



REVENT PROOFER BASE

Proofer and Proofer/Retarder for ONE39 Round Mini oven

R FEATURES

Baking quality

- > PID system together with the automatic computer controlled 200 step fan speed ensure:
 - Smooth proving
 - Minimal dehydration
 - No “skinned over dough”
- > Slow proving at low temperature, optimizing aroma build-up and structure.
- > Recovery curves can handle mixed production of large and small pieces.

Total Cost of Ownership

- > Programmable touch screen control panel with easy setting and display of temperature and humidity.
- > Optimized PID regulation of temperature and humidity, reducing energy consumption.

- > Proving and/or retarding of small and large dough pieces at the same time.
- > External steam tank with easy access for cleaning and for keeping lime out of the proving chamber.
- > Internal steam nozzle mounted after fan and temperature elements optimizing energy efficiency and minimizing risk of corrosion or mineral build-up.
- > Oven-ready dough all through the day with the FSP (Flexible Slow Proving) system.
- > Automatic drain valve.
- > Coated evaporator securing long lifetime and minimizing risk of refrigerant leakage.
- > Heavy duty compressor securing long life and low service cost.
- > Electromagnetic steam generator without mechanical or electrical parts within the steam container for stable operation.
- > Water quality as hardness and lime content does not impair function and life of the climate unit.

Sanitary

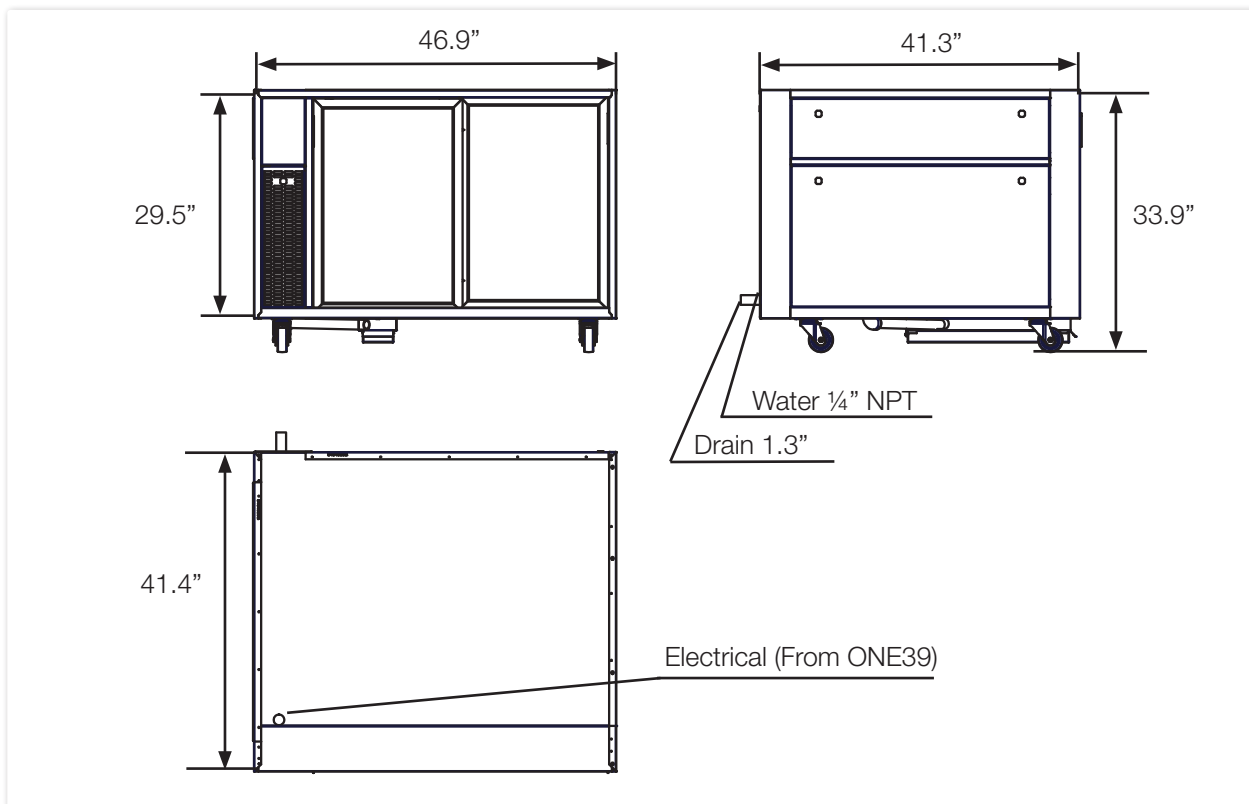
- > No risk of sending bacteria into the chamber as in cold water systems where cold water enters directly into the chamber.
- > Floor pitched towards drain to prevent water from accumulating
- > Stainless steel interior and exterior
- > Automatic drain for steam generator

Options

- > Proofer/retarder version



In Bread We Trust



Technical information

Capacity (pans)	(16) pcs @ 1.6" spacing
Capacity (dough)	110 lbs
Weight	260 lbs
Total shipping weight	300 lbs*
Standard shipping	Ships assembled in one piece, crated.
Minimum intake opening	32"x44"
Refrigerant (Retarder)	R404
Cooling capacity (Retarder)	637W 23°F to 113°F

Utility Requirements

Water and Drain	
Water Supply	1/4"NPT ø 35-45 PSI, cold
Drain	1.3"
Water quality	pH 7-8.5 Hardness 4-7 gr/gals. Acceptable range for chloride concentration 0-50 ppm Conductivity 200 to 800µS/cm at 59°F

Electrical

Power supplied via the ONE39 oven.

Installation requirements

- > The cabinet must be installed on a levelled floor.
- > The cabinet must be placed at least 2" from any wall.
- > The front need to be left open for access (and ventilation for the proofer/retarder version)

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