



All evolution comes in round shapes.



In Bread We Trust

RESHAPING THE WORLD OF BAKING.

Revent's successful line of advanced baking ovens has been at the technological frontier for decades, enormously appreciated by bakeries worldwide. Now, our latest development aims at perfecting this already high standard. Let us introduce the round oven.

As with most pioneering designs, both eye and mind need a bit of time to get acquainted with the round oven. It is groundbreaking in its shape, but also in its characteristics. By creating a round chamber, our engineers found a way to make the oven slimmer and at the same time more powerful. And knowing the unforgiving conditions of today's competitive baking market, these improvements in efficiency and economy are hard to resist.

It scores high in all important aspects. First and foremost in footprint and energy. But also in visibility, ergonomics, navigation, reliability, flexibility, profitability, durability and ease of installation and service. And the simplicity proves itself from day one since anyone can operate it. Just plug and play.

The round chamber creates a more even heat distribution and our new oven also meets the increasingly tough requirements within the food industry.

The passion for supplying bakers with the best tools possible has always pushed us to our limits, resulting in numerous innovative solutions. We want to raise the bar for baking perfection, and let as many people as possible enjoy bread as much as we do.

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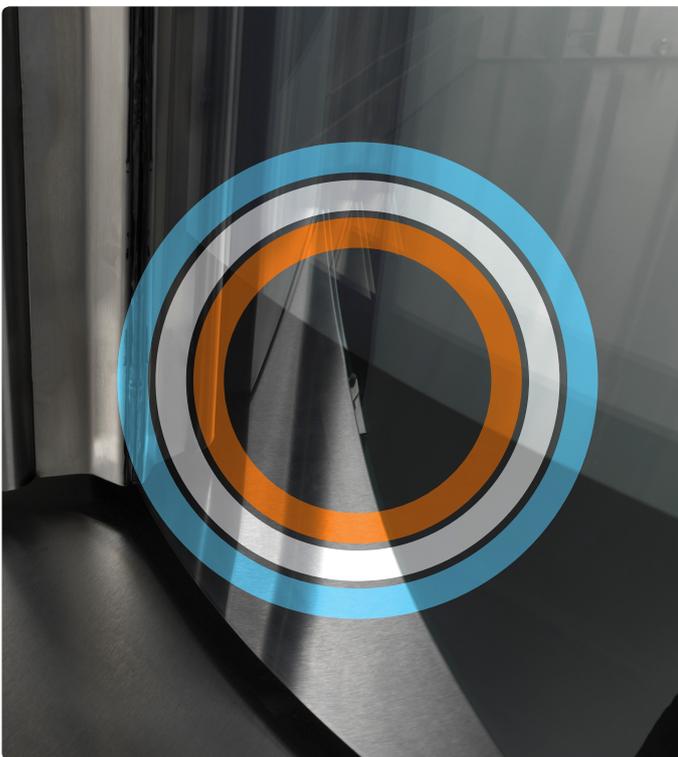
Smaller footprint

With the round design and modern insulation comes a smaller footprint. As floor space is a cost for any bakery, a smaller footprint is making room for higher profitability. Also, the rounded sliding door creates a great working area as it naturally slides into the oven when opened.



Ergonomics

The sliding door opens up for a better work environment for the baker, with fewer burns and scratches as a result. This is particularly crucial in small spaces. A new wider opening creates safe passage when handling racks and the operation is managed with the intelligent control panel. Also, with the large window assuring fantastic visibility into the oven there's no need to open the door to check the baking results. Lastly, the new compact steam system simplifies cleaning and service.



Save that energy!

The smaller chamber gives better energy efficiency. An intelligent 3-layered glass front in combination with fewer heat bridges and modern insulation leads to a minimum of energy waste. The new efficient steam system uses less water, and the total life cycle energy consumption is minimized with fewer parts, less material and lower weight, creating less handling in the recycle process as well as lighter transports.



It's showtime!

Now you can let people see what's going on inside the oven. Both bakers and customers get a better feel for the actual baking on display inside the oven, since the round glass door makes it possible to clearly monitor the process without having to open the door.



ROUND SINGLE RACK OVEN

Features:

- > Round baking chamber
- > Sliding glass door
- > Triple glass door
- > Revent high tech insulation design
- > Touch screen control panel as option

Technical Data

- Dimensions, (WxDxH):*
 > 1298x1237x2276 mm
Net weight: 800 kg
Heating capacity:
 > Gas 170000 btuh
 > Electric 38.5 kW

ROUND SHOP OVEN

Features:

- > High quality small batch baking, ideal for cramped spaces
- > Round baking chamber
- > Sliding glass door
- > Triple glass door
- > Revent high tech insulation design
- > Touch screen control panel

Standard delivery on oven stand. Bottom proving cabinet is optional.

Technical Data

- Dimensions, (WxDxH):*
 > 1299x1030x2187 mm
Net weight: 300 kg
Heating capacity:
 > Gas 75000 btuh
 > Electric 15.6 kW

Available in gas or electrically heated models.
 Maximum tray size: One single rack 457x662mm

Available in gas or electrically heated models.
 Maximum tray size: 457x662mm