



# REVENT 703 /

## Multi Rack Oven

Max tray size: 2 single racks 1000x750 mm /  
4 single racks 750x500 mm / 3 single racks 600x800 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 one day.

#### Options

- > Canopy 600, 1 or 2 speed fan, available in 3-phase voltages.
- > Additional energy saving insulation
- > GIAC extended
- > Guard on top (is included in CE version).
- > Steam trap (avoids steam from oven drain in heat section).
- > Pass-through

- > Left hinged door
- > Platform with core temperature sensor
- > Non-CE version

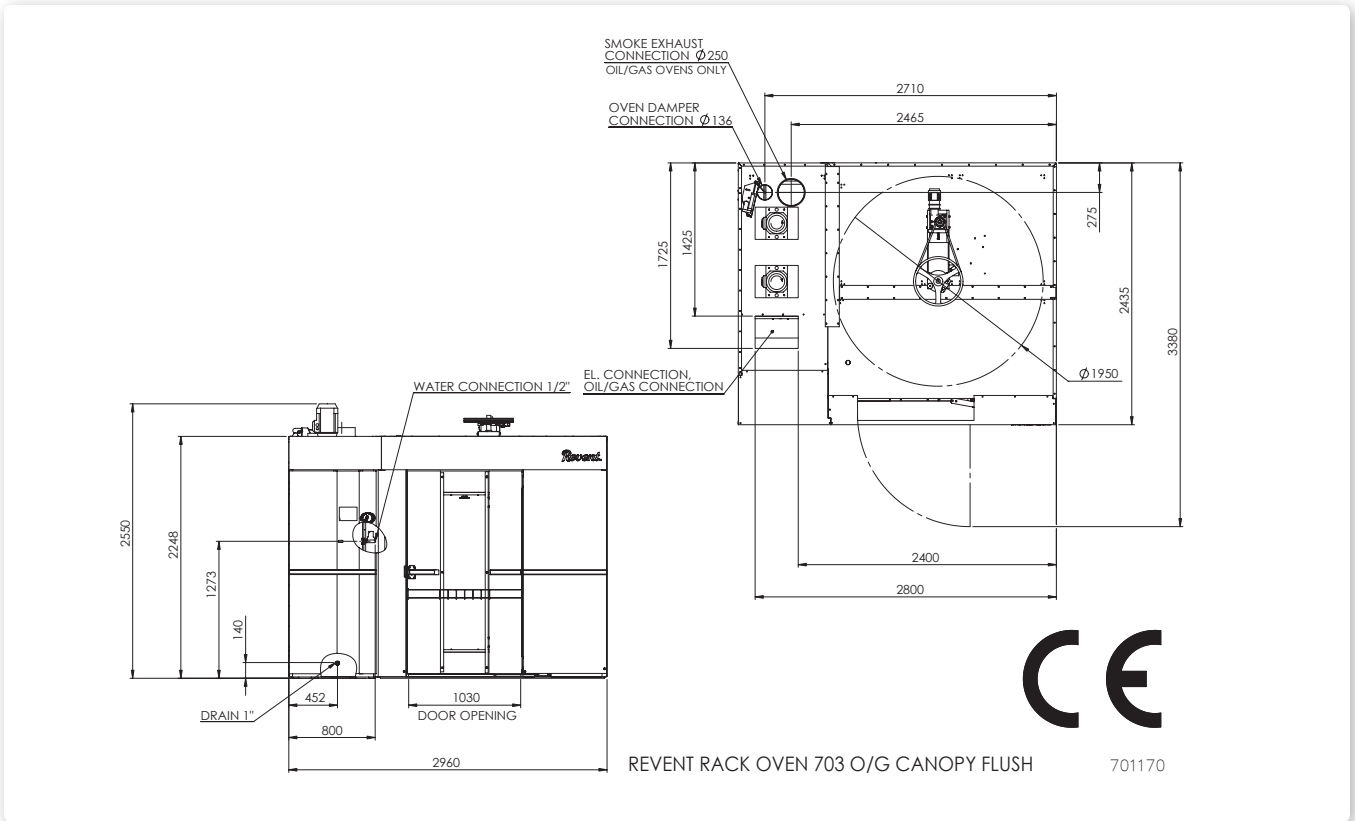
#### Options for gas ovens:

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



In Bread We Trust

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



### Utility Requirements

#### Electrical

- > Electrical: available in most 3-phase voltages

#### Water and Drain

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

#### Ventilation

- > Over Pressure Duct (through door to canopy)
- > Oven Damper Exhaust (through door to canopy)
- > Oven Stack Exhaust: Ø 250 mm, draft (-3)-(-6) mm water pillar (oil and gas versions only)
- > Required Stack Evacuation 425 m3/h.
- > Canopy Port: Ø 252 mm (on optional 600 series canopy)
- > Required Canopy Evacuation: 4000 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: 3150 kg\*
- > Minimum intake opening: 1220 x 2170 mm (standard 3 oven section delivery in 4 pieces shipment)
- > Minimum intake opening: 2360 x 2600 mm (optional – one piece shipment)
- > Minimum section tilt up height: 3500 mm
- > Swing diameter: 1950 mm
- > Max load for platform 800 kg
- > Steam Generation 11 l/sec at 250°C
- > 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.**

#### 703 Electrically heated

Voltage	Heating	Fuse
3PH220-230V	120-131kW	400A
3PH400/230V	67+67kW	100+125A
3PH415/240V	63+63kW	100+125A

#### 703 Oil/gas heated

Voltage	Heating	Fuse
3PH220-230V	160kW	35A
3PH400/230V	160kW	25A
3PH415/240V	160kW	25A

#### \*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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