

INDUSTRIAL LINE CUSTOM PROOFERS, PROOFER/ RETARDERS AND FREEZERS

Custom designs for your space and capacity requirements. Available as Proofers, Proofer/Retarders, Freezers and Dough coolers. Unique technology that enables humidity control at low temperatures to prevent drying out the dough.

Options:

Pass through designs
Combi units with different temperature zones
Multiple refrigeration solutions



ARTISAN LINE PROOFER/RETARDER PROOFER/ FREEZER PROOFER

Options:

Heated floors
Flexbaker system (on proofer-retarders, freezer-proofers)
UV-Storage
Remote refrigeration
Remote CO₂ refrigeration

Technical data:

Electrically heated
Electro-magnetic steam system
Variable fan speed
Integrated refrigeration standard
Programmable Touch screen control
Dimensions: See individual product leaflet for rack size configurator.



COMPACT LINE PROOFER/RETARDER PROOFER/ FREEZER PROOFER

Options:

Roll in version for racks
Reach in version for trays/pans
Flexbaker system (proofer retarders)

Technical data:

Electrically heated
Electro-magnetic steam system
Touch control
Ships assembled for easy installation



HUMIDIFIERS PG1000

For retrofitting old Proofers or building new Proofers.

Technical Data

Electromagnetic steam generator
Variable fan speed



Model	PG1000	PG1001	PG1002	PG1003	PG1004	PG1005	PG1006	PG1007	PG1008	PG1009	PG1010
Number of Humidifiers	1	2	3	4	5	6	7	8	9	10	11
Proofing Capacity, m ²	Up to 6	6-12	12-18	18-24	24-30	30-36	36-42	42-48	48-52	52-56	56-60
Proofing capacity, sqf	Up to 65	65-130	130-195	195-260	260-320	320-390	390-450	450-520	520-560	560-600	600-640

For Proofing rooms larger than 60 m²/640 sqf we recommend separating it in two for better control of temperature and humidity.

EMPOWERING BAKERS SINCE 1958

R-PRODLINEUP-US-250910

Revent is the leading manufacturer of rotating rack ovens and has been in the forefront of "state of the art baking technology" ever since we introduced the world's first rack oven in 1958. The ONE series of round ovens is our latest innovation of qualitative and energy efficient baking machinery. Today our range is more diverse and complete than ever.

We are truly a global company with six sales offices, and production facilities in Sweden and in the USA. Our ovens are baking daily in more than 100 countries. The Revent technical department supports service companies all over the world. We know the international bread business, who's who and what will work where.

Over the years, our devotion has rendered many innovations leading to an even bake with perfect color and crust, less weight loss, minimized waiting time in between the bakes, minimized down-time in oven instalment, minimized heat loss, and on top of it all, the oven is safe and easy to use. We have always set high demands on sustainability and all our ovens have one thing in common: to simplify the art of making excellent bread and pastry with less environmental impact.

But all our market knowledge and technical competence would lead nowhere unless we worked closely with the men and women who rise early, work hard and bake bread. Our true heroes; the bakers. We promise to continue to supply equipment that will help bakeries around the world to stay competitive for many years to come. In bread we trust.

**IN
BREAD
WE
TRUST.**

Revent's line of innovative baking technology is made to take any bread and pastry to the highest level.

Revent

In Bread We Trust

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ONE26 ROUND SINGLE RACK OVEN

Features:

Round baking chamber
Sliding glass door
High energy efficiency
Touch control panel

Technical Data

Dimensions, (WxDxH):
52"x60.1"x94.8" / 1319x1526x2407 mm
Net weight: 1984 lbs / 900 kg
Heating capacity:
• Gas 50 kW/170000 btuh
• Electric 36,8 - 41,2 kW*
*Depending on voltage.

Available in gas or electrically heated models.
Maximum tray size: 26"x18" / 662x457 mm.



ONE39 ROUND MINI OVEN

Features:

High quality small batch baking
Round baking chamber
High energy efficiency
Touch control panel

Options:

Stainless steel stand with casters
Proofer or Proofer/Retarder base

Technical Data

Dimensions, (WxDxH):
46.6"x40.6"x89.3" / 1190x1030x2269 mm
Net weight: 879 lbs / 399 kg
Heating capacity:
• Gas 25 kW/85000 btuh
• Electric 12,4 - 17 kW**Depending on voltage.

Available in gas or electrically heated models.
Maximum tray size: 26"x18" / 457x662 mm. 8 pan capacity.



REVENT DECK OVEN

Options

Artisan model with HD steam & softer heating profile
Semi-automatic loader
Proofer base
Second pull out shelf

Technical Data

Dimensions: depend on model configuration
Net weight: depends on number of decks
Heating capacity:
• Electric 6,6-21,3 kW per deck
depending on deck size

45 models available.
Please see individual product leaflet for your tray size.



