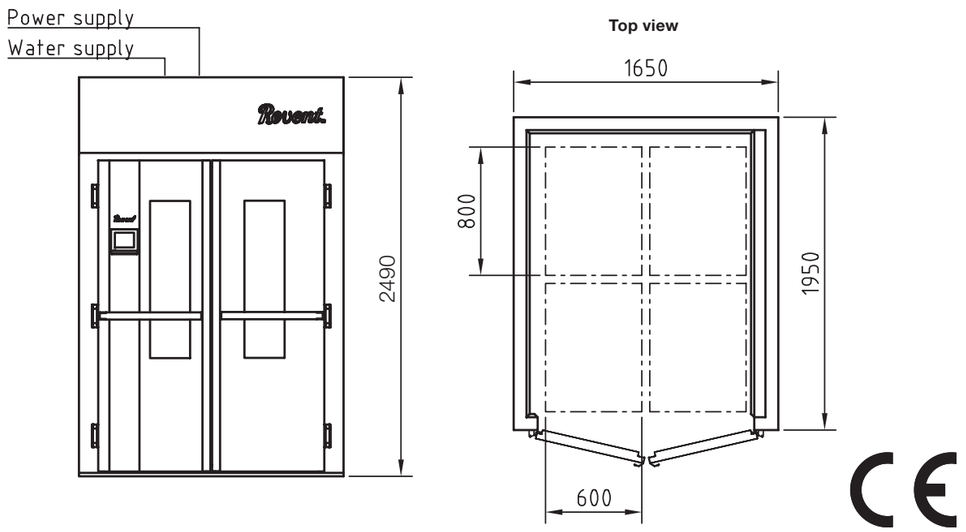
This is an example. For installation use the installation drawing and manual.



R-8200 Series-US-190904

Technical information

- Exterior in stainless steel.
- Interior in complete stainless steel.
- Doors with bumper rails in and outside.
- Interior walls with bumper rails.
- Complete steam system including automatic drain system.
- Evaporator prepared to R448A cooling gas.
- Other types of refrigents on request.
- Evaporators are all coated to prevent corrosion in harsh environments.

Utility Requirements

Water and Drain

Water Supply	½" ø 35-45 PSI, cold
Drain	1 ¼" ø
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, mS/m	200 - 800 mS/cm

Electrical

Standard	3PH208V+N 16A (FLA)

Proofer/Retarders and Freezer/Proofers require an additional Power supply for the condensing unit. 3PH208V 11-15A (FLA) dependoing on the size of the box.

Contact factory for other power options.

Installation requirements

- The cabinet must be installed on a levelled floor.
- The cabinet must be installed at least 2" from any wall.
- The front and top need to be left open for access.

Options

- 3 mm stainless steel floor with fluted moulding, adjustable heated and with fully welded corners and 1" insulated floor.
- Exterior walls in stainless steel.
- Window in door.
- Touch screen control panel large version
- Interior lights.
- FSP system on FP and RP models.

Technical information per model

SINGLE AND DOUBLE DOOR

P/RP/FP	External dimensions mm W x D x H	Internal dimensions mm W x D x H	Doorway, mm W x H	Voltage V	Max. dough capacity kg/lbs	P/RP/FP Power consumption cabinet, kW	RP Cooling capaity, -10°C to 45°C, W	FP Freezing capacity -15°C to 45°C, W	RP Power consumption compressor W	FP Power consumption compressor W
8211	940x1200x2490	740x930x1937	750x1937		50/110	5,00/5,50/6,00	1317	1481	0,76	1,24
8212	1200x1350x2490	930x1150x1937	900x1937	3x208	100/220	6,50/6,50/6,50	1317	2428	0,76	2,35
8221	1650x1050x2490	1380x850x1937	1350x1937	or on	100/220	6,50/6,50/6,50	1317	2428	0,76	2,35
8222	1650x1950x2490	1380x1750x1937	1350x1937	request	200/440	8,00/8,00/9,50	1858	4324	1,15	3,75
8223	2100x2250x2490	1830x2050x1937	1800x1937		300/660	9,50/9,50/12,50	3009	6031	1,85	4,58

Revent sales representive:

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Toll Free 800-822-9642

REVENT 8200 SERIES

Proofer / Retarder Proofer / Freezer Proofer

FEATURES

Baking quality

- PID system together with the automatic computer controlled 200 step fan speed ensure:
  - Smooth proofing
  - Minimal dehydration
  - No "skinned over dough"
- Slow proofing at low temperature, optimizing aroma build-up and structure.
- Recovery curves can handle mixed production of large and small pieces.

