



# REVENT 726 /

Single Rack Oven

Max tray size:  
1 single rack 500x800 mm  
Gas/oil/electric models

## FEATURES

### 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, verified by accredited institute, through:
  - Revent cross-line heat exchanger
  - Energy save mode.
- > Minimized service cost.
- > Fast assembly through Revent's unique wedge system.
- > Quick and easy installation. Baking within a couple of hours.

### Baking quality

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

### Options

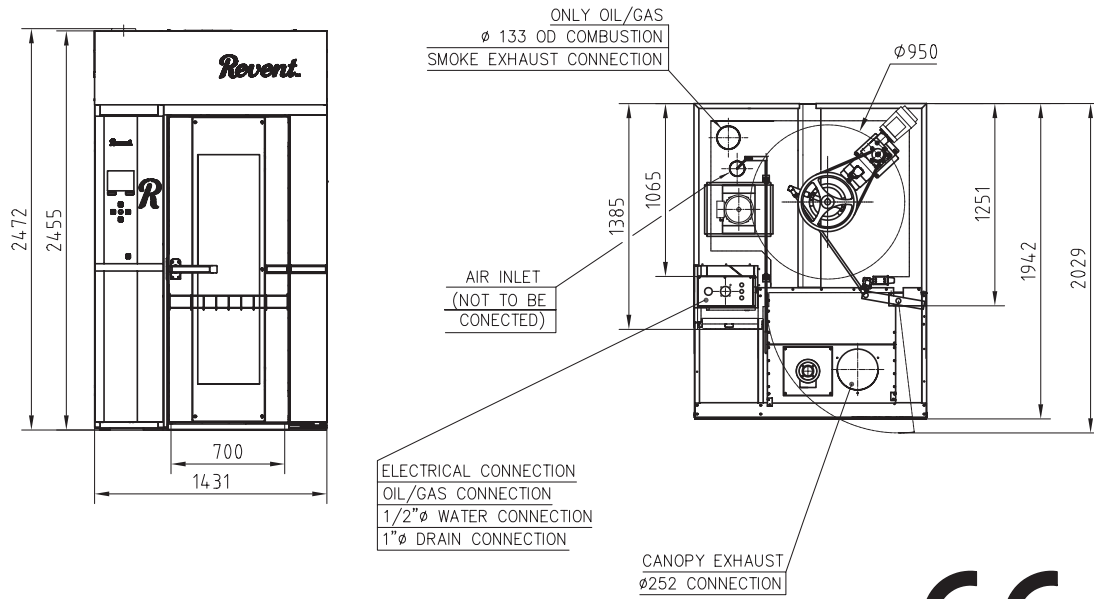
- > Rotation: A-lift, C-lift, D-lift, platform
- > Canopy 600/700, 1 or 2 speed fan, available in 3-phase voltages
- > Manual damper
- > Additional energy saving insulation
- > GIAC extended
- > No drain function. Eliminates the need for oven drain.
- > Guard on top (is included in CE version)
- > Steam trap (avoids steam from oven drain in heat section)
- > Left hinged door
- > F-lift with core temperature sensor
- > Non-CE version

### Options for gas ovens:

- > Oven wired for local stack fan
- > Stack fan (flue gas evacuation)
- > Burner kit large



In Bread We Trust



REVENT RACK OVEN 726



701313

### Utility Requirements

#### Electrical

- > Electrical: available in 3-phase voltages

#### Water and Drain

- > Water Supply: G 1/2"  $\phi$  4,4 bar, pH 7.5-8.5, dH 4°-7°
- > Drain: 1" connection (optional connection to rear)

#### Ventilation

- > Over Pressure Duct: Through door to canopy
- > Oven Damper Exhaust: Through door to canopy
- > Oven Stack Exhaust:  $\phi$  133 mm, draft (-3)-(-6) mm water pillar (oil and gas versions only)
- > Required Stack Evacuation: 130 m<sup>3</sup>/h
- > Canopy Port:  $\phi$  252 mm
- > Required Canopy Evacuation: 1500 m<sup>3</sup>/h
- > If chimney is not straight, please contact factory.

### Installation requirements

The oven must be installed on a levelled non-combustible floor. 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 50°C. This is to avoid damage to electrical components.

### Technical information

- > Maximum Heating Capacity: see table
- > Temperature range: 50-300 °C
- > Total shipping weight: 1100 kg\*
- > Minimum intake opening: 815 x 1420 mm (standard 2 oven section delivery in 3 pieces shipment)
- > Minimum intake opening: 1400 x 2500mm (optional - one piece shipment)
- > Minimum section tilt up height: 2650 mm
- > Swing diameter: 950 mm
- > Max load for rack lift and platform 200 kg
- > Steam Generation 4.5 l/20 sec
- > World leading energy efficiency with LID™ technology and minimized heat bridges.
- > Stainless steel tubular electrical heaters.
- > Stainless steel design.
- > Automatic steam and damper control.
- > Double glass door.

Revent is ISO 9001 certified.

#### 726 Electrically heated

Voltage	Heating	Fuse
3PH220-230V	39-43kW	125A
3PH400/230V	43kW	80A
3PH415/240V	41kW	80A

#### 726 Oil/gas heated

Voltage	Heating	Fuse
3PH220-230V	50kW	16A
3PH400/230V	50kW	16A
3PH415/240V	50kW	16A

#### \*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.

Revent sales representative:



Revent International AB  
 PO Box 714, SE 194 27 Upplands Väsby, Sweden  
 Phone +46 8 590 006 00, fax +46 8 590 942 10  
 E-mail info@revent.se, www.revent.com