



REVENT COMPACT LINE

Proofer / Retarder Proofer / Freezer Proofer / for Racks

Max tray size:
1 single rack
(600x800 mm)

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 proofing 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.

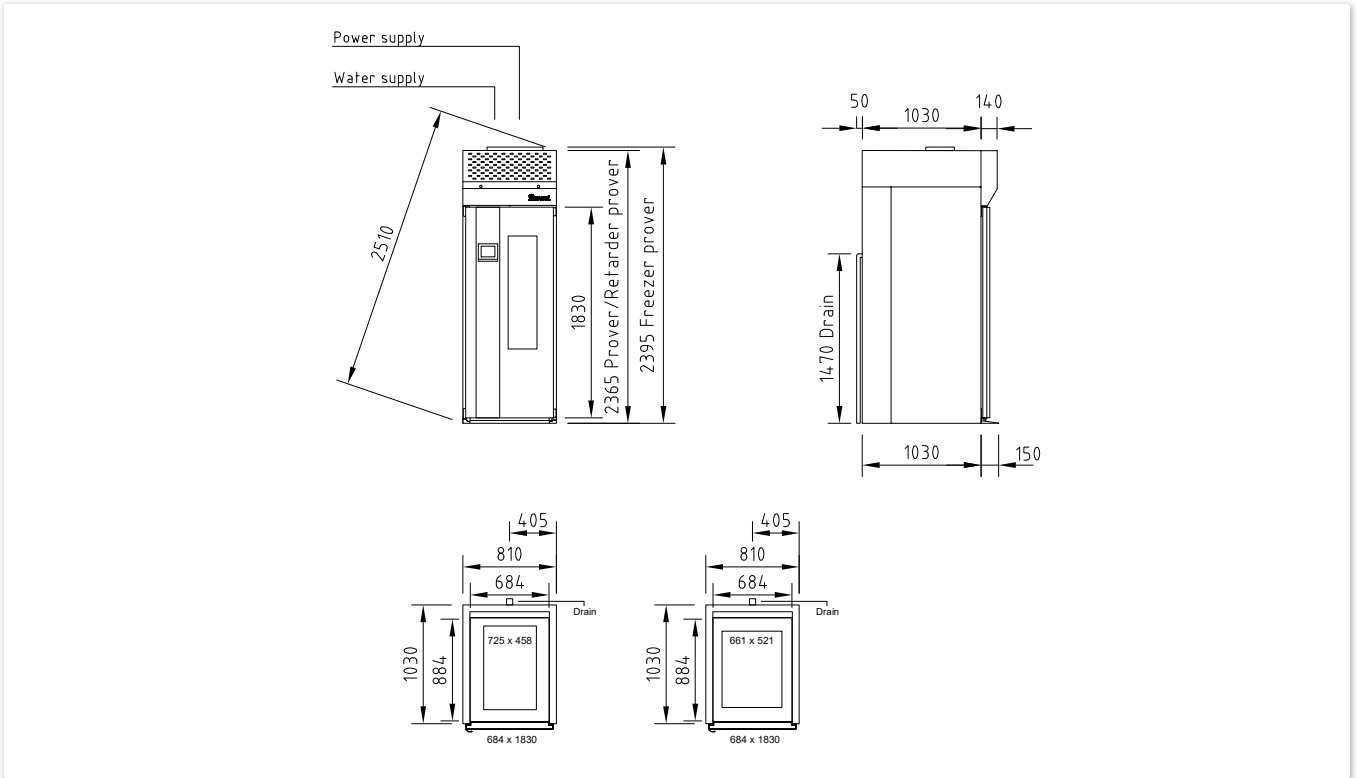
Sanitary

- 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



In Bread We Trust

This is an example. For installation use the installation drawing and manual.



Technical information

Weight 300 kg
 Total shipping weight 318 kg
 Standard shipping Ships assembled in one piece, crated.
 Minimum intake opening 810x1180 mm

Revent is ISO 9001 certified.

Utility Requirements

Water and Drain
 Water Supply ½" ø 4.5 bar, cold
 Drain 32 mm
 Water quality/
 Chemical analysis Revent Int. requirement
 Magnesium, Mg <30 mg/ml
 Calcium, Ca 20 - 100 mg/l
 Hardness 4,0 - 7,0 dH
 pH at 20°C 7,5 - 8,5 pH
 Alkalinity >60 mg/l
 Chlorides <10 mg/l
 Conductivity 200 - 800 µS/cm

Electrical
 Standard 3PH400-230V+16A
 Contact factory for other power options

Installation requirements

- The cabinet must be installed on a levelled floor.
- The cabinet must be installed at least 50 mm from any wall.
- The front and top need to be left open for access and ventilation for the Proofer/ Retarder and Freezer/proofer units.

Options

- Large Touch screen control panel.
- Interior lights.
- Flexbaker system for Proofer/Retarders and Freezer/Proofers.
- **UV proofer system.**
- Door with glass window.

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 kg	Power (A)	P/RP/FP Power consumption cabinet, kW	RP Cooling capacity, -10°C to 45°C, W	FP Freezing capacity -14°C to 45°C, W
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COMPACT LINE, RACKS

P	810x1030x2365	684x884x1830	684x1830	50	12	3,50		
RP	810x1030x2365	684x884x1830	684x1830	50	12.5	4,00 incl. comp.	803	-
FP	810x1030x2395	684x884x1830	684x1830	50	14	4,50 incl. comp.	-	937

Rack configuration

MODEL	Internal measures, mm	Fits one rack with tray sizes below, mm								
		400x600	457x662	457x762	460x610	450x600	450x700	406x762	508x762	508x762
COMPACT LINE	684x884	1	1	1	1	1	1	1	1	1

P=Proofer RP=Retarder Proofer FP=Freezer Proofer

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