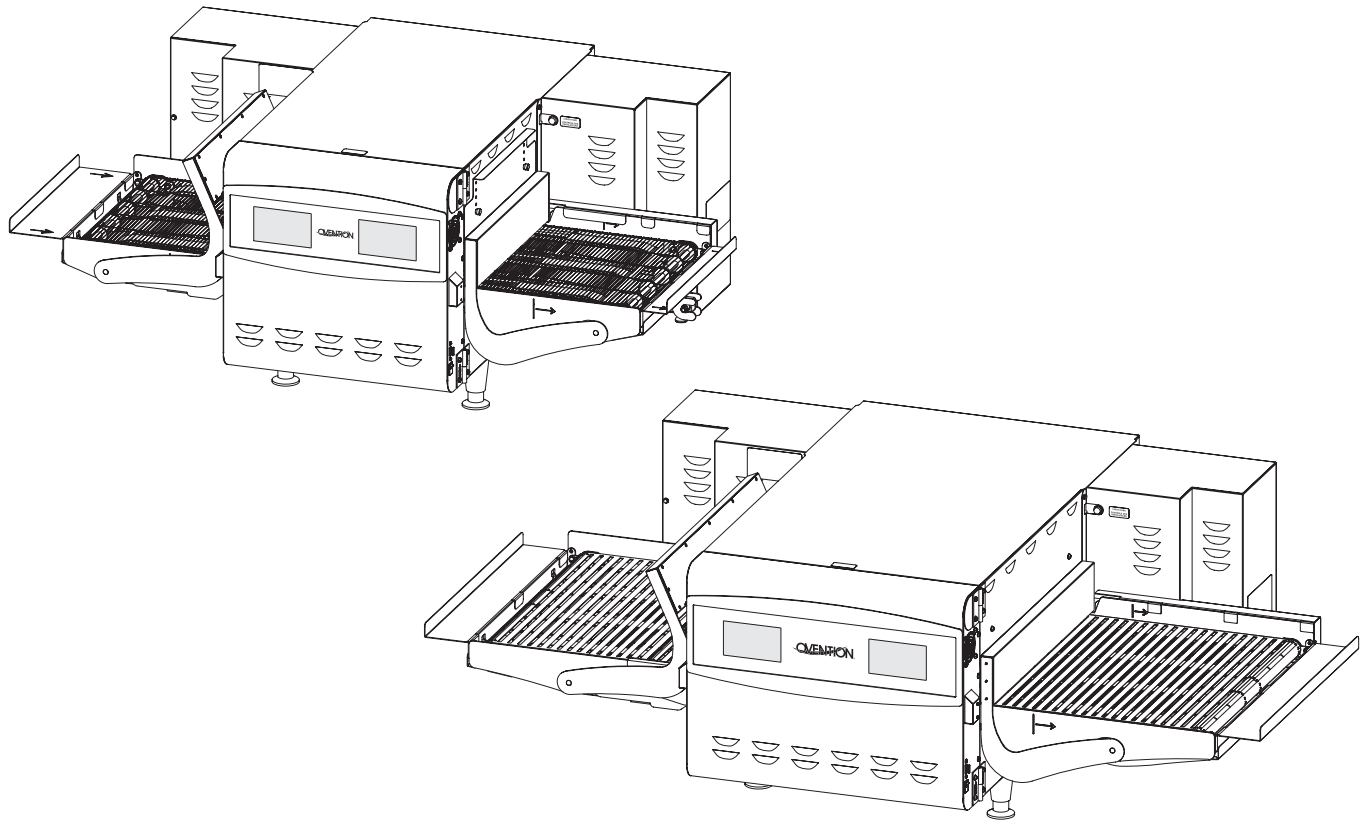


OVENTION®

THE ESSENCE OF COOKING™

Shuttle® Oven

Models: S1200, S1600, S2000



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. **SAVE THESE INSTRUCTIONS.**

⚠ 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. **GUARDA ESTAS INSTRUCCIONES.**

⚠ 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. **CONSERVEZ CES INSTRUCTIONS.**

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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 Time (CT)
 (Summer Hours: June to September –
 7:00 AM to 5:00 PM Monday through Thursday
 7:00 AM to 4:00 PM 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 Shuttle® 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 icon-driven touchscreens, operators can use, edit, and develop over 1000 custom menu items. Menu items can be developed to include up to three cooking stages, each with varying heat profiles, upper and lower air velocity settings, and timing.

Ovention Shuttle Ovens are designed with multi-function touchscreen controllers and conveyor belt that enable individual cooking sequences as well as non-stop operation of the oven. Shuttle doors on each side of the oven chamber maintain control and efficiency when cooking items with specific settings.

Ovention Shuttle 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 Shuttle 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) and a maximum of 100°F (38°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.

WARNING

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.

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.

Unit may be located adjacent to a slippery floor.

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. Improper lifting can result in personal injury and non-warranty damage to unit.

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

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

Do not remove legs from bottom of unit in single stack installations.

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.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

NOTICE

Do not spray cleaner directly onto touchscreens or into oven chamber. Improper cleaning of oven could damage screens/oven catalyst and will void unit warranty.

Do not install unit in locations with ambient air temperature that exceeds 100°F (38°C). Improper installation will damage unit and void unit warranty.

Allow the appropriate minimum clearance along the sides and rear of unit for proper ventilation. Do not block or cover any cabinet venting.

- Minimum clearance for single units and single-phase stacked units is 1" (25 mm).
- Minimum clearance for three-phase stacked units is 6" (152 mm).

NOTICE

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

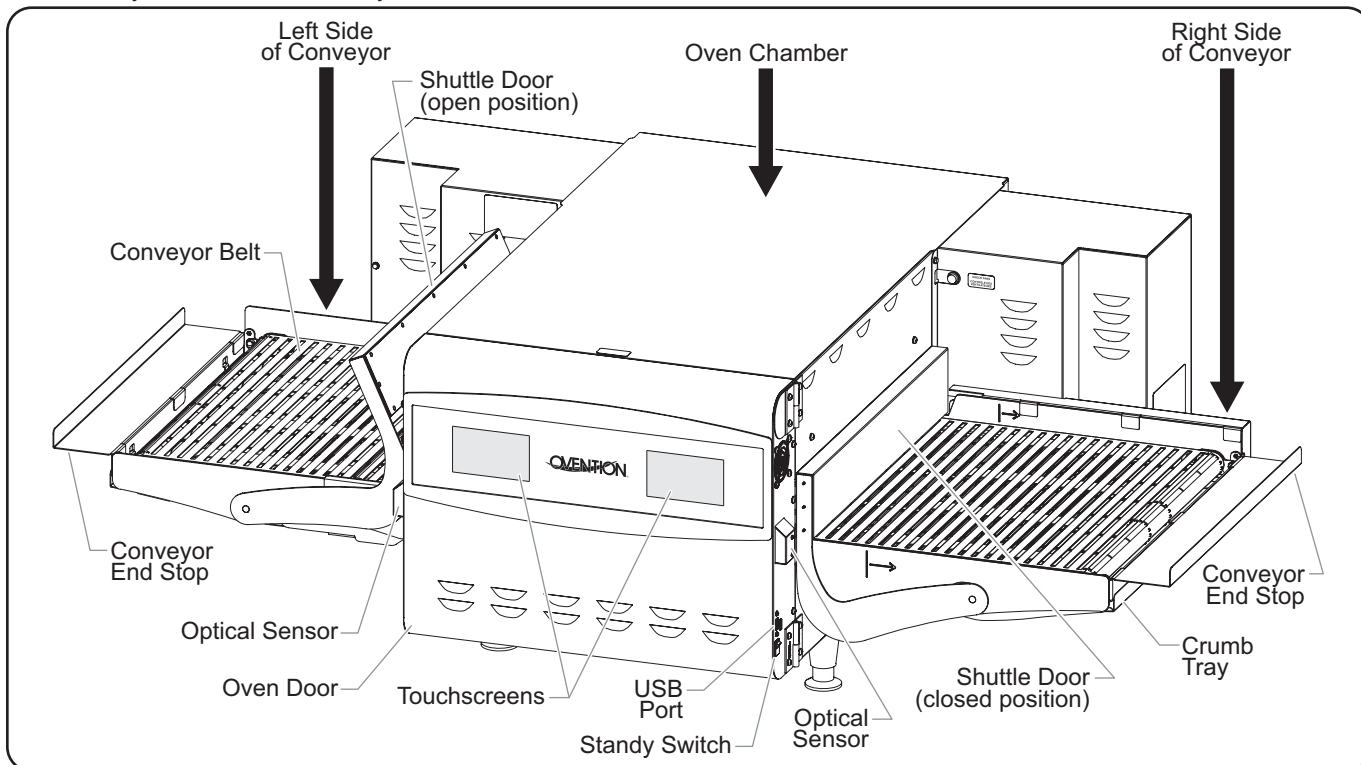
Ovention® Shuttle® Ovens are designed to provide unequalled flexibility in both kitchen and front-of-the-house installations. The variety of menu options, small footprint, low heat escape, and the option for hood-less installation make the Shuttle Oven a single solution alternative to multiple pieces of cooking equipment.

Each Shuttle 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 from one side of the conveyor, through the oven chamber, to the opposite side of the conveyor. Two cooking modes, Shuttle Mode and Conveyor Mode, allow the oven to cook single items with specific heat/time settings as well as multiple items continuously like a standard conveyor oven.

