



REVENT DECK OVEN

FEATURES

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

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.*

Sanitary

- Non-corrosive steam system.



In Bread We Trust

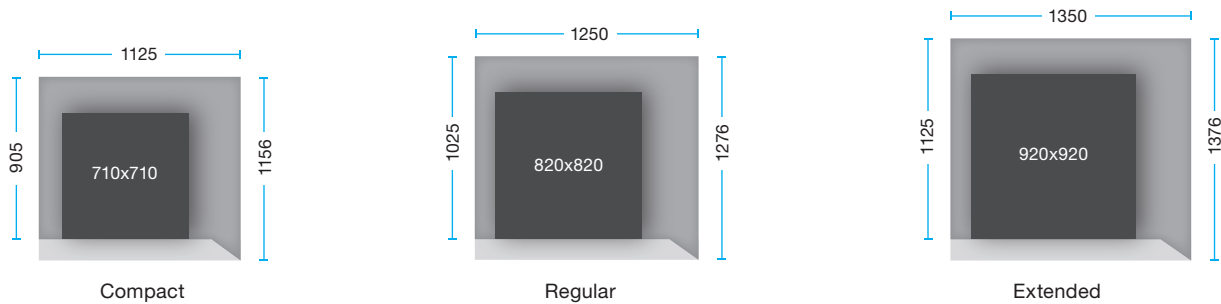
Tray size configuration

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

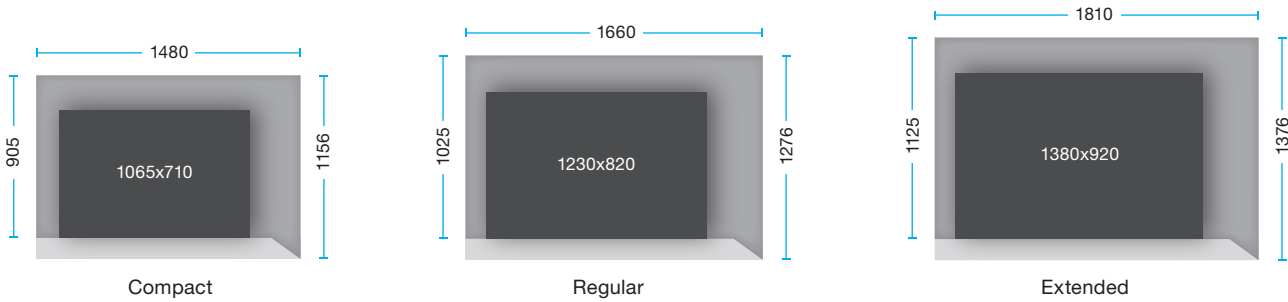
Baking surface top view

Baking surface
 Oven
 Canopy

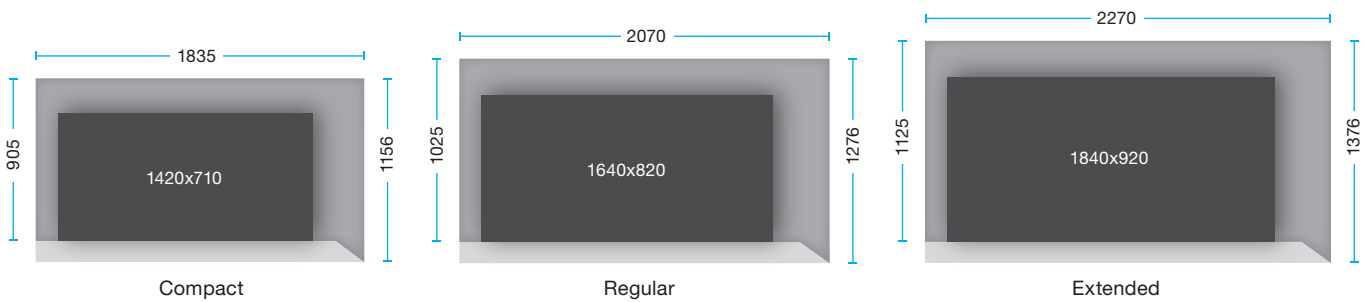
SMALL



MEDIUM



LARGE



Allow for 50 mm free space on the right hand of the oven for access to the electrical cabinet for ventilation.

