



REVENT 726 /E/

Single Rack Oven

Max tray size:
1 single rack 500x800 mm

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.
- Bakes up to four different products at once with our multiple-alarm system.
- Renowned durability with the longest life expectancy on the market.

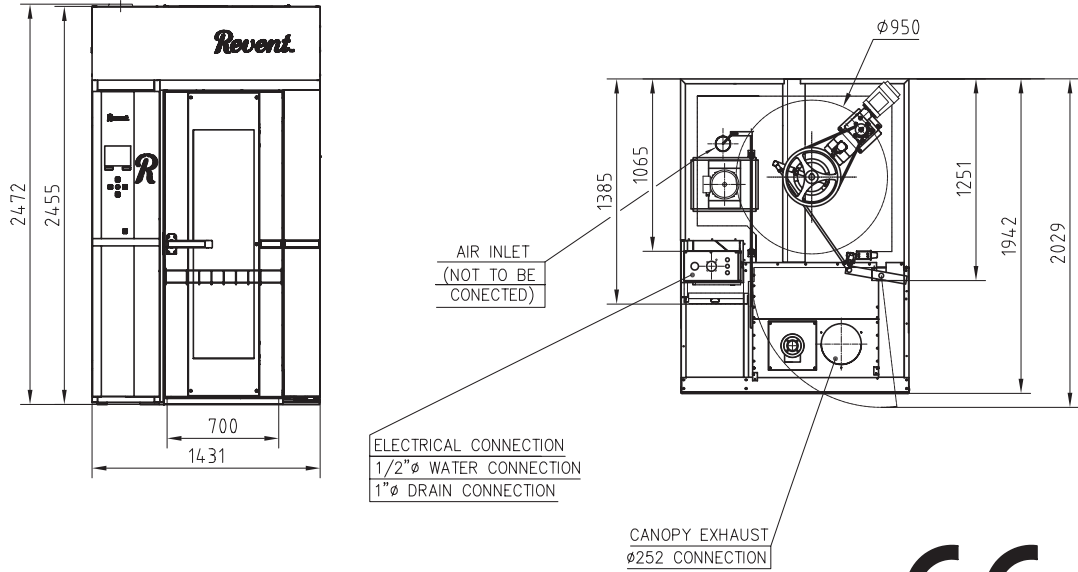
- World leading energy efficiency, verified by accredited institute, through
 - LID™ technology and minimized heat bridges.
 - Energy save mode.
- Minimized service cost.
- Fast assembly through Revent's unique wedge system.
- Quick and easy installation. Baking within one day.



In Bread We Trust

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

R-726-E-UK-180410



REVENT RACK OVEN 726 EL



701685

Specifications

| | |
|--|---|
| Maximum Heat Capacity | 43 kW |
| Temperature range | 50°-300°C |
| Total shipping weight | 1100 kg* |
| Minimum intake opening | 815 x 1420 mm (standard 2-section + steam box delivery) |
| Minimum intake opening | 1450 x 2600 mm (optional one-piece shipment) |
| Minimum section tilt up height: | 2650 mm (wo motor) |
| Swing Diameter | 950 mm |
| Max load for rack lift and platform | 200 kg |
| Steam Generation | 4,5 l/20 sec at 250°C |
| Tubular electrical heaters | Stainless steel |
| Manufacturing material | Stainless steel |
| Steam and damper control | Automatic |
| Door | Double 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+80A |
| Optional | 3PH220-230V+125A 3PH415-240V+80A |
| Contact factory for other power options. | |
| Water and Drain | |
| Water Supply | 1/2" 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, mS/m | 200 - 800 mS/cm |
| Ventilation | |
| Over Pressure Duct | Through door to canopy |
| Oven Damper Exhaust | Through door to canopy |
| Canopy vent | 252 mm connection. Customer to provide duct and ventilator fan per local code. |
| Canopy Port | Ø 252 mm |
| Required Canopy Evacuation | 1500 m ³ /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

- Rotation: A-lift, B-lift, C-lift, D-lift, platform
- Canopy 600
- 1 or 2 speed fan, available in 3-phase voltages.
- Additional energy saving insulation
- GIAC extended
- No drain function. Eliminates the need for oven drain.
- Guard on top (is included in CE version).
- Steam trap (avoids steam from oven drain in heat section).
- Left hinged door
- Platform with core temperature sensor
- Non-CE version
- F-lift with core temp sensor.

Revent is 9001 certified.

Revent sales representative:



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