**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 easy to install and move through standard door openings. You will be “up and baking” the same day.

**Sanitary**
- Stainless steel.
- Non corrosive steam system.
This is an example. For installation use the installation drawing and manual.

**Specifications**
- **Maximum Heat Capacity**: 85,000 btuh
- **Temperature range**: 95-572°F
- **Weight**: 660 lbs
- **Total shipping weight**: 880 lbs
- **Standard shipping**: Oven ships in one piece, crated.
- **Minimum intake opening**: 52"x57"
- **Minimum intake opening in 2 sections**: 34"x48"
- **Height with proofer base**: 93.2"
- **Height with Stand L**: 93.2"
- **Height with Stand S**: 71.9"
- **Swing diameter**: 32.7"
- **Pan spacing**: 4"
- **Steam Generation**: 0.26 gals/20 sec at 482°F

**Utility requirements**
- **Electrical (oven)**
  - Standard: 3PH208-220V+N 9A
  - Optional: 3PH440-480V 6A
  +1PH/120V/60 Hz 15A
- **Gas**
  - Natural Gas: 85,000 btuh @ 7-14" w.c. and ¾" drop to ½" NPT
  - Liquid propane

**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 ml
  - Chlorides <10 mg/l
- **Conductivity**: 200 - 800 mS/cm

**Water and Drain optional proofer, proofer/retarder**
- **Water Supply**: ½" NPT ø 35-45 PSI, cold
- **Drain**: 1 ½" NPT

**Ventilation**
- **Direct Venting**: 6" connection. Draft diverter included. Ducting and fan to be provided by customer per local and state codes. Draft of 50 cfm is required (-0.3" to – 0.11" w.c.)

**Options**
- Stand base (Height 34", 22" or 13")
- Proofer base
- Proofer/Retarder base

**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.

**Revent is ISO 9001 certified.**