

OVENTION[®]

A **HATCO** COMPANY

OVENTION

OVENTION





Manufacturing Facility
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.

STREAMLINE COOKING

Improve ticket times without compromising food quality.

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.

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

UL® is a trademark of Underwriters Laboratories, Inc.



Cook with complete versatility

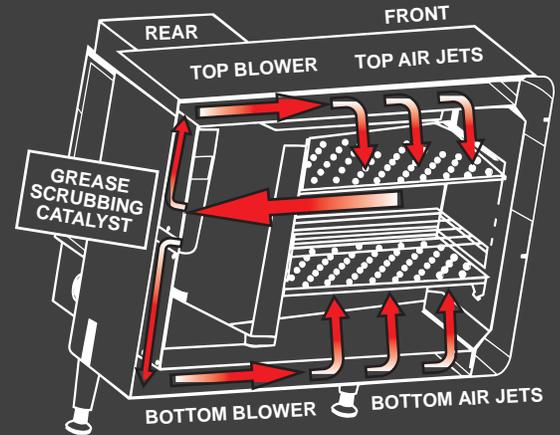
At Ovention, we think ovens should be smart enough to cook your entire menu perfectly, every single time.



Precision Impingement® Technology

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

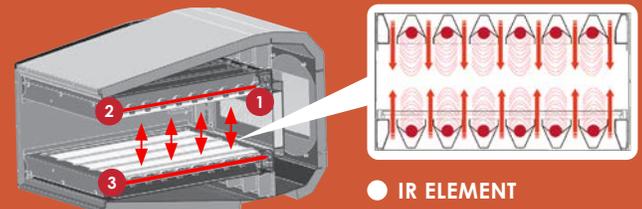
Precision Impingement Technology:
Matchbox® M360-12 and -14,
Matchbox® M1718/1313,
Shuttle® S1200/1600/2000/2600,
Conveyor C1400/1600/2000/2600



