OVENTION®

THE ESSENCE OF COOKING™

UL Guide for Double MiLO® 16

"The Ovention oven not only kept up but it also saved me $80,000 because I didn't need to invest in a hood system and other fire-suppression equipment."
- Happy Ovention Customer

For additional information, please visit OventionOvens.com

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Looking for something else? Let us know!

connect@oventionovens.com

OVENTION®
THE ESSENCE OF COOKING™

Project: _____

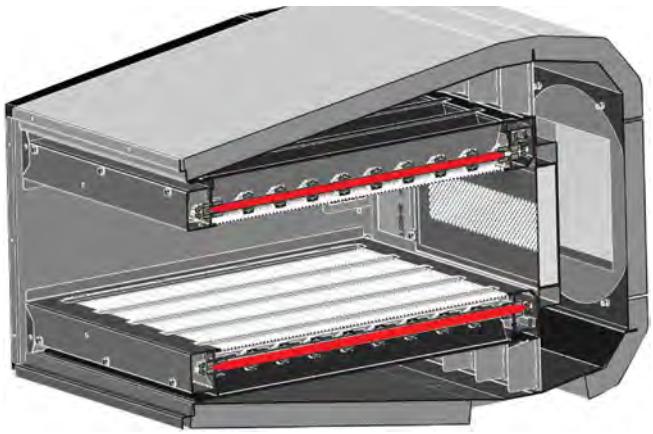
Item No: _____

Quantity: _____

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 products 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

UL LISTED ANSI/NSF #4 4VC3

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OventionOvens.com | 855.298.OVEN | connect@oventionovens.com

Search Ovention to download our new app. Available on the App Store | GET IT ON Google Play | Download for Android

635 South 28th Street | Milwaukee, WI 53215

OVENTION®
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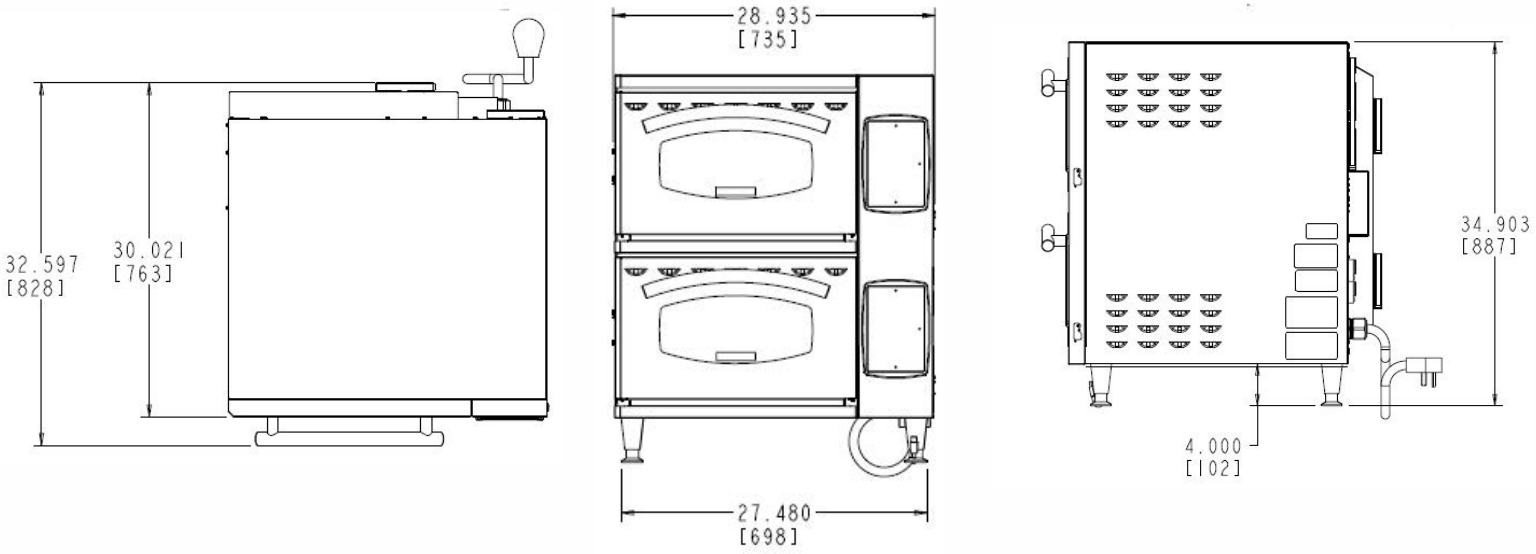
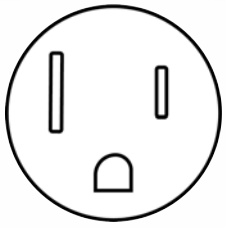
The Double MiLO®2-16 Oven



