



# OVENTION<sup>®</sup>

A **HATCO** COMPANY



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 take pride in providing you with a premium-quality design worthy of your business.

# The Ovention Advantage

## LABOR SAVINGS

Patented technologies like auto-loading and unloading save valuable time.

## ENERGY EFFICIENCY\*

Energy savings and ease of use help you serve food faster and easier with a reduced carbon footprint.

## VENTLESS TECHNOLOGY

UL®-KNLZ certified ventless ovens give you more installation flexibility, which saves you money.

## FAST DELIVERY

With one of the industry's shortest lead times, we ensure you get what you ordered when you need it.

## CULINARY SUPPORT

Our culinary team, convenient online Menu Builder, and other resources and tools are here to support you and your menu creation.

## SOUS VIDE ADVANTAGE

All Ovention ovens can perfectly handle both finishing and retherming of sous vide-cooked food.

\*See energy efficiency section on oven pages for more details.

UL® is a trademark of Underwriters Laboratories, Inc.



## Cook with complete versatility

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



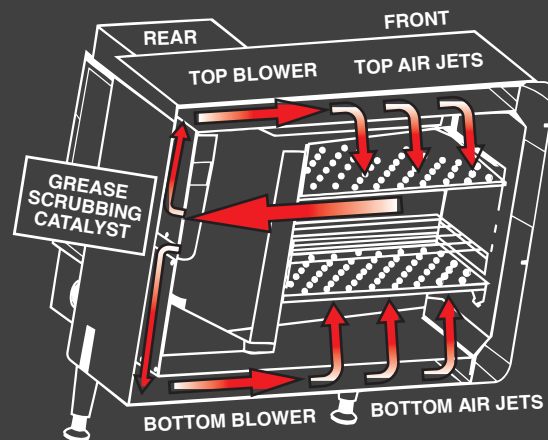


## Precision Impingement® Technology

Precision Impingement utilizes hot air for a fast, high-quality cook without microwaves. With three times the airflow velocity, speed and quality increases – giving you delicious food every time.

**Precision Impingement Technology:**

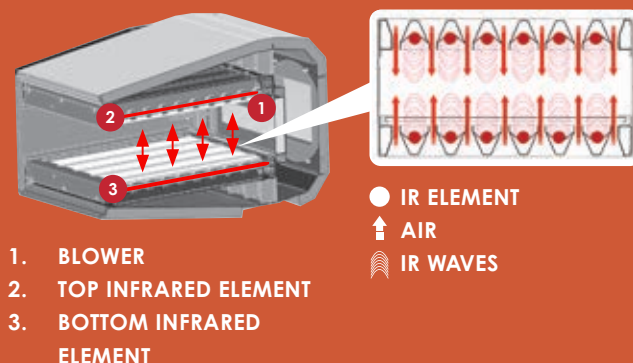
**Matchbox® M360-12 and -14,**  
**Matchbox® M1718/1313,**  
**Shuttle® S1200/1600/2000/2600,**  
**Conveyor C1400/2000/2600**



