

**Mechanicals / Utilities**

**GAS SERVICE REQUIREMENTS:**

80K BTU's available. 50K BTU's available on smaller model.  
 L.P. pipe size 1 1/4" at 11.0" W.C. - Natural pipe size  
 1 1/4" at 5" W.C. up to a 50' run. If over 50' must be engineered.  
 Use flexible gas line & safety chain from service to oven.

**ELECTRIC SERVICE REQUIREMENTS:**

110-115v, 7 amps, 60Hz, 1-Phase. Use 20 amp dedicated  
 circuit (220v converter available).

**CLEARANCE FROM STRUCTURES:**

6" space from semi-combustibles; 3" from non-combustibles.

**VENTILATION:**

No hood required, Vent with a 6" (4" on small model) double wall  
 flue to outside or approved ventilation duct. Maximum horizontal  
 run 10 feet without booster fan. No vent required for temporary  
 exhibition and demonstrations. Call factory for assistance with  
 designs to meet local codes.

**OPTIONAL ENCLOSURE NOTES:**

Frame front with steel studs covered with 5/8" Type-X drywall or  
 dura-rock outside only. Apply tile, brick, drywall compound, rock  
 or other. Sides may be done similar. Try to leave the rear open if  
 possible for service & ventilation or allow for removal of oven using  
 non-fixed panel or hinged door. Use vent grills at bottom and sides  
 (see drawings). The woodbox may be used as access and ventilation  
 if installed leaving back open. Forced air induction necessary for tight  
 enclosures.

**CONVENIENCE FEATURES:**

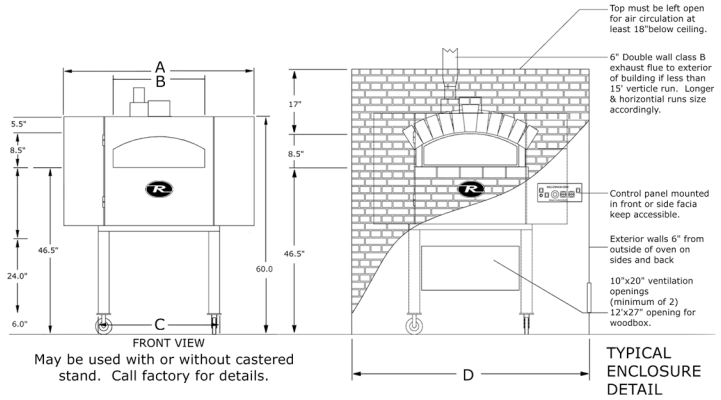
Deck rotation is adjustable from 30 seconds to 3 minutes per revolution  
 to compensate for different foods or the convenience of the operator.  
 Has separate electronic temperature controllers for baking chamber and  
 the deck. Pause pedal allows for easy loading and unloading.

**TECHNICAL SUPPORT:**

We have a test kitchen and can help train your key staff members in its  
 use and maintenance. Also, your staff can take the opportunity to flavor  
 profile your menu, develop new menu items under the supervision of our  
 food specialists. Our engineering personnel can interface your kitchen  
 design and layout of your Remco installation eliminating the hassles  
 typically associated with new equipment and relevant product approvals.

**LIMITED WARRANTY:**

5 years on uni-body construction; 1 year on components (See documents).



The Millennium 2000 Carousel Brick Oven  
 comes in a 35" Dia. and a 53" Dia.  
 Your sales representative will assist you  
 on which model best suites your needs.

	35 series	53 series
A	34.5"	53.5"
B	20.0"	25.25"
C	26.0"	36.0"
D	56.0"	64.0"

