



REVENT 703 / E /

Max pan size: Up to 4 single racks (18"x26"),
2 double racks (18"x26"), 3 single racks (23.6" x 31.5")

Multi Rack Electric Oven

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

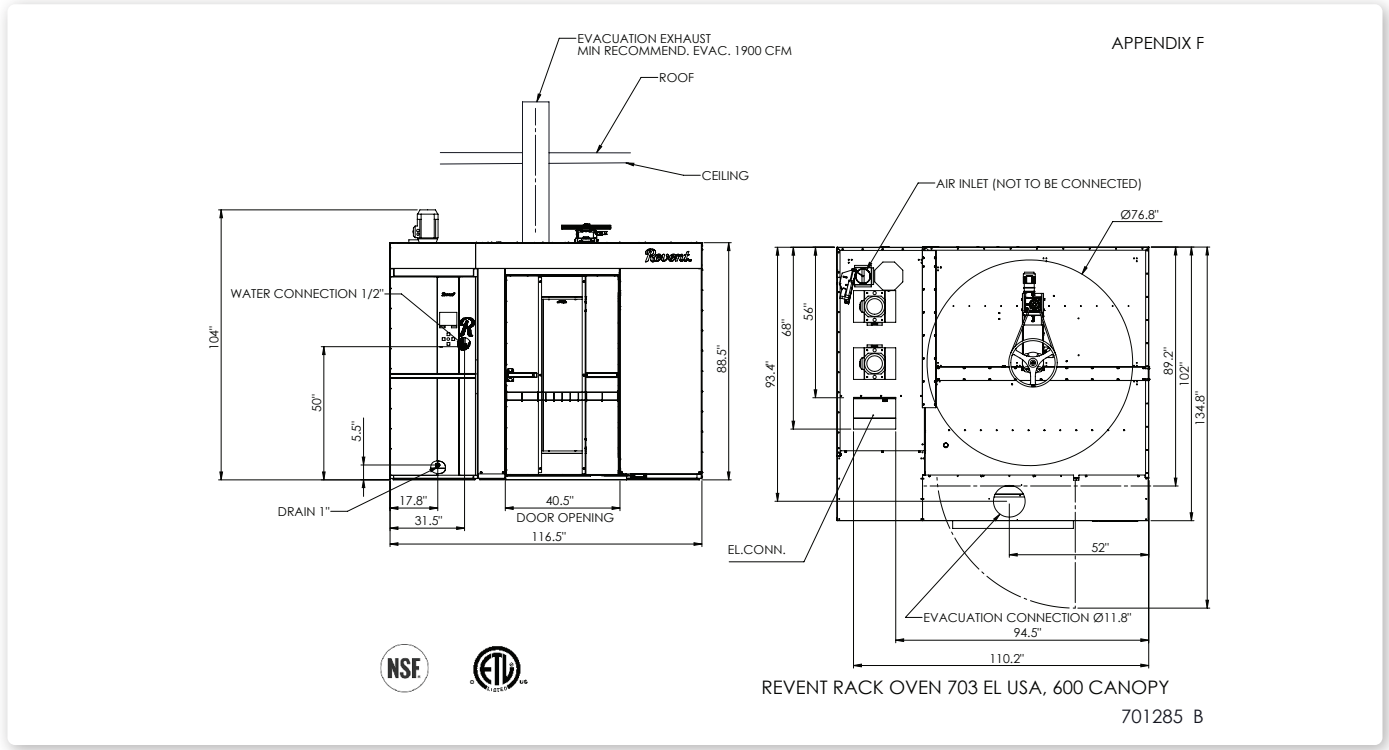
- Perfect bake without rejects.
- Industry leading availability and output for 24/7 production.
- Most flexible choice for a diversified bakery assortment.
- Simple handling with self-instructive GIAC control panel.
- Renowned durability with the longest life expectancy on the market.

- World leading energy efficiency.
- Energy save mode.
- Minimized service cost.
- Fast assembly through Revent's unique wedge system. Quick and easy installation.



In Bread We Trust

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



Specifications

| | |
|---------------------------------|---|
| Maximum Heat Capacity | 120 kW |
| Temperature range | 95-572°F |
| Total shipping weight | 5950 lbs* |
| Minimum intake opening | 49.2" x 85.5" |
| | (standard 3-section + steam box delivery) |
| Minimum intake opening | 93"x102.4"(optional one-piece shipment) |
| Minimum section tilt up height: | 137.8" (without motor) |
| Swing Diameter | 76.8" |
| Max load of platform | 1764 lbs |
| Steam Generation | 2.9 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.

Utility requirements

Electrical
 Standard 3PH208-220V+N 158A+177A
 Optional 3PH440-480V 77A+87A +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 1/2" ø 65 PSI, cold
 Drain 1" NPT
 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

Ventilation
 Over Pressure Duct Through door to canopy
 Oven Damper Exhaust Through door to canopy
 Canopy vent 12" connection. Min 2355 cfm required. Customer to provide duct and ventilator fan per local code.

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

- Platform for 3 single racks 23.6" x 31.5" (800x600 mm)
- GIAC extended PC software
- Pass-through version
- Core temp sensor kit
- Prison package
- USDA package (Upgrade of steel to A304)

Revent is ISO 9001 certified.

Revent sales representative:



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