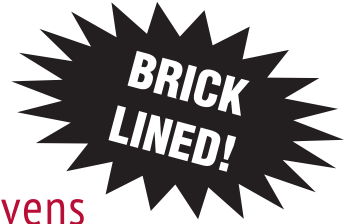




# Revelation™



## High Efficiency Brick-Lined Heat Exchanger Rack Ovens



**With Our High Performance "Thermal Mass" Brick-lined Energy Saving Heat Exchanger!**  
**We Do Not Use Low Efficiency In-Shot Burner Systems**

### Unique Features:

- High Rated Energy Saving Heat Exchanger Technology Approved By ETL.
- Our Precision Balanced Airflow System (PBA) produces the most consistent uniform bake in the industry with our Exclusive Multi-Fan Airflow. Our low velocity fans are located on the top, middle and bottom inside the baking chamber for natural airflow which ensures an Even Bake from top to bottom of rack.
- Our Exclusive Advanced Bottom Heat System (ABS) produces thicker bottoms from crusty breads, pies, and pizza with brick-lined heat exchanger.
- Our Energy Saving "Sleep Mode" lowers temperature when oven is not in use. Save thousands of dollars per year!
- High performance Stainless Steel heavy duty Heat Exchanger with our unique Multi-Fan Cooling System prevents overheating, cracking & extends the life of the oven dramatically. Low cost of ownership!
- We do not use low efficiency, light weight In-Shot Burner Systems.
- All major components like transformers, contractors, timers, buzzers, etc., are not built into the PCU board and are easily purchased at your local parts store.
- E-Z Digital Control Panel with Back-Up Analog Controls and 50 memory recipe presets.
- Heavy Duty, Mechanical Rack Lifting System eliminates the need for rack lift motor and costly repair bills.
- Exterior: Stainless steel front & sides, Heavy Duty Steel rear panel.
- Oven Interior: Heavy Duty stainless steel & metal construction.
- Easy to install - 2 pieces. Includes stainless steel hood.
- Powerful, Duel Heavy Duty self contained steam system for Artisan Bread and Bagels.
- Gas burner is located on top of oven to eliminate flour and dust from clogging the burner! Less maintenance and down time!!!
- Heavy Duty construction frame & door with metal tight gasket needs no replacement.
- Double glass with great visibility and easy to clean.
- The only 2 Year Parts & 1 Year Labor Warranty available on the market with 24/7 Nationwide Service!

**GUARANTEED EVEN BAKE FROM TOP TO BOTTOM  
ON BAKING RACK WITH EXCLUSIVE MULTI-FAN AIRFLOW SYSTEM**

**America's Most Reliable Oven  
with Best Warranty!  
2 Year Parts & 1 Year Labor!**



**PATENT PENDING DESIGN!  
SMALLEST FOOTPRINT IN THE INDUSTRY!**

**LETS LOOK TO THE FUTURE!  
Future Bake™ Shown With Exclusive  
Multi Even Bake™ Air Flow System That  
Produces Bottom Heat For Thicker Bottom  
Artisan Breads!**

Our Single Rack Ovens Only Use 170,000 BTUs & Double Rack Ovens Only Use 285,000 BTUs!

PROMAC Bakery Equipment  
170 Wilbur Place, Suite 300, Bohemia NY 11716  
Direct Phone & Service: (516) 286-3609  
Website: [www.promacbakeryequipment.com](http://www.promacbakeryequipment.com)  
Mail: [info@promacbakeryequipment.com](mailto:info@promacbakeryequipment.com)

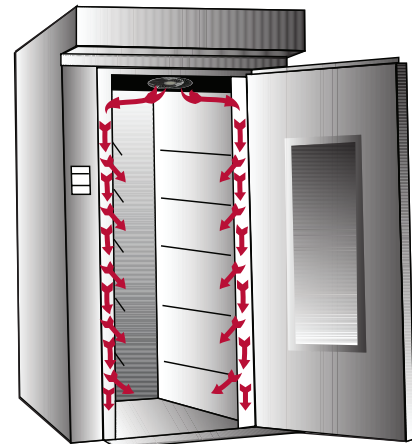


**EXCLUSIVE 3 FAN SYSTEM FOR DOUBLE RACK OVENS\***

**OUR "EXCLUSIVE" TECHNOLOGY**

This Exclusive Multi Fan Low Velocity Natural Airflow System covers the baking chamber more evenly than the single fan High Velocity Forced Air System. You do not have to move pans in the oven to get an even bake with the Natural Airflow System! Our system also produces bottom heat for thicker bottom, crusty breads.

