

620U



Revent

double rack gas oven



The 620 oven is engineered for optimal bottom heat to provide superior oven-jump and maximum lift. Featuring Revent baking technology systems:

- *Revent TCC System (Total Convection Control)*
- *Revent HVS System (High Volume Steam)*
- *Revent LID System (Layered Insulation Design)*

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 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.

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:

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

620 is available gas, oil or electric heated. Accepts 2 single racks - 18" x 26" pans or 1 double rack 18" x 26" or 20" x 30" pans.

BURNER INCLUDED
8" barometric damper, draft induction fan and air proving switch supplied with oven.

For complete installation drawing ask Factory



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.

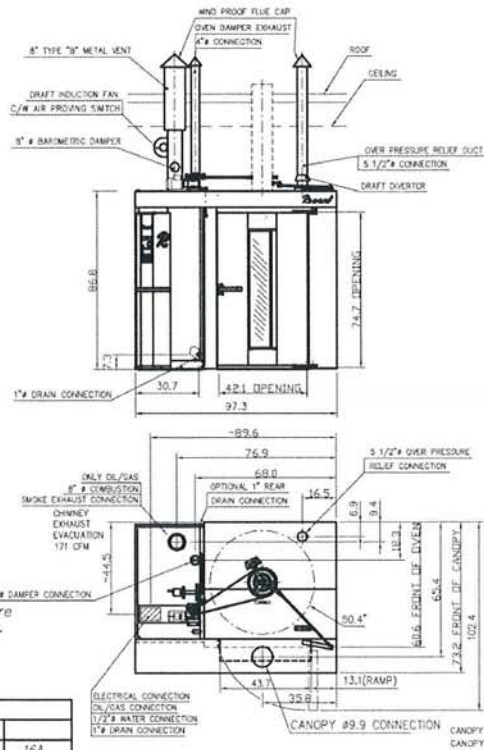
Total weight 4160 lbs (1650kg)

Intake opening
for oven in one section 63"x98.4" (1600x2500mm)
for oven in three sections 37.4"x65" (950x1650mm)
Minimum height for tilting up the largest section 100.4" (2500mm)

NOTE! The space on top of the oven must be well ventilated. Temperature may not exceed 122° F (50° C), to avoid damage to electric components.

When ordering —please state type, voltage and tray size
All dimensions are in inches

VOLTAGE	EL. HEATING			OIL/GAS HEATING		
	HEATING	TOTAL	REC. FUSE	HEATING	EL	
3PH220V	69kW	71.7kW 190A	200A	110kW(375430 btu/h)	3.1kW 14A	16A
3PH230V	76kW	78.5kW 205A	250A	110kW(375430 btu/h)	3.1kW 14A	16A
3PH380/220V	69kW	71.7kW 110A	125A	110kW(375430 btu/h)	3.1kW 10A	16A
3PH400/230V	77kW	79.6kW 120A	125A	110kW(375430 btu/h)	3.1kW 10A	16A
3PH415/240V	67kW	69.7kW 100A	125A	110kW(375430 btu/h)	3.1kW 10A	16A
3PH208-220V	34.5+34.5kW	71.1kW 91+100A	125A+125A	110kW(375430 btu/h)	3.1kW 16A	30A
3PH440-480V	68kW	71.1kW 93A		110kW(375430 btu/h)	3.1kW 8A	



NEEDED EVACUATION: 1472 CFM

AWA 060607 1:25
Revent INTERNATIONAL AB SWEDEN
620 O/G IAC US
INSTALLATION DRAWING 313086

Standard features

- Revent TCC system
- Revent HVS system
- Revent LID system
- Side mounted, Tubular Heat Exchanger
- Revent Wedge Installation system
- Stainless steel design
- Digital control panel
- Automatic steam control

Optionals

- Glass Back : 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
- Automatic damper
- Prison Package, Soft Start and Food Service Package see separate sheets

Utility Requirements

- Water Supply : ½" Ø O.D. 60-65 PSI cold
- Over Pressure Duct: 5½" Ø
- Oven Damper Exhaust: 4" Ø
- Canopy Port: 9.9" Ø
- Drain: 1" connection, optional connection to front or rear
- Smoke Exhaust: 8" Ø, Type "B" beyond damper and draft induction fan
- Electrical: Gas fired oven standard voltage: 208/220V/3Æ/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

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

Technical information

- Heat capacity (oil or gas): Max: 375,000 BTU/H, Rec: 338,000 BTU/H
- Temperature range: 95-572 °C
- Total shipping weight: 4200 LBS*
- Minimum intake opening: (standard - 3 section delivery) without skid: 33.5"x65" with skid: 37.5"x78"
- Minimum intake opening: (optional one-piece shipment) without skid: 63" x 98.4"
- Minimum section tilt up height and recommended service height: 98"
- Swing Diameter: 50.4"
- 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 of the oven 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. 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.
Pictures and drawings may include options.

620usg070305

LIMITED WARRANTY, ONE YEAR PARTS+LABOR

Revent sales repres



BAKERY & FOOD SERVICE EQUIPMENT
(562) 945-6506



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