

Control Energy Costs While Increasing Output

Large venues face serious energy demands. Ovention's closed-cavity design keeps heat where it belongs and reduces wasted energy. That means lower utility costs, less strain on HVAC systems, and a more comfortable work environment. Ventless technology can also significantly reduce ventilation expenses, helping you save year after year while still delivering speed and quality.

Bottom Line

When the venue is packed and expectations are high, Ovention helps you move faster, serve better food, and operate smarter. It is performance cooking built for high energy environments.



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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ENTERTAINMENT AND AMUSEMENT VENUES



SERVE FAST CHEER LOUDER REPEAT

Why Ovention Is Built For This World



When The Crowd Shows Up, You Have To Deliver

Entertainment venues live and die by peak moments. Halftime. Intermission. Post-game. A sudden rush of hundreds of hungry guests all at once. Speed and consistency are not optional. Ovention ovens are built for this kind of pressure. With Precision Impingement in the Shuttle, Conveyor, and Matchbox series, you get fast, even cooking for pizzas, wings, sliders, and more without sacrificing quality. Auto-load and unload features keep food moving so your team can focus on serving guests instead of babysitting ovens.



Staffing Challenges Are Real Ovention Makes It Easier

Seasonal hires. Volunteers. Part-time staff. Not everyone comes with culinary training, and that is okay. Ovention ovens use programmable recipes and intuitive touchscreens to simplify cooking and reduce training time. Anyone can produce consistent results quickly. The automated features act like another experienced team member in the kitchen, helping your staff keep up during the busiest stretches.

“We have a lot of entry level cooks beginning their culinary journey and this is a perfect oven to cook from frozen, with rapid cook times that customers expect in a QSR stand. We have great results cooking different items quickly with a triple stack of S2000s.”

- Park President, Diggerland USA, West Berlin, NJ

More Menu Options Without More Equipment

Today's guests expect more than basic concession food. They want artisan pizzas, shareable appetizers, handhelds, even desserts. Ovention ovens handle flatbreads, paninis, roasted vegetables, proteins, and more, all in one platform. You can expand your menu and elevate the experience without crowding your space with extra equipment.



Tight Spaces, Big Expectations

Not every venue has a full commercial kitchen. Many concession stands and satellite locations are working with limited space and limited ventilation. Ovention's ventless design removes the need for expensive hoods or HVAC upgrades. Compact models like Matchbox, MiSA, and MiLO slide easily into smaller footprints while still delivering serious output. That means you can add premium food options almost anywhere in your facility.

