

### Revent TCC 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 LID system:

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

### Revent HVS system:

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

### Other features include:

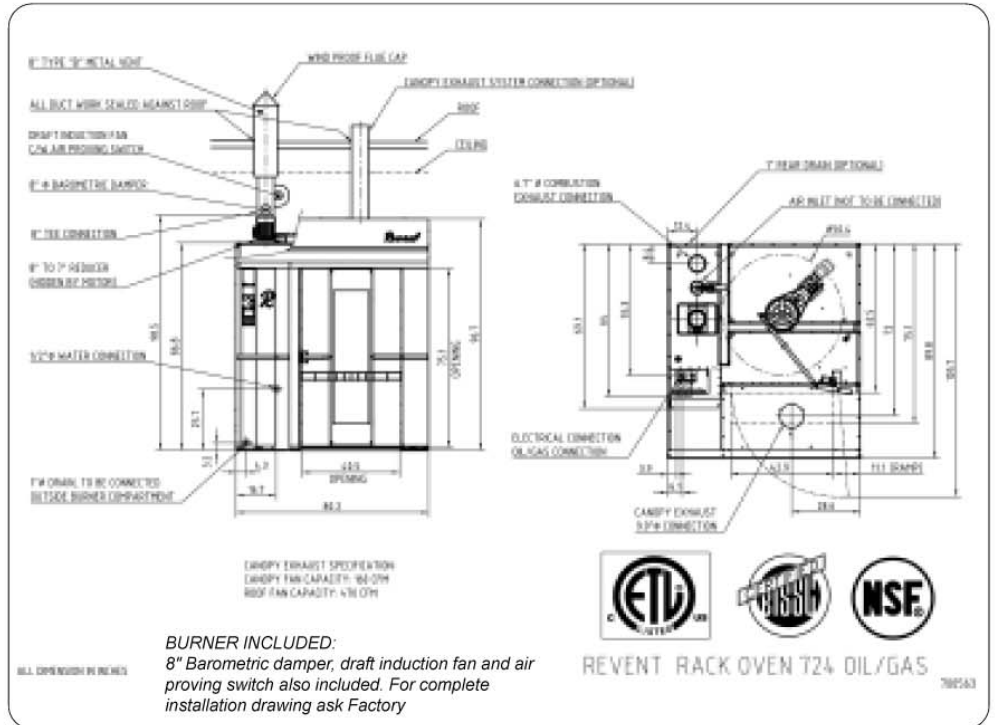
- Counterbalanced overhead rack lift device offers hygienic, flush floor. Unit is also maintenance free.
- Full length window with fluorescent light provides clear visibility.

### Compact Cross-line Heat Exchanger:

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

### Technical information

- Heat capacity (oil or gas):  
Max: 343,000 BTU/H, Rec: 309,000 BTU/H (el heated); 208V=60.3 kW, 220V=67.5 kW
- Temperature range: 95-572 °F
- 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 noncombustible 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.



### 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
- IAC (InterActive 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 with programmable temp, fan, baking time, steam and damper settings
- Prison Package, Soft Start and Food Service Package, ask factory

### Utility Requirements

- Water Supply : 1/2" NPT o 60-65 PSI cold
- Over Pressure Duct: through door to canopy
- Oven Damper Exhaust: through door to canopy
- Canopy Port: 9.9" o

- Drain: 1" NPT connection, optional connection to front or rear
- Electrical: gas fired oven standard voltage: 208/220V/3o/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
- Oven Stack Exhaust: 8" o, type "B" gas and oil versions only

**NOTE:** Other voltages available, check with factory.  
City of N. Y. MEA 145-03-E

\* 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.

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**WARRANTY, ONE YEAR PARTS+LABOR**

Revent sales representative

