



School

RECIPES

OVENTION[®]

A HATCO CORPORATION COMPANY



CHICKEN PATTIES

Temperature

500

Time

10:00 minutes

Top

60

Bottom

60

Comments

Frozen



MESQUITE GLAZED DRUMSTICKS

Temperature

500

Time

16:00 minutes

Top

30

Bottom

50

Comments

Frozen



GOLDEN CRISP CHICKEN TENDERS

Temperature

500

Time

8:00 minutes

Top

60

Bottom

70

Comments

Frozen



CHICKEN WINGS

Temperature

500

Time

16:00 minutes

Top

30

Bottom

50

Comments

Frozen



WHOLE MUSCLE CHICKEN STRIPS

Temperature

500

Time

8:00 minutes

Top

50

Bottom

70

Comments

Frozen



HOT N SPICY WHOLE MUSCLE FILET

Temperature

500

Time

10:00 minutes

Top

40

Bottom

60

Comments

Frozen



CRISPY POPCORN CHICKEN

Temperature

500

Time

6:00 minutes

Top

50

Bottom

50

Comments

Frozen



BEEF PATTIE

Temperature

500

Time

4:00 minutes

Top

60

Bottom

80

Comments

Frozen



PEPPERONI PIZZA

Temperature

480

Time

4:00 minutes

Top

45

Bottom

75

Comments

Frozen



MANDARIAN ORANGE CRANBERRY SCONE

Temperature

350

Time

20:00 minutes

Top

25

Bottom

45

Comments

Raw dough, refrigerated



HAWAIIAN ROLLS

Temperature

350

Time

8:00 minutes

Top

40

Bottom

70

Comments

Raw dough with sausage



CHOCOLATE CHIP COOKIES

Temperature

350

Time

7:00 minutes

Top

25

Bottom

35

Comments

Refrigerated



SEASONED CRISP FRIES

Temperature

500

Time

3:30 minutes

Top

90

Bottom

90

Comments

Frozen



Temperature

350

Time

10:00 minutes

Top

30

Bottom

40

Comments

Slacked, Refrigerated



TATER GEMS

Temperature

500

Time

3:30 minutes

Top

90

Bottom

90

Comments

Frozen



OVENTION
A HATCO® CORPORATION COMPANY

Shuttle®2600/2000/1600/1200



- The Shuttle 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.

MiLO® Double/Single

- 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.



Matchbox® 1718/1313



- Proprietary Auto Load and Unload technology means food automatically exits the cooking cavity at the end of the programmed cooking cycle; no more burned food!
- Flextemp allows you to increase or decrease the cooking temperature by 25°F from one item to the next..
- The carousel design suits middle-of-the-house kitchen setups; the rotating carousel automatically reveals finished food with flare.



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