fans will operate until the oven chamber temperature drops below 140°F (60°C).
2. After the cooling fans shut off, move the Main Disconnect switch to the OFF (O) position.
3. Remove and discard any remaining food product.
4. Remove any spillages using damp paper towel or a non-abrasive cloth.
5. Remove and clean each conveyor end stop using a damp paper towel.
6. Remove and clean each crumb tray.
 - Brush crumbs into a waste container.
 - Clean the tray using damp paper towel.
7. Reinstall the crumb trays and conveyor end stops (see OPERATION section for details).
8. Wipe down all exterior surfaces using a non-abrasive, damp cloth (a non-abrasive cleaner may be used for difficult stains).
9. Wipe dry all surfaces using a non-abrasive, dry cloth.
10. Polish the exterior surfaces of the oven using a good quality stainless steel cleaner.

Monthly Cleaning

1. Turn off the Standby switch and allow unit to cool. Cooling fans will operate until the oven chamber temperature drops below 140°F (60°C).
2. After the cooling fans shut off, move the Main Disconnect switch to the OFF (O) position.



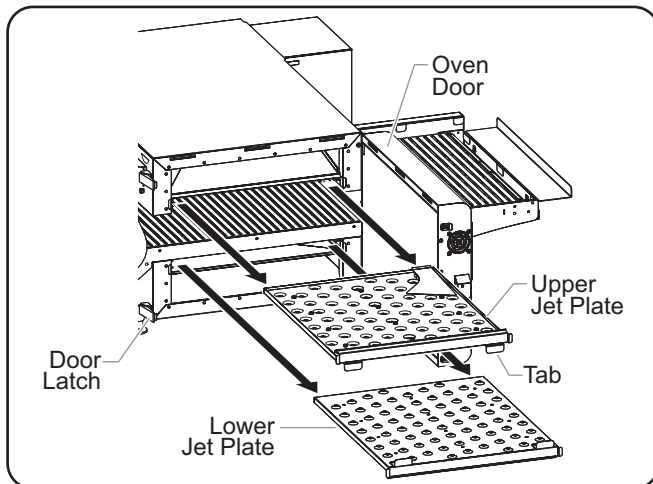
Cleaning the Air Filters

3. Remove and clean the two air filters on the back of the oven. To clean each filter:
 - a. Slide the filter straight out the side of the filter bracket.
 - b. Spray the filter with water and/or soak in mild soap and water.
 - c. Rinse clean and allow the filter to air dry.
 - d. When the filter is dry, reinstall the filter into the filter bracket.

IMPORTANT NOTE:

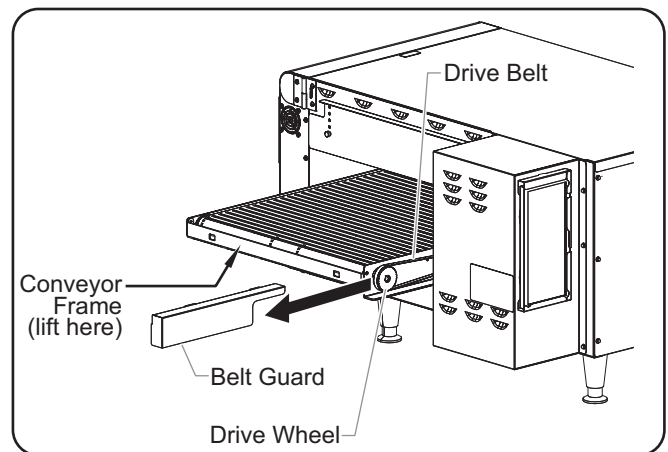
Use of cleaning chemicals not approved by Ovention when cleaning the oven chamber will void the warranty.

4. Remove and clean the upper and lower jet plates inside the oven chamber. To clean the jet plates:
 - a. Unlatch and open the oven door so that the inside of the oven chamber is exposed.
 - b. Remove each plate by gripping the two tabs on each plate and pulling straight out of the oven.
 - c. Spray Chemco Dirt Buster III Oven Cleaner onto both sides of each jet plate. Allow the cleaner to sit for 3–5 minutes.
 - d. Using a non-abrasive nylon scouring pad, apply pressure to wipe away grease residue.
 - e. Wipe the jet plates clean using a damp, non-abrasive cloth and allow to air dry. Do not reinstall at this time.



