

More than quality.

Ever since we delivered the very first rack oven in 1958, we have been committed to the quality of our products. Pioneering innovations over the years have laid the foundation for Revent's sales success and market leadership the world over.

But we want to do more than offer an oven of the highest quality built according to the market's leading technology. The aim of our efforts is to make every day a little easier for our customers and offer the functions they need to be successful in their business.

This is why we offer a top-of-the-line oven customers can depend on, day after day, year after year. An oven that bakes bread so good their customers will go out of the way to buy it. An oven with low operating costs that will generate a profit at the end of the month.

Our understanding of the baker's daily needs and concerns makes us more than just one in a long line of oven manufacturers. We have brought this insight with us from the very start, and it reflects our daily business. This is what we mean by "more than quality."



Ovens you can depend on.

Your job is to fill the shelves with delicious bread every day. For that you need skilled employees, quality ingredients and an oven you can depend on. The oven is the heart of your business and it has to work without interruption. It is our job to make sure it does.

Thanks to solid design and high-quality materials, our ovens are the longest lasting on the market. Together with preventive maintenance, this means you can feel confident every day you go to work.

If you have invested in the market's best oven you should also get the best technical support. That is why we demand a lot of our distributors around the world. Extensive experience and a skilled service team are required if you want to sell our ovens. All service technicians are therefore asked to come to us for training.





Good bread and good relationships.

You want the same thing we do: customers who love your product and come back, time and again. Our ovens help you achieve that. And regardless of whether it is the taste of your bread or price customers value the most, you should make money with an oven from Revent.

Our innovations set us apart from the competition. They are why our ovens bake the best bread of any rack oven on the market today. Higher, more consistent quality.

Our ovens distribute steam quickly and evenly throughout the baking chamber. That's the secret behind a consistent, hard crust. Directional air flows evenly distribute heat and add more volume to each loaf of bread. Eye-catching, appetizing bread. What more could you ask for?

Strong customer relationships have helped us build our business from the start. Customers who come back make a business profitable. You know it, and we at Revent know it, too.

Your success. Our future.

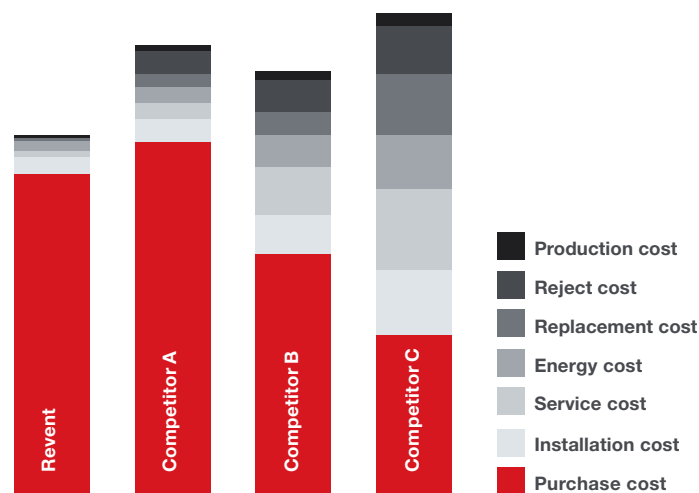
When you buy an oven from Revent, you should feel confident you have made the right decision. We know our price is a little bit higher, but lower costs of installation, operation and maintenance make Revent ovens an investment that pays off.

An oven that produces delicious bread day after day, year after year, is crucial, as we said. But there are more factors that are important if you want to see a profit at the end of each month.

Because our ovens are built in sections and assembled using a wedge system, we can minimize downtime for installation. We're talking about hours instead of days before you are up and baking again. The oven's layered insulation retains heat better. The time it takes after you take the bread out of the oven until it is ready to bake again is shorter than for other ovens. More consistent quality means less waste. Altogether, this results in lower energy consumption and higher productivity.

A long life expectancy also means you can expect a considerable sum the day you decide to sell your oven.

For decades we have worked to develop and sell the market's best ovens. Ovens that help your business and improve your bottom line. You can be sure we will continue to listen to customers and offer functions that meet new needs. Your success is our future.



Buying an oven is a long-term decision. That's why it is important you as a customer can be sure the total cost (depreciation, operation and maintenance) is as low as possible, day after day, year after year. It's a better deal, quite simply.



A good deal for the environment.

It is obvious all of us have to contribute to conserving the Earth's precious resources in order to create a healthy environment. We design ovens that last longer, use less energy and produce bread with a higher volume for the amount of ingredients used. No other supplier comes close in terms of energy consumption.

An oven is an expensive investment you don't just toss away. Our ovens have the longest life expectancy on the market. Around the world there are thousands of Revent ovens that have been going strong for over 25 years and are still used on a daily basis. When our ovens have served their purpose, all their parts can be recycled.

By building sustainable, energy-efficient products we also contribute to a sustainable society for future generations.



World-leading technology.

TCC Total Convection Control – air distribution system

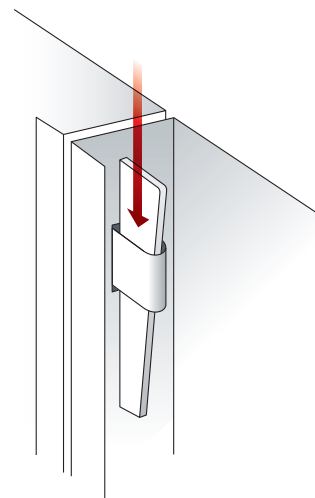
Revent's unique world-leading air distribution system, TCC, directs air flow and volume to produce an even heat transfer throughout the rack. Air flows hit each tray at an upward angle to create enough bottom heat to add volume and rise to your bread. TCC produces more bread volume in every loaf, more even baking and less waste.