Operator controls consist of two touchscreens, a Standby switch, and a Main Disconnect switch (Models S2000 and S1600 only). 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.

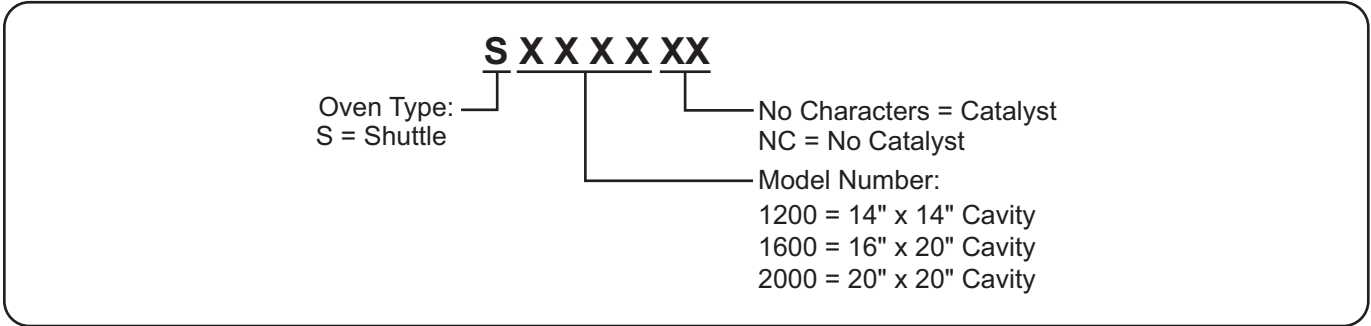
NOTE: A remote control box option is available for all Shuttle ovens.

NOTE: To prevent delay in obtaining warranty coverage, complete online warranty registration. See the IMPORTANT OWNER INFORMATION section for details.



Model Description (Model S2000 shown)

MODEL DESIGNATION



SPECIFICATIONS

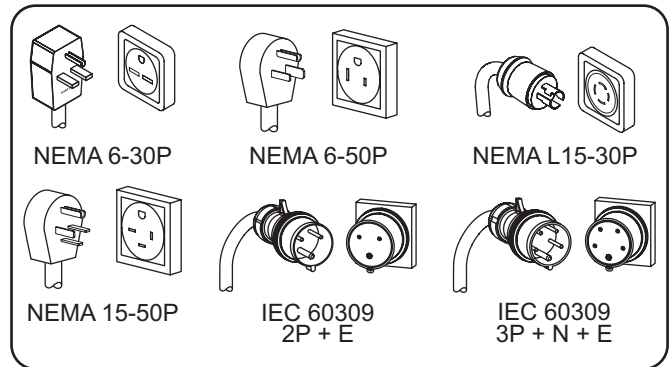
Plug Configuration

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.

NOTE: Receptacle not supplied by Ovention.



Plug Configuration

Electrical Rating Chart

Model	Voltage	Watts	Amps	Phase	Hertz	Plug Configuration	Unit Weight
S1200	208/240	5408/6982	26/29	1	60	NEMA 6-30P	167 lbs. (76 kg)
S1200CSA	208	4992	24				
S1200 (HW)	208/240	11382	41/45			NEMA 6-50P	
S1200	230	6224	27.1	1	50	IEC 60309, 2P + E	167 lbs. (76 kg)
S1200	400	6224	13.4	3	50	IEC 60309, 3P + N + E	
S1600	208/240	8250 †	19/21	3	60	NEMA L15-30P	204 lbs. (93 kg)
		10800	23.7/26				
S2000	208/240	9152/11760	44/49	1	60	NEMA 6-50P	230 lbs. (104 kg)
S2000CSA	208	8320	40				
S20003PH	208/240	16294	34			3	

† 8250 W S1600 Shuttle Ovens operate in Shuttle model only and are not equipped with optical sensors.

NOTE: Ovention Shuttle Ovens with the voltage shown as "208/240" 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.

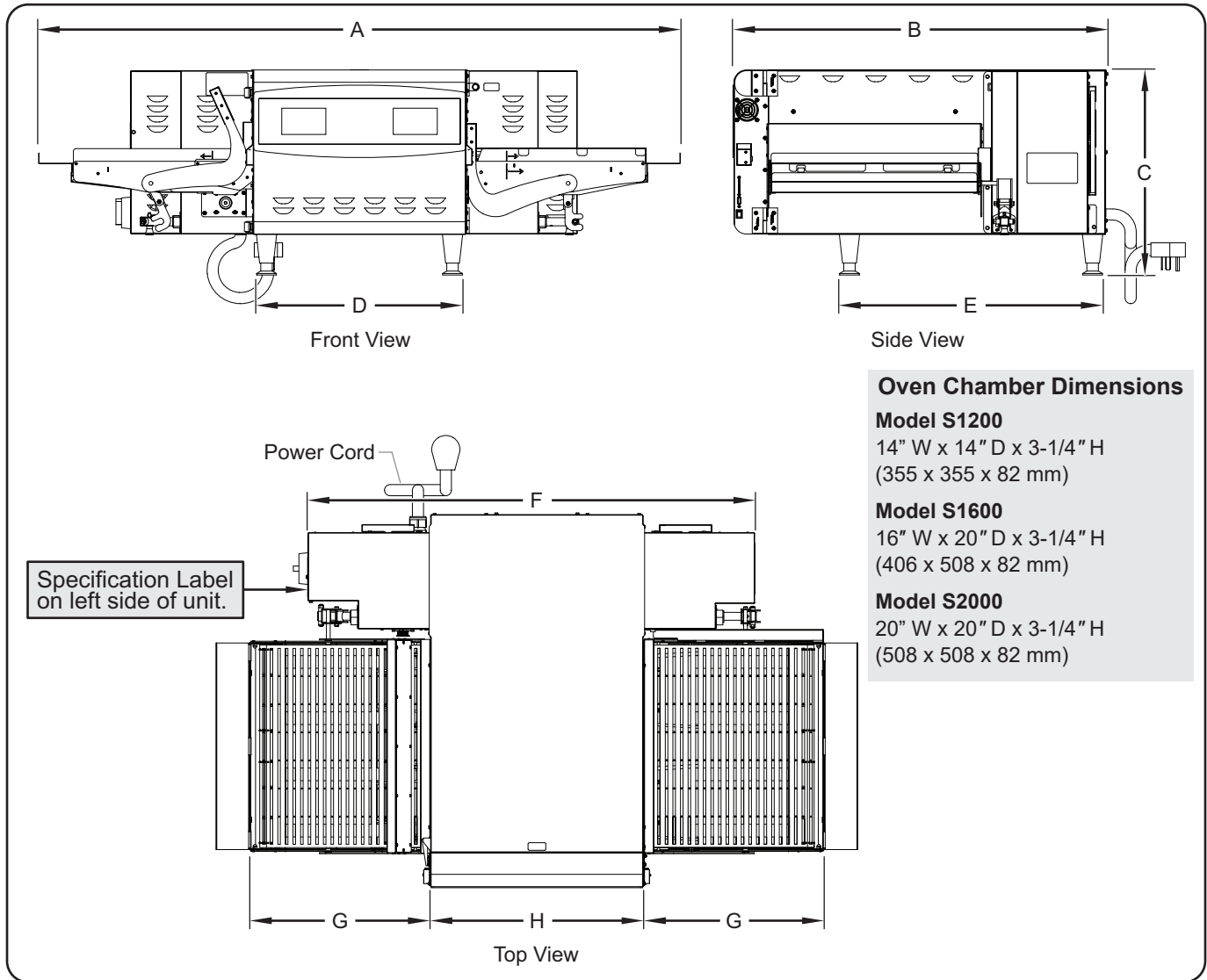
Temperature Range

The operating temperature range of standard Shuttle Ovens is 300°–550°F (149°–288°C). Non-catalyst models have a temperature range of 300°–600°F (149°–316°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)
S1200	50-1/16" (1271 mm)	31" (787 mm)	20-1/4" (514 mm)	16-7/16" (417 mm)	22" (558 mm)	40-1/4" (1021 mm)	13-1/2" (343 mm)	17-1/8" (434 mm)
S1600	61-5/8" (1565 mm)	32-7/8" (834 mm)	20-5/8" (524 mm)	20-5/16" (516 mm)	22" (558 mm)	44-1/4" (1120 mm)	17-3/4" (451 mm)	21" (533 mm)
S2000	63-3/8" (1609 mm)	36-7/8" (936 mm)	20-1/4" (514 mm)	20-5/16" (516 mm)	26" (659 mm)	44-1/8" (1120 mm)	17-7/8" (454 mm)	21" (533 mm)