Technical data

REVENT DECK OVENS	No. of decks	External measures oven overall dimensions <i>w x d x h, mm</i>	Internal measures <i>w x d x h, mm</i>	Max heating capacity* <i>kW</i>	Current 400 volt <i>Amps</i>	Approx shipping weight <i>kg</i>	Minimum intake opening <i>w x d, mm</i>
SMALL Compact	1	1125x1156x1655	710x710x210/245**	4,7	8	240	530x1205
	2	1125x1156x1825	↓	9,5	16	305	870x1205
	3	1125x1156x1895	↓	14,2	24	370	1205x1210
	4	1125x1156x1995	↓	14,2+4,7	24+8	435	1205x1550
	5	1125x1156x2165	↓	14,2+9,5	24+16	500	1205x1890
SMALL Regular	1	1250x1276x1655	820x820x210/245**	7,0	11	297	530x1325
	2	1250x1276x1825	↓	14,0	22	388	870x1325
	3	1250x1276x1895	↓	20,9	33	468	1325x1210
	4	1250x1276x1995	↓	20,9+7,0	33+11	548	1325x1550
	5	1250x1276x2165	↓	20,9+14,0	33+22	660	1325x1890
SMALL Extended	1	1350x1376x1655	920x920x210/245**	8,5	14	268	530x1400
	2	1350x1376x1825	↓	17,0	28	355	870x1400
	3	1350x1376x1895	↓	25,4	42	466	1425x1210
	4	1350x1376x1995	↓	25,4+8,5	42+14	564	1425x1550
	5	1350x1376x2165	↓	25,4+17,0	42+28	663	1425x1890
MEDIUM Compact	1	1480x1156x1655	1065x710x210/245**	7,0	12	288	530x1205
	2	1480x1156x1825	↓	14,1	24	390	870x1205
	3	1480x1156x1895	↓	21,1	36	492	1205x1210
	4	1480x1156x1995	↓	21,1+7,0	36+12	594	1205x1550
	5	1480x1156x2165	↓	21,1+14,1	36+24	696	1205x1890
MEDIUM Regular	1	1660x1276x1655	1230x820x210/245**	10,4	16	330	530x1325
	2	1660x1276x1825	↓	20,8	32	475	870x1325
	3	1660x1276x1895	↓	31,2	48	620	1325x1210
	4	1660x1276x1995	↓	31,2+10,4	48+16	765	1325x1550
	5	1660x1276x2165	↓	31,2+20,8	48+32	910	1325x1890
MEDIUM Extended	1	1810x1376x1655	1380x920x210/245**	13,0	20	307	530x1425
	2	1810x1376x1825	↓	26,0	40	456	870x1425
	3	1810x1376x1895	↓	39,0	60	605	1425x1210
	4	1810x1376x1995	↓	39,0+13,0	60+20	754	1425x1550
	5	1810x1376x2165	↓	39,0+26,0	60+40	903	1425x1890
LARGE Compact	1	1835x1156x1655	1420x710x210/245**	9,4	16	336	530x1205
	2	1835x1156x1825	↓	18,7	32	475	870x1205
	3	1835x1156x1895	↓	28,1	48	614	1205x1210
	4	1835x1156x1995	↓	28,1+9,4	48+16	753	1205x1550
	5	1835x1156x2165	↓	28,1+18,7	48+32	892	1205x1890
LARGE Regular	1	2070x1276x1655	1640x820x210/245**	13,1	21	380	530x1325
	2	2070x1276x1825	↓	26,3	42	597	870x1325
	3	2070x1276x1895	↓	39,4	63	814	1325x1210
	4	2070x1276x1995	↓	39,4+13,1	63+21	1031	1325x1550
	5	2070x1276x2165	↓	39,4+26,3	63+42	1248	1325x1890
LARGE Extended	1	2270x1376x1655	1840x920x210/245**	16,5	26	437	530x1425
	2	2270x1376x1825	↓	33,0	52	690	870x1425
	3	2270x1376x1895	↓	49,6	78	945	1425x1210
	4	2270x1376x1995	↓	49,6+16,5	78+26	1198	1425x1550
	5	2270x1376x2165	↓	49,6+33,0	78+52	1452	1425x1890

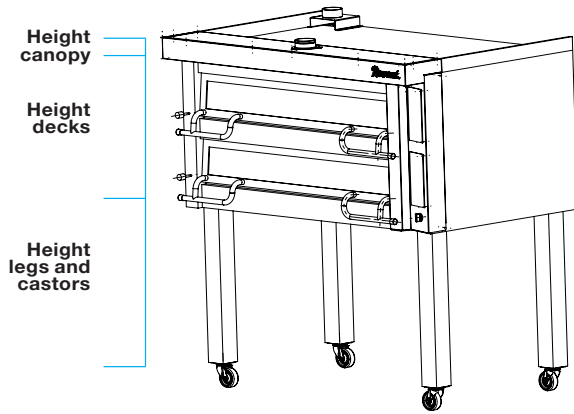
* Max heating capacity incl. control voltage & steam generator

** 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.

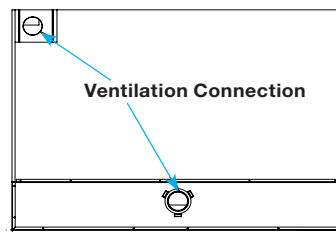
This is an example. For installation use the installation drawing and manual.



No of decks	Height decks	Height legs and castors	Height canopy	Height total	Height inst.
1	480	1105	70	1655	1855
2	820	935	70	1825	2025
3	1160	665	70	1895	2095
4	1500	425	70	1995	2195
5	1840	255*	70	2165	2365

All measures mm.
*No. castors

Top View



REVENT DECK OVEN



701504

Specifications

Maximum Heat Capacity	See table.
Temperature range	0–400°C
Total shipping weight	See table
Minimum intake opening	See table in reverse page
	Oven section as one piece. Legs, castors and canopy separately.
Minimum installation height:	See table above
Steam Generation	0,25 l/20 sec at 250°C
Tubular electrical heaters	Stainless steel
Steam and damper control	Automatic
Door	With glass window

Utility requirements

Electrical	
Standard	Available in 3-phase voltages
Water and Drain	
Water Supply	½" ø 35-45 PSI, cold
Drain	R¼"
Water quality/	
Chemical analysis	<i>Revent Int. requirement</i>
Magnesium, Mg	<30 mg/ml
Calcium, Ca	20 - 100 mg/l
Hardness	4,0 - 7,0 dH
pH at 20°C	7,5 - 8,5 pH
Alkalinity	>60 mg/l
Chlorides	<10 mg/l
Conductivity, mS/m	200 - 800 mS/cm
Ventilation	
Oven chamber exhaust	ø 100 mm
Oven damper exhaust	ø 100 mm
Canopy evacuation capacity	200 m³/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.

Options

- Low Crown: internal height 210 mm. Standard is High Crown: internal height 245 mm.
- Prover base 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.
- A second shelf.
- High temperature version 450°C, steam system removed

Revent is 9001 certified.

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