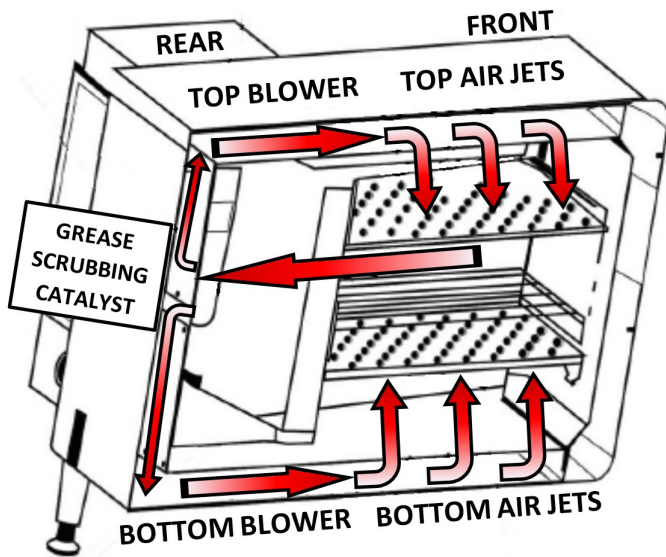




MATCHBOX® M1313

**MORE AIR= BETTER QUALITY, FASTER**  
Patented air flow technology means 3x more air than traditional impingement.



**VENTLESS OPERATION DETAILS<sup>†</sup>**

- UL (KNLZ) listed for ventless operation
- EPA 202 test: Qty (328) 12" pepperoni pizzas, 525°F, 8 hrs
  - Results: 0.49 mg/m<sup>3</sup>
  - Ventless Requirement: < 5.00 mg/m<sup>3</sup>
- Internal catalytic filtration to limit smoke, grease, and odor emissions

See [oventionovens.com/patents](http://oventionovens.com/patents) for a complete list of applicable U.S. and international patents

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

# Matchbox® M1313

## EXTERIOR CONSTRUCTION

- 430 Stainless Steel exterior
- Cool-to-touch exterior, all surfaces below 50°C
- 4-inch adjustable legs (included)
- Dual front-facing color 5-inch touchscreen displays

## INTERIOR CONSTRUCTION

- 16-inch fully insulated 304 stainless steel cook chamber
- Patented top and bottom stainless steel triple-layer impingement jet plates
- Easy to clean design with dishwasher safe jet plates

## STANDARD FEATURES

- Integral recirculating catalytic converter for UL listed ventless operation
- Patented dual auto-load & unload capability
- Patented sealed baking chamber for menu flexibility allows for 2 to 8 times the airflow rate of a typical conveyor oven, reduced cook times, energy use and HVAC loading for 40-50% lower operating costs
- FlexTemp™ dynamic temperature management allows ±50°F between cook cycles
- Intuitive front-facing touch controls can store 1000+ recipes
- Industry leading online menu & recipe software allows for easy menu creation and management via USB drive
- Self-diagnostics for monitoring oven components and performance
- Smart Voltage Sensor Technology\* manages variances in 208 & 240V operations
- Automatic Power Save mode when not cooking for maximum energy conservation
- High visibility countdown timers
- Independently controlled top and bottom Precision Impingement® air with variable-speed recirculation
- External easy-access air filtration
- Stackable up to 2- and 3-high (stacking kit required)<sup>†</sup>
- 6-ft cord and plug
- 1 year Parts and Labor Warranty
- Productivity: [www.oventionovens.com/pizza-calculator-yield-per-hour](http://www.oventionovens.com/pizza-calculator-yield-per-hour)

## STANDARD OPTIONS & ACCESSORIES

- Stacking kit for double stack assembly (OVNTN-STK-8)
- Stacking kit for triple stack assembly (OVNTN-STK-11)
- Dozens of other accessory options available

## CERTIFICATIONS



This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

\* Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the product specifications.

<sup>†</sup> Ventless certification is for all food items except for foods classified as "fatty raw proteins". Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements. Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes, please email [connect@oventionovens.com](mailto:connect@oventionovens.com).

