

OVENTION®
THE ESSENCE OF COOKING™



Ovention Plant
STURGEON BAY, WI

Ovention Customer Service
MILWAUKEE, WI

Employee owned

Ovention ovens are designed and manufactured in the heartland of the USA. Between our manufacturing facility in Sturgeon Bay, WI and our first-class customer service based in Milwaukee, WI, Ovention is committed to serving you and making ourselves accessible to you.

We understand that your oven is at the heart of your kitchen. We take pride in providing you with premium-quality design and build worthy of your business.

The Ovention® advantage

LABOR SAVINGS

Proprietary technologies like dual auto loading and unloading save valuable time.

ENERGY EFFICIENCY*

Energy savings and ease of use help you serve food faster, smarter and better.

VENTLESS TECHNOLOGY

UL®-KNLZ certified ventless ovens give you more installation flexibility and save you money.

FAST DELIVERY

Our 10-day lead time ensures you get what you ordered, when you need it.

CULINARY SUPPORT

Our culinary team and convenient online recipe development tools support you and your menu creation.

*See energy efficiency section in foldout for more details.

UL® is a trademark of Underwriters Laboratories, Inc.



All food pictured cooked in Ovention ovens

Cook with complete versatility

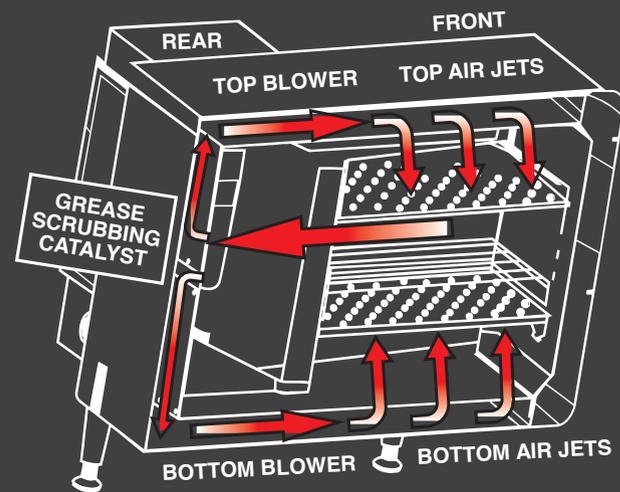
At Ovention, we think ovens should be smart enough to cook your entire menu perfectly, every time.

OVENTION
THE ESSENCE OF COOKING™



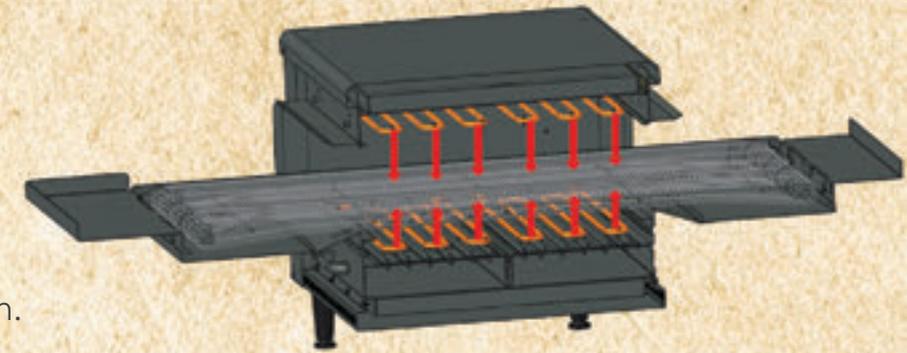
Precision Impingement® Technology

Precision Impingement technology utilizes hot air for a fast, high-quality cook without microwaves – allowing you to control time, temperature and independent blower speeds for every item. With three times the airflow velocity, speed and quality increases – giving you delicious food every time.



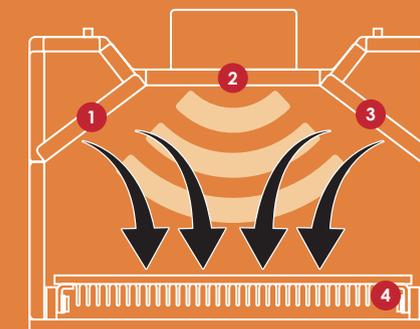
Infrared Only Finishing

The F1400 is a robust infrared (IR) conveyor oven. This operator-friendly conveyor will sear, melt, toast, and finish your food products to perfection.



