



REVENT DECK OVEN

R FEATURES

Total Cost of Ownership

- > Wide variety of sizes rendering a more efficient use of floor space.
- > Oven chamber door with glass windows.
- > Automatic damper.
- > Programmable easy to use touch control panel.
- > Ergonomic and safe handles.
- > Pull-out shelf supporting loading process just when you need it.
- > Automatic start feature.
- > Optimized energy efficiency through:
 - Individually controlled decks
 - Heat reflecting glass windows
- > Low service costs.
- > Quick and easy installation.
- > Flexible power supply.
- > Oven chamber door with glass windows pivoting upwards and inwards frees space in front of the oven.
- > Convenient bottom shelf for easy reach of supplies.*
- > Pull-out shelf supporting loading process just when you need it.*

- > Oven legs with castors enabling easy cleaning.

**) Only one shelf delivered with oven. Second shelf is optional.*

Baking quality

- > Superb artisan quality of the baked product.
- > Even bake throughout the chamber secured through:
 - Porous natural clay hearth stones
 - 3 zone heat regulation
- > Temperature range up to 400° C for flatbread

Sanitary

Non-corrosive steam system.

Options

- > Low Crown: internal height 210 mm. Standard is High Crown: internal height 245 mm.
- > Underbult prover with steam generator.
- > Extra pull-out bottom shelf.
- > Grid for oven chamber sole.
- > Case with movable shelf support allows for different case size combinations.
- > Standard option: 16 shelf supports.
- > Automatic humidity control.

ReventTM

In Bread We Trust

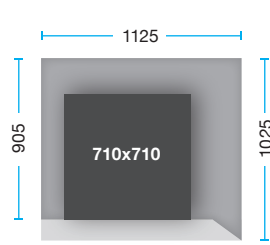
Tray size configuration

REVENT DECK OVENS		Baking surface	Tray size mm							
			400x600	457x662	457x762	460x600	450x600	450x700	406x762	600x800
SMALL	Compact	710x710mm	1	1	0	1	1	1	1	0
	Regular	820x820mm	2	1	1	1	1	1	2	1
	Extended	920x920mm	2	2	2	2	2	2	2	1
MEDIUM	Compact	1065x710mm	2	1	1	2	2	2	1	1
	Regular	1230x820mm	4	2	2	2	2	2	3	2
	Extended	1380x920mm	4	4	3	4	4	3	3	2
LARGE	Compact	1440x710mm	3	3	1	3	3	3	1	1
	Regular	1640x820mm	5	3	3	3	3	3	4	2
	Extended	1840x920mm	6	5	4	6	6	4	4	3

