

## Tiny Kitchens, Big Revenue Potential

Most c-stores run on tight footprints. Every inch matters. Ovention's ventless, compact designs make it easy to add a real food program without adding hoods, construction costs, or layout headaches. A MiLO fits comfortably on limited counter space, while a Shuttle can deliver serious output without requiring major renovations. If you have a few feet of space and a power outlet, you have a kitchen. That means faster launches, lower startup costs, and a smoother path to profit.



## Pizza Calculator

The Pizza Calculator quickly estimates how many pizzas per hour you can produce based on the Ovention oven and pizza type.



## What's on The Menu?



**Matchbox®**  
Sizes 1313 / 1718

Matchbox uses Precision Impingement® and dual auto-loading to deliver customizable cooking for maximum control and quality.

**Shuttle®**  
Sizes 1200 / 1600 / 2000 / 2600

The Shuttle combines conveyor throughput and closed-cavity performance with Precision Impingement® technology.



**Conveyor**  
Sizes 1400 / 1600 / 2000 / 2600



A simple, smart, high-throughput conveyor oven, it's the most elegant and operator-friendly on the market.

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

MiLO combines linear impingement and IR technologies, while the compact MiLO2-16s adds independent top and bottom cavities with doors, lights, and touchscreens.



**MiSA®-a12**  
\*New Size: MiSA-a16 Coming Soon

MiSA cooks up to 10x faster with superior browning, delivering high-quality results in a compact footprint.

**Finishing Oven**  
F1400

Finish plates with ease and precision using this robust, operator-friendly IR conveyor oven.



FOR MORE INFORMATION:

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## C-STORES

**FAST FOOD,  
FASTER  
EXPECTATIONS**

Why Ovention Is Built For This World

**OVENTION**  
A **HATCO** COMPANY

## Crush The Rush Without Breaking A Sweat

Mornings and lunch rushes are make or break moments. Customers want pizza, sandwiches, and hot snacks fast. Ovention Conveyor ovens are built for continuous cooking flow, keeping food moving during peak demand. Shuttle ovens add the flexibility of high throughput with closed-cavity precision. No bottlenecks. No long waits. Just a steady stream of happy customers and higher ticket averages.



## One Oven Endless Menu Opportunities

Customers expect variety. Conveyor ovens handle whole pies and high-volume items. MiLO delivers artisan-style pizzas and crisp handhelds in a compact footprint. Shuttle brings flexibility for multiple menu items without adding extra equipment. Fewer machines. More capability. And because recipes are programmable, every store delivers the same quality, no matter who is working.



## Save On Energy Earn On Every Order

Electric, closed-cavity cooking keeps heat contained and energy use low, which is critical in small c-store environments. Shuttle and Conveyor platforms are designed to retain heat and reduce energy waste while maintaining speed and quality. Less heat spilling into the store means more comfort and lower utility bills.



## Turn Staff Challenges Into Strengths

High turnover? Limited training time? No problem. MiLO ovens simplify operations with programmable recipes and intuitive touchscreens that help any team member produce consistent results. Shuttle platforms with auto load and unload features further reduce hands-on monitoring. The result is fewer mistakes, less stress, and consistency across every shift and every location.

"It allows us to compete with pizzerias, but not have our customers take up a parking spot for 15 minutes... This is a fresher way of preparing food, and it's a couple-minute transaction."

- Director of Foodservice,  
Weigel Stores, Inc., Knoxville, TN

## In Short, Ovention Helps C-Stores Sell More, Stress Less, And Grow Faster

You get a reliable food program, consistent quality, faster service, and lower overhead, all in a compact, ventless solution built for the realities of convenience retail.