Oven Chamber Dimensions

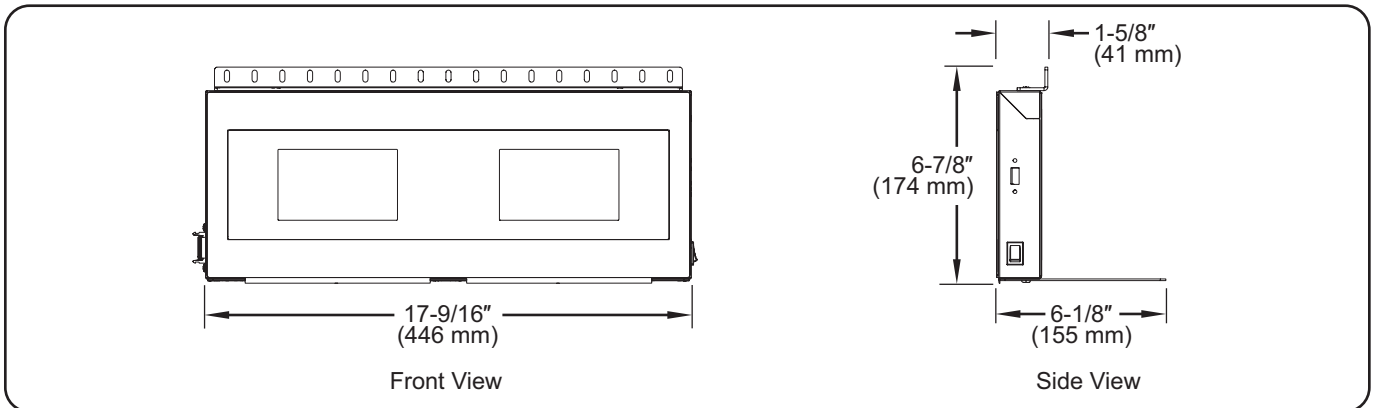
Model S1200
14" W x 14" D x 3-1/4" H
(355 x 355 x 82 mm)

Model S1600
16" W x 20" D x 3-1/4" H
(406 x 508 x 82 mm)

Model S2000
20" W x 20" D x 3-1/4" H
(508 x 508 x 82 mm)

Dimensions (Model S2000 shown)

Dimensions—Remote Control Box



INSTALLATION

General

Ovention® Shuttle® 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) and a maximum of 100°F (38°C).

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.

⚠ 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 install unit in locations with ambient air temperature that exceeds 100°F (38°C). Improper installation will damage unit and void unit warranty.

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

NOTE: Due to the size and weight of the Shuttle 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

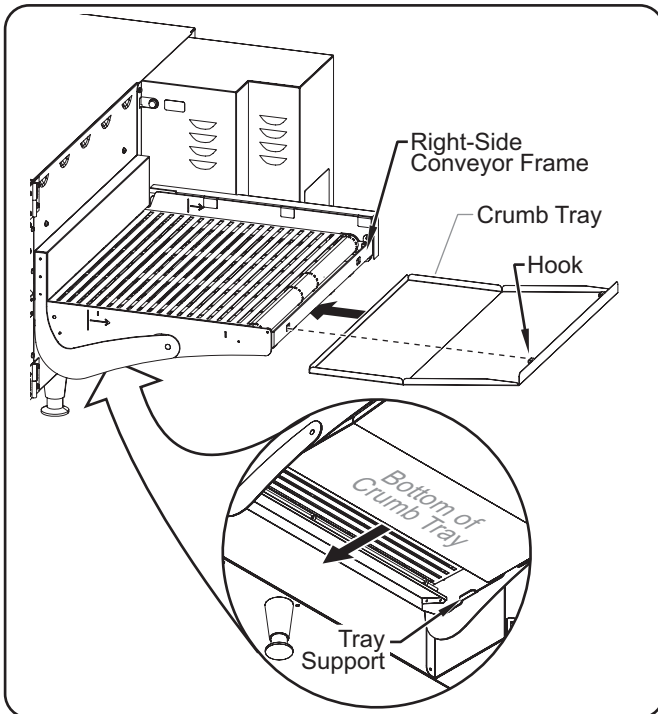
DO NOT lift unit by conveyor frame on each side of oven chamber. Conveyor is not designed to support weight of unit. Lift from underneath oven chamber only. Improper lifting can result in personal injury and non-warranty damage to unit.

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, a minimum of 70°F (21°C), and a maximum of 100°F (38°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 the appropriate minimum clearance at the back and on either side for proper venting.
 - The minimum clearance for single units and single-phase stacked units is 1" (25 mm).
 - The minimum clearance for three-phase stacked units is 6" (152 mm).
 - Make sure all the feet on the bottom of the unit are positioned securely on the countertop/table.

continued...

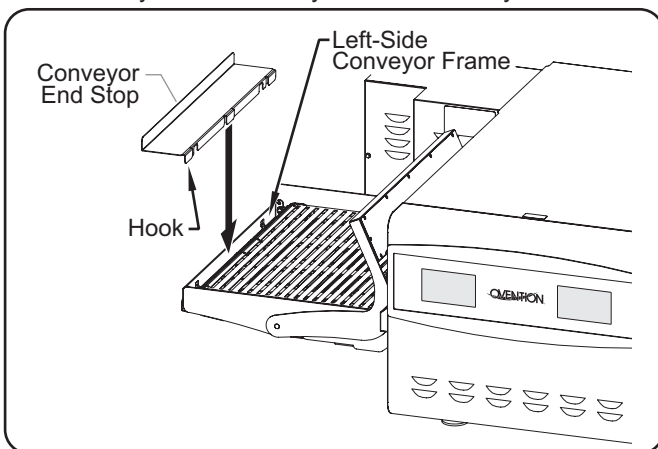
INSTALLATION

7. Install a crumb tray underneath each side of the conveyor.
 - Slide the tray underneath the conveyor and into the tray supports on each side of 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 three hooks on the end stop over the conveyor frame directly above crumb tray hooks.



Installing a Conveyor End Stop

9. For units equipped with a remote control box:
 - a. Secure the control box to a vertical wall using the appropriate fasteners. Make sure the distance from the oven is not greater than the length of the 10' (304 cm) control cable. (A wall mounting bracket is included with the remote control box.)
 - b. Connect the control cable from the control box to the communication port on the rear, right side of the oven.
10. 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.

General

Use the following information and procedures to operate an Ovention® Shuttle® 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 or unplug unit.



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.

Menu Item Information

Shuttle Ovens are designed to provide unequaled flexibility and efficiency. Each oven has the capability of storing 1024 custom menu items. Menu items can be organized into Categories that group together similar items, such as different varieties of pizza. A total of 128 Categories can be created, with each Category able to contain 128 specific menu items. All Categories and/or menu items appear on the Menu screen.

NOTE: It is not necessary to use Categories. The oven can be set up using specific menu items only.

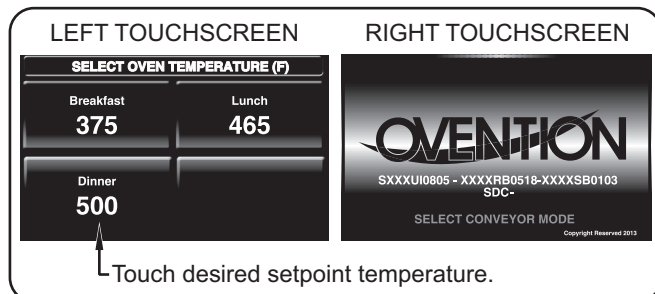
At initial startup, the Menu screen will show either sample menu items or customer-specific, preloaded menu items. If the Menu screen shows sample menu items, these menu items can be used to help develop specific menu items appropriate for the installation. Refer to the "Programming Menu Items" procedure in this section for instructions on creating menu items.

Startup

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

NOTE: The Shuttle 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.

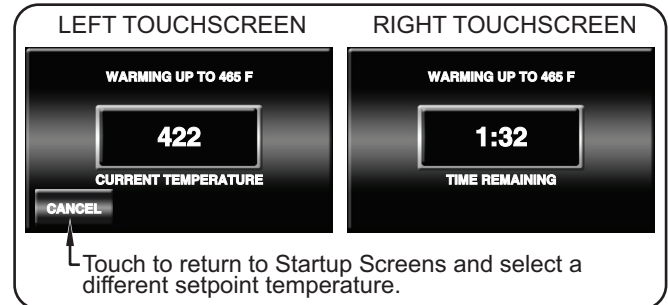
2. Move the Standby switch up to the "On" position.
 - The touchscreens will energize. One touchscreen shows the name of the oven and current software version (Logo screen). The other touchscreen shows the available setpoint temperatures.



Startup Screens

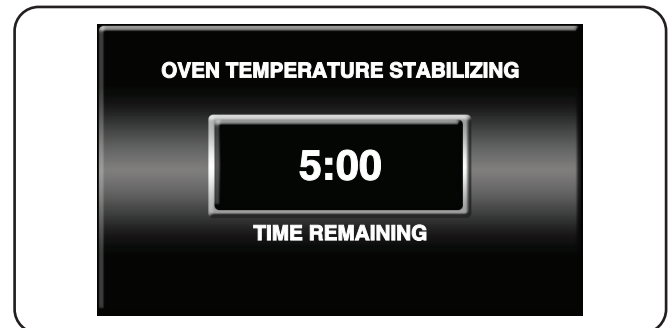
3. Touch the desired setpoint temperature.

