

Protect Your Margins

Energy costs are rising and margins are tight. Ovention's closed cavity design keeps heat contained, reduces wasted energy, and lowers overhead while still delivering speed and quality. It is a smarter way to run a food program without adding complexity.

Oven Quiz

Learn which Ovention oven meets your unique needs!



The Bottom Line

Ovention helps social venues turn drinks into dining, increase revenue per guest, and add food without adding headaches.



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:

855.298.OVEN (6836) | connect@oventionovens.com
oventionovens.com | 635 South 28th Street, Milwaukee, Wisconsin 53215

SOCIAL DRINKING VENUES



GOOD DRINKS DESERVE GREAT FOOD

Why Ovention Is Built For This World

OVENTION
A **HATCO** COMPANY

Add Food Add Revenue Keep Them Longer

If you are not serving food, you are leaving money on the bar. Ovention's ventless, compact ovens let you add a profitable menu without tearing up your space. Wings, pizza, flatbreads, sliders. Simple crowd favorites that keep guests around for another round and increase check averages without major renovations.



No Kitchen? No Problem

Many bars and breweries operate with little to no back-of-house space. Ovention's ventless design eliminates the need for costly hoods, making it easy to install in tight footprints or even customer-facing areas. You can launch a food program without building a full kitchen.

"Because it is electric and ventless, we placed the oven in our in-dining room pizza station. We primarily use the oven for signature appetizers, hand tossed pizzas and hot sandwiches. Would highly recommend this oven to any restaurant or bar owner looking for fool proof cooking, once your menu is uploaded it's literally cooking perfection at the touch of a button!"

- General Manager, Delafield Brewhaus, Delafield, WI



Crush The Rush At Happy Hours

Game nights. Live music. Friday at 7. When the room fills up, speed matters. Precision Impingement technology in Conveyor, Shuttle, and Matchbox ovens delivers fast, even cooking for wings, flatbreads, sliders, and shareables. Programmable recipes keep quality consistent even when the bar is three deep.



Pizza Calculator

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

Built For Lean Teams

Most social venues do not have trained kitchen staff. That is fine. Ovention's automated, programmable cooking reduces training time and delivers consistent results at the touch of a button. Your bartenders can focus on drinks and service while the oven handles the food.

