

OVENTION[®]
THE ESSENCE OF COOKING[™]



About OVENTION

Mission and values

Ovention makes quality personal. As a made-in-the-USA, operator-focused company relentlessly seeking improvement, we are sensitive to the needs of your operation and committed to helping you improve the food your guests love. From culinary quality and creativity to the range of foods which you serve, we love to help you serve better food faster.

Ovention is a company driven by award-winning innovation, integrity and an intense desire to solve problems that others walk away from. That spirit of innovation has produced a series of ovens which meet the real-world needs of commercial operators.



Why OVENTION?

Making delicious the right way, right away

At Ovention, we believe how you cook is just as important as what you cook. Today's patrons demand real, fresh-prepared foods, increasing the need for smart, cost-effective ways to deliver more delicious in less time. Our revolutionary, next-generation commercial ovens feature state-of-the-art technology to deliver unprecedented flexibility, versatility and efficiency – without the need for venting or hoods.

Over 50% of operators cite versatility as motivation to add new products*

*Datassential Operator Insights 2015

Ventless. Durable. Flexible. Labor-saving.

Cook with complete versatility

At Ovention, we think ovens should be smart enough to cook your entire menu perfectly, every time.

The Ovention advantage

We keep you one step ahead of the competition.



All food pictured cooked in Ovention® ovens

LABOR SAVINGS

Auto-load and unload technology saves your operators time.

ENERGY EFFICIENCY

Energy savings and ease of use help you serve faster, smarter and better.

VENTLESS TECHNOLOGY

UL certified ventless ovens give you more installation flexibility and saves you money.

FAST DELIVERY

Our 5-day lead time ensures you get what you ordered, when you need it.

AMERICAN-MADE & SUPPORTED

Manufactured and supported from the Midwest in the United States.

CULINARY SUPPORT

Trained chefs and our convenient online recipe tool are available for all your culinary needs.

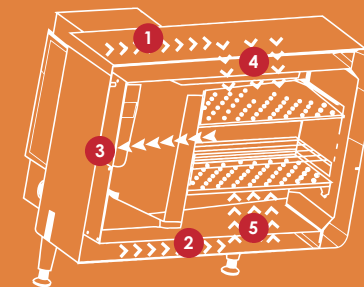


No microwaves

The microwave oven generates electromagnetic waves (microwaves) that vibrate the water molecules, which leads to friction heating of the product. This can be faster than other cooking methods, but it sacrifices some of the food quality in the process.

Precision Impingement® Technology

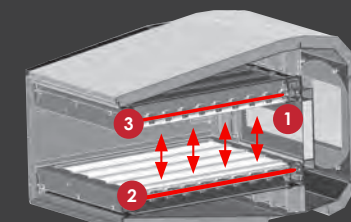
Precision Impingement® Technology utilizes hot air for a fast, high-quality cook without microwaves – allowing you to control time, temperature and independent blower speeds for every item. With three times the airflow velocity, speed and quality increases – giving you delicious food every time.



1. TOP BLOWER
2. BOTTOM BLOWER
3. GREASE SCRUBBING CATALYST
4. TOP AIR JETS
5. BOTTOM AIR JETS

Decoupled Air and Infrared

MiLO® uses a first-of-its-kind technology called Decoupled Air and Infrared (IR), the first successful integration of hot air and IR in an oven that applies the strength of each technology. The hot air in the enclosed cavity allows for even, consistent cooking and a higher yield. The IR elements on both top and bottom of each cavity provide more efficient caramelization without over-drying.



