REVENT 703/E
Multi Rack Electric Oven

**FEATURES**

**Baking quality**
- Bakes everything without adjustments.
- The TCC (Total Convection Control) system ensuring:
  - Even bake
  - Perfectly even coloured products
  - Minimized weight loss
  - Maximized bread volume
- The HVS (High Volume Steam) system ensuring:
  - Excellent texture
  - Excellent crust

**Total Cost of Ownership**
- Perfect bake without rejects.
- Industry leading availability and output for 24/7 production.
- Most flexible choice for a diversified bakery assortment.
- Simple handling with self-instructive GIAC control panel.
- Renowned durability with the longest life expectancy on the market.

- World leading energy efficiency.
- Energy save mode.
- Minimized service cost.
- Fast assembly through Revent’s unique wedge system. Quick and easy installation.

Max pan size: Up to 4 single racks (18”x26”), 2 Double racks (18”x26”), 3 single racks (800x600 mm)
Specifications
- Maximum Heat Capacity: 120 kW
- Temperature range: 95-572°F
- Total shipping weight: 5950 lbs*
- Minimum intake opening: 49.2" x 85.5" (standard 3-section + steam box delivery)
- Minimum intake opening: 93"x102.4" (optional one-piece shipment)
- Minimum section tilt up height: 137.8" (without motor)
- Swing Diameter: 76.8"
- Max load of platform: 1764 lbs
- Steam Generation: 2.9 gals/20 sec at 482°F

Utility requirements
- **Electrical**
  - Standard: 3PH208-220V+N 158A+177A
  - Optional: 3PH440-480V 77A+87A, +1PH/120V/60 Hz 15A
  - 5 wire 3PH power supplies required. The stated power consumption is FLA. Minimum fuse size is dictated by local code.
- **Water and Drain**
  - Water Supply: 1/2" ø 35-45 PSI, cold
  - Drain: 32 mm
  - Water quality/Chemical analysis:
    - Magnesium, Mg: <30 mg/ml
    - Calcium, Ca: 20 - 100 mg/l
    - Hardness: 4.0 - 7.0 dH
    - pH at 20°C: 7.5 - 8.5 pH
    - Alkalinity: >60 m/l
    - Chlorides: <10 mg/l
    - Conductivity: 200 - 800 mS/cm
- **Ventilation**
  - Over Pressure Duct: Through door to canopy
  - Oven Damper Exhaust: Through door to canopy
  - Canopy vent: 12" connection. Min 2355 cfm required. Customer to provide duct and ventilator fan per local code.

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.

Options
- Platform for (3) 800x600 mm racks
- GIAC extended PC software
- Pass-through version
- Core temp sensor kit
- Prison package
- USDA package (Upgrade of steel to A304)

Revent is ISO 9001 certified.

Revent sales representative:

Revent Incorporated
22 Roosevelt Avenue, Suite 2, Somerset, NJ 08873
Phone (732) 777-9433, Fax (732) 777-1187
Toll Free 800-822-9642
E-mail info@revent.com, www.revent.com