



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

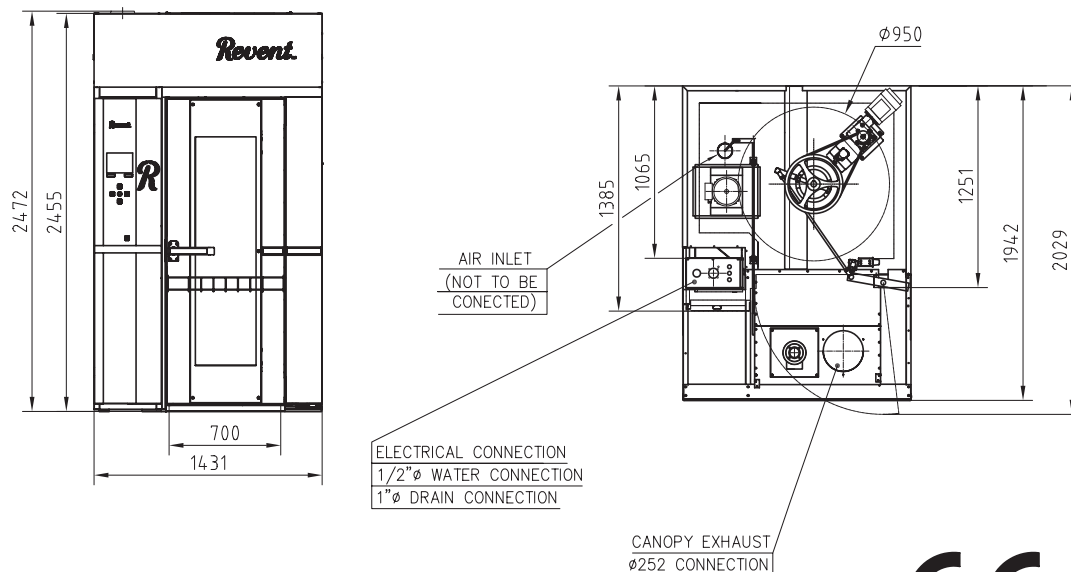
Total Cost of Ownership

- 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



REVENT RACK OVEN 726 EL



701685

Specifications

Maximum Heat Capacity	43 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+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	R1"
Water quality/	Revent Int. requirement
Chemical analysis	<30 mg/ml
Magnesium, Mg	20 - 100 mg/l
Calcium, Ca	4,0 - 7,0 dH
Hardness	7,5 - 8,5 pH
pH at 20°C	>60 mg/l
Alkalinity	<10 mg/l
Chlorides	200 - 800 µS/cm
Conductivity	

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

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:



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



REVENT 726 / OG /

Single Rack Oven

Max tray size:
1 single rack 500x800 mm

FEATURES

Baking quality

- Bakes everything without adjustments.
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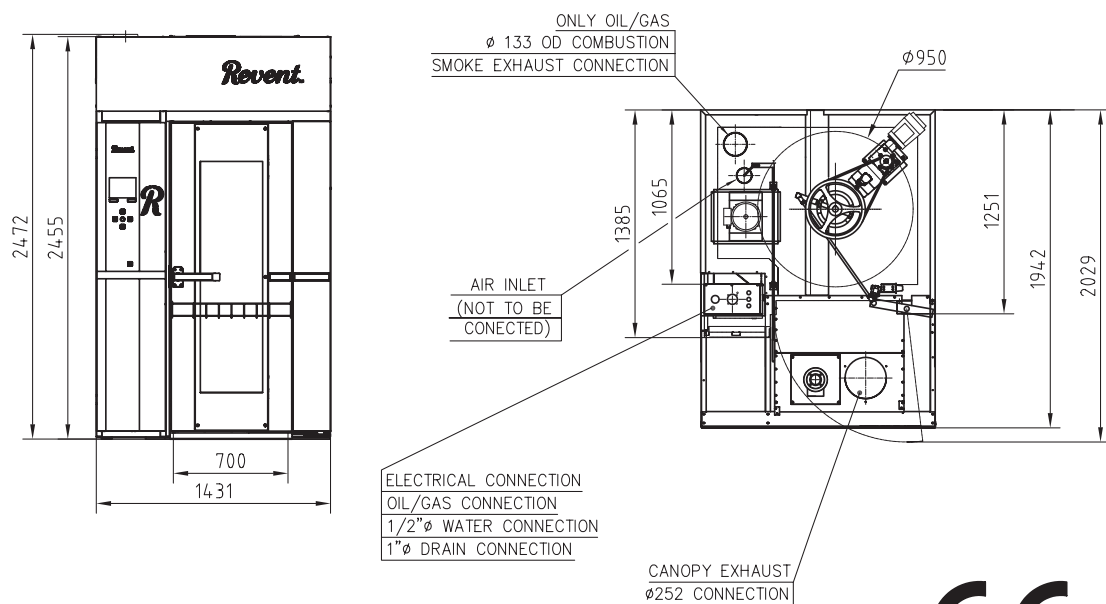
Total Cost of Ownership

