



REVENT DECK OVEN



FEATURES

Total Cost of Ownership

- > Wide variety of sizes rendering a more efficient use of floor space.
- > Programmable easy to use touch control panel.
- > Automatic dampers
- > Auto start
- > Ergonomic and safe handles.
- > Optimized energy efficiency through:
 - Individually controlled decks
 - Heat reflecting glass windows
- > Low service costs.
- > Quick and easy installation.
- > Flexible power supply.
- > 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 with porous natural clay hearth stones
- > 3 zone heat regulation making it easy to adjust the baking profile of the oven and get even bakes
- > Temperature range up to 752° F for flatbread

Sanitary

Corrosion resistant steam system.

Options

- > 480V power supply available for all models
- > Proofer base
- > Extra pull-out bottom shelf.



In Bread We Trust

US MODEL, tray size 18"x26" 457x660 mm	Max heating capacity Incl control voltage & steam generator	Amps	External measures, inches /mm, width x depth x height	Internal measures, inches / mm, width x depth x height
US 2 deck 2 pan	16.7 kW	49A	58,3" x 35,6" x 69.1" 1480 x 905 x 820 mm	42,0" x 28,0" x 9,6" 1065 x 710 x 245 mm
US 3 deck 2 pan	25.0 kW	73A	58,3" x 35,6" x 75.8" 1480 x 905 x 1160 mm	42,0" x 28,0" x 9,6" 1065 x 710 x 245 mm
US 4 deck 2 pan	25+8.4 kW	73+25A	58,3" x 35,6" x 78.6" 1480 x 905 x 1500 mm	42,0" x 28,0" x 9,6" 1065 x 710 x 245 mm
US 2 deck 3 pan	22.2 kW	65A	72,3" x 35,6" x 69.1" 1835 x 905 x 820 mm	56,0" x 28,0" x 9,6" 1420 x 710 x 245 mm
US 3 deck 3 pan	33.3 kW	97A	72,3" x 35,6" x 78.6" 1835 x 905 x 1160 mm	56,0" x 28,0" x 9,6" 1420 x 710 x 245 mm
US 4 deck 3 pan	33.3 +10kW	97+33A	72,3" x 35,6" x 75.8" 1835 x 905 x 1500 mm	56,0" x 28,0" x 9,6" 1420 x 710 x 245 mm
Mini Deck oven* tray size 18"x26" 457x660 mm	Max heating capacity Incl control voltage & steam generator	Amps	External measures, inches /mm, width x depth x height	Internal measures, inches / mm, width x depth x height
3 deck 2 pan	21.0 kW	62A	40.9" x 53.4" x 75.2" 1040 x 1378 x 1920 mm	26.4" x 36.2" x 9,6" 671 x 920 x 245 mm
4 deck 2 pan	21+7 kW	70+30A	40.9" x 53.4" x 78.7" 1040 x 1378 x 2001mm	26.4" x 36.2" x 9,6" 671 x 920 x 245 mm

*Each Deck fits 2 18"x26" trays loaded sideways

Utility Requirements

Water and Drain

Water Supply	1/4" ø 35-45 PSI, cold
Drain	1/4" ø
Water quality/	
Chemical analysis	Revent Int. requirement
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 m/l
Chlorides	<10 mg/l
Conductivity	200 - 800 mS/cm

Electrical

Power supply options, 1 power feed per deck or 1 common supply (up to 3 Decks). 4 Deck ovens require 2 separate power feeds as shown in the table above. «4 wire» 3PH power supplies required. The stated power consumption is FLA 3PH208V. Minimum fuse size is dictated by local code. Contact factory for other power options.

Ventilation

Direct Venting:

Consult with local code officials as some may not allow direct venting for Deck ovens! There are (2) 4" vent connections. One in the front at the center of the integrated eyebrow hood and the other in the left hand rear corner (damper vent). Ducting and fan to be provided by customer per local and state codes. Draft of 250 cfm per deck is required.

Venting via external exhaust hood:

Oven installed under an exhaust hood designed to vent by products steam and vapor from the oven. Type of products baked and local code dictates if the exhaust hood should be a Type II (normal baking) or Type I (grease laden vapor) exhaust hood.

Installation requirements

The oven should be installed on a levelled floor.

Certifications: UL, UL-C, NSF



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.

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