Microwave Speed Assist

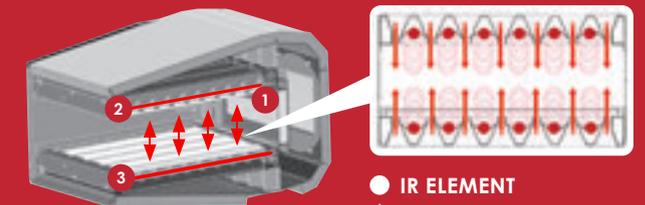
MiSA® brings microwave technology to the Ovention® line. That's right-**microwave**. MiSA brings efficiency, performance, and quality to rapid cooking. Consistent browning with our patent-pending artisanal plate, low energy consumption, and easy cleanup are just a few of the reasons you will be glad to have MiSA at your disposal for all of your rapid cooking needs.



1. AIR
2. MICROWAVE
3. AIR
4. ARTISANAL COOK PLATE

Linear Impingement and Infrared

MiLO® uses a first-of-its-kind, patented technology called Linear Impingement and Infrared (IR), the first successful integration of hot air and IR in an oven that applies the strength of each technology. The hot air in the enclosed cavity allows for even, consistent cooking and a higher yield. The IR elements on both top and bottom of each cavity provide more efficient caramelization without over-drying.



1. TOP BLOWER
2. TOP INFRARED ELEMENT
3. BOTTOM INFRARED ELEMENT



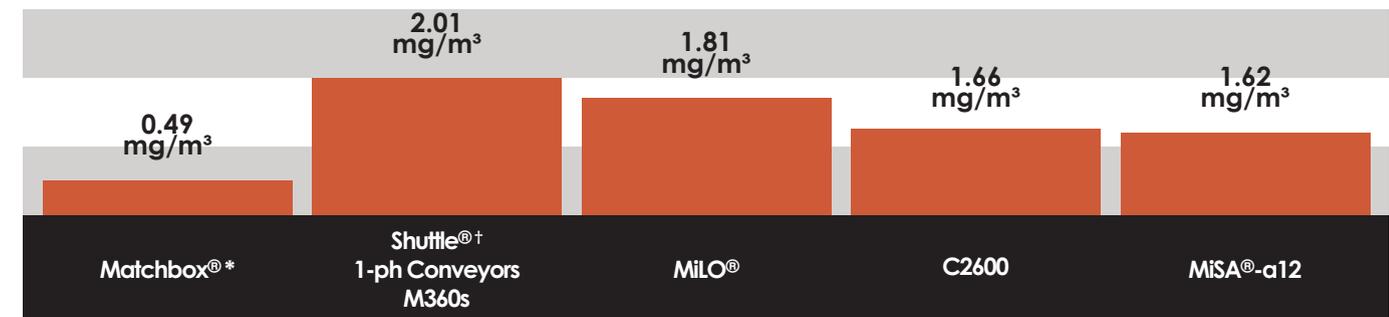
Ventless certified

- UL®-KNLZ certified for operation *without* a Type 1 hood in accordance with EPA 202 test.
- UL listed for multiple stacking configurations.
- Performs up to 10x better than the required UL grease emissions standard.



Ovention® emissions test results

Limit = 5.0mg/m³



* The value shown reflects the largest unit tested for this model. The smaller units did not require EPA 202 testing by UL since the larger units were all below the 5.0 mg/m³ limit.

† The S2000 Shuttle® was tested in conveyor mode because it was determined to be the most demanding condition.

UL® is a registered trademark of Underwriters Laboratories, Inc.

How quiet is an Ovention® oven?

OVEN	dB
 Finishing Oven F1400	50
 MiLO® 2-16	67
 Matchbox® 1718	67
 MiSA® -a12	68
 Shuttle® 2000	69
 TurboChef® 2020	79
 TurboChef® Double Batch	81
 TurboChef® Bullet	76
 Ambient	44
 Normal Conversation	60
 Lawn Mower	85

Measurement was taken 2 feet in front of the oven.
Ambient was measured before each oven.
A 10 dB increase is equal to a doubling in volume.

TurboChef® is a trademark of TurboChef Technologies, Inc.



There's an
Ovention® oven
right for you!



Matchbox® 1313/1718



Shuttle® 1200/1600/2000



MiSA®-a12



Conveyor 1400/2000/2600



MiLO® Single 14/Single 16/Double 16



Finishing Oven F1400



Matchbox® M360 12/14

Matchbox® | Sizes 1313/1718



Matchbox utilizes our patented Precision Impingement® technology, and labor-saving, patented dual auto loading and unloading. Customize cook time, independent blower speeds and temperature for each item, so you get maximum cooking control and incredible quality.

