

# Should I Buy an Electric or Wood-Burning Pizza Oven?

Both electric and wood-burning pizza ovens can make fantastic tasting pizza. There's no ifs-ands-or-buts about that. And while there a lot of features and capabilities that set them apart, the question of price is always an important factor for buyers. **Just ask our friend Frankie** — it's the first thing he always asks about!



*What's this gonna cost me?*  
-Frankie

## Pizza Oven Cost Comparison

	Electric Oven	Wood-Burning Oven
Oven type	Ovention Double MiLO®	Open-flame unit
Oven cost	\$12,996	\$18,000
Ventilation	\$0	\$18,000*
Artisan pizza makers	\$0	\$80,000**
Freight***	\$355	\$780
<b>ESTIMATED TOTALS</b>	<b>\$13,351</b>	<b>\$116,780</b>

\* Calculated based on minimum hood size at \$3,000 per linear square foot  
\*\*Assuming two headcounts needed  
\*\*\*Based on current rate to San Francisco, CA

## Fah-get-about-it

Ovention Double MiLO® is better than all the rest.



### Location flexibility

Ventless, compact design for versatile installation (no exterior wall required!)



### Operator-free

USB loading for easy menu programming and automated cooking



### First-of-its-kind tech

Integration of hot air and infrared technologies for superior cooking and yield



### Active venting

On-demand humidity removal for speedy cooking of crisp, delicious pizza



### Two-for-one

Multi-cavity with independent temperature and menu controls



### Ambiance

Sleek, curved glass and lighted cavity adds theater to any dining experience



Ovention Double MiLO® (Model: MiLO2-16)  
Ask about our colored options