



UL Guide for Matchbox® 360-12



*"The Ovention oven not only kept up but it also saved me \$80,000 because I didn't need to invest in a hood system and other fire-suppression equipment."
- Happy Ovention Customer*

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Looking for something else? Let us know!

connect@oventionovens.com

Project: _____

Item No: _____

Quantity: _____

The Matchbox 360-12 Oven



STANDARD FEATURES

- Independently controlled top and bottom blowers w/ speeds up to 567 CFM (ft³/min)
- Reduced energy consumption (documentation available)
- Less impact on HVAC costs (documentation available)
- Precision Impingement™ utilizes hot air for a fast, high-quality cook without microwaves
- FlexTemp technology changes cavity temperature by up to +/- 25°F between cook cycles
- Load and unload food automatically
- Warranty - 1 year parts and labor

OPERATION

- Touch screen display with security passcode and countdown timer
- Holds up to 600 multistage recipes
- USB port – upload and download recipes, view cook logs, diagnostic mode

PERFORMANCE

- Capacity: fits up to a 12" pizza, or (3) 7" pizzas
- Grill, roast, bake, steam, broil, and air fry
- Use any oven-safe pans. Specialty pans available

CONSTRUCTION

- 304 stainless steel interior
- 430 stainless steel exterior
- Easy to clean design (filters and jet plates are dishwasher safe)
- Decorative shrouds available

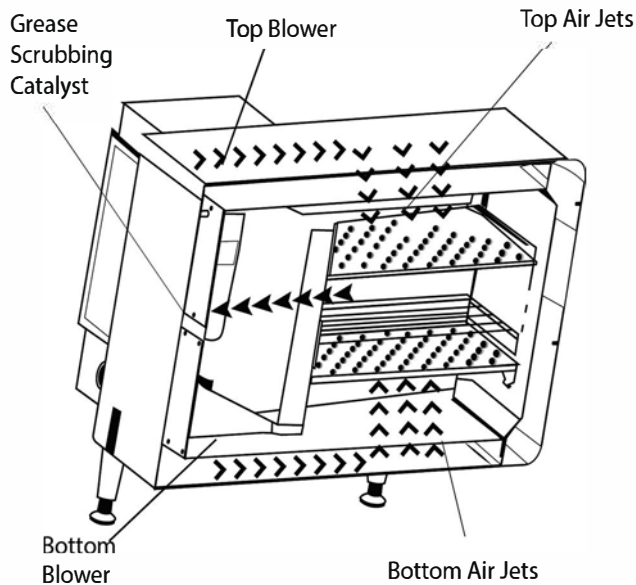
VENTILATION

- No hood system required*
- UL listed for multiple stacking configurations
- Performs 2.5x better than the required UL grease emission standard

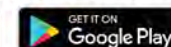
*Type 2 hood necessary if HVAC cannot accommodate thermal load

MORE AIR = BETTER QUALITY, FASTER

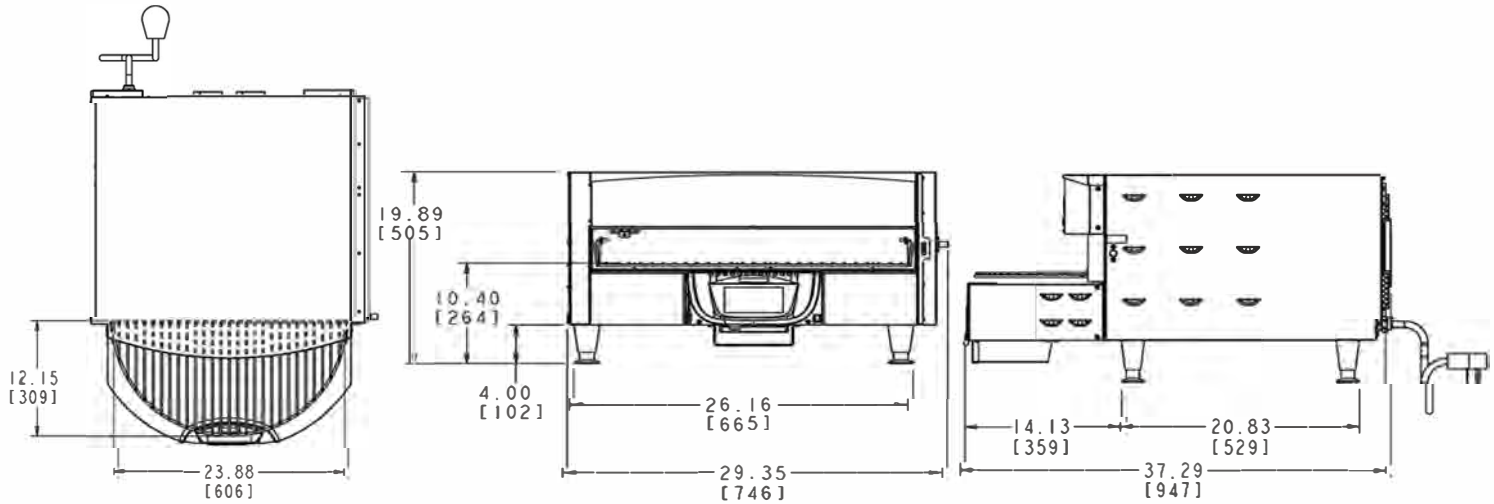
Patented air flow technology means 3x more air than traditional impingement.



