



Project \_\_\_\_\_

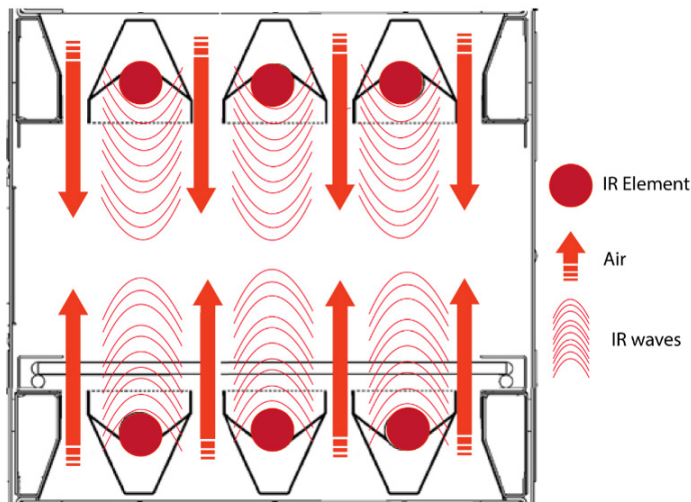
Item No. \_\_\_\_\_

Quantity \_\_\_\_\_



The Double MiLO® 2-16 Oven

**Air + IR = Superior Product  
Quality food products.  
One-of-a-kind artisan finish.**



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

- UL (KNLZ) listed for ventless operation
- EPA 202 test: Qty (230) 12" pepperoni pizzas, 525°F, 8 hrs
  - Results: 1.81 mg/m<sup>3</sup>
- Ventless Requirement: < 5.00 mg/m<sup>3</sup>
- Internal catalytic filtration to limit smoke, grease, and odor emissions

#### ASK ABOUT OUR ANTI-MICROBIAL POWDER COAT STANDARD FOR ALL AVAILABLE COLORS



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

## The Double MiLO® 2-16 Oven

### EXTERIOR CONSTRUCTION

- 430 Stainless Steel exterior
- Counter-mount or with 4-inch adjustable legs (included)
- Whisper quiet operation at 66dB
- Dual front-facing full-color 7-inch touchscreen display

### INTERIOR CONSTRUCTION

- Two fully-insulated, independent 304 stainless steel cook chambers
- Patented linear impingement heating technology with variable-speed recirculation system
- Patented independently controlled top and bottom infrared (IR) emitters
- Illuminated oven cavity during operation
- Easy to clean design with dishwasher safe trays and filters

### STANDARD FEATURES

- Integral recirculating catalytic converter for UL listed ventless operation
- Intuitive touch controls can store 1000+ recipes with dozens of standard icons and full color product images
- Industry leading online menu & recipe software allows for easy menu creation and management via USB drive
- FlexTemp dynamic temperature management allows  $\pm 25^{\circ}\text{F}$  between cook cycles
- Self-diagnostics for monitoring oven components and performance
- Smart Voltage Sensor Technology\* manages variances in 208 & 240V operations
- High visibility countdown timers
- 1/2 sheet pan or 16-inch pizza capacity per cavity
- External easy-access air filtration
- Programmable cavity venting for humidity management
- 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