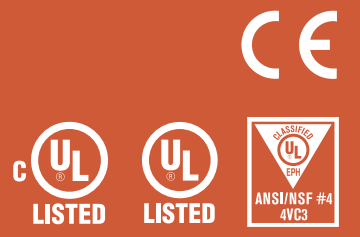
MiLO 14 / MiLO 16

1. TOP BLOWER
2. INFRARED ELEMENT
3. INFRARED ELEMENT

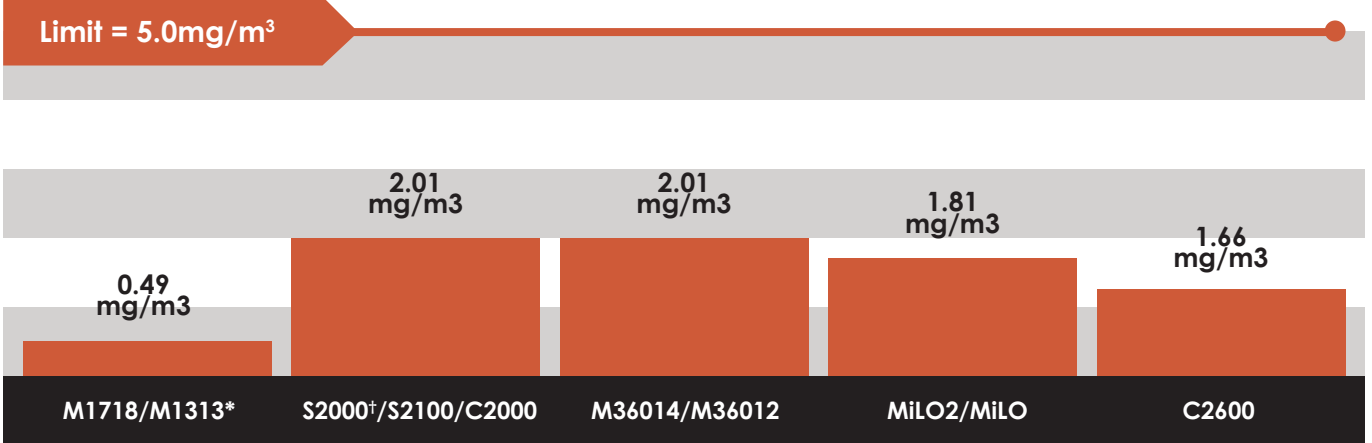


Ventless technology

- UL listed for operation **without** a Type 1 hood in accordance with EPA 202 test.
- UL listed for multiple stacking configurations.
- Performs up to 10x better than the required UL grease emissions standard.













Ovention Emissions Test Results



* The M1718 has a higher cavity volume to catalyst ratio than the M1313 and therefore an EPA 202 test was not required by UL since the M1718 test value was well below the 5.0 mg/m³ limit.

† The S2000 Shuttle was tested in conveyor mode because it was determined to be the most demanding condition. If the EPA test were run in Shuttle mode, the results would be similar to the Matchbox® results because both doors would be closed during each cook.

How much quieter is an Ovention oven?

| OVEN | db |
|-----------------------------------------------------------------------------------------------------------|----|
|  MiLO® 16 | 67 |
|  Matchbox® 1718 | 67 |
|  Shuttle® 2000 | 69 |
|  Conveyor 2000 | 72 |
|  Turbochef® 2020 | 79 |
|  Turbochef® Double Batch | 81 |
|  Turbochef® Bullet | 76 |
|  Ambient | 44 |
|  Normal Conversation | 60 |
|  Lawn Mower | 85 |

Measurement was taken 2 feet in front of the oven.
Ambient was measured before each oven.
A 10 dB increase is equal to a doubling in volume.





YOUR *Perfect* OVEN

Simply unbelievable ovens

UNMATCHED FLEXIBILITY

- A ventless oven that is perfect for every menu, segment or daypart.
- Versatile technologies and footprints to fit every need.

UNPARALLELED RELIABILITY

- Made-in-the-USA quality and durability, backed by our USA-based support team, gives you confidence that your oven will be there for you.
- Service team available 7AM-12AM, CST, 7 days per week.

UNPRECEDENTED LABOR SAVINGS

- Ease-of-use, such as our proprietary auto-load and unload technology, and quick throughput keeps your operators accessible to your customers
- Intuitive touchscreen controls allow access to your preprogrammed, multi-stage cook settings, providing a consistent product.

There's an
Ovention® Oven
right for you



Matchbox® 1313/1718



Conveyor 2000/2600



Matchbox® M360 12/14



Shuttle® 1200/2000



MiLO® Single 14/Double 16



STANDARD FEATURES

- Independently controlled top and bottom blowers with speeds up to 1081 CFM (ft³/min)
- Quiet work environment – maximum decibel level (dB) of 67
- Load and unload food automatically
- FlexTemp technology changes cavity temperature by up to +/- 50°F between cook cycles
- Warranty – 1-year parts and labor

OPERATION

- Dual touch-screen display with security passcode
- Holds up to 1,000 multistage recipes
- USB port – upload and download recipes, view cook logs, diagnostic mode