Measurement Units: Inches (Millimeters)

DIMENSIONS		
Height	30.9"	785 mm
With Legs	34.9"	887 mm
Width	28.9"	735 mm
Depth	32.6"	828 mm
Weight	325 lbs.	147 kg
Minimum Clearance	2" Left Side	50 mm Left Side
	1" Back	25 mm Back
	0" Right Side*	0 mm Right Side*

OVEN CAVITY DIMENSIONS		
Height	4"	102 mm
Width	17.5 "	445 mm
Depth	18.3"	465 mm

ELECTRICAL SPECIFICATIONS		
Temperature Range	82-600 °F	28-316 °C
Voltage	208-240 VAC	
Watts	11.76 kW	
Amperage	44/49 Amp	
Phase	1 ph	
Frequency	60 Hz	NEMA 6-50
Cord Length	72"	1829 mm

SHIPPING SIZE		
Cube (L x W x H)	38"x34"x46"	965mmx864mmx168mm
Shipping Weight	355 lbs.	161 kg
Freight Class	92.5	
FOB	Sturgeon Bay, Wisconsin, USA	

***Right Side= control side of the unit. Measurements above are for non-combustible surfaces. For combustible surface, left (non-control) side needs a minimum 7" [178 mm] clearance.**

****Ovention, Inc. reserves the right to make technical improvements**

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635 South 28th Street | Milwaukee, WI 53215

Owned and operated by Hatco Corporation

CERTIFICATE OF COMPLIANCE

Certificate Number	20190404-E351658
Report Reference	E351658-20170706
Issue Date	2019-APRIL-04
Issued to:	OVENTION INC SUITE 128, 10500 METRIC DR, DALLAS TX 75243
This certificate confirms that representative samples of	COMMERCIAL COOKING APPLIANCES WITH INTEGRAL SYSTEMS FOR LIMITING THE EMISSION OF GREASE-LADEN AIR SEE ADDENDUM PAGE FOR MODELS
	Have been investigated by UL in accordance with the component requirements in the Standard(s) indicated on this Certificate. UL Recognized components are incomplete in certain constructional features or restricted in performance capabilities and are intended for installation in complete equipment submitted for investigation to UL LLC.
Standard(s) for Safety:	UL 197- UL Standard for Commercial Electric Cooking Appliances CAN/CSA C22.2 No. 109-17- CSA Standard for Commercial Cooking Appliances
Additional Information:	See the UL Online Certifications Directory at https://iq.ulprospector.com for additional information.

This *Certificate of Compliance* does not provide authorization to apply the UL Recognized Component Mark. Only the UL Follow-Up Services Procedure provides authorization to apply the UL Mark.

Only those products bearing the UL Recognized Component Mark should be considered as being UL Certified and covered under UL's Follow-Up Services.

Look for the UL Recognized Component Mark on the product.

Bruce Mahrenholz, Director North American Certification Program

UL LLC

CERTIFICATE OF COMPLIANCE

Certificate Number	20190404-E351658
Report Reference	E351658-20170706
Issue Date	2019-APRIL-04

This is to certify that representative samples of the product as specified on this certificate were tested according to the current UL requirements.