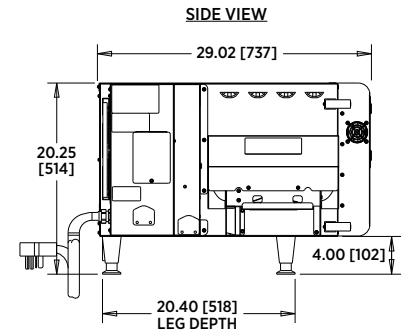
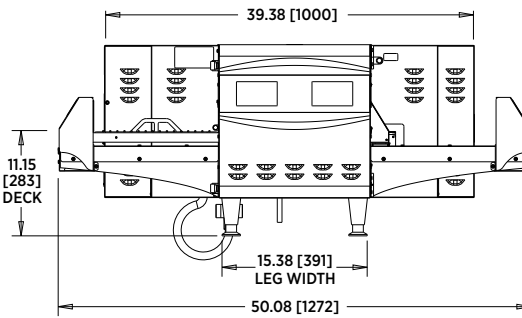
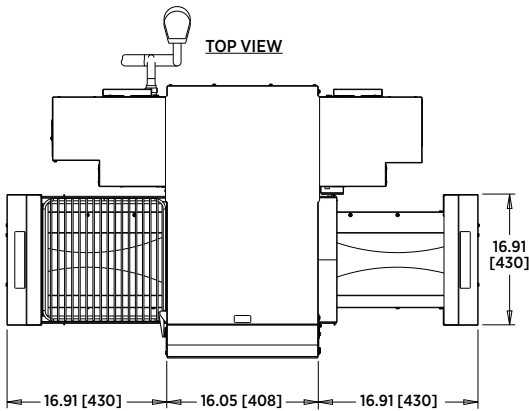


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Search "Ovention" to download our app.



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Specifications are subject to change without notice and are not intended for installation purposes.



Measurement Units: Inches [Millimeters]

DIMENSIONS		
HEIGHT	20.25"	514 mm
WIDTH	50.08"	1272 mm
DEPTH	29.02"	737 mm
WEIGHT	169 lb.	77 kg
CAVITY DIMENSIONS		
HEIGHT	3.5"	89 mm
WIDTH	16"	330 mm
DEPTH	13"	330 mm
MINIMUM CLEARANCE		
LEFT/RIGHT/BACK	1/1/1"*	25/25/25 mm*
SHIPPING INFORMATION		
CUBE (LxWxH)	55 x 34 x 30"	1400 x 860 x 762mm
SHIPPING WT.	233 lb.	106 kg
FREIGHT CLASS	175	
POINT OF ORIGIN	Sturgeon Bay, WI, USA	

ELECTRICAL SPECIFICATIONS			
US 1-ph	208-240 VAC, 60 Hz, 1-ph, 26/29 Amps, UL, NEMA 6-30P and cord - standard	Max Input: 7kW Heater Input: 6.4kW	
US/CANADA 1-ph	208 VAC, 60 Hz, 1-ph, 24 Amps, cULus, NEMA 6-30P and cord	Max Input: 6.3kW Heater Input: 5.7kW	
INTERNATIONAL 1-ph	230 VAC, 50 Hz, 1-ph, 24 Amps, CE, IEC 60309 2P+PE, 32A	Max Input: 7kW Heater Input: 6.4kW	
INTERNATIONAL 3-ph	230 VAC, 50 Hz, 3-ph, 14 Amps IEC 60309 3P+N+PE, 32A (not CE approved)	Max Input: 7kW Heater Input: 6.4kW	

### SHORT FORM SPECIFICATIONS

Provide Ovention Matchbox® M1313 Precision Impingement® Conveyor Oven, Ventless, Rapid Cook, countertop, dual 13" X 13" cooking platforms with auto load/unload, 16" sealed cook chamber, triple-nozzle impingement plates, (2) touchscreen displays, built-in self-diagnostics, USB menu upload, smart voltage sensor technology, FlexTemp™ dynamic temperature management, automatic power save mode, cool to touch 430 ss exterior, 304 ss interior, 4" adjustable legs, Made in USA, cULus, CE, UL EPH Classified, ANSI/NSF 4.

\*If units are double stacked, 1" (25 mm) back and side clearance needed. If units are triple stacked, 6" (152 mm) back and side clearance needed.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Ovention® exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.