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



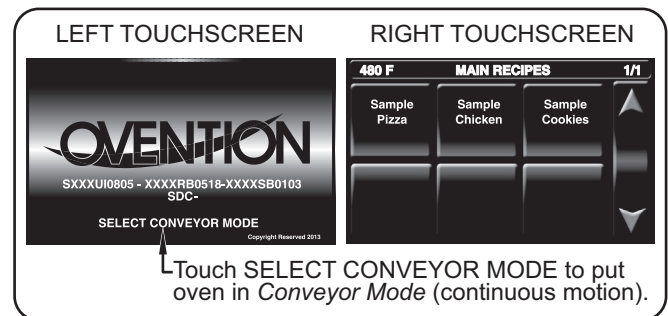
Preheat Screens

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 Main Recipes screen appears on one of the touchscreens. The oven is now ready for cooking.



Main Recipes Screen

NOTE: The Menu items shown are for example only. Depending on the configuration of the oven, the Main Recipes screen will show either sample menu items or customer-specific, preloaded menu items.

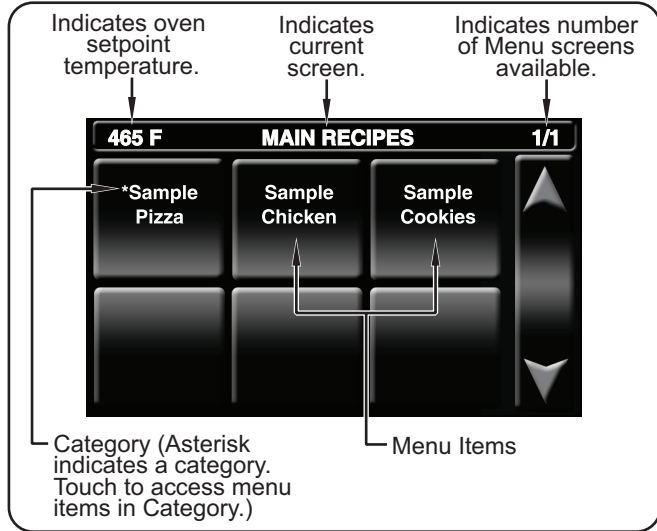
OPERATION

Cooking — Shuttle Mode

Use the following procedures to operate the oven in *Shuttle Mode*. *Shuttle Mode* provides the options of cooking single items with specific settings as needed or cooking multiple items with specific settings continuously (queued items).

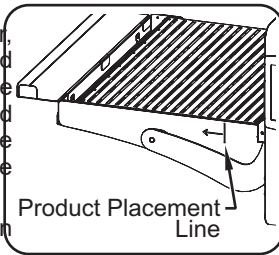
Single Item Cooking

1. Make sure the oven has reached setpoint temperature. The Main Recipes screen will appear on one of the touchscreens.

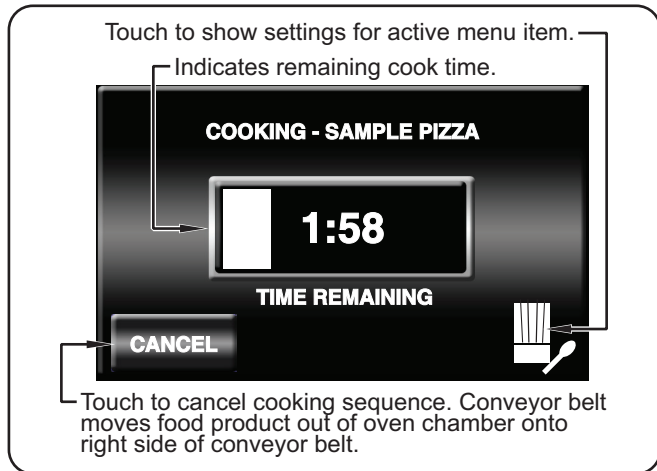


Main Recipes Screen

2. Using a paddle, pan gripper, or other utensil, place the food product onto the left side of the conveyor belt. Make sure food product is placed behind the product placement line (on the arrow side).



3. Touch the desired menu item on the touchscreen.
 - The shuttle door opens, the conveyor belt moves the food product into the oven chamber, the shuttle door closes, and the cooking sequence begins.
 - The touchscreen changes to the Cooking screen and shows the remaining cook time for the selected menu item.



Cooking Screen

- When the cooking sequence is finished, the touchscreen flashes “DONE”, an audible alert sounds, the opposite side shuttle door opens, and the conveyor belt moves the food product out of the oven chamber onto the right side of the conveyor belt.

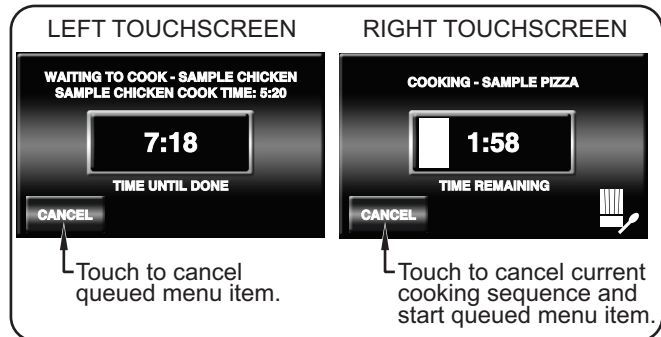


BURN HAZARD: Pan/tray will be very hot upon removal—use oven mitt, pan gripper, or other utensil to remove.

4. Using a paddle, pan gripper, or other utensil, remove the cooked food product.

Queued Item Cooking (Continuous Cooking)

1. Perform steps 1–3 of the “Single Item Cooking” procedure in this section.
 - The shuttle door opens, the conveyor belt moves the food product into the oven chamber, the shuttle door closes, and the cooking sequence begins.
2. Using a paddle, pan gripper, or other utensil, place the next food product onto the left side of the conveyor belt. Make sure food product is placed behind the product placement line (on the arrow side).
3. Touch the desired menu item on the Main Recipes screen.
 - The touchscreen changes to the In Queue screen and shows the queued menu item, the queued item cook time, and the total time remaining until the queued item is done.



Touchscreens During Queued Item Cooking

- When the first cooking sequence has 10 seconds remaining, the In Queue screen flashes yellow to indicate that the conveyor belt is about to move.
 - When the first cooking sequence is complete, the corresponding touchscreen flashes “DONE”, an audible alert sounds, both shuttle doors open, and the conveyor belt moves the food product out of the oven chamber onto the right side of the conveyor while moving the queued food product into the oven chamber.
4. Using a paddle, pan gripper, or other utensil, remove the cooked food product from the right side of the conveyor belt.
 5. Repeat steps 2–4 of this procedure for continuous, queued item cooking.

Cooking — Conveyor Mode

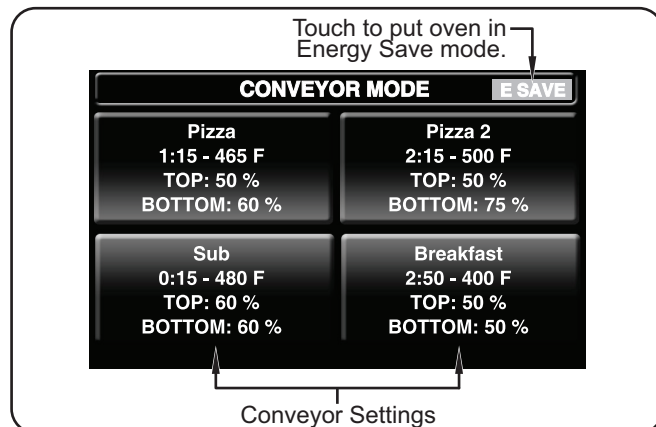
Use the following procedure to operate the oven in *Conveyor Mode* and cook items continuously. In *Conveyor Mode*, both shuttle doors open and the conveyor belt moves continuously.

1. Make sure the oven has reached setpoint temperature. The Logo screen will appear on one of the touchscreens.



Main Recipes Screen

2. Touch SELECT CONVEYOR MODE on the Logo screen.
 - The Conveyor Mode screen will appear on the touchscreen. Four pre-set conveyor settings are available on the screen.
 - Both shuttle doors open.



Conveyor Mode Screen

3. Touch the desired conveyor setting on the touchscreen.
 - The conveyor belt starts and runs continuously.

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

4. Using a paddle, pan gripper, or other utensil, place food product onto the left side of the conveyor belt. Make sure food product is placed behind the product placement line (on the arrow side).
 - Continue loading food product as needed.
5. Using a paddle, pan gripper, or other utensil, remove cooked food product from the right side of the conveyor belt.
6. Touch SELECT SHUTTLE MODE on the Logo screen to return the oven to *Shuttle Mode*.

NOTE: The oven will return to *Shuttle Mode* automatically after a period of inactivity in *Conveyor Mode*.

Shutdown

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



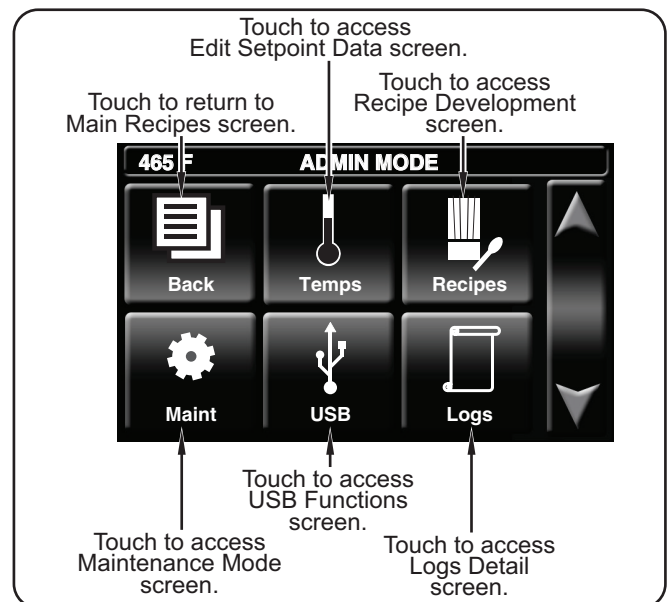
Do not turn off Main Disconnect switch or unplug unit immediately after use. Internal fans must cool oven to avoid damage to electrical components.

