



Introducing
ONE Series®
 Revolutionizing
 Round Baking
 Chamber

REVENT ONE39 / S /

Round Mini Oven

Max tray size:
 8 trays 457x662 mm
 Gas/electric models

R FEATURES

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.
- > Simple handling 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.

- > Oven designed in sections securing fast installation and access thru standard dimensioned doorways. Baking within a couple of hours.

Baking quality

- > Bakes everything without adjustments.
- > New revolutionizing RTCC (Round Total Convection Control) system securing:
 - 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 securing:
 - Excellent texture
 - Excellent crust

Sanitary

Stainless steel.
 Non corrosive steam system.

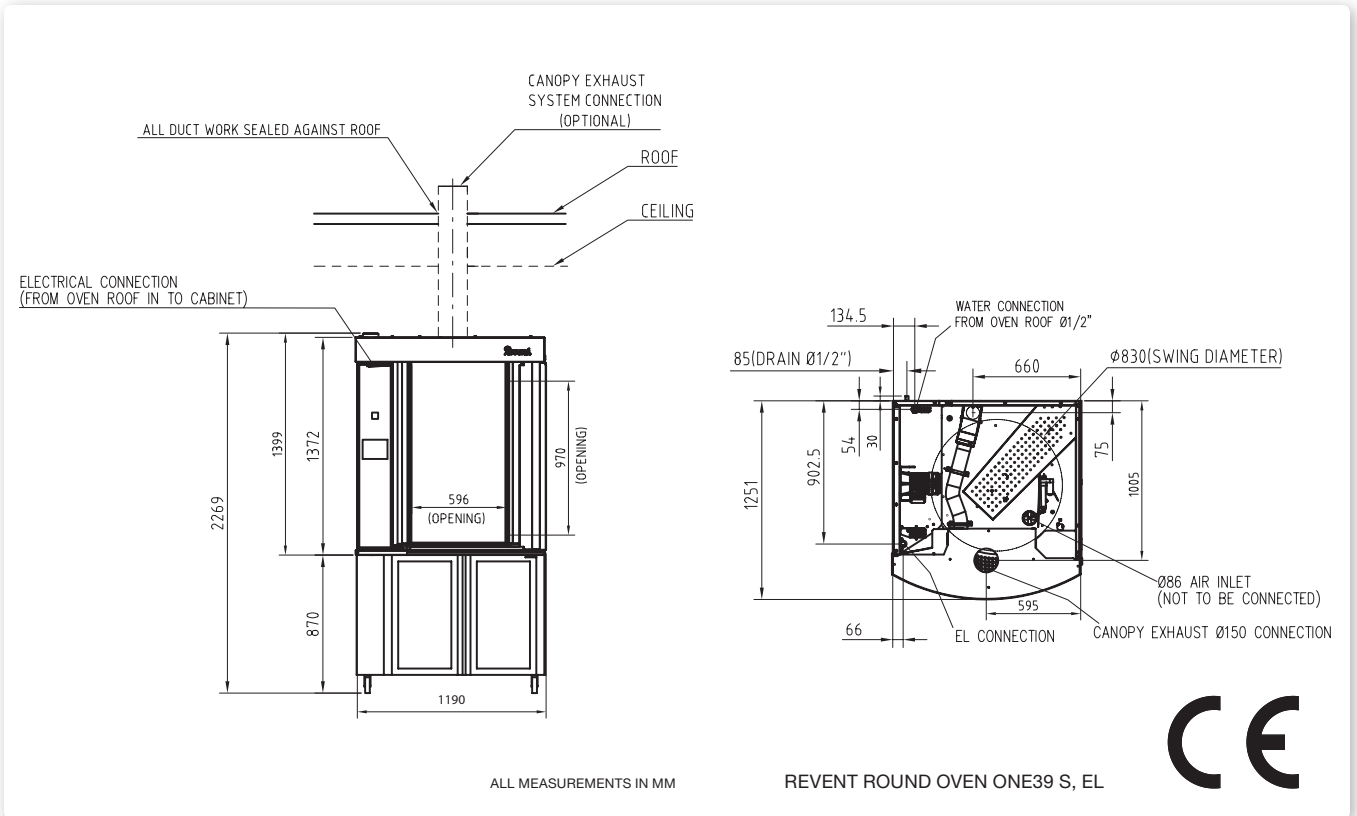
Options

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



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

Available in 3 phase voltages.

Water and Drain

- > Water Supply: \varnothing 1/2", 3 bar, ph 7.5-8.5, dk 4-7
- > Drain: 1/2"

Ventilation

- > Over Pressure Duct: through canopy
- > Oven Damper Exhaust:
 - Overpressure is directed from the flue outlet to the back of the canopy.
- > Canopy Port: \varnothing 150 mm
- > Required canopy evacuation: 600 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: 35-300°C
- > Total shipping weight: 399 kg*
- > Minimum intake opening: 1050x1400 mm
- > One-piece shipment without skid.
- > Minimum section tilt-up height and recommended service height: 2388 mm
- > Swing diameter: 830 mm
- > Steam generation: 1,3 litre/20 sec at 250°C
- > World leading energy efficiency with LID™ technology and minimized heat bridges.
- > Triple glass door.
- > Stainless steel tubular electrical heaters.
- > Stainless steel design.
- > Automatic steam and damper control.
- > Reduced environmental impact through recycling of all used parts.

Revent is ISO 9001 certified.

| ONE39 Electrically heated | | |
|---------------------------|---------|------|
| Voltage | Heating | Fuse |
| 3PH220V | 15 kW | 50A |
| 3PH400/230V | 16,4 kW | 35A |
| 3PH415/240V | 17,8 kW | 35A |

| ONE39 Gas heated | | |
|------------------|---------|------|
| Voltage | Heating | Fuse |
| 3PH220V | 25 kW | 16A |
| 3PH400/230V | 25 kW | 16A |
| 3PH415/240V | 25 kW | 16A |

***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