**\*NOTE: SINGLE RACK OVENS INCLUDE "TWO FANS" FOR EVEN BAKE SYSTEM**



**THE "COMPETITION"**

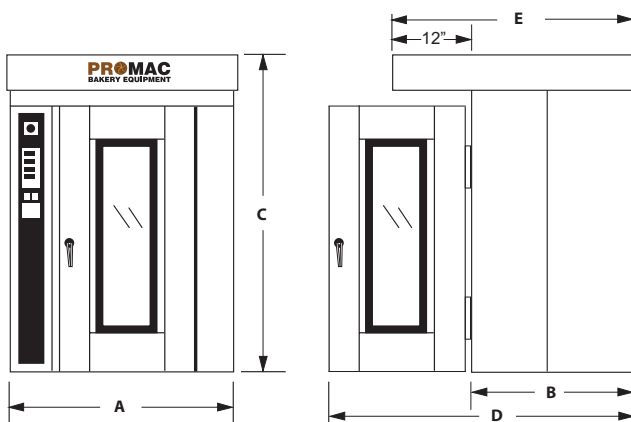
Uses a SINGLE high velocity fan to FORCE air from the BOTTOM to the TOP of Baking Chamber. Adjustments to air louvers are also needed to get an even bake.

**This type of Forced Air WILL dry out your baking products and having inconsistent bake!**

MODEL	DIMENSION	ELECTRIC	GAS	ACTUAL WEIGHT	CRATED	FREIGHT CLASS
PM-X-2G	65 W (A) 75 D (B) 92" H (C) 116.5" (D) 86.5" (E)	25AMPS 220/60/3 PHASE	285,000	3705	4705	70
PM-X-1G	45 W (A) 55 D (B) 92" H (C) 75.5" (D) 68" (E)	25 AMPS 220/60/3 PHASE	170,000	3300	4125	70

**• GAS OVENS: 25 Amp 3 Phase with Neutral 208 Volt Required**

**NOTE: Customer to provide a Barometric Damper 12" from the top of the oven and a Draft Inducer 24" above the Barometric Damper for Double Roof penetrations. A wind proof cap must be installed and all Flues must be equal to four feet above the roof line or two feet above the parapet wall. Water Filter, Gas & Water Regulations are also Required By Customer. UNI-X-2G Ships in 2 Crates. 99L x 40W x 50H. UNI-X-1G Ships in one Crate. 99L x 60W x 50H.**



**TECHNICAL INFORMATION:**

- 3/4" Gas Connection
- 1/2" water Connection Inlet (1/2" Drain Connection. Water Filter & Pressure Regulator required (Not Included) to maintain 35 PSI on water line.)
- 6" Damper Flue
- 8" Hood Vent
- 112" Ceiling Clearance Needed
- Leave 3" On Back Of Oven.
- 6" Gas Flue For X1G
- 8" Gas Flue For X2G
- Static Line Pressure Require 6" - 7" W.C In-Coming For Natural Gas
- 6" - 11" W.C In-Coming for Liquid Propane

**MODEL: PM-VP**  
**OPTIONAL: VENTING PACKAGE**  
 Includes Draft Inducer, Barometric Damper, Safety Switch & Roof Fan.  
**FOR OVEN RACK (B) LIFT**  
 See Our Spec Sheet For Details.  
 Accommodates ALL Competitors Racks.

**Please Note: Customer is responsible for all connections to oven to local codes**