**FEATURES**

**Baking quality**
- Bakes everything without adjustments.
- New revolutionizing RTCC (Round Total Convection Control) system ensuring:
  - 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 ensuring:
  - Excellent texture
  - Excellent crust

**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.
- Easy to use 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.
- The oven is manufactured in sections, making it possible to move through standard door openings. You will be "up and baking" the same day.

**Sanitary**
- Stainless steel.
- Non corrosive steam system.

**REVENT ONE**26/S/E/ Round Single Rack Electric Oven

Max pan size: 1 single rack (18”x26”)

In Bread We Trust
Specifications

Maximum Heat Capacity: 37.5 kW
Temperature range: 95-572°F
Total shipping weight: 1980 lbs*
Standard shipping: Ships assembled in one piece, crated.
Minimum intake opening: 52"x57" (Assembled)
Minimum intake opening: 45" x 52" with Heat section and bake chamber separated
Minimum section tilt up height: 100"
Swing Diameter: 35.2"
Max load of rack lift: 441 lbs
Steam Generation: 0.8 gals/20 sec at 482°F

Utility requirements

Electrical
Standard: 3PH208-220V+N 115A
Optional: 3PH440-480V 50A +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.

Water and Drain
Water Supply: ½” ø 35-45 PSI, cold
Drain: 32 mm
Water quality/
Chemical analysis: Revent Int. requirement
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
Direct Venting:
Canopy vent: 6" connection. 589 cfm evacuation. Ducting and fan to be provided by customer.

*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:

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Venting via external exhaust hood:
Oven installed under an exhaust hood designed to vent steam and vapor from the oven. Type of products baked and local code dictates if the exhaust hood should be a Type II (normal baking) or Type I (grease laden vapor) exhaust hood.

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
• GIAC Extended PC Software
• Rack lifts for most types of racks.
• Platform NOT AVAILABLE.

Revent is ISO 9001 certified.