Ovention is constantly improving and expanding our portfolio of cooking solutions. Visit [ovationovens.com](https://www.ovationovens.com) for more details. This product is covered by patents in the US and other countries. UL® is a trademark of Underwriters Laboratories, Inc.

STANDARD FEATURES

- Patented, sealed baking chamber for menu flexibility allows for 2 to 8 times the airflow rate of a conveyor oven, reduced cook times, energy use and HVAC loading for 40-50% lower operating costs
- Independently controlled top and bottom Precision Impingement air with variable-speed recirculation
- Patented dual auto loading and unloading capability
- FlexTemp dynamic temperature management allows $\pm 50^\circ$ F between cook cycles
- Quiet; maximum decibel (dB) level of 67
- Certified UL®-KNLZ ventless; stackable
- 1 year parts and labor warranty

OPERATION & PERFORMANCE

- Intuitive front-facing color touch controls can store 1000+ multistage 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
- High visibility countdown timers
- Grill, roast, bake, steam, broil, and air fry
- Easy-to-clean design
- Use any oven safe pans; specialty pans and accessories are available through your local dealer or at [ovationovens.com](https://www.ovationovens.com)



12" Thick Crust Pizza
1:40

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OVENTION
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Matchbox® | M360 Sizes 12/14



Matchbox M360 has all of the benefits of the Matchbox in a smaller footprint with a unique carousel loading platform. It utilizes our patented Precision Impingement® technology and the labor-saving, patented auto loading and unloading. Customize cook time, independent blower speeds and temperature for each item, so you get maximum cooking control and incredible quality.

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STANDARD FEATURES

- Patented, sealed baking chamber for menu flexibility allows for 2 to 8 times the airflow rate of a conveyor oven, reduced cook times, energy use and HVAC loading for 40-50% lower operating costs
- Independently controlled top and bottom Precision Impingement air with variable-speed recirculation
- Patented auto loading & unloading capability with 360° rotating deck
- FlexTemp dynamic temperature management allows $\pm 25^\circ$ F between cook cycles
- Quiet; maximum decibel (dB) level of 74
- Certified UL®-KNLZ ventless; stackable
- 1 year parts and labor warranty

OPERATION & PERFORMANCE

- Intuitive front-facing color touch controls can store 600+ multistage 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
- High visibility countdown timers
- Grill, roast, bake, steam, broil, and air fry
- Easy-to-clean design
- Use any oven safe pans; specialty pans and accessories are available through your local dealer or at [oventionovens.com](https://www.oventionovens.com)



Chocolate Chip Cookies
6:00



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OVENTION
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Shuttle® | Sizes 1200/1600/2000



Available with remote control box
for additional installation options

The Shuttle sets the new standard for conveyor ovens everywhere. It combines the throughput benefits of an improved conveyor as well as a closed cavity oven, all using our advanced Precision Impingement® technology. No other oven can operate as both a conveyor and a closed-cavity oven.

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STANDARD FEATURES

- Operate in either high-performance Conveyor or patented Shuttle mode with sealed baking chamber for menu flexibility and energy efficiency
- Independently controlled top and bottom Precision Impingement air
- Left or right feed conveyor belt direction changeable with control settings with linear flow
- Patented dual auto-load & unload capability
- FlexTemp dynamic temperature management allows $\pm 25^{\circ}$ F between cook cycles
- Automatic Power Save mode
- Quiet; maximum decibel (dB) level of 69
- Certified UL®-KNLZ ventless; stackable
- 1 year parts and labor warranty

OPERATION & PERFORMANCE

- Store 1000+ multistage 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
- High visibility countdown timers
- Grill, roast, bake, steam, broil, and air fry
- Easy-to-clean design
- Use any oven safe pans; specialty pans and accessories are available through your local dealer or at [ventionovens.com](https://www.ventionovens.com)



Toasted Ham & Cheese Sandwich
1:15



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OVENTION
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Conveyor | Sizes 1400/2000/2600



Simple, smart and the right fit for operators seeking a high-throughput conveyor oven. The most technologically elegant and operator-friendly conveyor on the market today.

Oventron is constantly improving and expanding our portfolio of cooking solutions. Visit [ovationovens.com](https://www.ovationovens.com) for more details. This product is covered by patents in the US and other countries. UL® is a trademark of Underwriters Laboratories, Inc.

STANDARD FEATURES

- Independently controlled top and bottom Precision Impingement® air with variable-speed recirculation
- Left or right feed conveyor belt direction changeable with control settings
- Factory-installed Power Save setting available for maximum energy conservation
- Quiet; maximum decibel (dB) level of 72
- Certified UL®-KNLZ ventless; stackable
- 1 year parts and labor warranty

OPERATION & PERFORMANCE

- Intuitive front-facing color touch controls can store 36+ 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
- High visibility countdown timers
- Grill, roast, bake, steam, broil, and air fry
- Easy-to-clean design
- Use any oven safe pans; specialty pans and accessories are available through your local dealer or at [ovationovens.com](https://www.ovationovens.com)



Precooked Chicken Wings
22.8 lbs/hour



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OVENTRON
THE ESSENCE OF COOKING™

MiLO® | Single 14/Single 16/Double 16



NEW: MiLO® Single 16
Can be stacked or free standing



Choose from a variety of anti-microbial powdercoat options!



MiLO utilizes a revolutionary infusion of linear impingement and infrared (IR) technologies. Independent top and bottom cavities, each with its own glass door, interior light and intuitive full-color control panel in a small footprint.

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STANDARD FEATURES

- Patented Linear Impingement heating technology uses hot air in cavity for an even, consistent cook and higher yield
- Top and bottom IR elements provide caramelization without overdrying
- Full color touchscreens for each cavity, allowing for each cavity to operate independently
- Glass door with illuminated interior
- Automatic Power Save mode when not cooking for maximum energy conservation
- Quiet; maximum decibel (dB) level of 67
- UL®-KNLZ certified for ventless operation
- Use MiLO-16 as a compact standalone unit or stack on a MiLO 2-16 for a ventless three-cavity configuration
- 1 year parts and labor warranty

OPERATION & PERFORMANCE

- Store 1000+ multistage recipes
- Industry leading online menu & recipe software allows for easy menu creation and management via USB drive
- Cavity venting for humidity management
- Self-diagnostics for monitoring oven components and performance
- High visibility countdown timers
- Grill, roast, bake, steam, broil, and air fry
- Easy-to-clean design
- Use any oven safe pans; specialty pans and accessories are available through your local dealer or at [ovationovens.com](https://www.ovationovens.com)



Kebab Skewers
4:00



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OVENTION
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Heavy Duty Conveyor | 1600HD



**AVAILABLE
IN 2022!***

Simple, fortified version of our conveyor line for reliable operation you can count on.

*NOTE: This product is still in its testing phase. Specs and information subject to change. Contact your sales manager. Ovention is constantly improving and expanding our portfolio of cooking solutions. Visit oventionovens.com for more details. This product is covered by patents in the US and other countries. UL® is a trademark of Underwriters Laboratories, Inc.

STANDARD FEATURES

- Independently controlled top and bottom impingement air with variable-speed recirculation
- Pending UL®-KNLZ certification for ventless operation
- New control panel: proven design, simple, intuitive functionality, front-mounted fans to draw cooler, cleaner air
- 3-speed blower design
- Additional internal airflow to keep oven cool
- Hinged cleanout door for easy access to clean bottom of cavity
- Dishwasher safe jet plates
- Fortified construction for heavy use
- Optional door to conserve energy in off-peak usage times
- 1 year parts and labor warranty

OPERATION & PERFORMANCE

- Intuitive front-facing color touch controls can store 12+ recipes
- Recipe management and diagnostics via USB drive
- Grill, roast, bake, steam, broil, and air fry
- Use any oven safe pans; specialty pans and accessories are available through your local dealer or at oventionovens.com



Pizza
2:45



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OVENTION
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Finishing Oven | F1400



Choose from a variety of anti-microbial powdercoat options!



Finish your plates with ease and precision with this robust IR finishing oven. Melt, sear, toast and finish to perfection with this operator-friendly, quiet conveyor.

