



UL Guide for Single MiLO® 14



*"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*

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Looking for something else? Let us know!

connect@oventionovens.com

Project: _____

Item No: _____

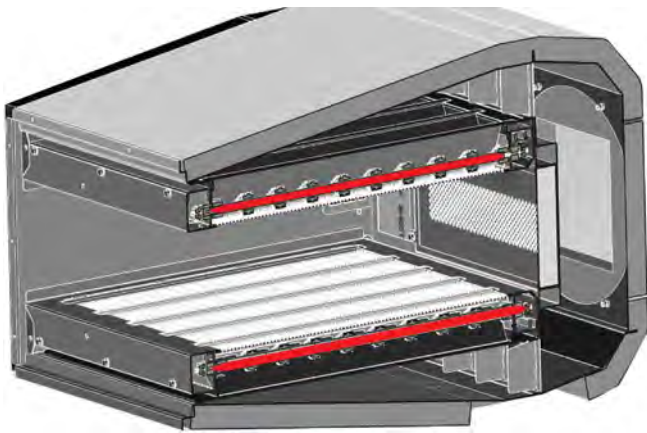
Quantity: _____

The Single MiLO®-14 Oven



AIR + IR = SUPERIOR PRODUCT

Quality food products.
One-of-a-kind artisan finish.



STANDARD FEATURES

- Revolutionary new technology of Decoupled Air & Infrared (IR)
- Patented streamlined airflow design maximizes transfer of IR energy
- Touch screen display with security passcode and countdown timer
- Cooking cavity illuminates while in operation for a theatrical experience
- Warranty - 1 year parts and labor
- Energy efficient
- Active venting feature allows for removal of humidity in cook cavity for crisper product
- Quiet operation at only 68 dB

OPERATION

- USB port - upload and download recipes, view cook logs, diagnostic mode
- 1,000+ recipes
- Independently controlled Decoupled Air and IR for each cook stage for optimal product finish
- Touch screen display with security passcode

PERFORMANCE

- Capacity: optimally fits up to a 14" pizza or 1/4 size sheet pan
- 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

VENTLESS

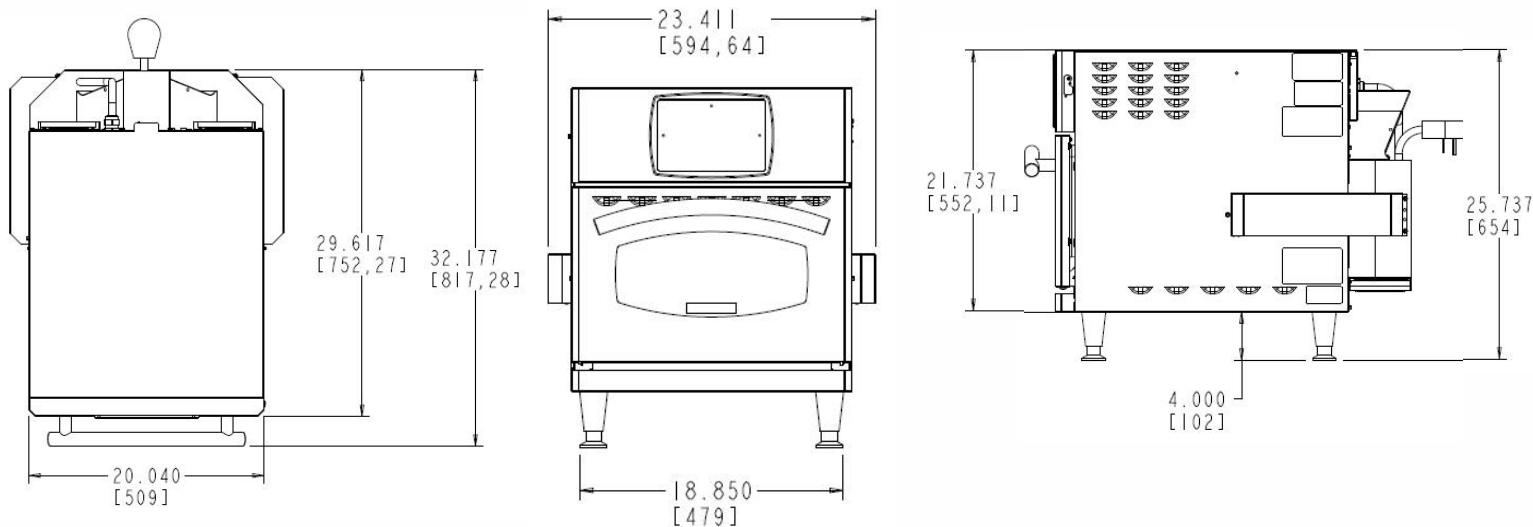
- No hood system required*

*Type 2 hood necessary if HVAC cannot accommodate thermal load


PROUDLY MADE IN THE USA



The Single MiLO®-14 Oven



Measurement Units: Inches (Millimeters)

DIMENSIONS			ELECTRICAL SPECIFICATIONS		
Height	21.7"	552 mm	Temperature Range	82-600 °F	28-316 °C
With Legs	25.7"	654 mm	Voltage	208-240 VAC	 NEMA 6-30
Width	23.4"	595 mm	Watts	7.2 kW	
Depth	32.2"	817 mm	Amperage	27.2-29.8 Amp	
Weight	163 lb	74 kg	Phase	1 ph	
Minimum Clearance	0" Top	0 mm	Frequency	60 Hz	
	0" Back	0 mm	Cord Length	72"	
	0" Sides	0 mm			
OVEN CAVITY DIMENSIONS			SHIPPING SIZE		
Height	4"	102 mm	Cube (L x W x H)	38"x34"x38"	965mmx864mmx965
Width	15.5 "	394 mm	Shipping Weight	205 lbs	93 kg
Depth	14.3"	363 mm	Freight Class	175	
			FOB	Sturgeon Bay, Wisconsin, USA	

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

PROUDLY MADE IN THE USA

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

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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

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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

The appearance of a company's name or product in this database does not in itself assure that products so identified have been manufactured under UL's Follow-Up Service. Only those products bearing the UL Mark should be considered to be Certified and covered under UL's Follow-Up Service. Always look for the Mark on the product.

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KNLZ.GuidelInfo - 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/m³ 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."

* * * * *

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Last Updated on 2013-05-16

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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,

A handwritten signature in cursive script that reads "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

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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

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Milo-14

Ovention

Operating Time	12 Hours / day
Energy Cost	\$0.11 per kWhr
% of Day Cooking	25% Percent

Mode	Time (min)	Power (Watts)	Cost/Day
Warm up	19	5500	\$ 0.19
Cooking	175.25	2560	\$ 0.82
Idle	525.75	1120	\$ 1.08

0.573237509

5503.080082

Total/Day	\$ 2.09
Total/Month	\$ 62.81
Total/Year	753.7068

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)
62,248,800	6,270,000	68,518,800	1,586	5.42	0.45