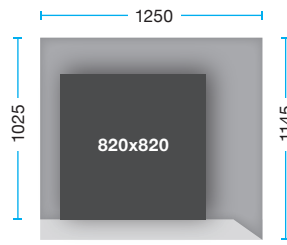
Baking surface top view

Baking surface
 Oven
 Canopy

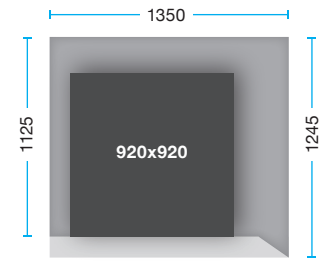
SMALL



Compact

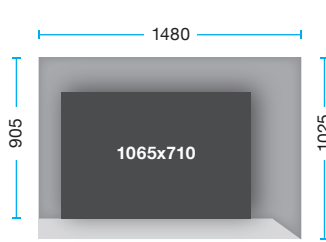


Regular

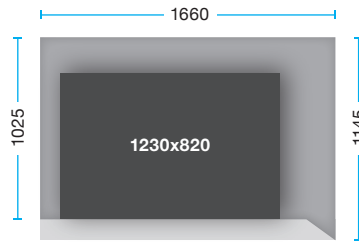


Extended

MEDIUM



Compact

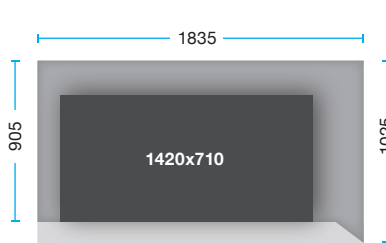


Regular

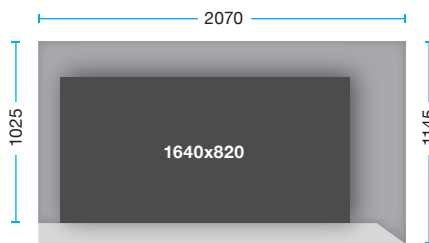


Extended

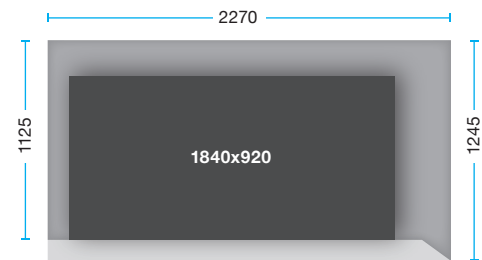
LARGE



Compact



Regular



Extended

Technical data

REVENT DECK OVENS	No. of decks	External measures	Internal measures	Max heating capacity*	Current 400 volt	Approx shipping weight
		Model deck height <i>w x d x h, mm</i>	<i>w x d x h, mm</i>	<i>kW</i>	<i>Amps</i>	<i>kg</i>
SMALL Compact	1	1125x905x480	710x710x210/245**	7,1	12	240
	2	1125x905x820	↓	14,2	24	305
	3	1125x905x1160	↓	21,3	35	370
	4	1125x905x1500	↓	21,3+7,1	35+12	435
	5	1125x905x1840	↓	21,3+14,2	35+24	500
SMALL Regular	1	1250x1025x480	820x820x210/245**	10,1	16	297
	2	1250x1025x820	↓	20,2	31	388
	3	1250x1025x1160	↓	30,3	47	468
	4	1250x1025x1500	↓	30,3+10,1	47+16	548
	5	1250x1025x1840	↓	30,3+20,2	47+31	660
SMALL Extended	1	1350x1125x480	920x920x210/245**	12,3	19	268
	2	1350x1125x820	↓	24,5	38	355
	3	1350x1125x1160	↓	36,8	57	466
	4	1350x1125x1500	↓	36,8+12,3	57+19	564
	5	1350x1125x1840	↓	36,8+24,5	57+38	663
MEDIUM Compact	1	1480x905x480	1065x710x210/245**	10,2	17	288
	2	1480x905x820	↓	20,4	34	390
	3	1480x905x1160	↓	30,5	51	492
	4	1480x905x1500	↓	30,5+10,2	51+17	594
	5	1480x905x1840	↓	30,5+20,4	51+34	696
MEDIUM Regular	1	1660x1025x480	1230x820x210/245**	15,1	24	330
	2	1660x1025x820	↓	30,2	47	475
	3	1660x1025x1160	↓	45,2	70	620
	4	1660x1025x1500	↓	45,2+15,1	70+24	765
	5	1660x1025x1840	↓	45,2+30,2	70+47	910
MEDIUM Extended	1	1810x1125x480	1380x920x210/245**	18,8	29	307
	2	1810x1125x820	↓	37,7	58	456
	3	1810x1125x1160	↓	56,5	87	605
	4	1810x1125x1500	↓	56,5+18,8	87+29	754
	5	1810x1125x1840	↓	56,5+37,7	87+58	903
LARGE Compact	1	1835x905x480	1420x710x210/245**	13,5	23	336
	2	1835x905x820	↓	27,1	45	475
	3	1835x905x1160	↓	40,6	68	614
	4	1835x905x1500	↓	40,6+13,5	68+23	753
	5	1835x905x1840	↓	40,6+27,1	68+45	892
LARGE Regular	1	2070x1025x480	1640x820x210/245**	19	30	380
	2	2070x1025x820	↓	38	59	597
	3	2070x1025x1160	↓	57	88	814
	4	2070x1025x1500	↓	57+19	88+30	1031
	5	2070x1025x1840	↓	57+38	88+59	1248
LARGE Extended	1	2270x1125x480	1840x920x210/245**	23,9	37	437
	2	2270x1125x820	↓	47,9	74	690
	3	2270x1125x1160	↓	71,8	110	945
	4	2270x1125x1500	↓	71,8+23,9	110+37	1198
	5	2270x1125x1840	↓	71,8+47,9	110+74	1452

* Max heating capacity incl. control voltage & steam generator

** Note internal height: Standard internal height, High Crown 245 mm. Low Crown 210 mm

Final shipping

Weights will depend on the final order specifications.

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.

This is an example. For installation drawing, please contact your local distributor or go to Revent website for more detailed information.

No of decks	Height decks	Height legs and castors	Height canopy	Height total
1	480	1105	70	1655
2	820	935	70	1825
3	1160	665	70	1895
4	1500	425	70	1995
5	1840	255*	70	2165

All mesures mm.
*No. castors

REVENT DECK OVEN

CE

701504

Deck Oven UK 20160215

Utility Requirements

Electrical

- > Electrical: available in 3-phase voltages

Water

- > Water Supply: 1/2" NPT, 1-6 bar, pH 7.5-8.5, dH 4°-7°

Ventilation

- > Oven chamber exhaust: : ø 100 mm
- > Oven damper exhaust: ø 100 mm
- > Canopy evacuation capacity 200m³/h per oven deck recommended

Installation requirements

- > The oven must be installed on a levelled, non-combustible floor.
- > The oven may not be installed closer than 50 mm / 2" against any wall by rear or side.
- > Position the oven so that its right hand side can be accessed easily in order to remove the right-hand panel giving easy access to the back of the control panel and facilitating service.
- > The space on top of the oven must be well ventilated and the temperature must not exceed 50°C in order to avoid damage to electrical components.

Technical information

- > Maximum heating capacity: see table
- > Temperature range: 0-400°C, 34-752°F
- > Total shipping weight: see table*
- > Steam generation: 0,25 l/20 sec.
- > Standard delivery oven section as one piece. Legs, castors and canopy separately.
- > 1-5 oven decks.
- > Voltage: available in most common voltages

Revent is ISO 9001 certified.

*) Only one shelf delivered with oven. Second shelf is optional.

Revent sales representative:



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