## 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.

**Linear Impingement and Infrared: Single MiLO® 14,**  
**Single MiLO® 16, Double MiLO2® 16**



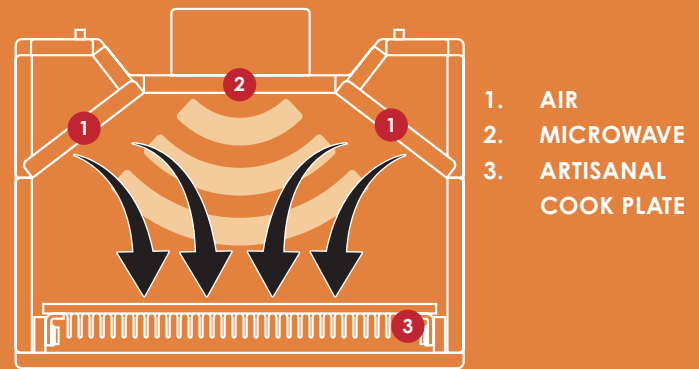


# Ovention Technologies

## 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.

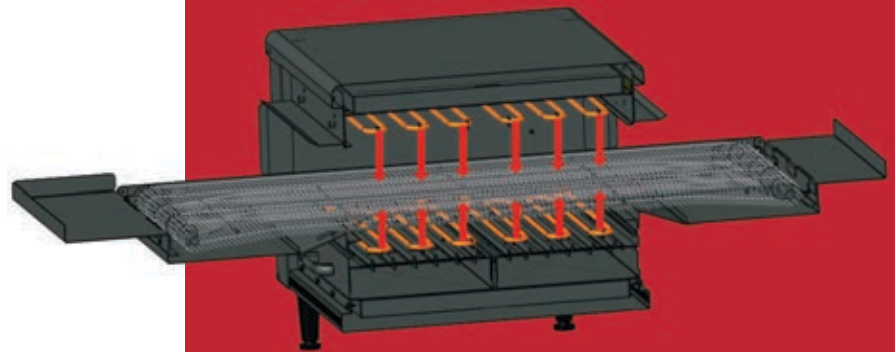
**Microwave Speed Assist: MiSA®-a12**



## 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.

**Infrared Only Finishing: F1400**





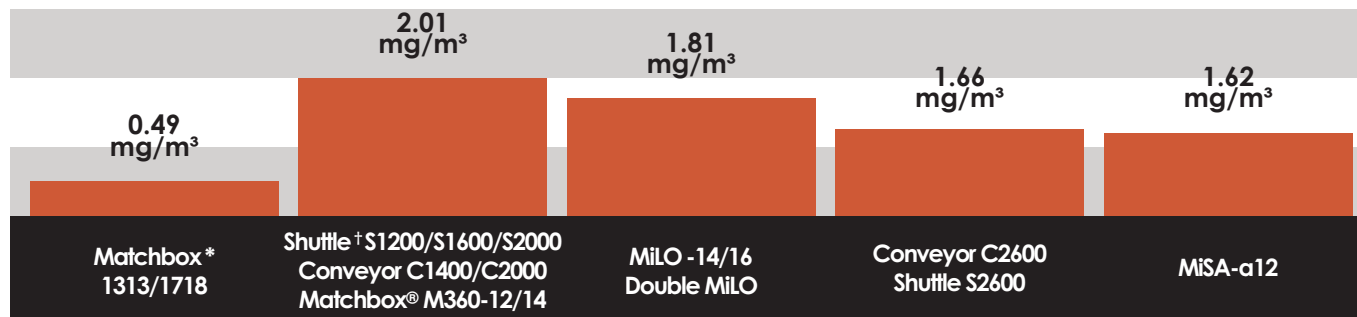
## Ventless Certified

- 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/m<sup>3</sup>



\* 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/m<sup>3</sup> limit.

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

† Shuttle testing was done in conveyor mode. "Shuttle Only Mode" approved at 0.75 mg/m<sup>3</sup>.

† The F1400 is UL®-KNLZ listed with ventless operation for re-thermalization of pre-cooked product













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







# How quiet is an Ovention oven?

OVEN		dB
	Finishing Oven F1400	54
	MiLO2-16	68
	Matchbox 1718	66
	Conveyor 2000	66
	MiSA-a12	64
	Shuttle 2000	62
	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.

# Matchbox | Sizes 1313/1718

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



Available with remote control box  
for additional installation options



## STANDARD FEATURES

- Patented sealed cooking chamber with 2 to 8 times the airflow rate reduces cook times and lowers energy consumption lessening operating costs by 40-50%, compared to a traditional conveyor oven
- Independently controlled top and bottom Precision Impingement air with variable speed
- Labor-saving patented dual auto-load and unload technology
- FlexTemp™ dynamic temperature management allows  $\pm 50^{\circ}$  F between cook cycles
- Quiet; maximum decibel (dB) level of 66
- Certified UL®-KNLZ ventless; stackable
- One-year parts and labor warranty

## OPERATION AND PERFORMANCE

- Intuitive front-facing touchscreen controls can store 1000+ multistage recipes
- Industry-leading online Menu Builder and recipe software allows for easy menu creation and management via USB
- 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



	 <b>Matchbox 1313</b>	 <b>Matchbox 1718</b>
<b>Heating Technology</b>	Precision Impingement	Precision Impingement
<b>Capacity</b>		
<b>Maximum Pan Size</b> <b>Maximum Pizza Size</b>	Quarter-Sheet Pan 12"	Half-Sheet Pan 16"
<b>Exterior Dimensions</b>		
<b>Height without Legs (legs approx. 4")</b> <b>Width</b> <b>Depth</b>	16.24" (413mm) 50.08" (1272mm) 29.02" (737mm)	16.24" (413mm) 61.89" (1572mm) 34.60" (879mm)
<b>Cook Cavity</b>		
<b>Height x Width x Depth</b> <b>Cook Surface/Belt Width x Depth</b> <b>Belt Options</b>	3.5"x13"x13" (89x330x330mm) N/A N/A	3.5"x17"x18" (89x432x458mm) N/A N/A
<b>Features</b>		
<b>Stackable</b> <b>Recipe Stages</b> <b>USB Compatible</b> <b>UL® Ventless</b>	Double/Triple Multi-stage Recipe USB Compatible Ventless	Double/Triple Multi-stage Recipe USB Compatible Ventless
<b>Power</b>		
<b>Plug (Max Wattage)</b>	NEMA 6-30 (7kW)	NEMA 6-50 (12.3kW)
<b>Energy Efficiency**</b>		
<b>Total Energy Cost/Day</b> <b>Total Energy Cost/Month</b> <b>Total Energy Cost/Year</b>	\$2.81 \$84.00 \$1,010.00	\$4.52 \$136.00 \$1,627.00
<b>Average Load —</b> <b>Watts</b> <b>kBTU/hour</b> <b>Ton of AC</b>	2,814 W 7.3 kBTU/hour 0.61 Tons of AC	3,425 W 11.7 kBTU/hour 0.97 Tons of AC
<b>Operating Assumption —</b> <b>Cooking Mode</b> <b>Idle Mode</b> <b>Energy Save Mode</b> <b>Idle-Open Oven</b> <b>Cooking Shuttle</b> <b>Cooking Conv.</b>	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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\*\*Assuming \$0.11 energy cost and 12 hours of operation/day.



