



# REVENT ONE26/S/E

## Round Single Rack Oven

Max tray size:  
1 single rack  
457x660 mm

### **R** FEATURES

#### **Baking quality**

- Bakes everything without adjustments.
- New revolutionizing RTCC (Round Total Convection Control) system ensuring:
  - Minimized weight loss
  - Even bake
  - Perfectly even coloured products
  - Maximized bread volume
- New light weight RHVS (Round High Volume Steam) system easy to clean and ensuring:
  - Excellent texture
  - Excellent crust

#### **Total Cost of Ownership**

- Perfect bake without rejects.
- Reduced equipment footprint opens up new possibilities for small spaces.
- The oven is designed for 24/7 production based on the experience from our earlier 700 series.
- Most flexible choice for a diversified bakery assortment.
- Simple handling with self-instructive and angled GIAC touch control panel.
- Sliding door easy to handle and reducing risk for burn injuries.
- Multiple-alarm system allowing for up to four different products to be baked at once.

- World leading energy efficiency through:
  - Round baking chamber minimizing heated air volume
  - New patented Revent Heat Exchanger and modulating burner with high efficiency according to DIN 8766
  - Energy save mode
  - New High Tech Insulation
- Minimized service cost.
- Oven designed in sections ensuring fast installation and access through standard dimensioned doorways. Baking within a couple of hours.

#### **Sanitary**

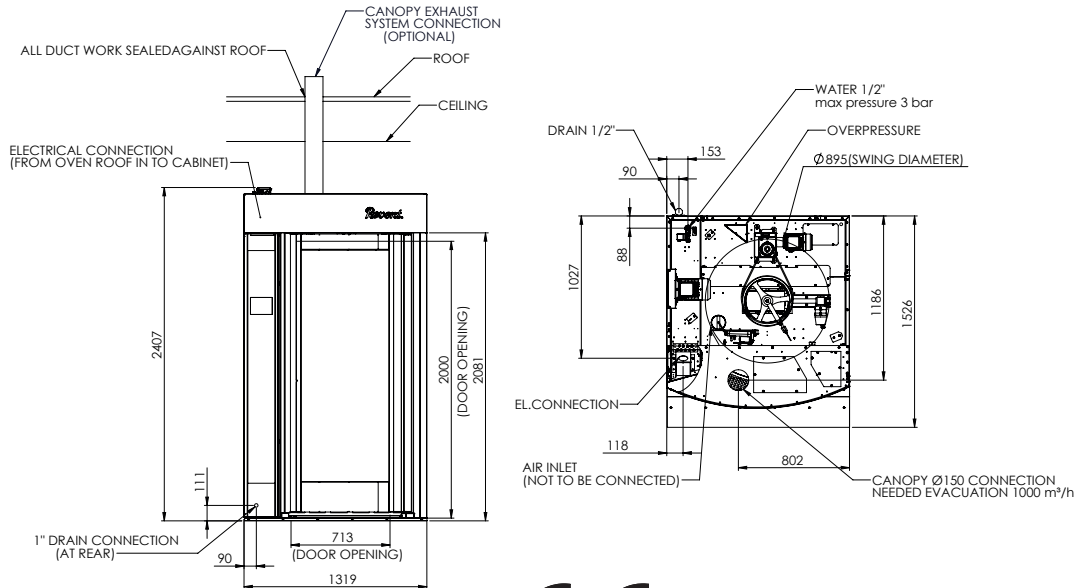
- Stainless steel.
- Non corrosive steam system.



In Bread We Trust

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

R-ONE26-S-E-UK-230514



REVENT ROUND OVEN ONE26 S EL  
701539 D

### Specifications

Maximum Heat Capacity	37,5 kW
Temperature range	35°-300°C
Total shipping weight	900 kg*
Minimum intake opening	1320 x 1450 mm one-piece shipment without skid
Minimum section tilt up height and recommended service height	2700 mm
Swing Diameter	895 mm
Max load for rack lift	200 kg
Steam Generation	3 1/20 sec at 250°C
Tubular electrical heaters	Stainless steel
Manufacturing material	Stainless steel
Steam and damper control	Automatic
Door	Triple 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+80A
Optional	3PH220-230V+125A 3PH415-240V+63A
Contact factory for other power options.	
<b>Water and Drain</b>	
Water Supply	1/2" ø 35-45 PSI, cold
Drain	R 1/2"
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 mg/l
Chlorides	<10 mg/l
Conductivity	200 - 800 µS/cm
<b>Ventilation</b>	
Over Pressure Duct	Overpressure outlet located at the backside of the roof.
Oven Damper Exhaust	Oven damper is an air inlet and not to be connected.
Canopy Port	ø 150 mm
Required Canopy Evacuation	1000 m³/h

### 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.

Venting according to local code (regulations).  
Venting ducts installed according to specifications in the Installation drawing. Venting ducts supplied by others.

### Options

- Oven can be splitted in sections for access through an opening of 900 x 1400 mm. Assistance from factory required.

Revent is 9001 certified.

Revent sales representative:



Revent International AB  
PO Box 714, SE 194 27 Upplands Väsby, Sweden  
Phone +46 8 590 006 00, fax +46 8 590 942 10  
E-mail info@revent.se, www.revent.com