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 - LID™ technology and minimized heat bridges.
 - Energy save mode.
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In Bread We Trust



REVENT RACK OVEN 726 O/G



701313 A

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

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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
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Water and Drain

Water Supply	1/2" Ø 35-45 PSI, 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).
- Pass-through
- 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

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REVENT 725 /E/

Single Rack Oven

Max tray size:
1 single rack 600x800 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

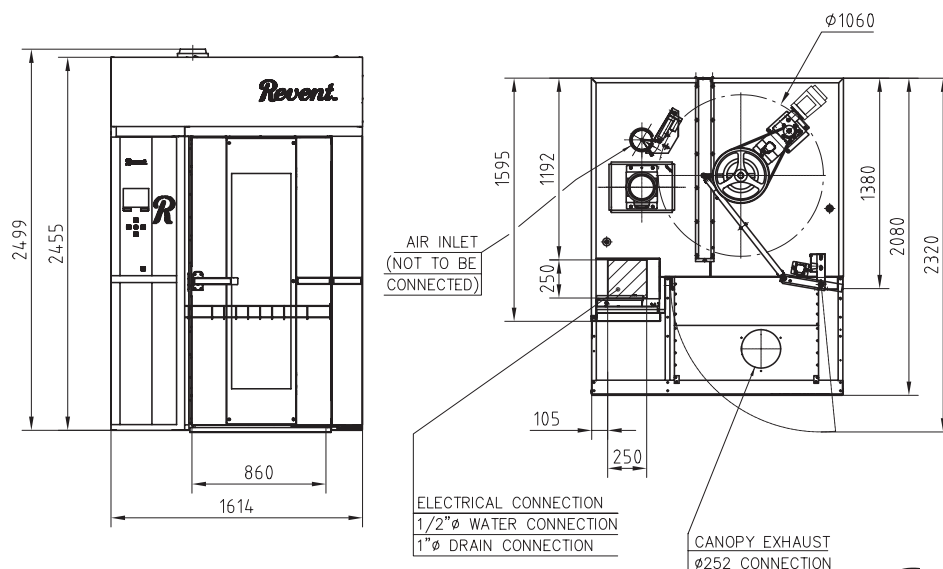
Total Cost of Ownership

- 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, 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.

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REVENT RACK OVEN 725 EL



701683

Specifications

Maximum Heat Capacity	57,2 kW
Temperature range	50°-300°C
Product net weight	1265 kg*
Minimum intake opening	870 x 1600 mm (standard 2-section + steam box delivery)
Minimum intake opening	16500 x 2600 mm (optional one-piece shipment)
Minimum section tilt up height:	3100 mm (without motor)
Swing Diameter	1060 mm
Max load of platform	400 kg
Steam Generation	7 l/20 sec at 250°C
Tubular electrical heaters	Stainless steel
Manufacturing material	Stainless steel
Steam and damper control	Automatic
Door	Double glass

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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	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	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

- 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).
- F-lift with core temperature sensor
- Non-CE version