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# Matchbox M360 | Size 12/14

The Matchbox M360 has all the benefits of the Matchbox in a smaller footprint, with a unique carousel loading platform. It utilizes our labor-saving, patented dual auto-load and unload technology. Customize cook time, independent blower speeds, and temperature for each item to achieve maximum cooking control and incredible quality.





## STANDARD FEATURES

- Patented sealed cooking chamber with 2 to 8 times the airflow rate reduces cook times and lowers energy consumption lessening operating costs by 40-50%, compared to a traditional conveyor oven
- Independently controlled top and bottom Precision Impingement air with variable speed
- Patented dual auto-load and unload capability with 360° rotating deck
- FlexTemp dynamic temperature management allows  $\pm 25^{\circ}$  F between cook cycles
- Certified UL®-KNLZ ventless; stackable
- One-year parts and labor warranty

## OPERATION AND PERFORMANCE

- Intuitive, front-facing touchscreen controls can store 1000+ multistage recipes
- Industry-leading online Menu Builder and recipe software allows for easy menu creation and management via USB
- 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

**\*New Generation COMING SOON**

	 <b>Matchbox M360-12</b>	 <b>Matchbox M360-14</b>
<b>Heating Technology</b>	Precision Impingement	Precision Impingement
<b>Capacity</b>		
<b>Maximum Pan Size</b> <b>Maximum Pizza Size</b>	Quarter-Sheet Pan 12"	Quarter-Sheet Pan 14"
<b>Exterior Dimensions</b>		
<b>Height without Legs (legs approx. 4")</b> <b>Width</b> <b>Depth</b>	15.9" (405mm) 29.4" (747mm) 37.3" (947mm)	15.9" (405mm) 33.69" (856mm) 42.1" (1069mm)
<b>Cook Cavity</b>		
<b>Height x Width x Depth</b> <b>Cook Surface/Belt Width x Depth</b> <b>Belt Options</b>	3.5"x23.9"x12.3" (89x607x311mm) 23.88"x12.15" (606x309mm) N/A	3.75"x28.25"x14.2" (96x718x361mm) 27.9"x14.15" (709x359mm) N/A
<b>Features</b>		
<b>Stackable</b> <b>Recipe Stages</b> <b>USB Compatible</b> <b>UL® Ventless</b>	No Multi-stage Recipe USB Compatible Ventless	No Multi-stage Recipe USB Compatible Ventless
<b>Power</b>		
<b>Plug (Max Wattage)</b>	NEMA 6-30 (6.9kW)	NEMA 6-50 (9.6kW)
<b>Energy Efficiency**</b>		
<b>Total Energy Cost/Day</b> <b>Total Energy Cost/Month</b> <b>Total Energy Cost/Year</b>	\$2.73 \$81.78 \$981.34	\$3.75 \$112.62 \$1,351.43
<b>Average Load —</b> <b>Watts</b> <b>kBTU/hour</b> <b>Ton of AC</b>	2,065 W 7.1 kBTU/hour 0.59 Tons of AC	2,844 W 9.71 kBTU/hour 0.81 Tons of AC
<b>Operating Assumption —</b> <b>Cooking Mode</b> <b>Idle Mode</b> <b>Energy Save Mode</b> <b>Idle-Open Oven</b> <b>Cooking Shuttle</b> <b>Cooking Conv.</b>	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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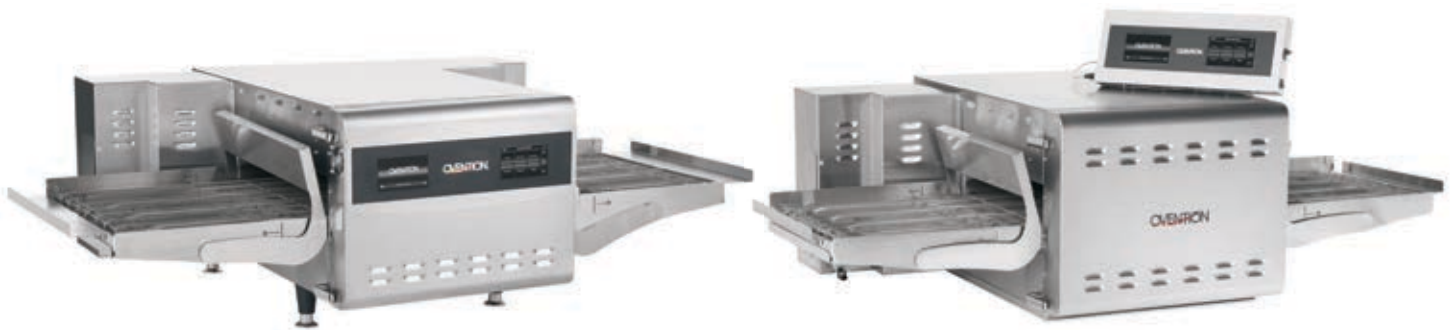
\*\*Assuming \$0.11 energy cost and 12 hours of operation/day.

