



REVENT 726/G/

Max pan size: 1 single rack (18"x26" or 20"x30") Available in gas/oil heated models

Single Rack Gas Oven

R FEATURES

Baking quality

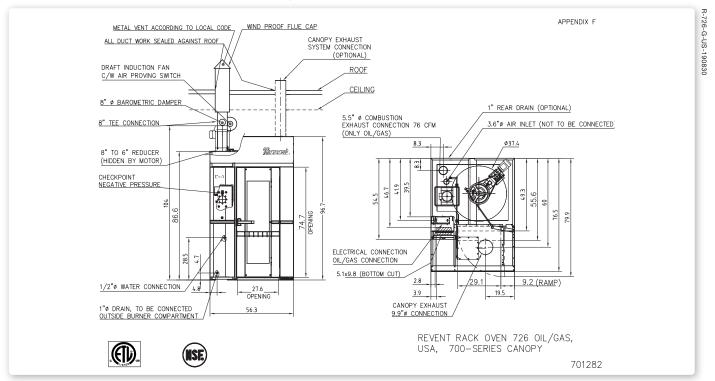
- Bakes everything without adjustments.
- The TCC (Total Convection Control) system ensuring:
 - Even bake
 - Perfectly even coloured products
 - Minimized weight loss
 - Maximized bread volume
- The HVS (High Volume Steam) system ensuring:
 - Excellent texture
 - Excellent crust

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.
- Bakes up to four different products at once with our multiple-alarm system.
- Renowned durability with the longest life expectancy on the market.
- World leading energy efficiency, verified through accredited institute, through:
 - Revent cross-line heat exchanger
 - Energy save mode.
- Minimized service cost.
- Fast assembly through Revent's unique wedge system. Quick and easy installation. Baking within a few hours.



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



Specifications

Maximum Heat Capacity 170,000 btuh Temperature range 95-572°F 2425 lbs* Total shipping weight Minimum intake opening

- without skid 39"x56" - with skid 41.5"x62"

(standard 2 section

+ steam box delivery) Minimum intake opening 55.2"x57.1"(optional one-piece shipment

without skid)

Minimum section tilt up

height 106" Swing diameter 37 4" Max load of racklift 441 lbs 1.19 gals/20 sec at Steam Generation

482°F

Utility requirements

Flectrical

3PH208-220V+N 13A Standard Optional 3PH440-480V 6A +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 170,000 btuh @ 7-14" w.c and 1/2" drop to 1/2" NPT

Liquid propane

Water and Drain

1/2" ø 35-45 PSI, cold Water Supply

Drain 32 mm

Water quality/

Chemical analysis Revent Int. requirement

Magnesium, Mg <30 mg/ml Calcium, Ca 20 - 100 mg/l 4,0 - 7,0 dH Hardness pH at 20°C 7,5 - 8,5 pH Alkalinity >60 m/l Chlorides <10 mg/lConductivity 200 - 800 mS/cm

Ventilation

Combustion flue

Directly from top of oven connect 5" reducer to 8" tee and install barometric damper (included with oven). Above this damper install draft inducer (included with oven) into 8 "single wall combustion exhaust pipe. Run 8" 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.

Over Pressure Duct Through door to canopy

Oven Damper Exhaust Through door to canopy

Canopy vent

10" connection. Min 883 cfm required. Customer to provide duct and ventilator fan per local code.

Installation requirements

The oven must be installed on a levelled noncombustible 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

- · Rack lifts for most types of racks including A-lift, B-lift, Baxter lift, C-lift, D-lift, Lucks
- Platform
- Heavy Duty Steam system
- Type 1 canopy
- GIAC extended PC software Left hinged door.
- Core temp sensor kit.
- Prison package

Revent is ISO 9001 certified.

Revent sales representive:



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