

The Bottom Line

Ovention helps QSR and chain operators move faster, stay consistent, and expand menus without expanding kitchens. It is performance cooking built for high-speed brands.



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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QSRs AND CHAIN RESTAURANTS



FAST SHOULD STILL TASTE FRESH

Why Ovention Is Built For This World

OVENTION
A **HATCO** COMPANY

Staffing Problems Should Not Slow You Down

High turnover is part of the QSR world. Training time is short. Expectations are high. Ovention ovens help level the field with smart auto-load and unload features and programmable cooking that keeps results consistent across shifts and across locations. Your team spends less time watching ovens and more time serving guests. The food stays consistent. The experience stays strong.



More Menu Same Speed

Today's guests expect more than basic fast food. They want variety, customization, and quality without waiting longer. Ovention ovens handle flatbreads, pizza, wings, roasted vegetables, desserts, and more on one platform. Programmable recipes ensure the same results in every unit, reducing human error and protecting brand standards across your entire system.



Small Kitchens Big Ambitions

Most chain restaurants operate in tight spaces where every inch counts. Ovention's ventless, compact design makes it easy to add new menu items without expensive hood systems or remodels. That means more flexibility, faster rollouts, and smarter use of your footprint.

Efficiency That Protects Your Margins

Rising energy costs and tight margins make every decision matter. Ovention's closed cavity design keeps heat contained and energy waste down while still delivering high throughput. You lower overhead without slowing production.

Built For The Rush

Lunch hits. The line grows. The clock is ticking. Customers expect hot, fresh food in seconds, not minutes. Ovention's Precision Impingement technology, paired with Conveyor, Shuttle, and Matchbox platforms, delivers fast, even cooking without sacrificing quality. You get speed when you need it most and consistency you can rely on every day.

Oven Quiz

Learn which Ovention oven meets your unique needs!