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# Shuttle | Sizes 1200/1600/2000/2600<sup>NEW!</sup>

The Shuttle sets the new standard for conveyor ovens everywhere. It combines the throughput benefits of an impingement 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.



Available with remote control box  
for additional installation options





## 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 for linear flow
- Patented dual auto-load and unload capability
- FlexTemp dynamic temperature management allows  $\pm 25^{\circ}$  F between cook cycles
- Factory-programmed Power Save setting for maximum energy conservation
- Quiet; maximum decibel (dB) level of 62
- Certified UL®-KNLZ ventless; stackable
- One-year parts and labor warranty

## OPERATION AND PERFORMANCE

- Store 1000+ multistage recipes
- Industry-leading online Menu Builder and recipe software allows for easy menu creation and management via USB
- 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



	 <b>Shuttle 1200</b>	 <b>Shuttle® 1600</b>	 <b>Shuttle® 2000</b>	 <b>Shuttle® 2600</b>
<b>Heating Technology</b>	Precision Impingement	Precision Impingement	Precision Impingement	Precision Impingement
<b>Capacity</b>				
<b>Maximum Pan Size</b>	Half-Sheet Pan (horizontally)	Half-Sheet Pan	Full-Sheet Pan or Full Hotel Pan	Full-Sheet Pan or Full Hotel Pan
<b>Maximum Pizza Size</b>	14" (Conveyor mode) 12" (Shuttle mode)	16"	20" (Conveyor mode) 16" (Shuttle mode)	26" (Conveyor mode) 16" (Shuttle mode)
<b>Exterior Dimensions*</b>				
<b>Height without Legs (legs approx. 4")</b>	16.24" (413mm)	16.62" (422mm)	16.24" (413mm)	16.24" (413mm)
<b>Width</b>	44.22 (1123mm)	56.84" (1494mm)	48.25" (1225mm)	63.35" (1610mm)
<b>Depth</b>	31.05 (789mm)	32.91" (836mm)	37.01" (940mm)	43.01" (1092mm)
<b>Cook Cavity</b>				
<b>Height x Width x Depth</b>	3.5"x17"x14.6" (89x434x371mm)	3.5"x21"x16.54" (89x533x420mm)	3.5"x21"x20.54" (89x533x522mm)	3.5"x21"x26.54" (89x533x674mm)
<b>Cook Surface/Belt Width x Depth</b>	44.10"x14" (1120x356mm)	56.75"x16" (1441x660mm)	56.75"x20" (1441x508mm)	56.75"x26" (1441x660mm)
<b>Belt Options</b>	N/A	N/A	N/A	N/A
<b>Features</b>				
<b>Stackable</b>	Double/Triple	Double/Triple	Double/Triple	Double
<b>Recipe Stages (Shuttle mode only)</b>	Multi-stage Recipe	Multi-stage Recipe	Multi-stage Recipe	Multi-stage Recipe
<b>USB Compatible</b>	USB Compatible	USB Compatible	USB Compatible	USB Compatible
<b>UL® Ventless</b>	Ventless	Ventless	Ventless	Ventless
<b>Power</b>				
<b>Plug (Max Wattage)</b>	NEMA 6-30 (7kW) NEMA 6-50 (11.4kW)	NEMA 6-50 (12.1kW) NEMA L15-30 (12.1kW)	NEMA 6-50 (12.3kW) NEMA 15-50 (16.3kW)	NEMA 15-50 (18.7kW)
<b>Energy Efficiency**</b>				
<b>Total Energy Cost/Day</b>	\$2.97	\$3.71	\$3.99	\$4.19
<b>Total Energy Cost/Month</b>	\$89.03	\$111.00	\$120.00	\$125.67
<b>Total Energy Cost/Year</b>	\$1,068.37	\$1,335.00	\$1,436.00	\$1,508.07
<b>Average Load***</b>				
<b>Watts</b>	2,248 W	2,810 W	3,022 W	3,174 W
<b>kBTU/hour</b>	7.7 kBTU/hour	9.6 kBTU/hour	10.3 kBTU/hour	10.84 kBTU/hour
<b>Ton of AC</b>	0.64 Tons of AC	0.80 Tons of AC	0.86 Tons of AC	0.9 Tons of AC
<b>Operating Assumption</b>				
<b>Cooking Mode</b>	N/A	N/A	N/A	N/A
<b>Idle Mode</b>	N/A	N/A	N/A	N/A
<b>Energy Save Mode</b>	75% of day   9 hrs/day	75% of day   9 hrs/day	75% of day   9 hrs/day	75% of day   9 hrs/day
<b>Idle-Open Oven</b>	0% of day   0 hrs/day	0% of day   0 hrs/day	0% of day   0 hrs/day	0% of day   0 hrs/day
<b>Cooking Shuttle</b>	25% of day   3 hrs/day	25% of day   3 hrs/day	25% of day   3 hrs/day	25% of day   3 hrs/day
<b>Cooking Conv.</b>	0% of day   0 hrs/day	0% of day   0 hrs/day	0% of day   0 hrs/day	0% of day   0 hrs/day

\*Different sized endstops available for Shuttles and Conveyors. Cook cavity dimensions are listed without endstops.  
Ovention is constantly improving and expanding our portfolio of cooking solutions. Visit [oventionovens.com](http://oventionovens.com) for more details.

