



# REVENT 724 /E/

## Double Rack Electrical Oven

Max pan size:  
2 single racks (18"x26") or 1 double rack  
(20"x30")

### **R** 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**

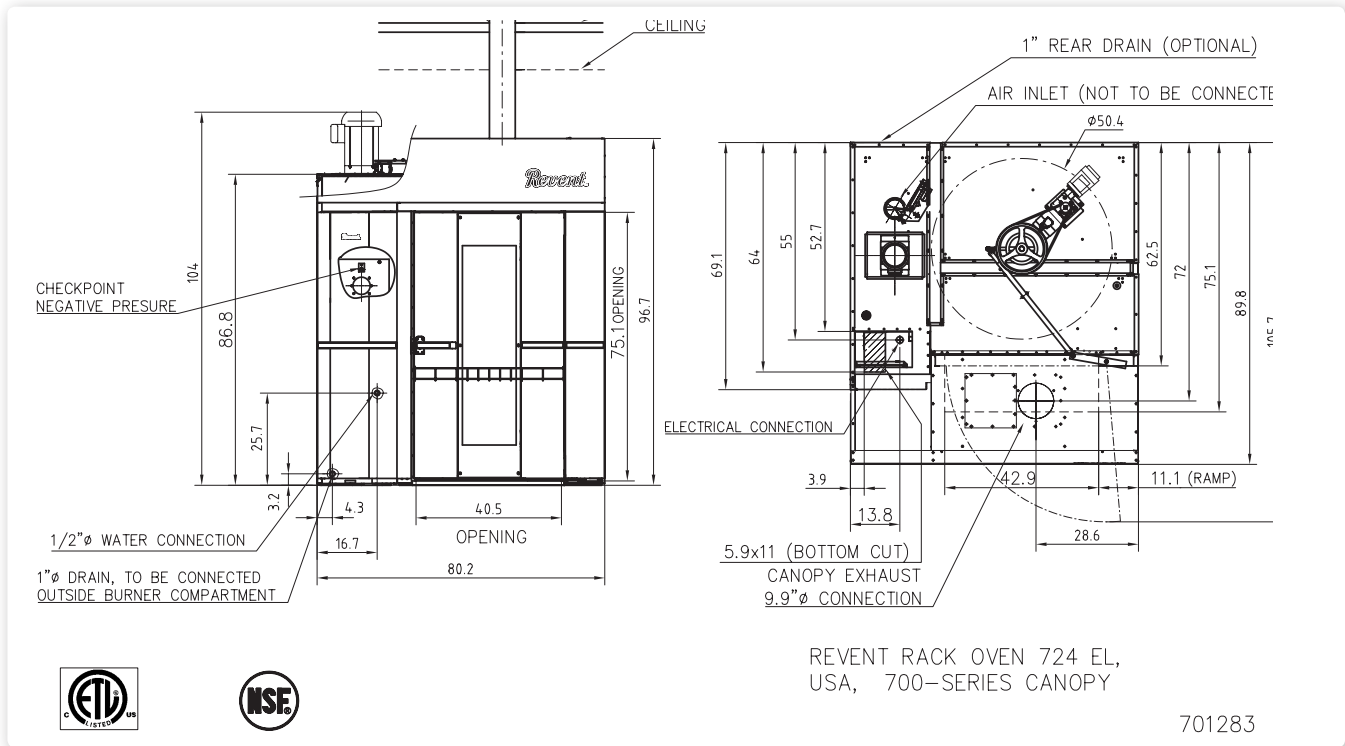
- > Perfect bake without rejects.
- > Industry leading availability and output for 24/7 production.
- > Most flexible choice for a diversified bakery assortment.
- > Simple handling with self-instructive GIAC control panel.
- > Bakes up to four different products at once with our multiple-alarm system.
- > Renowned durability with the longest life expectancy on the market.
- > World leading energy efficiency.
- > Energy save mode.
- > Minimized service cost.
- > Fast assembly through Revent's unique wedge system. Quick and easy installation. Baking within a few hours.

#### **Options**

- > Rack lifts for most types of racks including A-lift, B-lift, Baxter lift, C-lift, D-lift, Lucks lift
- > Platform
- > Heavy Duty Steam system
- > Type 1 canopy
- > GIAC extended PC software
- > Left hinged door.
- > Core temp sensor kit. (Requires F-lift or platform)
- > Prison package
- > USDA package (Upgrade of steel to A304)



In Bread We Trust



**Specifications**

- Maximum Heat Capacity 67.5 kW
- Temperature range 95-572°F
- Total shipping weight 4288 lbs\*
- Minimum intake opening 34.5" x 69.3"  
(standard 3 section + steam box delivery)
- Minimum intake opening 69.3"x80.3"(optional one-piece shipment)
- Minimum section tilt up height: 112.1" (without motor)
- Swing Diameter 50.39"
- Max load of racklift and platform 882 lbs
- Steam Generation 1.85 gals/20 sec at 482°F

**\*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**

- Electrical**
- Standard 3PH208-220V+N 99A+90A +1PH/120V/60 Hz 15A
- Optional 3PH440-480V 95A +1PH/120V/60 Hz 15A
- Contact factory for other power options
- Water and Drain**
- Water Supply 1/2"NPT  $\phi$  60-65 PSI cold
- Drain 1" NPT, optional connection to rear
- Water quality pH 7-8.5  
Hardness 4-7 gr/gals.  
Acceptable range for chloride concentration 0-50 ppm

- Ventilation**
- Over Pressure Duct Through door to canopy
- Oven Damper Exhaust Through door to canopy
- Canopy vent 10" connection. Min 1472 cfm required. Customer to provide duct and ventilator fan per local code.

**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 120°F. This is to avoid damage to electric components.

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