

# “Without the Ovention Conveyor, we couldn't craft our pizza.”



Chris Antinucci, Owner and Operator  
Napizza, Pizza al Taglio  
San Diego, CA

## Slow food served fast.

Chef Christopher Antinucci uses his Ovention Conveyor to serve over 400 customers a day in San Diego's Little Italy. He credits the oven's Precision Impingement® technology for preserving the integrity and nutritional value of every one of their organic, locally grown vegetable toppings. Napizza takes no shortcuts in crafting their pizza, from the 72-hour rise time of their dough made from imported Italian flour and yeast, to heating the finished product for the customer. Antinucci prizes the Ovention Conveyor Oven for consistently cooking pizza the right way, no matter the topping.

*“It's important to have a good-looking oven, but also a good oven. Ovention did a great job at putting these things together: it's very good looking and it's a reliable product. I love its consistency. It produces very consistent product piece after piece. It does its job.”*



Conveyor 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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