

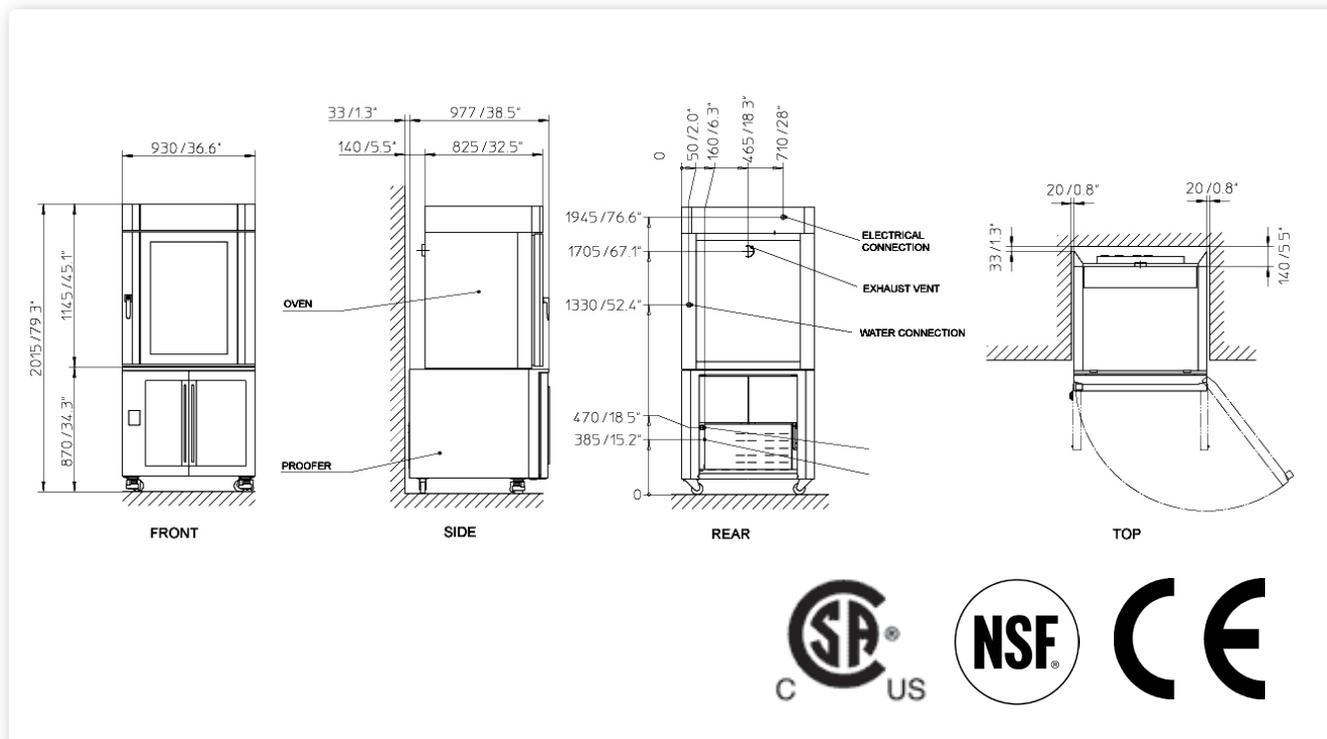
# 7803 Convection Oven



Accepts 8 pans 18" x 26"

The unique technology in a Do·Sys oven will take your baking quality to an even higher level.

**Revent**<sup>™</sup>  
More than Quality.



## Model 7803

The Do.Sys Model 7803 is a high performance oven with modular design. All components are stackable and can easily be arranged in the most optimum configuration.

The Model 7803 is engineered for high efficiency and designed to reach desired baking temperature quickly while using low power consumption. A two speed fan features high or low settings allowing flexibility to bake products ranging from bread to pastries.

Designed for display baking, the product can easily be viewed while creating an image of freshness resulting in greater impulse sales. With the baking technology of tomorrow and its unique design, the Do.Sys Model 7803 is the perfect solution for your baking needs.

## Accessories & Options

- > Stand – 10 shelf
- > Storage Compartment
- > Proofer – 10 shelf

Specifications	7803
Dimensions (W x H x D)	36.6"W x 32.5"D x 45.1"H
Weight	353 lbs.
Controls:	Manual with dials
Number of Shelves	8 @ 4" spacing
Tray Size	Full sheet, 18" x 26"
Power Supply	208 – 240V, three phase, 60 hz.
Circuit	50 amps
Normal Current	28.5 – 32.5 amps
Load	10.2 – 13.5 kw
Electrical Connection	Field wired by an electrician
Maximum Temperature	485 °F
Water Supply	¾" male fitting

**\*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. Pictures or drawings may include product options.

## Standard features

- > Self-reversing fan – automatically changes directions which assures an even bake.
- > Two-speed fan – high and low settings to accommodate a wide variety of products.
- > Modular flexibility – all components are stackable including an optional proof box or stand. Stand has shelves for storage and lockable wheels for easy transport.
- > Double glass door – heat reflective glass panels that open easily for cleaning.
- > Hygienic baking chamber – stainless steel construction, rounded corners with a removable interior (back wall, shelves and racks) allows for easy cleaning.
- > Halogen lighting - features high-intensity, indirect lighting located outside of the baking chamber to allow customers to view the baking product.
- > Optimum insulation - outside of oven is cool-to-the-touch while heat stays inside the baking chamber.
- > Safety door latch– features a two-stage door latch allowing steam to escape safely.

Revent sales representative:



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