



REVENT COMPACT LINE

Proofer / Retarder Proofer / Freezer Proofer / for Trays Max tray size:
30 pcs (400x600 mm)
15 pcs (800x600 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 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.

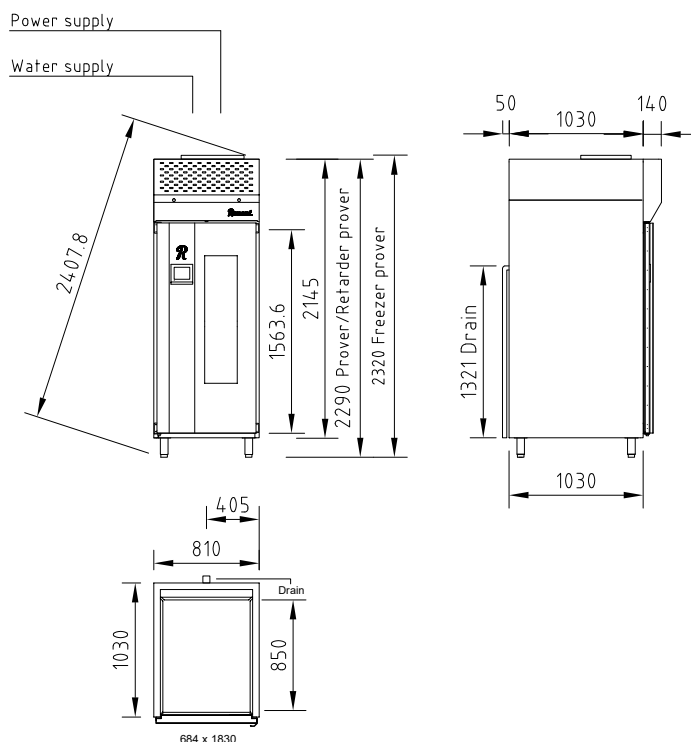
Sanitary

- 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



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	810x1030 mm

Utility Requirements

Water and Drain

Water Supply	1/2" 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 storage system.
- Door with glass window.
- Additional tray slides. (10 pairs included).

Revent is ISO 9001 certified.

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, TRAYS

P	810x1030x2290	660x850x1564	684x1830	50	12	3,50		
RP	810x1030x2290	660x850x1564	684x1830	50	12.5	4,00 incl. comp.	803	–
FP	810x1030x2320	660x850x1564	684x1830	50	14	4,50 incl. comp.	–	937

Tray configuration

MODEL	Internal measures, mm	Fits single or double trays per level, size mm								
		400x600	457x662	457x762	460x610	450x600	450x700	406x762	508x762	600x800
Compact Line	660x850	2	1	1	1	1	1	1	1	1

P=Prover RP=Retarder Prover FP=Freezer Prover

Revent sales representative:



Revent International AB
PO Box 714, SE 194 27 Upplands Väsby, Sweden
Phone +46 8 590 006 00, fax +46 8 590 942 10
E-mail info@revent.se, www.revent.com