

“It puts out great products. It never ceases to amaze us.”



Dean Gregory, Vice President
Montgomery Inn Boathouse
Cincinnati, OH

Crafted to cook with complete control.

Montgomery Inn Boathouse has been using the Ovention Matchbox® M360 Oven for the last year and a half. From ribs to grilled shrimp to blue cheese crostinis, Chef John Blevins loves that he can cook a wide range of delicious food, fast and simple. Unlike a traditional convection oven, the Matchbox® M360 uses the latest technology for a cooking experience that's completely customizable. Chef John credits the easy programming capabilities and ventless technology for delivering a better, more consistent product, all across the menu.

“If I want to customize the Ovention Oven, I can do that with the speed, time or heat. It doesn't require a hood system, and it's all self-contained. It's a really, really good tool to have.”



MatchBox® M360 Oven



Making delicious the right way, right away.

The demand for delicious fresh-prepared food is higher than ever. From authentic flatbreads to roasted vegetables, our innovative and intuitive ovens cook foods better, faster – without the need for venting or hoods. Unparalleled cooking accuracy. Unprecedented operational efficiency. Unmatched culinary versatility.



OventionOvens.com | 855.298.OVEN | connect@ventionovens.com

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