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.
- Bakes up to four different products at once with our multiple-alarm system.
- Renowned durability with the longest life expectancy on the market.

- World leading energy efficiency, verified through accredited institute, through:
  - Revent cross-line heat exchanger
  - Energy save mode.
- Minimized service cost.
- Fast assembly through Revent’s unique wedge system. Quick and easy installation. Baking within a few hours.

Max pan size: 2 single racks (18"x26") or 1 double rack (18"x26" or 20"x30")
Available in gas/oil heated models
Specifications

- **Maximum Heat Capacity**: 343,000 btuh
- **Temperature range**: 95-572°F
- **Total shipping weight**: 4200 lbs
- **Minimum intake opening**: 34.5"x69.3" (standard 3 section + steam box delivery)
- **Minimum intake opening**: 69.3"x80.3" (optional one-piece shipment)
- **Minimum section tilt up height**: 112.1" (without motor)
- **Swing Diameter**: 50.39"
- **Max load of racklift and platform**: 882 lbs
- **Steam Generation**: 2,250 gal/20 sec at 482°F

Gas
- **Natural Gas**: 343,000 btuh @ 7-14" w.c
- **Liquid propane**: ¾" drop to ½" NPT

Water and Drain
- **Water Supply**: ½" ø 35-45 PSI, cold
- **Drain**: 32 mm
- **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
- **Combustion flue**: Directly from top of oven connect 8" tee and install barometric damper (included with oven). Above this damper install draft inducer (included with oven) into 8" single wall combustion exhaust pipe. Run 8" type "B" vent from top of draft inducer and continue on through the roof.

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. The draft inducing fan included with the oven is not designed for more than (2) 45 degree elbows. Draft should be -0.12 to -0.24" w.c. Contact factory for assistance if installation site does requires venting with additional bends or horizontal runs.

Utility requirements

**Electrical**
- **Standard**: 3PH208-220V+N 16A
- **Optional**: 3PH440-480V 8A +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. Contact factory for other power options.

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Options
- Rack lifts for most types of racks including A-lift, B-lift, Baxter lift, C-lift, D-lift, Lucks lift
- Platform
- Heavy Duty Steam system
- Type 1 canopy
- GIAC extended PC software
- Pass-through version
- Left hinged door
- Core temp sensor kit
- Prison package
- USDA package (Upgrade of steel to A304)

Revent is ISO 9001 certified.