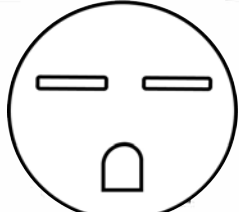
PROUDLY MADE IN THE USA



The Matchbox 360-12 Oven



Measurement Units: Inches (Millimeters)

DIMENSIONS			ELECTRICAL SPECIFICATIONS		
Height	15.9"	405 mm	Temperature Range	82-525°F	28-274°C
With Legs	19.9"	505 mm	Voltage	204-240 VAC	 NEMA 6-30
Width	29.4"	746 mm	Watts	6400 W	
Depth	37.3"	947 mm	Amperage	25/28 Amp	
Weight	211 lbs.	84 kg	Phase	1 ph	
Minimum Clearance	0" Top	0 mm Top	Frequency	60Hz	
	2" Back	51 mm Back	Cord Length	72"	1829 mm
	0" Side	0 mm Side	SHIPPING SIZE		
OVEN CAVITY DIMENSIONS			Cube (L x W x H)	45" x 35" x 33"	81 mm x 102 mm x 125 mm
Height	3.5"	89 mm	Shipping Weight	259 lbs.	124.7 kg
Width	23.9"	607 mm	Freight Class	175	
Depth	12.3"	311 mm	FOB	Sturgeon Bay, Wisconsin, USA	

*Cj Ybhçbž ðW fYgY fj YghY f[] \hrc 'a U_Y tY\Wb)WU"ja dfcj Ya Ybfg

PROUDLY MADE IN THE USA

CERTIFICATE OF COMPLIANCE

Certificate Number 20171004-E351658
Report Reference E351658-20150117
Issue Date 2017-OCTOBER-04

Issued to: OVENTION INC
SUITE 128
10500 METRIC DR
DALLAS, TX 75243

**This is to certify that
representative samples of**

COMMERCIAL COOKING APPLIANCES WITH INTEGRAL
SYSTEMS FOR LIMITING THE EMISSION OF GREASE-
LADEN AIR

Convection Oven, Models M360-14, -12, all may be
followed by -3PH.

Have been investigated by UL in accordance with the
Standard(s) indicated on this Certificate.

Standard(s) for Safety: UL 197, Commercial Electric Cooking Appliances.
CSA C22.2 No. 109-17, Commercial Cooking Appliances.

Additional Information: See the UL Online Certifications Directory at
www.ul.com/database for additional information

Only those products bearing the UL Certification Mark should be considered as being covered by UL's
Certification and Follow-Up Service.

Look for the UL Certification Mark on the product.



Bruce Mahrenholz, Director North American Certification Program

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KNLZ.E351658 - COMMERCIAL COOKING APPLIANCES WITH INTEGRAL SYSTEMS FOR LIMITING THE EMISSION OF GREASE-LADEN AIR

Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air

See General Information for Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air

OVENTION INC

E351658

635 S 28Th St
Milwaukee, WI 53215 USA

Convection Ovens with Integral Systems for Limiting the Emission of Grease-laden Air, Model(s) Elixir(a), M360-14, -14-3PH, -12, -12-3PH

Convection ovens, conveyor type, with integral system for limiting the emission of grease-laden air, Model(s) C1200*a, C12003PH*a, C1200CSA*a, C2000*a, C20003PH*a, C2000CSA*a, C2600*a

Convection ovens, matchbox type, with integral system for limiting the emission of grease-laden air, Model(s) M1313*a, M1313-3PH*a, M1313CSA*a, M1718*a, M1718-3PH*a, M1718CSA*a

Convection ovens, shuttle conveyor type, with integral system for limiting the emission of grease-laden air, Model(s) S1200*a, S12003PH*a, S1200CSA*a, S1600*a, S2000*a, S20003PH*a, S2000CSA*a

Infra-Red/Convection Ovens with Integral Systems for Limiting the Emission of Grease-laden Air, Model(s) MiLO-14(!), MiLO-16 (!), MiLO2-16(!)