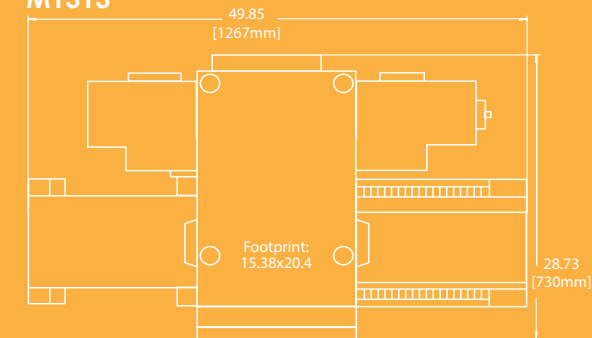
PERFORMANCE

- Grill, roast, bake, steam, broil, and air fry
- Use any oven-safe pans – specialty pans available
- Easy-to-clean design (filters and jet plates are dishwasher safe)



12" Thick Crust Pizza | 1:40

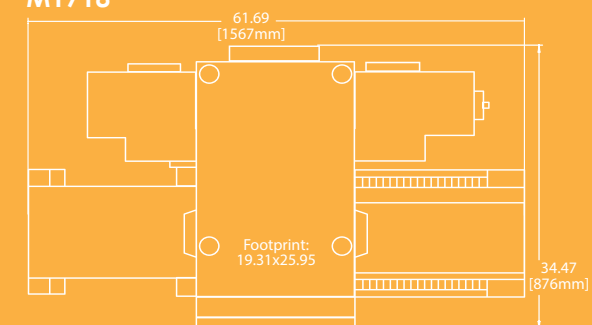
M1313



Plug:
NEMA 6-30P



M1718



Plug:
NEMA 6-50P



Matchbox® M360 Sizes 12/14



STANDARD FEATURES

- Independently controlled top and bottom blowers with speeds up to 1100 CFM (ft³/min)
- FlexTemp technology changes cavity temperature by up to +/- 25°F between cook cycles
- Load and unload food automatically
- Precision Impingement® technology utilizes hot air for a fast, high-quality cook without microwaves
- Warranty – 1-year parts and labor

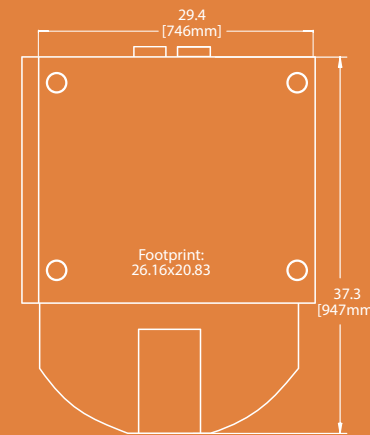
OPERATION

- Touch-screen display with security passcode and countdown timer
- Holds up to 600 multistage recipes
- USB port – upload and download recipes, view cook logs, diagnostic mode

PERFORMANCE

- Grill, roast, bake, steam, broil, and air fry
- Use any oven-safe pans – specialty pans available
- Easy-to-clean design (filters and jet plates are dishwasher safe)

