



Introducing
ONE Series®
 Revolutionizing
 Round Baking
 Chamber

REVENT ONE26 / S /

Max tray size:
 1 single rack 457x660 mm
 Gas/electric models

Round Single Rack 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.
- > Simple handling 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.
- > Oven designed in sections ensuring fast installation and access through standard dimensioned doorways. Baking within a couple of hours.

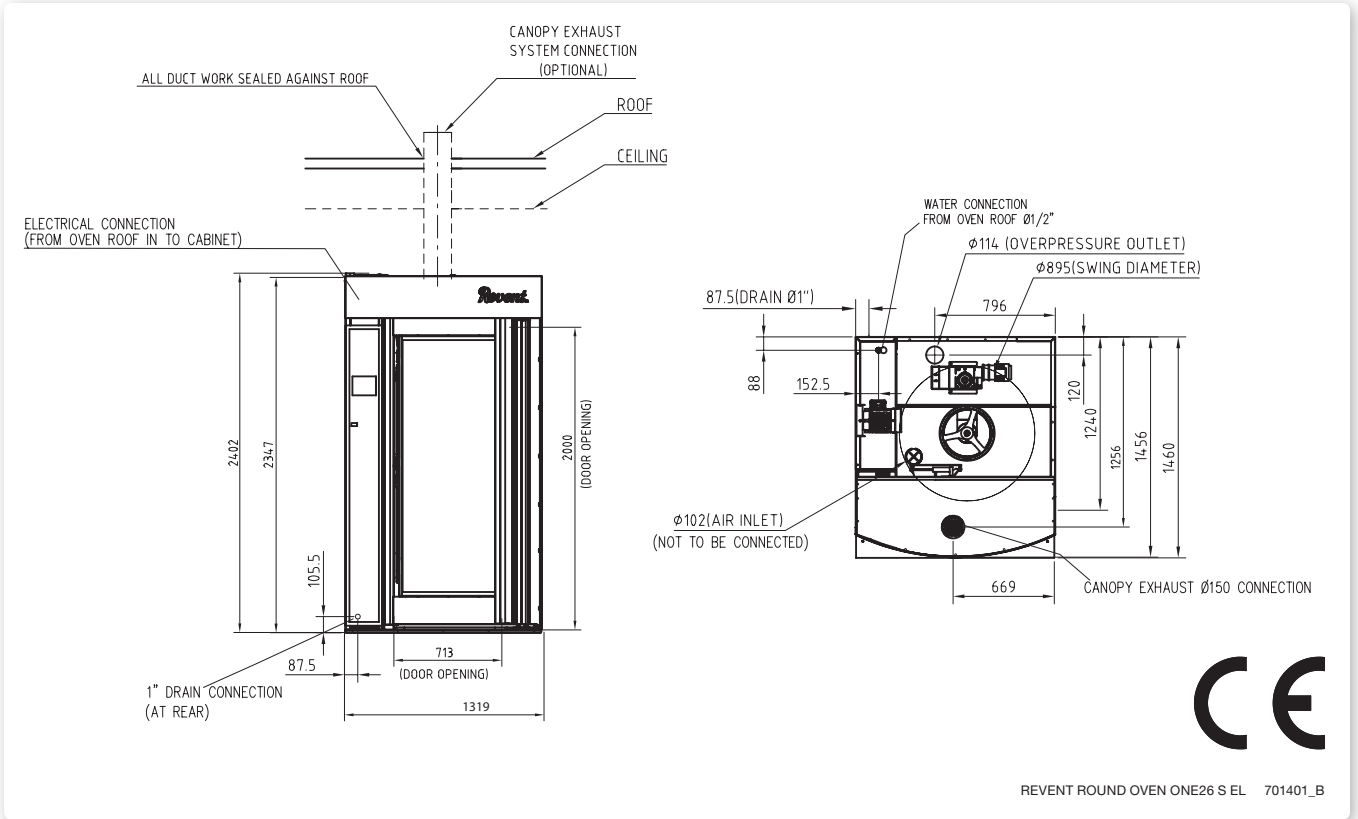
Sanitary

Stainless steel.
 Non corrosive steam system.



In Bread We Trust

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



REVENT ROUND OVEN ONE26 S EL 701401_B

Utility Requirements

Electrical

> Available in 3 phase voltages

Water and drain

> Water Supply: ø 1/2", 4 bar, pH 7.5-8.5, dH 4°-7°
> Drain: 1"

Ventilation

> Over Pressure Duct: through canopy
> Oven Damper Exhaust:
Overpressure is directed from the flue outlet to the back of the canopy.
> Canopy Port: ø 150 mm
> Required canopy evacuation: 1500 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: 35-300°C
- > Total shipping weight: 900 kgs*
- > Final shipping weight will depend on order specifications.
- > Minimum intake opening: 1320x1450 mm
- > One-piece shipment without skid.
- > Oven can be splitted apart in sections for access through an opening of 900x1400 cm. Assistance from factory required.
- > Minimum section tilt-up height and recommended service height: 2540 mm
- > Swing diameter: 895 mm
- > Max load for rack lift: 200 kg
- > Steam generation 3 litres /20 sec at 250°C
- > Triple glass door.
- > Stainless steel design.
- > Automatic steam and damper control.
- > Reduced environmental impact through recycling of all used parts.

Revent is ISO 9001 certified.

ONE26 Electrically heated		
Voltage	Heating	Fuse
3PH220V	37,5 kW	125A
3PH400/230V	36,8 kW	80A
3PH415/240V	35,7 kW	63A

ONE26 Gas heated		
Voltage	Heating	Fuse
3PH220V	50 kW	16A
3PH400/230V	50 kW	16A
3PH415/240V	50 kW	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.

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