



REVENT 724/G/

Max pan size: 2 single racks (18"x26") or 1 double rack (18"x26" or 20"x30") Available in gas/oil heated models

Double Rack Gas Oven

R FEATURES

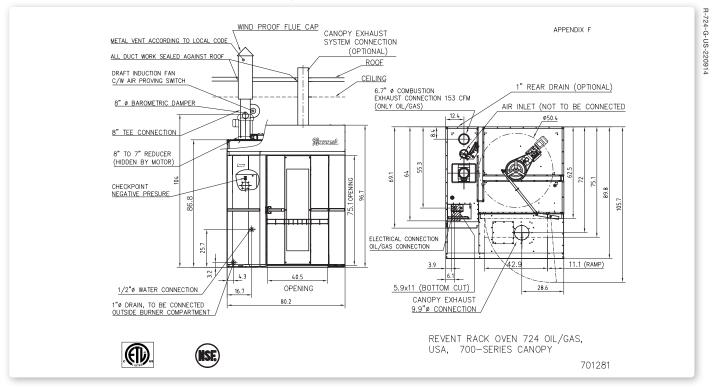
Baking quality

- 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 through 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 few hours.





Specifications

Maximum Heat Capacity 343,000 btuh Temperature range 95-572°F Total shipping weight 4200 lbs* Minimum intake opening 34.5"x69.3" (standard 3 section

+ steam box delivery) Minimum intake opening 69.3"x80.3"(optional one-piece shipment)

112.1" (without motor)

Minimum section tilt

up height:

Swing Diameter 50.39

Max load of racklift and

platform

882 lbs

Steam Generation 2.25 gals/20 sec at

482°F

Utility requirements

Electrical

Standard 3PH208-220V+N 16A Optional 3PH440-480V 8A +1PH/120V/60 Hz 15A

«5 wire» 3PH power supplies required. The stated power consumption is FLA.Minimum fuse size is dictated by local code. Contact factory for other power options.

*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.

Gas

Natural Gas 343,000 btuh @ 7-14" w.c 34" drop to 1/2" NPT and Liquid propane

Water and Drain

Water Supply 1/2" ø 65 PSI, cold Drain 1" NPT

Water quality/

Revent Int. requirement Chemical analysis Magnesium, Mg <30 mg/ml Calcium, Ca 20 - 100 mg/l Hardness 4,0 - 7,0 dH pH at 20°C 7,5 - 8,5 pH Alkalinity >60 m/l

<10 mg/l

200 - 800 mS/cm

Conductivity

Ventilation Combustion flue

Chlorides

Directly from top of oven connect 8" tee and install barometric damper (included with oven). Above this damper install draft inducer (included with oven) into 8 "single wall combustion exhaust pipe. Run 8" type "B" vent from top of draft inducer and continue on through the roof.

Installation requirements

The oven must be installed on a levelled non-combustible surface. 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 120°F. This is to avoid damage to electric components. The draft inducing fan included with the oven is not designed for more than (2) 45 degree elbows. Draft should be -0.12 to -0.24" w.c. Contact factory for assistance if installation site does requires venting with additional bends or horizontal runs.

Over Pressure Duct Through door to canopy

Oven Damper Exhaust Through door to canopy

Canopy vent

10" connection. Min 1472 cfm required. Customer to provide duct and ventilator fan per local code.

Options

- · Rack lifts for most types of racks including A-lift, B-lift, Baxter lift, C-lift, D-lift, Lucks
- Platform
- Heavy Duty Steam system
- Type 1 canopy
- GIAC extended PC software
- Pass-through version
- Left hinged door.
- Core temp sensor kit.
- Prison package
- USDA package (Upgrade of steel to A304)

Revent is ISO 9001 certified.

Revent sales representive:



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