



OVENS

As bakery equipment specialists, we assist our customers in deciding which solution best meets their needs. We can design a full industrial bakery from scratch or simply supply a single bake off oven. Every project is equally important and we aim to exceed expectations in all areas.

Reliable, modern ovens are at the heart of every bakery operation. Whether you bake a few pasties each day in a small retail outlet, or are producing baked goods on an industrial scale, our extensive range of electric, gas and oil-fired ovens, with control systems designed to suit your operational requirements, is sure to provide the perfect solution.

- Single, double and multirack Rack Ovens by Revent, with a choice of control systems and configurations including Food Service, Pass Through and Prison Package options.
- Modular Deck Ovens in a large range of adaptable combinations to suit your output.
- Inexpensive pizza ovens to optimise your profits.
- Bake off ovens ranging from inexpensive compact units, suitable for low production in general retail outlets, to heavy-duty models for serious bake off operations.
- Racks and trays for all bakery ovens available in a wide range of sizes and materials.

SCOBIE CONVECTION OVEN 4060 Range and 6040 range

- Particularly suitable for baking of pastry products, gastronomy products, as well as big or small bread.
- Uses fans to circulate heat evenly.
- Fermentation at bottom of the cabinet.
- Thermally insulated for lower energy consumption.
- Available in 5 tray or 10 tray capacity.
- Electric or gas-fired versions.



MODEL	Number Of Trays	Weight	Tray Dimensions	Space Between Trays	Oven Dimensions
	Pcs	Kg	mm	mm	A x B x H mm
EN 4060 5 T	5	185	400 x 600	100	1454 x 805 x 935
EN 4060 10 T	10	300	400 x 600	100	1454 x 805 x 1381

Electrical Power:7.50 Kw Voltage:220/380V Frequency:50 Hz Motor Protection:IP 54

REVENT OVENS

When you put your hand on the outside of a Revent oven, you will feel the difference.

The energy in these ovens is used for baking, not for heating the environment and Revent claim to reduce your energy costs by at least 10%. Designed in Sweden, they incorporate several overlapping sheets of insulation to drastically reduce heat loss between the seams and joints. This method not only eliminates heat loss from the oven, but also the need for air conditioning in your bakery. Revent is an oven with low operating costs that will generate a profit at the end of the month.

Revent 726 Single Rack Oven



726 Electrically heated		
Voltage	Heating	Fuse
3PH220-230V	39-43kW	125A
3PH400/230V	43kW	80A
3PH415/240V	41kW	80A

726 Oil/gas heated		
Voltage	Heating	Fuse
3PH220-230V	50kW	16A
3PH400/230V	50kW	16A
3PH415/240V	50kW	16A

Revent 724 Double Rack Oven



724 Electrically heated		
Voltage	Heating	Fuse
3PH220-230V	67.5-73.8kW	200A
3PH400/230V	74.8kW	125A
3PH415/240V	71.4kW	125A

724 Oil/gas heated		
Voltage	Heating	Fuse
3PH220-230V	100kW	16A
3PH400/230V	100kW	16A
3PH415/240V	100kW	16A

Revent 703 Multi Rack Oven



703 Electrically heated		
Voltage	Heating	Fuse
3PH220-230V	120-131kW	400A
3PH400/230V	67+67kW	100+125A
3PH415/240V	63+63kW	100+125A

703 Oil/gas heated		
Voltage	Heating	Fuse
3PH220-230V	160kW	35A
3PH400/230V	160kW	25A
3PH415/240V	160kW	25A

Revent Modular Deck Oven



Module	No of trays	kW/deck	Chamber			Exterior		
			Width	Depth	Height	Width	Depth	Height
TRAY SIZE 600x600 mm / 23,6"x31,5" (TRAY SIZE 400x600: double tray capacity, 2 trays in depth.)								
Deck LC *	2 (4)	7	1300	820	150	1912	1090	320
Deck HC **	2 (4)	7	1300	820	200	1912	1090	370
Top	2					1930	1040	102
Bottom	2					1930	1040	110
Tray size 457x762 mm / 18"x30"								
Deck LC *	2	5,5	960	820	150	1912	1090	320
Deck HC **	2	5,5	960	820	200	1912	1090	370
Top	2					1930	1040	102
Bottom	2					1930	1040	110
Deck LC *	3	8,5	1440	820	150	1912	1090	320
Deck HC **	3	8,5	1440	820	200	1912	1090	370
Top	3					1930	1040	102
Bottom	3					1930	1040	110
Tray size 457x660 mm / 18"x26"								
Deck LC *	2	4,7	960	675	150	1572	950	320
Deck HC **	2	4,7	960	675	200	1572	950	370
Top	2					1590	900	102
Bottom	2					1590	900	110
Deck LC *	3	6,9	1440	675	150	2052	950	320
Deck HC **	3	6,9	1440	675	200	2052	950	370
Top	3					2070	900	102
Bottom	3					2070	900	110
OPTIONALS								
Underbuilt prover	2x6	1,79	12 tray 457 x 660 mm			1527	900	840
Underbuilt prover	3x6	2,28	18 tray 457 x 660 mm			2052	900	840
Underbuilt prover	2x6	1,79	12 tray 457 x 762 mm			1527	1040	840
Underbuilt prover	3x6	1,79	18 tray 457 x 660 mm			2052	1040	840
Underbuilt prover	2x6	2,28	12 tray 800 x 600 mm			1912	1040	840
Steam generator	2							
Stone soles								
Legs (set of 4), lenght 100 mm, 250 mm, 400 mm, 550 mm, 700 mm								
Castors (set of 4), height 190 mm								
Grid for oven chamber sole 675 x 960 mm								
Grid for oven chamber sole 675 x 1440 mm								
Grid for oven chamber sole 820 x 960 mm								
Grid for oven chamber sole 820 x 1300 mm								
Grid for oven chamber sole 820 x 1440 mm								