Programming Menu Items

Use the following procedures to edit, create, or delete menu items and categories. These procedures require access to password-protected screens and should be performed by authorized personnel only.

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

1. From the Main Recipes screen, touch the “up” arrow.
 - A password keypad will appear on the touchscreen.
2. Input the password using the keypad, and touch ENTER.
 - The Admin Mode screen will appear on the touchscreen.

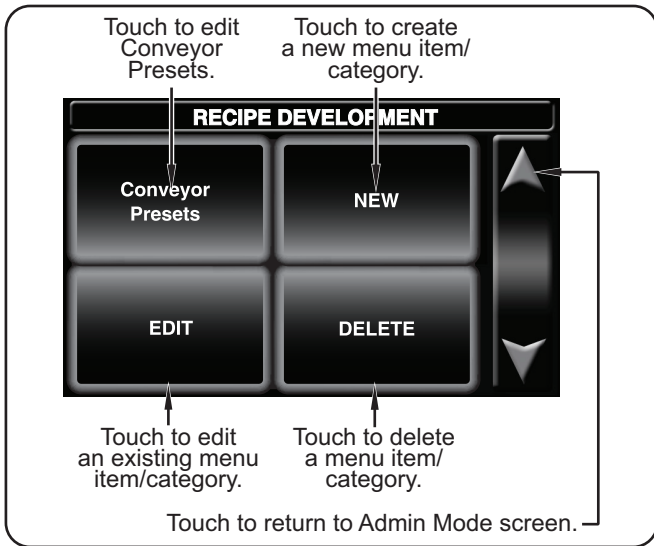


Admin Mode Screen

3. Touch RECIPES to access the Recipe Development screen.

continued...

OPERATION



Recipe Development Screen

4. Touch NEW, EDIT, DELETE, or CONVEYOR PRESETS on the Recipe Development screen, depending on the desired function. Then, refer to the appropriate procedure in this section.

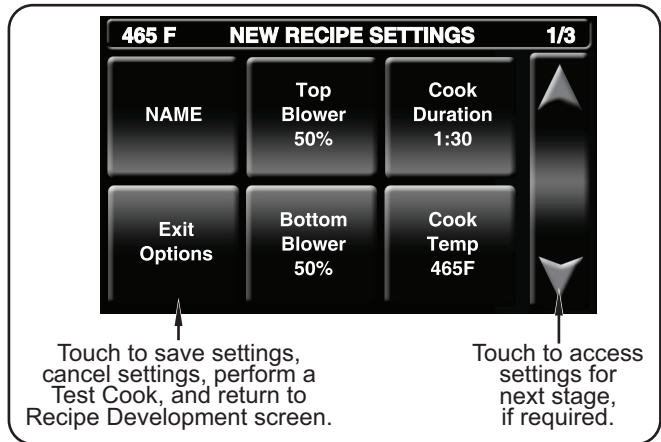
Creating New Menu Items/Categories (Shuttle Mode)

1. After touching NEW on the Recipe Development screen, the New Recipe/Category screen will appear. This screen will look like the Main Recipes Screen.
2. Touch an empty box. The "Select Type" window will appear. If no empty boxes are available, touch the "down" arrow to scroll to the next screen.
3. Touch RECIPE to create a new menu item or CATEGORY to create a new category.

The 'Select Type' window is a small dialog box with a dark background and white text. It has a title 'Select Type' and two buttons: 'Recipe' and 'Category'.

 - **For new menu items**, the New Recipe Settings Screen will appear.
 - **For new categories**, a keypad appears. Type the name of the new category, then touch ENTER. The Recipe Development screen reappears. To add menu items to the new category:
 - a. Touch NEW on the Recipe Development screen.
 - b. Touch the new category that is now available on the New Recipe/Category screen.
 - c. Touch an empty box in the new category and continue with the next step in this procedure.

4. Touch each "setting" box on the New Recipe Settings screen to edit the corresponding setting. Settings include item name, top blower percentage, bottom blower percentage, cook duration, and cook temperature.
 - 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 New Recipe Settings screen.
 - Menu item names can have up to 16 characters.
 - Touch the "down" arrow to access the settings for stages 2 and 3. Each menu item can be programmed to have up to three stages, depending on the food product. Stages are programmed with unique settings to create a customized cooking sequence for the menu item.



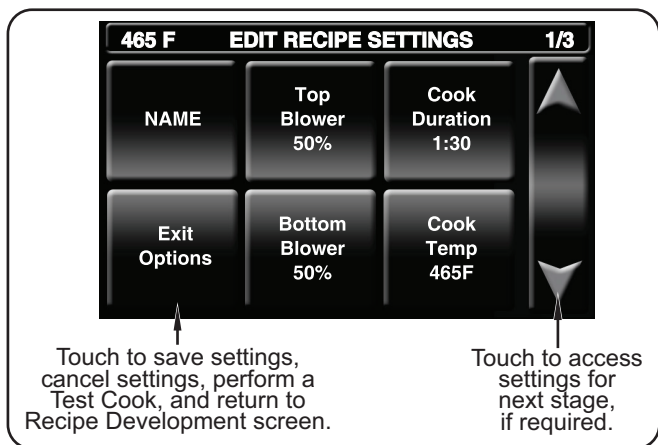
New Recipe Settings Screen

NOTE: It is not necessary to create stages for a menu item if it is not required by the food product. If unique stages are not required, leave the cook time setting for stages 2 and 3 at zero.

5. When programming is complete, touch EXIT OPTIONS on the New Recipe Settings screen.
 - a. The Recipe Dev Exit Options screen will appear.
 - b. Touch the desired option: EXIT AND SAVE, EXIT (without saving), CONTINUE EDITING, or TEST COOK.
 - If one of the "EXIT" options was touched, the Recipe Development screen appears. If all programming is complete, touch the "up" arrow to return to the Admin Mode screen.
 - To program additional menu items, repeat the appropriate steps of this procedure.

Editing Menu Items/Categories (*Shuttle Mode*)

1. After touching EDIT on the Recipe Development screen, the Edit Recipe/Category screen will appear. This screen will look like the Main Recipes screen.
2. **To edit a menu item**, touch the desired menu item, and the Edit Recipe Settings screen will appear.
3. **To edit a category**, touch the desired category. The “Edit Category” window will appear.
 - Touch RECIPE to edit a menu item in the selected category. Touch the desired menu item, and the Edit Recipe Settings screen will appear. Continue with the next step in this procedure.
 - Touch NAME to rename the selected category using the keypad that appears, then touch ENTER. The Recipe Development screen reappears. Renaming is complete.



Edit Recipe Settings Screen

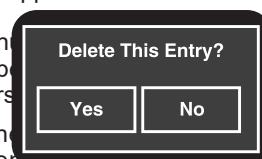
4. Touch each “setting” box on the Edit Recipe Settings screen to edit the corresponding setting. Settings include item name, top blower percentage, bottom blower percentage, cook duration, and cook temperature.
 - Touching a “setting” box will bring up a keypad specific to the setting. Enter the desired value using the keypad, then touch ENTER to return to the Edit Recipe Settings screen.
 - Menu item names can have up to 16 characters.
 - Touch the “down” arrow to access the settings for stages 2 and 3, if necessary.

NOTE: *It is not necessary to create stages for a menu item if it is not required by the food product. If unique stages are not required, leave the cook time setting for stages 2 and 3 at zero.*

5. When editing is complete, touch EXIT OPTIONS on the corresponding Edit Recipe/Category screen.
 - a. The Recipe Dev Exit Options screen will appear.
 - b. Touch the desired option: EXIT AND SAVE, EXIT (without saving), CONTINUE EDITING, or TEST COOK.
 - If one of the “EXIT” options was touched, the Recipe Development screen appears. If all editing is complete, touch the “up” arrow to return the Admin Mode screen.
 - To edit additional menu items, repeat the appropriate steps of this procedure.

