

## 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 CO<sub>2</sub> 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 <sup>2</sup>	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 m<sup>2</sup>/640 sqf we recommend separating it in two for better control of temperature and humidity.

# EMPOWERING BAKERS SINCE 1958

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.

**Revent**<sup>™</sup>

In Bread We Trust

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

**Revent**<sup>™</sup>

# 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.



Gas heated  
Model only

# ONE39 ROUND MINI OVEN

## Features:

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

## Technical Data

Dimensions, (WxDxH):  
46.9"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.



Gas heated  
Model only

# 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" / 457x662 mm



# 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", 20"x30" / 457x662 mm, 508x762 mm, or 29.5"x39.4" / 750x1000 mm.  
2 single racks 18"x26-30" / 457x662-762 mm.



Gas heated  
Model only

# 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



Gas heated  
Model only

# 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



# 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

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



# REVENT DECK OVEN COLUMBUS

## Options

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

## Technical Data

Externa 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



# 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 2x E3 S or E3S with E3 L.



# 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

