



REVENT ONE26/S/E/ Max pan size: 1 single rack (18"x26")

Round Single Rack Electric Oven

R FEATURES

Baking quality

- Bakes everything without adjustments.
- New revolutionizing RTCC (Round Total Convection Control) system ensuring:
 - Minimized weight loss
 - Even bake
 - Perfectly even coloured products
 - Maximized bread volume
- New light weight RHVS (Round High Volume Steam) system easy to clean and ensuring:
 - Excellent texture
 - Excellent crust

Total Cost of Ownership

- Perfect bake without rejects.
- Reduced equipment footprint opens up new possibilities for small spaces.
- The oven is designed for 24/7 production based on the experience from our earlier 700 series.
- Most flexible choice for a diversified bakery assortment.
- Easy to use with self-instructive and angled GIAC touch control panel.
- Sliding door easy to handle and reducing risk for burn injuries.
- Multiple-alarm system allowing for up to four different products to be baked at once.

- World leading energy efficiency through:
 - Round baking chamber minimizing heated air volume
 - New patented Revent Heat Exchanger and modulating burner with high efficiency (89,5%) according to DIN 8766
 - Energy save mode
 - New High Tech Insulation
- Minimized service cost.
- The oven is manufactured in sections, making it possible to move through standard door openings. You will be "up and baking" the same day.

Sanitary

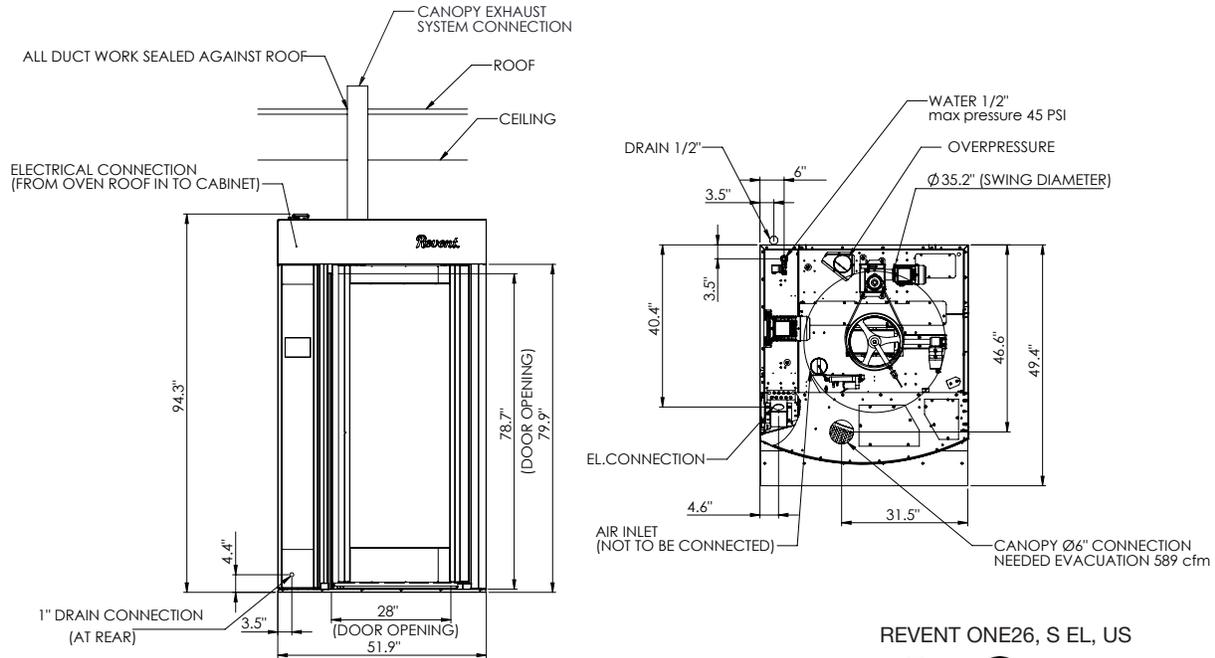
- Stainless steel.
- Non corrosive steam system.

ReventTM

In Bread We Trust

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

R-ONE26-S-EL-US-190903



REVENT ONE26, S EL, US



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Specifications

Maximum Heat Capacity	37.5 kW
Temperature range	95-572°F
Total shipping weight	1980 lbs*
Standard shipping	Ships assembled in one piece, crated.
Minimum intake opening	52"x57" (Assembled) (one-piece shipment, without skid)
Minimum intake opening	45"x 52" with Heat section and bake chamber separated
Minimum section tilt up height	100"
Swing Diameter	35.2"
Max load of rack lift	441 lbs
Steam Generation	0.8 gals/20 sec at 482°F

*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	3PH208-220V+N 115A
Optional	3PH440-480V 50A +1PH/120V/60 Hz 15A
«5 wire» 3PH power supplies required. The stated power consumption is FLA. Minimum fuse size is dictated by local code. Contact factory for other power options.	

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

Ventilation

Direct Venting:

Canopy vent:
6" connection. 589 cfm evacuation. Ducting and fan to be provided by customer.

Venting via external exhaust hood:

Oven installed under an exhaust hood designed to vent 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.

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 120°F. This is to avoid damage to electric components.

Options

- GIAC Extended PC Software
- Rack lifts for most types of racks.
- Platform NOT AVAILABLE.

Revent is ISO 9001 certified.

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