MODELS

USL– Infra-Red/Convection Ovens with Integral Systems for Limiting the Emission of Grease-laden Air, Single phase cord connected units, Models MiLO-14, MiLO-16 and MiLO2-16; may be f/b "-", may be f/b up to ten alphanumeric suffixes

USL/CNL – Infra-Red/Convection Ovens with Integral Systems for Limiting the Emission of Grease-laden Air, Three phase cord connected units and conduit whip units, Models MiLO-14, MiLO-16 and MiLO2-16; may be f/b "-", may be f/b up to ten alphanumeric suffixes

Bruce Mahrenholz, Director North American Certification Program

UL LLC

UL Product iQ™

KNLZ.E351658 - COMMERCIAL COOKING APPLIANCES WITH INTEGRAL SYSTEMS FOR LIMITING THE EMISSION OF GREASE-LADEN AIR

Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air

See General Information for Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air

OVENTION INC E351658
635 S 28Th St
Milwaukee, WI 53215 USA

Convection Ovens with Integral Systems for Limiting the Emission of Grease-laden Air, Model(s) Elixir(a), M360-14, -14-3PH, -12, -12-3PH

Convection ovens, conveyor type, with integral system for limiting the emission of grease-laden air, Model(s) C1200*a, C12003PH*a, C1200CSA*a, C2000*a, C20003PH*a, C2000CSA*a, C2600*a

Convection ovens, matchbox type, with integral system for limiting the emission of grease-laden air, Model(s) M1313*a, M1313-3PH*a, M1313CSA*a, M1718*a, M1718-3PH*a, M1718CSA*a

Convection ovens, shuttle conveyor type, with integral system for limiting the emission of grease-laden air, Model(s) S1200*a, S12003PH*a, S1200CSA*a, S1600*a, S2000*a, S20003PH*a, S2000CSA*a

Infra-Red/Convection Ovens with Integral Systems for Limiting the Emission of Grease-laden Air, Model(s) MiLO-14(!), MiLO-16 (!), MiLO2-16(!)

(!) - may be f/b "-", may be f/b up to ten alphanumeric suffixes.

(a) - May be followed by prefixes or suffixes Oven with Integral Systems for Limiting the Emission of Grease-laden Air.

*a - May be stacked up to 2 high using stacking kit.

Last Updated on 2019-04-02

UL Product iQ™

KNLZ.GuideInfo - COMMERCIAL COOKING APPLIANCES WITH INTEGRAL SYSTEMS FOR LIMITING THE EMISSION OF GREASE-LADEN AIR

[Heaters and Heating Equipment] (Heaters, Cooking Appliances) Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air

See General Information for Heaters, Cooking Appliances

USE AND INSTALLATION

This category covers cooking equipment intended for commercial use, such as pressurized deep fat fryers and other appliances for use in commercial kitchens, restaurants or other business establishments where food is prepared. Each appliance covered under this category is manufactured with an integral system feature to limit the emission of grease-laden air from the cooking process to the room ambient.

These appliances have been investigated for the limit of 5 mg/m^3 for the emission of grease-laden air to the room ambient in accordance with the recommendations of ANSI/NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Operations," using the EPA-202 test method prescribed for cooking appliances provided with integral recirculating air systems.

These products are not intended for connection to a ducted exhaust system.

Appliances in this category are not provided with an integral fire extinguishing system. Authorities having jurisdiction should be consulted as to the requirements for this equipment with respect to fire extinguishing systems, such as the need for field installed systems in accordance with ANSI/NFPA 96.

In cases where the nature or construction of equipment is such that special precautions beyond the requirements of ANSI/NFPA 70, "National Electrical Code," must be observed in installations or use, suitable warning or special instructions are marked on the equipment.

Appliances covered under this category are suitable for wiring with either copper or aluminum power-supply conductors unless marked "Use Copper Wire Only For Power Supply Connections."

Commercial cooking appliances of certain types are designed for permanent connections to water supply and sewer lines at the point of installation. Authorities having jurisdiction should be consulted as to the requirements for this equipment with respect to sanitation and connection to water supply and waste disposal lines.

FACTORS NOT INVESTIGATED

Neither the toxicity of coatings nor the physiological effects on persons consuming food products prepared by use of these appliances has been investigated.

