



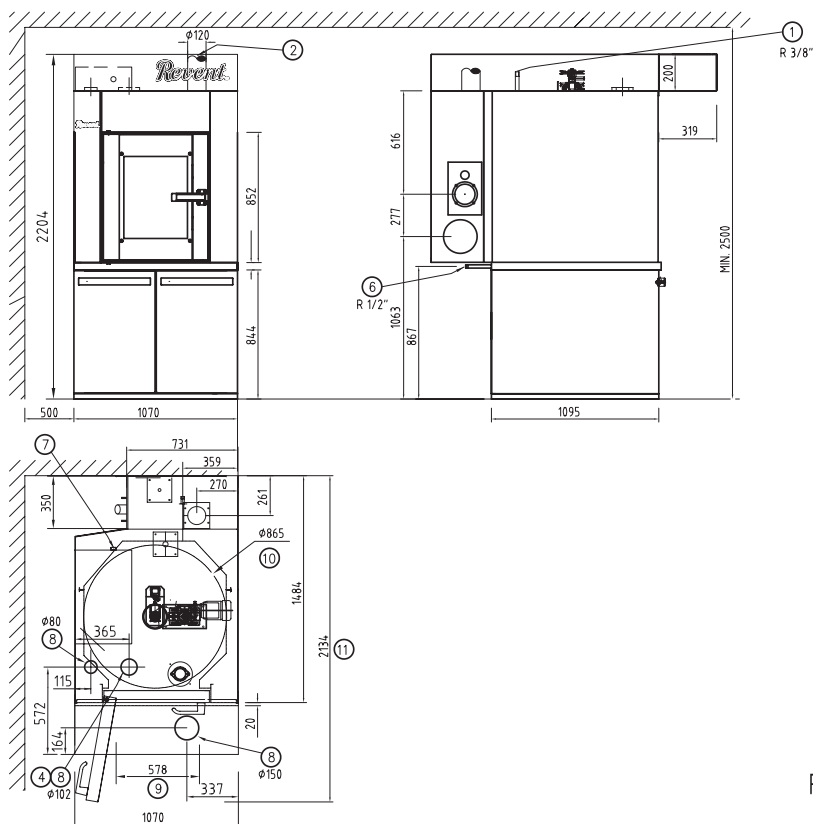
# 739 SHOP OVEN

Available in oil/gas and electrically heated convection ovens  
Maximum tray size: 8 trays – 457 x 762 mm

*Revent's line of innovative baking technology is made to take any bread to the highest level. In bread we trust.*



In Bread We Trust



REVENT 739

701038

Specifications	MINI 739 Oven	MINI 739 Prover
Tray size	457 x 762	457 x 762
Number of trays	8	16 (2 x 8)
Height between runners mm	87	77
Weight kg	400	100
Temperature range °C	50 – 300	20 – 45
Relative humidity		80%
Thermostat	Digital	Digital
Heat up time – minutes	~30	~30
Damper Control	Yes	
Heating capacity kW	See table	1,2
Electrical connection	3 phase	–
Water supply	1/2" G 2 kg/cm <sup>2</sup>	–
Oven damper exhaust mm	ø 125 > 100	–
Drain mm	22	–
Oven stack exhaust o/g mm	ø 125	–

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.

## 739 O/G

Voltage	Heating	Rec.Fuse
3PH220V	25kW	16A
3PH230V	25kW	16A
3PH380V/220V	25kW	16A
3PH400V/230V	25kW	16A
3PH415V/240V	25kW	16A

## 739 EL

Voltage	Heating	Rec.Fuse
3PH220V	14.3kW	50A
3PH230V	15.0kW	50A
3PH380V/220V	14.3kW	35A
3PH400V/230V	15.0kW	35A
3PH415V/240V	16.1kW	35A

Needed evacuation 600 m<sup>3</sup>/h

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