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REVENT 725 / OG /

Single Rack Oven

Max tray size:
1 single rack 600x800 mm



FEATURES

Baking quality

- Bakes everything without adjustments.
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 - Even bake
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- The HVS (High Volume Steam) system ensuring:
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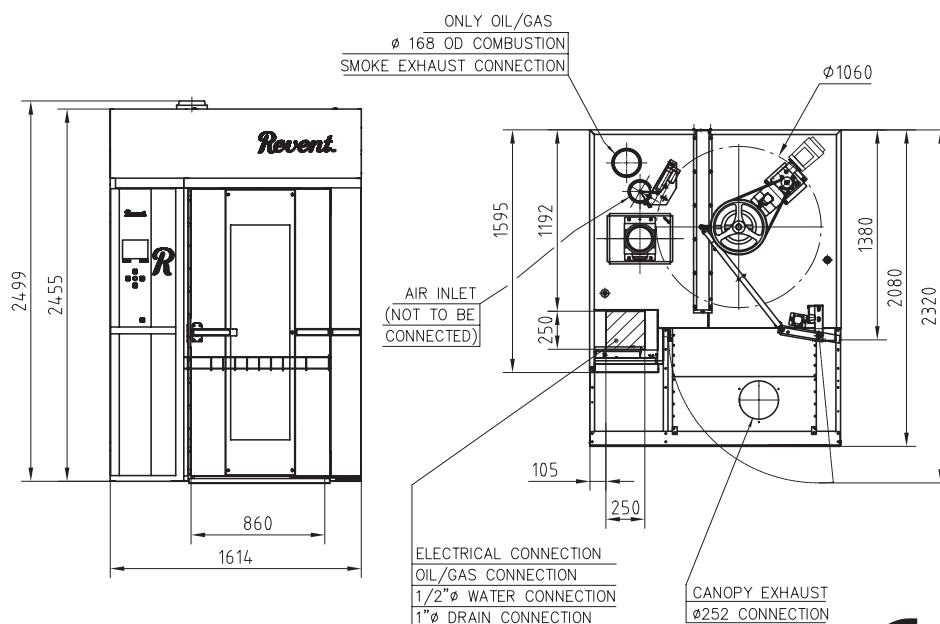
Total Cost of Ownership

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REVENT RACK OVEN 725 O/G



701312 A

Specifications

Maximum Heat Capacity	80 kW
Temperature range	50°-300°C
Product weight	1265 kg*
Minimum intake opening	870 x 1600 mm (standard 2-section + steam box delivery)
Minimum intake opening	1650 x 2600 mm (optional one-piece shipment)
Minimum section tilt up height:	2700 mm (without motors)
Swing Diameter	1060 mm
Max load of platform	400 kg
Steam Generation	7 l/20 sec at 250°C
Tubular electrical heaters	Stainless steel
Manufacturing material	Stainless steel
Steam and damper control	Automatic
Door	Double glass

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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	80 kW @20-30 mbar
Water and Drain	
Water Supply	½" Ø 35-45 PSI, 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	2000 m³/h

Oven Stack Exhaust Ø 170 mm, draft (-3)-(-6) mm
water pillar (oil and gas
versions only)

Required Stack
Evacuation 210 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).
- Platform with core temperature sensor
- Non-CE version
- Oven wired for local stack fan.
- Stack fan (flue gas evacuation)
- Burner kit large
- No drain.