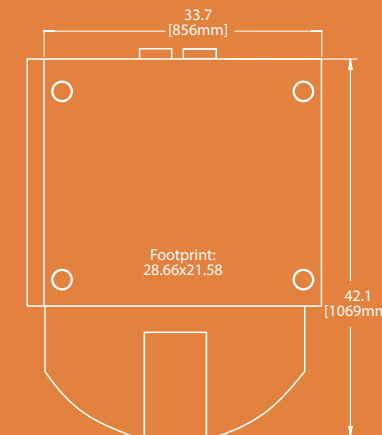
M360 12



Plug:
NEMA 6-30P



M360 14



Plug:
NEMA 6-50P





Toasted Ham and Cheese Sandwich | 1:15



OPERATION

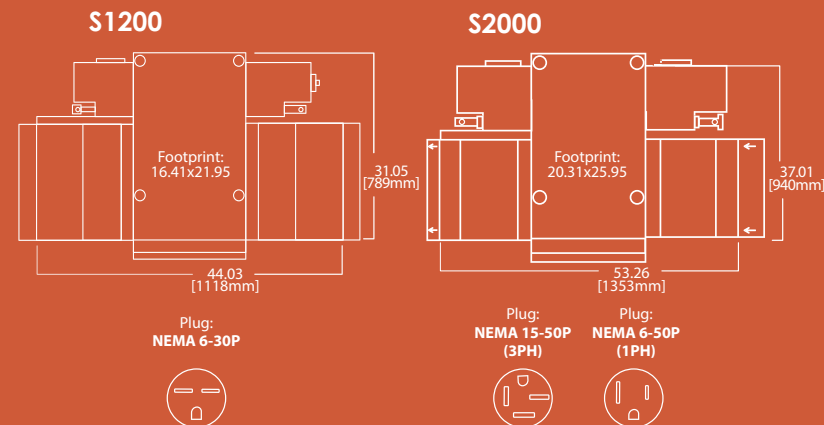
- Dual touch-screen display with security passcode
- Holds up to 1,000 multistage recipes
- USB port – upload and download recipes, view cook logs, diagnostic mode

PERFORMANCE

- Shuttle Mode: doors close to provide a flexible, closed-cavity cook.
- Conveyor Mode: Doors stay open – same throughput as a high-performance conveyor during peak periods.
- FlexTemp technology changes cavity temperature by up to +/- 20°F between cook cycles
- Grill, roast, bake, steam, broil, and air fry
- Use any oven-safe pans
- Easy-to-clean design (filters & jet plates are dishwasher safe)

STANDARD FEATURES

- Two ovens in one at the press of a button (see performance: conveyor mode and Shuttle mode)
- Independently controlled top and bottom blowers with speeds up to 741 CFM (ft³/min)
- Quiet work environment – maximum (dB) of 69
- Load and unload food automatically with a linear flow
- Precision Impingement® technology utilizes hot air for a fast, high-quality cook without microwaves
- Warranty – 1-year parts and labor





22.8lbs/hour Precooked Chicken Wings

OPERATION

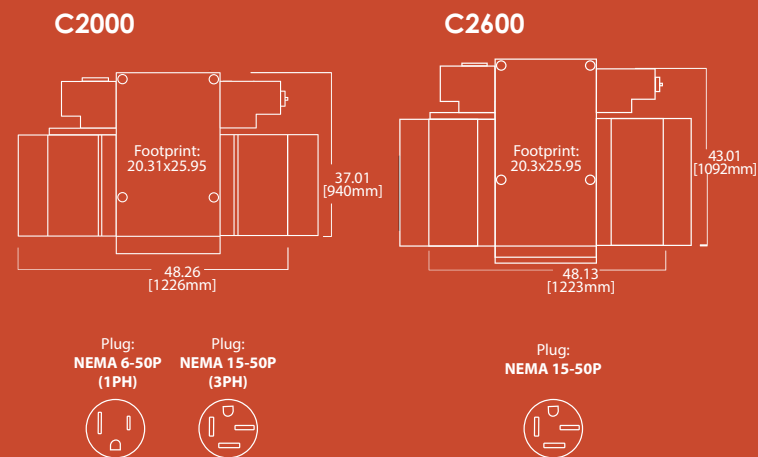
- Intuitive, one-touch display
- Easy to program up to 36 conveyor recipes
- Operationally friendly with front screen
- USB port – upload and download recipes, view cook logs, diagnostic mode

PERFORMANCE

- Grill, roast, bake, steam, broil, and air fry
- Use any oven-safe pans – specialty pans available
- Split belt options available
- Easy-to-clean design (filters & jet plates are dishwasher safe)

STANDARD FEATURES

- Independently controlled top and bottom blowers with speeds up to 741 CFM (ft³/min)
- Quiet work environment – maximum (dB) of 72
- Precision Impingement® technology utilizes hot air for a fast, high-quality cook without microwaves
- Warranty – 1-year parts and labor





STANDARD FEATURES

- Decoupled Air and Infrared (IR), uses hot air in the enclosed cavity for an even, consistent cooking and a higher yield. IR elements on top and bottom of each cavity provide caramelization without overdrying.
- Sleek glass door with illuminated interior
- Quiet work environment – Maximum 68 dB (MiLO 14)
- Warranty – 1-year parts and labor

OPERATION

- USB port – upload and download recipes, view cook logs, diagnostic mode
- 1,000 recipes per cavity
- Independently controlled decoupled air and IR for each cook stage for optimal product finish
- Dual touch screen display with security passcode

