

Why Ovention For Pizza?

- Ventless installation. No costly hoods.
- Peak rush speed without sacrificing quality.
- One-touch programmable recipes.
- Stackable platforms for growth.
- Energy-efficient closed cavity design.
- Menu flexibility beyond pizza.



"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



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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PIZZA



PIZZA DONE RIGHT EVERY TIME

Why Ovention Is Built For This World

OVENTION
A **HATCO** COMPANY

From artisan pies to high-volume slice programs, **Ovention ovens give you the speed, consistency, and flexibility** to grow your pizza business.



Conveyor Series:

C1400 | C1600 | C2000 | C2600

Built for Volume. Designed for Control.

- **Features:**
 - Up to 109 12" pizzas per hour (C2600)
 - 30 to 50 % faster than standard conveyors
 - Precision Impingement® for crisp crust and even melt
 - Continuous flow cooking for peak rush
 - Ventless and stackable up to 3 high
- **Best For:** High-volume QSR, stadiums, theme parks
- **Ideal Pizza:** Whole pies, slices, fresh or par-baked dough



MiLO Series:

Single 14/16 | Double 16

Artisan Results in a Compact Space.

- **Features:**
 - Fits up to 16" pizza per cavity (MiLO-16, Double MiLO)
 - Linear Impingement + Infrared for Superior browning
 - Independent cavity control with 1,000+ Programmable recipes
 - Ventless and stackable up to 3 (MiLO-16)
- **Best For:** Artisan pizza programs with limited space
- **Ideal Pizza:** Fresh dough, specialty crusts, par-baked pies



MiSA Series:

a12 | a16 (coming soon)

Speed Meets Quality.

- **Features:**
 - Up to 10x faster than conventional ovens
 - Microwave Speed Assist + Convection
 - Artisanal cook plate for superior crisping
 - Ventless, compact, stackable
- **Best For:** Grab-and-go, convenience, rapid cook programs
- **Ideal Pizza:** Frozen, par-baked, slice retherm



Shuttle Series:

S1200 | S1600 | S2000 | S2600

Two Ovens in One.

- **Features:**
 - Up to 109 12" pizzas per hour in conveyor mode (Shuttle 2600)
 - Switch between conveyor and closed-cavity cooking
 - Auto-load and unload for labor savings
 - Ventless and stackable up to 3 high
- **Best For:** Flexible pizza and Italian menus
- **Ideal Pizza:** Whole pies, slices, flatbreads



Matchbox Series:

1313 | 1718

Maximum Control. Minimal Footprint.

- **Features:**
 - Up to 28 16" pizzas per hour
 - Patented sealed baking chamber
 - Precision Impingement® airflow
 - Ventless and stackable
- **Best For:** High-quality pizza in compact kitchens
- **Ideal Pizza:** Fresh dough, par-baked, specialty pies

