



# REVENT PLUG & PLAY

Max pan size:  
30 pcs (18"x26")  
15 pcs (800x600 mm)

Proofer/Retarder Proofer /Freezer Proofer for Pans

## FEATURES

### Baking quality

- > PID system together with the automatic computer controlled 200 step fan speed secure:
  - 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.
- > Proofing 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 proofing 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 Proofing) 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

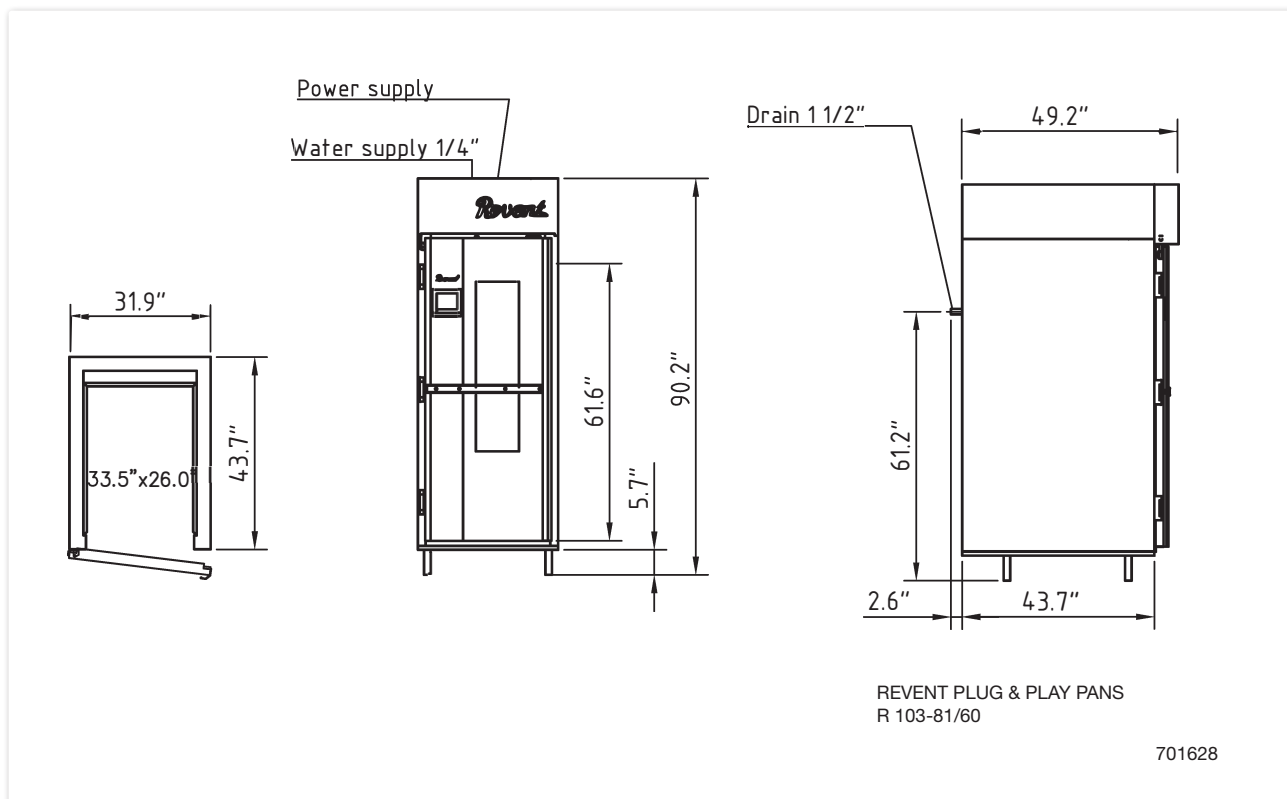
- > No risk of sending bacteria into the chamber as in cold water systems where cold water enters directly into the chamber.
- > Stainless steel interior and exterior
- > Automatic drain for steam generator

### Options

- > Large Touch screen control panel
- > Interior lights
- > Flexbaker system for Proofer/Retarders and Freezer/Proofer
- > Door with glass window
- > Additional pan slides. (15 pairs included)



In Bread We Trust



**Technical information**

Capacity (30) 18X26" pans or (15) 800x600 mm pans @ 1.6" spacing

Weight 660 lbs

Total shipping weight 700 lbs\*

Standard shipping Ships assembled in one piece, crated.

Minimum intake opening 32"x44"

**Utility Requirements**

**Water and Drain**

Water Supply ¼"NPT @ 35-45 PSI, cold

Drain 1 ½" NPT

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**

Standard 3PH208-220V+N 12A to 14A

Contact factory for other power options

**Installation requirements**

- > The cabinet must be installed on a levelled floor.
- > The cabinet must be installed at least 2" from any wall.
- > The front and top need to be left open for access and ventilation for the Proofer/ Retarder and Freezer/proofer units.

**Technical information per model**

P/RP/FP	External dimensions W x D x H	Internal dimensions W x D x H	Doorway W x H	Max. dough capacity lbs/kg	Power (A)	P/RP/FP Power consumption cabinet, kW	RP Cooling capacity, 23°F to 113°F, W	FP Freezing capacity 23°F to 113°F, W
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**PLUG & PLAY, PANS**

<b>P</b>	31.9"x43.7"x90"	26"x33.4"x61.3"	26"x61.3"	110/50	12	3,50		
<b>RP</b>	31.9"x43.7"x90"	26"x33.4"x61.3"	26"x61.3"	110/50	12.5	4,00 incl. comp.	803	-
<b>FP</b>	31.9"x43.7"x90"	26"x33.4"x61.3"	26"x61.3"	110/50	14	4,50 incl. comp.	-	937

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