



REMCO

Mechanicals / Utilities

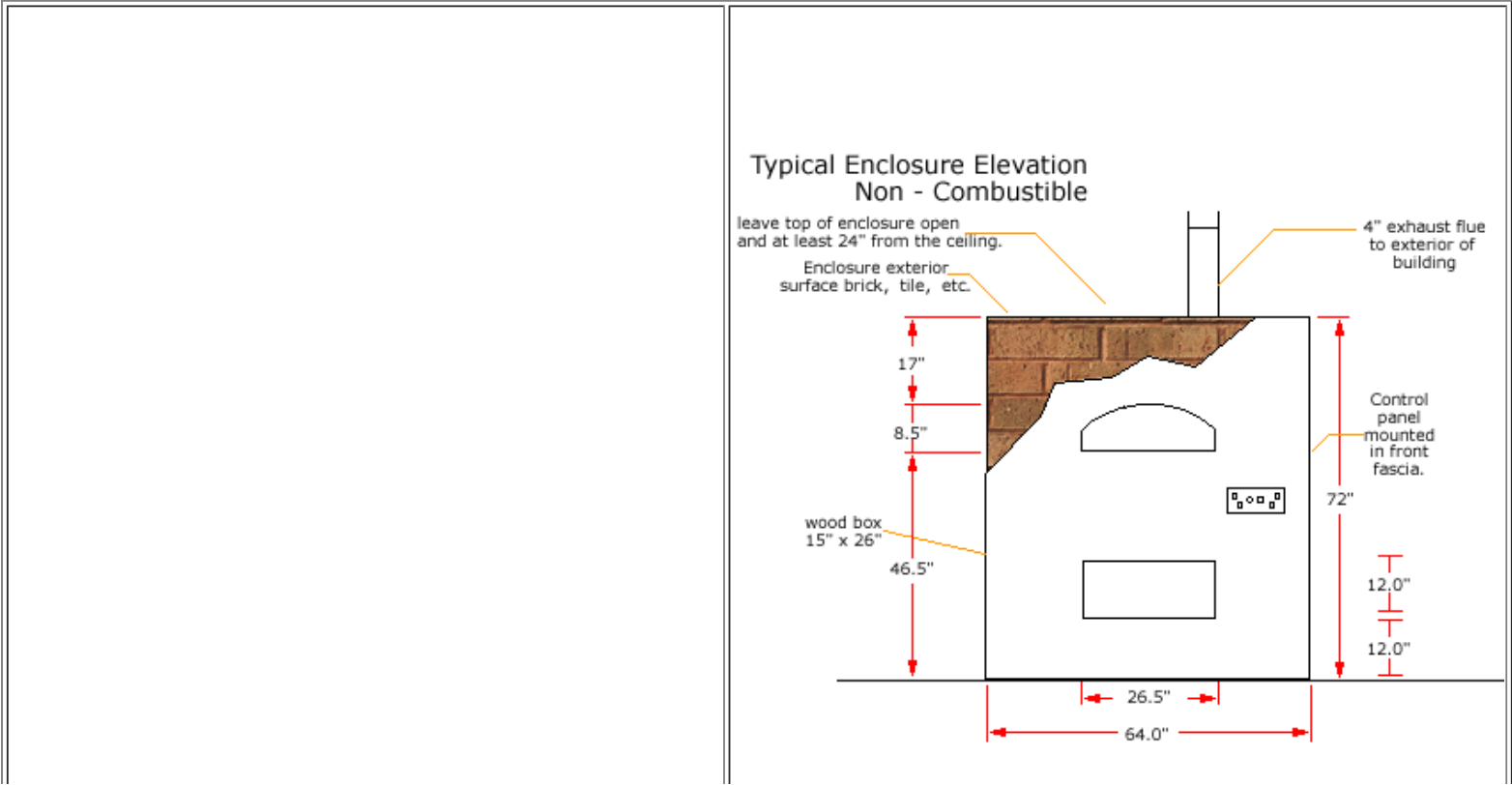
GAS SERVICE REQUIREMENTS: 60K BTU PER HOUR L.P. pipe size 3/4" at 11.0" W C ; NAT. pipe size 1 1/4" at 5" W C up to a 50' run. Use Flexible gas line & safety chain from line to oven.

ELECTRIC SERVICE REQUIREMENTS: 110v, 5 Amps, 60Hz, 1-Phase. 220v converter available. Use 20 amp dedicated outlet. **CLEARANCE FROM STRUCTURES:** 12" space from combustibles; 6" from semi-combustibles.

VENTILATION: Requires 6" double wall flue to outside or approved ventilation duct. Maximum horizontal run 20 feet. Longer run possible with an optional booster fan.

ENCLOSURE NOTES: Frame front with steel studs covered with 5/8" type "X" drywall or Dura-rock. Apply tile, brick, textured drywall compound, rock or other. Sides may be done similarly. Leave the rear open if possible for service & ventilation or allow for removal of oven using non-fixed panels or hinged door. Use vent grills at bottom and sides. The wood box in front may be used as access and ventilation if installed free of obstructions.

CONVENIENCE FEATURES: Deck rotation is adjustable from approx. 30 Sec. to 3 Min. per revolution to compensate for different foods and the operators convenience. Electronic temperature control regulates deck and baking chamber temperature. Pause pedal allows easy loading and unloading. Air curtain keeps you cool.



TOP VIEW