(!) - may be f/b "-", may be f/b up to ten alphanumeric suffixes.

(a) - May be followed by prefixes or suffixes Oven with Integral Systems for Limiting the Emission of Grease-laden Air.

*a - May be stacked up to 2 high using stacking kit.

Last Updated on 2019-04-02

The appearance of a company's name or product in this database does not in itself assure that products so identified have been manufactured under UL's Follow-Up Service. Only those products bearing the UL Mark should be considered to be Certified and covered under UL's Follow-Up Service. Always look for the Mark on the product.

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KNLZ.GuidelInfo - COMMERCIAL COOKING APPLIANCES WITH INTEGRAL SYSTEMS FOR LIMITING THE EMISSION OF GREASE-LADEN AIR

[Heaters and Heating Equipment] (Heaters, Cooking Appliances) Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air

See General Information for Heaters, Cooking Appliances

USE AND INSTALLATION

This category covers cooking equipment intended for commercial use, such as pressurized deep fat fryers and other appliances for use in commercial kitchens, restaurants or other business establishments where food is prepared. Each appliance covered under this category is manufactured with an integral system feature to limit the emission of grease-laden air from the cooking process to the room ambient.

These appliances have been investigated for the limit of 5 mg/m³ for the emission of grease-laden air to the room ambient in accordance with the recommendations of ANSI/NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Operations," using the EPA-202 test method prescribed for cooking appliances provided with integral recirculating air systems.

These products are not intended for connection to a ducted exhaust system.

Appliances in this category are not provided with an integral fire extinguishing system. Authorities having jurisdiction should be consulted as to the requirements for this equipment with respect to fire extinguishing systems, such as the need for field installed systems in accordance with ANSI/NFPA 96.

In cases where the nature or construction of equipment is such that special precautions beyond the requirements of ANSI/NFPA 70, "National Electrical Code," must be observed in installations or use, suitable warning or special instructions are marked on the equipment.

Appliances covered under this category are suitable for wiring with either copper or aluminum power-supply conductors unless marked "Use Copper Wire Only For Power Supply Connections."

Commercial cooking appliances of certain types are designed for permanent connections to water supply and sewer lines at the point of installation. Authorities having jurisdiction should be consulted as to the requirements for this equipment with respect to sanitation and connection to water supply and waste disposal lines.

FACTORS NOT INVESTIGATED

Neither the toxicity of coatings nor the physiological effects on persons consuming food products prepared by use of these appliances has been investigated.

PRODUCT IDENTITY

One of the following product identities appears on the product:

Commercial Cooking Appliance with Integral System for Limiting the Emission of Grease-laden Air

Cooking Appliance with Integral System for Limiting the Emission of Grease-laden Air

Other product identities may be used as shown in the individual certifications, followed by the words "with Integral System for Limiting the Emission of Grease-laden Air."

RELATED PRODUCTS

For products with integral recirculating systems including fire extinguishing systems, see Commercial, with Integral Recirculating Systems (KNKG).

For cooking oil filters that are not an integral part of another appliance, see Commercial Filters for Cooking Oil (KNRF).

ADDITIONAL INFORMATION

For additional information, see Electrical Equipment for Use in Ordinary Locations (AALZ) and Heating, Cooling, Ventilating and Cooking Equipment (AAHC).

REQUIREMENTS

The basic standard used to investigate products in this category is ANSI/UL 197, "Commercial Electric Cooking Appliances."

Appliances covered under this category with an integral cooking oil filter have been additionally investigated to ANSI/UL 1889, "Commercial Filters for Cooking Oil."

UL MARK

The Certification Mark of UL on the product is the only method provided by UL to identify products manufactured under its Certification and Follow-Up Service. The Certification Mark for these products includes the UL symbol, the words "CERTIFIED" and "SAFETY," the geographic identifier(s), and a file number.

