DECK OVEN

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

Revent's line of innovative baking technology is made to take any bread to the highest level. In bread we trust.

Revent™

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	15.5 kW	47A	58,3” x 35,6” x 32,3” 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	23.3 kW	63A	58,3” x 35,6” x 45,7” 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	31.1 kW	82A	58,3” x 35,6” x 59,1” 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	20.6 kW	61A	72,3” x 35,6” x 32,3” 1835 x 905 x 820 mm	56,0” x 28,0” x 9,6” 1440 x 710 x 245 mm
US 3 deck 3 pan	40.0 kW	83A	72,3” x 35,6” x 45,7” 1835 x 905 x 1160 mm	56,0” x 28,0” x 9,6” 1440 x 710 x 245 mm
US 4 deck 3 pan	41.3 kW	116A	72,3 x 35,6 x 59,1” 1835 x 905 x 1500 mm	56,0” x 28,0” x 9,6” 1440 x 710 x 245 mm

EURO MODEL tray size 23,6”x31,5” 600x800 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
EUR 1 deck 2 pan	11.0 kW	37 A	65,4” x 40,4” x18,9” 1660 x 1025 x 480 mm	48,4” x 32,3” x 9,6” 1230 x 820 x 245 mm
EUR 2 deck 2 pan	22.1 kW	73 A	65,4” x 40,4” x 32,3” 1660 x 1025 x 820 mm	48,4” x 32,3” x 9,6” 1230 x 820 x 245 mm
EUR 3 deck 2 pan	33.1 kW	109 A	65,4” x 40,4” x 45,7” 1660 x 1025 x 1160 mm	48,4” x 32,3” x 9,6” 1230 x 820 x 245 mm
EUR 4 deck 2 pan	44.2 kW	145 A	65,4” x 40,4” x 59,1” 1660 x 1025 x 1500 mm	48,4” x 32,3” x 9,6” 1230 x 820 x 245 mm

MEASURES

Decks	Height legs and castors inches/mm	Canopy inches/mm	Approx weight lbs/kg
1 deck	43,5/1105	2,76/70	440/200
2 decks	36,8/935	2,76/70	770/350
3 decks	30,1/765	2,76/70	1100/500
4 decks	16,7/425	2,76/70	1430/650
5 decks	10,0/255 (no castors)	2,76/70	1760/800

Options:

> Underbuilt prover with steam generator
> Stone soles
> Grid for oven chamber sole

Features:

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 572F/300C
13. Voltage: Available in 3ph208/60 and 3ph460/60. Other voltages available upon request.
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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