

# 620U



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)



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.

### 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.

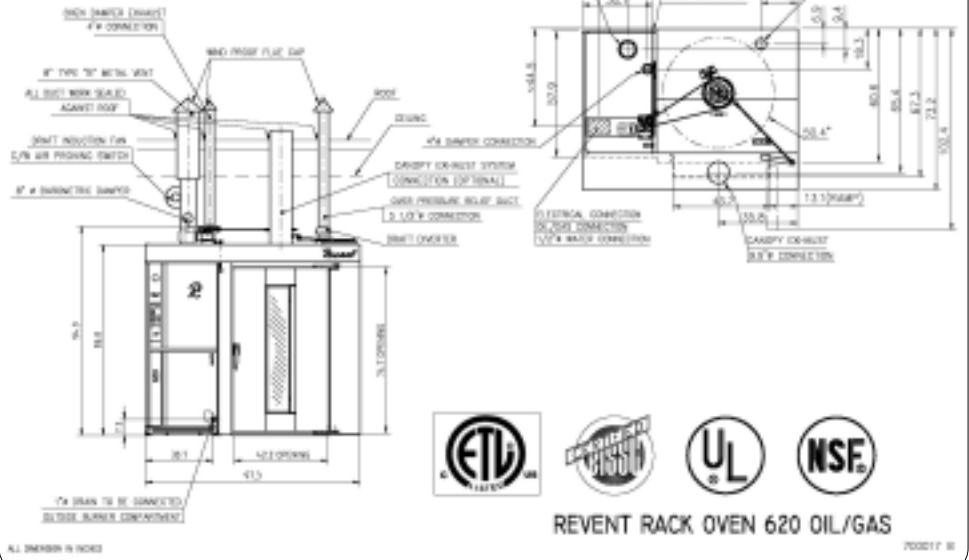
### Technical information

- > 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" x 65"  
with skid: 37.5" x 78"
- > 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.

### BURNER INCLUDED

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

For complete installation drawing ask Factory



### 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 : 1/2" Ø O.D. 60-65 PSI cold
- > Over Pressure Duct: 5 1/2" 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 3/4" NPT connection
- > Liquid Propane: Indirect fired 3/4" drop to 3/4" NPT connection

### NOTE:

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

\* 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.

### LIMITED WARRANTY, ONE YEAR PARTS+LABOR

### Revent sales representative



### 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