



REVENT 180-144 PROOFER

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.
- > External steam tank with easy access for cleaning and for keeping minerals out of the proofing chamber.
- > 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 proving
 - Minimal dehydration
 - No "skinned over dough"

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

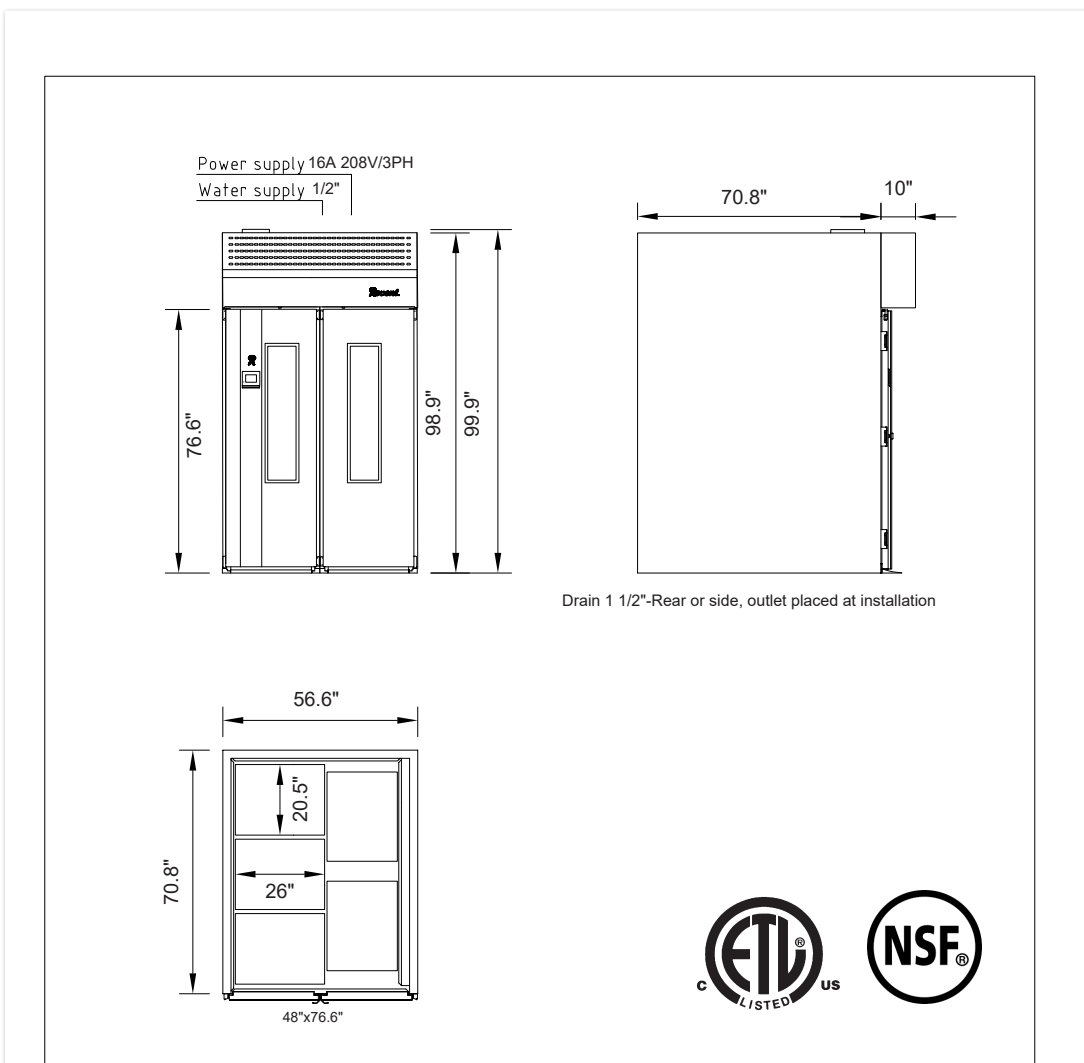
Options

- > Stainless floor

Max capacity:
5 end load single racks (26"x20.5")



In Bread We Trust



Technical information

Capacity	(5) Single sided load racks or (2) US Double racks
Weight	1880 lbs
Total shipping weight	1960 lbs*
Standard shipping	Ships knocked down
Minimum intake opening	35" wide

Utility Requirements

Water and Drain

Water Supply	1/2"NPT ø 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 800µS/ cm at 59°F

Electrical

Standard	3PH208-220V+N 16A
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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.

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