



REVENT 723 /G/

Double Rack Gas Oven

Max pan size:
2 single racks (31.5"x23.6"/800x600 mm)
Available in gas/oil heated models



FEATURES

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.
- > Revent cross-line heat exchanger.
- > Energy save mode.
- > Minimized service cost.
- > Fast assembly through Revent's unique wedge system. Quick and easy installation. Baking within a few hours.

Baking quality

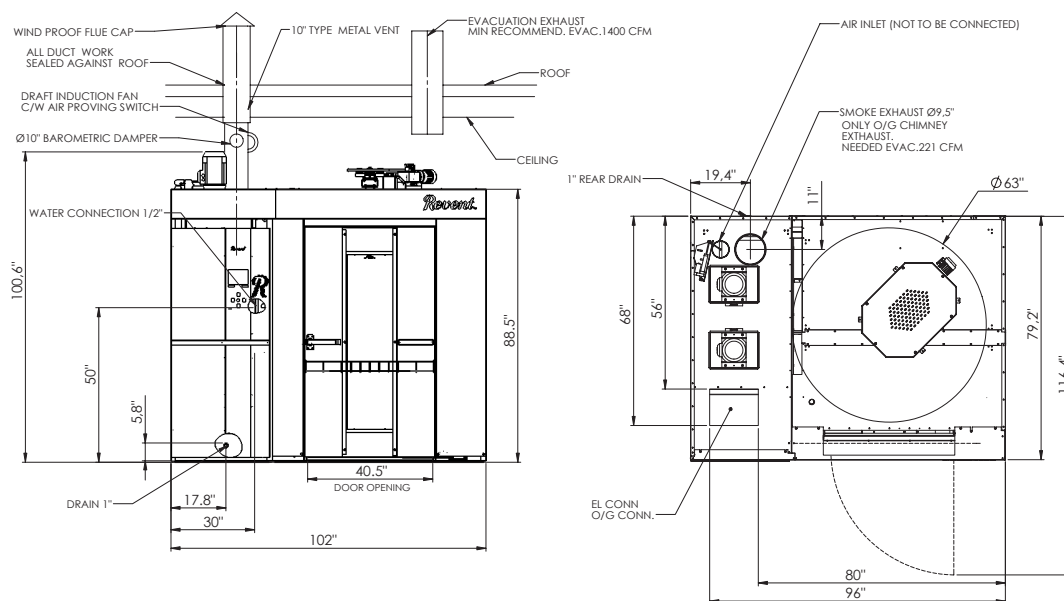
- > Bakes everything without adjustments.
- > The TCC (Total Convection Control) system ensuring:
 - Even bake
 - Perfectly even coloured products
 - Minimized weight loss
 - Maximized bread volume
- > The HVS (High Volume Steam) system ensuring:
 - Excellent texture
 - Excellent crust

Options

- > Heavy Duty Steam system
- > GIAC extended PC software
- > Pass-through version
- > Core temp sensor kit. (Requires F-lift or platform)
- > Prison package
- > USDA package (Upgrade of steel to A304)



In Bread We Trust



REVENT RACK OVEN 723 USA

701196 B

Specifications

Maximum Heat Capacity	477,700 btuh
Temperature range	95-572°F
Total shipping weight	6526 lbs*
Minimum intake opening	4.4" x 79.5"
	(standard 3 section + steam box delivery)
Minimum intake opening	79.5"x102.4"(optional one-piece shipment)
Minimum section tilt up height:	122.1" (without motor)
Swing Diameter	63"
Max load of platform	1323 lbs
Steam Generation	2.9 gals/20 sec at 482°F

*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.

Utility requirements

Electrical	
Standard	3PH208-220V+N 23A
Optional	3PH440-480V 12A +1PH/120V/60 Hz 15A
	Contact factory for other power options
Gas	
Natural Gas and	477,700 btuh @ 7-14" w.c 1" drop to 1" NPT
Liquid propane	
Water and Drain	
Water Supply	½"NPT ø 60-65 PSI cold
Drain	1" NPT, optional connection to rear
Water quality	pH 7-8.5 Hardness 4-7 gr/gals. Acceptable range for chloride concentration 0-50 ppm

Ventilation

Combustion flue

Directly from top of oven connect 10" tee and install barometric damper (included with oven). Above this damper install draft inducer (included with oven) into 10 "single wall combustion exhaust pipe. Run 10" type "B" vent from top of draft inducer and continue on through the roof.

The draft inducing fan included with the oven is not designed for more than (2) 45 degree elbows. Draft should be -0.12-0.24" w.c. Contact factory for assistance if installation site does requires venting with additional bends or horizontal runs.

Over Pressure Duct

Through door to canopy

Oven Damper Exhaust

Through door to canopy

Canopy vent

12" connection. Min 2355 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.

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