



Revent

double rack oven 624

The 624 oven is engineered for optimal bottom heat to provide superior oven-jump and maximum lift.

Featuring world renowned Revent baking technology systems:

Revent TCC 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 system:

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

Revent LID system:

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

Compact Cross Line heat exchanger features:

- Tubular array for optimal thermal efficiency.
- Side-mounted removable design provides easy access.
- Increased thermal efficiency.
- 3 different steel materials corresponding to air temperature values in the heat exchanger.

Counterbalanced overhead rack lifting device is maintenance-free and sanitation-free.

Flush floor offers smooth access for operator and fragile products.

Zero inch clearance (fire code rating) back and sides.

Fluorescent light provides clear visibility of products.

624 is available gas, oil or electric heated.



Accepts up to 2 single (18"x26")
or 1 double rack (18"x26" or
20"x30" 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
- Full size oven door window

Optionals

- Glass Back: window with fluorescent light
- Extractor ventilator: Automatic 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, check with factory.

Utility Requirements

- Water Supply : ½" ø O.D. 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" 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 ¾" NPT connection
- Liquid Propane: Indirect fired
¾" drop to ¾" NPT connection
- Smoke Exhaust : 6.7" ø.
Gas and oil versions only.

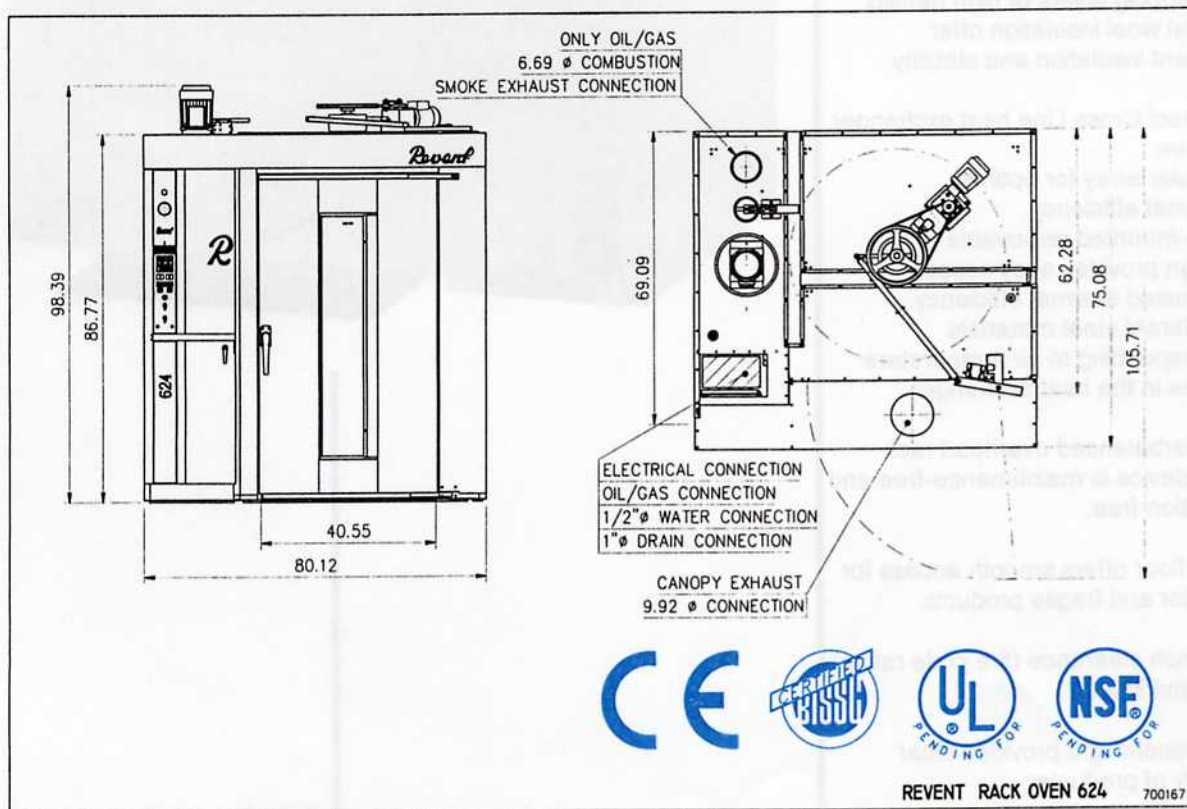
BURNER INCLUDED:

8" Barometric damper, draft induction fan and air proving switch also included.

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:
Standard 3-section delivery:
34.5" x 69.3"
- Minimum intake opening:
Optional one-piece shipment:
69.3" x 80.3"
- Minimum section tilt up height:
90.2" (without motor)
- 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 for access. The space on top of the oven must be well ventilated and the temperature may not exceed 120°F to avoid damage to electric components.



* Final shipping weights will depend on final order specifications.

* Continuous product development is a Revent International policy. Therefore, specifications and design are subject to change without notice.

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