



REVENT ONE25 / E

Round Single Rack Oven

Max tray size:
1 single rack
800x600 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
 - 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.

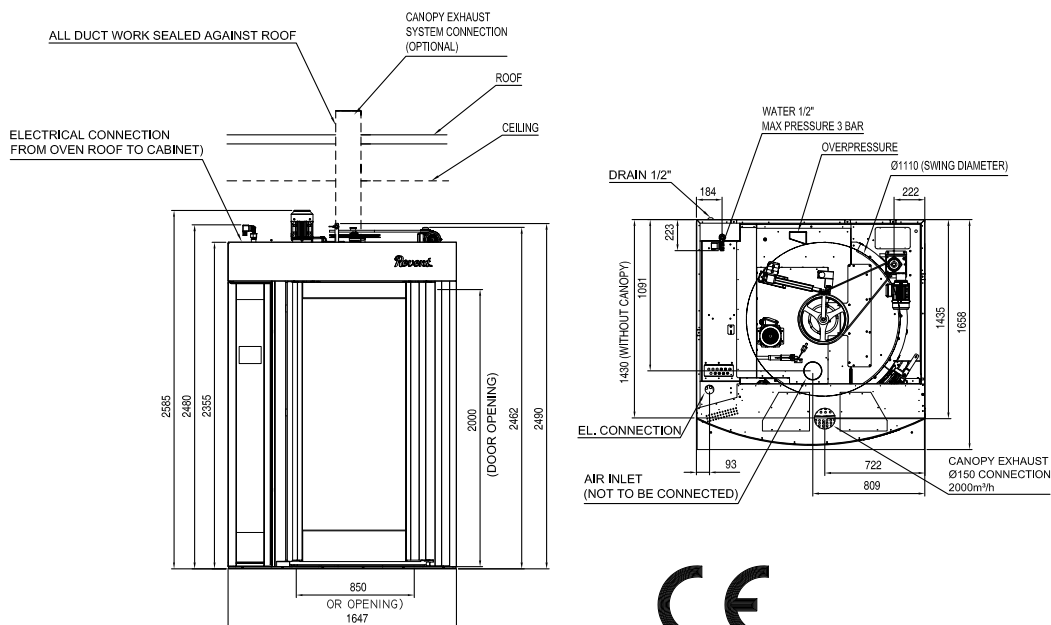
Sanitary

- Stainless steel.
- Non corrosive steam system.



In Bread We Trust

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



REVENT ROUND OVEN ONE25 EL

701698-A

Specifications

Maximum Heat Capacity	53 kW
Temperature range	35°-300°C
Total shipping weight	1200 kg*
Minimum intake opening	1700 x 1500 mm
	one-piece shipment
	wo skid
Minimum section tilt up height and recommended service height	2750 mm
Swing Diameter	1060 mm
Max load for rack lift	300 kg
Steam Generation	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 - 100A
Optional	3PH220-230V - 160A 3PH415-240V - 100A
	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	<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, mS/m	200 - 800 mS/cm

Ventilation	
Over Pressure Duct	Overpressure flue outlet at the back of the oven.
Canopy vent	252 mm connection. Customer to provide duct and ventilator fan per local code.
Canopy Port	ø 150 mm
Required Canopy Evacuation	2000 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

- Oven can be splitted in sections for access through an opening of 900 x 1450 mm.

Revent is 9001 certified.

Revent sales representative:



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