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\*\*Assuming \$0.11 energy cost and 12 hours of operation/day.

\*\*\*Additional and export plug configurations available upon request.

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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 oven on the market today.






Available with remote control box  
for additional installation options

## STANDARD FEATURES

- Independently controlled top and bottom Precision Impingement air with variable-speed recirculation
- Direction of the left or right feed conveyor belt is changeable with control settings
- Power Save setting available from the factory or programmable on-site for maximum energy conservation
- Quiet; maximum decibel (dB) level of 66
- Certified UL®-KNLZ ventless; stackable
- One-year parts and labor warranty

## OPERATION AND PERFORMANCE

- Intuitive front-facing touchscreen controls can store 36+ recipes
- Industry-leading online Menu Builder and recipe software allows for easy menu creation and management via USB
- 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

	 <b>Conveyor 1400</b>	 <b>Conveyor 2000</b>	 <b>Conveyor 2600</b>
<b>Heating Technology</b>	Precision Impingement	Precision Impingement	Precision Impingement
<b>Capacity</b>			
<b>Maximum Pan Size</b> <b>Maximum Pizza Size</b>	Half-Sheet Pan 14"	Full Hotel Pan 18" or Full-Sheet Pan 20" for Pie Pan	Full-Sheet Pan or Full Hotel Pan 26"
<b>Exterior Dimensions*</b>			
<b>Height without Legs (legs approx. 4")</b> <b>Width</b> <b>Depth</b>	16.24" (413mm) 40.21 (1021mm) 31.11" (790mm)	16.24" (413mm) 48.00" (1219mm) 37.01" (940mm)	16.24" (413mm) 48.00" (1219mm) 43.01" (1092mm)
<b>Cook Cavity</b>			
<b>Height x Width x Depth</b> <b>Cook Surface/Belt Width x Depth</b> <b>Belt Options</b>	3.5"x17"x14.6" (89x434x371mm) 38.5"x14" (978x356mm) Single Belt	3.5"x21"x20.54" (89x533x522mm) 20"x48" (508x1219mm) Single Belt: 48x20" (1219x508mm) 50/50 Belt: 9.5"x9.5" (241x241mm)	3.5"x21"x26.54" (88.9x533x674mm) 48"x26" (1219x660mm) Single Belt: 26" (660mm) 50/50 Belt: 12.5"x12.5" (318x318mm) 70/30 Belt: 17"x8" (432x203mm)
<b>Features</b>			
<b>Stackable</b> <b>Recipe Stages</b> <b>USB Compatible</b> <b>UL® Ventless</b>	Double/Triple Single Stage Recipe USB Compatible Ventless	Double/Triple Multi-stage Recipe USB Compatible Ventless	Double Multi-stage Recipe USB Compatible Ventless
<b>Power</b>			
<b>Plug (Max Wattage)</b>	NEMA 6-50 (11.4kW) NEMA L15-30 (11.4kW) NEMA 15-50 (11.4kW)	NEMA 6-50 (12.3kW) NEMA 15-50 (16.3kW)	NEMA 15-50 (18.7kW)
<b>Energy Efficiency**</b>			
<b>Total Energy Cost/Day</b> <b>Total Energy Cost/Month</b> <b>Total Energy Cost/Year</b>	\$5.60 \$168.00 \$2,016.00	\$6.77 \$203.00 \$2,439.00	\$8.69 \$260.79 \$3,129.45
<b>Average Load***</b> — <b>Watts</b> <b>kBTU/hour</b> <b>Ton of AC</b>	4,370 W 14.9 kBTU/hour 1.24 Tons of AC	5,132 W 17.5 kBTU/hour 1.46 Tons of AC	6,586 W 22.5 kBTU/hour 1.87 Tons of AC
<b>Operating Assumption</b> — <b>Cooking Mode</b> <b>Idle Mode</b> <b>Energy Save Mode</b> <b>Idle-Open Oven</b> <b>Cooking Shuttle</b> <b>Cooking Conv.</b>	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	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

\*Different sized endstops available for Shuttles and Conveyors. Cook cavity dimensions are listed without endstops.

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\*\*Assuming \$0.11 energy cost and 12 hours of operation/day.

\*\*\*All specs subject to change based on final approvals. Additional and export plug configurations available upon request

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# Heavy Duty Conveyor | 1600HD \*COMING SOON

Simple, fortified version of our conveyor line for reliable operation.




