

## Remco Millennium 2000 Vx5 Brick Oven

### GAS SERVICE REQUIREMENTS:

120K BTU service. 70K BTU's on 35" model.  
 LP pipe size 1" at 11.0" WC - Natural pipe  
 size 1 1/4" at 7" WC up to a 50' run. If over 50' please  
 consult Remco. Use 1 1/4" I.D. flexible gas hose &  
 safety chain from service to oven.

### ELECTRIC SERVICE REQUIREMENTS:

120 VAC, 7 amps, 60Hz, 1-Phase. Use 15 amp dedicated  
 circuit (220v 50 Hz. CE available for Export).

### CLEARANCE FROM STRUCTURES:

6" space from combustibles; 3" from semi-combustibles; 1"  
 from non-combustibles.

### VENTILATION:

No external hood necessary, has system built-in. Vent with  
 a 6" (4" on 35" model) double wall flue to outside or  
 approved ventilation duct. Maximum horizontal run 10 feet  
 without booster fan. No vent required for temporary exhibi-  
 tion or demonstrations. Call factory for assistance with  
 designs to meet local codes.

### ADDITIONAL ENCLOSURE NOTES:

Frame enclosure with steel studs covered with 5/8" Type-X  
 drywall or durarock outside. Apply tile, brick,  
 drywall compound, rock or other non-combustible material.

Forced air induction is necessary for tight enclosures. It is  
 highly advisable to design full size doors into a wall. Please  
 read below for more details and contact Remco for support.

### ALL ENCLOSURES SHOULD HAVE AN OPEN CEILING.

If a ceiling is required, ventilation of the room will be nec-  
 essary. Please consult Remco.

### FOR OVENS HAVING ENCLOSURES:

Forced fresh air must be provided in ANY enclosure having  
 specifications that would restrict fresh combustion air from  
 reaching the oven.

### ENCLOSURES WITH NO OPEN SIDES:

A minimum of 2 fresh air blowers must be employed. Oven  
 door must be framed with a 31" x 31" opening to allow for  
 cleaning. Please consult Remco.

### ENCLOSURES WITH 2 OR 3 WALLS:

A fresh air fan must be installed for fresh combustion air  
 placement must be approved. Please contact Remco during  
 design / development stage.

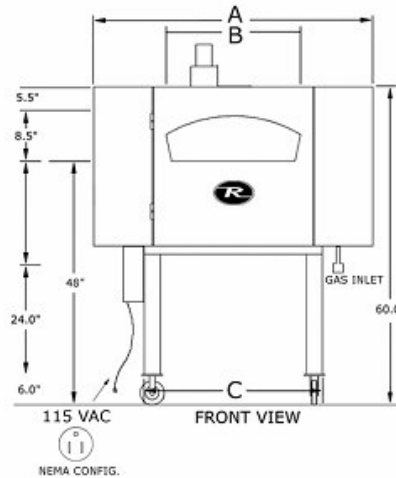
A woodbox may be substituted for air supply opening when  
 fitted with a fresh air fan. (see detail "A")

### TECHNICAL SUPPORT:

Remco is dedicated to architect/designer/contractor  
 specifier/customer support. Please feel free to call Remco  
 at any stage of construction with questions or comments.  
 We believe a team relationship between all members of an  
 project results in an optimal build-out and installation. All  
 jobs will have a final inspection by Remco Chef-Techs and  
 they will train the cooking managerial staff on the use and  
 maintenance of the Millennium 2000 Vx5 Carousel Brick  
 Oven.

### LIMITED WARRANTY:

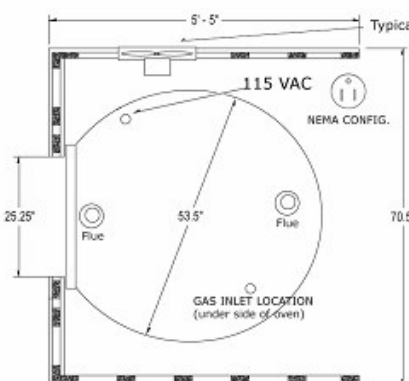
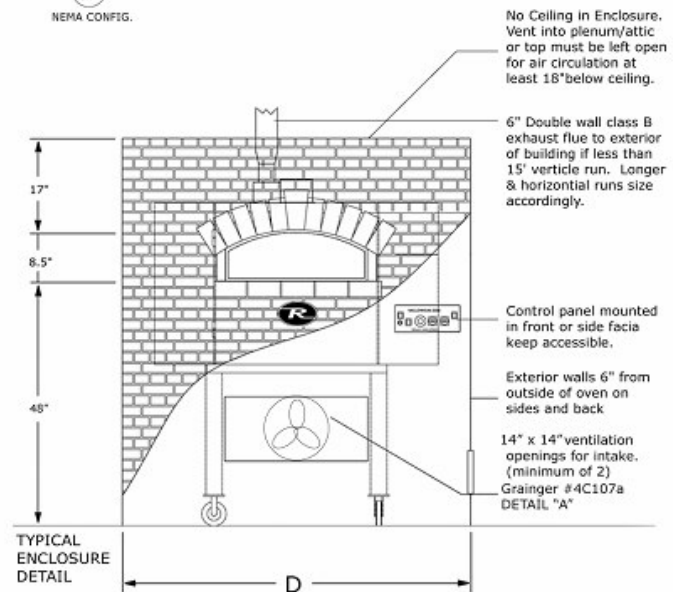
7 years on uni-body construction; 1 year on components  
 (See documents). Available lifetime warranty for  
 an additional charge. Contact Remco for details.



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"

May be used with or without castered  
 stand. Call factory for details.



### Top view Enclosure:

Minimum clearance 3" on sides and  
 back from non-combustible material  
 6" from semi-combustibles (shown).

Enclosure remain open on top and back  
 or either side. If back is closed allow for  
 double doors for periodic servicing.

Build enclosure walls with steel studs  
 12" centers.

Installation & service considerations  
 may vary depending on existing site  
 conditions

Gas inlet under oven.  
 Flue on top of oven.