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REVENT 724 /E/

Double Rack Oven

Max tray size:
1 double rack 750x1000 mm/
2 single racks 457x762 mm

FEATURES

Baking quality

- Bakes everything without adjustments.
- The TCC (Total Convection Control) system ensuring:
 - Even bake
 - Perfectly even coloured products
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- The HVS (High Volume Steam) system ensuring:
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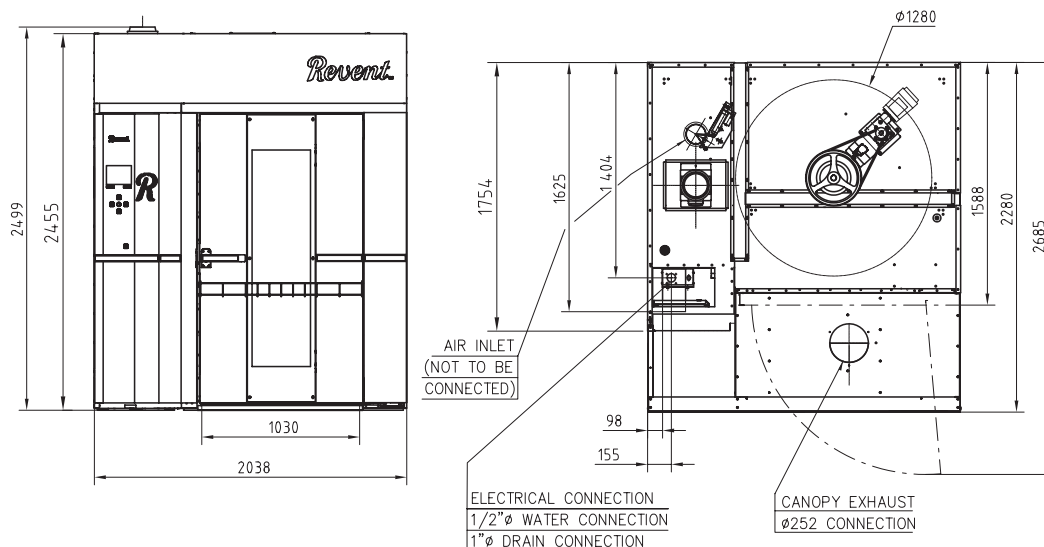
Total Cost of Ownership

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- World leading energy efficiency, 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.



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REVENT RACK OVEN 724 EL



701682

Specifications

Maximum Heat Capacity	74.8 kW
Temperature range	50°-300°C
Product net weight	1665 kg*
Minimum intake opening	875 x 1760 mm (standard 3-section + steam box delivery)
Minimum intake opening	1760 x 2510 mm (optional one-piece shipment)
Minimum section tilt up height:	2700 mm (without motor)
Swing Diameter	1280 mm
Max load for rack lift and platform	400 kg
Steam Generation	8,5 l/ 20 sec at 250°C
Tubular electrical heaters	Stainless steel
Manufacturing material	Stainless steel
Steam and damper control	Automatic
Door	Double glass

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Utility requirements

Electrical	
Standard	3PH400-230V+125A
Optional	3PH220-230V+200A 3PH415-240V+125A
Contact factory for other power options.	
Water and Drain	
Water Supply	½" Ø 35-45 PSI, 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	2500 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

- 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)
- Pass-through
- Left hinged door
- F-lift with core temperature sensor
- Non-CE version

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REVENT 724 / OG /

Double Rack Oven

Max tray size:
1 double rack 750x1000 mm/
2 single racks 457x762 mm

FEATURES

Baking quality

- Bakes everything without adjustments.
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- The HVS (High Volume Steam) system ensuring:
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 - Excellent crust

Total Cost of Ownership

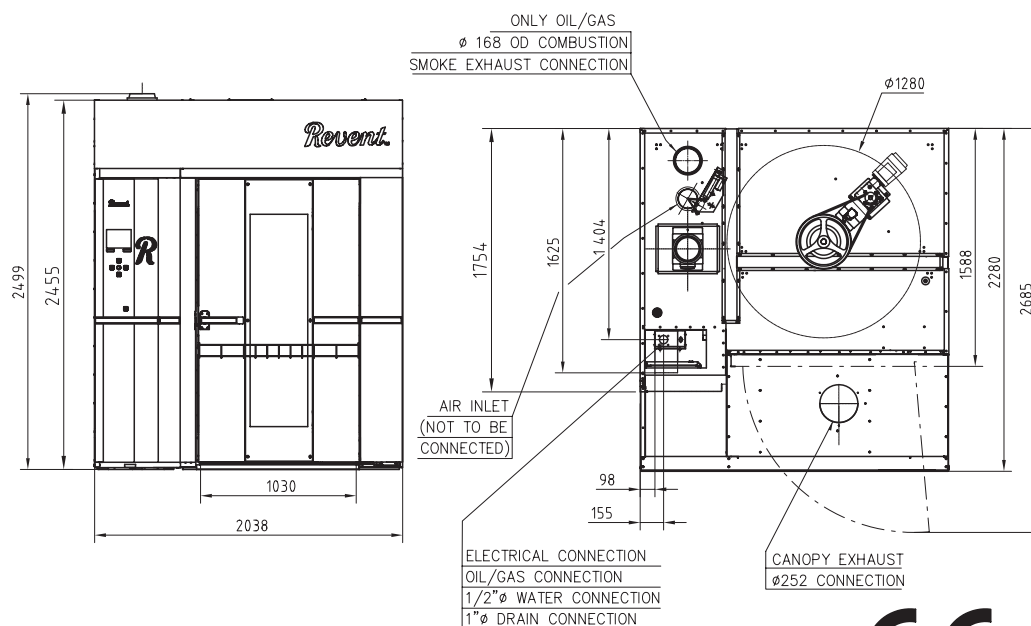
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This is an example. For installation use the installation drawing and manual.



