



The Founder and Inventor of the Original TurboChef® Oven  
Introduces the Next Revolution in Commercial Cooking:

# The Ovention® Matchbox® Oven

*Cooks better, faster, easier, more . . . for less*



## Matchbox Features No Other Oven Can Match

### No Hood Required

- Ovention's revolutionary closed cooking system performs 10 times better than the required UL grease emissions standard
- The doors are only opened when food is entering or exiting the oven

### Ultimate Temperature Control

- With FlexTemp™, increase or decrease temperature by 50 degrees or more from one item to the next

### Intuitive One-Touch Display

- 2 cooking surfaces that automatically load at the tap of a touchpad
- Auto unload to prevent overcooking

### Superior Cooking Control

- Revolutionary Precision Impingement™ that allows you to control time, temperature and independent blower speeds for every item
- Up to 1,000 pre-programmed cook settings
- No microwaves

### Drastically Reduced Energy Costs

- Unique "End Cap" system minimizes hot air escape from cavity
- Reduced oven energy consumption
- Reduced air extraction / HVAC costs

### Smaller Kitchen Footprint

- One oven bakes, broils, cooks, grills, roasts

# Ovention Matchbox Ovens: A Revolution in Commercial Cooking

## Ovention Matchbox 1718 Specifications

**Height:** 20.24"  
**Width:** 61.68"  
**Depth:** 34.47"  
**Oven Weight:** 228 lbs.  
**Power:** Single Phase 60 Hz  
**Operating Voltage:** 208V / 240V  
**Max Current Draw:** 44A / 49A  
**Plug:** NEMA 6-50P  
**Cord Length:** 72"

### Ventilation:

UL 710B (KNLZ) listed for ventless operation\*

EPA 202 test (8 hr)

**Product:** Pepperoni Pizza

**Results:** 0.49 mg/m3

Internal catalytic filtration to limit smoke, grease, and odor emissions

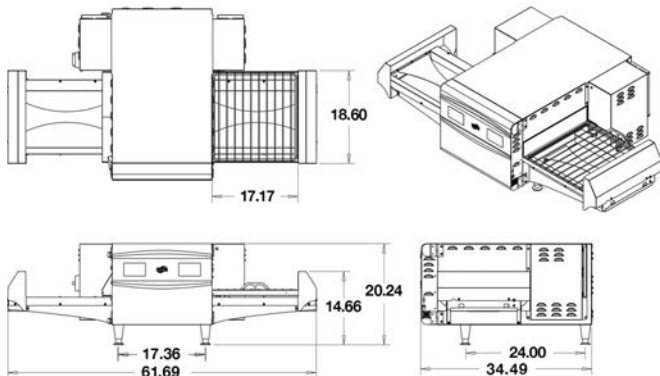
### Shipping Information:

**Freight Class:** 100

**Cube:** 68 x 41 x 30

**Shipping Weight:** 312 lbs.

**FOB:** Sturgeon Bay, Wisconsin



## Ovention Matchbox 1313 Specifications

**Height:** 20.21"  
**Width:** 49.88"  
**Depth:** 28.67"  
**Oven Weight:** 169 lbs.  
**Power:** Single Phase 60 Hz  
**Operating Voltage:** 208V / 240V  
**Max Current Draw:** 26A / 29A  
**Plug:** NEMA 6-30P  
**Cord Length:** 72"

### Ventilation:

UL 710B (KNLZ) listed for ventless operation\*

EPA 202 test (8 hr)

**Product:** Pepperoni Pizza

Internal catalytic filtration to limit smoke, grease, and odor emissions

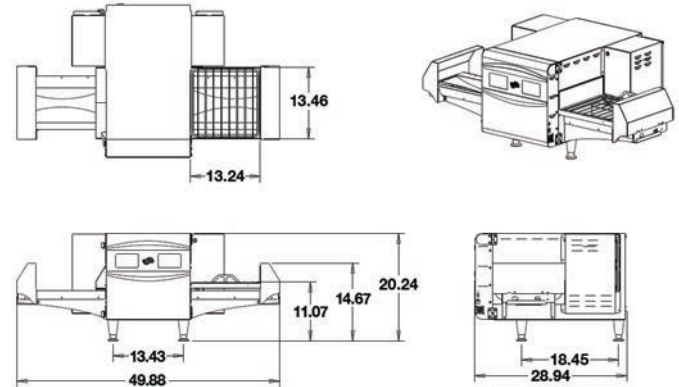
### Shipping Information:

**Freight Class:** 100

**Cube:** 68 x 41 x 30

**Weight:** 232 lbs.

**FOB:** Sturgeon Bay, Wisconsin



\*Foods classified as fatty raw proteins, such as bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, or steaks, are not included under this ventless certification. Consult local HVAC codes and authorities before cooking foods such as these, to ensure compliance with ventilation requirements. Because some jurisdictions may not recognize the UL certification or application, ventless allowance is dependent upon AHJ approval. Ovention Hotshots will provide support on this process.



**OVENTION, INC.**

10500 Metric Drive • Suite 128 • Dallas, Texas 75243  
972.239.2000 • [www.OventionOvens.com](http://www.OventionOvens.com) • Email: [connect@OventionOvens.com](mailto:connect@OventionOvens.com)



\*Foods classified as fatty raw proteins, such as bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, or steaks, are not included under this ventless certification. Consult local HVAC codes and authorities before cooking foods such as these, to ensure compliance with ventilation requirements. Because some jurisdictions may not recognize the UL certification or application, ventless allowance is dependent upon AHJ approval. Ovention Hotshots will provide support on this process.