



REVENT 724 /

Double Rack Oven

Max tray size:
One double rack 750x1000 mm/2 single racks 457x762 mm
Gas/oil/electric models

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, 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.

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)
- > Pass-through
- > Left hinged door
- > F-lift with core temperature sensor
- > Non-CE version

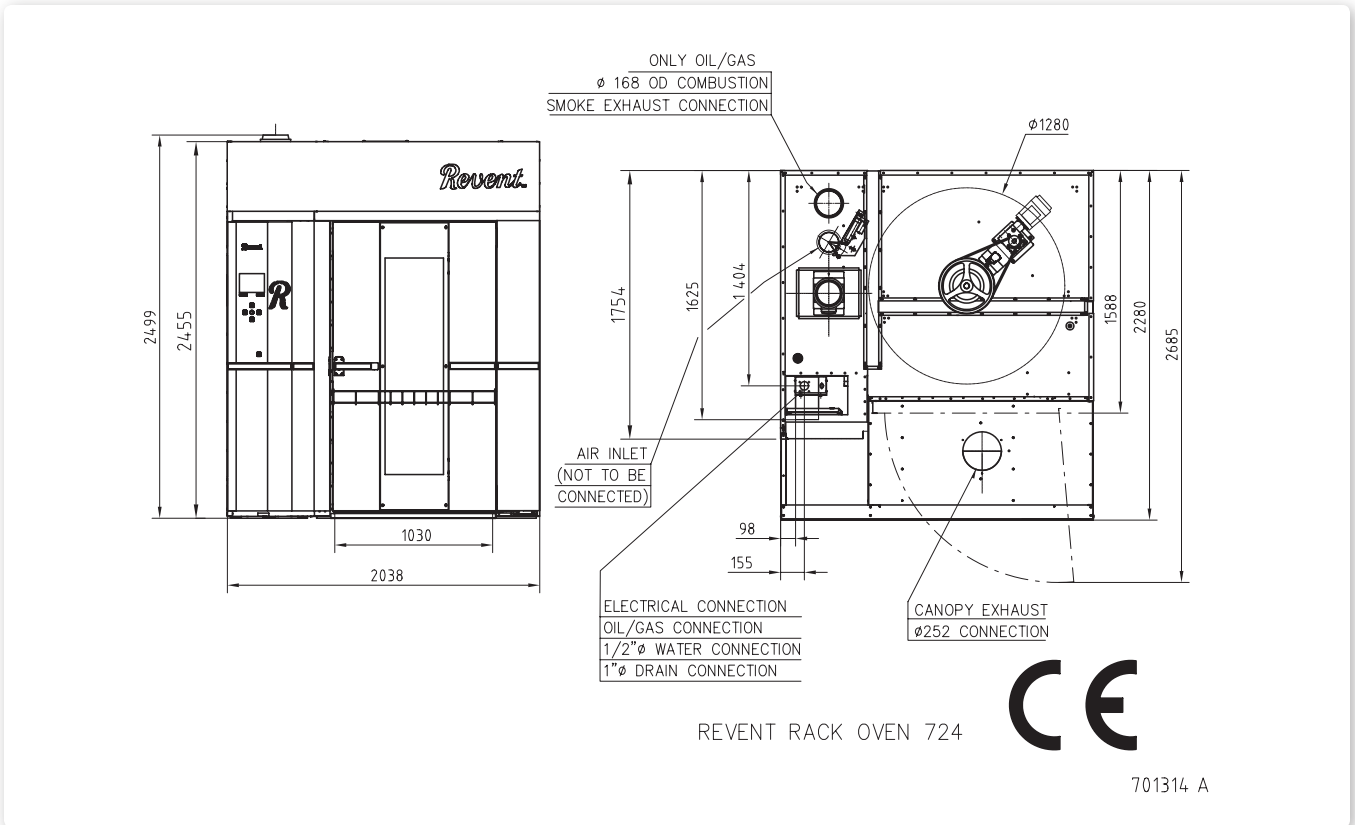
Options for gas ovens:

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



In Bread We Trust

This is an example. For installation drawing, please contact your local distributor.



Utility Requirements

Electrical

> Electrical: available in 3-phase voltages

Water and Drain

> Water Supply: G $\frac{1}{2}$ " ϕ 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: ϕ 170 mm, (-3)-(-6) mm water pillar (oil and gas versions only)
- > Required Stack Evacuation: 260 m³/h
- > Canopy Port: ϕ 252 mm
- > Required Canopy Evacuation: 2500 m³/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: 1665 kg*
- > Minimum intake opening: 875 x 1760 mm (standard 3 oven section delivery in 4 pieces shipment)
- > Minimum intake opening: 1760 x 2510 mm (optional - one piece shipment)
- > Minimum section tilt up height: 2700 mm (with motor)
- > Swing diameter: 1280 mm
- > Max load for rack lift and platform 400 kg
- > Steam Generation 8.5 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.

724 Electrically heated

Voltage	Heating	Fuse
3PH220-230V	67.5-73.8kW	200A
3PH400/230V	74.8kW	125A
3PH415/240V	71.4kW	125A

724 Oil/gas heated

Voltage	Heating	Fuse
3PH220-230V	100kW	16A
3PH400/230V	100kW	16A
3PH415/240V	100kW	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:



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