REVENT RACK OVEN 724 O/G



701314 A

Specifications

Maximum Heat Capacity	100 kW
Temperature range	50°-300°C
Product net weight	1665 kg*
Minimum intake opening	875 x 1760 mm (standard 3-section + steam box delivery)
Minimum intake opening	2050 x 2600 mm (optional one-piece shipment)
Minimum section tilt up height:	2700 mm (without motors)
Swing Diameter	1280 mm
Max load for rack lift and platform	400 kg
Steam Generation	8,5 l/20 sec at 250°C
Tubular electrical heaters	Stainless steel
Manufacturing material	Stainless steel
Steam and damper control	Automatic
Door	Double glass

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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	100 kW @ 20-30 mbar
Water and Drain	
Water Supply	½" Ø 35-45 PSI, cold
Drain	R1"
Water quality/	
2Magnesium, 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	2500 m³/h
Oven Stack Exhaust	Ø 170 mm, draft (-3)-(-6) mm

water pillar (oil and gas
versions only)

Required Stack
Evacuation 260 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

- 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).
- Pass-through
- Left hinged door
- Platform with core temperature sensor
- Non-CE version
- Oven wired for local stack fan.
- Stack fan (flue gas evacuation)
- No drain.

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REVENT 723 /E/

Double Rack Oven

Max tray size:
2 single racks 600x800 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

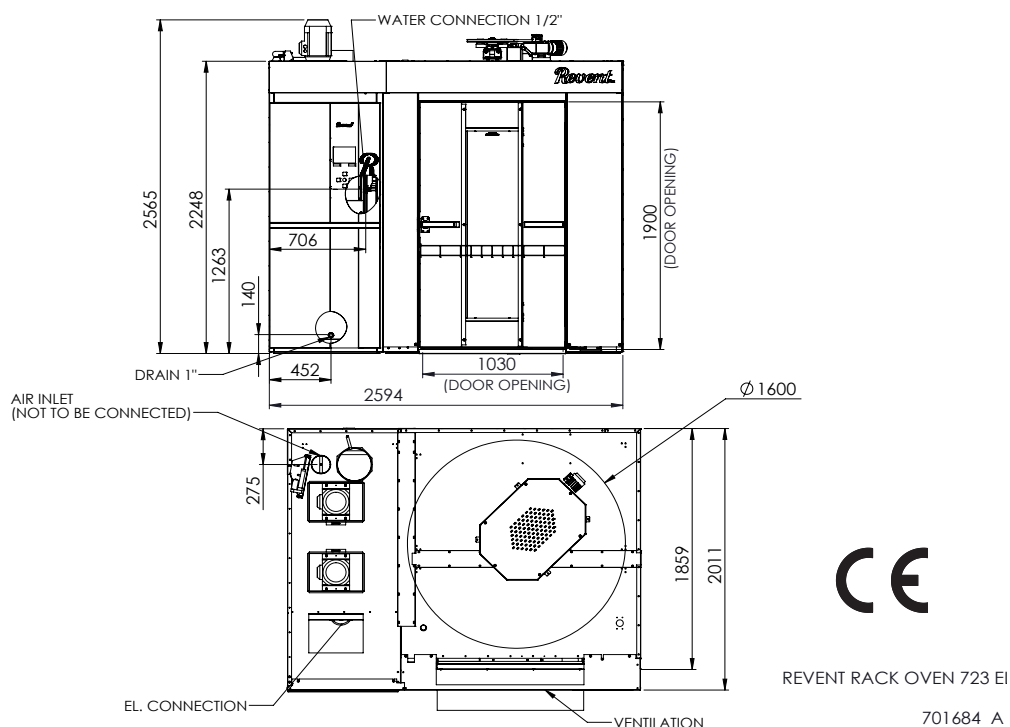
Total Cost of Ownership

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 - Energy save mode.
- Minimized service cost.
- Fast assembly through Revent's unique wedge system.
- Quick and easy installation. Baking within one day.

