



# REVENT 703 / G /

## Multi Rack Gas Oven

Max pan size: Up to 4 single racks (18"x26"), 2 double racks (18"x26"), 3 single racks (23.6" x 31.5"). Available in gas/oil heated models.

### FEATURES

#### Baking quality

- Bakes everything without adjustments.
- The TCC (Total Convection Control) system ensuring:
  - Even bake
  - Perfectly even coloured 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.
- Renowned durability with the longest life expectancy on the market.

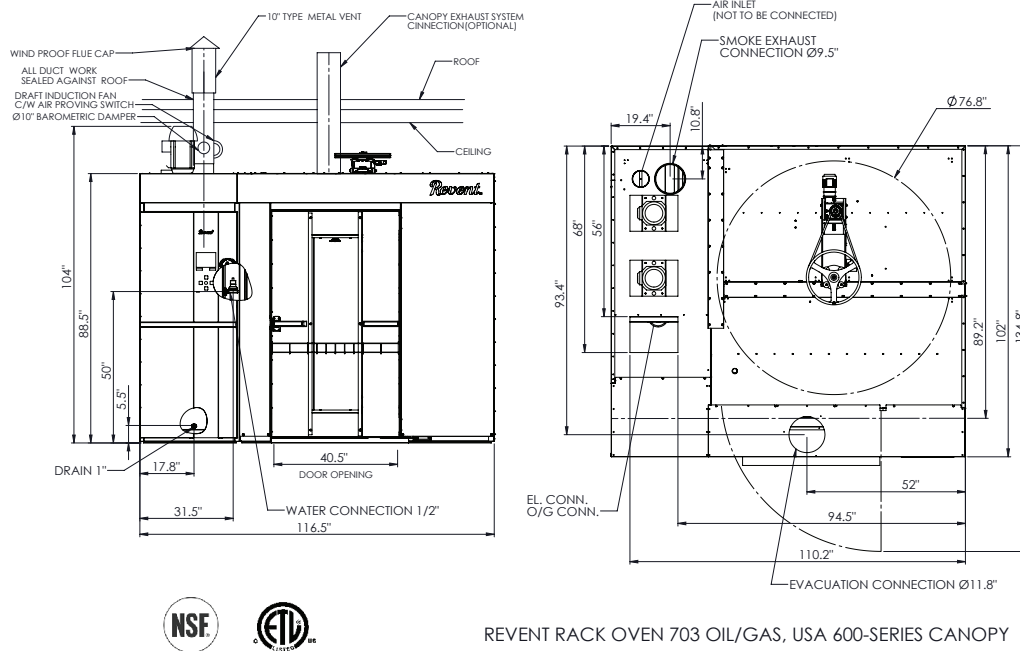
- World leading energy efficiency.
- Revent cross-line heat exchanger
- Energy save mode.
- Minimized service cost.
- Fast assembly through Revent's unique wedge system. Quick and easy installation.



In Bread We Trust

This is an example. For installation use the installation drawing and manual.

APPENDIX F



REVENT RACK OVEN 703 OIL/GAS, USA 600-SERIES CANOPY  
701280 B

**Specifications**

Maximum Heat Capacity	556,319 btuh
Temperature range	95-572°F
Total shipping weight	5950 lbs*
Minimum intake opening	49.2" x 85.5" (standard 3-section + steam box delivery)
Minimum intake opening	93"x102.4"(optional one-piece shipment)
Minimum section tilt up height:	137.8" (without motor)
Swing Diameter	76.8"
Max load of platform	1764 lbs
Steam Generation	2.9 gals/20 sec at 482°F

**Utility requirements**

<b>Electrical</b>	
Standard	3PH208-220V+N 23A
Optional	3PH440-480V 12A +1PH/120V/60 Hz 15A

«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.

\*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.

**Gas**

Natural Gas	556,319 btuh @ 7-14" w.c
and	1" drop to 1" NPT
Liquid propane	

**Water and Drain**

Water Supply	1/2" ø 65 PSI, cold
Drain	1" NPT
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	200 - 800 mS/cm

**Ventilation**

**Combustion flue** Directly from top of oven connect 10" tee and install barometric damper (included with oven). Above this damper install draft inducer (included with oven) into 10" single wall combustion exhaust pipe. Run 10" type "B" vent from top of draft inducer and continue on through the roof.

The draft inducing fan included with the oven is not designed for more than (2) 45 degree elbows. Draft should be -0.12 to -0.24" w.c. Contact factory for assistance if installation site does requires venting with additional bends or horizontal runs.

<i>Over Pressure Duct</i>	Through door to canopy
<i>Oven Damper Exhaust</i>	Through door to canopy
<i>Canopy vent</i>	12" connection. Min 2355 cfm required. Customer to provide duct and ventilator fan per local code.

**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**

- Platform for 3 single racks 23.6" x 31.5" (800x600 mm)
- GIAC extended PC software
- Pass-through version
- Core temp sensor kit.
- Prison package
- USDA package (Upgrade of steel to A304)

**Revent is ISO 9001 certified.**

Revent sales representative:



Revent Incorporated  
22 Roosevelt Avenue, Suite 2, Somerset, NJ 08873  
Phone (732) 777-9433, Fax (732) 777-1187  
Toll Free 800-822-9642  
E-mail info@revent.com, www.revent.com