- Stainless steel exterior standard - (11) alternate colors available
- Dozens of 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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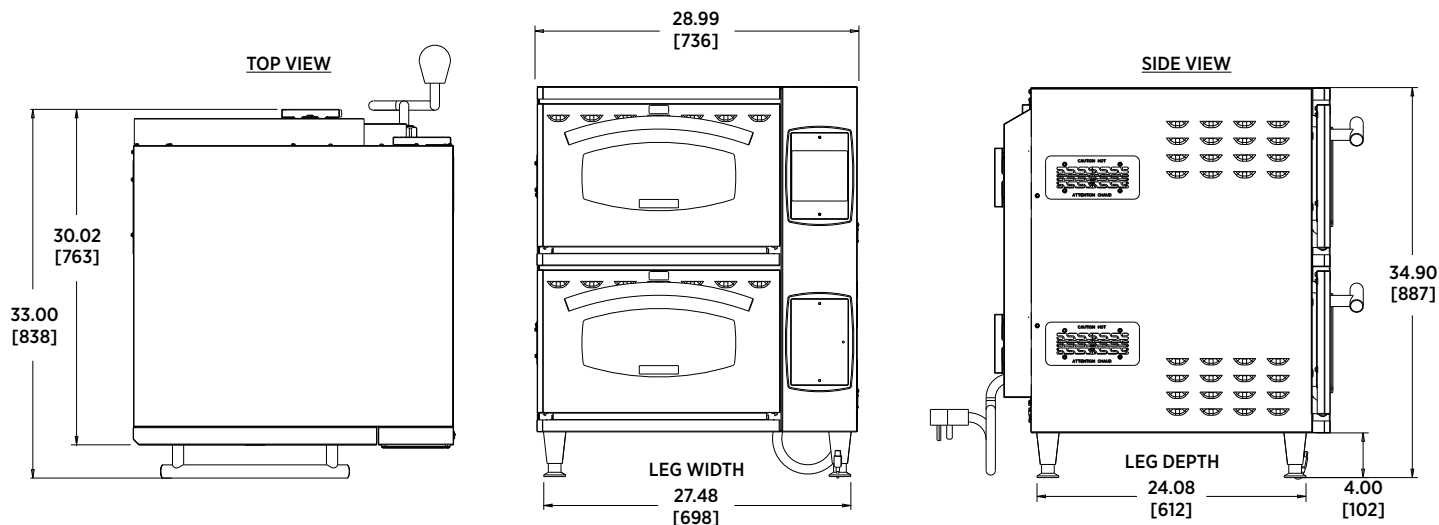


DOC# MiLO® 2-16 • Revision 1/2022

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



# The Double MiLO<sup>®</sup> 2-16 Oven



Measurement Units: Inches [Millimeters]

| DIMENSIONS                   |                       |                           |
|------------------------------|-----------------------|---------------------------|
| HEIGHT with optional 4" legs | 34.90"                | 887 mm                    |
| WIDTH                        | 28.99"                | 736 mm                    |
| DEPTH                        | 33.00"                | 838 mm                    |
| WEIGHT                       | 325 lb.               | 147 kg                    |
| CAVITY DIMENSIONS            |                       |                           |
| HEIGHT                       | 4"                    | 102 mm                    |
| WIDTH                        | 17.5"                 | 445 mm                    |
| DEPTH                        | 18.3"                 | 465 mm                    |
| MINIMUM CLEARANCE            |                       |                           |
| LEFT/RIGHT/BACK              | 2"/0"/1"              | 50/0/25 mm                |
| SHIPPING INFORMATION         |                       |                           |
| CUBE (LxWxH)                 | 38" x 34" x 46"       | 965 mm x 864 mm x 1168 mm |
| SHIPPING WT.                 | 363 lb.               | 161 kg                    |
| FREIGHT CLASS                | 77.5                  |                           |
| POINT OF ORIGIN              | Sturgeon Bay, WI, USA |                           |

| ELECTRICAL SPECIFICATIONS |  |   |                |
|---------------------------|--|---|----------------|
| US<br>1-ph                | 208-240 VAC, 60 Hz,<br>1-ph, 44/49 Amps, UL,<br>NEMA 6-50, 6 ft cord<br>nominal - standard | Max Input:<br>12.3kW<br>Heater Input:<br>11.7kW | <br>NEMA 6-50  |
|                           |  |   |                |
| US/CANADA<br>3-ph         | 208-240 VAC, 60 Hz,<br>3-ph, 38/40 Amps,<br>cULus, NEMA 15-50,<br>6ft cord, nominal        |   | <br>NEMA 15-50 |

## SHORT FORM SPECIFICATIONS

Provide Ovention<sup>®</sup> MiLO2-16 Oven, electric, ventless, countertop, ventless, (2) decks, variable linear impingement airflow with independently controlled top and bottom infrared emitters, store over 1000 recipes, internal catalytic converter, programmable vent for humidity control, ½ sheet pan or 16" pizza capacity per deck, dual touch screen displays, built-in self-diagnostics, USB menu upload, 430 ss exterior, 304 ss interior, 4" adjustable legs, Made in USA, UL, UL EPH Classified, ANSI/NSF 4.

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<sup>®</sup> 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.



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