

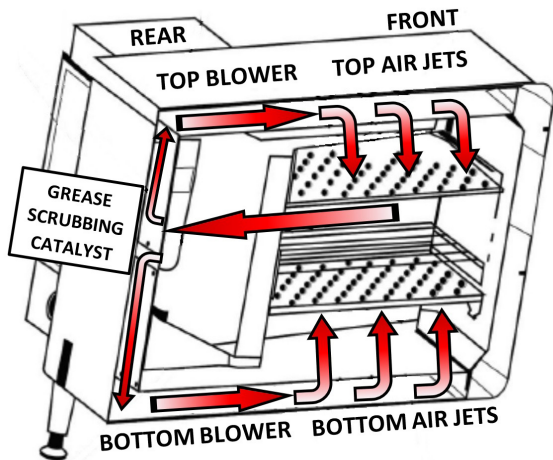


SHUTTLE S1200



Optional remote mountable control module with 10ft cord

**MORE AIR= BETTER QUALITY, FASTER**  
Patented air flow technology means 3x more air than traditional impingement.



**VENTLESS OPERATION DETAILS †**

- UL (KNLZ) listed for ventless operation
- EPA 202 test, 8 hrs:
  - Conveyor Mode: Qty (426) 12" pepperoni pizzas = 2.01 mg/m<sup>3</sup>
  - Shuttle Mode: Qty (160) 12" pepperoni pizzas = 0.75 mg/m<sup>3</sup>
  - Ventless Requirement: < 5.00 mg/m<sup>3</sup>
- Internal catalytic filtration to limit smoke, grease, and odor emissions

See [oventionovens.com/patents](http://oventionovens.com/patents) for a complete list of applicable U.S. and international patents

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

# SHUTTLE® S1200

## EXTERIOR CONSTRUCTION

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

## INTERIOR CONSTRUCTION

- 17-inch fully insulated 304 stainless steel cook chamber
- Patented top and bottom stainless steel triple-layer impingement jet plates
- Easy to clean design with dishwasher safe jet plates

## STANDARD FEATURES

- Integral recirculating catalytic converter for UL listed ventless operation
- Patented auto-load & unload capability
- Operate in either high-performance Conveyor or patented Shuttle® mode with sealed baking chamber for menu flexibility and energy efficiency
- Intuitive front-facing touch controls can store 1000+ recipes
- Industry leading online menu & recipe software allows for easy menu creation and management via USB drive
- Self-diagnostics for monitoring oven components and performance
- Smart Voltage Sensor Technology\* manages variances in 208 & 240V operations
- Automatic Power Save mode when not cooking for maximum energy conservation
- FlexTemp™ dynamic temperature management allows ±25°F between cook cycles
- High visibility countdown timers
- Independently controlled top and bottom Precision Impingement® air with variable-speed recirculation
- 44-in L x 14.8-in W conveyor belt assembly accommodates up to 14-inch pizzas (conveyor mode) or 12-inch pizzas (shuttle mode)
- Left or right feed conveyor belt direction changeable with control settings
- Stackable up to 3-high (stacking kit required)†
- Includes one 2-inch and one 4-inch conveyor extension
- External easy-access air filtration
- 6-ft cord and plug
- 1 year Parts and Labor Warranty
- Productivity: [www.oventionovens.com/pizza-calculator-yield-per-hour](http://www.oventionovens.com/pizza-calculator-yield-per-hour)

## STANDARD OPTIONS & ACCESSORIES

- Stacking kit for double stack assembly (OVNTN-STK-10)
- Stacking cart kit for triple stack assembly (OVNTN-STK-15)
- Optional remote mountable control module with 10-ft cord
- Dozens of other accessory options available

