



Max pan size:
1 single rack (18"x26")

REVENT PLUG & PLAY

Proofer/Retarder Proofer /Freezer Proofer for Racks

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

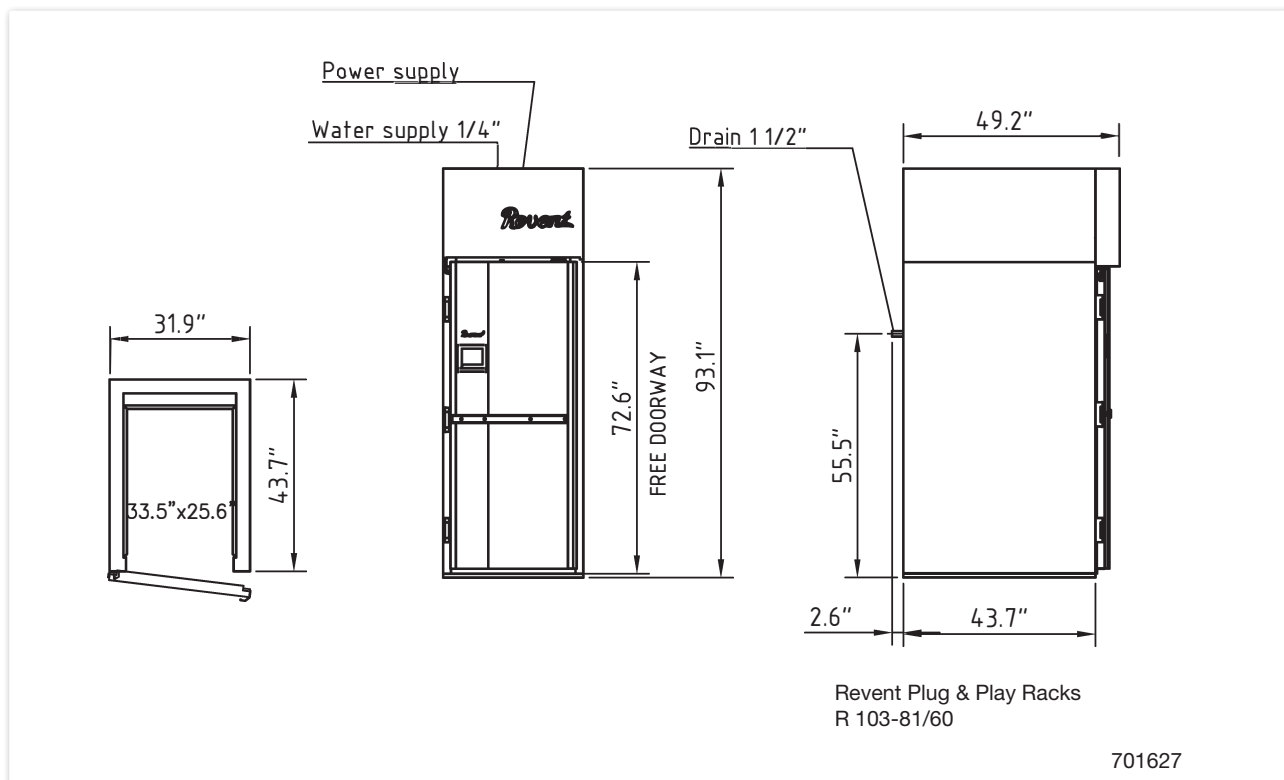
- > No risk of sending bacteria into the chamber as in cold water systems where cold water enters directly into the chamber.
- > Stainless steel interior and exterior
- > Automatic drain for steam generator

Options

- > Large Touch screen control panel
- > Interior lights
- > Flexbaker system for Proofer/Retarders and Freezer/Proofer
- > Door with glass window



In Bread We Trust



Technical information

Capacity (1) US 18x26" rack
 Weight 660 lbs
 Total shipping weight 700 lbs*
 Standard shipping Ships assembled in one piece, crated.
 Minimum intake opening 32"x44"

Utility Requirements

Water and Drain

Water Supply 1/4" NPT ø 35-45 PSI, cold
 Drain 1 1/2" NPT
 Water quality pH 7-8.5
 Hardness 4-7 gr/gals.
 Acceptable range for chloride concentration 0-50 ppm
 Conductivity 200 to 800µS/cm at 59°F

Electrical

Standard 3PH208-220V+N 12A to 14A

Contact factory for other power options

Installation requirements

- > The cabinet must be installed on a levelled floor.
- > The cabinet must be installed at least 2" from any wall.
- > The front and top need to be left open for access and ventilation for the Proofer/Retarder and Freezer/proofer units.

Technical information per model

P/RP/FP	External dimensions inches W x D x H	Internal dimensions inches W x D x H	Doorway, mm W x H	Power (A)	Max. dough capacity lbs/kg	P/RP/FP Power consumption cabinet, kW	RP Cooling capacity, 23°F to 113°F, W	FP Freezing capacity 23°F to 113°F, W
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PLUG & PLAY, RACK

P	31.9x43.7x93	25.6x33.4x72.6	25.5x71.8	12	110/50	4		
RP	31.9x43.7x93	25.6x33.4x72.6	25.5x71.8	12.5	110/50	4,5 incl. comp.	803	-
FP	31.9x43.7x93	25.6x33.4x72.6	25.5x71.8	14	110/50	5 incl. comp.	-	937

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