



Introducing
ONE Series®
 Revolutionizing
 Round Baking
 Chamber



REVENT ONE39 / S / G /

Round Mini Gas Oven

Max pan size:
8 pcs (18"x26")

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

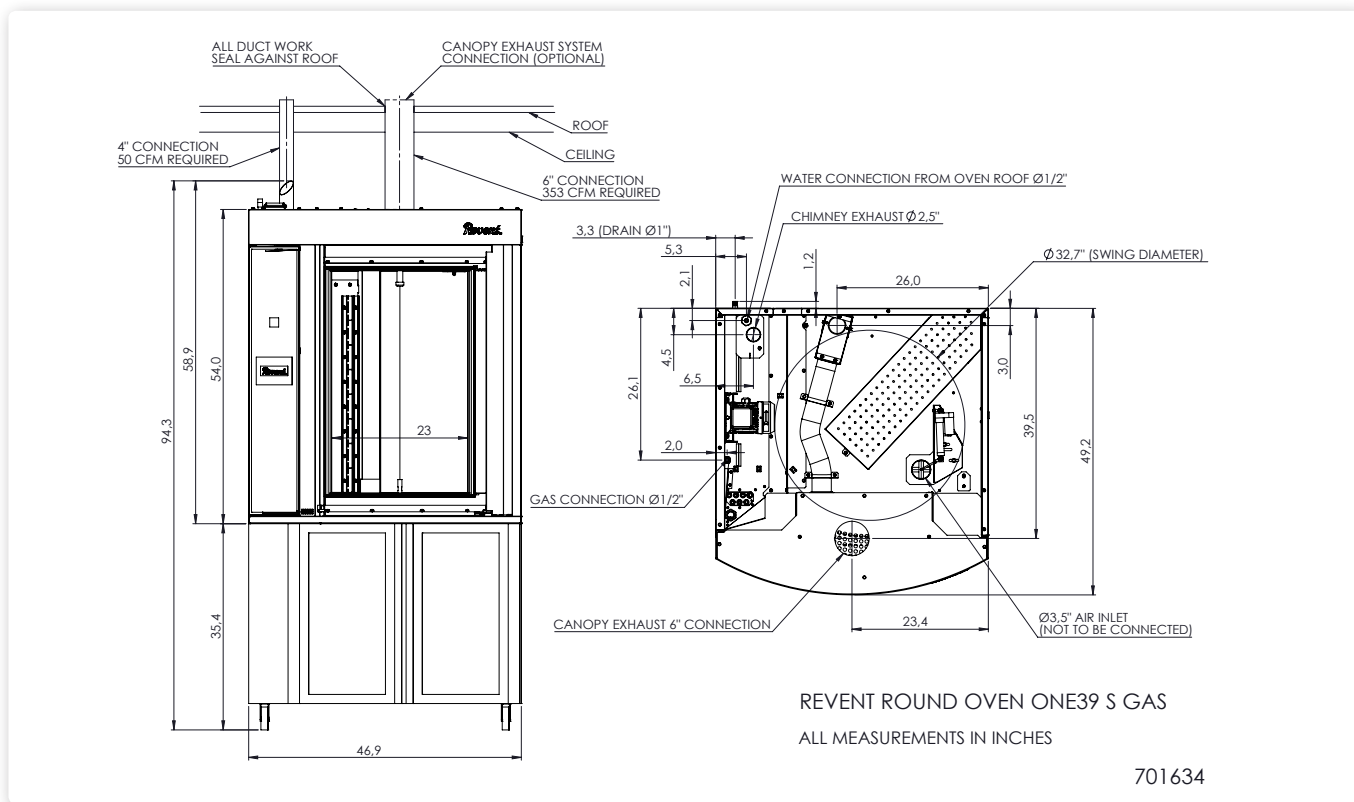
Stainless steel.
 Non corrosive steam system.

Options

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



In Bread We Trust



Specifications

| | |
|---------------------------------------|---------------------------------------|
| Maximum Heat Capacity | 85,000 btuh |
| 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"x48" |
| 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 9A |
| Optional | 3PH440-480V 6A +1PH/120V/60 Hz 15A |

Electrical (with proofer or proofer/retarder)

| | |
|----------|--|
| Standard | 3PH208-220V+N 15A |
| Optional | 3PH440-480V 10A +1PH/120V/60 Hz 15A |

Contact factory for other power options

Gas

| | |
|--------------------------------|--|
| Natural Gas and Liquid propane | 85,000 btuh @ 7-14" w.c ¾" drop to ½" NPT |
|--------------------------------|--|

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:

Combustion flue: 4" connection. Draft diverter included. Ducting and fan to be provided by customer per local and state codes. Draft of 50 cfm is required (-0.3" to -0.11" w.c.) 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 vent by products of combustion and 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.

Revent sales representative:



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