

Flexibility For Every Diet And Every Guest

Hospitals must meet therapeutic diet requirements such as low-sodium, diabetic-friendly, heart-healthy, and allergen-sensitive menus. At the same time, staff and visitors expect appealing, diverse options. Ovention ovens handle pizzas, paninis, seafood, roasted vegetables, and more in one platform. You gain menu flexibility without crowding the kitchen with additional equipment.

Support Sustainability And Control Costs

Energy efficiency is more important than ever in healthcare operations. Ovention's closed-cavity design retains heat, reduces energy waste, and lowers overhead while still delivering high throughput. It is a smarter way to support sustainability goals without slowing down service.



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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HEALTHCARE



**CARE YOU
CAN TASTE**
PERFORMANCE YOU CAN TRUST

Why Ovention Is Built For This World

OVENTION
A **HATCO** COMPANY

Staffing Challenges Should Not Impact Patient Meals

Healthcare kitchens deal with turnover, tight staffing, and limited training time. At the same time, expectations are high and timing matters. Ovention ovens simplify the process with programmable recipes and easy-to-use touchscreens. Staff at any skill level can prepare meals accurately and consistently across every shift. Less guesswork. Fewer errors. More confidence in every tray that leaves the kitchen.



Healthy Food That Still Feels Like Real Food

Hospital food does not have to be bland to be compliant. Ovention delivers crispy, flavorful results without deep frying or excess oils. You can roast vegetables, cook lean proteins, bake items, and still achieve the texture and appearance patients and visitors expect. Ventless, enclosed cooking also minimizes grease and airborne particulates, helping maintain a cleaner kitchen environment while supporting hospital nutrition standards.

Oven Quiz

Learn which Ovention oven meets your unique needs!



Designed For Tight Spaces And Sensitive Environments

Many hospitals operate satellite kitchens, servery stations, or café areas with limited space and ventilation. Ovention's UL-certified electric ventless design eliminates the need for costly hood systems, making installation simple and flexible. It is ideal for tight footprints or locations closer to patient service areas.



Serve Hundreds Of Meals Without Falling Behind

Healthcare facilities deliver meals on strict schedules. Patients depend on it. Ovention's Precision Impingement technology, available in Conveyor, Shuttle, and Matchbox platforms, speeds up cooking while maintaining consistent quality. Whether serving patient trays, staff cafés, or retail dining areas, you can keep pace without compromising standards.

