

C1400



C2600



**Hunt Brothers – Training
July/August 2026**

Your Ovention Support System



Casey Reilley
Vice President



Aaron Ulmer
National Sales Manager



Jared Bublitz
*Equipment
Support Leader*



Dave Hanson
*Service Team
Coordinator*



Hatco Production

HISTORY

- Founded in 2011.
- In 2013, Ovention was acquired by Hatco.
- Hatco is 100% employee owned.
- Manufactures ovens, warmers and stands in Sturgeon Bay, WI with HQ in Milwaukee.
- Notable customers include: QuikTrip, Little Caesar's, Fazoli's, Potbelly, Pilot, Tristar Energy, Hattie B's, Café Rio, and many more.



OVENTION



2011-12

Patent Precision Impingement

2013
Ovention Acquired by Hatco

2013-2015

Ovention receives Three Kitchen Innovation awards

2015

Patent Rotational Cook Surface

2018

Patent Linear Impingement with Infrared

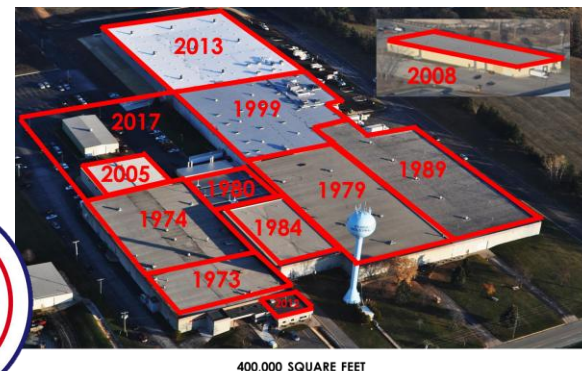
2021

First Rapid Cook Oven



2011

Ovention Created
By Phil McKee and Appliance Innovation



400,000 SQUARE FEET

CORE VALUES

1.

Dedication

We are **dedicated** to listening to our customers and providing quality products and services that solve their problems.

2.

Integrity

We are devoted to the highest level of **integrity** and we expect the same from our business partners.

3.

Empowerment

We **empower** each other to work as teams, take risks, exercise initiative, and not be afraid to make honest mistakes.

4.

Respect

We foster an environment of mutual trust and **respect**.

5.

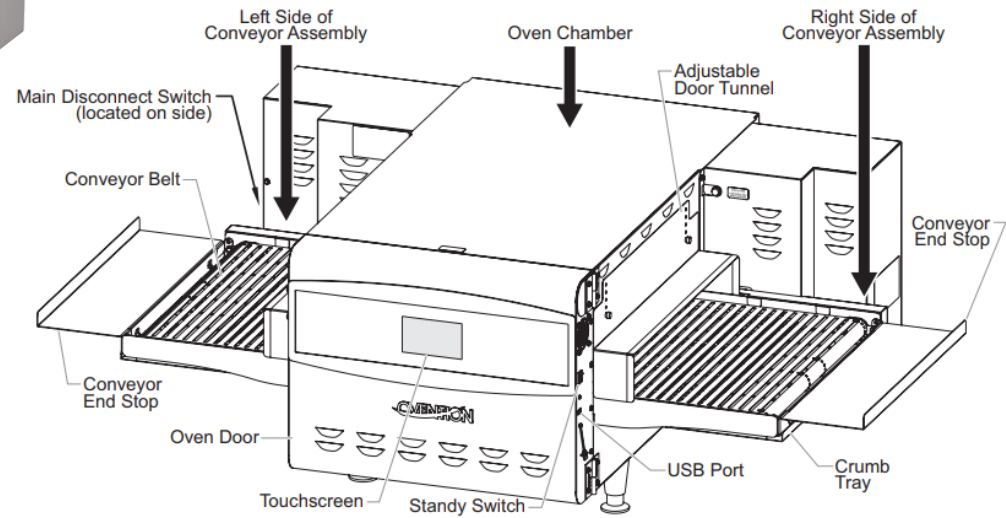
Culture

We thrive in a **culture** where we work smart, have fun and keep learning.