REVENT VACUUM COOLER

Options

Pass through

Technical Data

1-4 rack capacity
Oil-free vacuum pump
Programmable control
Programmable valves for complete control over the pressure curve

Different sizes available for all types of racks.



703 MULTI RACK OVEN

Options

Pass through
Prison package
No drain
Core temperature sensor

Technical Data

Dimensions (WxDxH):
116.5"x90.6"x100.4" / 2960x2300x2550 mm
Net weight: 6944 lbs / 3150 kg
Heating capacity:
• Gas 163 kW / 556319 btuh
• Electric 120-131 kW*
*Depending on voltage.

Available in gas, oil or electrically heated models.
Maximum tray size: up to 4 single racks 19.7"x29.6" / 500x750 mm, or 3 single racks 23.6"x31.5" / 600x800 mm, or 2 Double racks 18"x26" / 457x622 mm



REVENT DECK OVEN INFRA

Options

Manual, semi- and fully automatic loading systems
INFRA W-TURBO- Synchronized convection, activated in the deck oven. INFRA ICT- Optimized infra-red thermal radiation, reducing baking losses and energy-saving effects

Technical Data

External dimensions: Depends on configuration
Baking capacity: 4 to 5 decks
Baking surface:
• Width: 600, 1200 or 1800 mm
• Depth: 800 to 2000 mm.
• Height: 165 mm
Heating: Electrical



724 DOUBLE RACK OVEN

Options

Rack lifts for most rack types
Platform
Prison package
Left hinged oven door
No drain
Core temperature sensor
Pass through
Type 1 canopy

Technical Data

Dimensions (WxDxH):
80.2"x69.1"x98.4" / 2038x1754x2499 mm
Net weight: 3671 lbs / 1665 kg
Heating capacity:
• Gas 100 kW / 343000 btuh
• Electric 67,5 - 74,8 kW*
*Depending on voltage.

Available in gas, oil or electrically heated models.
Maximum tray size: One double rack 18"x26" / 201"x30" / 457x662 mm, 508x762 mm, or 29.5"x39.4" / 750x1000 mm.
2 single racks 18"x26-30" / 457x662-762 mm.



REVENT DECK OVEN COLUMBUS

Options

Variomat- multiple temperature zones
Manual, semi- and fully automatic loading systems
Stack multiple ovens (only some models)

Technical Data

External dimensions: Depends on configuration
Baking capacity: 4 to 6 decks
Baking surface:
• Width 1200, 1600, 1800 or 2000 mm
• Depth: 1600 or 2000 mm,
• Height: 165 or 205 mm
Heating: Gas or Oil



726 SINGLE RACK OVEN

Options

Rack lifts for most rack types
Platform
Prison package
Left hinged oven door
No drain
Core temperature sensor
Pass through
Type 1 canopy

Technical Data

Dimensions (WxDxH):
56.3"x54.5"x97.3" / 1431x1385x2472 mm
Net weight: 2205 lbs / 1000 kgs
Heating capacity:
• Gas 50 kW / 170000 btuh
• Electric 39 - 43 kW*
*Depending on voltage.

Available in gas, oil or electrically heated models.
Maximum tray size: One single rack 31.5"x19.7" / 800x500 mm



WIESHEU E3

Options

Loading system
Condensing hood
Base stands
Field reversible door

Technical Data

E3 S: 6 or 7 pan capacity
E3 L: 10 or 11 pan capacity
Width 36.6" Depth 45.6"
Height depends on configuration

Features: Touch control, Self reversing fan with variable speed, steam system & automatic cleaning system. Stackable, combine 2xE3 S or E3 S with E3 L.



REVENT ROTOSOLE

Options

Rotosole Sole unit 724, 725 or 726
Number of sole levels:
8, 10, 12, 15
Baking channels on each level:
For 724 Sole Unit: 10, 7 or 3
For 725 Sole unit: 6, 5, 4 or 3
For 726 Sole Unit: 5 or 3

Technical Data

Dimensions
724 Sole Unit: 39.4"x29.5" / 750x1000 mm
725 Sole Unit: 31.5"x23.6" / 800x600 mm
726 Sole Unit: 18"x30" / 457x762 mm

Tray size 724 System, maximum: 39.4"x29.5" / 1000x750 mm
Tray size 725 System, maximum: 31.5"x23.6" / 800x600 mm
Tray size 726 System, maximum: 30"x18" / 762x457 mm



ATOLLSPEED H SERIES

Features

Ventless
Self-cleaning catalytic
Programmable touch control
Powerful & efficient
1 PH 208V, ships with plug

Technical Data

AS300H Dimensions (WxDxH)
External: 23" x 28.7" x 23.3"
Internal: 17.7" x 13.8" x 7.9"
Power: 4.9 kW 1 PH 208-220 60 Hz
L6-20P NEMA plug

AS400H Dimensions (WxDxH)
External: 17.5" x 27" x 22.5"
Internal: 12.5" x 12.2" x 6.8"
Power: 3.3kW 1 PH 208-220 60 Hz
L6-30P NEMA plug