PERFORMANCE

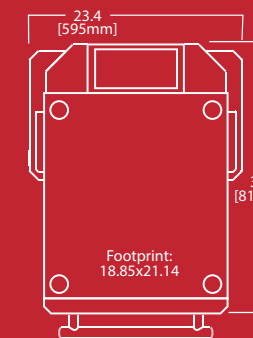
- Grill, roast, bake, steam, broil, and air fry
- Use any oven-safe pans. Accessory pans available for scoring products or cooking specialty menu item
- Easy to clean design: Filters are dishwasher safe, crumb and grease trays are removable and jet plates tilt for easy cleaning



12" Thick Crust Pizza
13.7 per deck/hour



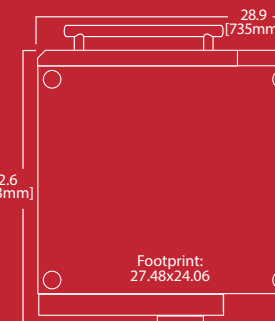
MiLO 14



Plug:
NEMA 6-30P



MiLO 16



Plug:
NEMA 6-50P




Matchbox® 1313
Matchbox® 1718
Matchbox® M360 12
Matchbox® M360 14
Shuttle® 1200
Shuttle® 2000
Conveyor 2000
Conveyor 2600
MiLO® Single 14
MiLO® Double 16
**Precision Impingement®
Decoupled Air and Infrared**

| | | | | | | | | | | |
|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
| Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes | No | No |
| No | No | No | No | No | No | No | No | No | Yes | Yes |

Capacity

| | | | | | | | | | | |
|-------------------|-----|-----|--------|--------|----------------------------------------|----------------------------------------|--------------------|-----|-----|-----|
| Full Hotel Pans | No | No | No | No | No | Yes | Yes | Yes | No | No |
| Full Sheet Pan | No | No | No | No | No | Yes (horizontally, Conveyor Mode) | Yes (horizontally) | Yes | No | No |
| Half Sheet Pan | No | Yes | Custom | Custom | Yes (horizontally, Conveyor Mode) | Yes | Yes | Yes | No | Yes |
| Quarter Sheet Pan | Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes |
| Maximum Pie Size | 12" | 16" | 12" | 14" | 14" (Conveyor Mode) 12" (Shuttle Mode) | 18" (Conveyor Mode) 16" (Shuttle Mode) | 18" Conveyor Mode | 24" | 14" | 16" |

Dimensions

| | | | | | | | | | | |
|---------------------------------------|------------------------------|----------------------------|-----------------------------|----------------------------|---------------------------|-------------------------------|-----------------------------|------------------------------------------------------------------|-------------------------------------|---------------------------|
| Exterior Height without Legs Exterior | 16.24" (413mm) | 16.24" (413mm) | 15.9" (405mm) | 15.9" (405mm) | 16.24" (413mm) | 16.24" (413mm) | 16.24" (413mm) | 16.24" (413mm) | 21.7" (552mm) | 30.9" (785mm) |
| Height with Legs | 20.25" (514mm) | 20.24" (514mm) | 19.9" (505mm) | 19.9" (505mm) | 20.25" (514mm) | 20.25" (514mm) | 20.25" (514mm) | 20.24" (514mm) | 25.7" (645mm) | 34.9" (785mm) |
| Exterior Width | 49.85" (1267mm) | 61.69" (1567mm) | 29.4" (746mm) | 33.7" (856mm) | 44.03" (1118mm) | 53.26" (1353mm) | 48.26" (1226mm) | 48.13" (1223mm) | 23.4" (595mm) | 28.9" (735mm) |
| Exterior Depth | 28.73" (730mm) | 34.47" (876mm) | 37.3" (947mm) | 42.1" (1069mm) | 31.05" (789mm) | 37.01" (940mm) | 37.01" (940mm) | 43.01" (1092mm) | 32.2" (817mm) | 32.6" (828mm) |
| Oven Leg Space (WxD of Legs) | 15.38" x 20.4" (391mmx518mm) | 19.31x25.95" (490mmx695mm) | 26.16"x20.83" (665mmx529mm) | 28.66x21.58" (728mmx548mm) | 16.41"x21.95" (417x558mm) | 20.31" x 25.95" (516mmx659mm) | 20.31" x 25.95" (516x659mm) | 20.3"x 25.95" (516mm x 659mm) | 18.85x21.14" (479x537mm) | 27.48"x24.06" (698x612mm) |
| Cook Surface Width/Belt Width | 13" (330mm) | 17" (432mm) | 23.88" (606mm) | 27.91" (709mm) | 14.8" (376mm) | 20.75" (527mm) | 20.75" (527mm) | 48.13" (1223mm) | 15.5" (394mm) | 17.5" (445mm) |
| Cook Surface Depth/Belt Length | 13" (330mm) | 18" (458mm) | 12.15" (309mm) at deepest | 14.15" (359mm) at deepest | 43.83" (1128mm) | 48.26" (1225mm) | 48.26" (1226mm) | Single belt: 26.48" (673mm) | 14.3" (363mm) | 18.3" (465mm) |
| Belt Options | N/A | N/A | N/A | N/A | N/A | N/A | N/A | Single belt: 20.75" (527mm) 50/50 belt: 9.5"x9.5" (241x241mm) | 50/50 belt: 12.5"x12.5" (318x318mm) | N/A |
| Cook Cavity Height | 3.5" (89mm) | 3.5" (89mm) | 3.5" (89mm) | 3.5" (89mm) | 3.5" (89mm) | 3.5" (89mm) | 3.5" (89mm) | 3.5" (89mm) | 3.5" (89mm) | 4" (102mm) |
| Cook Cavity Width | 13" (330mm) | 17" (432mm) | 23.9" (607mm) | 14.2" (359mm) | 17" (434mm) | 20" (508mm) | 20" (508mm) | 20" (508mm) | 26.5" (673mm) | 15.5" (394mm) |
| Cook Cavity Depth | 13" (330mm) | 18" (458mm) | 12.3" (311mm) | 27.9" (709mm) | 14.6" (371mm) | 21" (533mm) | 21" (533mm) | 21" (533mm) | 21" (533mm) | 18.3" (465mm) |

