

Ovention ovens are American made, 100% ventless and designed with innovative technology to enhance your cooking, ensuring consistent, high-quality results. A care for customers combined with the reliability of our innovative Precision Impingement® technology, continues to raise the bar in traditional cooking.

SHUTTLE Oven

If you value precision and volume, Ovention has the perfect oven to fit your operation. The Shuttle sets the new standard for conveyor ovens everywhere. No other oven can operate as both a conveyor and a closed-cavity oven.



A Conveyor and Closed-Cavity Oven in One

- It can operate as a traditional conveyor for maximum output or be switched to “Shuttle Mode” for closed-cavity precision cooking.
- Programmable oven temperature, cook time, and top and bottom blower speeds for each recipe.
- 100% ventless for a wider variety of installation locations.

CONVEYOR Oven

Simple, smart and the right fit for operators looking for a high-throughput conveyor oven. The Ovention Conveyor Oven is the most technologically elegant and operator-friendly conveyor on the market today.



Technologically Elegant and Operator Friendly

- Superior cooking control with split belt option and independent top and bottom blowers.
- It operates more quietly than other conveyor ovens and features interchangeable, dishwasher-safe jet plates making it very operator friendly.
- Precision Impingement technology uses hot air for a fast, consistent cook. Cook up to eighty 12” pizzas per hour!

MILO Oven

Revolutionary infusion of Linear Impingement and Infrared (IR) technologies. Independently controlled top and bottom cavities, each with its own interior light and control panel.

Independently Controlled Cavities for Ultimate Flexibility

- Combining Linear impingement and Infrared technology for consistent cooking with a higher yield.
- The multi-cavity oven allows for simultaneous use at different temperatures, or you can conserve energy by using only one at a time.
- Full-color UI controls with USB recipe loading for each individual cooking cavity.



Description	Model	Capacity	Dimension (mm)	Voltage	E. Power. (Ph / kW)
Shuttle Oven	S1200	Conveyor Width 356 mm	1271 x 790 x 514	400/50/3	8.80 kW
Shuttle Oven	S2000	Conveyor Width 508 mm	1609 x 940 x 514	400/50/3	16.30 kW
Conveyor Oven	C2000	Conveyor Width 508 mm	1531 x 940 x 514	400/50/3	16.30 kW
Conveyor Oven	C2600	Conveyor Width 660 mm	1527 x 1093 x 514	400/50/3	18.70 kW
MiLO Oven 1 Deck	MiLO-14	Cavity 394 x 363 x 102 mm	595 x 827 x 654	400/50/3	6.80 kW
MiLO Oven 1 Deck	MiLO-16	Cavity 445 x 465 x 102 mm	735 x 838 x 521	400/50/3	6.80 kW
MiLO Oven 2 Deck	MiLO2-16	Cavity 445 x 465 x 102 mm	736 x 838 x 887	400/50/3	12.30 kW