

703 Multi Rack Gas Oven

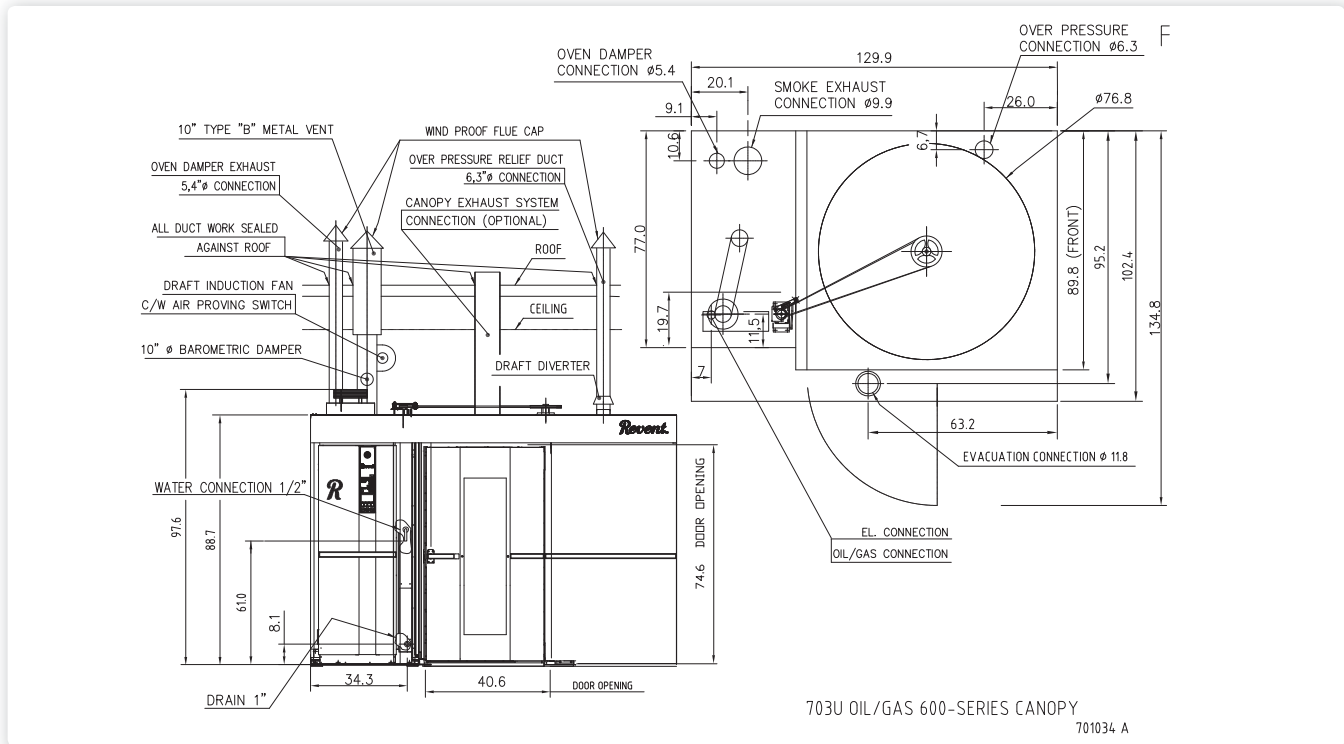


Available in gas, oil or electrically heated models.
Accepts up to 4 single racks (20" x 30" pans)

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

Revent TCC System (Total Convection Control)
Revent HVS System (High Volume Steam)

Revent[™]
More than Quality.



Standard features

- > Revent TCC System
- > Revent HVS System
- > Revent LID System
- > Revent High Efficiency Heat Exchanger
- > Revent Wedge Installation System
- > Stainless Steel Design
- > IAC (InterActive Control) Panel
- > Automatic Steam Control
- > 8" Barometric damper, draft induction fan and air proving switch

Utility Requirements

Gas

- > Natural Gas: 1¼" drop to 1" NPT connection, indirect fired
- > Liquid Propane: 1" drop to 1" NPT connection, indirect fired

Water and Drain

- > Water Supply: ½" Ø O.D. 60-65 PSI cold
- > Drain: 1", optional connection to front or rear

Ventilation

- > Smoke Exhaust: 10" Ø Type "B" beyond damper and draft induction fan
- > Over Pressure Duct: 6.3" Ø
- > Oven Damper Exhaust: 5.4" Ø
- > Canopy Port: 11.8" Ø

703 Oil/gas heated		
Voltage	Heating	Fuse
3PH 208-220V+ N	556319 btuh	45 A
3PH 440-480V + 1 PH 115V	556319 btuh	30 A

NOTE:
Other voltages available, check with factory.
Limited warranty, one year parts+labor

Technical information

- > Maximum Heat Capacity: see table below
- > Temperature range: 95-572°F
- > Total shipping weight: 6700 lbs*
- > Minimum intake opening: 49.2"x93.7" (standard 3-section delivery)
- > Minimum intake opening: 89"x102.4" (optional one-piece shipment)
- > Minimum section tilt up height: 137.8" (without motor)
- > Swing Diameter: 76.8"
- > Max load of racklift and platform 1764 lbs
- > Steam Generation 2.9gals/20sec at 482°F
- > 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.

*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.

Revent sales representative:

Allied
BAKERY & FOOD SERVICE EQUIPMENT
(562) 945-6506



Revent Incorporated

100 Ethel Road West, Piscataway, New Jersey 08854
Phone (732) 777-9433, Fax (732) 777-1187
Toll Free 800-822-9642
E-mail info@revent.com, www.revent.com