REVENT 726 / OG /

Single Rack Oven

Max tray size:
1 single rack 500x800 mm

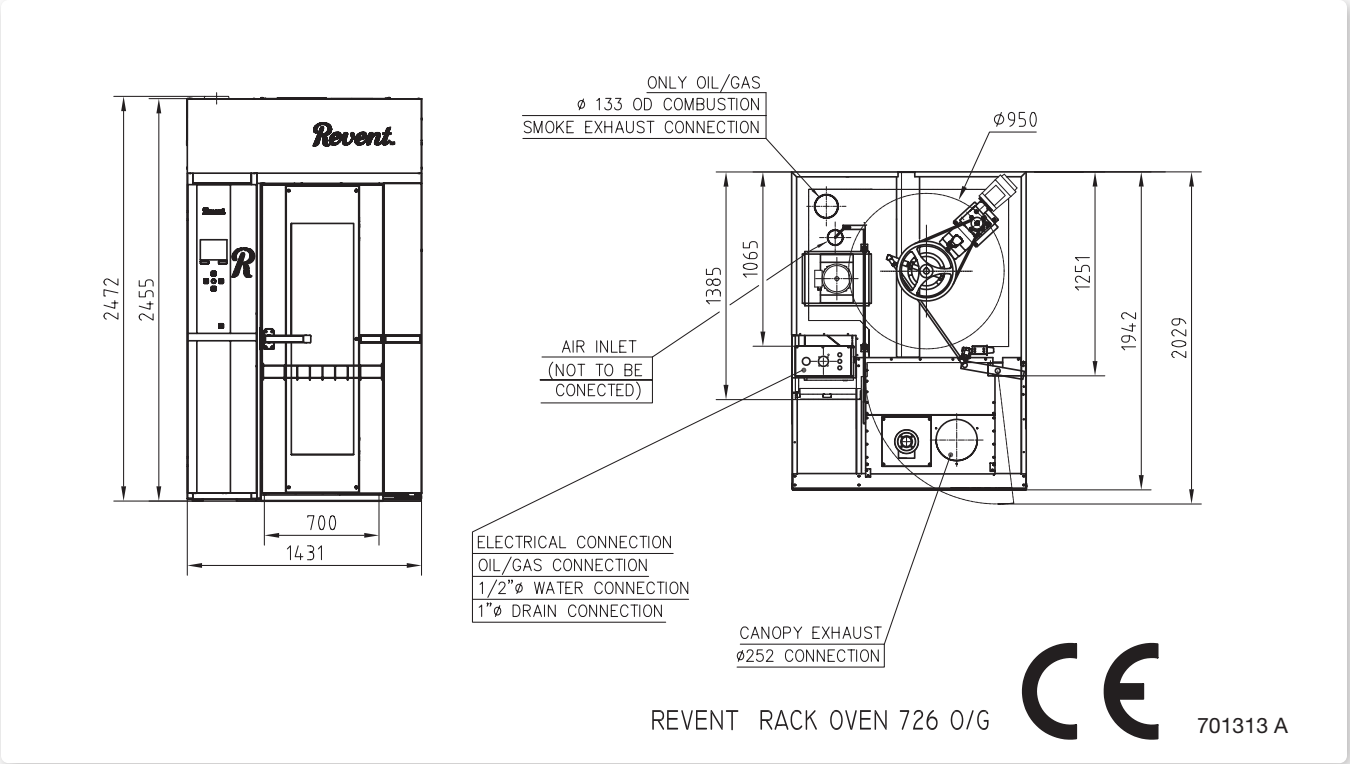
FEATURES

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 institiute, 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.

Revent™
In Bread We Trust

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



R-726-OG-UK-260416

Specifications

Maximum Heat Capacity	50 kW
Temperature range	50°-300°C
Product net 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 (without 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+16A
Optional	3PH220-230V+16A
	3PH415-240V+16A

Contact factory for other power options.

Gas

Natural Gas & Liquid propane	50 kW @ 20-30 mbar

Water and Drain

Water Supply	½" ø 4.4 bar, cold
Drain	R1"
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 mg/l
Chlorides	<10 mg/l
Conductivity	200 - 800 µS/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 m³/h
Oven Stack Exhaust	ø 133 mm, draft (-3)–(-6) mm water pillar (oil and gas versions only)
Required Stack Evacuation	130 m³/h.

If chimney is not straight, please contact factory.

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
- 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
- Oven wired for local stack fan.
- Stack fan (flue gas evacuation)
- Burner kit large
- No drain
- Flush canopy

Revent is 9001 certified.

Revent sales representive:

Revent International AB
PO Box 714, SE 194 27 Upplands Väsby, Sweden
Phone +46 8 590 006 00, fax +46 8 590 942 10
E-mail info@revent.se, www.revent.com