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 MiLO®2-16



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

- IR ELEMENT
- ↑ AIR
- ⋯ IR WAVES

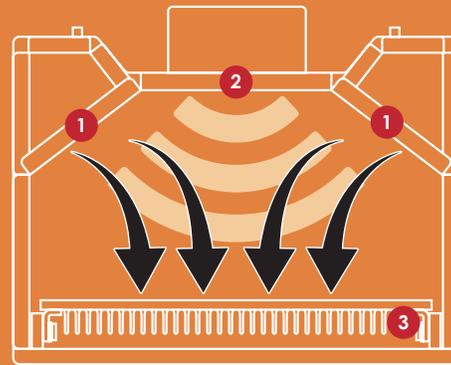


Ovention Technologies

High Velocity Angular Air and Microwave

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, MiSA®-a16

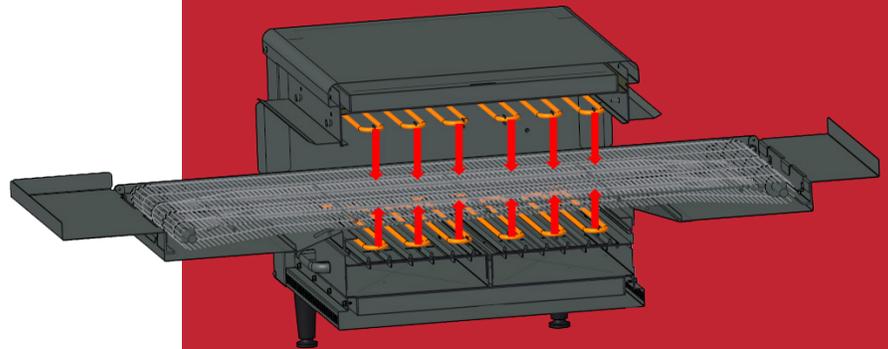


1. AIR
2. MICROWAVE
3. ARTISANAL COOK PLATE

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





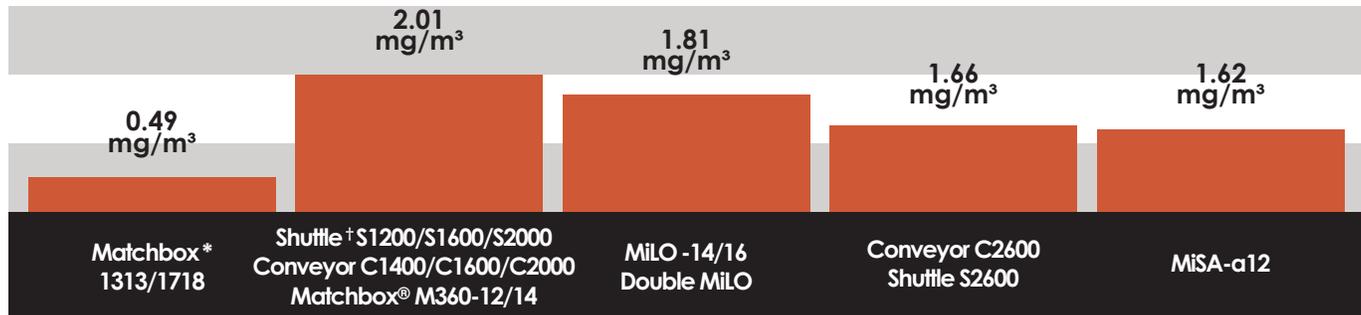
Ventless Certified

- 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/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.

† Shuttle testing was done in conveyor mode. "Shuttle Only Mode" approved at 0.75 mg/m³.

† 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.

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.



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

	 Shuttle 1200	 Shuttle® 1600	 Shuttle® 2000	 Shuttle® 2600
Heating Technology	Precision Impingement	Precision Impingement	Precision Impingement	Precision Impingement
Capacity				
Maximum Pan Size	Half-Sheet Pan (horizontally)	Half-Sheet Pan	Full-Sheet Pan or Full Hotel Pan	Full-Sheet Pan or Full Hotel Pan
Maximum Pizza Size	14" (Conveyor mode) 12" (Shuttle mode)	16"	20" (Conveyor mode) 16" (Shuttle mode)	26" (Conveyor mode) 16" (Shuttle mode)
Exterior Dimensions*				
Height without Legs (legs approx. 4")	16.24" (413mm)	16.62" (422mm)	16.24" (413mm)	16.24" (413mm)
Width	44.22" (1123mm)	56.84" (1494mm)	48.25" (1225mm)	63.35" (1610mm)
Depth	31.05" (789mm)	32.91" (836mm)	37.01" (940mm)	43.01" (1092mm)
Cook Cavity				
Height x Width x Depth	3.5"x17"x14.6" (89x434x371mm)	3.5"x21"x16.54" (89x533x420mm)	3.5"x21"x20.54" (89x533x522mm)	3.5"x21"x26.54" (89x533x674mm)
Cook Surface/Belt Width x Depth	44.10"x14" (1120x356mm)	56.75"x16" (1441x660mm)	56.75"x20" (1441x508mm)	56.75"x26" (1441x660mm)
Belt Options	Single Belt	Single Belt	Single Belt	Single Belt
Features				
Stackable	Double/Triple	Double/Triple	Double/Triple	Double
Recipe Stages (Shuttle mode only)	Multi-Stage Recipe	Multi-Stage Recipe	Multi-Stage Recipe	Multi-Stage Recipe
USB Compatible	USB Compatible	USB Compatible	USB Compatible	USB Compatible
UL® Ventless	Ventless	Ventless	Ventless	Ventless
Power				
Plug (Max Wattage)	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)
Energy Efficiency**				
Total Energy Cost/Day	\$2.97	\$3.71	\$3.99	\$4.19
Total Energy Cost/Month	\$89.03	\$111.00	\$120.00	\$125.67
Total Energy Cost/Year	\$1,068.37	\$1,335.00	\$1,436.00	\$1,508.07
Average Load***				
Watts	2,248 W	2,810 W	3,022 W	3,174 W
kBTU/hour	7.7 kBTU/hour	9.6 kBTU/hour	10.3 kBTU/hour	10.84 kBTU/hour
Ton of AC	0.64 Tons of AC	0.80 Tons of AC	0.86 Tons of AC	0.9 Tons of AC
Operating Assumption				
Cooking Mode	N/A	N/A	N/A	N/A
Idle Mode	N/A	N/A	N/A	N/A
Energy Save Mode	75% of day 9 hrs/day	75% of day 9 hrs/day	75% of day 9 hrs/day	75% of day 9 hrs/day
Idle-Open Oven	0% of day 0 hrs/day	0% of day 0 hrs/day	0% of day 0 hrs/day	0% of day 0 hrs/day
Cooking Shuttle	25% of day 3 hrs/day	25% of day 3 hrs/day	25% of day 3 hrs/day	25% of day 3 hrs/day
Cooking Conv.	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 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 1400/1600^{NEW!}/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

