



RemcoSPC
Specialty Products Company

Cooking Stone Capacity Chart

With 4 sizes of cooking stones, we've got you covered. Multiple food items can be cooked simultaneously in a Remco! Visualize a cast iron skillet of steak or chicken in place of a pizza on this chart. Roast vegetables, finish entrées, warm sandwiches and more!

1-800-98REMCO - RemcoUSA.com



MILLENNIUM CT2



160-240
Pizzas per/hr.*



120-180
Pizzas per/hr.*



80-120
Pizzas per/hr.*



DAYTONA V4



150-200
Pizzas per/hr.*



120-160
Pizzas per/hr.*



90-120
Pizzas per/hr.*



DAYTONA V6 &
MILLENNIUM Vx5xl



210-280
Pizzas per/hr.*

120-160
Pizzas per/hr.*



210-280
Pizzas per/hr.*



90-120
Pizzas per/hr.*

150-200
Pizzas per/hr.*

DAYTONA V8 &
MILLENNIUM LS7



390-520
Pizzas per/hr.*

240-320
Pizzas per/hr.*



300-400
Pizzas per/hr.*

180-240
Pizzas per/hr.*



150-200
Pizzas per/hr.*

90-120
Pizzas per/hr.*



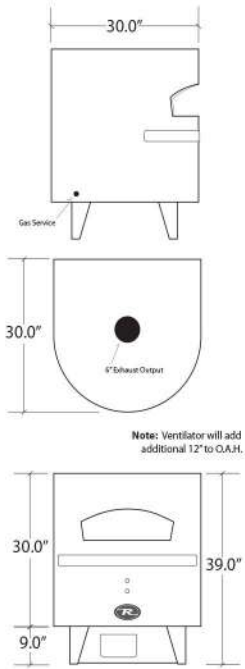
Variable
Items

120-160
Pizzas per/hr.*

* Production values based on a 90-120 second bake period with fresh dough pizzas

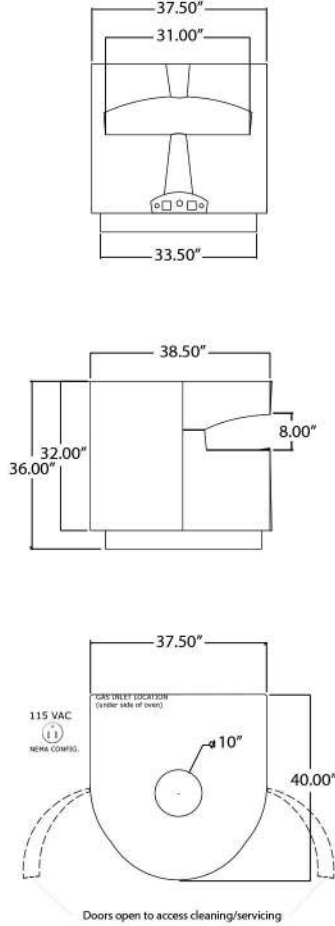


MILLENNIUM CT2



Note: Ventilator will add additional 12" to O.A.H.

DAYTONA V4



115 VAC
NEMA CONFIG.

Doors open to access cleaning/servicing

MILLENNIUM Vx5xL, LS7 & LE

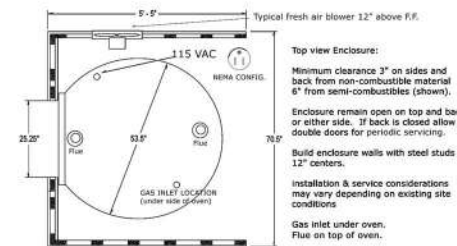
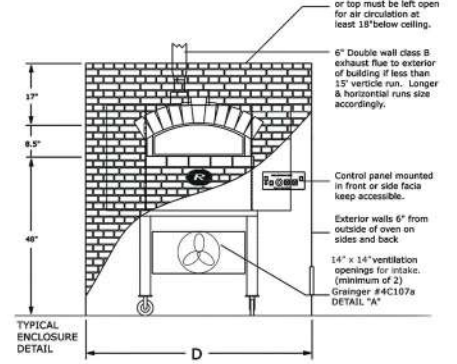
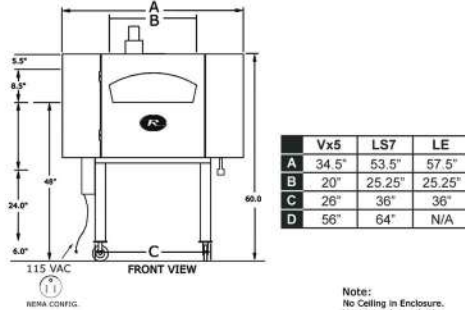


Table with 4 columns: Model, Vx5, LS7, LE. Rows A, B, C, D.

