

## Efficiency That Supports Your Bottom Line

Rising labor costs and tighter margins make efficiency more important than ever. Ovention's closed-cavity design helps keep heat contained and energy waste down while maintaining fast cook times and consistent production throughout the day.



## What's on The Menu?



### 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.

### 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.



### 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.

### Finishing Oven

F1400

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



FOR MORE INFORMATION:

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## CAFÉS



# UNLOCK MORE POTENTIAL IN LESS SPACE

Why Ovention Is Built For This World

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

## Small Spaces Bigger Possibilities

Cafés are expected to do more than ever. Coffee is not enough anymore. Guests want breakfast sandwiches, flatbreads, warm pastries, grab-and-go meals, and premium snacks, all without slowing service. Ovention's ventless, compact design helps cafés expand menus without major remodels, hood systems, or giving up valuable counter space.



## Fast Service Keeps Guests Coming Back

Long wait times can turn a quick coffee stop into a missed opportunity. Ovention's oven technologies cook food quickly and evenly so guests spend less time waiting and more time enjoying. Hot breakfast sandwiches, toasted bakery items, and fresh café favorites are ready fast without sacrificing quality or time.

## Oven Quiz

Learn which Ovention oven meets your unique café needs!



## Simplify Training Improve Consistency

Cafés often rely on smaller teams and fast-paced shifts. Training needs to be simple and results need to stay consistent. Ovention ovens help reduce guesswork with programmable cooking and easy-to-use controls that help staff stay efficient, confident, and focused on guest service.

## Built For Busy Counters

Counter space matters. So does workflow. Ovention's compact footprint and ventless operation allow cafés to add hot food capabilities in spaces where traditional equipment may not fit. That means more menu flexibility without disrupting your existing setup or requiring a costly hood.

## More Variety Same Counter

Today's customers expect café menus that work from morning through evening. Ovention ovens make it easy to prepare breakfast sandwiches, paninis, flatbreads, pastries, cookies, melts, and more with speed and consistency. Programmable touchscreen recipes help every employee deliver the same quality experience, whether it's the morning rush or afternoon slowdown.