	 Conveyor 1400	 Conveyor 1600	 Conveyor 2000	 Conveyor 2600
Heating Technology	Precision Impingement	Precision Impingement	Precision Impingement	Precision Impingement
Capacity				
Maximum Pan Size Maximum Pizza Size	Half-Sheet Pan 14"	Half-Sheet Pan 16"	Full Hotel Pan 18" or Full-Sheet Pan 20" for Pie Pan	Full-Sheet Pan or Full Hotel Pan 26"
Exterior Dimensions*				
Height without Legs (legs approx. 4") Width Depth	16.24" (413mm) 40.21" (1021mm) 31.11" (790mm)	16.62" (422mm) 48.00" (1219mm) 33.01" (838mm)	16.24" (413mm) 48.00" (1219mm) 37.01" (940mm)	16.24" (413mm) 48.00" (1219mm) 43.01" (1092mm)
Cook Cavity				
Height x Width x Depth Cook Surface/Belt Width x Depth Belt Options	3.5"x17"x14.6" (89x434x371mm) 38.5"x14" (978x356mm) Single Belt	3.5"x21"x16.54" (89x533x420mm) 48"x16" (1219x406mm) Single Belt	3.5"x21"x20.54" (89x533x522mm) 48"x20" (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)
Features				
Stackable Recipe Stages USB Compatible UL® Ventless	Double/Triple Single Stage Recipe USB Compatible Ventless	Double/Triple Single Stage Recipe USB Compatible Ventless	Double/Triple Single Stage Recipe USB Compatible Ventless	Double Single Stage Recipe USB Compatible Ventless
Power				
Plug (Max Wattage)	NEMA 6-50 (11.4kW) NEMA L15-30 (11.4kW) NEMA 15-50 (11.4kW)	NEMA L15-30 (12.1kW) NEMA 6-50 (12.1kW)	NEMA 6-50 (12.3kW) NEMA 15-50 (16.3kW)	NEMA 15-50 (18.7kW)
Energy Efficiency**				
Total Energy Cost/Day Total Energy Cost/Month Total Energy Cost/Year Average Load***	\$5.60 \$168.00 \$2,016.00	\$6.17 \$184.95 \$2,219.44	\$6.77 \$203.00 \$2,439.00	\$8.69 \$260.79 \$3,129.45
Watts kBTU/hour Ton of AC	4,370 W 14.9 kBTU/hour 1.24 Tons of AC	4,671 W 15.95 kBTU/hour 1.33 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
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	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.

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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



Matchbox 1313



Matchbox 1718

	Matchbox 1313	Matchbox 1718
Heating Technology	Precision Impingement	Precision Impingement
Capacity		
Maximum Pan Size	Quarter-Sheet Pan	Half-Sheet Pan
Maximum Pizza Size	12"	16"
Exterior Dimensions		
Height without Legs (legs approx. 4")	16.24" (413mm)	16.24" (413mm)
Width	50.08" (1272mm)	61.89" (1572mm)
Depth	29.02" (737mm)	34.60" (879mm)
Cook Cavity		
Height x Width x Depth	3.5"x13"x13" (89x330x330mm)	3.5"x17"x18" (89x432x458mm)
Cook Surface/Belt Width x Depth	N/A	N/A
Belt Options	N/A	N/A
Features		
Stackable	Double/Triple	Double/Triple
Recipe Stages	Multi-Stage Recipe	Multi-Stage Recipe
USB Compatible	USB Compatible	USB Compatible
UL® Ventless	Ventless	Ventless
Power		
Plug (Max Wattage)	NEMA 6-30 (7kW)	NEMA 6-50 (12.3kW)
Energy Efficiency**		
Total Energy Cost/Day	\$2.81	\$4.52
Total Energy Cost/Month	\$84.00	\$136.00
Total Energy Cost/Year	\$1,010.00	\$1,627.00
Average Load		
Watts	2,814 W	3,425 W
kBTU/hour	7.3 kBTU/hour	11.7 kBTU/hour
Ton of AC	0.61 Tons of AC	0.97 Tons of AC
Operating Assumption		
Cooking Mode	25% of day 3 hrs/day	25% of day 3 hrs/day
Idle Mode	75% of day 9 hrs/day	75% of day 9 hrs/day
Energy Save Mode	N/A	N/A
Idle-Open Oven	N/A	N/A
Cooking Shuttle	N/A	N/A
Cooking Conv.	N/A	N/A



