



REVENT ONE39 /S/E

Round Mini Oven

Max tray size:
8 trays 457x662 mm

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.
- Simple handling 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 according to DIN 8766
 - Energy save mode
 - New High Tech Insulation
- Minimized service cost.
- Oven designed in sections ensuring fast installation and access through standard dimensioned doorways. Baking within a couple of hours.

Sanitary

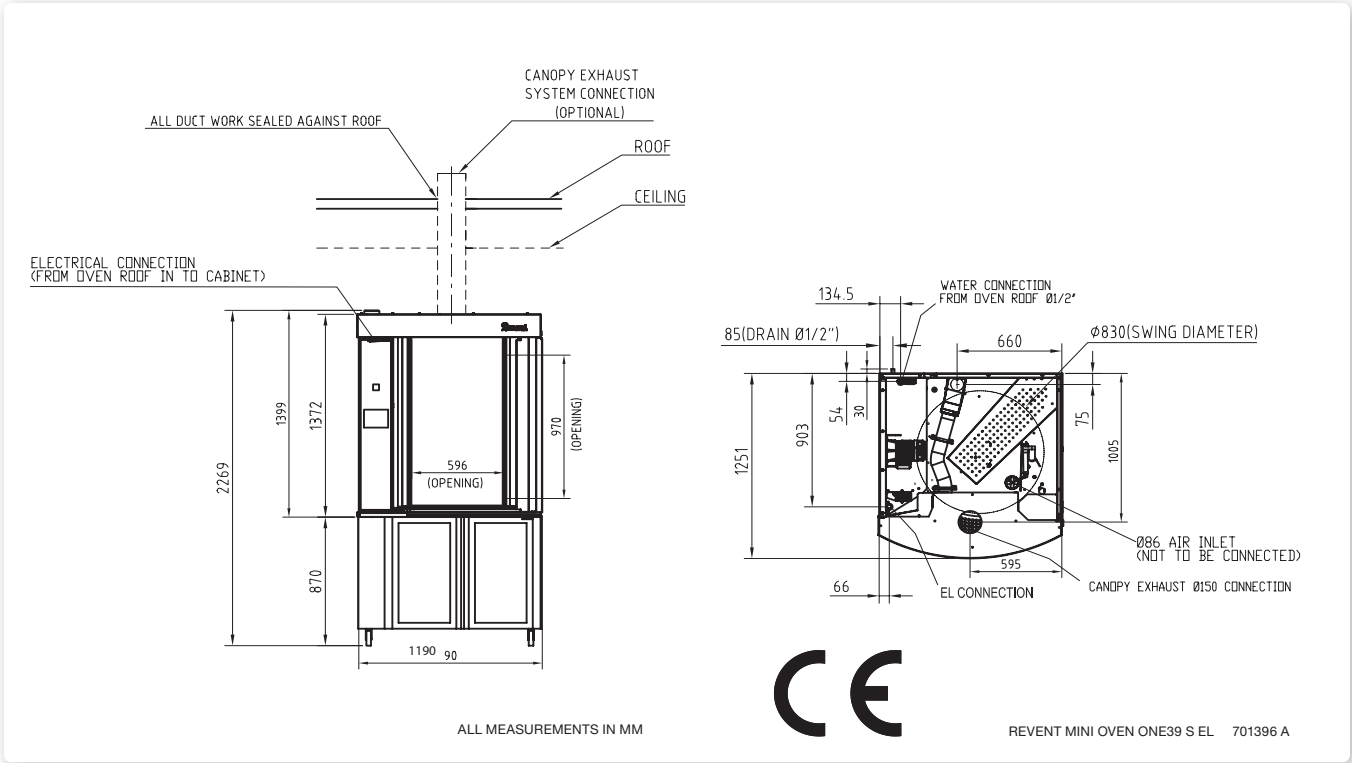
- Stainless steel.
- Non corrosive steam system.

Retarder Prover base as shown in picture is optional.



In Bread We Trust

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



ALL MEASUREMENTS IN MM



REVENT MINI OVEN ONE39 S EL 701396 A

Specifications

Maximum Heat Capacity	17,8 kW
Temperature range	35°-300°C
Total shipping weight	399 kg*
Minimum intake opening	1050 x 1400 mm
	one-piece shipment
	wo skid
Minimum section tilt up height and recommended service height:	2500 mm
Swing Diameter	830 mm
Max load of rack	50 kg
Steam Generation	1,3 l/20 sec at 250°C
Tubular electrical heaters	Stainless steel
Manufacturing material	Stainless steel
Steam and damper control	Automatic
Door	Triple glass

*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	3PH400-230V+35A
Optional	3PH220-230V+50A 3PH415-240V+35A
Contact factory for other power options.	
Water and Drain	
Water Supply	½" ø 35-45 PSI, cold
Drain	R1/2"
Water quality/	Revent Int. requirement
Chemical analysis	<30 mg/ml
Magnesium, Mg	20 - 100 mg/l
Calcium, Ca	4,0 - 7,0 dH
Hardness	7,5 - 8,5 pH
pH at 20°C	>60 m/l
Alkalinity	<10 mg/l
Chlorides	200 - 800 µS/cm
Conductivity	
Ventilation	
Over Pressure Duct	Through door to canopy
Oven Damper Exhaust	Overpressure is directed from the flue outlet to the back of the canopy.
Canopy vent	150 mm connection. Customer to provide duct and ventilator fan per local code.
Canopy Port	ø 150 mm
Required Canopy Evacuation	600 m3/h

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 50°C. This is to avoid damage to electric components.

Options

- Stand base high, H=870 mm, W=1190 mm
 - Stand base low, H=560 mm, W=1190 mm
 - Prover Retarder base*, H=870 mm, W=1190 mm
 - Oven can be splitted in sections for access through an opening of 900 x 1400 mm. Assistance from factory required.
- *) Se separate information on the Revent proving and freezing technology.

Revent is 9001 certified.

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