PRODUCT IDENTITY

One of the following product identities appears on the product:

Commercial Cooking Appliance with Integral System for Limiting the Emission of Grease-laden Air

Cooking Appliance with Integral System for Limiting the Emission of Grease-laden Air

Other product identities may be used as shown in the individual certifications, followed by the words "with Integral System for Limiting the Emission of Grease-laden Air."

RELATED PRODUCTS

For products with integral recirculating systems including fire extinguishing systems, see Commercial, with Integral Recirculating Systems (KNKG).

For cooking oil filters that are not an integral part of another appliance, see Commercial Filters for Cooking Oil (KNRF).

ADDITIONAL INFORMATION

For additional information, see Electrical Equipment for Use in Ordinary Locations (AALZ) and Heating, Cooling, Ventilating and Cooking Equipment (AAHC).

REQUIREMENTS

The basic standard used to investigate products in this category is ANSI/UL 197, "Commercial Electric Cooking Appliances."

Appliances covered under this category with an integral cooking oil filter have been additionally investigated to ANSI/UL 1889, "Commercial Filters for Cooking Oil."

UL MARK

The Certification Mark of UL on the product is the only method provided by UL to identify products manufactured under its Certification and Follow-Up Service. The Certification Mark for these products includes the UL symbol, the words "CERTIFIED" and "SAFETY," the geographic identifier(s), and a file number.

Alternate UL Mark

The Listing Mark of UL on the product is the only method provided by UL to identify products manufactured under its Listing and Follow-Up Service. The Listing Mark for these products includes the UL symbol (as illustrated in the Introduction of this Directory) together with the word "LISTED," a control number, and the product name "Commercial Cooking Appliance" or "Cooking Appliance," or other appropriate product name as shown in the individual Listings, together with the words "with integral system for limiting the emission of grease-laden air."

*** ***

Last Updated on 2013-05-16

2017-05-31

Mr. Scott Smith
Suite 128
10500 Metric Dr.
Dallas, TX, 75243

Reference: Project 4787942482

Product: EPA 202 TEST METHOD: USING COMMERCIAL COOKING APPLIANCE OVEN MILO 2

Dear Mr. Smith,

Per your request, project 4787942482 was opened for the evaluation of grease-laden vapors produced from cooking below listed produce using the commercial oven Model Milo 2 with power input as described in Appendix A.

The scope of this project was to determine the total grease emissions from cooking the specified food load as noted in Appendix A. Testing was conducted in accordance with EPA Method 202 test guidelines to determine ultimate results. Results are used to determine compliance with Section 59 of UL710B, the Standard for Recirculating Systems, formerly Section 14 of UL 197, Eighth Edition, Supplement SB, and paragraph 4.1.1.2 of NFPA96, the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations. The test was conducted at our facility in Northbrook, IL on May 24th, 2017. This letter will report the results of the EPA 202 Emission test.

The cook cycles and settings were as shown in Appendix A. The results are considered to comply with UL710B, Section 59, formerly Section 14 of UL 197, Eighth Edition, Supplement SB, and NFPA96, paragraph 4.1.1.2.

The total amount of grease-laden effluents collected was 1.81 mg/m^3, which is less than 5 mg/m^3 limit.

No evaluation was conducted in regards to fire protection. In addition, no evaluation of the cooking equipment itself was conducted.

The total test time for each test was eight hours. The unit was energized as shown in Appendix A.

UL LLC did not select the samples, determine whether the samples were representative of production samples or witness the production of the test samples, nor were we provided with information relative to the formulation or identification of component materials used in the test samples. The test results apply only to the actual samples tested.

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This letter will serve to report that all tests on the subject product have been completed. All information generated will be retained for future use. This concludes all work associated with project 4787942482 and we are therefore closing this project. Our Accounting Department has been instructed to bill you for all charges incurred.

Thank you for the opportunity to provide your company with these services. Please do not hesitate to contact us if you should have any questions or comments.