## STANDARD FEATURES

- Independently controlled top and bottom impingement air with 3 speed options (high, medium, low) recirculation
- Pending UL®-KNLZ certification for ventless operation
- New control panel: proven design, simple, intuitive functionality to draw cooler, cleaner air
- Built-in Power Save mode
- Three-speed blower design with additional internal airflow to keep oven cool
- Dishwasher-safe jet plates
- Fortified construction for heavy use
- One-year parts and labor warranty

## OPERATION AND PERFORMANCE

- Intuitive front-facing color controls
- Recipe management and diagnostics via USB drive
- Grill, roast, bake, steam, broil, and air fry
- Use any oven-safe pans



	 <b>Conveyor 1600HD</b>
<b>Heating Technology</b>	Impingement
<b>Capacity</b>	
Maximum Pan Size Maximum Pizza Size	Half-Sheet Pan 16"
<b>Exterior Dimensions*</b>	
Height without Legs (legs approx. 4") Width Depth	16.66" (423 mm) 47.37" (1203 mm) 35.11" (892 mm)
<b>Cook Cavity</b>	
Height x Width x Depth Cook Surface/Belt Width x Depth Belt Options	3.3"x21.97"x16.92" (84x558x430mm) 38.78"x16.0" (985x406 mm) Single Belt
<b>Features</b>	
Stackable Recipe Stages USB Compatible UL® Ventless	Double/Triple Single Stage Recipe USB Compatible TBD
<b>Power</b>	
Plug (Max Wattage)	NEMA 6-50 (12.3kW)
<b>Energy Efficiency**</b>	
Total Energy Cost/Day Total Energy Cost/Month Total Energy Cost/Year	TBD TBD TBD
Average Load*** Watts kBTU/hour Ton of AC	TBD TBD TBD
Operating Assumption Cooking Mode Idle Mode Energy Save Mode Idle-Open Oven Cooking Shuttle Cooking Conv.	TBD TBD TBD TBD TBD TBD

\*Different sized endstops available for Shuttles and Conveyors. Cook cavity dimensions are listed without endstops. Ovention is constantly improving and expanding our portfolio of cooking solutions. Visit [ovationovens.com](https://www.ovationovens.com) for more details.

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\*\*Assuming \$0.11 energy cost and 12 hours of operation/day.

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# MiLO | Single 14/Single 16/Double 16

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 touchscreen, all in a small footprint.



Choose from a variety of antimicrobial powder coat options!





## STANDARD FEATURES

- Patented Linear Impingement heating technology uses hot air in cavity for an even, consistent cook with higher yield
- Independently controllable top and bottom IR elements provide caramelization without over-drying
- 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 68
- 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
- One-year parts and labor warranty

## OPERATION AND PERFORMANCE

- Store 1000+ multistage recipes
- Industry-leading online Menu Builder and recipe software allows for easy menu creation and management via USB
- Programmable 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

	 <b>MiLO Single 14</b>	 <b>MiLO Single 16/Double 16</b>
<b>Heating Technology</b>	Linear Impingement and Infrared	Linear Impingement and Infrared
<b>Capacity</b>		
<b>Maximum Pan Size</b> <b>Maximum Pizza Size</b>	Quarter-Sheet Pan 14"	Half-Sheet Pan 16"
<b>Exterior Dimensions</b>		
<b>Height without Legs (legs approx. 4")</b> <b>Width</b> <b>Depth</b>	21.74" (552mm) 23.41" (595mm) 32.58" (817mm)	16.5" (419mm) Single/30.90" (785mm) Double 28.99" (735mm) 33.00" (828mm)
<b>Cook Cavity</b>		
<b>Height x Width x Depth</b> <b>Cook Surface/Belt Width x Depth</b> <b>Belt Options</b>	4"x15.5"x16.1" (102x394x409mm) 15.5"x14.3" (394x363mm) N/A	4"x17.5"x18.48" (102x445x469mm) 16.75"x18.14" (425x461mm) N/A
<b>Features</b>		
<b>Stackable</b> <b>Recipe Stages</b> <b>USB Compatible</b> <b>UL® Ventless</b>	No Multi-stage Recipe USB Compatible Ventless	Double/Triple Multi-stage Recipe USB Compatible Ventless
<b>Power</b>		
<b>Plug (Max Wattage)</b>	NEMA 6-30 (6.8kW) NEMA 15-50 (6.8kW)	NEMA 6-50 (12.3kW) (MiLO 2-16 only) NEMA 15-50 (12.3kW) (MiLO 2-16 only) NEMA 6-30 (6.2kW) (MiLO-16 only) NEMA 15-50 (6.2kW) (MiLO-16 only)
<b>Energy Efficiency**</b>		
<b>Total Energy Cost/Day</b> <b>Total Energy Cost/Month</b> <b>Total Energy Cost/Year</b> <b>Average Load***</b>	\$2.06 \$61.76 \$741.17	\$2.45 Sgle. / \$4.90 Dbl. \$73.59 Sgle. / \$146.89 Dbl. \$883.13 Sgle. / \$1,762.70 Dbl.
<b>Watts</b> <b>kBTU/hour</b> <b>Ton of AC</b>	1,586 W 5.4 kBTU/hour 0.45 Tons of AC	1,868 W Sgle. / 3,709 W Dbl. 6.35 kBTU/hr Sgle. / 12.67 kBTU/hr Dbl. 0.53 Tons of AC Sgle. / 1.06 Tons of AC Dbl.
<b>Operating Assumption</b> <b>Cooking Mode</b> <b>Idle Mode</b> <b>Energy Save Mode</b> <b>Idle-Open Oven</b> <b>Cooking Shuttle</b> <b>Cooking Conv.</b>	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

This product is covered by patents in the US and other countries. UL® is a trademark of Underwriters Laboratories, Inc.

