



DECK OVEN

Available in electrically heated models.
Available in 45 different sizes.

Available in most common voltages.

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

Number of decks	Max heating capacity Incl control voltage & steam generator	Amps	External measures, mm width x depth x height	Internal measures, mm width x depth x height
2 deck	20.4 kW	34A	1480 x 905 x 820 mm	1065 x 710 x 245 mm
3 deck	30.5 kW	51A	1480 x 905 x 1160 mm	1065 x 710 x 245 mm
4 deck	40.7 kW	51+17A	1480 x 905 x 1500 mm	1065 x 710 x 245 mm
2 deck	27.1 kW	45A	1835 x 905 x 820 mm	1420 x 710 x 245 mm
3 deck	40.6 kW	68A	1835 x 905 x 1160 mm	1420 x 710 x 245 mm
4 deck	54.1 kW	68+23A	1835 x 905 x 1500 mm	1420 x 710 x 245 mm

Number of decks	Max heating capacity Incl control voltage & steam generator	Amps	External measures, mm width x depth x height	Internal measures, mm width x depth x height
1 deck	15.1 kW	24A	1660 x 1025 x 480 mm	1230 x 820 x 245 mm
2 deck	30.2 kW	47A	1660 x 1025 x 820 mm	1230 x 820 x 245 mm
3 deck	45.2 kW	70A	1660 x 1025 x 1160 mm	1230 x 820 x 245 mm
4 deck	60.3 kW	70+24A	1660 x 1025 x 1500 mm	1230 x 820 x 245 mm

Number of decks	Max heating capacity Incl control voltage & steam generator	Amps	External measures, mm width x depth x height	Internal measures, mm width x depth x height
1 deck	19 kW	30A	2070 x 1025 x 480 mm	1640 x 820 x 245 mm
2 deck	38 kW	59A	2070 x 1025 x 820 mm	1640 x 820 x 245 mm
3 deck	57 kW	88A	2070 x 1025 x 1160 mm	1640 x 820 x 245 mm
4 deck	76.1 kW	88+30A	2070 x 1025 x 1500 mm	1640 x 820 x 245 mm

Measure, load:	Height legs and castors mm	Canopy mm	Approx weight kg
1 deck	1105	70	200
2 decks	935	70	350
3 decks	765	70	500
4 decks	425	70	650
5 decks	255 (no castors)	70	800

Options:

- > Underbuilt prover with steam generator
 - > Stone soles
 - > Grid for oven chamber sole
 - > More sizes available upon request
1. Optimal heat transfer through porous clay stone assures better baking result.
 2. Available in 45 different sizes.
 3. Oven top with thick mineral wool insulation.
 4. Stainless steel outside lining.
 5. Top heat electric elements.
 6. Bottom heat electric elements
 7. Oven chamber door with glass windows pivoting upwards and inwards.
 8. Built-in steam generator. Just connect the water!
 9. Easy to operate electronic control panel. Zone heating and steam control.
 10. Oven legs with castors.
 11. Pull-out shelf and bottom shelf.
 12. Temperature range: up to 300C
 13. Voltage: Available in most common voltages.
 14. 1-5 oven decks.

Underbuilt Prover Cabinet

- > Case with movable shelf support allows for different case size combinations
- > Standard: 16 shelf supports
- > Automatic humidity control

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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