



Project \_\_\_\_\_

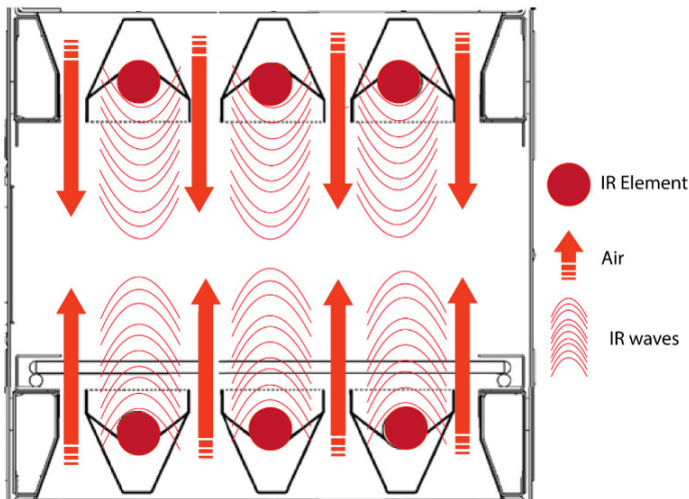
Item No. \_\_\_\_\_

Quantity \_\_\_\_\_



Double MiLO® 2-16 Oven

**Air + IR = Superior quality food products with one-of-a-kind artisan finish.**



## 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 displays

### 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

- Integrated 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 ±25°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
- ½ 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.ventionovens.com/pizza-calculator-yield-per-hour](http://www.ventionovens.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.

† 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@ventionovens.com](mailto:connect@ventionovens.com).

#### VENTLESS OPERATION DETAILS†

- 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

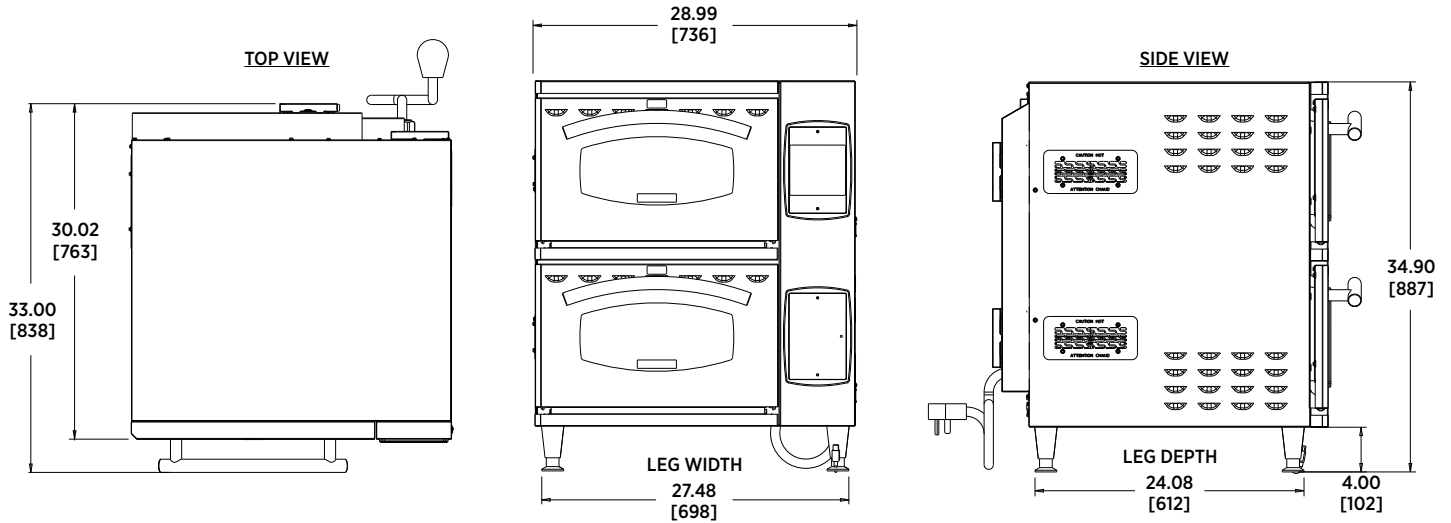


See [ventionovens.com/patents](http://ventionovens.com/patents) for a complete list of applicable U.S. and international patents





# 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"/1"/1"	50/25/25 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 1-ph	208-240 VAC, 60 Hz, 1-ph, 44/49 Amps, UL, NEMA 6-50, 6 ft cord nominal - standard	Max Input: 12.3kW Heater Input: 11.7kW	
			NEMA 6-50
US/CANADA 3-ph	208-240 VAC, 60 Hz, 3-ph, 38/40 Amps, cULus, NEMA 15-50, 6ft cord, nominal		
			NEMA 15-50

### SHORT FORM SPECIFICATIONS

Provide Ovention<sup>®</sup> MiLO2-16 Oven, electric, ventless, countertop, (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 touchscreen 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.



**Maximize your throughput with our triple-stack cart. And it's an approved ventless installation.**

Item #OVNTN-STK-15  
Contact us for details.



\*Left side (non-control side) = 7" minimum spacing from combustible surfaces

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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.