Features

| | | | | | | | | | | |
|----------------------------|------|------|-----|-----|-------------------------|-------------------------|-----|-----|-------|--------------|
| Stackable | Yes | Yes | No | No | Yes | Yes | Yes | Yes | No | No |
| Recipe Capacity | 1000 | 1000 | 600 | 600 | 1000 | 1000 | 36 | 36 | 1,000 | 1,000/cavity |
| Multi-Stage Recipe Capable | Yes | Yes | Yes | Yes | Yes (Shuttle-Mode Only) | Yes (Shuttle-Mode Only) | No | No | Yes | Yes |
| USB compatible | Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes |
| Metal Pans | Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes |
| UL Ventless | Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes |

Power

| | | | | | | | | | | |
|-------|-----------------|-----------------|-----------------|-----------------|--------------|---------------------------------------------|---------------------------------------------|--------------|----------------------|-----------------|
| Plug | NEMA 6-30 | NEMA 6-50 | NEMA 6-30 | NEMA 6-50 | NEMA 6-30 | NEMA 6-50 (1PH) NEMA 15-50 (3PH) | NEMA 6-50 (1PH) NEMA 15-50 (3PH) | NEMA 15-50 | NEMA 6-30 | NEMA 6-50 |
| Power | 208-240v 26/29A | 208-240v 44/49A | 204-240v 25/28A | 208-240v 32/36A | 208-240v 26A | 208-240v 44/49A (1PH) 208-240v 34A (3PH) | 208-240v 44/49A (1PH) 208-240v 34A (3PH) | 208-240v 37A | 208-240v 27.2-29.8 A | 208-240v 44/49A |

Energy efficiency

Cooking-energy efficiency is a measure of how much of the energy that a piece of equipment consumes is actually delivered to the food product during the cooking process. Ovention Ovens feature closed cavity cooking which results in more efficient cooking, keeping heat inside, and better environmental conditions to cook under.*

