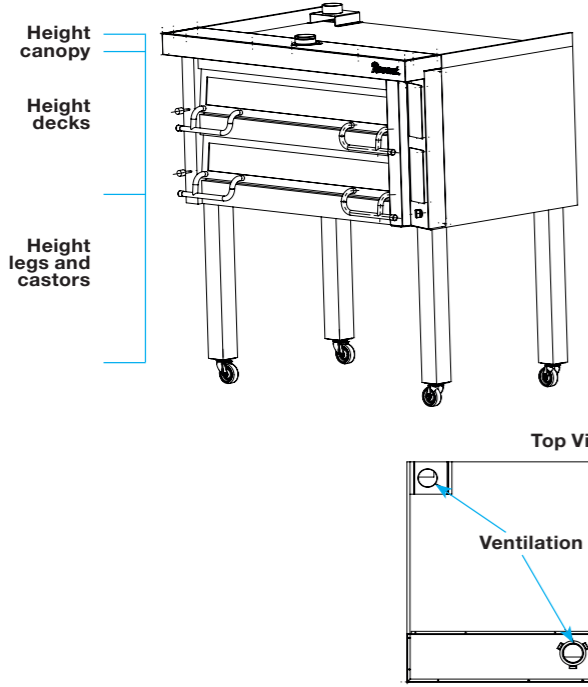


This is an example. For installation use the installation drawing and manual.



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	765	70	1895	2195
4	1500	425	70	1995	2195
5	1840	255*	70	2165	2365

All mesures mm.  
\*No. castors

REVENT DECK OVEN

CE

701504

R-DeckOven-UK-230713

### Specifications

Maximum Heat Capacity	See table.
Temperature range	0–400°C
Total shipping weight	See table
Minimum intake opening	See table in reverse page
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

<b>Electrical</b>	Standard	Available in 3-phase voltages
<b>Water and Drain</b>	Water Supply	½" ø 35-45 PSI, cold
	Drain	R¼"
	Water quality/	<i>Revent Int. requirement</i>
	Chemical analysis	Magnesium, Mg <30 mg/ml
	Magnesium, Mg	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
<b>Ventilation</b>	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.

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



# 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

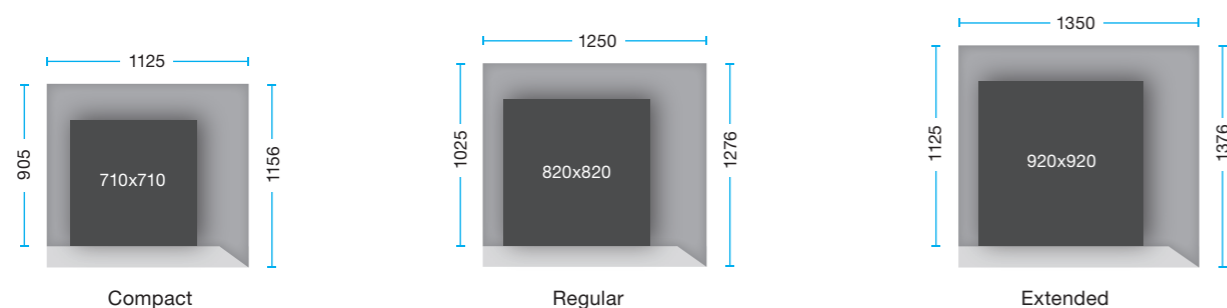
## Tray size configuration

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

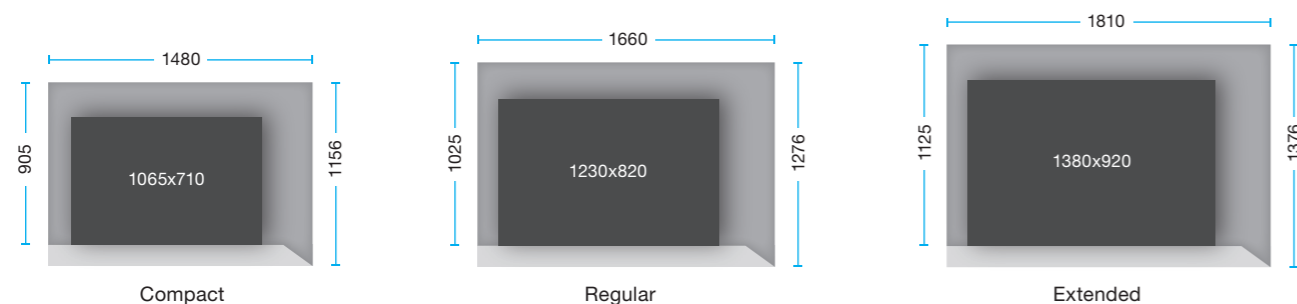
## Baking surface top view

■ Baking surface ■ Oven □ Canopy

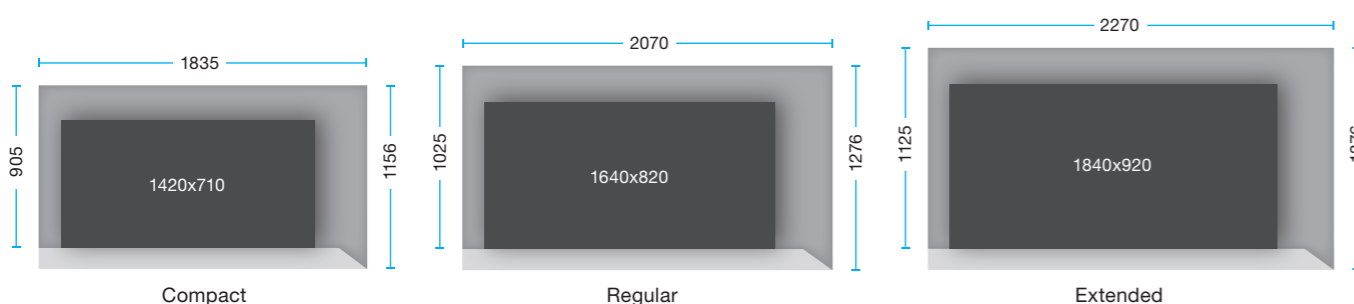
### SMALL



### MEDIUM



### LARGE



## Technical data

REVENT DECK OVENS	No. of decks	External measures oven overall dimensions w x d x h, mm	Internal measures w x d x h, mm	Max heating capacity* kW	Current 400 volt Amps	Approx shipping weight kg	Minimum intake opening w x d, mm
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
	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
	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
	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
	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
	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
	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
	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
	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.

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