## CERTIFICATIONS

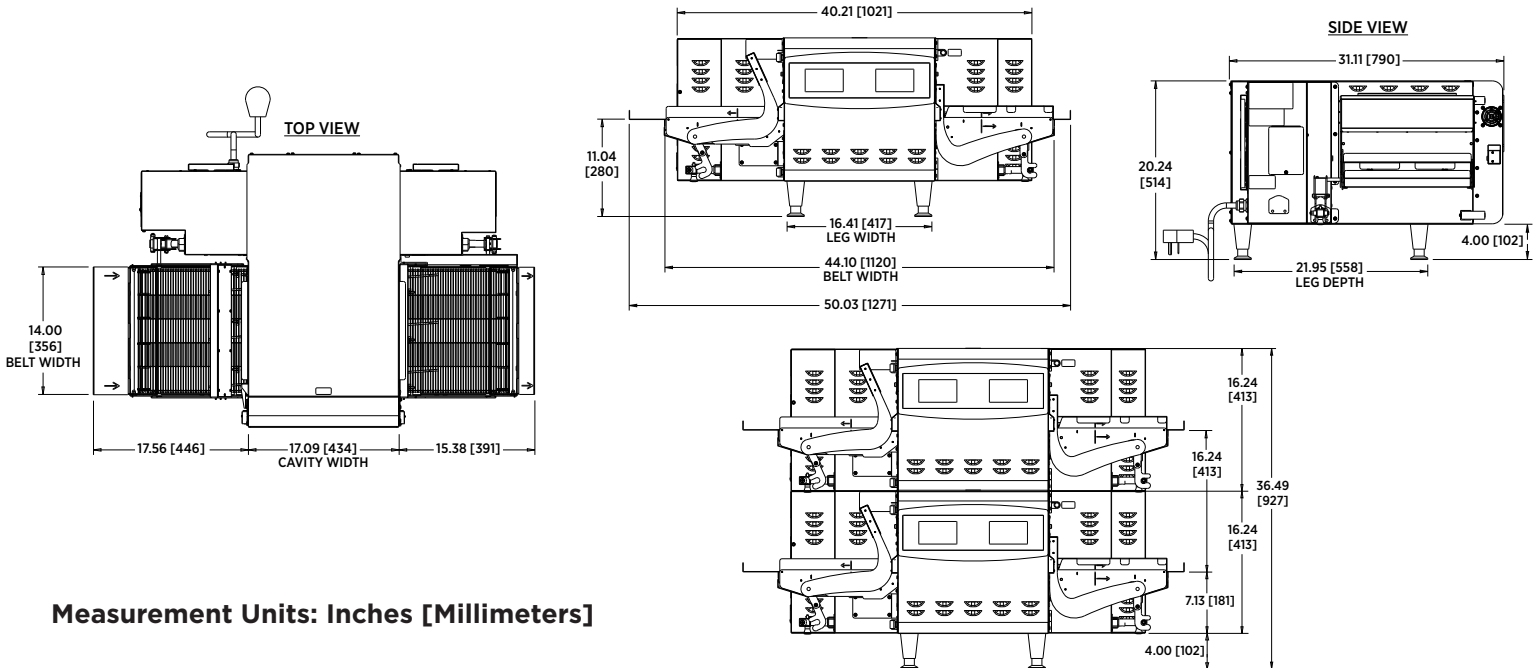


This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

\* Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the product specifications.

† Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements. Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes, please email [connect@oventionovens.com](mailto:connect@oventionovens.com).





Measurement Units: Inches [Millimeters]

DIMENSIONS			ELECTRICAL SPECIFICATIONS			
<b>HEIGHT</b> with optional 4" legs	20.24"	514 mm	<b>US</b>	208-240 VAC, 60 Hz, 1-ph, 26/29 Amps, UL, NEMA 6-30P and cord - standard	Max Input: 7kW Heater Input: 6.4kW	
<b>WIDTH</b>	50.03"	1271 mm	<b>US/CANADA</b>	208 VAC, 60 Hz, 1-ph, 24 Amps, cULus, NEMA 6-30P and cord	Max Input: 6.3kW Heater Input: 5.7kW	NEMA 6-30
<b>DEPTH</b>	31.11"	790 mm	<b>US</b>	208-240 VAC, 60 Hz, 1-ph, 41/45 Amps, UL, NEMA 6-50P and cord	Max Input: 11.4kW Heater Input: 10.8kW	
<b>WEIGHT</b>	180 lb.	82 kg	<b>US/CANADA</b>	208-240 VAC, 60 Hz, 1-ph, 32 Amps, cULus, NEMA 6-50P and cord	Max Input: 8.8kW Heater Input: 8.3kW	NEMA 6-50
CAVITY DIMENSIONS			<b>INTERNATIONAL</b> <b>1-ph</b>	230 VAC, 50 Hz, 1-ph, 27.1 Amps, CE, IEC 60309 2P+PE, 32A	Max Input: 7kW Heater Input: 6.4kW	
<b>HEIGHT</b>	3.5"	89 mm	<b>INTERNATIONAL</b> <b>3-ph</b>	400 VAC, 50 Hz, 3-ph, 13.4 Amps, CE, IEC 60309 3P+N+PE, 16A	Max Input: 8.8kW Heater Input: 8.3kW	
<b>WIDTH</b>	17"	434 mm				
<b>DEPTH</b>	14.6"	371 mm				
MINIMUM CLEARANCE						
<b>LEFT/RIGHT/BACK</b>	1/1/1"	25/25/25 mm				
SHIPPING INFORMATION						
<b>CUBE (LxWxH)</b>	55 x 34 x 40"	1397 x 864 x 1016 mm				
<b>SHIPPING WT.</b>	250 lb.	113 kg				
<b>FREIGHT CLASS</b>	175					
<b>POINT OF ORIGIN</b>	Sturgeon Bay, WI, USA					

If units are stacked, 6" (152 mm) back clearance needed

### SHORT FORM SPECIFICATIONS

Provide Ovention Shuttle® 1200 ventless Precision Impingement® oven, rapid cook, auto load/unload, dual conveyor or sealed baking chamber shuttle functionality, countertop, dual shuttle zones, 17" cook chamber, triple-nozzle impingement plates, (2) touchscreen displays, built-in self-diagnostics, USB menu upload, smart voltage sensor technology, automatic power save mode, cool to touch 430 ss exterior, 304 ss interior, two 1/3 HP variable speed motors, internal catalytic filtration, 4" adjustable legs, Made in USA, cULus, CE, UL EPH Classified, ANSI/NSF 4

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Ovention® exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.