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STANDARD FEATURES

- All models have quick-heating infrared elements and special microprocessor to control temperature and cook time
- Touch screen display with security passcode and color controls
- Belt direction changeable by controls
- Independently control belt speed and heat on top and bottom from 0%-100%
- Belt direction and speed control 10-180s
- Patented Hatco® ColorGuard sensing system monitors and adjusts conveyor speed and temperature during high usage periods to ensure product color uniformity
- Built-in power save mode
- Small footprint gives high return per square foot of counter space
- Quiet; maximum decibel (dB) level of 50
- Maximum internal temp of 825° F
- UL®-KNLZ listed ventless operation for re-thermalization of pre-cooked product
- 1 year parts and labor warranty

OPERATION & PERFORMANCE

- Holds 4 recipe settings
- Melts cheese in as little as 20 seconds
- Fits up to 14" pizza, half size sheet
- Perfect for melting toppings, finishing foods like potato skins, soup, nachos, as well as toasting buns and bread
- Great for thermalizing frozen or fresh foods like appetizers, French fries, and pizza
- Use any oven safe pans; specialty pans and accessories are available through your local dealer or at oventionovens.com



Nachos
0:30



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OVENTION
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MiSA[®]-a12



Choose from a variety of anti-microbial powdercoat options!



MiSA stands for **M**icrowave **S**peed **A**ssist. Cook up to 10x faster than conventional ovens without sacrificing quality. Our patent-pending cook plate technology gives you superior browning in less time. Higher quality, higher speed, smaller footprint.

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STANDARD FEATURES

- Highest convection heat, largest cavity volume, and quietest work environment in its size category (68 dB)
- Easy-to-clean non-stick (PTFE) liner on most interior surfaces
- Patent-pending artisanal cook plate for superior browning
- Simple, intuitive touch control can store 1000+ recipes with dozens of standard icons and full color product images
- Industry leading online menu & recipe software allows for easy menu creation and management via USB
- Self-diagnostics for monitoring oven components and performance
- High visibility countdown timer
- Top launched microwave system with dual magnetrons and stirrer to ensure even distribution
- Certified UL[®]-KNLZ ventless individually and with two units on stacking cart
- 1 year parts and labor warranty

OPERATION & PERFORMANCE

- Cooks up to 10 times faster than conventional ovens
- Use any oven-safe pans; pans for scoring or cooking specialty menu items are available through your local dealer or at [ventionovens.com](https://www.ventionovens.com)



Sockeye Salmon
1:05

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OVENTION
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Matchbox® 1313