Deleting Menu Items/Categories (*Shuttle Mode*)

1. After touching DELETE on the Recipe Development screen, the Delete Recipe/Category screen will appear. This screen will look like the Main Recipes screen.
2. Touch the desired menu item or category to delete. The “Delete This Entry?” window will appear.
 - Touch YES to delete the menu item or category. The Recipe Development screen reappears.
 - Touch NO to return to the Recipe Development screen without deleting.
3. When deleting is complete, touch the “up” arrow to return to the Admin Mode screen



Deleting Menu Items within a Category (*Shuttle Mode*)

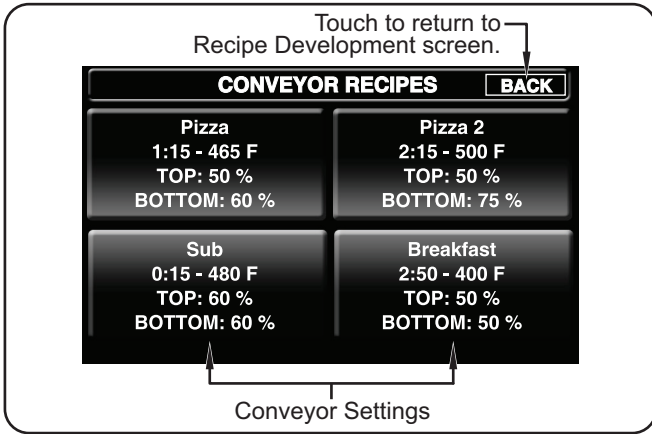
1. After touching EDIT on the Recipe Development screen, the Edit Recipe/Category screen will appear. This screen will look like the Main Recipes screen.
2. Touch the desired category where the menu item appears. The “Edit Category” window will appear.
 - Touch RECIPE to access the menu item in the selected category. Touch the desired menu item, and the Edit Recipe Settings screen will appear.
 - Touch NAME, and rename the selected menu item to “DELETE” using the keypad that appears, then touch ENTER. The Edit Recipe Settings reappears.
3. Touch EXIT OPTIONS on the Edit Recipe screen.
 - a. The Recipe Dev Exit Options screen will appear.
 - b. Touch EXIT AND SAVE. The menu is deleted, and the Recipe Development screen appears.
 - To delete additional menu items within the category, repeat the appropriate steps of this procedure.
4. When deleting is complete, touch the “up” arrow to return to the Admin Mode screen



OPERATION

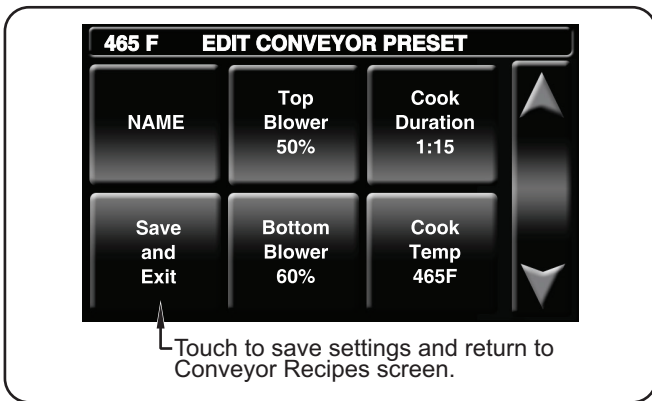
Editing Conveyor Mode Presets (Conveyor Mode)

1. After touching CONVEYOR PRESETS on the Recipe Development screen, the Conveyor Recipes screen will appear. This screen will look like the Conveyor Mode screen.



Conveyor Recipes Screen

2. To edit a conveyor setting, touch the desired setting, and the Edit Conveyor Preset screen will appear.



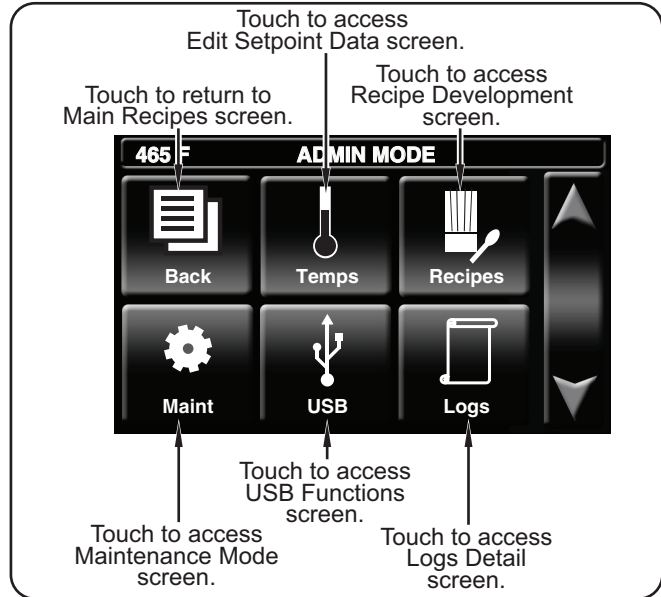
Edit Conveyor Preset Screen

3. Touch each “setting” box on the Edit Conveyor Preset screen to edit the corresponding setting. Settings include item name, top blower percentage, bottom blower percentage, cook duration, and cook temperature.
 - 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 Conveyor Preset screen.
 - Menu item names can have up to 16 characters.
4. When editing is complete, touch SAVE AND EXIT on the Edit Conveyor Preset screen.
 - a. The Conveyor Recipes screen will appear.
 - To edit additional conveyor settings, repeat the appropriate steps of this procedure.
 - If editing of conveyor settings is complete, touch BACK to return to the Recipe Development screen.
 - If all editing is complete, touch the “up” arrow on the Recipe Development screen to return the Admin Mode screen.

Editing Setpoint Temperatures

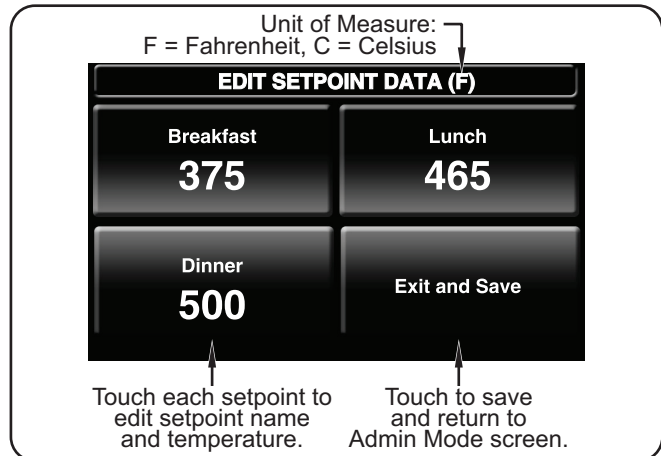
Use the following procedure to edit or create the setpoint temperature(s) available at oven startup. This procedure requires access to password-protected screens and should be performed by authorized personnel only.

1. From the Main Recipes screen, touch the “up” arrow.
 - A password keypad will appear on the touchscreen.
2. Input the password using the keypad, and touch ENTER.
 - The Admin Mode screen will appear on the touchscreen.



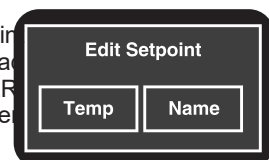
Admin Mode Screen

3. Touch TEMPS to access the Edit Setpoint Data screen.
 - The oven can store up to three setpoint temperatures.



Edit Setpoint Data Screen

4. Touch the desired setpoint to edit. The “Edit Setpoint” window will appear.
 - Touch TEMP to edit the setpoint temperature using the keypad that appears, then touch ENTER. The Edit Setpoint Data screen reappears.
 - Touch NAME to edit the setpoint name using the keypad that appears, then touch ENTER. The Edit Setpoint Data screen reappears.

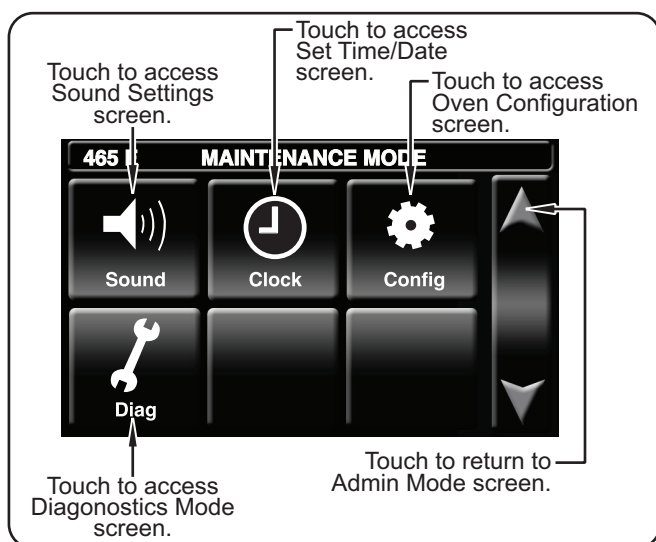


5. Repeat step 4 to edit another setpoint name/temperature.
6. When the setpoint temperature changes are complete, touch EXIT AND SAVE to return to the Admin Mode screen.
 - If programming is complete, touch BACK to return to the Main Recipes screen.

Changing Temperature Unit of Measure

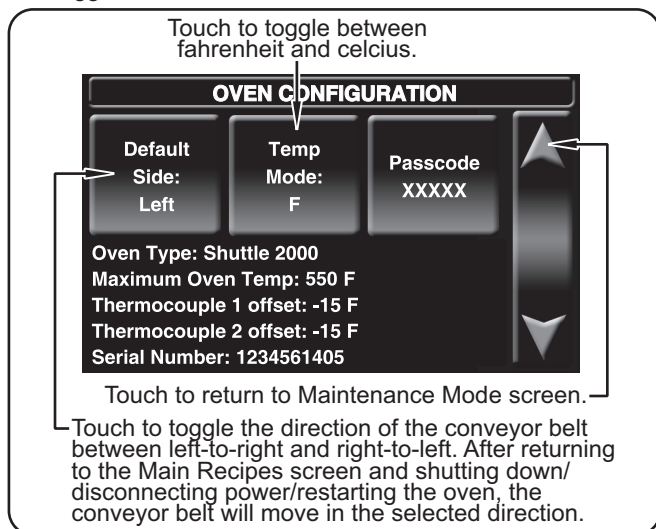
Use the following procedure to change the temperature unit of measure between fahrenheit and celsius. This procedure requires access to password-protected screens and should be performed by authorized personnel only.

1. From the Main Recipes screen, touch the “up” arrow.
 - A password keypad will appear on the touchscreen.
2. Input the password using the keypad, and touch ENTER.
 - The Admin Mode screen will appear on the touchscreen.
3. Touch MAINT to access the Maintenance Mode screen.



Maintenance Mode Screen

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

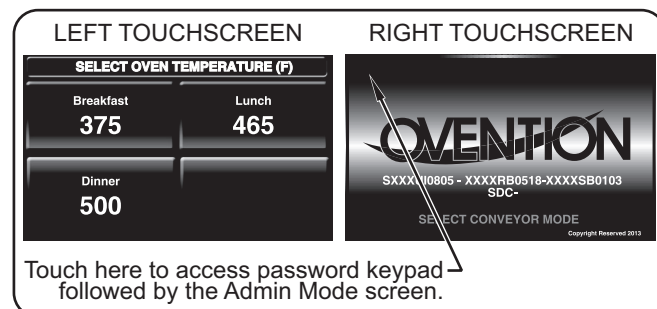


Oven Configuration Screen

Uploading from a USB Drive

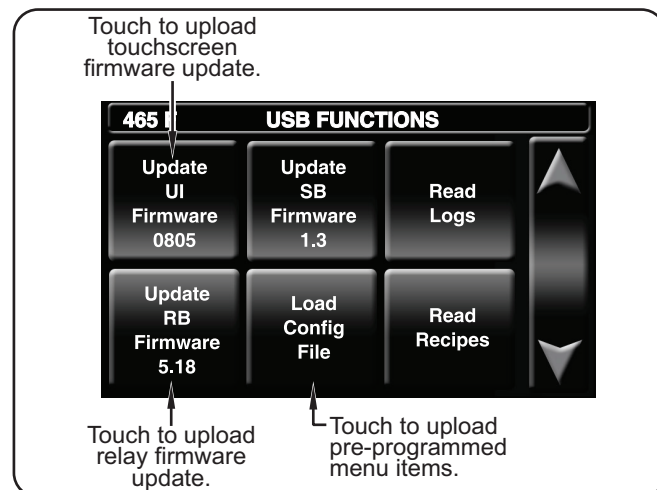
Use the following procedure to upload pre-programmed menu items or firmware updates from an external USB drive. This procedure requires access to password-protected screens and should be performed at oven startup by authorized personnel only.

1. Move the Standby switch up to the “On” position.
 - The touchscreens will energize. One touchscreen shows the available setpoint temperatures. The other touchscreen shows the name of the oven and current software version.
2. Remove the cover from the USB port above the Standby switch, and insert a formatted USB drive into the port.
3. Touch the upper left-hand corner on the right touchscreen.
 - A password keypad will appear on the touchscreen.



Startup Screens

4. Input the password using the keypad, and touch ENTER.
 - The Admin Mode screen will appear.
5. Touch USB to access the USB Functions screen.



USB Functions Screen

6. 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.
7. When the startup screens reappear, remove the USB drive from the USB port, and replace the port cover.
8. Perform the normal “Startup” procedure at the beginning of this section to use the oven.

MAINTENANCE

General

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



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.



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.

Do not spray cleaner directly onto touchscreens or into oven chamber. Improper cleaning of oven could damage screens/oven 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 Shuttle Oven, clean the unit daily.



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

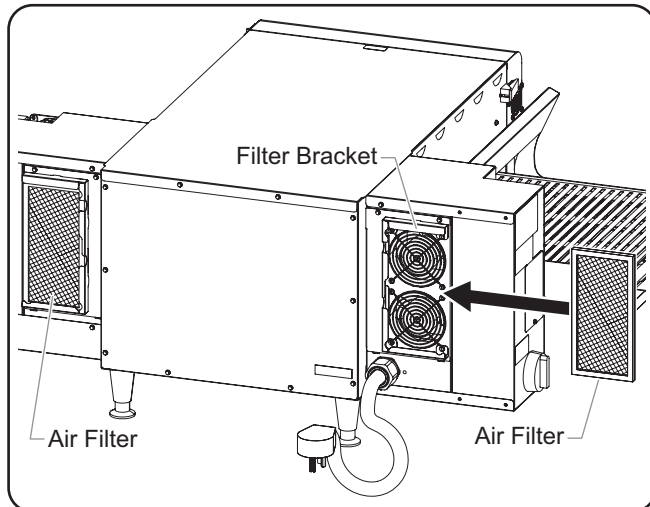
NOTICE

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, and unplug the unit.
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 metal surfaces using a non-abrasive, damp cloth (a non-abrasive cleaner may be used for difficult stains).
9. Wipe clean the touchscreens using a non-abrasive, damp cloth. If necessary, spray Ovention Oven Cleaner onto the cloth, and wipe the touchscreens clean. DO NOT spray cleaner directly onto the screens.
10. Wipe dry all surfaces using a non-abrasive, dry cloth.
11. 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, and unplug the unit.



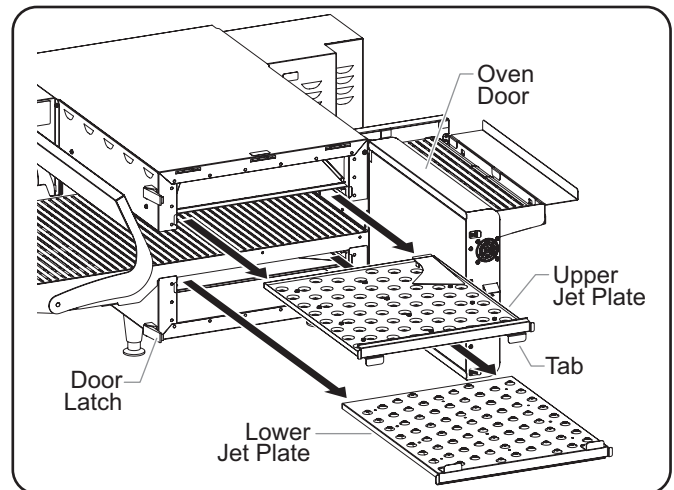
Cleaning the Air Filters

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.
4. Using a soft bristle brush or compressed air, carefully clean dust/debris buildup on each front door cooling fan and fan guard.

IMPORTANT NOTE:

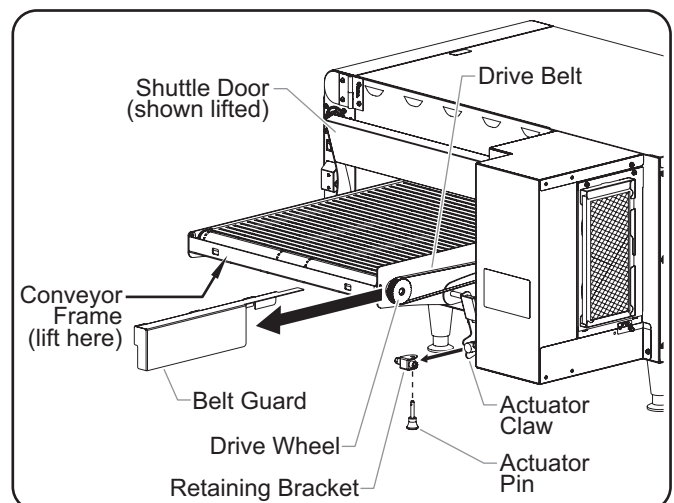
Use of cleaning chemicals not approved by Ovention when cleaning the oven chamber will void the warranty.

5. 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 Ovention 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

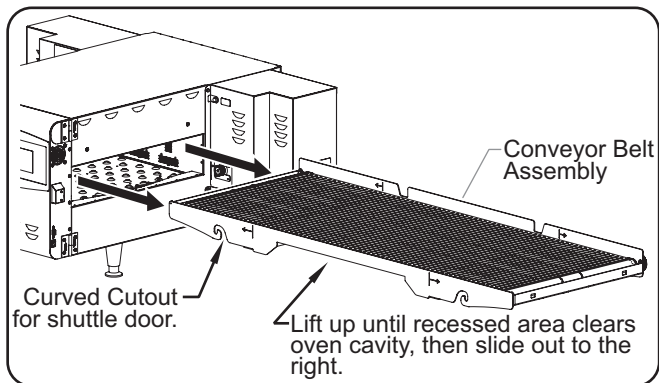
6. Clean the visible areas of the oven chamber.
 - a. Spray Ovention Oven Cleaner onto a non-abrasive cloth, and wipe onto all the visible areas of the oven chamber. DO NOT spray cleaner directly into chamber. Allow the cleaner to sit for 3–5 minutes.
 - b. Using a non-abrasive nylon scouring pad, apply pressure to wipe away grease residue.
 - c. Wipe the oven chamber clean using a damp, non-abrasive cloth.
7. Reinstall the upper and lower jet plates into the oven chamber.
8. Close the oven door and secure both door latches.
9. Remove and clean each conveyor end stop and crumb tray as described in the “Daily Cleaning” procedure.
10. Remove both shuttle doors. To remove:
 - a. Slide the belt guard off the drive belt located behind the right-side conveyor frame.
 - b. Remove the drive belt from the drive wheel by slightly lifting the right-side shuttle door and conveyor frame.
 - c. For each shuttle door; lift the door, remove the actuator pin and retaining bracket to disengage the actuator claw from the actuator, and slide the door out of the curved cutout on the conveyor frame.



