

REVENT ONE39/S/

Max tray size: 8 trays 457x662 mm Gas/electric models

Round Mini Oven

${\cal R}$ 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.

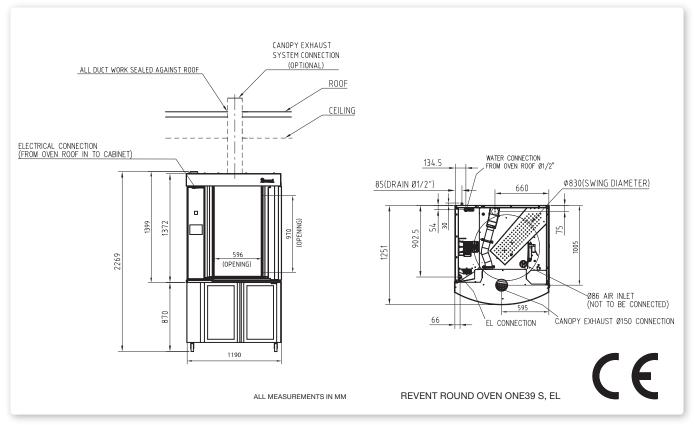
Non corrosive steam system.

Options

- > Stand base
- > Prover base
- > Prover/Retarder base

See separate information on the Revent proving and freezing technology.





Utility Requirements

Electrical

Available in 3 phase voltages.

Water and Drain

- > Water Supply: ø 1/2", 3 bar, ph 7.5-8.5, dk 4-7
- > Drain: 1/2"

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: 600 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 ventlated 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: 399 kg*
- > Minimum intake opening: 1050x1400 mm
- > One-piece shipment without skid.
- > Oven can be splitted apart in sections for access through an opening of 900x1400 cm. For instructions, please ask factory.
- > Minimum section tilt-up height and recommended service height: 2388 mm
- > Swing diameter: 830 mm
- > Steam generation: 1,3 litre/20 sec at 250°C
- > World leading energy efficiency with LID™ technology and minimized heat bridges.
- > Triple glass door.
- > Stainless steel tubular electrical heaters.
- > Stainless steel design.
- > Automatic steam and damper control.
- > Reduced environmental impact through recycling of all used parts.

Revent is ISO 9001 certified.

ONE39 Electrically heated		
Voltage	Heating	Fuse
3PH220V	15 kW	50A
3PH400/230V	16,4 kW	35A
3PH415/240V	17,8 kW	35A

ONE39 Gas heated				
Voltage	Heating	Fuse		
3PH220V	25 kW	16A		
3PH400/230V	25 kW	16A		
3PH415/240V	25 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.

Revent sales representive:

