



REVENT 726 /E/

Single Rack Electrical Oven

Max pan size:
1 single rack (18"x26" or 20"x30")

FEATURES

Baking quality

- Bakes everything without adjustments.
- The TCC (Total Convection Control) system ensuring:
 - Even bake
 - Perfectly even coloured products
 - Minimized weight loss
 - Maximized bread volume
- The HVS (High Volume Steam) system ensuring:
 - Excellent texture.
 - Excellent crust.

Total Cost of Ownership

- Perfect bake without rejects.
- Industry leading availability and output for 24/7 production.
- Most flexible choice for a diversified bakery assortment.
- Simple handling with self-instructive GIAC control panel.
- Bakes up to four different products at once with our multiple-alarm system.
- Renowned durability with the longest life expectancy on the market.

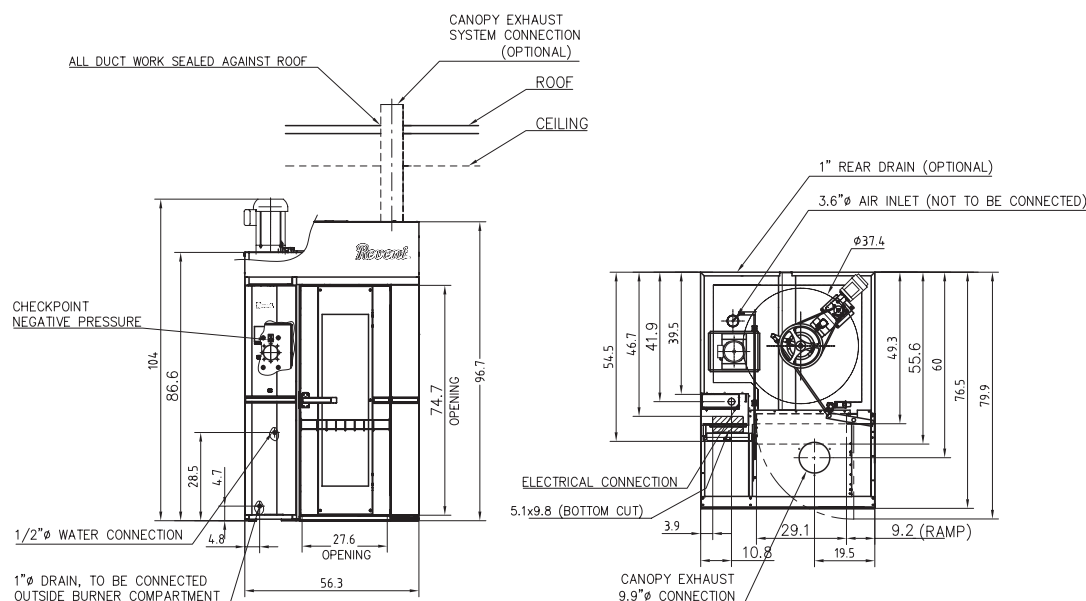
- World leading energy efficiency.
- Energy save mode.
- Minimized service cost.
- Fast assembly through Revent's unique wedge system. Quick and easy installation. Baking within a few hours.



In Bread We Trust

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

R-726-E-US-190826



REVENT RACK OVEN 726 EL,
USA, 700-SERIES CANOPY

701284

Specifications

Maximum Heat Capacity	39 kW
Temperature range	95-572°F
Total shipping weight	2400 lbs*
Minimum intake opening	
- without skid	39"x56"
- with skid	41.5"x62"
	(standard 2 section + steam box delivery)
Minimum intake opening	55.2"x57.1"(optional one-piece shipment without skid)
Minimum section tilt up height and recommended service height:	106"
Swing Diameter	37.4"
Max load of racklift and platform	441 lbs
Steam Generation	1.19 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 112A
Optional	3PH440-480V 52A +1PH/120V/60 Hz 8A
«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	½" ø 35-45 PSI, cold
Drain	32 mm
Water quality/ Chemical analysis	<i>Revent Int. requirement</i>
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	
Over Pressure Duct	Through door to canopy
Oven Damper Exhaust	Through door to canopy
Canopy vent	10" connection. Min 883 cfm required. Customer to provide duct and ventilator fan per local code.

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

- Rack lifts for most types of racks including A-lift, B-lift, Baxter lift, C-lift, D-lift, Lucks lift
- Platform
- Heavy Duty Steam system
- Type 1 canopy
- GIAC extended PC software
- Left hinged door.
- Core temp sensor kit. (Requires F-lift or platform)
- Prison package
- USDA package (Upgrade of steel to A304)

Revent is ISO 9001 certified.

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