

739 Shop Oven



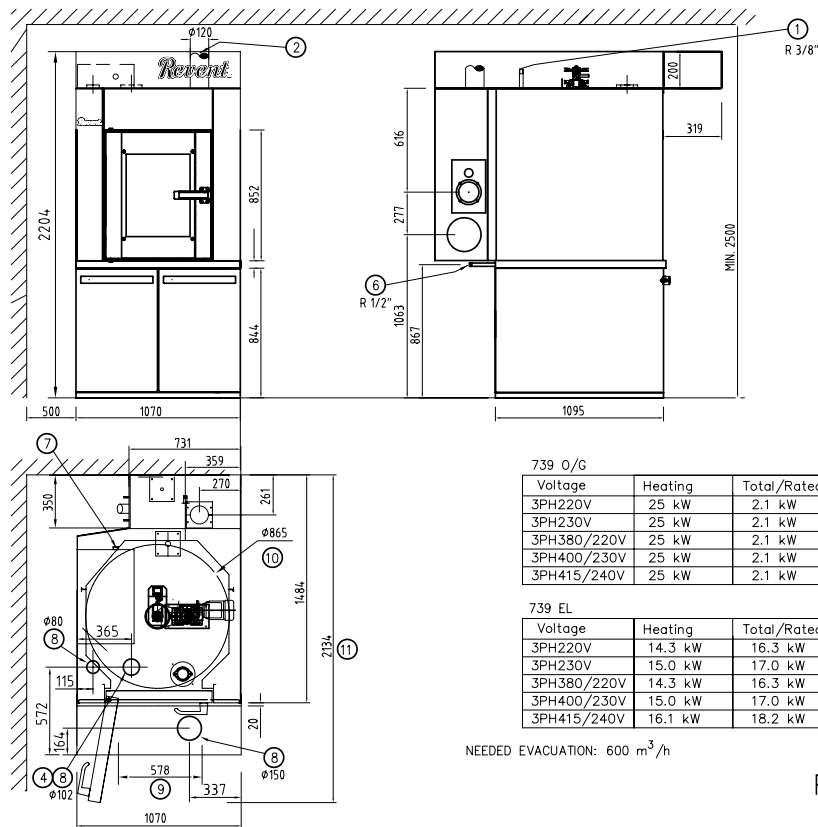
Available in oil/gas and electrically heated convection ovens
Maximum tray size:
8 trays – 457 x 762 mm

The unique technology in a Revent oven will take your baking quality to an even higher level.

Revent TCC System (Total Convection Control)
Revent HVS System (High Volume Steam)

Revent[™]
More than Quality.

Appendix F



Specifications	MINI 739 Oven	MINI 739 Prover
Tray size	457 x 762	457 x 762
Number of trays	8	16 (2 x 8)
Height between runners mm	87	77
Weight kg	400	100
Temperature range °C	50 – 300	20 – 45
Relative humidity		80%
Thermostat	Digital	Digital
Heat up time – minutes	~30	~30
Damper Control	Yes	
Heating capacity kW	See table	1,2
Electrical connection	3 phase	–
Water supply	1/2" G 2 kg/cm ²	–
Oven damper exhaust mm	ø 125 > 100	–
Drain mm	22	–
Oven stack exhaust o/g mm	ø 125	–

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.

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