



# DOUBLE RACK OVEN



*The 624 oven is engineered for optimal bottom heat to provide superior oven-jump and maximum lift. Featuring Revent baking technology systems:*

**Revent TCC (Total Convection Control) System:**

Unique airflow system is factory adjusted for perfectly even heat transfer throughout the baking chamber. The TCC system provides a high volume, low velocity upward airflow for bottom heat and 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.

**Compact Cross-line Heat Exchanger:**

- Tubular array for optimal thermal efficiency.
- Increased thermal efficiency.
- 4 different steel materials corresponding to temperature values in the heat exchanger.

**Other features include:**

- Counterbalanced overhead rack lift device offers hygienic, flush floor.
- Unit is also maintenance free.
- Full length window with fluorescent light provides clear visibility.
- 624 is available gas, oil or electric heated models.

Accepts 2 single racks (18" x 26" pans) or  
1 double rack (18" x 26" or 20" x 30" pans).

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### Standard features

- ◆ Revent TCC system
- ◆ Revent HVS system
- ◆ Revent LID system
- ◆ Revent compact cross line heat exchanger
- ◆ Zero inch back and side wall clearance
- ◆ Revent Wedge Installation System
- ◆ Stainless steel design
- ◆ Digital control panel
- ◆ Automatic damper and steam control

### Optionals

- ◆ Glass back with fluorescent light
- ◆ Extractor ventilator: fan in canopy
- ◆ Pass through: additional door in the back
- ◆ Computer control stores 500 programs and controls heat, steam, fan, time and damper
- ◆ ROCAS: Revent Oven Controller and Analysis Software.
- ◆ Prison Package, Soft Start and Food Service Package, ask factory

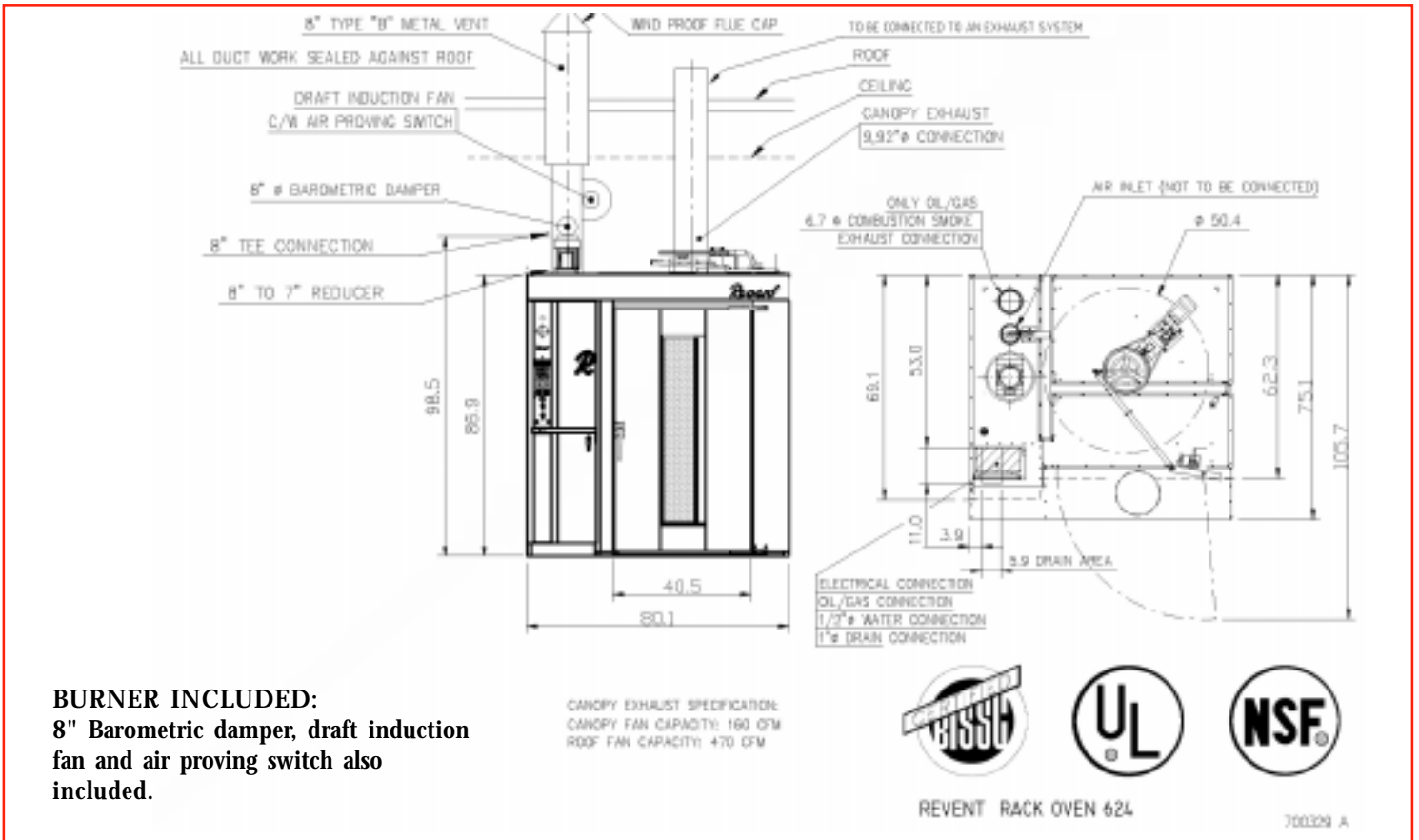
### Utility Requirements

- ◆ Water Supply : 1/2" NPT Ø 60-100 PSI hot.
- ◆ Over Pressure Duct: Through door to canopy
- ◆ Oven Damper Exhaust: Through door to canopy
- ◆ Canopy Port: 9.9" Ø
- ◆ Drain: 1" NPT connection, optional connection to front or rear
- ◆ Electrical: gas fired oven standard voltage: 208/220V/3Ø/60Hz 20 Amp. 5 wire including neutral
- ◆ Natural Gas: Indirect fired 1" drop to 3/4" NPT connection
- ◆ Liquid Propane: Indirect fired 3/4" drop to 3/4" NPT connection
- ◆ Smoke Exhaust : 6.7" Ø Gas and oil versions only

NOTE: Other voltages available, check with factory.

### Technical information

- ◆ Heat capacity (oil or gas):
  - Maximum: 343,000 BTU/H
  - Recommended: 309,000 BTU/H (electric heated): 208V = 60.3 kW 220V = 67.5 kW
- ◆ Total shipping weight:
  - oil or gas: 4200 lbs\*
  - electric: 4288 lbs\*
- ◆ Minimum intake opening: 34.5" x 69.3" (standard 3-section delivery)
- ◆ Minimum intake opening: 69.3" x 80.3" (optional one-piece shipment)
- ◆ Minimum section tilt up height: 112.2" (without motor)
- ◆ Swing Diameter: 50.39"
- ◆ Installation requirements: The oven must be installed on level noncombust-ible floor. The oven may be installed flush against a wall - only the front and top need to be left for access. The space on top of the oven must be well ventilated. The temperature may not exceed 120°F 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**

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