Removing the Shuttle Doors

MAINTENANCE

11. Clean the belt guard and shuttle doors using mild soap and water. Rinse clean and dry using a non-abrasive cloth.
12. Remove the conveyor belt assembly. This step requires two people.
 - a. With one person on each side of the oven cavity, lift up the left side of 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

13. Clean the conveyor belt assembly.
 - a. Spray Ovention 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 reinstallation.
14. Reinstall the conveyor belt assembly, shuttle doors, belt guard, crumb trays, and conveyor end stops by reversing the above procedure.

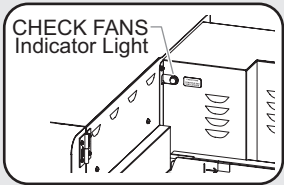
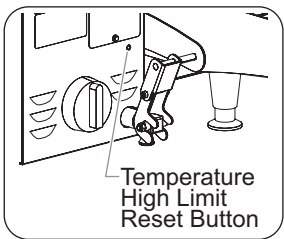
TROUBLESHOOTING GUIDE



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



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.	
Improper cooking of food.	Incorrect setpoint temperature or menu item selection.	Verify desired setpoint temperature and menu item selection. 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.

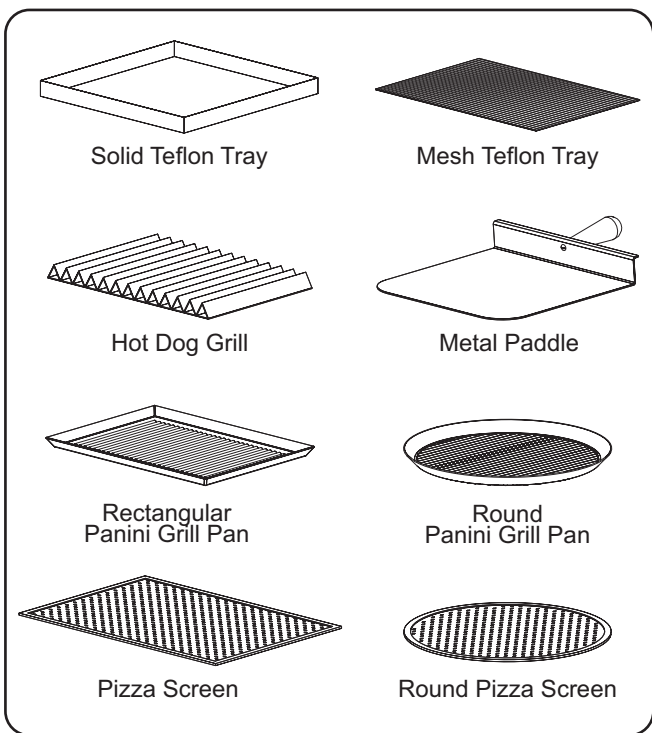
NOTE: To locate an Authorized Ovention Service Agent, access the Ovention website at www.oventionovens.com and select the Service & Support tab, or call the Ovention Hotline at 855-298-OVEN(6836).

OPTIONS AND ACCESSORIES

Trays, Racks, and Other Utensils

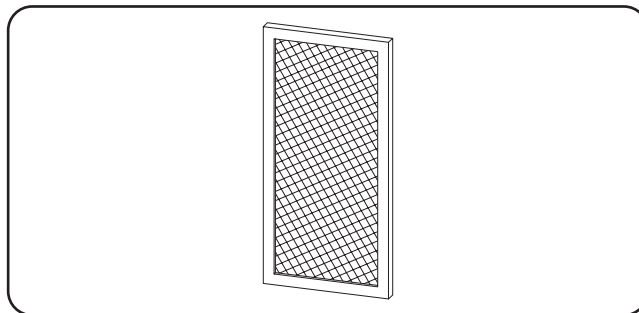
Several types of trays, racks, and utensils are available for the Ovention® Shuttle® Ovens.

- M1718-STT** Solid Teflon Tray
- M1718-MTT** Mesh Teflon Tray
- M1718-HDG** Mesh Hot Dog Grill
- M1718-RCTPG** Rectangular Panini Grill Pan
- M1718-PG** Round Panini Grill Pan
- OVNTN-PS11X16** Pizza Screen, 11" x 16" (279 x 406 mm)
- OVNTN-PS12** Round Pizza Screen, 12" (305 mm)
- OVNTN-PS16** Round Pizza Screen, 16" (406 mm)
- OVNTN-PDL** Metal Paddle



Miscellaneous

OVNTN-FIL Replacement Air Filter



OVNTN-CLNR.... Ovention Oven Cleaner, case of six bottles

NOTE: Use Ovention 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. Download the Ovention Shuttle Accessory Catalog from the Ovention website, or contact the Ovention Hotline at 855-298-OVEN(6836).

LIMITED WARRANTY

WARRANTY, EXCLUSIVE REMEDY:

Ovention, Inc. (Seller) warrants that the products it manufactures (Products) will be free from defects in materials and workmanship under normal use and service and when stored, maintained, and installed in strict accordance with factory recommendations. Seller's sole obligation to the person or entity buying the Products directly from Seller (Customer) under this warranty is the repair or replacement by Seller or a Seller-authorized service agency, at Seller's option, of any Product or any part thereof deemed defective upon Seller's examination, for a period of: (i) the Warranty Duration from the date of purchase by Seller or (ii) the Warranty Duration from the date of Product registration in accordance with Seller's written instructions, whichever is later. The "Warranty Duration" shall mean a period of one (1) year or the periods set forth below for specific Product components. Credit for Products or parts returned with the prior written permission of Seller will be subject to the terms shown on Seller's material return authorization form. **PRODUCTS OR PARTS RETURNED WITHOUT PRIOR WRITTEN PERMISSION OF SELLER WILL NOT BE ACCEPTED FOR CREDIT.** Expenses incurred by Customer in returning, replacing or removing the Products will not be reimbursed by Seller. If the defect comes under the terms of the limited warranty, the Products will be repaired or replaced and returned to the Customer and the cost of return freight will be paid by Seller. The remedy of repair or replacement provided for herein is Customer's exclusive remedy. Any improper use, alteration, repairs, tampering, misapplication, improper installation, application of improper voltage or any other action or inaction by Customer or others (including the use of any unauthorized service agency) that in Seller's sole judgment adversely affects the Product shall void this warranty. The warranty expressly provided herein may only be asserted by Customer and may not be asserted by Customer's customers or other users of the Products; provided, however, that if Customer is an authorized equipment dealer of Seller, Customer may assign the warranty herein to Customer's customers, subject to all of the limitations of these Terms, and in such case, the warranty shall be exclusively controlled by Seller in accordance with these Terms. **THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF NONINFRINGEMENT, MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, WHICH ARE EXPRESSLY DISCLAIMED.**

Ninety (90) Day Parts-Only Warranty:

Replacement Parts

Notwithstanding anything herein to the contrary, the limited warranty herein will not cover components in Seller's sole discretion such as, but not limited to, the following: damage to touchscreens and conveyor belts from abuse or impact; wear items such as air filters; 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.

LIMITATION OF LIABILITY:

SELLER WILL NOT BE LIABLE FOR ANY INDIRECT, INCIDENTAL, CONSEQUENTIAL, PUNITIVE, EXEMPLARY, OR SPECIAL DAMAGES, INCLUDING WITHOUT LIMITATION ANY LOST PROFITS, COSTS OF SUBSTITUTE PRODUCTS, OR LABOR COSTS, ARISING FROM THE SALE, USE, OR INSTALLATION OF THE PRODUCTS, FROM THE PRODUCTS BEING INCORPORATED INTO OR BECOMING A COMPONENT OF ANOTHER PRODUCT, OR FROM ANY OTHER CAUSE WHATSOEVER, WHETHER BASED ON WARRANTY (EXPRESSED OR IMPLIED) OR OTHERWISE BASED ON CONTRACT, TORT, OR ANY OTHER THEORY OF LIABILITY, AND REGARDLESS OF ANY ADVICE OR REPRESENTATIONS THAT MAY HAVE BEEN RENDERED BY SELLER CONCERNING THE SALE, USE, OR INSTALLATION OF THE PRODUCTS, EVEN IF SELLER IS AWARE OF THE POSSIBILITY OF SUCH DAMAGES. IN NO EVENT WILL SELLER'S AGGREGATE LIABILITY ARISING OUT OF OR RELATED TO THIS AGREEMENT EXCEED THE TOTAL AMOUNTS PAID TO SELLER BY CUSTOMER FOR THE PRODUCTS WITHIN THE THREE (3) MONTH PERIOD IMMEDIATELY PRECEDING THE EVENT GIVING RISE TO CUSTOMER'S CLAIM. THE LIMITATIONS SET FORTH HEREIN REGARDING SELLER'S LIABILITY SHALL BE VALID AND ENFORCEABLE NOTWITHSTANDING A FAILURE OF ESSENTIAL PURPOSE OF THE LIMITED REMEDY SPECIFIED IN THESE TERMS.

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