

# REVENT ONE39/S/E

Max tray size: 8 trays 457x662 mm

# Round Mini Oven



### **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.

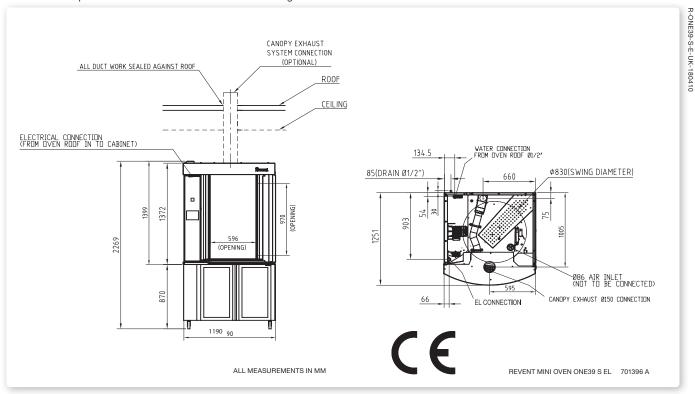
- World leading energy efficiency through:
  - Round baking chamber minimizing heated air volume
  - New patented Revent Heat Exchanger and modulating burner with high efficiency according to DIN 8766
  - Energy save mode
- New High Tech Insulation
- Minimized service cost.
- Oven designed in sections ensuring fast installation and access through standard dimensioned doorways. Baking within a couple of hours.

# Sanitary

- Stainless steel.
- Non corrosive steam system.



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



# **Specifications**

Maximum Heat Capacity
Temperature range
35°-300°C
Total shipping weight
Minimum intake opening
0100 x 1400 mm
0100 one-piece shipment
0100 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 Steam and damper control
Door Stainless steel
Automatic
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

 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 32 mm

Water quality/

 Chemical analysis
 Revent Int. requirement

 Magnesium, Mg
 <30 mg/ml</td>

 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</td>

Ventilation

Conductivity, mS/m

Over Pressure Duct Through door to canopy
Oven Damper Exhaust Overpressure is directed fro

Overpressure is directed from the flue outlet to the back of the

200 - 800 mS/cm

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.

Revent sales representive:



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