

## Built For Peak Demand

When classes break, thousands of students show up at once. Shuttle ovens combine high throughput and closed-cavity precision, with auto-load and unload features that minimize errors and keep service moving.



## Pizza Calculator

The Pizza Calculator quickly estimates how many pizzas per hour you can produce based on the Ovention oven and pizza type.

## Support Complex, Modern Menus

Universities serve everything from grab-and-go snacks to full meals, all while managing dietary restrictions and global flavors. Ovention's versatility supports extensive menus on a single platform, reducing equipment clutter and operational complexity.

Standard  
School  
Program =  
2-Year  
Warranty



## 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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## SCHOOLS



# FEED THE FUTURE FASTER

Why Ovention Is Built For This World

**OVENTION**  
A **Hatch** COMPANY

# K-12

## Less Labor More Lunches

School kitchens are busy, and staffing is tight. Ovention's programmable, automated cooking keeps meals consistent all year long with simple push-button operation. Staff spend less time managing equipment and more time serving students.

## Small Kitchens, Big Lunch Crowds

Many K-12 kitchens operate in tight spaces without room for large hoods or bulky equipment. Ovention's ventless, compact designs fit into smaller footprints and even non-traditional areas without costly exhaust systems.

"Anyone can run it. It's the same quality product every time you make an item... there's no guesswork."

- Director of Dining Services, Tippecanoe School Corporation, Lafayette, IN



## Feed Hundreds In Minutes

Lunch windows are short, and the line moves fast. Precision Impingement® technology in Shuttle, Conveyor, and Matchbox ovens speeds up cooking while maintaining quality. Conveyor ovens allow continuous cooking flow, so operators can load items back to back without waiting.

## Menus That Meet Standards And Still Taste Great

From pizza and sandwiches to roasted vegetables and baked items, Ovention supports diverse, compliant school menus without slowing service. Quality stays high. Speed stays steady.

# College And Universities

## Consistency Across Every Shift

Universities face labor shortages and rising costs. Ovention's smart, programmable technology reduces reliance on highly skilled labor while maintaining consistent results across dining halls, cafés, and stations.



## Flexible Placement Across Campus

Many dining halls, kiosks, and satellite stations lack ventilation infrastructure. UL-certified ventless ovens allow flexible installation without hoods. MiSA-a12 and MiLO models are ideal for satellite carts and smaller stations. Shuttle ovens deliver maximum output with closed-cavity precision for larger dining operations.