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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 MiLO2-16 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

	 MiLO Single 14	 MiLO Single 16/Double 16
Heating Technology	Linear Impingement and Infrared	Linear Impingement and Infrared
Capacity		
Maximum Pan Size Maximum Pizza Size	Quarter-Sheet Pan 14"	Half-Sheet Pan 16"
Exterior Dimensions		
Height without Legs (legs approx. 4") Width Depth	21.74" (552mm) 23.41" (595mm) 32.58" (817mm)	16.5" (419mm) Single/30.90" (785mm) Double 28.99" (735mm) 33.00" (828mm)
Cook Cavity		
Height x Width x Depth Cook Surface/Belt Width x Depth Belt Options	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
Features		
Stackable Recipe Stages USB Compatible UL® Ventless	No Multi-Stage Recipe USB Compatible Ventless	Double/Triple Multi-Stage Recipe USB Compatible Ventless
Power		
Plug (Max Wattage)	NEMA 6-30 (6.8kW) NEMA 15-50 (6.8kW)	NEMA 6-50 (12.3kW) (MiLO2-16 only) NEMA 15-50 (12.3kW) (MiLO2-16 only) NEMA 6-30 (6.2kW) (MiLO-16 only) NEMA 15-50 (6.2kW) (MiLO-16 only)
Energy Efficiency**		
Total Energy Cost/Day Total Energy Cost/Month Total Energy Cost/Year	\$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.
Average Load***		
Watts kBTU/hour Ton of AC	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.
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	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.

***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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MiSA | Sizes a12/a16 ^{NEW!}

MiSA stands for **Microwave Speed Assist**. Cook up to 10x faster than conventional ovens without sacrificing quality. Our cook plate technology gives you superior browning in less time. Higher quality, higher speed, smaller footprint.



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
- 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-a12	 MISA-a16
Heating Technology	Microwave Speed Assist	Microwave Speed Assist
Capacity		
Maximum Pan Size Maximum Pizza Size	Quarter-Sheet Pan 12"	Maximum Pan Size: half sheet Maximum Pizza Size: 16"
Exterior Dimensions		
Height without Legs (legs approx. 4") Width Depth	22.26" (566mm) 16" (407mm) 32.78" (833mm)	22.26" (566mm) 20" (508mm) 33.78" (858mm)
Cook Cavity		
Height x Width x Depth Cook Surface/Belt Width x Depth	6.4"x12.9"x13.56" (163x328x345mm) 12.25"x12.00"(311x304mm)	8.2"x16.9"x18.15" (208x429x462mm) 16"x16"(406x406mm)
Features		
Stackable Recipe Stages USB Compatible UL® Ventless	Double via Stacking Cart Multi-Stage Recipe USB Compatible Ventless	Double via Stacking Cart (not yet tested) Multi-Stage Recipe USB Compatible Ventless
Power		
Plug (Max Wattage)	NEMA 6-30 (5.8kW)	NEMA 6-50 (9.6kW)
Energy Efficiency**		
Total Energy Cost/Day Total Energy Cost/Month Total Energy Cost/Year	\$2.45 \$73.49 \$881.83	\$3.23 \$96.98 \$1,163.71
Average Load*** Watts kBTU/hour Ton of AC	1,856 W 6.3 kBTU/hour 0.53 Tons of AC	2,449 W 8.36 kBTU/hour 0.70 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	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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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



