

### Revent TCC System.

Unique airflow system is factory adjusted for perfectly even heat transfer throughout the baking chamber. The TCC system provides a high volume, low velocity upward airflow for bottom heat and even baking without dehydration.

### Revent HVS System:

Unique steam system offers greatest surface area for steam generation. High mass for maximum heat retention. Gelatinization optimised for crust formation.

### Technical information

- Maximum Heat Capacity:  
oil or gas: 163 kW, electric: 120 kW
- Temperature range: 50-300°C
- Total shipping weight: 3360 kgs\*
- Minimum intake opening:  
1220 x 2380 mm  
(standard 3 section delivery)
- Minimum intake opening:  
3320 x 2500mm  
(optional - one piece shipment)
- Minimum section tilt up height:  
3500 mm
- Swing diameter: 1950 mm
- Installation requirements: The oven must be installed on a level, non-combustible floor. The oven may be installed flush against any 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 electrical components.

### Standard features

- Revent TCC System
- Revent HVS System
- Revent LID System
- Revent High Efficiency Heat Exchanger
- Revent Wedge Installation System
- Stainless Steel Design
- Digital Control Panel
- Automatic Steam Control

### Revent LID System.

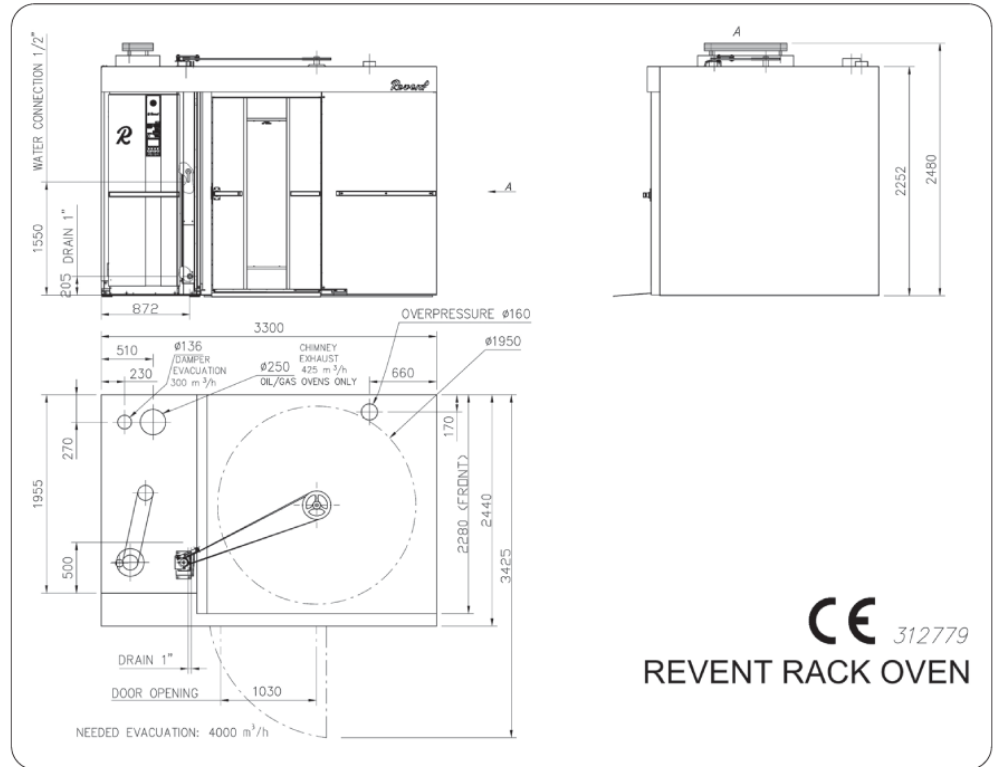
Overlapping layers of high density mineral wool insulation offer excellent insulation and stability.

### Heat Exchanger features:

- Tubular array for optimal thermal efficiency.
- Front-mounted removable design provides easy access.
- High thermal efficiency.
- 4 different steel materials corresponding to temperature values in the heat exchanger.

### Other features include:

- Zero inch clearance (fire code rating) back and side walls.
- Low ramp and platform height provides easy rack access and gentle handling of fragile products.
- Full length window with fluorescent light provides clear visibility.



### Utility Requirements

- Water Supply: G 1/2"  $\phi$  4,5 kg/cm<sup>2</sup> (450 kPa)
- Over Pressure Duct:  $\phi$  160 mm  
(right rear corner of oven chamber)
- Oven Damper Exhaust:  $\phi$  136  
(right rear corner of oven chamber)
- Smoke Exhaust:  $\phi$  250 mm  
(oil and gas versions only)
- Canopy Port:  $\phi$  300 mm
- Drain: 1" connection  
(optional connection to front or rear)
- Electrical: available in most 3-phase voltages

### Options

- Computer Control stores 500 programs with programmable temp, fan, baking time, steam and damper settings
- Automatic damper control
- Prison Package, Soft Start and Food Service Package, check with factory

\* 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.

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### Revent sales representative

