

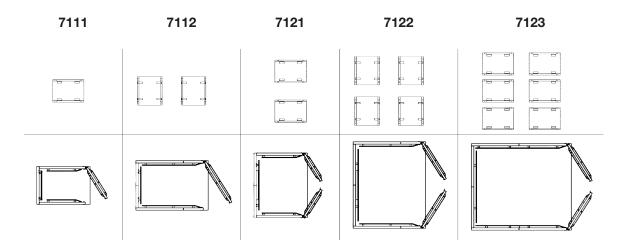
## P7100 PROOFER

Available in electrically heated models.

Revent's line of innovative baking technology is made to take any bread to the highest level. In bread we trust.



## Rack configurator



## **Utility Requirements**

- > Water Supply ½" 28PSI
- > Drain ¾" connection back
- > Electrical 3 phase

NOTE: All voltages available, check with factory





Model	No. of racks single double	No. of doors	Door opening size (w x h)	Heating capacity	Inside dimensions (w x d x h)	Outside dimensions (w x d x h)
7111	1 single	í	28" x 77.5"	3.3 kw	28" x 36" x 74"	36.5" x 45.5" x 95.5"
7112	2 singles or 1 double	1	32.5" x 77.5"	3.3 kw	32.5" x 42" x 74"	41" x 52" x 95.5"
7121	2 singles or 1 double	2	46" x 77.5"	3.3 kw	46" x 36" x 74"	54.5" x 45.5" x 95.5"
7122	4 singles or 2 doubles	2	59" x 77.5"	5 kw	59" x 42" x 74"	67.5" x 52" x 95.5"
7123	6 singles or 3 doubles	2	59" x 77.5"	5 kw	59" x 66" x 74"	67.5" x 67" x 95.5"

Continuous product development is a Revent policy. Therefore, we reserve the right to change specifications and/or design without prior notice. Pictures or drawings may include product options.

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