Finishing Oven F1400

Heating Technology	Infrared Finishing
Capacity	
Maximum Pan Size Maximum Pizza Size	Half-Sheet Pan 14"
Exterior Dimensions*	
Height without Legs (legs approx. 4") Width Depth	14.5" (368 mm) 38.57" (980 mm) 23.94" (608 mm)
Cook Cavity	
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
Features	
Stackable Recipe Stages USB Compatible UL® Ventless	Double/Triple Single Stage Recipe USB Compatible Ventless
Power	
Plug (Max Wattage)	NEMA 6-50 (7kW) NEMA 6-30 (5.8kW)
Energy Efficiency**	
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. Oven is constantly improving and expanding our portfolio of cooking solutions. Visit eventionovens.com for more details.

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.

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



SCAN HERE TO
VIEW SPEC SHEET



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**

**Matchbox M360-12****Matchbox M360-14**

	Matchbox M360-12	Matchbox M360-14
Heating Technology	Precision Impingement	Precision Impingement
Capacity		
Maximum Pan Size	Quarter-Sheet Pan	Quarter-Sheet Pan
Maximum Pizza Size	12"	14"
Exterior Dimensions		
Height without Legs (legs approx. 4")	15.9" (405mm)	15.9" (405mm)
Width	29.4" (747mm)	33.69" (856mm)
Depth	37.3" (947mm)	42.1" (1069mm)
Cook Cavity		
Height x Width x Depth	3.5"x23.9"x12.3" (89x607x311mm)	3.75"x28.25"x14.2" (96x718x361mm)
Cook Surface/Belt Width x Depth	23.88"x12.15" (606x309mm)	27.9"x14.15" (709x359mm)
Belt Options	N/A	N/A
Features		
Stackable	No	No
Recipe Stages	Multi-Stage Recipe	Multi-Stage Recipe
USB Compatible	USB Compatible	USB Compatible
UL® Ventless	Ventless	Ventless
Power		
Plug (Max Wattage)	NEMA 6-30 (6.9kW)	NEMA 6-50 (9.6kW)
Energy Efficiency**		
Total Energy Cost/Day	\$2.73	\$3.75
Total Energy Cost/Month	\$81.78	\$112.62
Total Energy Cost/Year	\$981.34	\$1,351.43
Average Load		
Watts	2,065 W	2,844 W
kBTU/hour	7.1 kBTU/hour	9.71 kBTU/hour
Ton of AC	0.59 Tons of AC	0.81 Tons of AC
Operating Assumption		
Cooking Mode	25% of day 3 hrs/day	25% of day 3 hrs/day
Idle Mode	75% of day 9 hrs/day	75% of day 9 hrs/day
Energy Save Mode	N/A	N/A
Idle-Open Oven	N/A	N/A
Cooking Shuttle	N/A	N/A
Cooking Conv.	N/A	N/A

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

SCAN HERE TO
VIEW SPEC SHEET



Finance Your Ovens

SCAN HERE TO START FINANCING



*60 MONTHS



APPLY

Submit one application - APPROVE matches it with your ideal lender(s).



CHOOSE

An APPROVE rep will review your available offers and term options-you choose your preferred terms.



PROFIT

Get your equipment and start driving revenue!

FINANCING
POWERED BY
APPROVE

Financing questions?

Contact:
sales@approvepayments.com

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



Grill Plates



Fry Basket



Crisping Tray



Cleaner and Polish



Egg Pans



Cleaning Brushes



Premium Care Packages



Premium Accessories
Packages

Specialty pans and accessories are available through
your local dealer or at oventionovens.com



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 | Brownies | Pizza
Spinach & Artichoke Dips
Biscuit | Soufflé



ROAST

Vegetables
Fish | Mussels
Precooked Chicken 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

We cook **hundreds of pizzas** across multiple formats, bake times, and airflow requirements. Ovention's precise control, rapid recovery, and reliable performance allow us to **adapt on the fly without sacrificing quality.**

- Executive Chef,
Palermo's Pizza

STACKED MATCHBOX OVENS & DOUBLE MILO

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!

- Chef, Catalpa

MATCHBOX OVEN

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

- Shakopee Schools,
Food Service
Department

