



# REVENT 724 / OG /

## Double Rack Oven

Max tray size:  
1 double rack 750x1000 mm/  
2 single racks 457x762 mm

### FEATURES

#### 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

#### 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.

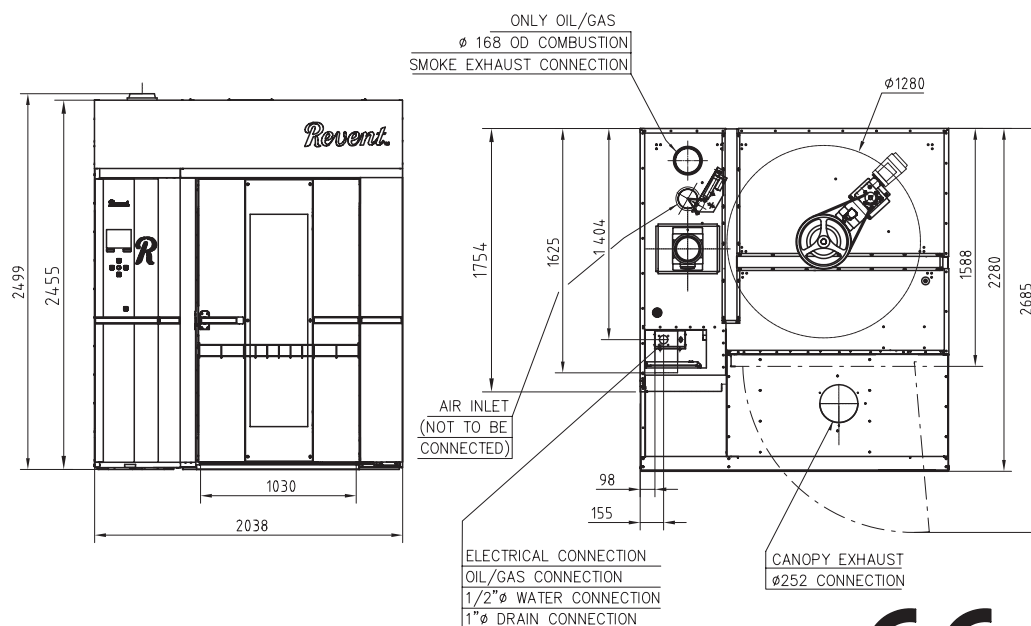
- World leading energy efficiency, verified by accredited institute, through
  - LID™ technology and minimized heat bridges.
  - Energy save mode.
- Minimized service cost.
- Fast assembly through Revent's unique wedge system.
- Quick and easy installation. Baking within one day.



In Bread We Trust

This is an example. For installation use the installation drawing and manual.

R-724-OG-UK-180827



REVENT RACK OVEN 724 O/G

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## Specifications

Maximum Heat Capacity	100 kW
Temperature range	50°-300°C
Total shipping weight	1665 kg*
Minimum intake opening	875 x 1760 mm (standard 3-section + steam box delivery)
Minimum intake opening	2050 x 2600 mm (optional one-piece shipment)
Minimum section tilt up height:	2700 mm (without motors)
Swing Diameter	1280 mm
Max load for rack lift and platform	400 kg
Steam Generation	8,5 l/20 sec at 250°C
Tubular electrical heaters	Stainless steel
Manufacturing material	Stainless steel
Steam and damper control	Automatic
Door	Double glass

\*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

<b>Electrical</b>	
Standard	3PH400-230V+16A
Optional	3PH220-230V+16A 3PH415-240V+16A
Contact factory for other power options.	
<b>Gas</b>	
Natural Gas & Liquid propane	100 kW @ 20-30 mbar
<b>Water and Drain</b>	
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, mS/m	200 - 800 mS/cm
<b>Ventilation</b>	
Over Pressure Duct	Through door to canopy
Oven Damper Exhaust	Through door to canopy
Canopy Vent	252 mm connection. Customer to provide duct and ventilator fan per local code.
Canopy Port	Ø 252 mm
Required Canopy Evacuation	2500 m3/h

Oven Stack Exhaust Ø 170 mm, draft (-3)-(-6) mm  
water pillar (oil and gas  
versions only)

Required Stack  
Evacuation 260 m3/h.  
If chimney is not straight, please contact factory.

## 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 50°C. This is to avoid damage to electric components.

## Options

- Canopy 600
- 1 or 2 speed fan, available in 3-phase voltages.
- Additional energy saving insulation
- GIAC extended
- Guard on top (is included in CE version).
- Steam trap (avoids steam from oven drain in heat section).
- Pass-through
- Left hinged door
- Platform with core temperature sensor
- Non-CE version
- Oven wired for local stack fan.
- Stack fan (flue gas evacuation)
- No drain.

Revent is 9001 certified.

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