

724



double rack oven



The 724 oven is engineered for optimal bottom heat to provide superior oven-jump and maximum lift. Featuring Revent baking technology systems:

- **Revent TCC System**
(Total Convection Control)
- **Revent HVS System**
(High Volume Steam)
- **Revent LID System**
(Layered Insulation Design)



Available in gas, oil or electric heated models.
Max. tray size: 750 x 1000 mm - one double rack.
457 x 762 mm - two single racks.

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.

Revent LID System:

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

Compact Cross-line Heat Exchanger:

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

Counterbalanced overhead rack lift device:

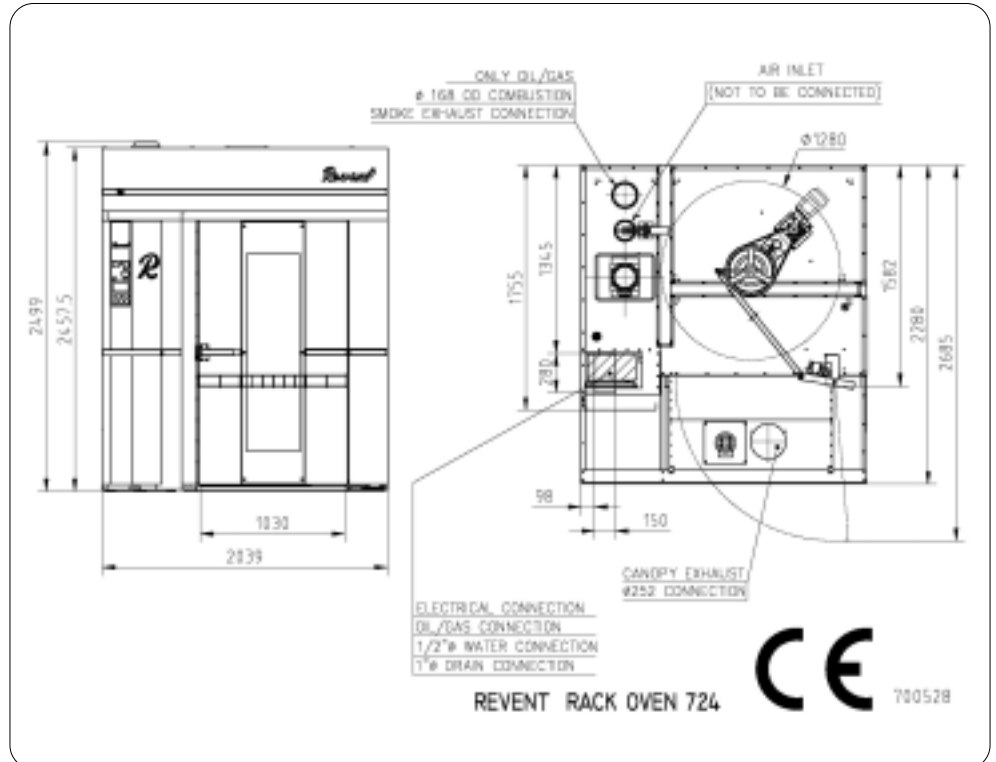
- Completely maintenance-free
- Flush floor is hygienic and enables smooth access

Other features include:

- Double glass door
- Zero inch clearance (fire code rating) back and side walls
- Full length window with fluorescent light provides clear visibility

Technical information

- Maximum Heat Capacity:
oil or gas: 100 kW, electric: 67.5 kW
- Temperature range: 50-300 °C
- Total shipping weight: 1840 kgs*
- Minimum intake opening:
875 x 1750 mm
(standard 3 section delivery)
- Minimum intake opening:
2050 x 2510mm
(optional - one piece shipment)
- Minimum section tilt up height:
2700 mm
- Swing diameter: 1280 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 Cross Line Heat Exchanger
- Revent Wedge Installation System
- Stainless Steel Design
- IAC (InterActive Control) Panel
- Automatic Steam and Damper Control
- Double glass door

Utility Requirements

- Water Supply: G ½"Ø 4,5 kg/cm² (450 kPa)
- Over Pressure Duct:
Through door to canopy
- Oven Damper Exhaust:
Through door to canopy
- Oven Stack Exhaust: 168 mm Ø
(oil and gas versions only)
- Canopy Port: 252 mm Ø
- Drain: 1" connection
(optional connection to front or rear)
- Electrical: available in most 3-phase voltages

Options

- Glass Back, with fluorescent light
- Extractor Ventilator: fan in canopy
- Pass through, door in back
- Computer Control stores 500 programs with programmable temp, fan, baking time, steam and damper settings
- Prison Package
- Food Service Package, ask 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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