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Specifications

Maximum Heat Capacity	115 kW
Temperature range	50°-300°C
Product net weight	2475 kg*
Minimum intake opening	1025 x 2020 mm (standard 3-section + steam box delivery)
Minimum intake opening	2020 x 2600 mm (optional one-piece shipment)
Minimum section tilt up height:	3100 mm (without motors)
Swing Diameter	1600 mm
Max load of platform	600 kg
Steam Generation	11 l/sec at 250°C
Tubular electrical heaters	Stainless steel
Manufacturing material	Stainless steel
Steam and damper control	Automatic
Door	Double glass

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Utility requirements

Electrical	
Standard	3PH400-230V+100+100A
Optional	3PH220-230V+400A 3PH415-240V+100+100A
Contact factory for other power options.	
Water and Drain	
Water Supply	1/2" Ø 35-45 PSI, 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 300 mm
Required Canopy	
Evacuation	3000 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

- 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).
- Pass-through
- Left hinged door
- Platform with core temperature sensor
- Non-CE version

Revent is 9001 certified.

Revent sales representative:



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



REVENT 703 / OG /

Multi Rack Oven

Max tray size: 2 single racks 1000x750 mm /
4 single racks 750x500 mm / 3 single racks
600x800 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

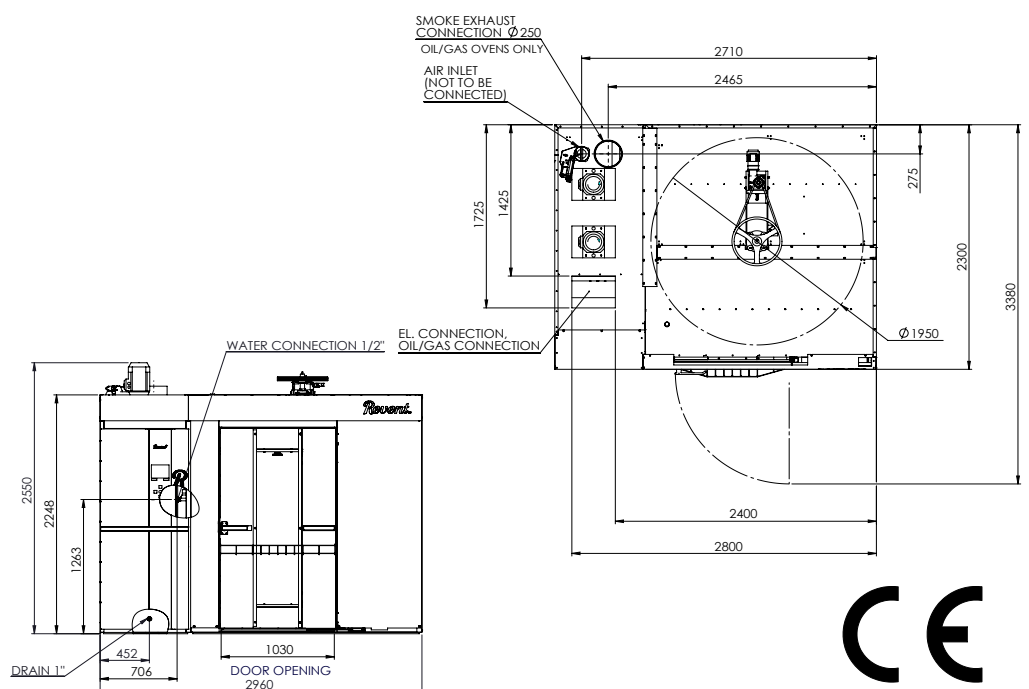
Total Cost of Ownership

- 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, 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



REVENT RACK OVEN 703 O/G CANOPY FLUSH

701170 A



Specifications

Maximum Heat Capacity	160 kW
Temperature range	50°-300°C
Product net weight	3150 kg*
Minimum intake opening	1220 x 2170 mm (standard 3-section + steam box delivery)
Minimum intake opening	3000 x 2600 mm (optional one-piece shipment)
Minimum section tilt up height:	3100 mm (without motors)
Swing Diameter	1950 mm
Max load of platform	800 kg
Steam Generation	11 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+25A
Optional	3PH220-230V+35A 3PH415-240V+25A

Contact factory for other power options.

