**REVENT 726/E**
Single Rack Electrical 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.
- 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.
- 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: 1 single rack (18”x26” or 20”x30”)
Specifications
- Maximum Heat Capacity: 39 kW
- Temperature range: 95-572°F
- Total shipping weight: 2400 lbs*
- Minimum intake opening:
  - without skid: 39”x56”
  - with skid: 41.5”x62” (standard 2 section + steam box delivery)
- Minimum intake opening: 55.2”x57.1” (optional one-piece shipment without skid)
- Minimum section tilt up:
  - height and recommended service height: 106”
  - Swing Diameter: 37.4”
  - Max load of racklift and platform: 441 lbs
- Steam Generation: 1.19 gals/20 sec at 482°F

Utility requirements
- **Electrical**
  - Standard: 3PH208-220V+N 112A
  - Optional: 3PH440-480V 52A +1PH/120V/60 Hz 8A
- «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.
- **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: >80 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: 10” connection. Min 883 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
- 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
- Left hinged door.
- Core temp sensor kit. (Requires F-lift or platform)
- Prison package
- USDA package (Upgrade of steel to A304)

Revent is ISO 9001 certified.