



REVENT 108-144 PROOFER/RETARDER

FEATURES

Total Cost of Ownership

- > Programmable touch screen control panel with easy setting and display of temperature and humidity.
- > Optimized PID regulation of temperature and humidity, reducing energy consumption.
- > Proofing and of small and large dough pieces at the same time.
- > Integrated Condensign unit for easy installation. R449 refrigerant for compliance with new air quality regulations.
- > Internal steam nozzle mounted after fan and temperature elements optimizing energy efficiency and minimizing risk of corrosion or mineral build-up.
- > Electromagnetic steam generator without mechanical or electrical parts within the steam container for stable operation.
- > Water quality as hardness and lime content does not impair function and life of the climate unit.

Baking quality

- > PID system together with the automatic computer controlled 200 step fan speed secure:
 - Smooth proofing
 - Minimal dehydration
 - No "skinned over dough"
- > Can add humidity aslo when proofing at lower temperaturature/storing product

Sanitary

- > No risk of sending bacteria into the chamber as in cold water systems where cold water enters directly into the chamber.
- > Stainless steel interior and exterior
- > Automatic drain for steam generator

Standard Features

- > Double pane glass window
- > LED Light
- > Insulated and heated floor (option on Proofer/retarder standard on Freezer/proofer)

Max capacity:
2 single racks

AVAILABLE IN THREE VERSIONS:

> **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**

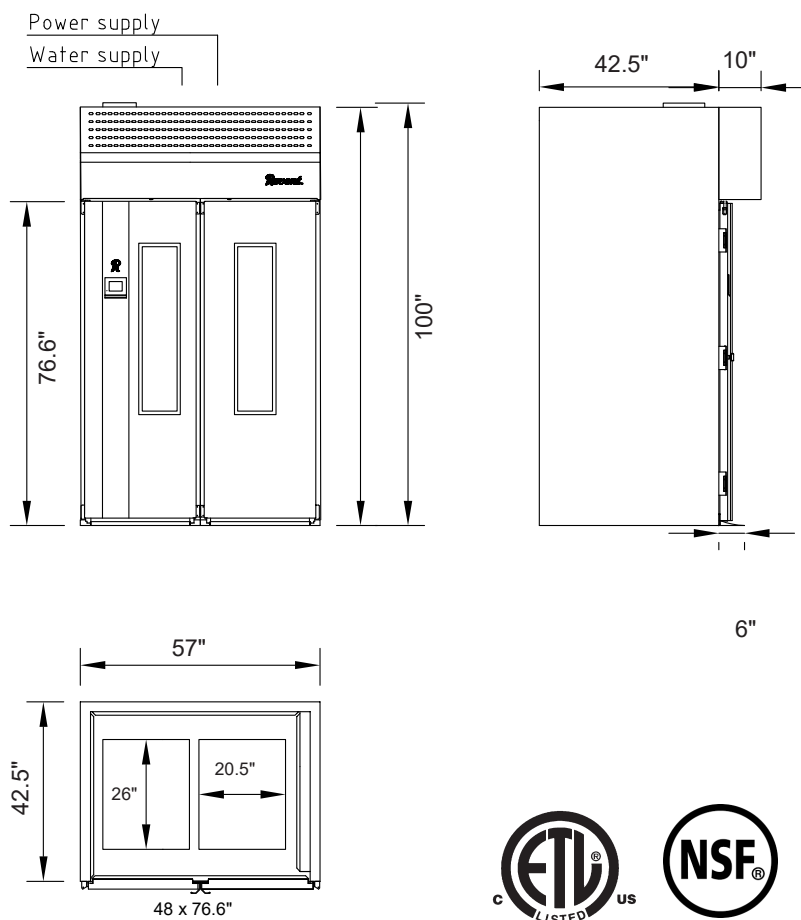
Temperature range 27-113°F
Applications: Storage of baked products for up to 7 days without freezing

> **Freezer/Proofer**

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



In Bread We Trust



Technical information

Capacity	(2) single racks
Weight	1640 lbs
Total shipping weight	1780 lbs*
Standard shipping	Ships knocked down
Minimum intake opening	36" wide

Integrated Condensing unit with R449 Refrigerant

Refrigeration capacity:

Proofer/retarder 1777 W @ 14F evap./90F ambient
Freezer/proofer 2368 W @ 5F evap./90F ambient

Utility Requirements

Water and Drain

Water Supply	1/2" NPT ϕ 35-45 PSI, cold
Drain	1 1/2" NPT
Water quality	pH 7-8.5 Hardness 4-7 gr/gals. Acceptable range for chloride concentration 0-50 ppm Conductivity 200 to 800 μ S/cm at 59°F

Electrical

Proofer/retarder	3PH208-220V+N 20A
UV Proofer/retarder	3PH208-220V+N 20A
Freezer/Proofer	3PH208-220V+N 26A

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 any wall.
- > The front and top need to be left open for access and ventilation for the Proofer/Retarder and Freezer/proofer units.

Revent sales representative:



Revent Incorporated
22 Roosevelt Avenue, Suite 2, Somerset, New Jersey 08873
Phone (732) 777-9433, Fax (732) 777-1187
Toll Free 800-822-9642
E-mail info@revent.com, www.revent.com