

Matchbox® | Sizes 1313 / 1718



Matchbox utilizes 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.

- Dual auto-load and unload technology allows for multi-tasking and increased output by moving food from the cooking surface, beginning the cook cycle and automatically exiting the cavity when programmed cooking cycle is finished
- Utilizes sealed closed-cavity cooking while being 30% more energy efficient than a traditional countertop conveyor
- Ventless, quiet with a maximum 66 decibels, and stackable up to three units high

Shuttle® | Sizes 1200 / 1600 / 2000 / 2600

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.

- Operate as a traditional conveyor for maximum output or switch to "Shuttle Mode" for closed-cavity precision cooking for ultimate menu flexibility
- Labor-saving dual auto-load and unload technology capability and programmable features like cook times, blower speeds, and recipe management
- Ventless, quiet with a maximum 62 decibels, and most sizes stackable up to three units high



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.

- Superior cooking control with split belt options, independent top and bottom blowers, and Precision Impingement technology which utilizes hot air for fast, consistent and high-quality cooking
- Programmable cook times, blower speeds, recipe management, and direction of conveyor belt
- Ventless, quiet with a maximum 66 decibels, and most sizes stackable up to three units high

MiLO® | Sizes Single 14 / Single 16 / Double 16

MiLO utilizes a revolutionary infusion of linear impingement and IR technologies. Independent top and bottom cavities on the MiLO2-16s, each with its own glass door, interior light and intuitive full-color touchscreen featured in a small footprint.

- Linear Impingement heating technology uses hot air in the cavity combined with independently controlled IR elements for even, consistent cooking results
- In multi-cavity units, control each cavity separately with full-color touchscreens
- Ventless, quiet with a maximum 68 decibels, and stackable up to three cavities high with the MiLO-16



Finishing Oven | F1400



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

- Independently control belt speed, belt direction, and quick-heating infrared elements on top and bottom for ultimate customization
- Patented Hatco® ColorGuard sensing system monitors and adjusts conveyor speed and temperature during high usage periods to ensure product color uniformity
- Ventless, ultra quiet at a maximum of 54 decibels, and stackable up to three units high

Heavy Duty Conveyor | 1600HD

A simple yet robust conveyor design, engineered for high-demand kitchens to deliver unmatched speed, precision, and reliability.

- Independently controlled top and bottom impingement air with variable-speed recirculation
- Same features as other units in conveyor family with a more simple and reinforced construction
- Ventless and stackable up to three units high



MiSA®-a12

MiSA: 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.

- Highest convection heat, largest cavity volume, and quietest work environment in its size category at a maximum 64 decibels
- Perfect for certain food products like pastries, sandwiches, flatbreads, taquitos, corn dogs, egg rolls and more.
- Ventless and stackable up to two units high with stacking cart

*New Size: MiSA-a16 Coming Soon

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. Customize cook time, independent blower speeds and temperature for each item, so you get maximum cooking control and incredible quality.

- Uses Precision Impingement technology with 360° rotating deck
- Programmable cook times, blower speeds, and recipe management
- Space-saving, ventless, and utilizes our dual auto-load and unload technology



*New Generation Coming Soon

FOR MORE INFORMATION:

855.298.OVEN (6836) | connect@oventionovens.com | oventionovens.com | 635 South 28th Street, Milwaukee, Wisconsin 53215