Gas

Natural Gas & Liquid propane	160 kW @ 20-30 mbar
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Water and Drain

Water Supply	½" ø 35-45 PSI, 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 300 mm
Required Canopy Evacuation	4000 m³/h

Oven Stack Exhaust ø 250 mm, draft (-3)-(-6) mm
water pillar (oil and gas
versions only)

Required Stack
Evacuation 425 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

- 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).
- Pass-through
- Left hinged door
- Platform with core temperature sensor
- Non-CE version
- Oven wired for local stack fan.
- Stack fan (flue gas evacuation)

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REVENT 703 / E /

Multi Rack Oven

Max tray size: 2 single racks 1000x750 mm /
4 single racks 750x500 mm / 3 single racks 600x800 mm

FEATURES

Baking quality

- Bakes everything without adjustments.
- The TCC (Total Convection Control) system ensuring:
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 - Minimized weight loss
 - Maximized bread volume
- The HVS (High Volume Steam) system ensuring:
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 - Excellent crust

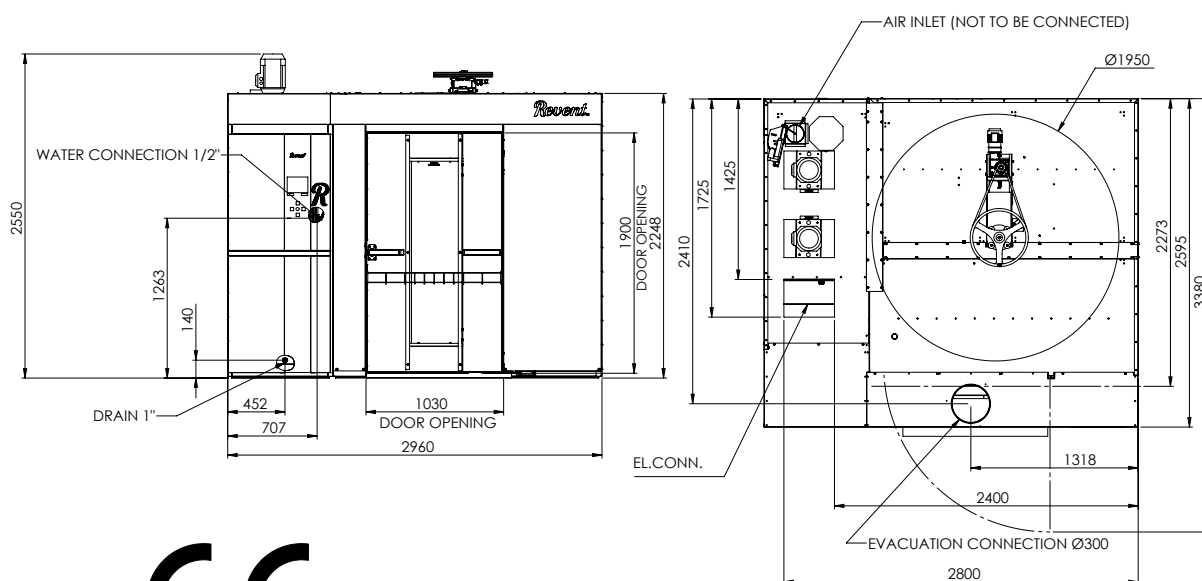
Total Cost of Ownership

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- Simple handling with self-instructive GIAC control panel.
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- Renowned durability with the longest life expectancy on the market.

