

WIESHEU

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WIESHEU E3S

Electric Oven

6 pan capacity (18"x26")

FEATURES

Baking quality

- Variable fan speed (8 speeds) and automatic reversing of fan direction.
- Multistep baking recipes
- Steam system

Total Cost of Ownership

- IBC- Intelligent Baking Control. Automatic adjustment for partial loads.
- Small footprint
- Easy to use with self-instructive touch control panel.
- Proclean Automatic cleaning system.
- Short heat up time and short recovery between bakes

- 110 degree door opening for reduced risk of burn injuries
- Simple installation & start-up
- Stackable with E3 S or E3 L for increased capacity and flexibility in the same footprint!
- Field reversible door
- World leading energy efficiency through:
 - IBC-Automatic load adjustment
 - Energy save mode
 - Improved Insulation
 - LED light
- Minimized service cost.

Sanitary

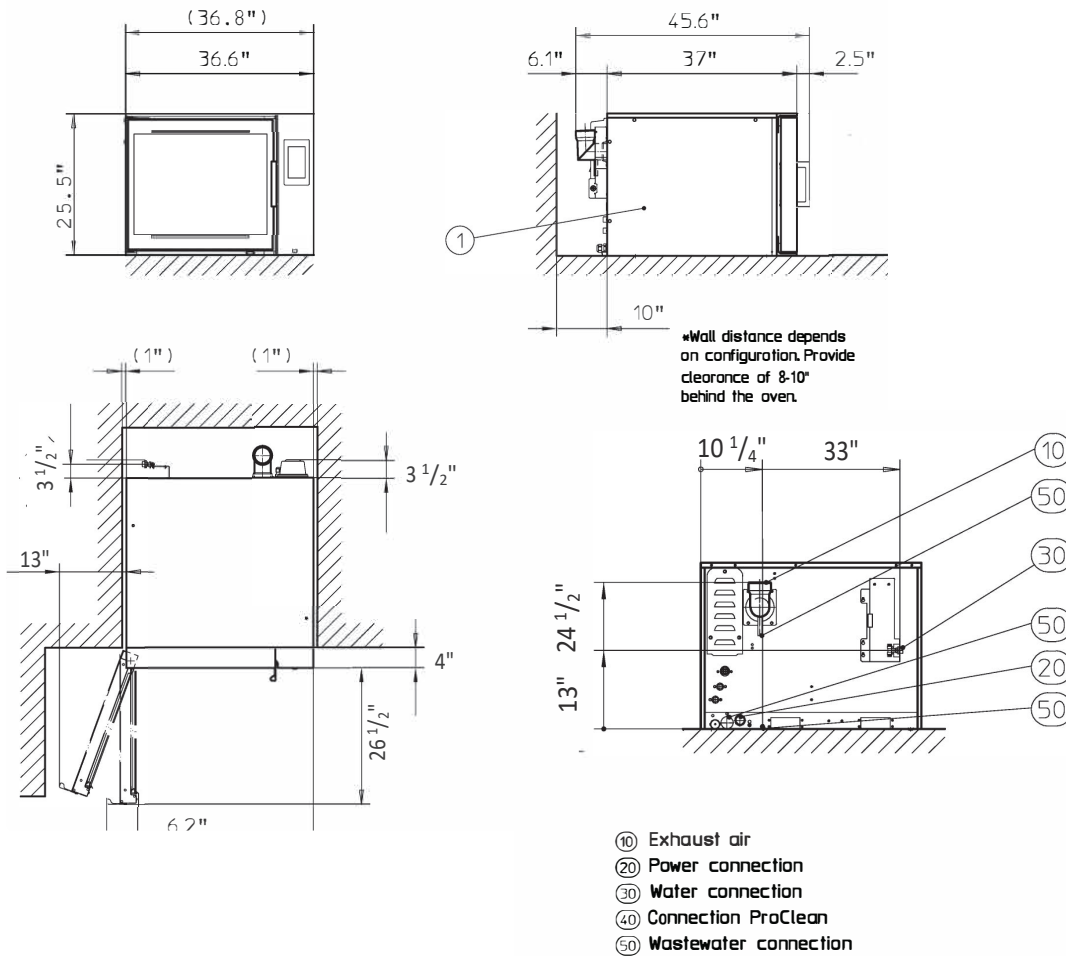
- Self cleaning system
- Stainless steel.
- Non corrosive steam system.

OPTIONS

- Stainless steel stand with casters
- Condensing hood.
- Combine with E3S or E3L

**Picture shows optional Condensing hood*

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



Specifications

Maximum Heat Capacity	7.8 kW
Temperature range	95-482°F
Weight	290 lbs
Total shipping weight	320 lbs*
Standard shipping	On skid
Minimum intake opening	25.5"x37"

Pan spacing 6 pan	3.2"
Pan spacing 5 pan	3.8"

*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 (oven)

Standard 3PH208-220V+N 22.5A*

*FLA. Fuse size dictated by local code. «5 wire» 3 phase required

Water and Drain

Water Supply 3/4" ø 30-45 PSI, cold
 Drain 1" NPT

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 m/l
Chlorides	<10 mg/l
Conductivity	200 - 800 mS/cm

Ventilation options:

- **Venting via external exhaust hood:**
 Oven installed under an exhaust hood designed to steam and vapor from the oven. Type of products baked and local code dictates if the exhaust hood should be a Type II (normal baking) or Type I (grease laden vapor) exhaust hood.
- **Oven venting optional, verify state and local codes.**

Installation requirements

The oven must be installed on a levelled non-combustible surface. The oven should be installed with a 1" gap from side walls. A 10" gap between the exterior rear wall of the oven and the building wall is recommended to allow space for drain lines.

Revent sales representative:



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