Project _____

Item No. _____

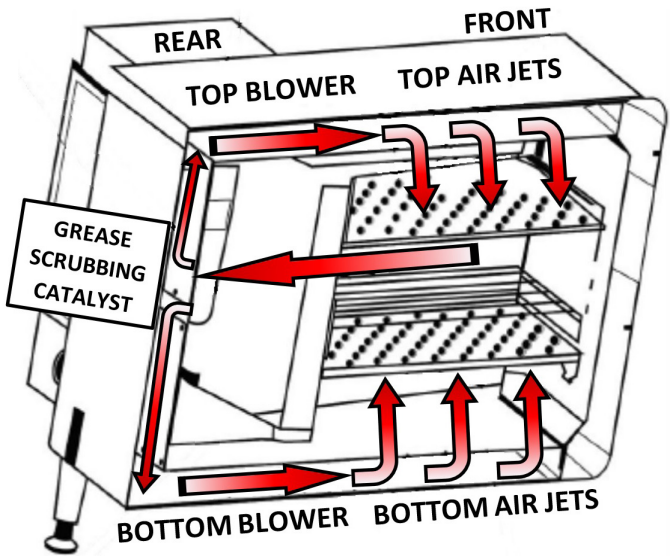
Quantity _____

Conveyor C1600

CONVEYOR C1600

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

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

EXTERIOR CONSTRUCTION

- 430 Stainless Steel exterior
- Cool-to-touch exterior, all surfaces below 50°C
- 4-inch adjustable legs (included)
- Front-facing color 5-inch touchscreen display

INTERIOR CONSTRUCTION

- 21-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
- Intuitive front-facing touch control can store up to 36 recipes
- Self-diagnostics for monitoring oven components and performance
- Smart Voltage Sensor Technology* manages variances in 208 & 240 VAC operations
- Power Save mode for energy conservation
- High visibility countdown timer
- Independently controlled top and bottom Precision Impingement® air with variable-speed recirculation
- 48-in L x 16-in W conveyor belt assembly
- Left or right feed conveyor belt direction changeable with control settings
- Ventless stackable up to 2-high (stacking kit required)†
- Includes two 6-inch conveyor extensions
- External easy-access air filtration, dishwasher safe
- 6-ft cord and plug
- 1 year Parts and Labor Warranty
- Productivity: www.oventionovens.com/pizza-calculator-yield-per-hour

STANDARD OPTIONS & ACCESSORIES

- Stacking kit for 1-ph double stack assembly (OVNTN-STK-8) †
- Stacking kit for 3-ph double stack assembly (OVNTN-STK-7) †
- Stacking kit for triple stack assembly (OVNTN-STK-3) *not ventless
- Optional remote mountable control module with 10ft cord
- Optional hardwire feature
- Dozens of other accessory options available

CERTIFICATIONS

c UL us LISTED EPH MADE IN THE USA

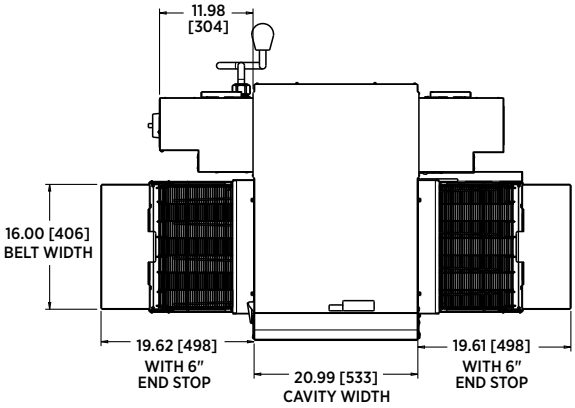
This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

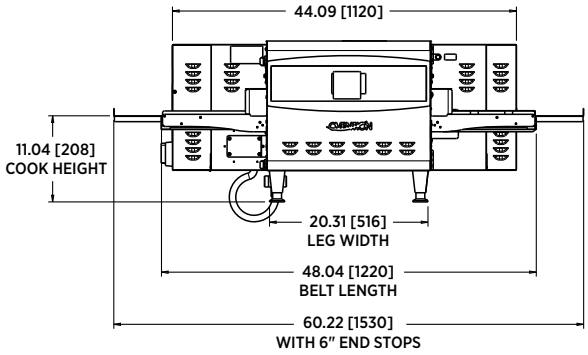
* Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the product specifications.

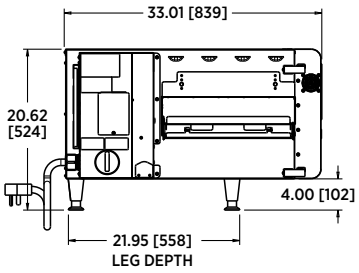
† Ventless certification is for all food items except for foods classified as "fatty raw proteins". Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with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

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

Conveyor C1600



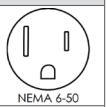
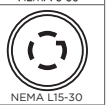




Measurement Units: Inches [Millimeters]

DIMENSIONS		
HEIGHT	20.62”	524 mm
WIDTH	60.22”	1530 mm
DEPTH	33.01”	839 mm
WEIGHT	215 lb.	98 kg
CAVITY DIMENSIONS		
HEIGHT	3.25”	83 mm
WIDTH	20.99”	533 mm
DEPTH	16”	406 mm
MINIMUM CLEARANCE		
LEFT/RIGHT/BACK	1/1/1”	25/25/25 mm

SHIPPING INFORMATION		
CUBE (LxWxH)	68” x 41” x 41”	1727 x 1041 x 1041 mm
SHIPPING WT.	295 lb.	134 kg
FREIGHT CLASS	175	
POINT OF ORIGIN	Sturgeon Bay, WI, USA	

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

SHORT FORM SPECIFICATIONS

Provide Ovention Conveyor C1600 ventless Precision Impingement® oven, rapid cook, countertop, one 48” long x 16” wide belt, 21” cook chamber, triple-layer impingement jet plates, touchscreen display, built-in self-diagnostics, USB menu upload, smart voltage sensor technology, cool to touch 430 ss exterior, 304 ss interior, two 2/3 HP variable speed motors, internal catalytic filtration, 4” adjustable legs, Made in USA, cULus, UL EPH Classified, ANSI/NSF 4.

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