



# REVENT MINI LINE

Proofer / Retarder Proofer / for ONE39 oven

## FEATURES

### Baking quality

- PID system together with the automatic computer controlled 200 step fan speed ensuring:
  - 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.

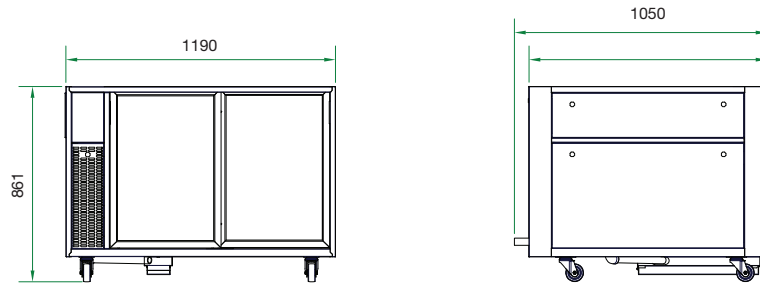
- External steam tank with easy access for cleaning and for keeping lime out of the proofing chamber.
- Internal steam nozzle mounted after fan and temperature elements optimizing energy efficiency and minimizing risk of corrosion or mineral build-up.
- Oven-ready dough all through the day with the FSP (Flexible Slow Proving) system.
- Automatic drain valve.
- Coated evaporator ensuring long lifetime and minimizing risk of refrigerant leakage.
- Heavy duty compressor ensuring 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.



In Bread We Trust



Revent Mini Line for ONE39

**Technical information**

Capacity trays	14 pcs @ 85 mm spacing
Capacity dough	30 kg
Weight	117,93 kg
Total shipping weight	136,08 kg*
Standard shipping	ships assembled in one piece, crated.
Minimum intake opening	780x1070 mm
Refrigerant (Retarder)	R404
Cooling capacity (Retarder)	637W 0°C to 45°C

**Utility Requirements**

<b>WATER AND DRAIN</b>	
Water Supply	¼”NPT ø 35-45 PSI, cold
Drain	32 mm
Water quality	pH 7-8.5
Hardness	4-7 gr/gals.
Water quality/	Revent Int. requirement
Chemical analysis	<30 mg/ml
Magnesium, Mg	
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

**Installation requirements**

The cabinet must be installed on a levelled floor.  
The cabinet must be placed at least 50 mm from any wall.  
The front need to be left open for access (and ventilation for the proofer/retarder version).

**Options**

Proofer Retarder version

**ELECTRICAL**

Power supplied via the ONE39 oven.

Revent is ISO 9001 certified.

**Technical information per model**

**MINI LINE**

P / RP	External dimensions mm W x D x H	Internal dimensions mm W x D x H	Doorway, mm W x H	Voltage V	Max. dough capacity kg	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	RP Power consumption compressor W	FP Power consumption compressor W
R105-119	1190x1050x861	see tray size	475x861	3x400 or on request	30	3,00	No cooling	-	-	-
RP105-119	1190x1050x861	see tray size	475x861	3x400 or on request	30	3,00	517*	-	-	-

**Rack configuration**

MODEL	Internal measures, mm W x D x H	Tray size mm								-	-	-
		400x600	457x662*	457x762*	460x610	450x600	450x700	406x762				
MINI LINE	970x850x705	1	1	1	1	1	1	1	1	-	-	-

7 trays per side                      P=Proofer    RP=Retarder Proofer

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