Total Cost of Ownership

- Programmable touch screen control panel with easy setting and display of temperature and humidity.
- Optimized PID regulation of temperature and humidity, reducing energy consumption.
- Proofing and/or retarding of small and large dough pieces at the same time.
- External steam tank with easy access for cleaning and for keeping lime out of the proofing chamber.
- Internal steam nozzle mounted after fan and temperature elements optimizing energy efficiency and minimizing risk of corrosion or mineral build-up.
- Oven-ready dough all through the day with the FSP (Flexible Slow Proving) system.
- Automatic drain valve.
- Coated evaporator securing long lifetime and minimizing risk of refrigerant leakage.
- Heavy duty compressor securing long life and low service cost.
- Electromagnetic steam generator without mechanical or electrical parts within the steam container for stable operation.
- Water quality as hardness and lime content does not impair function and life of the climate unit.

Sanitary

- No risk of sending bacteria into the chamber as in cold water systems where cold water enters directly into the chamber.
- Rounded corners between floor and walls for easy cleaning.*

*Floor optional on 8200 models except freezer proofers.

Revent™
In Bread We Trust

Rack configuration

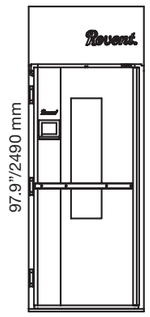
MODEL	Internal measures, inches/mm	Tray size mm/inches 400x600	457x662* 18”x26”	457x762* 18”x30”	460x610	450x600	450x700	406x762	508x762*	600x800*
P/RP/FP 8211	29.1”x36.6”/740x930	2	1	1	2	2	2	2	1	1
P/RP/FP 8212	36.6”x45.2”/930x1150	2	2	2	2	2	2	2	2	1
P/RP/FP 8221	54.3”x33.4”/1380x850	3	2	2	2	2	2	2	2	2
P/RP/FP 8222	54.3”x68.8”/1380x1750	6	6	4	6	6	6	6	4	4
P/RP/FP 8223	72.0”x80.6”/1830x2050	12	6	6	6	6	6	6	6	6

* Double racks. **P**=Prover **RP**=Retarder Prover **FP**=Freezer Prover

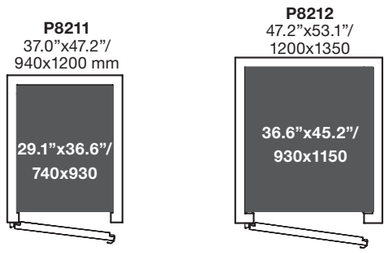
Measures

SINGLE DOOR P/RP/FP

Front view

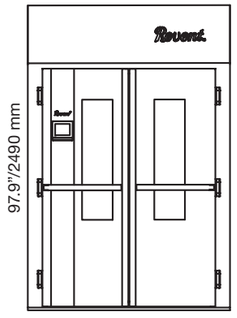


Top view

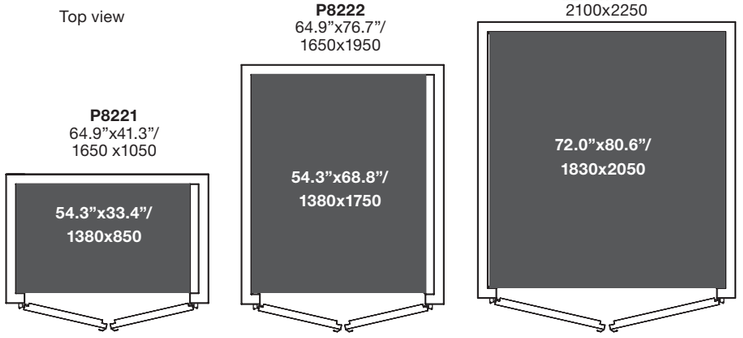


DOUBLE DOOR P/RP/FP

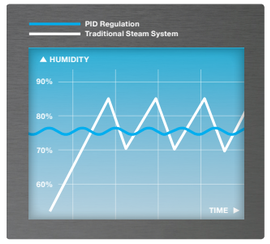
Front view



Top view

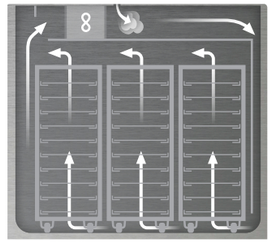


Features



PID regulation

Is a system that saves energy and regulate a precise air temperatur and humidity in the chamber. Together with the automatic air regulation system it secures a uniformed climate condition for all products throughout the chamber.

