



# REVENT COMPACT TRAYS

Proofer, Retarder/Proofer, Freezer/Proofer for Trays

Max tray size: 18"x26"

## FEATURES

### Baking quality

- PID system with computer controlled 200 step fan speed gives:
  - Smooth proofing
  - Minimal dehydration
  - No "skinned over dough"
- Slow proofing at low temperature, optimizing aroma build-up and structure.
- Recovery curves can handle mixed production of large and small pieces.

### Total Cost of Ownership

- Programmable touch screen control panel with easy setting and display of temperature and humidity.
- PID regulation of temperature and humidity, reducing energy consumption.
- Proofing and/or retarding of small and large dough pieces at the same time.
- Internal steam nozzle mounted after fan and heating elements optimizing energy efficiency and minimizing risk of corrosion or mineral build-up.
- Electromagnetic steam generator without mechanical or electrical parts.

- Coated evaporator for long lifetime and minimizing risk of refrigerant leakage.
- Integrated refrigeration with Heavy duty compressor securing long life and low service cost.

### Sanitary

- No risk of sending bacteria into the chamber as with cold water systems
- Stainless steel interior and exterior
- Automatic drain for steam generator

### Standard features

- > Door with glass window
- > LED Interior lights
- > Insulated stainless floor
- > Touch control

### Options

- > Large Touch screen control panel
- > Flexbaker system for Proofer/Retarders and Freezer/Proofers
- > Additional tray runners. (10 pairs included)

### AVAILABLE IN FOUR VERSIONS:

#### Proofer

Temperature range: Ambient-113°F  
Applications: Proofing of dough

#### Proofer/Retarder

Temperature range: 27-113°F  
Applications: Overnight storage of dough, slow proofing at low temperatures, thaw out frozen dough (with pre programmed curves)

#### UV Proofer/Retarder

Temperature range: 27-113°F  
Applications: Storage of baked products for up to 7 days without freezing

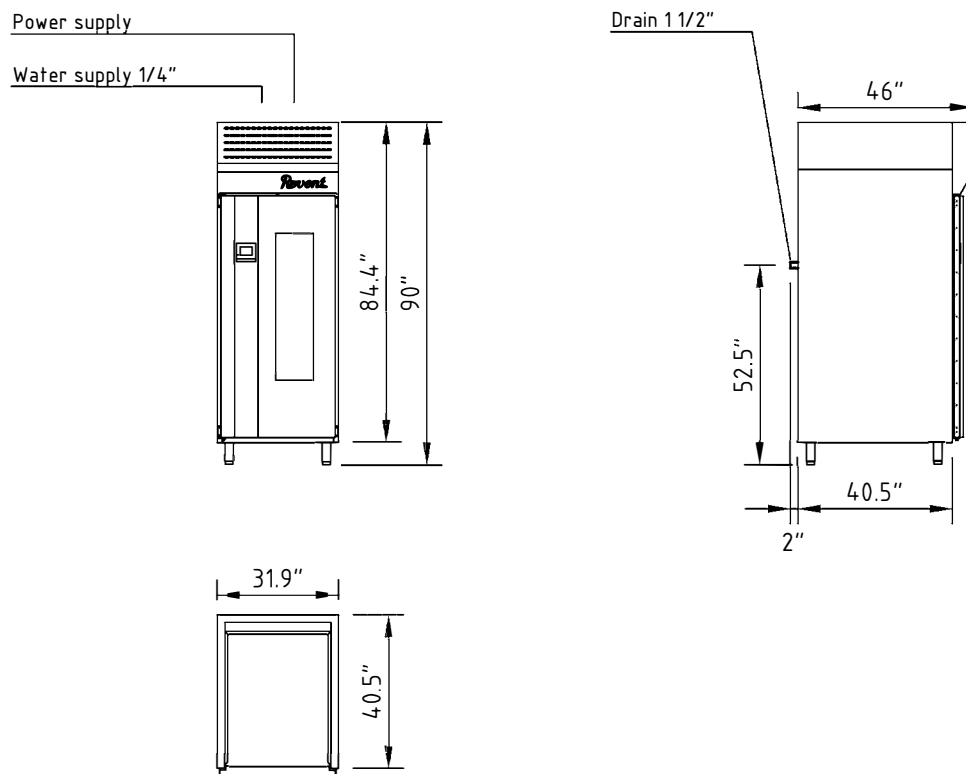
#### Freezer/Proofer

Temperature range: 10-113°F  
Applications: Same as Proofer/retarder plus freezing dough and storing frozen dough for up to 3 days. Dough can be fully proofed before

**Revent**<sup>TM</sup>

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



R-Compact Racks-US-250306



## Technical information

Capacity-tray size	US 18x26" trays
Capacity (dough weight)	87 lbs/40 kg
Weight	660 lbs
Total shipping weight	700 lbs*
Standard shipping	Ships assembled in one piece, crated.
Minimum intake opening	32"x44"
External Dimensions	W:32" D:44" H:90"
Internal Dimensions	W:25.6" D:34.6" H:61.3"
Door opening	W:25.5" H:34.6"

## Refrigeration

Proofer/retarders and Freezer/proofers have Integrated condensing unit, pre-charged with R449 Refrigerant. Compressor rated for high ambient temperature, up to 110F.

## Cooling capacity

Retarder/Proofer	2710 btu @ 110F/15F
Freezer/Proofer	3340 btu @ 110F/5F

## Utility Requirements

### Water and Drain

Water Supply	1/2" ø 35-45 PSI, cold
Drain	1.3"
Water quality	Revent 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

### Electrical

Proofer	3PH208-220V+N 12A
Proofer/Retarder	3PH208-220V+N 13A
Freezer/Proofer	3PH208-220V+N 14A

«4 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.

## Installation requirements

The cabinet must be installed on a levelled floor. The cabinet must be installed at least 2" from the wall behind to allow space for the drain. The front and top need to be left open for access and ventilation for the Proofer/Retarder and Freezer/proofer units.

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