100% EMPLOYEE OWNED

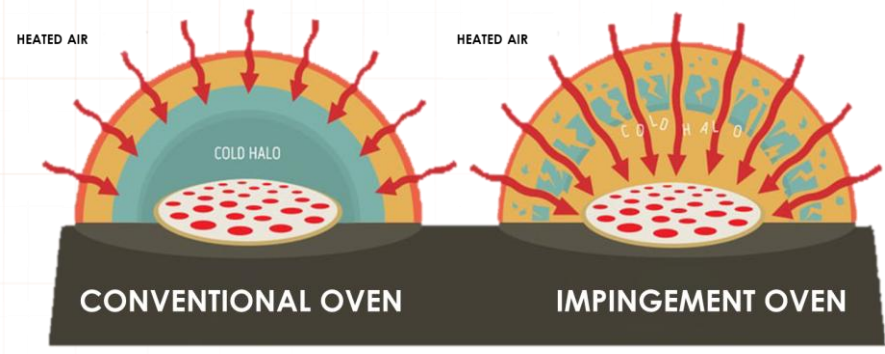
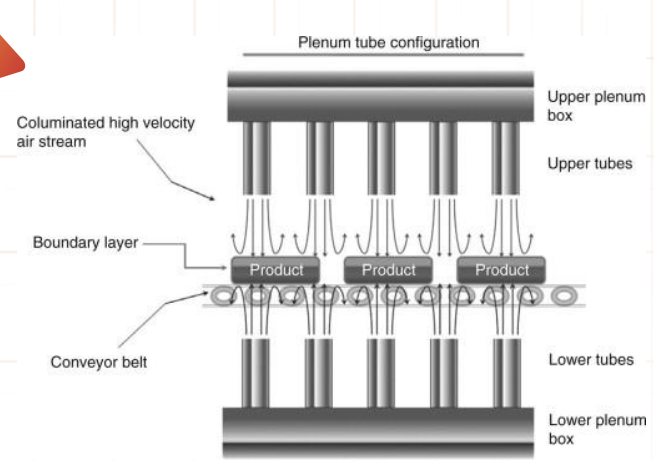


CONVEYOR PRODUCT TRAINING



Model C2000 shown

**EARLY
IMPINGEMENT
DESIGN**

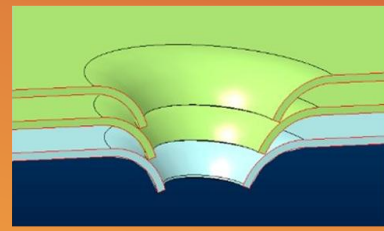


CONVENTION DIFFERENCE



PRECISION IMPINGEMENT

- ✓ Patented triple layer jet plate system
- ✓ High velocity, high flow air cooks 3x faster



CONVEYOR PRODUCT TRAINING



Cooking success = balance of variables

Time, temperature, and % fan speed



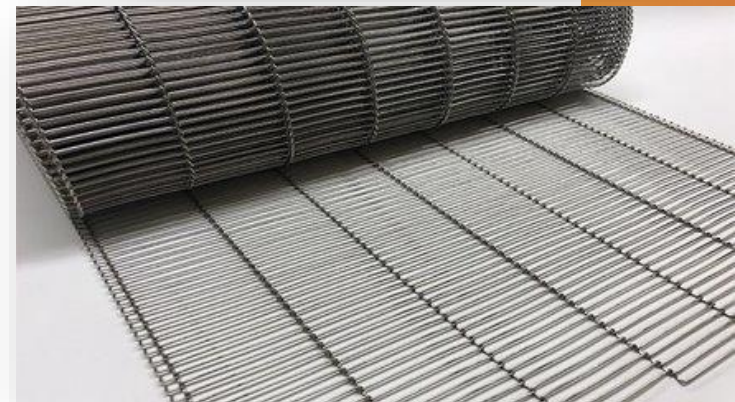
Intuitive interface

1. Fully programmable, up to 36 settings
2. Front facing controls



C2000 conveyor belt 24% thicker than TC

****Ovention is the only OEM to warranty belt stretching****



CONVEYOR PRODUCT TRAINING

LABOR SAVINGS

Patented technologies like auto-loading and unloading save valuable time.

ENERGY EFFICIENCY

Energy savings and ease of use help you serve food faster and easier with a reduced carbon footprint.

VENTLESS TECHNOLOGY

UL-KNLZ certified ventless ovens give you more installation flexibility, which saves you money.

FAST DELIVERY

With one of the industry's shortest lead times, we ensure you get what you ordered when you need it.

