

# MATCHBOX® 1718

## NEXT LEVEL CONVEYOR OVEN

Cook a full menu of delicious offerings without a hood  
The Matchbox® 1718 takes the traditional conveyor oven to a whole new level

### SUPERIOR VENTILATION

- Certified for ventless operation, removing the need for a hood and saving money on installation
- Ventless cooking allows for multiple stacking options

### AUTO LOAD & UNLOAD

- Features the patented auto load and unload feature, which ensures a perfect cook, every time
- Moves the cooking surface into the cavity at the touch of a button, beginning the cook cycle. Once the cook cycle has completed, the cook surface will automatically exit the cavity
- Automatically starts the next dish, increasing the throughput capacity exponentially

### HIGH VOLUME COOKING

- Customizable cook times, independent blower speeds and temperature for every item allows for maximum cooking control and perfectly cooked foods, even at high volumes
- Revolutionary technology allows the internal oven temp to flex up to 50° up or down from one cook to the next, accommodating a wider range of products without downtime

### CLOSED CAVITY OPERATION

- Closed cavity cooking retains moisture in food and produces exceptional food quality
- 1/3 more energy efficient than traditional countertop conveyors, cutting down on energy costs in the kitchen

HAVE QUESTIONS ABOUT THIS  
REVOLUTIONARY OVEN?

DISCOVER MORE AT  
[OVENTIONOVENS.COM](http://OVENTIONOVENS.COM)  
OR CALL (855) 298-OVEN

### TOUCH SCREEN

Cook with up to 1,000 unique cook settings at the tap of the easy-to-use dual touch screen display with security passcodes



**OVENTION**®  
THE ESSENCE OF COOKING™