



REVENT ONE39 / S / E /

Round Mini Electric Oven

Max pan size:
8 pcs (18"x26")

FEATURES

Baking quality

- Bakes everything without adjustments.
- New revolutionizing RTCC (Round Total Convection Control) system ensuring:
 - Minimized weight loss
 - Even bake
 - Perfectly even coloured products
 - Maximized bread volume
- New light weight RHVS (Round High Volume Steam) system easy to clean and ensuring:
 - Excellent texture
 - Excellent crust

Total Cost of Ownership

- Perfect bake without rejects.
- Reduced equipment footprint opens up new possibilities for small spaces.
- The oven is designed for 24/7 production based on the experience from our earlier 700 series.
- Most flexible choice for a diversified bakery assortment.
- Easy to use with self-instructive and angled GIAC touch control panel.
- Sliding door easy to handle and reducing risk for burn injuries.
- Multiple-alarm system allowing for up to four different products to be baked at once.

- World leading energy efficiency through:
 - Round baking chamber minimizing heated air volume
 - New patented Revent Heat Exchanger and modulating burner with high efficiency (89,5%) according to DIN 8766
 - Energy save mode
 - New High Tech Insulation
- Minimized service cost.
- The oven is manufactured in sections, making it easy to install and move through standard door openings. You will be "up and baking" the same day.

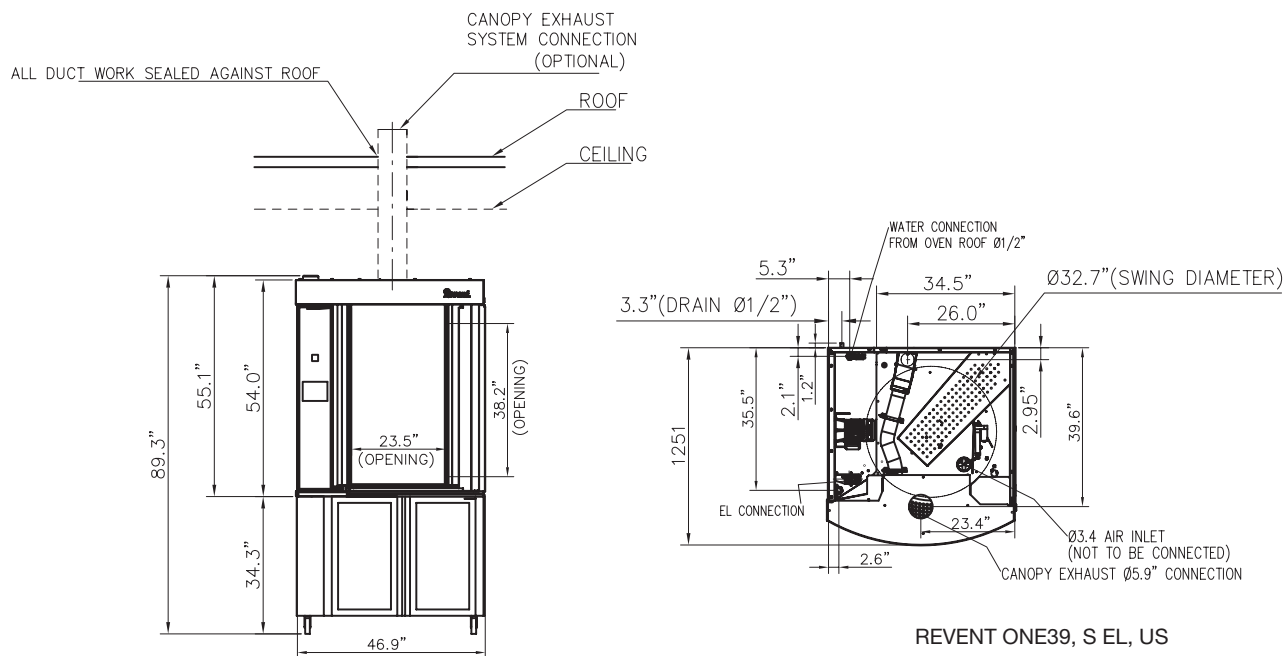
Sanitary

- Stainless steel.
- Non corrosive steam system.



In Bread We Trust

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



REVENT ONE39, S EL, US

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Specifications

Maximum Heat Capacity 15.6 kW
 Temperature range 95-572°F
 Weight 660 lbs
 Total shipping weight 880 lbs*
 Standard shipping Oven ships assembled in one piece, crated.

Minimum intake opening 52"x57"
 assembled oven

Minimum intake opening 34"x47"
 in 2 sections

Height with proofer base 93.2"
 Height with Stand L 93.2"
 Height with Stand S 71.9"
 Swing diameter 35.2"
 Pan spacing 4"
 Steam Generation 0.26 gals/20 sec at 482°F

*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.

Revent is ISO 9001 certified.

Utility requirements

Electrical (oven)

Standard 3PH208-220V+N 43A
 Optional 3PH440-480V 23A
 +1PH/120V/60 Hz 15A

Electrical (with proofer or proofer/retarder)

Standard 3PH208-220V+N 49A
 Optional 3PH440-480V 27A
 +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.

Water and Drain

Water Supply ½" Ø 35-45 PSI, cold
 Drain 32 mm

Water quality/

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

Water and Drain optional proofer, proofer/retarder

Water Supply ½" NPT Ø 35-45 PSI, cold
 Drain 1 ½" NPT

Ventilation

Direct Venting:

Canopy vent:
 6" connection, 353 cfm evacuation. Ducting and fan to be provided by customer.

Venting via external exhaust hood:

Oven installed under an exhaust hood designed to steam and vapor from the oven. Type of products baked and local code dictates if the exhaust hood should be a Type II (normal baking) or Type I (grease laden vapor) exhaust hood. Exhaust hood must be interlocked with oven.

Installation requirements

The oven must be installed on a levelled non-combustible 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

- Stand base (Height 34", 22" or 13")
- Proofer base
- Proofer/Retarder base

See separate information on the Revent proofing and freezing technology.

Revent sales representative:



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