



Project _____

Item No. _____

Quantity _____

Single MiLO®-16 Oven



Single MiLO®-16 Oven

EXTERIOR CONSTRUCTION

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

INTERIOR CONSTRUCTION

- Fully-insulated 304 stainless steel cook chamber
- 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
- Stackable up to 3 cavities high with MiLO2-16 or other MiLO-16 units
- Productivity: 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

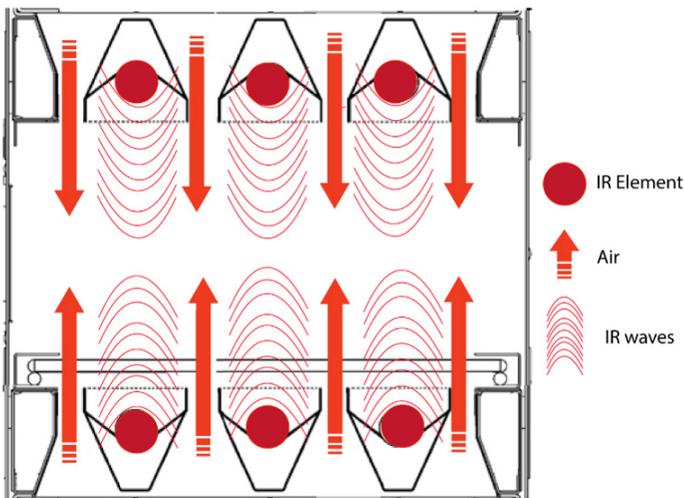


This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

* 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.

¹ 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.

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



VENTLESS OPERATION DETAILS¹

- UL (KNLZ) listed for ventless operation
- EPA 202 test¹: Qty (115) 12" pepperoni pizzas, 8 hrs
 - Results: 0.91 mg/m³
 - Ventless Requirement: < 5.00 mg/m³
- Internal catalytic filtration to limit smoke, grease, and odor emissions
- ¹ – Based on ½ of MiLO2-16 EPA test

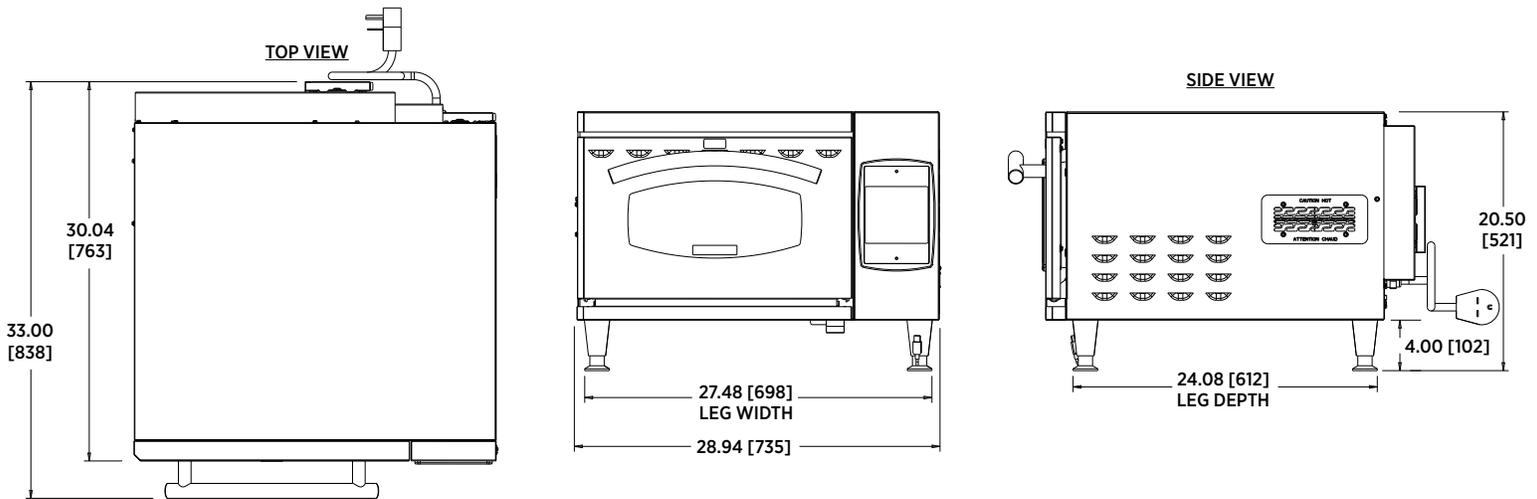
ASK ABOUT OUR ANTI-MICROBIAL POWDER COAT STANDARD FOR ALL AVAILABLE COLORS



See oventionovens.com/patents for a complete list of applicable U.S. and international patents



Single MiLO[®]-16 Oven



Measurement Units: Inches [Millimeters]

DIMENSIONS		
HEIGHT	20.50"	521 mm
WIDTH	28.94"	735 mm
DEPTH	33.00"	838 mm
WEIGHT	169 lb.	77 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)	39" x 34" x 43"	965 mm x 864 mm x 1092 mm
SHIPPING WT.	207 lb.	94 kg
FREIGHT CLASS	175	
POINT OF ORIGIN	Sturgeon Bay, WI, USA	

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

ELECTRICAL SPECIFICATIONS			
US 1-ph	208-240 VAC, 60 Hz, 22-25 Amps, UL, NEMA 6-30, 6 ft cord nominal - standard	Max Input: 6.2kW Heater Input: 5.9kW	 NEMA 6-30
			 NEMA 15-50
US/CANADA 3-ph	208-240 VAC, 60 Hz, 22-25 Amps, cULus, NEMA 15-50, 6 ft cord, nominal		

SHORT FORM SPECIFICATIONS

Provide Ovention[®] MiLO-16 oven, electric, countertop, ventless, single deck, variable linear impingement airflow with independently controlled top and bottom infrared emitters, store over 1000 recipes, internal catalytic converter, programmable vent for humidity control, 1/2 sheet pan or 16" pizza capacity per deck, touchscreen display, 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.



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.