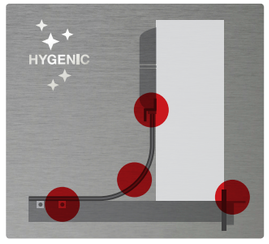


Automatic air regulation system

An air speed regulation system supported by air walls and an insulated middle roof that together with the PID system secures a uniformed climate condition for all products throughout the chamber.

Steam system

The prover has electrically produced steam from outside the cabinet, keeping lime and bacteria out of the chamber. Steam nozzles are mounted after the evaporator to optimize energy consumption and prohibit corrosion.



Sealed floor

The 3 mm heated stainless steel floor with rounded corners together with the 22 mm water repellent PP-sub floor secures the hygiene and protects the floor in your facility.

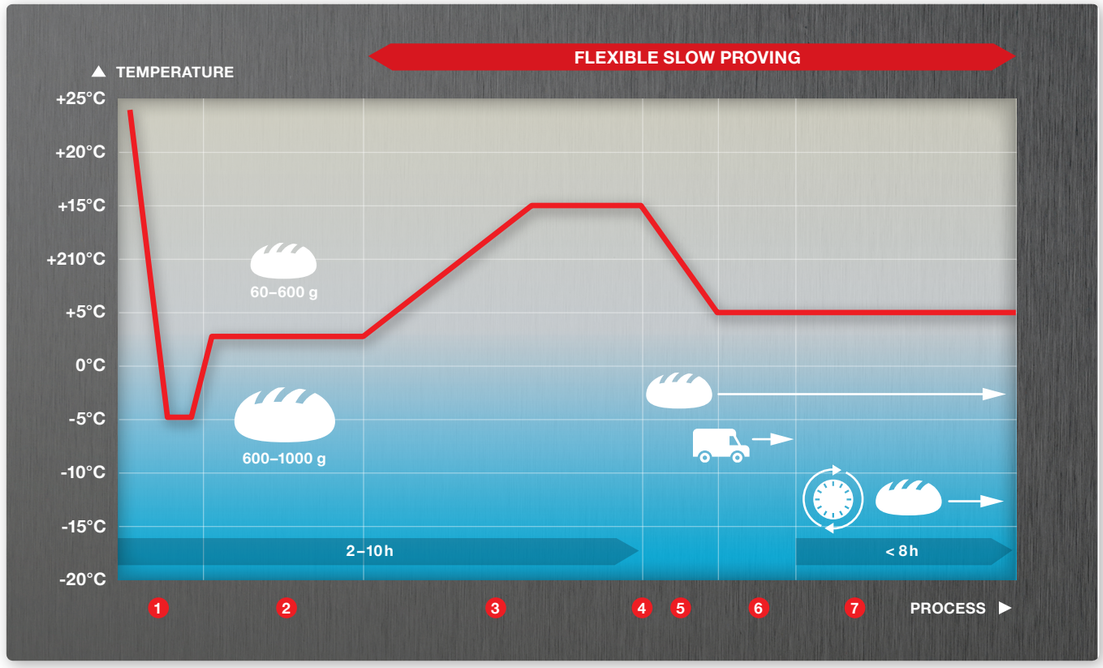
Flexible slow proofing. Optional software solution for optimizing your baking logistics.
Available on RP, FP, and the Plug and Play RP models.

Unlike many other systems in today’s market that needs two chambers the Revent FSP is an engineered freezing and proofing system, all in one, giving you the flexibility to separate your proving process from your baking schedule i.e. lowering the investment as well as the energy cost.

If your bakery also provides smaller local branches with dough you can choose from either shipping ready proofed dough or frozen dough that can be proofed at the local store.

The FSP system controls and prolongs the delicate process of slowly proofing the dough pieces to perfection at low air speed. During the process aroma and taste are intensified and structure improved.

The integrated 200-step automatic air speed control, in line with the PID-regulation of air temperature and humidity vertically and horizontally throughout the chamber assures the same result for all products regardless if you mix large and small pieces.



1. Cooling down
2. Storage
3. Recovery and proving phase
4. Oven bake (own shop)
5. Soft cooling
6. Transport
7. Oven bake (at point of sale)