



DOUBLE- DOUBLE RACK OVEN



The 603 oven is engineered for optimal bottom heat to provide superior oven-jump and maximum lift. Featuring world renowned Revent baking technology systems:

Revent TCC (Total Convection Control) system:

Unique airflow design system allows horizontal and vertical air flow adjustment and air volume adjustment. The TCC system provides a high volume, low velocity airflow and bottom heat for even baking without dehydration.

Revent HVS (High Volume Steam) system:

Unique steam system offers greatest surface area for steam generation. High mass for maximum heat retention. Gelatinization optimized for crust formation.

Revent LID (Layered Insulation Design) system:

Overlapping layers of high density mineral wool insulation offer excellent insulation and stability

Heat exchanger features:

- Tubular array for optimal thermal efficiency.
- Side-mounted removable design provides easy access.
- 85% thermal efficiency (gas model).
- Materials matched to air temperature.

Other features include:

- Low ramp and platform height provide easy rack access and gentle handling of fragile products.
- Zero inch clearance back and sides.
- Oven light provides clear visibility of products.
- 603 is available gas, oil or electric heated.

Accepts up to 4 single racks (20" x 30" pans).

603U

Standard features

- ◆ Revent TCC system
- ◆ Revent HVS system
- ◆ Revent LID system
- ◆ Revent High Efficiency Heat Exchanger
- ◆ Zero inch back and side wall clearance
- ◆ Revent Wedge Installation system
- ◆ Stainless steel design
- ◆ Digital control panel
- ◆ Automatic steam control
- ◆ 8" Barometric damper, draft induction fan and air proving switch

Optionals

- ◆ Computer control stores 500 programs and controls heat, steam, fan, time and damper
- ◆ Automatic damper control
- ◆ Full enclosure oven hood for top of oven
- ◆ ROCAS: Revent Oven Controller and Analysis Software.

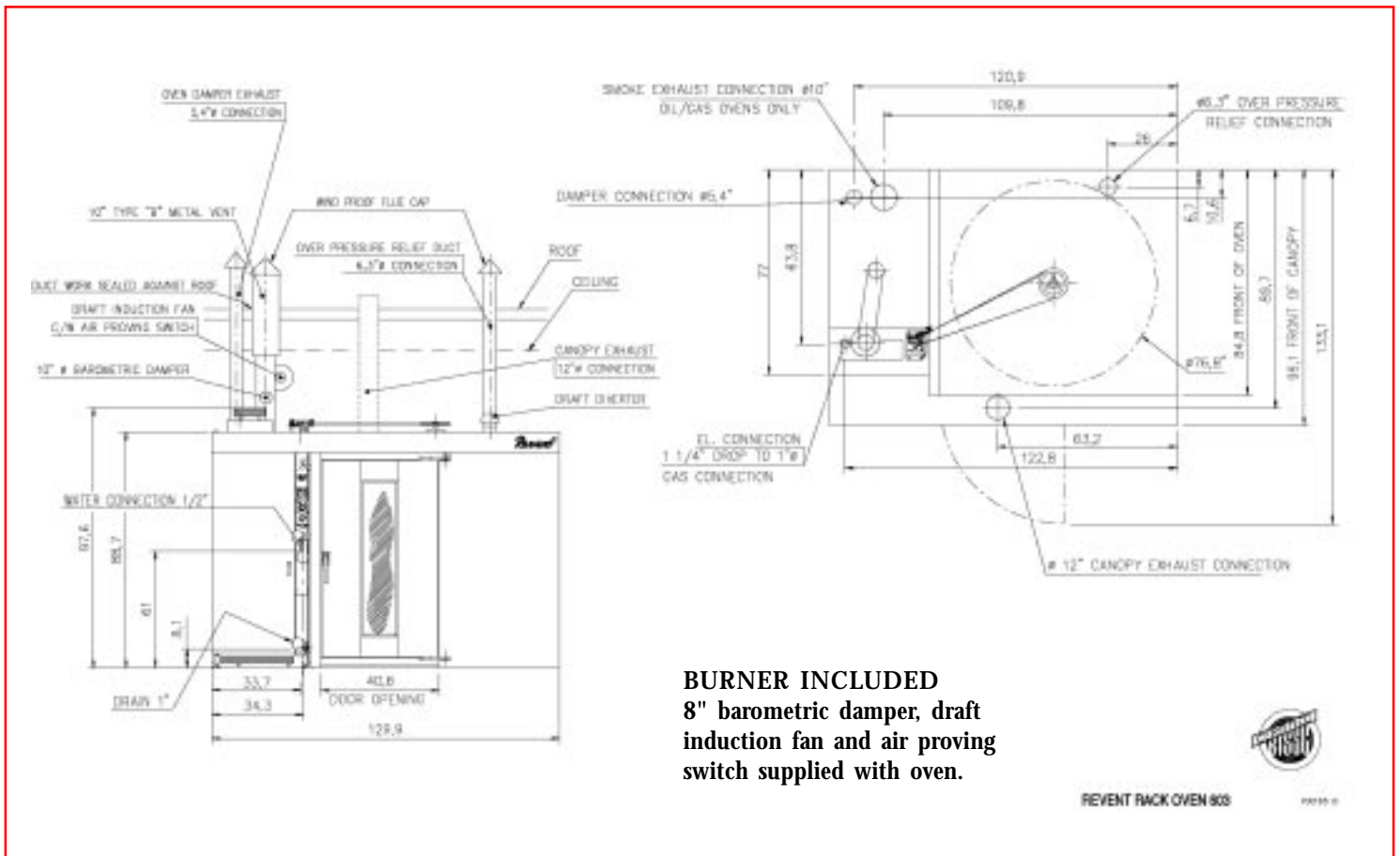
- ◆ Prison Package, Soft Start and Food Service Package, check with factory.

