



# REVENT 620 / G /

## Double Rack Gas Oven

Max pan size:  
1 double rack (18"x26")  
Available in gas heated model.

### FEATURES

#### Baking quality

- Low velocity airflow with perforated panels. A baking profile that is perfect for delicate products.
- The TCC (Total Convection Control) system ensuring:
  - Even bake
  - Perfectly even colored products
  - Minimized weight loss
  - Maximized bread volume
- The HVS (High Volume Steam) system ensuring:
  - Excellent texture
  - Excellent crust

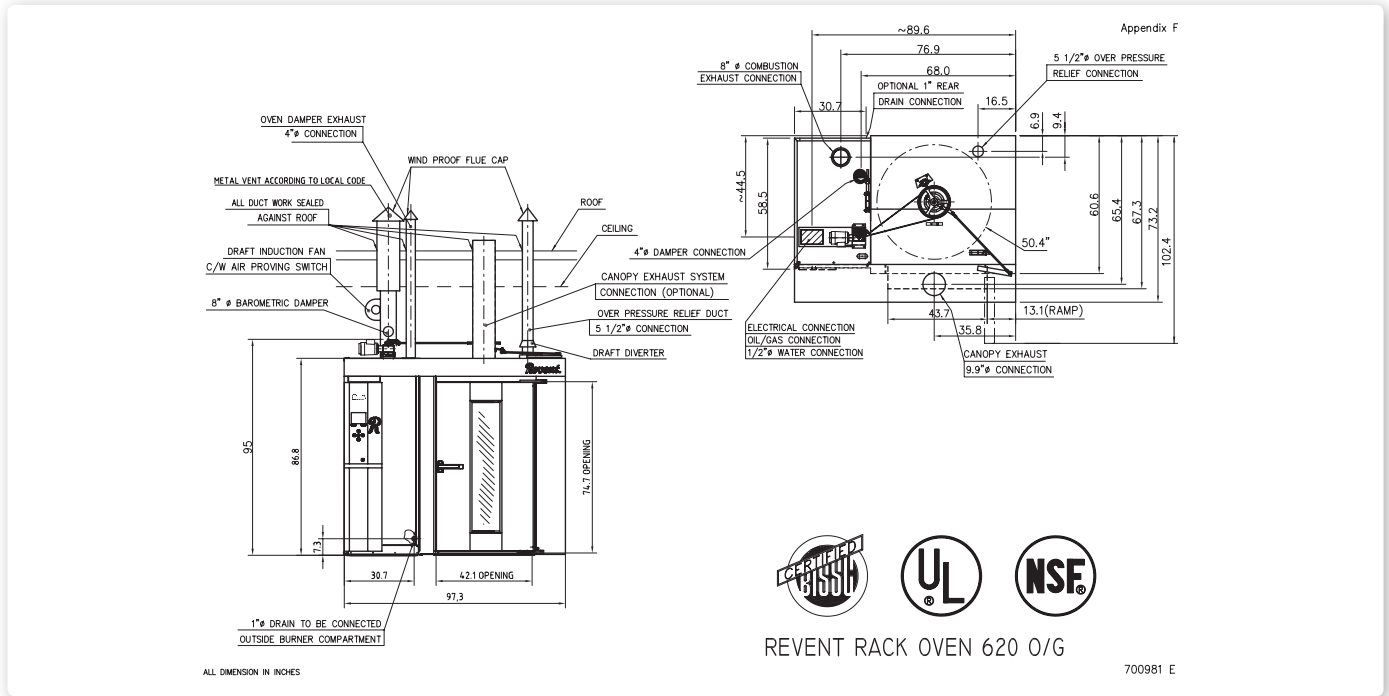
#### Total Cost of Ownership

- Perfect bake without rejects.
- Industry leading availability and output for 24/7 production.
- Most flexible choice for a diversified bakery assortment.
- Simple handling with self-instructive GIAC control panel.
- Bakes up to four different products at once with our multiple-alarm system.
- Renowned durability with the longest life expectancy on the market.

- World leading energy efficiency through
  - LID™ technology and minimized heat bridges.
  - Energy save mode.
- Minimized service cost.
- Fast assembly through Revent's unique wedge system.
- Quick and easy installation. Baking within one day.



In Bread We Trust



REVENT RACK OVEN 620 O/G

700981 E

**Specifications**

Maximum Heat Capacity	375,000 btuh.
Rec. Heat Capacity	338,000 btuh,
Temperature range	95-572°F
Total shipping weight	4200 lbs*
Minimum intake opening without skid	33.5"x65"
with skid	37.5"x78" (standard 3-section + steam box delivery)
Minimum intake opening without skid	63"x98.4" (optional one-piece shipment)
Minimum section tilt up height and rec. service height	98"
Swing Diameter	50.4"
Max load of racklift and platform	882 lbs
Steam Generation	1.85 gals/20 sec at 482°F

\*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.

**Utility requirements**

**Electrical**  
 Standard 3PH208-220V+N 30A  
 Optional 3PH440-480V 8A +1PH/120V/60 Hz 16A  
 «5 wire» 3PH power supplies required. The stated power consumption is FLA. Minimum fuse size is dictated by local code. Contact factory for other power options.

**Gas**  
 Natural Gas and Liquid propane 375.000 BTUH @ 7-12" WC

**Water and Drain**  
 Water Supply G 1/2"ø 63 psi, max 140°F  
 Drain G 1"ø, optional connection to front or rear  
 Water quality/  
 Chemical analysis *Revent Int. requirement*  
 Magnesium, Mg <30 mg/ml  
 Calcium, Ca 20 - 100 mg/l  
 Hardness 4,0 - 7,0 dH  
 pH at 20°C 7,5 - 8,5 pH  
 Alkalinity >60 m/l  
 Chlorides <10 mg/l  
 Conductivity, mS/m 200 - 800 mS/cm

**Ventilation**  
 Over Pressure Duct ø 6". Customer to provide duct per local code.  
 Oven Damper Exhaust ø 4". Customer to provide duct per local code.

Canopy Vent 10" connection.  
 Customer to provide duct and ventilator fan per local code.  
 Canopy Port 10"  
 Required Canopy Evacuation 986 cfm  
 Oven Stack Exhaust 8", draft (-0.12")-(-0.24") water pillar (oil and gas versions only)  
 Required Stack Evacuation 171 cfm  
 If chimney is not straight, please contact factory.

**Installation requirements**

The oven must be installed on a levelled non-combustible surface. The oven may be installed flush against a wall. Only the front and top need to be left open for access. The space on top of the oven must be well ventilated and the temperature must not exceed 120°F. This is to avoid damage to electric components.

**Options**

- Rack lifts for most types of racks including
- A-lift, B-lift, Baxter lift, C-lift, D-lift, Lucks lift
- Platform
- Heavy Duty Steam system
- GIAC extended PC software

Revent sales representative:



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