Matchbox® 1718



Shuttle® 1200



Shuttle® 1600



Shuttle® 2000



Finishing Oven F1400



Conveyor 1400

	Matchbox® 1313	Matchbox® 1718	Shuttle® 1200	Shuttle® 1600	Shuttle® 2000	Finishing Oven F1400	Conveyor 1400
Heating Technology	Precision Impingement®	Precision Impingement®	Precision Impingement®	Precision Impingement®	Precision Impingement®	Infrared Finishing	Precision Impingement®
Capacity							
Maximum Pan Size	Quarter Sheet Pan	Half Sheet Pan	Half Sheet Pan (horizontally)	Half Sheet Pan	Full Sheet Pan or Full Hotel Pan	Half Sheet Pan	Half Sheet Pan
Maximum Pie Size	12"	16"	14" (Conveyor mode) 12" (Shuttle mode)	16"	18" (Conveyor mode) 16" (Shuttle mode)	14"	14"
Exterior Dimensions*							
Height without Legs (legs approx. 4")	16.24" (413mm)	16.24" (413mm)	16.24" (413mm)	16.62" (422mm)	16.24" (413mm)	18.5" (368 mm)	16.24" (413mm)
Width	49.85" (1267mm)	61.69" (1567mm)	44.22 (1123mm)	56.84" (1494mm)	48.25 (1225mm)	39.6" (1006 mm)	38.50 (978mm)
Depth	28.73" (730mm)	34.47" (876mm)	31.05 (789mm)	32.91" (836mm)	37.01 (940mm)	23.8" (605 mm)	31.05" (789mm)
Cook Cavity							
Height x Width x Depth	3.5"x13"x13" (89x330x330mm)	3.5"x17"x18" (89x432x458mm)	3.5"x17"x14.6" (89x434x371mm)	3.5"x20"x16.54" (89x508x420mm)	3.5"x20"x20.54" (89mmx508x522mm)	4.0"x17"x14.59" (102x432x371mm)	3.5"x17"x14.6" (89x432x371mm)
Cook Surface/Belt Width x Depth	13"x13" (330x330mm)	17"x18" (432x458mm)	14.8"x14" (376x356mm)	56.54"x16" (1436x660mm)	56.54"x20" 1436x508mm)	38.5"x14" (978x356mm)	38.5"x14" (978x356mm)
Belt Options	N/A	N/A	N/A	N/A	N/A	Single Belt	Single Belt
Features							
Stackable	Stackable	Stackable	Stackable	Stackable	Stackable	Stackable	Stackable
Multi-Stage Recipe Capable	Multi-stage Recipe	Multi-stage Recipe	Multi-stage Recipe (Shuttle mode only)	Multi-stage Recipe (Shuttle mode only)	Multi-stage Recipe (Shuttle mode only)	Single Stage Recipe	Single Stage Recipe
USB Compatible	USB Compatible	USB Compatible	USB Compatible	USB Compatible	USB Compatible	USB compatible	USB Compatible
UL® Ventless	Ventless	Ventless	Ventless	Ventless	Ventless	Ventless	Ventless
Power							
Plug	NEMA 6-30	NEMA 6-50	NEMA 6-30 NEMA 6-50	NEMA L15-30	NEMA 6-50 NEMA 15-50	NEMA 6-50 NEMA 6-30	NEMA 6-50 NEMA L15-30 NEMA 15-50
Energy Efficiency**							
Total Energy Cost/Day	\$2.81	\$4.52	\$2.97	\$4.24	\$3.99	\$7.62	\$5.60
Total Energy Cost/Month	\$84.00	\$136.00	\$89.03	\$127.00	\$120.00	\$229.00	\$168.00
Total Energy Cost/Year	\$1,010.00	\$1,627.00	\$1,068.37	\$1525.00	\$1,436.00	2,748.00	\$2,016.00
Average Load***							
Watts	2,814 W	3,425 W	2,248 W	3,209 W	3,022 W	5,871 W	4,370 W
kBTU/hour	7.3 kBTU/hour	11.7 kBTU/hour	7.7 kBTU/hour	11.0 kBTU/hour	10.3 kBTU/hour	20.1 kBTU/hour	14.9 kBTU/hour
Ton of AC	0.61 Tons of AC	0.97 Tons of AC	0.64 Tons of AC	0.91 Tons of AC	0.86 Tons of AC	1.67 Tons of AC	1.24 Tons of AC
Operating Assumption							
Cooking Mode	25% of day 3 hrs/day	25% of day 3 hrs/day	N/A	N/A	N/A	N/A	N/A
Idle Mode	75% of day 9 hrs/day	75% of day 9 hrs/day	N/A	N/A	N/A	N/A	N/A
Energy Save Mode	N/A	N/A	75% of day 9 hrs/day	75% of day 9 hrs/day	75% of day 9 hrs/day	34% of day 4.08 hrs/day	34% of day 4.08 hrs/day
Idle-Open Oven	N/A	N/A	0% of day 0 hrs/day	0% of day 0 hrs/day	0% of day 0 hrs/day	41% of day 4.92 hrs/day	41% of day 4.92 hrs/day
Cooking Shuttle	N/A	N/A	25% of day 3 hrs/day	25% of day 3 hrs/day	25% of day 3 hrs/day	N/A	N/A
Cooking Conv.	N/A	N/A	0% of day 0 hrs/day	0% of day 0 hrs/day	0% of day 0 hrs/day	25% of day 3 hrs/day	25% of day 3 hrs/day

* Different sized endstops available for Shuttles and Conveyors. Cook cavity dimensions are listed without endstops. ** Assuming \$0.11 energy cost and 12 hours of operation/day. *** Measurements shown with 1phase options. 3phase numbers available upon request. All specs subject to change based on final approvals. Additional and export plug configurations available upon request. **Ovention is constantly improving and expanding our portfolio of cooking solutions. Visit oventionovens.com for more details.**

**Conveyor 1600HD****Conveyor 2000****Conveyor 2600****MISA®-a12****MiLO® Single 14****MiLO® Single 16/Double 16****Matchbox® M360 12****Matchbox® M360 14****Heating Technology**

Impingement	Precision Impingement®	Precision Impingement®	Microwave Speed Assist	Linear Impingement and Infrared	Linear Impingement and Infrared	Precision Impingement®	Precision Impingement®
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Capacity

Half Sheet Pan 16"	Full Hotel Pan 18"	Full Sheet Pan or Full Hotel Pan 24"	Quarter Sheet Pan 12"	Quarter Sheet Pan 14"	Half Sheet Pan 16"	Quarter Sheet Pan 12"	Quarter Sheet Pan 14" or 2-12" pizzas side by side
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Exterior Dimensions

