



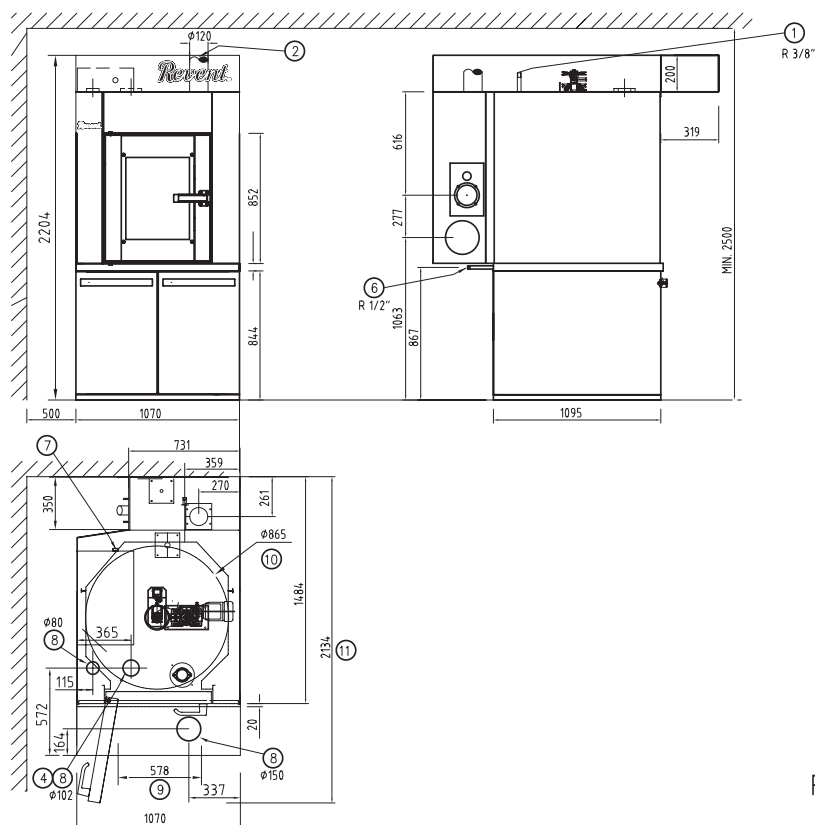
739 SHOP OVEN

Available in oil/gas and electrically heated convection ovens
Maximum tray size: 8 trays – 457 x 762 mm

Revent's line of innovative baking technology is made to take any bread to the highest level. In bread we trust.



In Bread We Trust



REVENT 739

701038

Specifications	MINI 739 Oven	MINI 739 Prover
Tray size	457 x 762	457 x 762
Number of trays	8	16 (2 x 8)
Height between runners mm	87	77
Weight kg	400	100
Temperature range °C	50 – 300	20 – 45
Relative humidity		80%
Thermostat	Digital	Digital
Heat up time – minutes	~30	~30
Damper Control	Yes	
Heating capacity kW	See table	1,2
Electrical connection	3 phase	–
Water supply	1/2" G 2 kg/cm ²	–
Oven damper exhaust mm	ø 125 > 100	–
Drain mm	22	–
Oven stack exhaust o/g mm	ø 125	–

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.

739 O/G

Voltage	Heating	Rec.Fuse
3PH220V	25kW	16A
3PH230V	25kW	16A
3PH380V/220V	25kW	16A
3PH400V/230V	25kW	16A
3PH415V/240V	25kW	16A

739 EL

Voltage	Heating	Rec.Fuse
3PH220V	14.3kW	50A
3PH230V	15.0kW	50A
3PH380V/220V	14.3kW	35A
3PH400V/230V	15.0kW	35A
3PH415V/240V	16.1kW	35A

Needed evacuation 600 m³/h

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