CULINARY SUPPORT

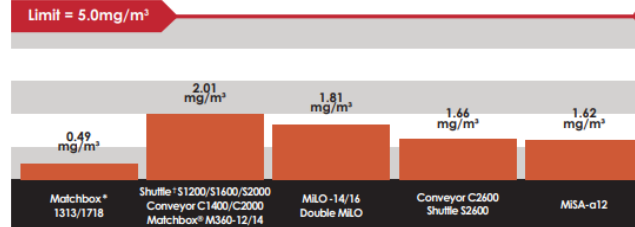
Our culinary team, convenient online Menu Builder, and other resources and tools are here to support you and your menu creation.

Ventless Certified

- UL®-KNLZ certified 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



How quiet is an Ovention oven?

OVEN	dB
 Finishing Oven F1400	54
 MILO2-16	68
 Matchbox 1718	66
 Conveyor 2000	66
 MISA-a12	64
 Shuttle 2000	62
 TurboChef® 2020	79
 TurboChef® Double Batch	81
 TurboChef® Bullet	76
 Ambient	44
 Normal Conversation	60
 Lawn Mower	85

CONVEYOR PRODUCT TRAINING

C1400

- Conveyor Preset
 - 5:00, 530F, 53% Top, 63% Bottom
- Throughput Numbers
 - 17 12" pizzas/hour



C2600

- Conveyor Preset
 - 5:00, 535F, 53% Top, 65% Bottom
- Throughput Numbers
 - 34 12" pizzas/hour



THROUGHPUT AND RECIPES

CONVEYOR PRODUCT TRAINING

C1400

- **Dimensions**
 - Height 20.24"
 - Width 51.59"
 - Depth 31.11"
- **Weight** 180 lb.
- **Electrical Specs**
 - 1-ph 208-240 VAC, 60 Hz,
41/45 Amps, UL, NEMA 6-50P

C2600

- **Dimensions**
 - Height 20.24"
 - Width 60.13"
 - Depth 43.01"
- **Weight** 266 lb.
- **Electrical Specs**
 - 3-ph 208-240 VAC, 60 Hz,
37 Amps NEMA 15-50P

TECH SPECS

CONVEYOR PRODUCT TRAINING



Configuration Information

Serial Number: 5972522516

Model: C2600

Item: C2600-3S



- Ovens will be shipped with cones on top to prevent stacking
- Included in the box:
 - Packaging to be discarded (plastic wrap, cardboard)
 - Oven itself w/ power cord ready to plug in and legs attached
 - Crumb trays, end stops (in separate packaging on the left and right sides underneath conveyor belt – DO NOT throw away)
 - One bottle of Ovention cleaner with spray nozzle
- Start up guide, manual, and cleaning sheet provided with each oven
- There will be a QR label on the side of the oven, which the store manager can scan to register the oven warranty

What to Expect upon delivery

CONVEYOR PRODUCT TRAINING

Ovention Reference Guides

Sell Sheet



FLEXIBILITY IN BOTH KITCHEN AND FRONT-HOUSE INSTALLATIONS
Superior cooking control, ease of use, small footprint and stackable, low height design, and options for hoodless installation make the right choice for operation looking for a high-throughput conveyor oven.

- SUPERIOR COOKING CONTROL**
Precision Engineering™ technology allows for fast, consistent and high-quality cooking.
- Variable convection, offering flexibility.
- Smart bakepoint and designed to fit in any space, front of house or in the kitchen.
- CH30 11" 12" pizza/hour
- CH30 34" 12" pizza/hour*

- OPERATOR FRIENDLY**
Innovative design for easy kitchen.
- Easy to clean with removable crumb trays and interchangeable dishwasher-safe grill plates.
- Front of unit, easy access digital touchscreen controls.
- Display provides easy temperature adjustments and 34 unique cook settings.



- SIMPLE INSTALLATION**
Simple, easy plug-and-play operation.
- Easy installation with lightweight, 185-pound oven and only four ports to assemble (and steps and crumb trays).
- Steps with legs attached.
- One oven installation in a plug-in and cook, two oven stock installation in 15 minutes.

- LOW OPERATIONAL COSTS**
The Ovention Advantage.
- Expenses are low with less electrical usage and less heat output.
- Self-heating covered under warranty for the first year.

OVENTION

Startup Guide



YOU OWN THIS OVEN — TAKE CARE OF IT

1. Read the unit and its operation manual, with a minimum of 30 minutes of the book and its appendix and understand it is described in a single.

CAUTION: When conducting the test and use of the oven, ensure only the appropriate number of people.

- **Do not heat any of the recommended items.** Overheating could damage the oven or cause it to stop.
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Startup and Operation

1. Turn the oven on by pressing the power button on the front panel.

2. Set the oven temperature to 350°F (177°C) using the touch screen.

3. Load the oven with the recommended items.

4. Press the start button on the front panel.

5. The oven will start cooking the items.

6. When the items are cooked, remove them from the oven.

7. Clean the oven after use.

8. Turn the oven off by pressing the power button on the front panel.

9. Read the unit and its operation manual, with a minimum of 30 minutes of the book and its appendix and understand it is described in a single.

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Troubleshooting Guide

TROUBLESHOOTING GUIDE		
Symptoms	Possible Cause	Corrective Action
Unit will not start	Power is not connected to the unit or the unit is not plugged in.	Check the power source and ensure the unit is properly plugged in.
Unit will not heat	Temperature is set too low or the unit is not preheated.	Increase the temperature and allow the unit to preheat for 15 minutes.
Unit will not cook	Items are not loaded correctly or the unit is not preheated.	Load the items correctly and allow the unit to preheat for 15 minutes.
Unit will not stop	The stop button is not working or the unit is not preheated.	Check the stop button and ensure it is properly working.
Unit will not clean	The cleaning cycle is not working or the unit is not preheated.	Check the cleaning cycle and ensure it is properly working.

