

SHUTTLE® 2000

TWO COOKING MODES, ONE OVEN

The Shuttle® sets the new standard for conveyor ovens everywhere, combining the throughput benefits of a conveyor with the ability to convert to a closed cavity oven

MAXIMUM THROUGHPUT CONVEYOR

- Conveyor mode maximizes throughput, cooking up to 80 10" pizzas per hour
- Can fit up to 18" pizza and full size sheet pan (horizontally)
- Automatic load and unload
- 1/3 more energy efficient and produces less heat than traditional countertop conveyors

VENTLESS OVEN

Certified for ventless operation, removing the need for a hood and saving money on installation

CLOSED CAVITY "SHUTTLE MODE"

- Utilizes custom oven temperature, time, and independent top and bottom blower speeds for each item
- Holds moisture in food product, maintaining food integrity
- Produces less heat in the kitchen

USB

USB loading capabilities of up to 1,000 multi-stage recipes, plus cook logs and self-diagnostics

SUPERIOR PERFORMANCE

Grill, roast, bake, steam, broil, and air fry using Precision Impingement® air flow and FlexTemp technology, providing a fast, high quality cook without microwaves

HAVE QUESTIONS ABOUT THIS REVOLUTIONARY OVEN?
DISCOVER MORE AT OVENTIONOVENS.COM
OR CALL (855) 298-OVEN

TOUCH SCREEN

Cook with up to 1,000 unique cook settings at the tap of the easy-to-use dual touch screen display with security passcodes



OVENTION
THE ESSENCE OF COOKING™