Utility Requirements

- ◆ Water Supply: ½" Ø O.D. 60-100 PSI hot.
- ◆ Smoke Exhaust: 10" Ø Type "B" beyond damper and draft induction fan.
- ◆ Over Pressure Duct: 6.3" Ø
- ◆ Oven Damper Exhaust: 5.4" Ø
- ◆ Canopy Port: 7¼" Ø
- ◆ Drain: 1" connection, optional connection to front or rear.
- ◆ Natural Gas: 1¼" drop to 1" NPT connection, indirect fired.
- ◆ Liquid Propane: 1" drop to 1" NPT connection, indirect fired.
- ◆ Electrical: Gas fired oven (standard voltage 208/220V/3Ø/60Hz@ 25 Amp. 5 wire neutral included.

Technical information

- ◆ Maximum Heat Capacity:
Natural Gas: 560,000 BTU/H
Liquid Propane: 560,000 BTU/H
- ◆ Total shipping weight: 6700 Lbs *
- ◆ Minimum intake opening:
49.2" x 93.7"
(standard - 3 section delivery)
- ◆ Minimum intake opening:
89" x 102.4"
(optional one-piece shipment)
- ◆ Minimum section tilt up height: 137.8"
- ◆ Swing diameter: 76.8"
- ◆ Installation requirements: The oven must be installed on level non combustible floor. The oven may be installed flush against a wall - only the front and top need to be left clear for access. The space on top of the oven must be well ventilated and the temperature may not exceed 120°F. This is to avoid damage to electric components.



* Final shipping weights will depend on the final order specifications. Continuous product development is a Revent policy. Therefore, we reserve the right to change specifications and/or design without prior notice.

WARRANTY, ONE YEAR PARTS+LABOR



REVENT INCORPORATED

100 Ethel Road West
Piscataway, New Jersey 08854
Tel (732) 777-9433 Fax (732) 777-1187 Toll Free: 800-822-9642
E-mail: info@revent.com www.revent.com

603usg010307