Alternate UL Mark

The Listing Mark of UL on the product is the only method provided by UL to identify products manufactured under its Listing and Follow-Up Service. The Listing Mark for these products includes the UL symbol (as illustrated in the Introduction of this Directory) together with the word "LISTED," a control number, and the product name "Commercial Cooking Appliance" or "Cooking Appliance," or other appropriate product name as shown in the individual Listings, together with the words "with integral system for limiting the emission of grease-laden air."

* * * * *

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Last Updated on 2013-05-16

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11/14/2017

Mr. Scott Smith
Appliance Innovation Inc.
10500 Metric Dr, Suite 128
Dallas, TX 75243

Subject: Questions Concerning EPA202 Testing

Dear Scott,

This will follow up on conversation about the EPA202 Testing and applicable cooking procedures.

Clause 59.1.4 of UL710B states that the grease laden effluent at the exhaust outlet of the system shall not exceed an average of 5.0mg/m³ of exhausted air sampled at a maximum product capacity over a continuous 8 hour test cooking period.

The EPA202 Test was conducted on representative samples of your ovens. During this 8 hour test, the stack sampling nozzle was moved within the duct to obtain values over the face of the duct in 8 traverse points as dictated by clause 59.3.2. Each of these points was maintained for one hour during cooking.

Cooking for 8 hours at full oven capacity (as fast as possible) is done to represent and determine what the ovens grease production average output would be. Eight hours was done with each nozzle location representing one full hour to provide the best overall average per hour of effluent. It is not meant to indicate that the oven can only be used to cook for 8 hours in a commercial kitchen.

Should you have any questions or comments concerning the above, please feel free to contact the undersigned.

Sincerely,

A handwritten signature in cursive script that reads "Fred Zaplatosch".

Fred Zaplatosch
Sr. Staff Engineer
Department: 3015GNBK
Tel: 847-664-2853
E-mail: fred.zaplatosch@ul.com



2015-04-21

Mr. Scott Smith
Appliance Innovation Inc.
10500 Metric Dr.
Dallas TX, 75243
Suite 128

E-mail: ssmith@applianceinnovation.com

Our Reference: File E351658, Project 4786575748

Subject: E351658 - COMPLEMENTARY LISTING FOR MODEL M360

Mr. Smith:

Per your request, project 4786575748 was opened for the evaluation of grease-laden vapors produced by the Model M360 Conveyorized oven. The scope of the project was to test this model in accordance with EPA Method 202 test guidelines to demonstrate compliance with UL710B, the Standard for Recirculating Systems, Sec. 17 and NFPA96, the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, paragraph 4.1.1.2 for Complimentary Listing under UL's KNLZ category. The test was conducted at our facility in Northbrook, IL on December 9th, 2014. This letter will report the results of the EPA202 test.

For the record, the test was conducted on the Model M360 conveyorized oven, cooking 12 in. pepperoni pizzas (Tombstone, with 19 pepperonis per pizza) as specified in Appendix A. Please see the attached page (Appendix A) for the test method and results of the tests. The results are considered to comply with UL710B, Section 17 and NFPA96, paragraph 4.1.1.2 since the measured values were less than the 5-mg/m³ limit.

Due to the Safety evaluation being completed, this letter will serve to report that the EPA 202 test on the subject product has been completed with acceptable results. All information generated will be retained for future use. This concludes all work associated with project 4786575748 and we are therefore closing this project. Our Accounting Department has been instructed to bill you for all charges incurred.

Should you have any questions or comments concerning the above, please feel free to contact the undersigned.

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Sincerely,

A handwritten signature in black ink that reads "William G. Morler".

Bill Morler
Sr. Project Engineer
Tel: 847-664-1852
E-mail: William.Morler@ul.com

Reviewed by:

A handwritten signature in black ink that reads "Fred Zaplatosch".

Fred Zaplatosch
Sr. Staff Engineer
E-mail: Fred.Zaplatosch@ul.com



APPENDIX: A

TEST FOR EVOLUTION OF SMOKE OR GREASE-LADEN AIR:

The Ovention model M360 conveyerized oven was tested using the method derived from EPA Method 202.

The model M360 cooking appliance was placed under a hood operating at 500 CFM, and was tested using a method derived from EPA Method 202. Underwriters Laboratories also provided the Pepperoni Pizza for the test.

A 12in. by 6 in. rectangular, 108 in. tall sheet metal stack was constructed on top of the hood and mounted above the exhaust vent of the hood. A sampling port was located approximately 80 in. downstream from the hood exhaust, at which point it was determined there was laminar flow. The sampler was assembled and an out of stack filter was used. A pre-leak check was conducted and determined to be < 0.02 ft/min. Sampling was determined to be done at 8 traverse points.

