FEATURES

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

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.

Sanitary
- Corrosion resistant steam system.

REVENT DECK OVEN
**Utility Requirements**

**Water and Drain**
- **Water Supply**: ¼” ø 35-45 PSI, cold
- **Drain**: ¼” 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.

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

**Certifications: UL, UL-C, NSF**

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