Note: No Ceiling in Enclosure. Vent into plenum/attic or top must be left open for air circulation at least 18" below ceiling.

6" Double wall class B exhaust flue to exterior of building if less than 15' vertical run. Longer & horizontal runs size accordingly.

Control panel mounted in front or side face keep accessible.

Exterior walls 6" from outside of oven on sides and back

14" x 14" ventilation openings for intakes. (minimum of 2) Grainger #4C107a DETAIL "A"

Top view Enclosure:

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

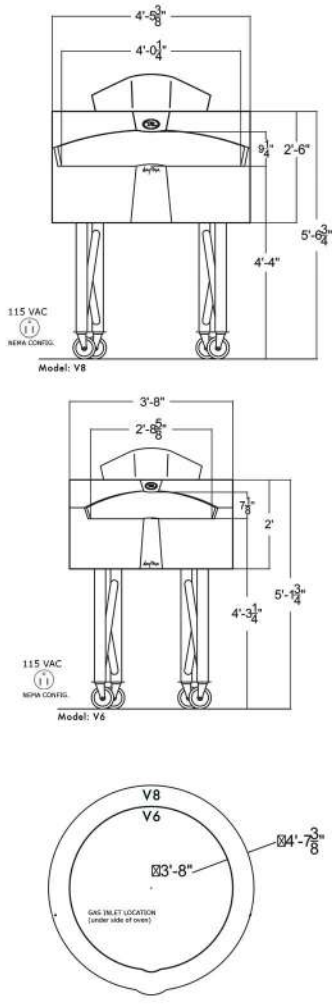
Enclosure remain open on top and back or either side. If back is closed allow for double doors for periodic servicing.

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.

DAYTONA V6 & V8



115 VAC
NEMA CONFIG.

115 VAC
NEMA CONFIG.

115 VAC
NEMA CONFIG.

GAS SERVICE REQUIREMENTS:

- CT2: 40K BTU service - Pipe size: LP-1/2" - NAT-5/8"
- Daytona V4: 60K BTU service - Pipe size: LP-5/8" - NAT-3/4"
- Vx5xL: 80K BTU service - Pipe size: LP-5/8" - NAT-3/4"
- Daytona V6: 80K BTU service - Pipe size: LP-5/8" - NAT-3/4"
- LS7 & LE: 120K BTU service - Pipe size: LP-3/4" - NAT-1 1/4"
- Daytona V8: 120K BTU service - Pipe size: LP-3/4" - NAT-1 1/4"

Above runs up to a 30'. If over 30' please consult Remco/local gas supplier. Use flexible gas hose & safety chain from service to oven.

ELECTRIC SERVICE REQUIREMENTS:

120 VAC, 8 amps or less, 60Hz, 1-Phase. Use 15 amp dedicated circuit (220v 50 Hz. CE available for Export).

CLEARANCE FROM STRUCTURES:

12" space from combustibles; 3" from semi-combustibles; 1" from non-combustibles. CT2: 6" space from combustibles; 1" from semi-combustibles; 1" from non-combustibles.

VENTILATION:

No external hood necessary, has extraction system built-in. Vent with a LS7-LE-V6-V8:6", Vx5-CT2: 4", V4: 8" B-vent flue to outside or approved ventilation duct. Maximum horizontal run 10 feet without booster fan. No vent required for temporary exhibition or demonstrations. Call factory for assistance with designs.

ADDITIONAL ENCLOSURE NOTES (MILLENNIUM series):

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.

FRESH AIR INDUCTION IS NECESSARY FOR TIGHT ENCLOSURES. IT IS HIGHLY ADVISABLE TO DESIGN FULL SIZE DOORS INTO WALL. Please read below for more details and contact Remco for info.

ALL ENCLOSURES SHOULD HAVE AN OPEN CEILING. If a ceiling is required, ventilation of the room will be necessary. 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 installed into enclosure, to operate 1 at a time. Oven door must be framed with a LS7-LE-GR: 32"W x 31"H, Vx5: 26"W x 25"H opening to allow for cleaning. Ceiling should be left open. Please consult Remco.

ENCLOSURES WITH 2 OR 3 WALLS: A fresh air fan must be installed for fresh combustion air and placement must be approved. Please contact Remco during design / development stage.

ENCLOSURES IN A CORNER: A minimum of 2 fresh air blowers must be installed into enclosure, to operate 1 at a time. Oven door must be framed in corner installations LS7-LE-GR: 32"W x 31"H, Vx5: 26"W x 25"H for cleaning access. A minimum of 2 access panels 30"x24" must be supplied for general maintenance. Ceiling should be left open, or ventilated to the outside.

LIMITED WARRANTY: 7 years on uni-body construction, 3 years on parts, 1 year on labor to original purchaser in original location(see documents)