16.66" (423 mm) 38.78" (985 mm) 35.11" (892 mm)	16.24" (413mm) 48.26" (1226mm) 37.01" (940mm)	16.24" (413mm) 48.13" (1223mm) 43.01" (1092mm)	22.26" (566mm) 16" (407mm) 29.15" (741mm)	21.7" (552mm) 23.4" (595mm) 32.2" (817mm)	16.5" (419mm) Single/30.9" (785mm) Double 28.9" (735mm) 32.6" (828mm)	15.9" (404mm) 29.4" (746mm) 37.3" (947mm)	15.9" (404mm) 33.7" (856mm) 42.1" (1069mm)
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Cook Cavity

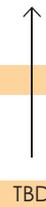
3.3"x21.97"x16.92" (84x558x430mm) 16.0"x38.78" (406x985 mm) Single Belt	3.5"x20"x20.54" (89mmx508x522mm) 20"x48" (508x1219mm) Single Belt: 20" (508mm) 50/50 Belt: 9.5"x9.5" (241x241mm)	3.5"x48"x26.54" (88.9x1219x674mm) 48"x26" (1219x660mm) Single Belt: 26" (660mm) 50/50 Belt: 12.5"x12.5" (318x318mm) 70/30 Belt: 17"x8" (432x203mm)	6.4"x12.9"x13.56" (163x328x345mm) N/A	4"x15.5"x14.3" (102x394x363mm) 15.5"x14.3"(394x363mm) N/A	4"x17.5"x18.3" (102x445x465mm) 17.5"x18.3" (445x465mm) N/A	3.5"x23.9"x12.3" (89x607x311mm) 23.88"x12.15" (606x309mm) N/A	3.5"x14.2"x27.9" (89x359x709mm) 27.9"x14.15" (709x359mm) N/A
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Features

Stackable (TBD) Single Stage Recipe USB Compatible Ventless (TBD)	Stackable Single Stage Recipe USB Compatible Ventless	Stackable Single Stage Recipe USB Compatible Ventless	Stackable Multi-stage Recipe USB Compatible Ventless	No Multi-stage Recipe USB Compatible UL Ventless	Stackable Multi-stage Recipe USB Compatible Ventless	No Multi-stage Recipe USB Compatible Ventless	No Multi-stage Recipe USB Compatible Ventless
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Power

NEMA 6-50	NEMA 15-50 NEMA 6-50	NEMA 15-50	NEMA 6-30	NEMA 6-30 NEMA 15-50	NEMA 6-50 (MiLO 2-16 only) NEMA 6-30 (MiLO-16 only) NEMA 15-50	NEMA 6-30	NEMA 6-50
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Energy Efficiency

TBD

\$6.77 \$203.00 \$2,439.00	\$8.69 \$260.79 \$3,129.45	\$2.45 \$73.49 \$881.83	\$2.09 \$62.81 \$753.71	\$4.84 \$145.00 \$1,743.00	\$2.73 \$81.78 \$981.34	\$3.71 \$111.00 \$1,337.00
5,132 W 17.5 kBTU/hour 1.46 Tons of AC	6,586 W 22.5 kBTU/hour 1.87 Tons of AC	1,856 W 6.3 kBTU/hour 0.53 Tons of AC	1,586 W 5.4 kBTU/hour 0.45 Tons of AC	3,668 W 12.5 kBTU/hour 1.04 Tons of AC	2,065 W 7.1 kBTU/hour 0.59 Tons of AC	2,814 W 9.6 kBTU/hour 0.8 Tons of AC

N/A N/A 34% of day 4.08 hrs/day 41% of day 4.92 hrs/day N/A 25% of day 3 hrs/day	N/A N/A 34% of day 4.08 hrs/day 41% of day 4.92 hrs/day N/A 25% of day 3 hrs/day	25% of day 3 hrs/day 75% of day 9 hrs/day N/A N/A N/A N/A	25% of day 3 hrs/day 75% of day 9 hrs/day N/A N/A N/A N/A	25% of day 3 hrs/day 75% of day 9 hrs/day N/A N/A N/A N/A	25% of day 3 hrs/day 75% of day 9 hrs/day N/A N/A N/A N/A	25% of day 3 hrs/day 75% of day 9 hrs/day N/A N/A N/A N/A
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* Different sized endstops available for Shuttles and Conveyors. Cook cavity dimensions are listed without endstops. ** Assuming \$0.11 energy cost and 12 hours of operation/day. *** Measurements shown with 1phase options. 3phase numbers available upon request. All specs subject to change based on final approvals. Additional and export plug configurations available upon request. **Ovention is constantly improving and expanding our portfolio of cooking solutions. Visit oventionovens.com for more details.**

