

“I saw it cooking so many different types of products... *and it's amazing!*”



University of
New Hampshire

Chris Kaschek, Executive Chef
Holloway Commons,
University of New Hampshire
Durham, NH

Versatility in numbers.

“The first thing that caught my eye was the versatility of the Ovention oven” says Chef Chris Kaschak, executive chef of Holloway Commons, the largest dining hall on the University of New Hampshire campus. Also known as HoCo, Kaschak's dining hall hosts multiple concept stations including a grill, stir fry station, a salad bar and a main line for batch items. “We're redoing the grill area – we took out all of the fryers and we had an eye open for flexibility.” Kaschak's Ovention Shuttle Oven is doing display cooking – without a hood – for both lunch and dinner, serving sweet potato fries, onion rings, burgers and veggie burgers and more.

*“For dinner we roast to roasted veggies and we're doing lean proteins like pork tenderloins, chicken breasts...the cod comes out, **and it's amazing!**”*



Shuttle Oven



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