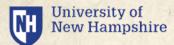
"I saw it cooking so many different types of products... and it's amazing!"



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." Kaschaks 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 **2014 AWARD**

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@oventionovens.com

Search Ovention to download our new app. AppStore Google play