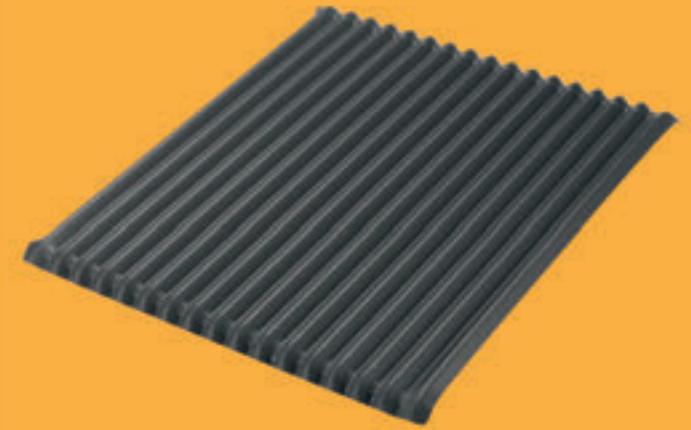
Ovention® offers
a wide range
of accessories...



Egg Pan
(OV-EGGRND-1/2) (OV-EGGRND-1/4)



Pizza Peel
(OV-PEEL-12) (OV-PEEL-16)



Grill Pan
(OVNTN-PAN-2) (OVNTN-PAN-3)

Oven Cleaning Brush
(OV-BRUSH-CONVYR)



Perforated Pan
(OV-1/2PAN-PERF) (OV-1/4PAN-PERF)



...to cook, finish,
and serve your
product the way
YOU want!

Pizza Rocker
(OV-ROCKER)



Anti-microbial powder coat

All powder coat options now come standard with an anti-microbial additive.

Anti-microbial coatings use naturally-occurring, environmentally sustainable silver ions to help inhibit the growth of microbes on the powder coated surfaces of the oven.

How do the coatings work? When moisture is present, the anti-microbial coatings release silver ions, which attach to a microbe's cellular structure to inhibit its growth. The coatings also retain their anti-microbial protection over time.

The silver ions offer protection against microbes that cause odor, mildew and spoilage without high toxicity to humans and animals.



Choose from a variety of anti-microbial powdercoat options!



RAL 3002
CANDY APPLE



RAL 2001
BURNT ORANGE



RAL 2000
SWEET POTATO



RAL 1033
MAC & CHEESE



RAL 1021
LEMON



RAL 6018
LIME



RAL 5015
BLUE CURAÇAO



RAL 5005
BLUEBERRY



RAL 6005
SEAWEED



PRMF 93131
GRAPHITE



PLSF 10001
BLACK LICORICE

What can I cook?

At Ovention®, we think ovens should be smart enough to cook your entire menu perfectly, every time.



GRILL

Paninis | Bratwurst
Shrimp | Chicken
Vegetables



BROIL

Lobster Tails | Pork Chops
Shrimp | Fish
Stuffed Mushrooms



AIR FRY

Chicken Wings | Onion Rings
Tater Tots | French Fries
Mozzarella Sticks



BAKE

Cookies | Pizza | Biscuits
Spinach & Artichoke Dips
Soufflé



STEAM

Vegetables | Rice
Pasta | Fish
Mussels



RAPID COOK

Frozen Chicken Wings
Corn Dogs | Meatballs
Breakfast Burritos | Egg Rolls

Cooking times

See how fast you can cook with an Ovention oven.



MATCHBOX®

Jumbo Pretzel | 0:40
Orange Chicken | 2:00
Glazed Donut (Retherm) | 0:45



SHUTTLE®

Quesadilla | 2:00
Burrito Bowl | 1:15
Flatbread | 1:45



MISA®

Ham & Cheese Sandwich | 0:30
Egg Rolls (Frozen) | 2:30
Coconut Shrimp | 1:00



CONVEYOR

Pizza | 2:45
Toasted Sub | 0:50
Asparagus | 1:00



MILO®

Biscuits | 1:20
Bacon | 0:45
Boneless Wings (Frozen) | 2:15



FINISHING OVEN

Nachos | 0:30
Baked Pasta | 1:00
Burrito | 0:30

Ovention has improved our overall quality of service and speed of production.

I would definitely recommend it.

– C2600 customer

If I want to customize, I can do that with the speed, time or heat...

It's a really, really good tool to have.

– MiLO® 14 customer

Ovention® has given us universal utility. It is the **heart** of our kitchen.

– S2000 customer

There's no guesswork....

It's been worth its weight in gold.

– M1718 customer

OVENTION
THE ESSENCE OF COOKING™