The oven was operated normally by cooking the following foods:

12 in. pepperoni pizza (Tombstone, with 19 pepperonis per pizza), each cooked for 2:00 minutes with 40 seconds between loads for 8 hours (total of 328 pizzas). Oven was set to maintain 525 °F.

Temp °F	Event #	% Time. Mm:sec	% Top Fan	% Bottom Fan	% Microwave Energy
525	1	1:00	85	85	N/A
525	2	1:00	85	85	N/A
525	3	0:40	85	85	N/A

The cooking cycle was repeated for 8 hours of continuous cooking.

During the cooking operation, it was noted whether or not visible effluents evolved from the air exhaust of the hood. Gauge, meter and temperature readings were taken and recorded every 10 min. After cooking, the condition of the duct was noted and a post-leak check was conducted and determined to be < 0.02 ft³/min.

After being allowed to cool, the sampling equipment was disassembled; the filter was removed, and placed into a sample container labeled No. 1. The liquid in impingers Nos. 1, 2, and 3 were volumetrically measured and transferred to sample container No. 3. The silica gel and impinger No. 4 was transferred to sample container No. 5. The nozzle, probe and impingers were rinsed three times with water and the rinse was added to container No. 3. These parts were also rinsed three times with acetone and transferred to container No. 4. All additional inter surfaces of the sampling terrain glassware were rinsed with methylene chloride three times; the rinse was transferred to container No. 6. A blank of acetone approximately equivalent to the amount used for rinses was aliquoted into container No. 2, the same was done for the distilled de-ionized water and methylene chloride except that these were aliquoted into their own individual containers labeled No. 7 and 8 respectively. All containers were properly labeled and sealed, then the liquid levels in all the containers were marked.

The analysis phase was done in accordance with EPA Method 202, using the out of stack filter.



RESULTS:

There was no visible smoke emitted from the exhaust of the hood during the normal cooking operation of the Model M360. There was no noticeable amount of smoke accumulated in the test room after 8 hours of continuous cooking.

The total amount of grease-laden effluents collected by the sampling equipment for the Model E4S was found to be 2.01 mg/m³, which is less than 5 mg/m³ limit.

The total grease emissions (per clause 78.2 of 710B) in pounds per hour per linear food of hood was 0.001170 lb/hr/ft.

CERTIFICATE OF COMPLIANCE

Certificate Number 20150504-E352231
Report Reference E352231-20150108
Issue Date 2015-MAY-05

Issued to: OVENTION INC
SUITE 128
10500 METRIC DR
DALLAS TX 75243

**This is to certify that
representative samples of**

COMMERCIAL COOKING, RETHERMALIZATION AND
POWERED HOT-FOOD-HOLDING AND TRANSPORT
EQUIPMENT

Commercial Cooking, Rethermalization, and Hot Food
Holding and Transport Equipment: SPECIFIC PRODUCT
DESCRIPTION (Type and Model): Convection Ovens, with
Integral System for Limiting the Emission of Grease-Laden
Air, Model M360, M360-14 and M360-12

Have been investigated by UL in accordance with the
Standard(s) indicated on this Certificate.

Standard(s) for Safety: NSF 4 Commercial Cooking, Rethermalization, and
Powered Hot Food Holding and Transport Equipment

Additional Information: See the UL Online Certifications Directory at
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Look for the UL Certification Mark on the product.



Bruce Mahrenholz, Assistant Chief Engineer, Global Inspection and Field Services

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contact a local UL Customer Service Representative at www.ul.com/contactus



Matchbox 360 - 12

Ovention

Operating Time	12 Hours / day
Energy Cost	\$0.11 per kWhr
% of Day Cooking	25% Percent

Mode	Time (min)	Power (Watts)	Cost/Day
Warm up	14	4516	\$ 0.12
Cooking	176.5	4166	\$ 1.35
Idle	529.5	1300	\$ 1.26

Total/Day	\$2.73
Total/Month	\$81.78
Total/Year	\$981.34

Average Energy Cooking and Idle (J)	Warmup Energy (J)	Total Energy (J/Day)	Total average power (W)	Thermal load (kBTU/hr)	Average cooling requirement (ton of AC)
85,418,940	3,793,440	89,212,380	2,065	7.05	0.59