

603



multi rack oven



The 603 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)



*Available in gas, oil or electric heated models.
Max. tray size: up to 4 single racks 750 x 500 mm*

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 optimised for crust formation.

Revent LID System:

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

Heat Exchanger features:

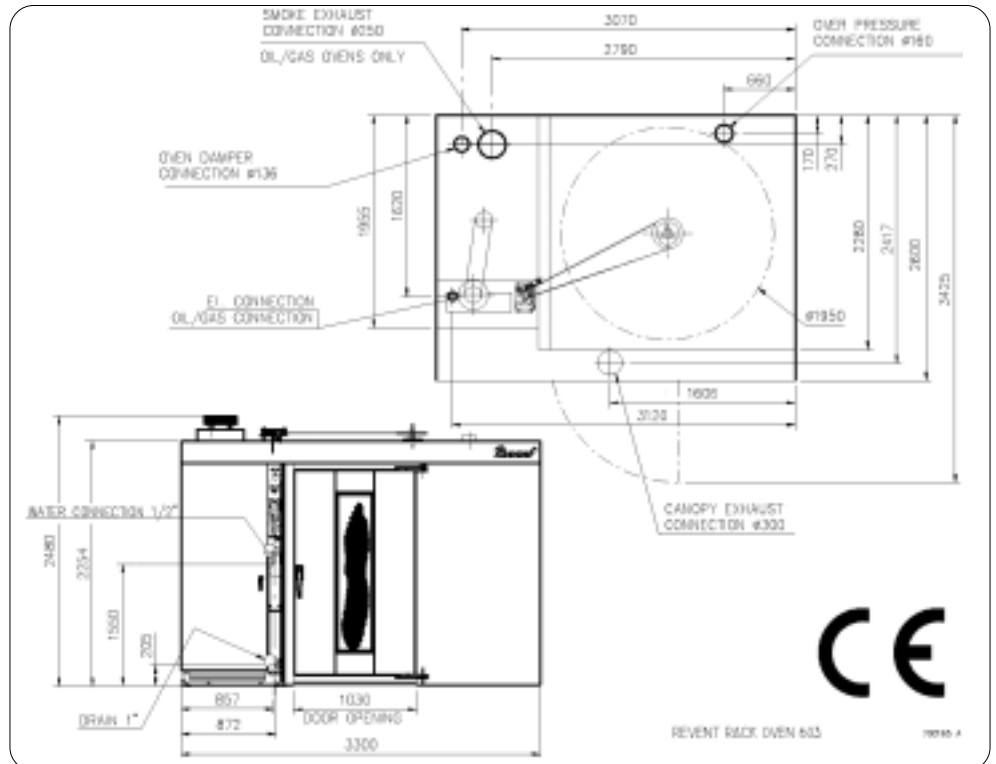
- Tubular array for optimal thermal efficiency.
- Front-mounted removable design provides easy access.
- High thermal efficiency.
- 4 different steel materials corresponding to temperature values in the heat exchanger.

Other features include:

- Zero inch clearance (fire code rating) back and side walls.
- Low ramp and platform height provides easy rack access and gentle handling of fragile products.
- Full length window with fluorescent light provides clear visibility.

Technical information

- Maximum Heat Capacity:
oil or gas: 163 kW, electric: 120 kW
- Temperature range: 50-300°C
- Total shipping weight: 3360 kgs*
- Minimum intake opening:
1220 x 2380 mm
(standard 3 section delivery)
- Minimum intake opening:
3320 x 2500mm
(optional - one piece shipment)
- Minimum section tilt up height:
3500 mm
- Swing diameter: 1950 mm
- Installation requirements: The oven must be installed on a level, non-combustible floor. The oven may be installed flush against any 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 50° C. This is to avoid damage to electrical components.



Standard features

- Revent TCC System
- Revent HVS System
- Revent LID System
- Revent High Efficiency Heat Exchanger
- Revent Wedge Installation System
- Stainless Steel Design
- Digital Control Panel
- Automatic Steam Control

Utility Requirements

- Water Supply: G 1/2" \varnothing 4,5 kg/cm² (450 kPa)
- Over Pressure Duct: \varnothing 160 mm (right rear corner of oven chamber)
- Oven Damper Exhaust: \varnothing 136 (right rear corner of oven chamber)
- Smoke Exhaust: \varnothing 250 mm (oil and gas versions only)
- Canopy Port: \varnothing 300 mm
- Drain: 1" connection (optional connection to front or rear)
- Electrical: available in most 3-phase voltages

Options

- Computer Control stores 500 programs with programmable temp, fan, baking time, steam and damper settings
- Automatic damper control
- Prison Package, Soft Start and Food Service Package, check with factory

* 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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