* Assuming \$0.11 energy cost and 12 hours of operation/day

| OVEN SIZE/MODEL | | M1313 | M1718 | M360-12 | M360-14 | S1200 | S2000-1PH | S2000-3PH | C2000-1PH | C2000-3PH | C2600 | MILO 2-16 | MILO 14 |
|-----------------|-----------|---------|---------|----------|---------|------------|-----------|-----------|-----------|-----------|------------|-----------|----------|
| TOTAL COST | Day | \$2.81 | \$4.52 | \$2.73 | \$3.71 | \$2.97 | \$3.99 | \$4.02 | \$6.77 | \$7.64 | \$8.69 | \$4.84 | \$2.09 |
| | Month | \$84 | \$136 | \$81.78 | \$111 | \$89.03 | \$120 | \$121 | \$203 | \$229 | \$260.79 | \$145 | \$62.81 |
| | Year | \$1,010 | \$1,627 | \$981.34 | \$1,337 | \$1,068.37 | \$1,436 | \$1,447 | \$2,439 | \$2,749 | \$3,129.45 | \$1,743 | \$753.71 |
| AVERAGE LOAD | (W) | 2,814 | 3,425 | 2,065 | 2,814 | 2,248 | 3,022 | 3,045 | 5,132 | 5,785 | 6,586 | 3,668 | 1,586 |
| | (kBTU/hr) | 7.3 | 11.7 | 7.1 | 9.6 | 7.7 | 10.3 | 10.4 | 17.5 | 19.8 | 22.5 | 12.5 | 5.4 |
| | ton of AC | 0.61 | 0.97 | 0.59 | 0.80 | 0.64 | 0.86 | 0.87 | 1.46 | 1.65 | 1.87 | 1.04 | 0.45 |

CONVEYORS

| OVEN MODE | % OF DAY | HOURS/DAY |
|------------------|----------|-----------|
| Energy Save Mode | 34% | 4.08 |
| Idle-Open Oven | 41% | 4.92 |
| Cooking Conv. | 25% | 3 |

MATCHBOX AND MANUAL OVENS

| OVEN MODE | % OF DAY | HOURS/DAY |
|-----------|----------|-----------|
| Cooking | 25% | 3 |
| Idle | 75% | 9 |

SHUTTLES

| OVEN MODE | % OF DAY | HOURS/DAY |
|------------------|----------|-----------|
| Energy Save Mode | 75% | 9 |
| Idle-Open Oven | 0% | 0 |
| Cooking Shuttle | 25% | 3 |
| Cooking Conv. | 0% | 0 |





Stacking kits



Powder coat options



Paddle
(OVNTN-PDL)

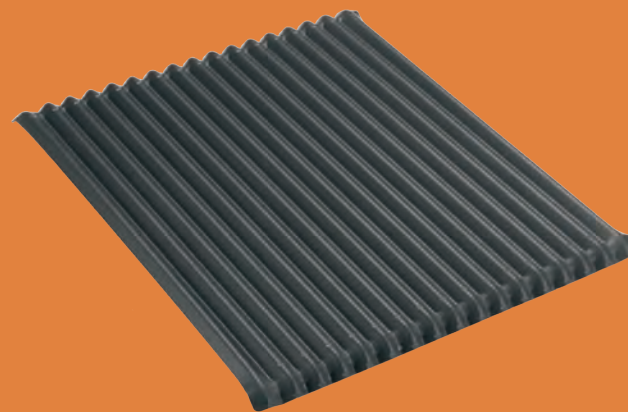
Specialty accessory
options to cook
your menu

Carts



Custom installation
options to fit
your space

Grill pan
(OVNTN-PAN-2) (OVNTN-PAN-3)



Half round pan
(OVNTN-HRP-12) (OVNTN-HRP-14)





Employee-owned & made in the USA

Ovention® ovens are all designed and manufactured in the heartland of the USA. Between our plant in Sturgeon Bay, WI and our first-class customer service based in Milwaukee, WI, Ovention is committed to serving you in the most accessible way possible.

We understand that your oven is at the heart of preparing the delicious foods that keep your customers coming back. We take pride in providing you with premium-quality design and build.



WHAT CAN I *Cook?*



GRILL

Paninis | Bratwurst
Shrimp | Chicken
Vegetables



BROIL

Lobster Tails | Pork Chops
Shrimp | Fish
Stuffed Mushrooms



AIR FRY

Chicken Wings | Onion Rings
Tater Tots | French Fries
Mozzarella Sticks



BAKE

Cookies | Pizza | Biscuits
Spinach & Artichoke Dips
Soufflé



STEAM

Vegetables | Rice
Pasta | Fish
Mussels



At Ovention, we think ovens should be smart enough to cook your entire menu perfectly, every time.

I love its consistency.

It produces very consistent products piece after piece. **It does its job.**

– C2000 customer

If I want to customize the Ovention Oven, I can do that with the speed, time or heat...

It's a really, really good tool to have.

– MiLO® 14 customer

Ovention has given us universal utility. It is the **heart** of our kitchen.

– S2000 customer

There's no guesswork....

It's been worth its weight in gold.

– M1718 customer

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THE ESSENCE OF COOKING™