



# COOO CONTRACTOR CONTRACTOR CONTRACTOR CONTRACTOR COMPANY





#### CHICKEN PATTIES

**Temperature** 

500

**Time** 

10:00 minutes

Top

60

**Bottom** 

60

**Comments** 

Frozen



# **Temperature**

500

**DRUMSTICKS** 

MESQUITE GLAZED

**Time** 16:00 minutes

Top

30

**Bottom** 

**Comments** 

Frozen



#### GOLDEN CRISP CHICKEN TENDERS

#### **Temperature**

500

**Time** 

8:00 minutes

Top

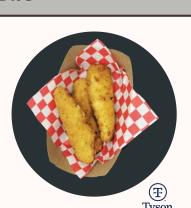
60

**Bottom** 

70

**Comments** 

Frozen



# CHICKEN WINGS

# **Temperature**

500

**Time** 

16:00 minutes

Top

30

50

**Comments** 

**Bottom** 

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



# **Temperature**

**BEEF PATTIE** 

500 **Time** 

4:00 minutes

Top 60

**Bottom** 

**Comments** 

Frozen



Recipes are made with Shuttle and Matchbox. Contact Ovention for information using Milo.

#### PEPPERONI PIZZA

MANDARIAN ORANGE CRANBERRY SCONE

CHOCOLATE CHIP COOKIES

CHOCOLATE CHIP SCONES

#### **Temperature**

480

Time

4:00 minutes

**Top** 45

D ...

**Bottom** 

75

**Comments** 

Comments

Frozen



#### **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



# 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

40

**Comments** 

Slacked, Refrigerated



#### TATER GEMS

#### **Temperature**

500

Time

3:30 minutes

Top

90

**Bottom** 

90

Comments

Frozen





## 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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