

Modular Deck Oven



Please note that the oven above is equipped with digital panels, handles and shelf under the oven. That is optional for the deck oven.

Available in electrically heated models.

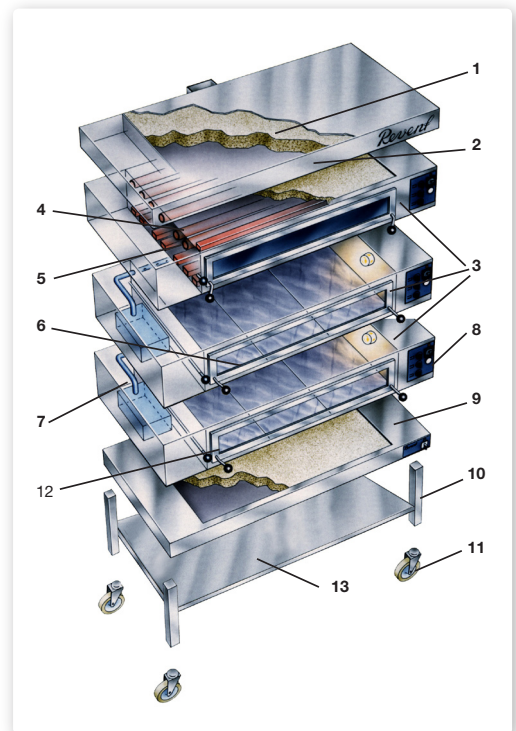
The unique technology in a Revent oven will take your baking quality to an even higher level.

Revent[™]
More than Quality.

Module	No of trays	kW/ deck	Chamber			Exterior		
			Width	Depth	Height	Width	Depth	Height
TRAY SIZE 600x800 mm / 23,6"x31,5" (TRAY SIZE 400x600: double tray capacity, 2 trays in depth.)								
Deck LC *	2 (4)	7	1300	820	150	1912	1040	320
Deck HC **	2 (4)	7	1300	820	200	1912	1040	370
Top	2					1930	1040	102
Bottom	2					1930	1040	110
Tray size 457x762 mm / 18"x30"								
Deck LC *	2	5,5	960	820	150	1572	1040	320
Deck HC **	2	5,5	960	820	200	1572	1040	370
Top	2					1590	1040	102
Bottom	2					1590	1040	110
Deck LC *	3	8,5	1440	820	150	2052	1040	320
Deck HC **	3	8,5	1440	820	200	2052	1040	370
Top	3					2070	1040	102
Bottom	3					2070	1040	110
Tray size 457x660 mm / 18"x26"								
Deck LC *	2	4,7	960	675	150	1572	895	320
Deck HC **	2	4,7	960	675	200	1572	895	370
Top	2					1590	895	102
Bottom	2					1590	895	110
Deck LC *	3	6,9	1440	675	150	2052	895	320
Deck HC **	3	6,9	1440	675	200	2052	895	370
Top	3					2070	895	102
Bottom	3					2070	895	110
OPTIONALS								
Underbuilt prover	2x6	1,79	12 tray 457 x 660 mm			1572	895	840
Underbuilt prover	3x6	2,28	18 tray 457 x 660 mm			2052	895	840
Underbuilt prover	2x6	1,79	12 tray 457 x 762 mm			1572	1040	840
Underbuilt prover	3x6	1,79	18 tray 457 x 660 mm			2052	1040	840
Underbuilt prover	2x6	2,28	12 tray 800 x 600 mm			1912	1040	840
Steam generator		2						
Stone soles								
Legs (set of 4), length 100, 250, 400, 550, 700, 850, 1000 mm								
Castors (set of 4), height 140 mm								
Grid for oven chamber sole 675 x 960 mm								
Grid for oven chamber sole 675 x 1440 mm								
Grid for oven chamber sole 820 x 960 mm								
Grid for oven chamber sole 820 x 1300 mm								
Grid for oven chamber sole 820 x 1440 mm								

*LC=low crown **HC=high crown

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.



Features

- Oven top with thick mineral wool insulation.
- Stainless steel outside lining.
- Oven decks.
- Top heat electric elements.
- Bottom heat electric elements.
- Oven chamber door with glass window. The doors pivot upwards and inwards meaning that an open door will not limit the working area in front of the oven.
- Self contained steam generator (optional). Just connect the water!
- Easy to operate instrumentation including baking timer, set temperature, temperature read out, control for top, bottom and front zone heating and steam control. Electronic optional.
- Oven bottom with on/off switch.
- Oven legs available in various heights.
- Castors
- Handle (optional)
- Shelf (optional)

Revent sales representative:



Revent International AB

PO Box 714, SE 194 27 Upplands Väsby, Sweden
Phone +46 8 590 006 00, fax +46 8 590 942 10
E-mail info@revent.se, www.revent.com