Very truly yours,

Sean Drobinski

Sean P. Drobinski
Sr. Project Engineer

Tel: 847-664-1926
E-mail: Sean.Drobinski@ul.com

Reviewed by:

Bill Morler
Engineering Leader

11/14/2017

Mr. Scott Smith
Appliance Innovation Inc.
10500 Metric Dr, Suite 128
Dallas, TX 75243

Subject: Questions Concerning EPA202 Testing

Dear Scott,

This will follow up on conversation about the EPA202 Testing and applicable cooking procedures.

Clause 59.1.4 of UL710B states that the grease laden effluent at the exhaust outlet of the system shall not exceed an average of 5.0mg/m3 of exhausted air sampled at a maximum product capacity over a continuous 8 hour test cooking period.

The EPA202 Test was conducted on representative samples of your ovens. During this 8 hour test, the stack sampling nozzle was moved within the duct to obtain values over the face of the duct in 8 traverse points as dictated by clause 59.3.2. Each of these points was maintained for one hour during cooking.

Cooking for 8 hours at full oven capacity (as fast as possible) is done to represent and determine what the ovens grease production average output would be. Eight hours was done with each nozzle location representing one full hour to provide the best overall average per hour of effluent. It is not meant to indicate that the oven can only be used to cook for 8 hours in a commercial kitchen.

Should you have any questions or comments concerning the above, please feel free to contact the undersigned.

Sincerely,

Fred Zaplatosch

Fred Zaplatosch
Sr. Staff Engineer
Department: 3015GNBK
Tel: 847-664-2853
E-mail: fred.zaplatosch@ul.com

CERTIFICATE OF COMPLIANCE

Certificate Number	20180301-E352231
Report Reference	E352231-20170623
Issue Date	2018-MARCH-01

Issued to: OVENTION INC
SUITE 128
10500 METRIC DR
DALLAS TX 75243

This is to certify that representative samples of COMMERCIAL COOKING, RETHERMALIZATION AND POWERED HOT-FOOD-HOLDING AND TRANSPORT EQUIPMENT
REFER TO ADDENDUM PAGE FOR MODELS

Have been investigated by UL in accordance with the Standard(s) indicated on this Certificate.

Standard(s) for Safety: NSF 4 - COMMERCIAL COOKING, RETHERMALIZATION, AND POWERED HOT FOOD HOLDING AND TRANSPORTATION EQUIPMENT

Additional Information: See the UL Online Certifications Directory at www.ul.com/database for additional information

Only those products bearing the UL Certification Mark should be considered as being covered by UL's Certification and Follow-Up Service.

Look for the UL Certification Mark on the product.

Bruce Mahrenholz, Director North American Certification Program

UL LLC

CERTIFICATE OF COMPLIANCE

Certificate Number	20180301-E352231
Report Reference	E352231-20170623
Issue Date	2018-MARCH-01

This is to certify that representative samples of the product as specified on this certificate were tested according to the current UL requirements.

Commercial Cooking, Rethermalization, and Hot Food Holding and Transport Equipment

SPECIFIC PRODUCT DESCRIPTION (Type and Model): Infra-Red/Convection Ovens, with Integral System for Limiting the Emission of Grease-Laden Air, Models MiLO-14, MiLO-16, MiLO2-16.

Bruce Mahrenholz, Director North American Certification Program

UL LLC

Milo2-16 Ovention

Operating Time	12	Hours / day
Energy Cost	$0.11	per kWhr
% of Day Cooking	21%	Percent

Cooking is both cavities operating, 17% faster than TC

Mode	Time (min)	Power (Watts	Cost/Day	
Warm up	27	6700	$	0.33
Cooking	144.375	6400	$	1.69
Idle	548.625	2800	$	2.82

Total/Day	$	4.84
Total/Month	$	145.26
Total/Year	$	1,743.09

Average Energy Cooking and Idle (J)	Warmup Energy (J)	Total Energy (J/Day)	Total average power (W)	Thermal load (kBTU/hr)	Average cooling requirement (ton of AC)
147,609,000	10,854,000	158,463,000	3,668	12.53	1.04