

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



Michael McHenry, COO
Even Stevens
Salt Lake City, UT

Getting business cooking.

Even Stevens launched last year on the idea of donating one sandwich for every one it sells. Since installing Ovention ovens, they have reduced service times and doubled average store volume. COO Michael McHenry credits the combination of the Ovention Shuttle and Ovention Conveyor, giving him optimal flexibility and throughput.

“Where Panini presses once tied up two team members at a time, and ticket times once averaged 15 minutes, we now serve guests in under six. We’re confidently setting down a better, more consistent product in a third of the time.”



Shuttle® S2000 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.



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