

**ARTISAN
PERFECTION
MADE IN
SWEDEN.**



**REVENT
ROTOSOLE**

THE PURSUIT OF BAKING.

Some people become doctors, astronauts or lawyers. Possibly even marine biologists. We fell for baking, and since 1958 we invent functional products that help bakers get ahead. Today, we're the no 1 rack oven producer with representatives all over the world – offering our baking technologies to bread lovers everywhere. Such as the all-new Revent Rotosole. The first rotating rack oven to bake like a deck oven.

The idea to really master artisan bread like baguettes and ciabattas in our rack ovens and still maintain the artisan feeling and characteristics of bread baked in a deck oven, pushed us to invent a solution. So we came up with the idea of a conversion, where you can place the dough in a system of soft trays. The result is a multiple deck oven but with the advantages of a rack oven. In comparison, if you would bake the same amount of

baguettes in a deck oven as with the Rotosole, you'd need two deck ovens of 10 square meters baking surface each.

This proved to be a powerful idea, which not only combines the qualitative advantages of deck and rack ovens. It changes your whole baking operations since it needs less handling, less energy and less investments. But produces twice as much bread.





1. With the Revent Rotosole, you simply convert your rack into a deck oven with the qualitative advantages of baking on a hot sole.



4. The Rotosole unit is elevated – bringing the bread in contact with its hot aluminum surface.



2. You can load the Rotosole with different trays to suit your needs.



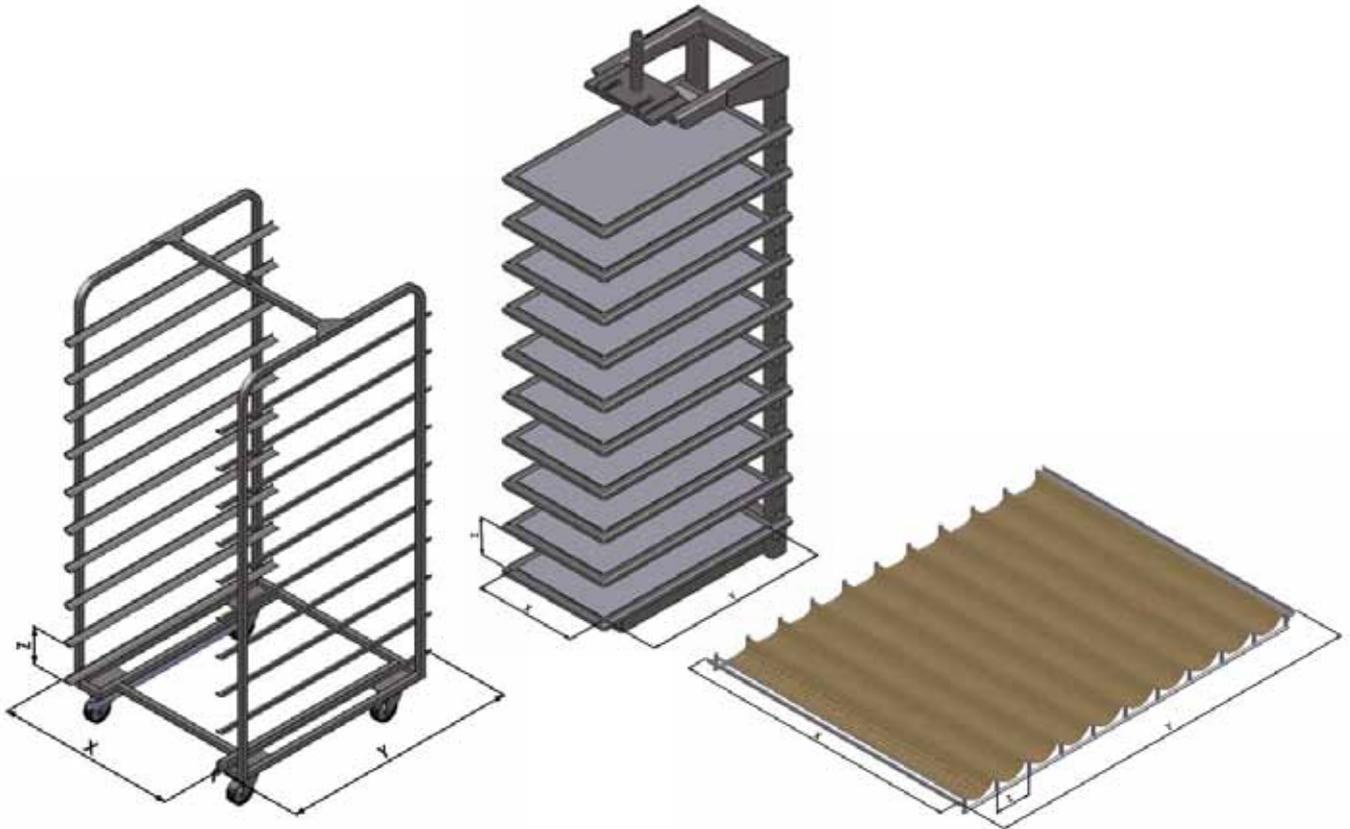
5. And voila, the artisan bread comes back out as perfect baguettes, ciabattas, rolls or whatever you put in there.



3. The Rotosole unit is stationed and pre-heated in the oven. All you need to do is enter the Rotosole racks with the soft trays and close the door.



6. The Rotosole masters any artisan bread to perfection. It increases your output while saving energy, waste, and staff. And leads to better total cost of ownership.



Rack 724			Sole unit 724			Tray size 724		
x	y	z	x	y	z number of levels/mm*	x	y	z number of channels/mm
750	1000	variable*	750	1000	8/171, 10/132, 12/106, 15/80	750	1000	3/317, 7/136, 10/95

Rack 726			Sole unit 726			Tray size 726		
x	y	z	x	y	z number of levels/mm*	x	y	z number of channels/mm
457	660-762	variable*	457	762	8/171, 10/132, 12/106, 15/80	660-762	457	3/149, 5/89.5

x y z measures in mm.

Technical information

The Rotosole System

The Rotosole system consists of the Rotosole Sole Unit, Rotosole Rack and special trays with cloth channels. An electric engine mounted on the roof of the oven operates the elevation of the Rotosole System.

Rotosole Rack Slightly modified system rack

Rotosole tray size;

For 724 oven:

750x1000 (width x depth mm)

Baking channels across tray in 724 oven

Baking channels on each level: 10, 7 or 3

For 726 oven:

457x762, 457x660 (width x depth mm)

Baking channels along tray in 726 oven

Baking channels on each level: 5 or 3

Rotosole Sole Unit

The Sole Unit is mounted inside the oven. It has a number of soles equaling the number of baking levels of the Rotosole rack.

The Sole Unit is mountable in the Revent 724 and 726 rack ovens.

Operating process

The Rotosole Rack is placed into the oven. The Sole Unit is elevated when the door closes. The dough is resting in the cloth channels of the Rotosole trays. The Sole Unit is elevated and meets the bottom of the hanging cloth of the baking channels in the rack.

Number of sole levels: 15, 12, 10, 8.

Baking products: All kinds of products suitable for deck oven baking. Not suitable for tin bread or flat bread.