- World leading energy efficiency 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



REVENT RACK OVEN 703 EL , 600 CANOPY

701681

Specifications

Maximum Heat Capacity	134 kW
Temperature range	50°-300°C
Product net weight	3150 kg*
Minimum intake opening	1220 x 2170 mm (standard 3-section + steam box delivery)
Minimum intake opening	3000 x 2600 mm (opt. one-piece shipment)
Minimum section tilt up height:	3100 mm (without motors)
Swing Diameter	1950 mm
Max load of platform	800 kg
Steam Generation	11 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+100+125A
Optional	3PH220-230V+400A 3PH415-240V+100+125A
Contact factory for other power options	
Water and Drain	
Water Supply	½" ø 35-45 PSI, 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 300 mm
Required Canopy	
Evacuation	4000 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

- 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).
- Pass-through.
- Left hinged door.
- Platform with core temperature sensor.
- Non-CE version.

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REVENT 703 / OG /

Multi Rack Oven

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600x800 mm



FEATURES

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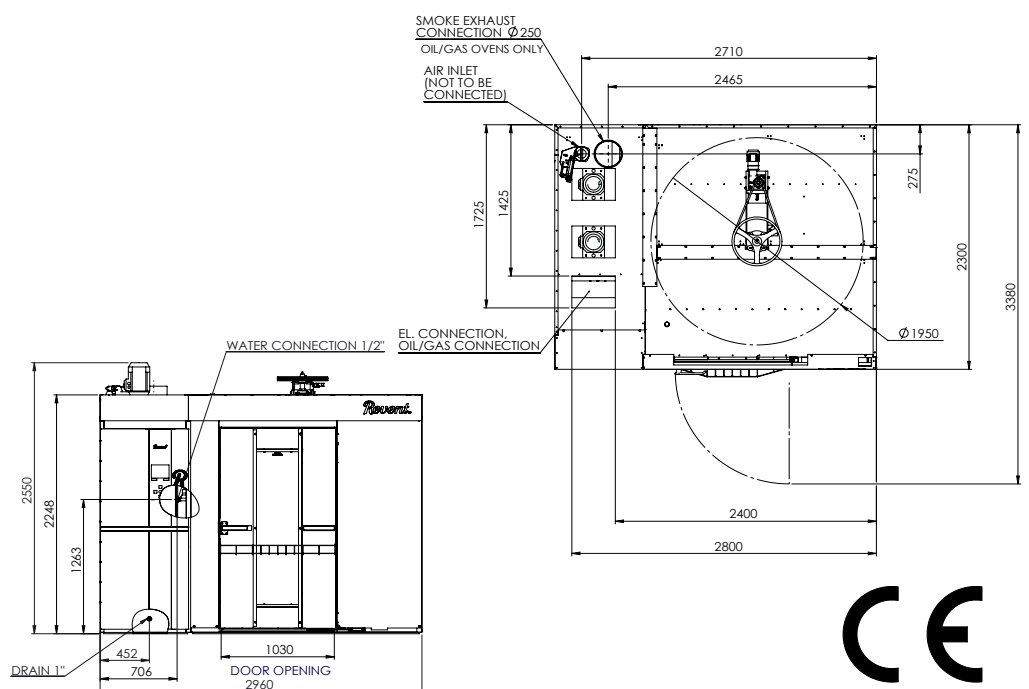
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In Bread We Trust



REVENT RACK OVEN 703 O/G CANOPY FLUSH

701170 A



Specifications

Maximum Heat Capacity	160 kW
Temperature range	50°-300°C
Product net weight	3150 kg*
Minimum intake opening	1220 x 2170 mm (standard 3-section + steam box delivery)
Minimum intake opening	3000 x 2600 mm (optional one-piece shipment)
Minimum section tilt up height:	3100 mm (without motors)
Swing Diameter	1950 mm
Max load of platform	800 kg
Steam Generation	11 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+25A
Optional	3PH220-230V+35A 3PH415-240V+25A

Contact factory for other power options.

Gas

Natural Gas & Liquid propane	160 kW @ 20-30 mbar
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Water and Drain

Water Supply	½" ø 35-45 PSI, 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 300 mm
Required Canopy Evacuation	4000 m³/h

Oven Stack Exhaust ø 250 mm, draft (-3)-(-6) mm
water pillar (oil and gas
versions only)

Required Stack
Evacuation 425 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.

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