Cleaning Sheet

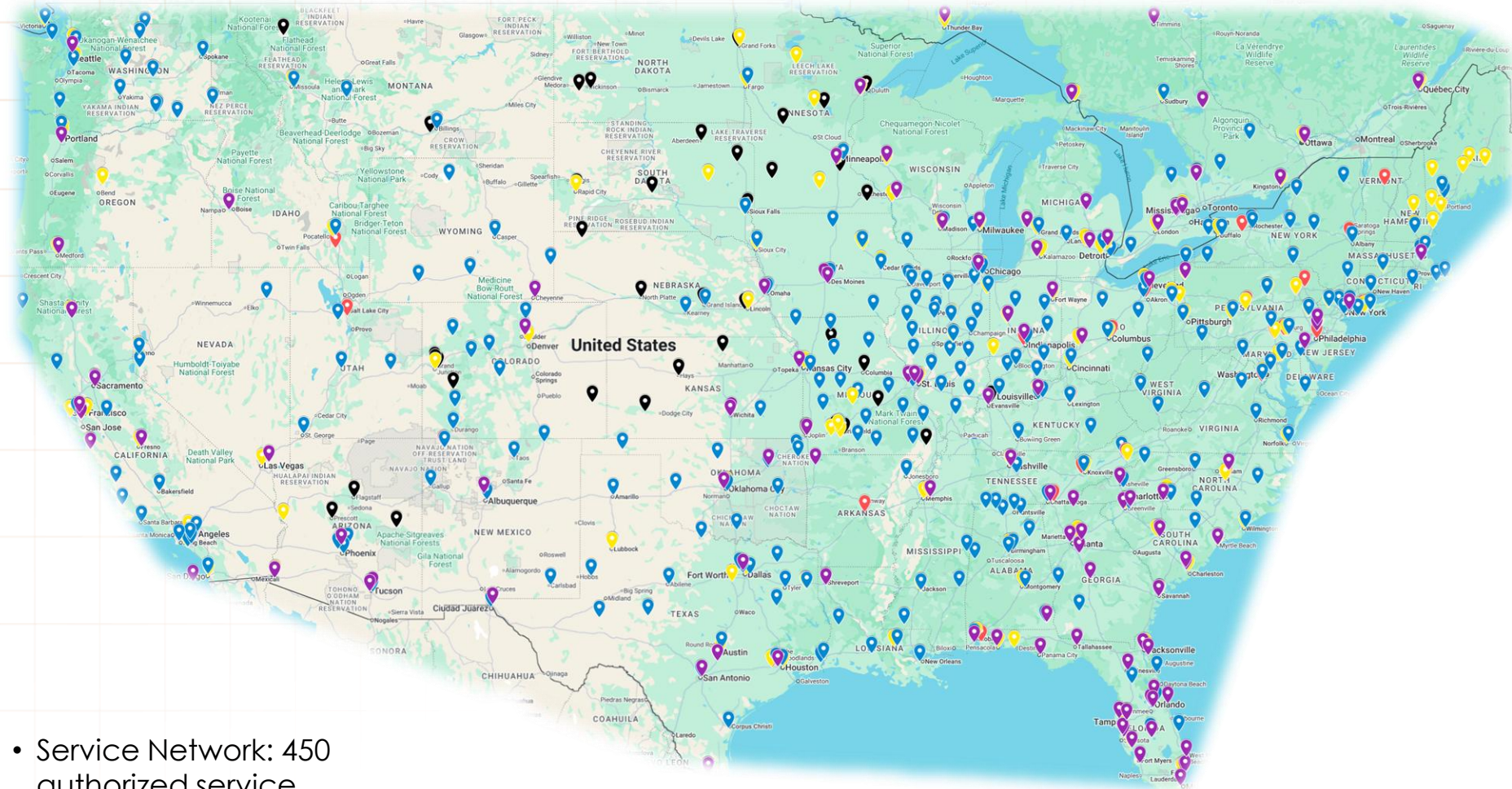


Call Ovention Customer Care at 855.298.6836

SERVICE SUPPORT

- Extensive coverage across all regions and projecting quick response times
- Growing our network every month to meet customers needs
- Expanding our team to provide top tier support
- Focused on continually improving our first-time fix rate and reducing our days to close a case
- Hunt Brothers specific escalation phone number and email

SERVICE MAP

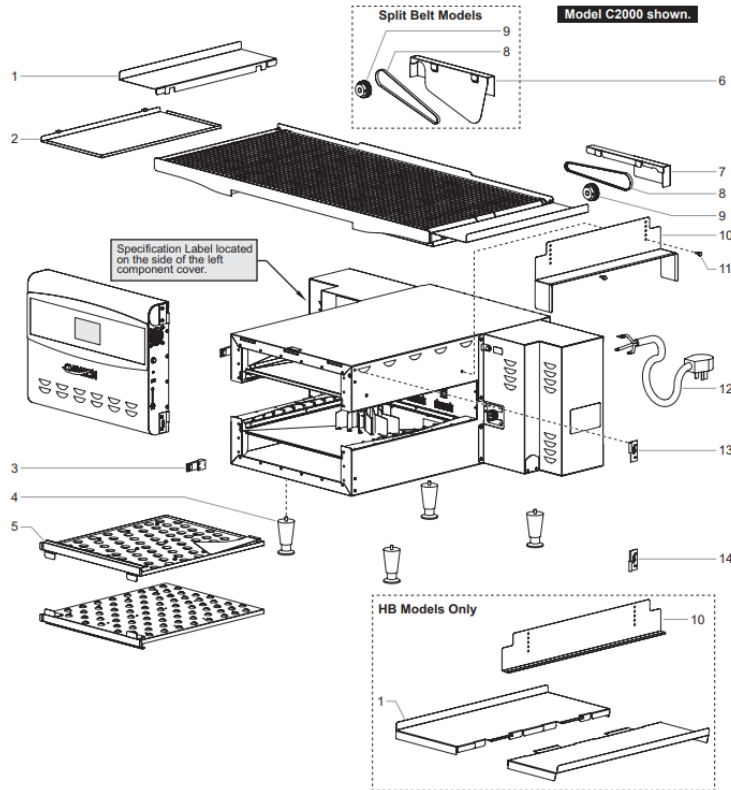


- Service Network: 450 authorized service companies with 1,800+ technicians.

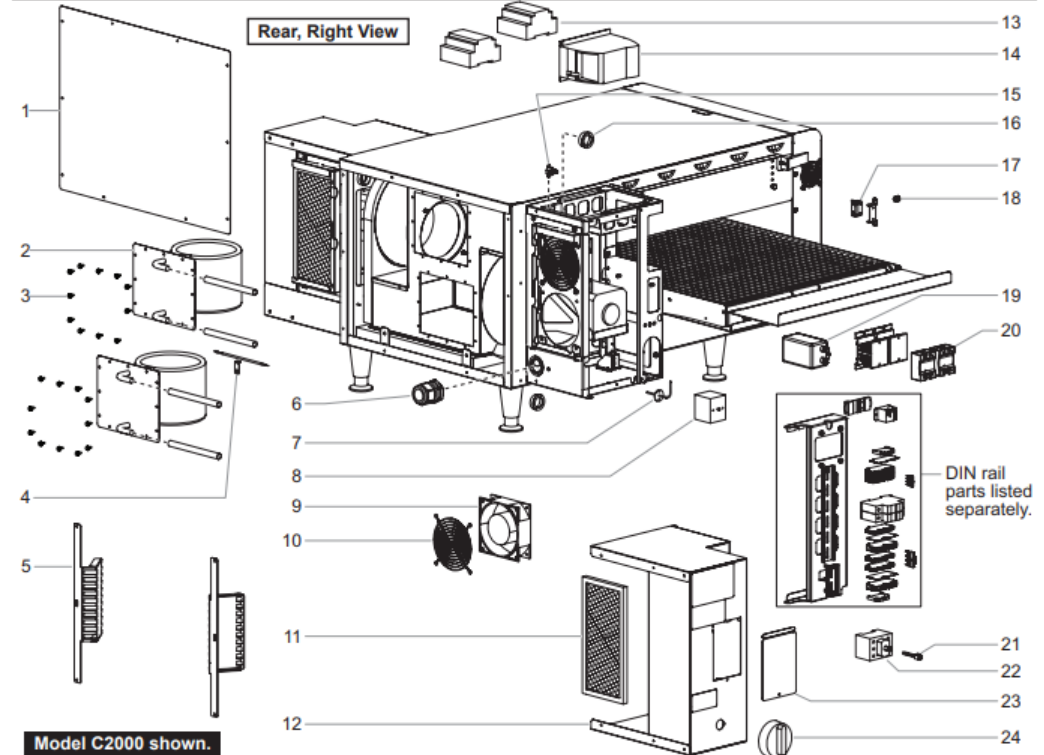
Questions



DIVE INTO WHAT'S INSIDE

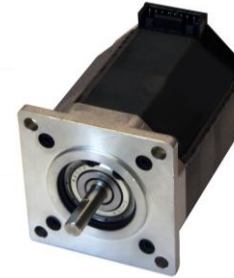
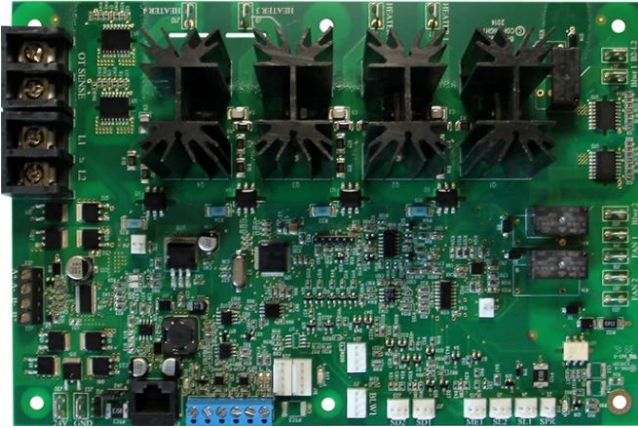


Rear Component Replacement Parts

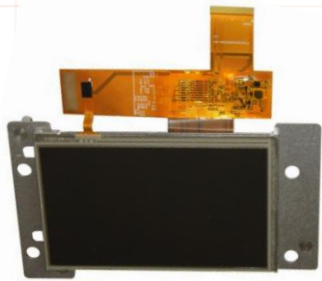
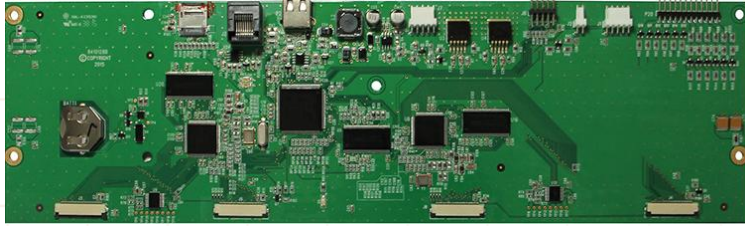




C1400 CONTROL CABINET



C1400 FRONT DOOR



Technical Questions

