



REVENT 703 /

Max tray size: 2 single racks 1000x750 mm /
4 single racks 750x500 mm / 3 single racks 600x800 mm
Gas/oil/electric models

Multi Rack Oven

FEATURES

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.

Baking quality

- > Bakes everything without adjustments.
- > The TCC (Total Convection Control) system securing:
 - Even bake
 - Perfectly even coloured products
 - Minimized weight loss
 - Maximized bread volume
- > The HVS (High Volume Steam) system securing:
 - Excellent texture
 - Excellent crust

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

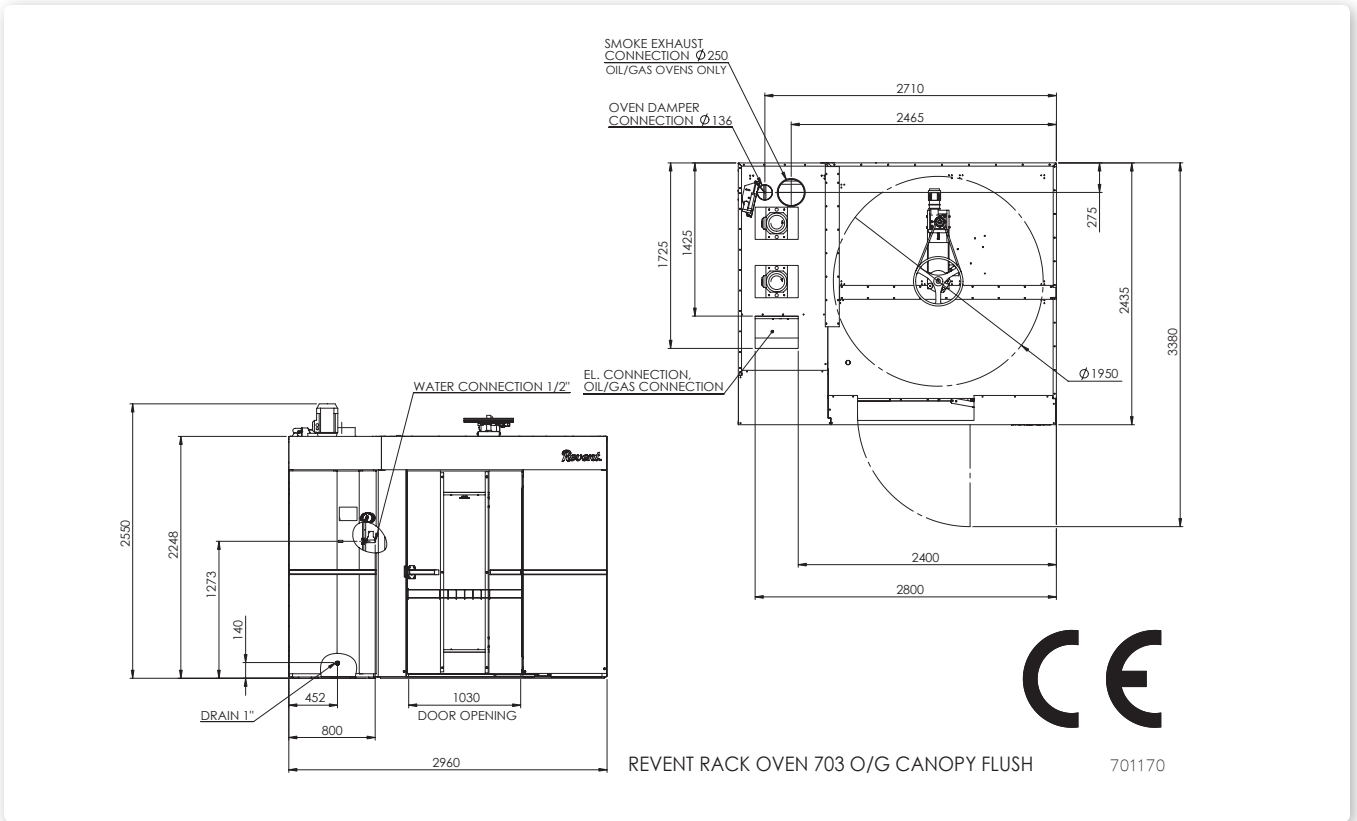
Options for gas ovens:

- > 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 or go to Revent website for more detailed information.



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:



Revent International AB
PO Box 714, SE 194 27 Upplands Väsby, Sweden
Phone +46 8 590 006 00, fax +46 8 590 942 10
E-mail info@revent.se, www.revent.com