\*\*Assuming \$0.11 energy cost and 12 hours of operation/day.

\*\*\*Measurements shown with 1-phase options. 3-phase numbers available upon request. All specs subject to change based on final approvals. Additional and export plug configurations available upon request.

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# Finishing Oven | F1400

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



Choose from a variety of antimicrobial powder coat options!




## STANDARD FEATURES

- Quick-heating infrared elements and microprocessor to control temperature and cook time
- Full-color touchscreen display with security passcode and color controls
- Independently control belt speed, belt direction, and heat on top and bottom from 0-100%
- 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
- Ultra-quiet operation with a maximum decibel (dB) of 54
- Maximum internal temp of 825° F
- UL®-KNLZ listed ventless operation for re-thermalization of pre-cooked product
- One-year parts and labor warranty

## OPERATION AND PERFORMANCE

- Holds 4 recipe settings
- Melts cheese in as little as 20 seconds
- Fits up to 14" pizza, half-size sheet pan
- Perfect for melting toppings, finishing foods like potato skins, soup, nachos, as well as toasting buns and bread
- Great for re-thermalizing frozen or fresh foods like appetizers, french fries, and pizza
- Use any oven-safe pans



	 <b>Finishing Oven F1400</b>
<b>Heating Technology</b>	Infrared Finishing
<b>Capacity</b>	
Maximum Pan Size Maximum Pizza Size	Half-Sheet Pan 14"
<b>Exterior Dimensions*</b>	
Height without Legs (legs approx. 4") Width Depth	14.5" (368 mm) 38.57" (980 mm) 23.94" (608 mm)
<b>Cook Cavity</b>	
Height x Width x Depth Cook Surface/Belt Width x Depth Belt Options	4.0"x18.47"x14.59" (102x469x371mm) 38.5"x14" (978x356mm) Single Belt
<b>Features</b>	
Stackable Recipe Stages USB Compatible UL® Ventless	Double/Triple Single Stage Recipe USB Compatible Ventless
<b>Power</b>	
Plug (Max Wattage)	NEMA 6-50 (7kW) NEMA 6-30 (5.8kW)
<b>Energy Efficiency**</b>	
Total Energy Cost/Day Total Energy Cost/Month Total Energy Cost/Year	\$7.62 \$229.00 \$2,748.00
Average Load*** Watts kBtu/hour Ton of AC	5,871 W 20.1 kBtu/hour 1.67 Tons of AC
Operating Assumption Cooking Mode Idle Mode Energy Save Mode Idle-Open Oven Cooking Shuttle Cooking Conv.	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

\*Different sized endstops available for Shuttles and Conveyors. Cook cavity dimensions are listed without endstops. Ovenation is constantly improving and expanding our portfolio of cooking solutions. Visit [ovationovens.com](https://www.ovationovens.com) for more details.

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\*\*Assuming \$0.11 energy cost and 12 hours of operation/day.

\*\*\*All specs subject to change based on final approvals.



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# MiSA | Sizes a12/a16\*

MiSA stands for **Microwave Speed Assist**. 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.



Choose from a variety of antimicrobial powder coat options!




## STANDARD FEATURES

- Highest convection heat, largest cavity volume, and quietest work environment in its size category (64 dB)
- Easy-to-clean non-stick (PTFE) liner on most interior surfaces
- Patent-pending artisanal cook plate for superior browning
- High-visibility countdown timer
- Top launched microwave system with dual magnetrons and stirrers to ensure even distribution
- Certified UL®-KNLZ ventless individually and with two units on stacking cart
- One-year parts and labor warranty

## OPERATION AND PERFORMANCE

- Simple, intuitive touchscreen can store 1000+ recipes with dozens of standard icons and full-color product images
- Use any oven-safe pans
- Fits a 12" pizza, quarter-size sheet pan (custom 12.65" x 13.35" pans available)
- Perfect for certain food products like breakfast sandwiches, taquitos, corn dogs, egg rolls and more
- Industry-leading online Menu Builder and recipe software allows for easy menu creation and management via USB
- Self-diagnostics for monitoring oven components and performance
- Grill, roast, bake, steam, broil, and air fry
- Easy-to-clean design

\*MiSA-a16 COMING SOON

	 <b>MISA-a12</b>
<b>Heating Technology</b>	Microwave Speed Assist
<b>Capacity</b>	
Maximum Pan Size Maximum Pizza Size	Quarter-Sheet Pan 12"
<b>Exterior Dimensions</b>	
Height without Legs (legs approx. 4") Width Depth	22.26" (566mm) 16" (407mm) 32.78" (833mm)
<b>Cook Cavity</b>	
Height x Width x Depth Cook Surface/Belt Width x Depth	6.4"x12.9"x13.56" (163x328x345mm) 12.25"x12.00"(311x304mm)
<b>Features</b>	
Stackable Recipe Stages USB Compatible UL® Ventless	Double via Stacking Cart Multi-stage Recipe USB Compatible Ventless
<b>Power</b>	
Plug (Max Wattage)	NEMA 6-30 (5.8kW)
<b>Energy Efficiency**</b>	
Total Energy Cost/Day Total Energy Cost/Month Total Energy Cost/Year	\$2.45 \$73.49 \$881.83
Average Load*** Watts kBTU/hour Ton of AC	1,856 W 6.3 kBTU/hour 0.53 Tons of AC
Operating Assumption Cooking Mode Idle Mode Energy Save Mode Idle-Open Oven Cooking Shuttle Cooking Conv.	25% of day   3 hrs/day 75% of day   9 hrs/day N/A N/A N/A N/A

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\*\*Assuming \$0.11 energy cost and 12 hours of operation/day.

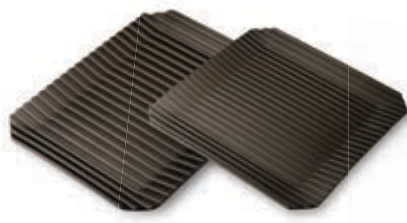
\*\*\*All specs subject to change based on final approvals.



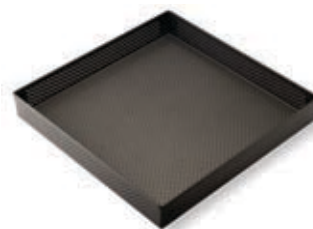
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**Ovention  
offers a wide  
range of  
accessories...**



Grill Plates



Fry Basket



Crisping Tray



Cleaner and Polish



Egg Pans

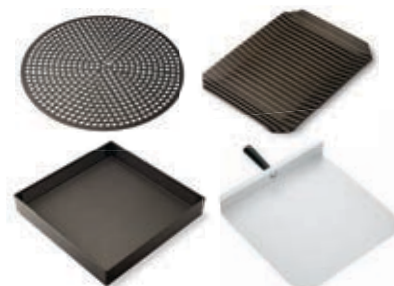


Cleaning Brushes



Premium Care Packages

Specialty pans and accessories are available through  
your local dealer or at [oventionovens.com](http://oventionovens.com)



Premium Accessories  
Packages





Pizza Rocker



Warming Tray



Pizza Peel



Oven Stands



Mesh Non-Stick  
Hot Dog Tray



Paddle



Heavy Duty  
Pizza Screens



Perforated Pan

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

# What can I cook?

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



## GRILL

Paninis | Precooked Bratwurst  
Shrimp | Pineapple  
Vegetables



## BROIL

Lobster Tails | Zucchini  
Shrimp | Fish  
Stuffed Mushrooms



## AIR FRY

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

## BAKE

Cookies | Pizza | Biscuits  
Spinach & Artichoke Dips  
Soufflé



## ROAST

Vegetables  
Fish | Mussels  
Precooked wings



## RAPID COOK

Taquitos | Corn Dogs  
Precooked Meatballs  
Breakfast Burritos | Egg Rolls





# Cooking times

See how fast you can cook with an Ovention oven.



## MATCHBOX

Jumbo Pretzel (Frozen) | 1:45  
Glazed Donut (Retherm) | 0:45  
Potato Wedges | 3:30



## SHUTTLE

Quesadilla | 2:00  
Flatbread | 1:45  
Waffle Fries | 3:00



## MISA

Ham & Cheese Sandwich | 0:30  
Egg Rolls (Frozen) | 2:30  
Precooked Wings (Frozen) | 3:30



## CONVEYOR

Par Baked Pizza | 2:30  
Toasted Sub | 0:50  
Asparagus | 2:00



## MiLO

Cheesy Bread | 1:15  
Bell Peppers | 2:15  
Fresh Dough Pizza | 3:30



## FINISHING OVEN

Nachos | 0:30  
Baked Pasta | 2:00  
Burrito | 0:30

## SHUTTLE OVEN

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Things turn out  
**perfectly!** We  
can **cook a pizza  
in three minutes...**  
an amazing  
time for a fresh,  
made-to-order  
pizza.

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- Director of  
Foodservice, Weigel  
Stores Inc.

## STACKED MATCHBOX OVENS & DOUBLE MILO

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I can cook **six  
sandwiches** in my  
MiLO **at one time.**  
Two and a half  
minutes later, I get  
these awesome  
sandwiches. **I just  
love that oven,** I'm  
so happy that  
I have it!

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- Chef, Catalpa

## MATCHBOX OVEN

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**I recommend** to  
anyone looking  
for an oven that  
can cook many  
different products  
in a short time.

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- Shakopee Schools,  
Food Service  
Department

