



Introducing  
**ONE Series®**  
Revolutionizing  
Round Baking  
Chamber

# REVENT ONE39 / S / E / Max pan size: 8 pcs 18"x26"

## Round Mini Electric Oven

### **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.
- > Easy to use 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.
- > The oven is manufactured in sections, making it easy to install and move through standard door openings. You will be "up and baking" the same day.

#### **Sanitary**

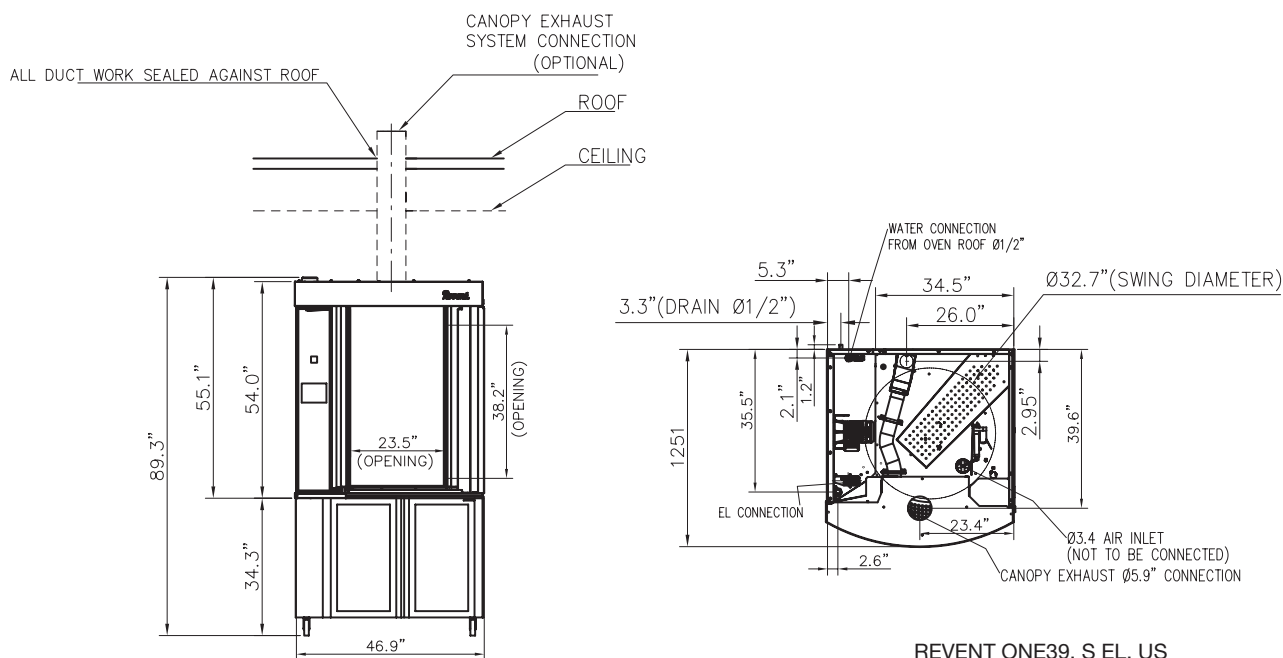
Stainless steel.  
Non corrosive steam system.

#### **Options**

- > Stand base
  - > Proofer base
  - > Proofer/Retarder base
- See separate information on the Revent proofing and freezing technology.

**Revent™**

In Bread We Trust



REVENT ONE39, S EL, US

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**Specifications**

Maximum Heat Capacity	15.6 kW
Temperature range	95-572°F
Weight	660 lbs
Total shipping weight	880 lbs*
Standard shipping	Ships assembled in one piece, crated.
Minimum intake opening assembled oven	52"x57"
Minimum intake opening in 2 sections	34"x47"
Height with proofer base	93.2"
Height with Stand L	93.2"
Height with Stand S	71.9"
Swing diameter	35.2"
Pan spacing	4"
Steam Generation	0.26 gals/20 sec at 482°F

**\*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.

**Utility requirements**

**Electrical (oven)**

Standard	3PH208-220V+N 43A
Optional	3PH440-480V 23A +1PH/120V/60 Hz 15A

**Electrical (with proofer or proofer/retarder)**

Standard	3PH208-220V+N 49A
Optional	3PH440-480V 27A +1PH/120V/60 Hz 15A

Contact factory for other power options

**Water and Drain**

Water Supply	½"NPT ø 35-45 PSI, cold
Drain	½"NPT
Water quality	pH 7-8.5 Hardness 4-7 gr/gals. Acceptable range for chloride concentration 0-50 ppm

**Water and Drain optional proofer, proofer/retarder**

Water Supply	¼"NPT ø 35-45 PSI, cold
Drain	1.3" externally threaded

**Ventilation**

*Direct Venting:*

Canopy vent: 6" connection, 353 cfm evacuation. Ducting and fan to be provided by customer.

*Venting via external exhaust hood:*

Oven installed under an exhaust hood designed to steam and vapor from the oven. Type of products baked and local code dictates if the exhaust hood should be a Type II (normal baking) or Type I (grease laden vapor) exhaust hood. Exhaust hood must be interlocked with oven.

**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.

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