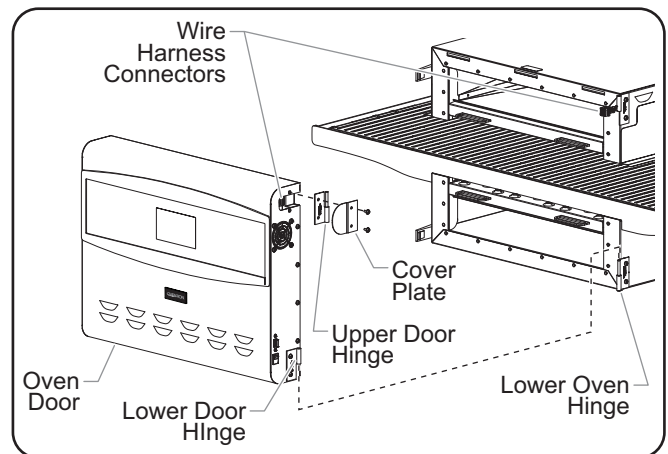
Cleaning the Jet Plates

5. Clean the visible areas of the oven chamber using the same procedure as the jet plates (steps “c” through “e” above).
6. Reinstall the upper and lower jet plates into the oven chamber.
7. Close the oven door and secure both door latches.
8. Remove and clean each conveyor end stop and crumb tray as described in the “Daily Cleaning” procedure.
9. Remove the belt guard(s) and disengage the drive belt(s). Split belt models have a drive belt behind each side of the conveyor frame.
 - a. Slide the belt guard off the drive belt located behind the conveyor frame.
 - b. Remove the drive belt from the drive wheel by slightly lifting the conveyor frame.



Removing the Belt Guard and Drive Belt

10. Clean the belt guard using mild soap and water. Rinse clean and dry using a non-abrasive cloth.
11. For split belt models only, remove the oven door to allow removal of the conveyor belt assembly.
 - a. Remove the two screws that secure the cover plate and upper door hinge to the oven door.
 - b. Disconnect the wire harness connectors located behind the cover plate, inside the door.
 - c. While supporting the oven door, unlatch and lift the door off the lower oven hinge.



Removing the Oven Door—Split Belt Models Only

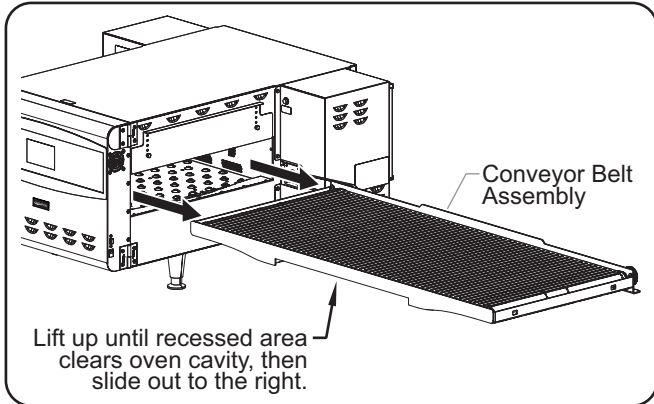
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MAINTENANCE

12. Remove the conveyor belt assembly. This step requires two people.

For single belt models:

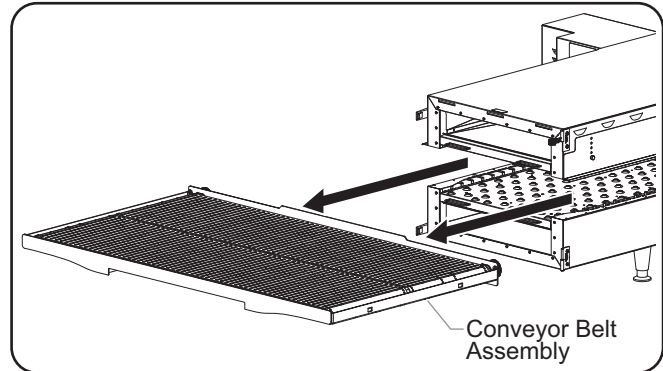
- a. With one person on each side of the oven cavity, lift up the conveyor belt assembly and slide the entire assembly to the right.
- b. When most of the conveyor belt assembly is through the oven cavity, the person on the left should move to the right side of the oven cavity and continue sliding the assembly out of the cavity.



Removing the Conveyor Belt Assembly—Single Belt Model

For split belt models (oven door removed):

- a. With one person on each side of the oven cavity, lift up the conveyor belt assembly and slide the entire assembly out the front of the oven cavity.



Removing the Conveyor Belt Assembly—Split Belt Model

13. Clean the conveyor belt assembly.
 - a. Spray Chemco Dirt Buster III Oven Cleaner onto both sides of the conveyor belt assembly. Allow the cleaner to sit for 3–5 minutes.
 - b. Using a non-abrasive nylon scouring pad, apply pressure to wipe away grease residue on the conveyor belt and frame.
 - c. Spray clean with water and dry using a non-abrasive cloth. Additional air dry time may be necessary before installation.
14. Reinstall the conveyor belt assembly, oven door, belt guard, crumb trays, and conveyor end stops by reversing the above procedure.

TROUBLESHOOTING GUIDE



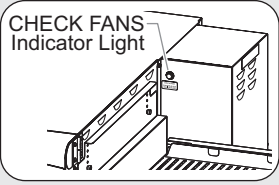
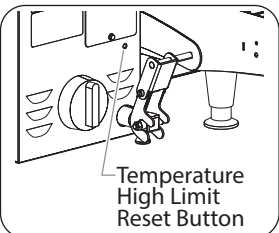
WARNING

This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.



WARNING

ELECTRIC SHOCK HAZARD: Turn off Standby switch, allow unit to cool, and unplug unit/turn OFF Main Disconnect switch before performing any cleaning, adjustments, or maintenance.

Symptom	Probable Cause	Corrective Action
Oven does not operate (blank touchscreen).	Standby switch turned off, Main Disconnect turned OFF (O), or unit unplugged.	Make sure unit is plugged in, Main Disconnect switch is in ON (I) position, and Standby switch is moved up to the "On" position.
	Unit connected to incorrect power supply.	Refer to SPECIFICATIONS section for unit electrical specifications. Contact a qualified electrician to determine and install proper voltage and size electrical receptacle.
Irregular belt movement.	Loose screw and/or bracket.	Check all screws on conveyor belt assembly. Tighten screws, if necessary.
	Malfunction of gear and/or drive belt.	Contact Authorized Service Agent or Ovention® Hotline for assistance.
	Incorrect software installed on oven operating system.	Contact Authorized Service Agent or Ovention Hotline for assistance.
Improper cooking of food.	Incorrect setpoint temperature/conveyor setting.	Verify desired setpoint temperature/conveyor setting. Change to proper settings, if necessary (refer to OPERATION section).
	Jet plate or air flow malfunction.	Contact Authorized Service Agent or Ovention Hotline for assistance.
CHECK FANS indicator light is on (located on front, right side of oven chamber). 	Ambient air temperature is over 95°F (35°C).	Light will illuminate in ambient temperatures over 120°F (49°C). Verify light shuts off after ambient temperature drops below 120°F (49°C) consistently. If not, see "Probable Causes" listed below.
	Air filters are dirty.	Check air filters and clean, if necessary. Refer to "Monthly Cleaning" procedure in MAINTENANCE section.
	Cooling fan(s) malfunction.	Contact Authorized Service Agent or Ovention Hotline for assistance.
Oven not heating. 	Temperature High Limit switch has tripped.	Press the Temperature High Limit Reset Button located on the rear, left side of the oven chamber near the Main Disconnect switch. If switch continues to trip, contact Authorized Service Agent or Ovention Hotline for assistance.

NOTE: To locate an Authorized Ovention Service Agent, access the Ovention website at www.oventionovens.com and select the Service & Support tab, or call the Ovention Hotline at 855-298-OVEN(6836).

OPTIONS AND ACCESSORIES

Miscellaneous

OVNTN-FILReplacement Air Filter

OVNTN-CLNROven Cleaner, case of six bottles

NOTE: Use Oven Cleaner to clean cooking grease and residue safely from the jet plates, oven chamber, and conveyor belt assembly.

IMPORTANT NOTE

Additional accessories are available for Ovention Ovens. Contact the Ovention Hotline at 855-298-OVEN(6836) for information.

LIMITED WARRANTY

1. PRODUCT WARRANTY

Ovention®, Inc. (“Ovention”) warrants the products that it manufactures (the “Products”) to be free from defects in materials and workmanship, under normal use and service, for a period of one (1) year from the date of purchase when installed and maintained in accordance with Ovention’s written instructions or 18 months from the date of shipment from Ovention. Buyer must establish the product’s purchase date with Ovention sales representative or by other means satisfactory to Ovention in its sole discretion.

Ovention warrants the following Product components to be free from defects in materials and workmanship from the date of purchase (subject to the foregoing conditions) for the period(s) of time and on the conditions listed below:

- **Ninety (90) Day Parts-Only Warranty:**

Replacement Parts

THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ANY OTHER WARRANTY, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR PATENT OR OTHER INTELLECTUAL PROPERTY RIGHT INFRINGEMENT. Without limiting the generality of the foregoing, SUCH WARRANTIES DO NOT COVER: Damage to touchscreens from abuse or impact; Wear items such as air filters and conveyor belts; Damage to catalyst from use of non-approved cleaning products; Product misuse, tampering or misapplication; improper installation; lack of or improper cleaning; or application of improper voltage.

2. LIMITATION OF REMEDIES AND DAMAGES

Ovention’s liability and Buyer’s exclusive remedy hereunder will be limited solely, at Ovention’s option, to repair or replacement by an Ovention-authorized service agency (other than where Buyer is located outside of the United States, Canada, United Kingdom or Australia, in which case Ovention’s liability and Buyer’s exclusive remedy hereunder will be limited solely to replacement of part under warranty) with respect to any claim made within the applicable warranty period referred to above. Ovention reserves the right to accept or reject any such claim in whole or part. Ovention will not accept the return of any Product without prior written approval from Ovention, and all approved returns shall be made at Buyer’s sole expense. OVENTION WILL NOT BE LIABLE, UNDER ANY CIRCUMSTANCES, FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES, INCLUDING BUT NOT LIMITED TO LABOR COSTS OR LOST PROFITS RESULTING FROM THE USE OF OR INABILITY TO USE THE PRODUCTS OR FROM THE PRODUCTS BEING INCORPORATED IN OR BECOMING A COMPONENT OF ANY OTHER PRODUCT OR GOODS.

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