



# PRF8200 PROVER RETARDER PROVER FREEZER PROVER

Compatible for tray sizes, mm

600x800 mm  
800x1000 mm

457x662 mm  
457x762 mm  
508x762 mm

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



In Bread We Trust

**Features:**

- > Touch screen control panel
- > 200 steps air speed regulation with complete air flow system
- > Stainless steel interior and front design. Rest outside in white painted galvanic panels
- > Bumper rails on interior walls, doors. Bumper rails on exterior doors
- > Electro-magnetic steam system
- > Standard interior height: 1937 mm
- > Doors available as single, double, and sliding doors
- > Voltage: All voltages available.
- > Drain: 32 mm connection, left, rear or right side
- > Water inlet: 10mm, connection on top front

**Options:**

1. 3mm stainless steel floor with fluted molding, 22 mm water-repellent, plastic-sub-floor as well as adjustable heating (standard on freezer prover)
2. Triple, energy-saving glazing
3. Co2 or glycol cooling medium
4. Lights
5. Warm bread all through the day (available on retarder prover and freezer provers)

UNITS	PROVER / RETARDER PROVER / FREEZER PROVER TYPE				
	8211	8212	8221	8222	8223
Depth, mm	1200	1350	1050	1350	1950
Width, mm	900	1200	1540	1950	2100
Height without floor, mm	92490	2490	2490	2490	2490
Height incl. floor, mm Standard on freezer prover	92512	2512	2512	2512	2512
No. of doors	1	1	2	2	2
Doorway width x height, mm	750 x 1937	900 x 1937	1350 x 1937	1650 x 1937	1800 x 1937
Unit, KW	5.50	6.50	6.50	8.00	9.50
Retarder prover, Cooling capacity -10° to 43°C, kW	1.79	1.79	1.79	1.79	2.99
Freezer prover, Cooling capacity -15° to 43°C, kW	1.48	2.51	2.51	3.67	5.77

**Revent sales representative:**



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