



# REVENT ONE39 / S / G /

Round Mini Gas Oven

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

## **R** 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**

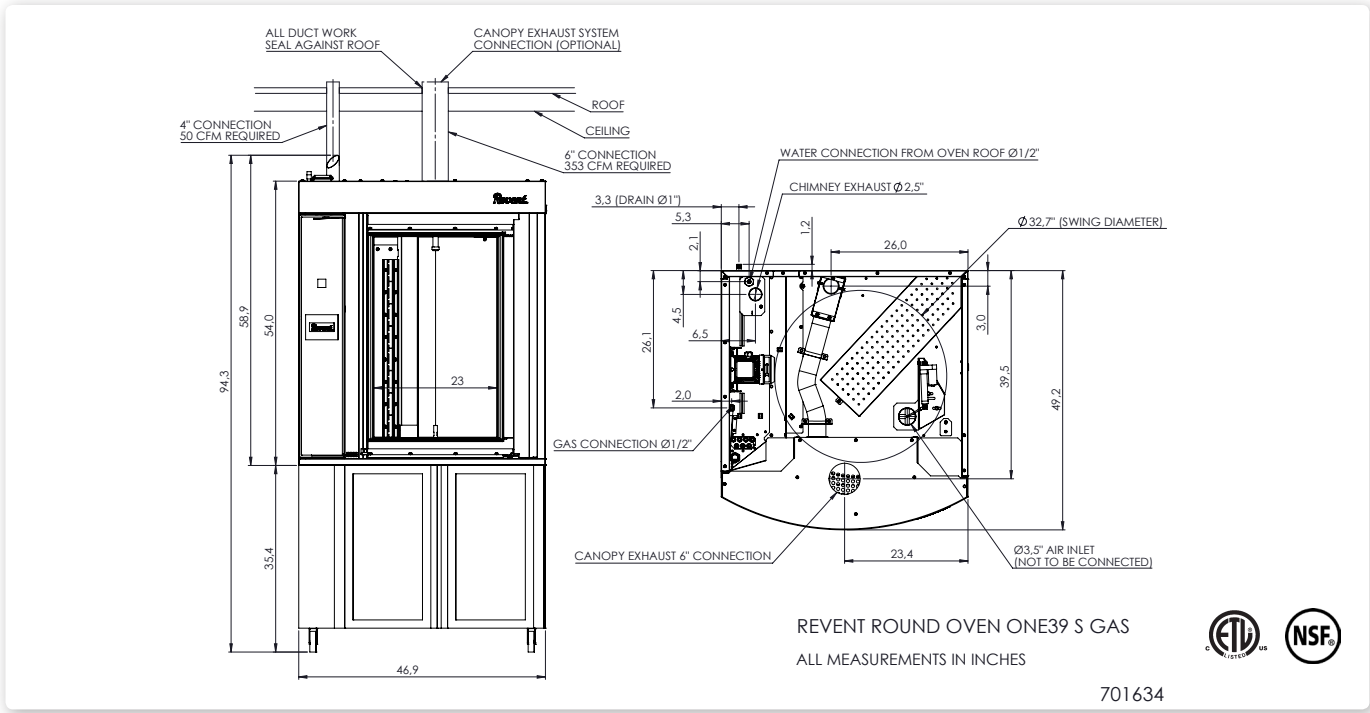
- Stainless steel.
- Non corrosive steam system.



In Bread We Trust

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

R-ONE39-S-G-US-190826



**Specifications**

Maximum Heat Capacity	85,000 btuh
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 assembled oven	52"x57"
Minimum intake opening in 2 sections	34"x48"
Height with proofer base	93.2"
Height with Stand L	93.2"
Height with Stand S	71.9"
Swing diameter	32.7"
Pan spacing	4"
Steam Generation	0.26 gals/20 sec at 482°F

**Utility requirements**

<b>Electrical (oven)</b>	
Standard	3PH208-220V+N 9A
Optional	3PH440-480V 6A +1PH/120V/60 Hz 15A

\*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.

**Electrical (with proofer or proofer/retarder)**

Standard	3PH208-220V+N 15A
Optional	3PH440-480V 10A +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.

**Gas**

Natural Gas	85,000 btuh @ 7-14" w.c
and	3/4" drop to 1/2" NPT
Liquid propane	

**Water and Drain**

Water Supply	1/2" ø 35-45 PSI, cold
Drain	32 mm

**Water quality/**

<i>Chemical analysis</i>	<i>Revent Int. requirement</i>
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	1/2" NPT ø 35-45 PSI, cold
Drain	1 1/2" NPT

**Ventilation**

**Direct Venting:**

*Combustion flue:*  
6" connection. Draft diverter included. Ducting and fan to be provided by customer per local

and state codes. Draft of 50 cfm is required (-0.3" to -0.11" w.c.)

*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 vent by products of combustion and 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 is ISO 9001 certified.**

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