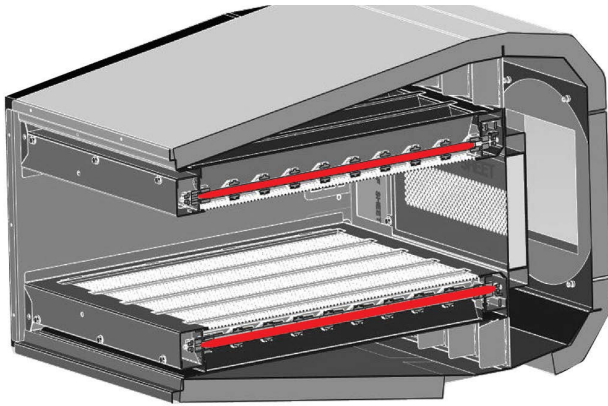




## The Double MiLO® 2-16



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



### STANDARD FEATURES

- Revolutionary infusion of decoupled air and infrared (IR) technologies
- Independently controlled top and bottom cavities, each with its own interior light and control panel
- Patented streamlined airflow design maximizes transfer of IR energy
- Touch screen display with security passcode and countdown timer
- Quiet operation at only 66 dB
- Cooking cavity illuminates while in operation for a theatrical experience
- Warranty - 1 year parts and labor
- Energy efficient
- Active venting to manage humidity in the cavity

### OPERATION

- USB port - upload and download recipes, view cook logs, diagnostic mode
- 1,000 recipes per cavity
- Independently controlled decoupled air and IR for each cook stage for optimal product finish
- Dual touch screen display with security passcode

### PERFORMANCE

- Capacity: optimally fits up to a 16" pizza or 1/2 size sheet pan in each cavity
- Grill, roast, bake, steam, broil, and air fry
- Use any oven-safe pans. Accessory pans available for scoring or cooking specialty menu items

### CONSTRUCTION

- 304 stainless interior, 430 stainless exterior
- Easy to clean design: Filters are dishwasher safe, crumb and grease trays are removable and jet plates tilt for easy cleaning

### VENTILATION

- No hood system required\*
- \*Type 2 hood necessary if HVAC cannot accommodate thermal load

**PROUDLY MADE IN THE USA**



**Short Form Specification** Provide Ovention Double MiLO 2-16 Convection/ Infrared Oven, Electric, certified ventless, (2) 17.5"x18.3" fully independent cavities with interior lights, independent controls, capacitive touch screen display with security passcode and countdown timer, USB menu load capability, 24V brushless DC variable-speed motor in each cavity, internal catalytic filtration, removable filters, crumb and grease trays, stainless steel doors with windows, 304 Stainless steel interior, 430 stainless steel top, sides & back, 4" adjustable height legs, 12 individual 366W/104V Infrared open-coil heating elements directly above and below cook surface, 11.76 kW, 208-240v/60/1-ph, 44.0-49.0 amps, NEMA 6-50-P, UL Listed, UL EPH Classified, Made in USA.

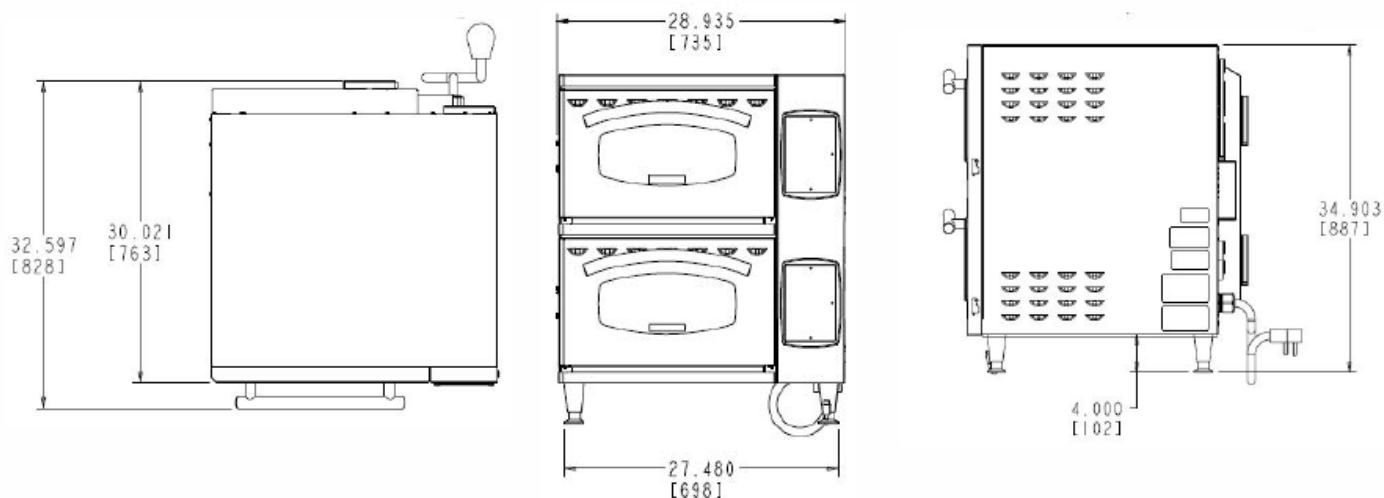


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# The Double MiLO® 2-16 Oven



Measurement Units: Inches (Millimeters)

## ELECTRICAL SPECIFICATIONS

Model Number	MILO2-16-G2		Model Number	MILO2-16-G2-3US MILO2-16-G2-3 (CA)	
Temperature	82-600 °F	28-316° C	Temperature	82-600 °F	28-316° C
Voltage	208-240 VAC	 NEMA 6-50	Voltage	208-240 VAC	 NEMA 15-50
Watts	11.76 kw		Watts	11.76 kw	
Amperage	44-49		Amperage	38-40	
Phase	1		Phase	3	
Frequency	60 Hz		Frequency	60 Hz	
Cord Length	72"	1829 mm	Cord Length	72"	1829 mm
DIMENSIONS			CAVITY DIMENSIONS		
Height	30.9"	785 mm	Height	4"	102 mm
With Legs	34.9"	887 mm	Width	17.5"	445 mm
Width	28.9"	735 mm	Depth	18.3"	465 mm
Depth	32.6"	828 mm	SHIPPING SIZE		
Weight	325 lbs.	147 kg	Cube (LxWxH)	38 x 34 x 46"	965 x864 xl68 mm
Minimum Clearance	2" Left	50 mm Left	Shipping Weight	335 lbs.	161 kg
	1" Back	25 mm Back	Freight Class	92.5	
	0" Right *	0 mm Back	Point of Origin	Sturgeon Bay, Wisconsin, USA	

\*Right Side= control side of the unit. Measurements above are for noncombustible surfaces. For combustible surface, left (non-control) side needs a minimum 7" [178 mm] clearance. \*\*Ovention, Inc. reserves the right to make technical improvements