



REVENT PLUG & PLAY

Max pan size:
1 single rack (18"x26")
max 72.5" tall

Proofer/Retarder Proofer /Freezer Proofer for Racks

FEATURES

Baking quality

- PID system together with the automatic computer controlled 200 step fan speed secure:
 - Smooth proofing
 - Minimal dehydration
 - No "skinned over dough"
- Slow proving at low temperature, optimizing aroma build-up and structure.
- Recovery curves can handle mixed production of large and small pieces.

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/or retarding of small and large dough pieces at the same time.
- External steam tank with easy access for cleaning and for keeping lime 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.
- Oven-ready dough all through the day with the FSP (Flexible Slow Proofing) system.
- Automatic drain valve.

- Coated evaporator securing long lifetime and minimizing risk of refrigerant leakage.
- Heavy duty compressor securing long life and low service cost.
- 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.

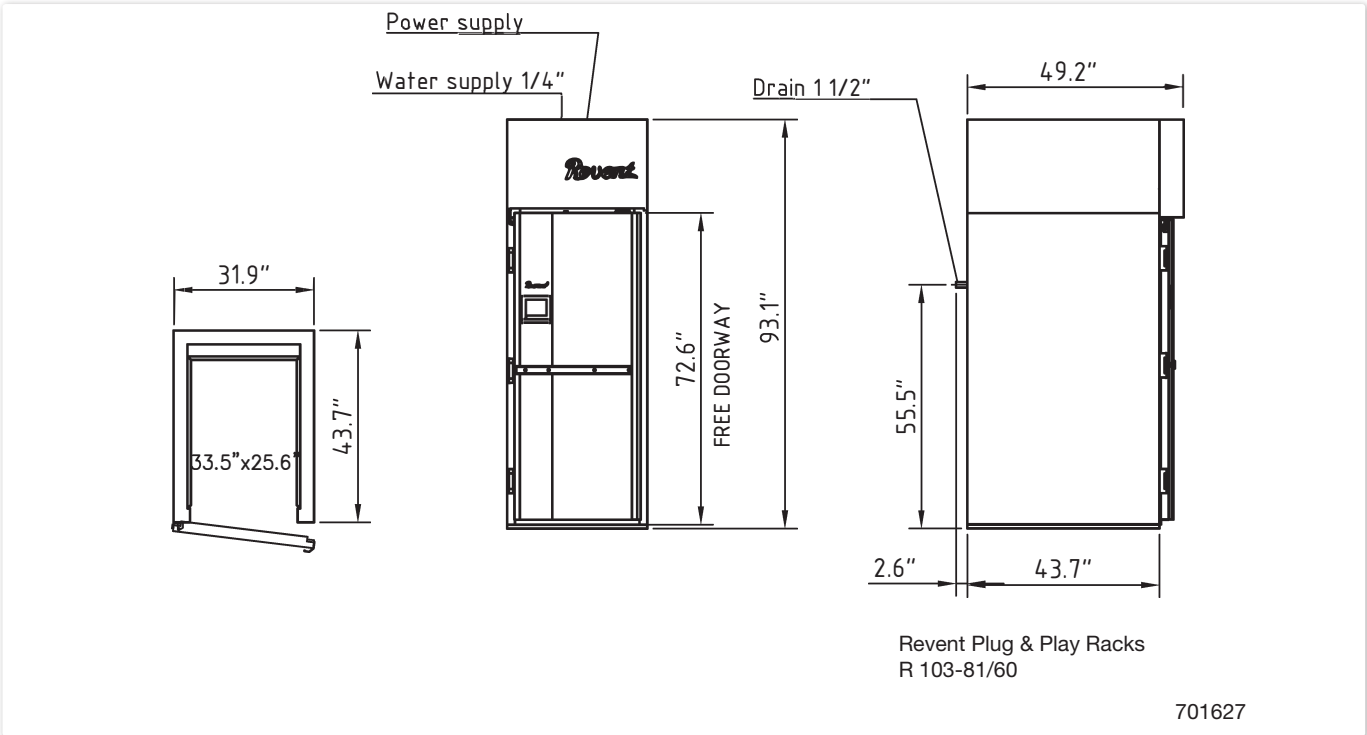
Sanitary

- 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



In Bread We Trust

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



Technical information

Capacity (1) US 18x26" rack
 Weight 660 lbs
 Total shipping weight 700 lbs*
 Standard shipping Ships assembled in one piece, crated.
 Minimum intake opening 32"x44"

Utility Requirements

Water and Drain

Water Supply 1/2" ø 35-45 PSI, cold
 Drain 32 mm
 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

Electrical

Standard 3PH208-220V+N 12A
 Proofer/Retarders
 Freezer/Proofers 1PH 110V 15A Power supply for the condensing unit

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.

Options

- Large Touch screen control panel
- Interior lights
- Flexbaker system for Proofer/Retarders and Freezer/Proofers
- Door with glass window

Revent is ISO 9001 certified.

«4 wire» 3PH power supplies required. The stated power consumption is FLA. Minimum fuse size is

Technical information per model

P/RP/FP	External dimensions inches W x D x H	Internal dimensions inches W x D x H	Doorway, mm W x H	Power (A)	Max. dough capacity lbs/kg	P/RP/FP Power consumption cabinet, kW	RP Cooling capacity, 23°F to 113°F, W	FP Freezing capacity 23°F to 113°F, W
P	31.9x43.7x93	25.6x33.4x72.6	25.5x71.8	12	110/50	4		
RP	31.9x43.7x93	25.6x33.4x72.6	25.5x71.8	12.5	110/50	4,5 incl. comp.	803	-
FP	31.9x43.7x93	25.6x33.4x72.6	25.5x71.8	14	110/50	5 incl. comp.	-	937

Revent sales representative:



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