HVS High Volume Steam

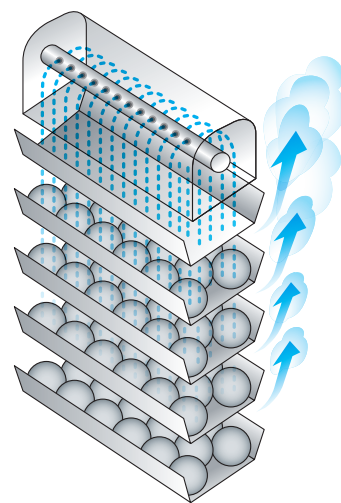
Revent's patented HVS steel ball steam system guarantees maximum steam generation during the baking process. The spherical surface of the ball is perfectly designed to absorb heat, so it can quickly vaporize water into steam. This creates a shiny crust.

Wedge system

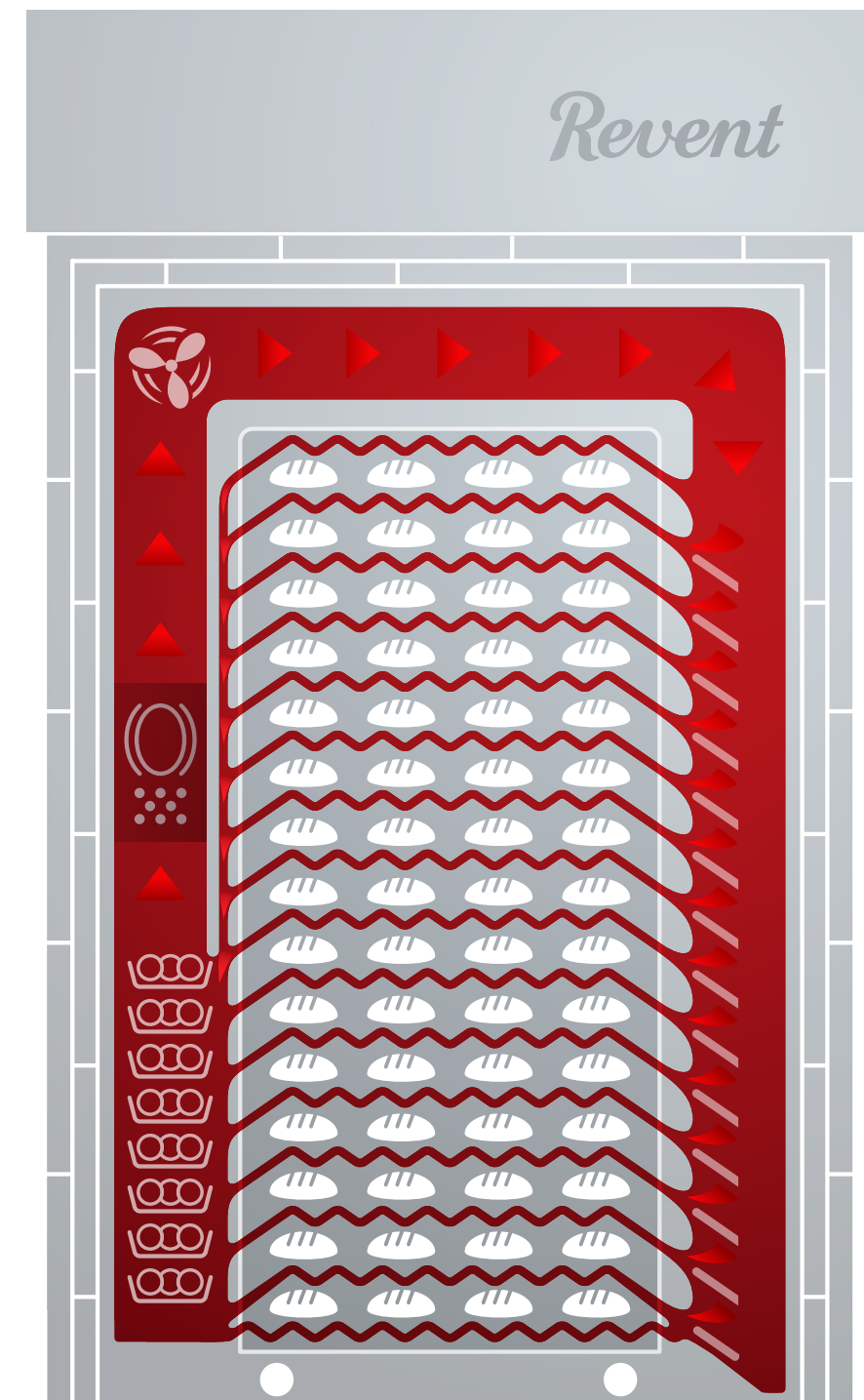
Revent's wedge system makes assembly quick and easy. Our ovens are delivered in sections that can be assembled in your bakery in a matter of hours, not the days needed for ovens that are screwed and bolted together. The wedge system also makes it easy to move the ovens.



Revent's wedge system



Revent's steam system
HVS (High Volume Steam)



Revent's air distribution system TCC (Total Convection Control)

Our company.

Founded in 1952, Revent International supplied the world's very first rack oven in 1958. The head office is located in Upplands Väsby, Sweden. Production takes place in Upplands Väsby and at our subsidiary in Piscataway, New Jersey, in the U.S. Revent also has subsidiaries in Prague, Czech Republic; Moscow, Russia; and Berlin, Germany. Distributors are established in more than 50 countries throughout Europe, Asia, Oceania, the Middle East and North America.

Revent International AB is a Swedish corporation with a majority owner. In total, there are 125 employees in the Revent Group.

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