

INSTALLATION FEATURE

HUNGRY BEAR PIZZA - OVENTION

New start-up **HUNGRY BEAR PIZZA** enlisted the help and expertise of Tim Keenan - **INDUSTRY KITCHENS** to create this vibrant and technology rich installation at Melbourne Central. Utilising the unique impingement and controlled hot air features of the Ovention system, the menus created by *Industry Kitchens* were all uploaded to the dual-stack ovens, that not only provide amazing throughput (90 second pizza cook time) but absolute consistency of product by fully automating every step of the cooking process. Dual loading trays maintain maximum throughput even if temperatures and times vary. The Ovention system takes up a very small footprint, and without the need for any exhaust canopy or ducting, this bold departure from the norm starts to add up in this very competitive market.

