



# MINI DECK OVEN

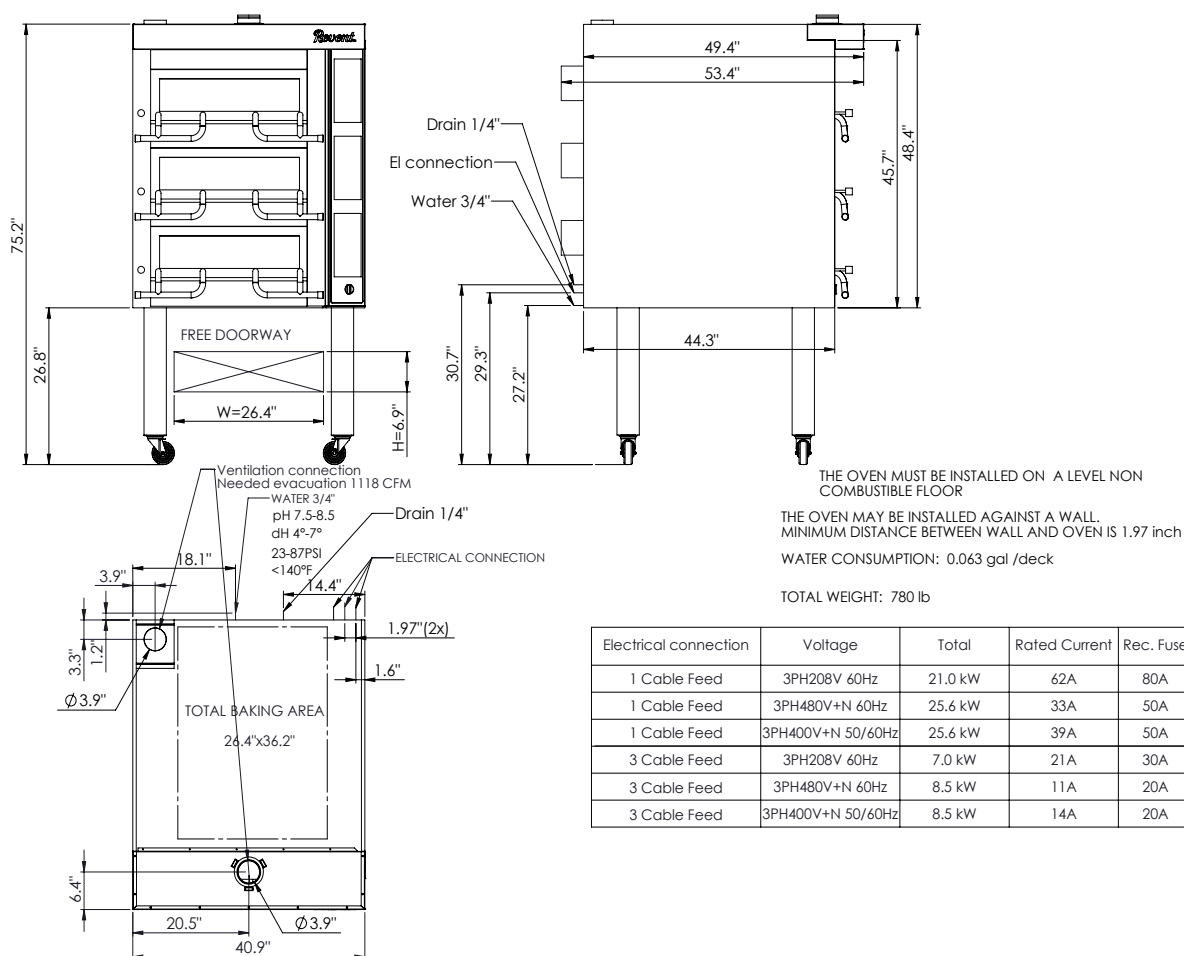
Electrically heated.  
Available with 3 or 4 Decks.

*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





US MODEL, tray size 18"x26" 457x660 mm	Max heating capacity Incl control voltage & steam generator (208V)	Amps (208V)	External measures, inches /mm, width x depth x height	Internal measures, inches / mm, width x depth x height
US 3 deck 1 pan	21.0 kW	62A	40.9" x 53.4" x 75.2" 1040 x 1378 x 1920 mm	26.4" x 36.2" x 9.6" 671 x 920 x 245 mm
US 4 deck 1 pan	21+7 kW*	70+30 A*	40.9" x 53.4" x 78.7" 1040 x 1378 x 2001mm	26.4" x 36.2" x 9.6" 671 x 920 x 245 mm

\*4 Deck ovens require 2 power supplies, 1 for the 3 lower Decks, 1 for the top deck.

### Features:

- Optimal heat transfer through porous clay stone assures better baking result.
- Available with 3 or 4 Decks
- Stainless steel exterior.
- Built-in steam generator. Just connect the water!
- Easy to operate touch control panel with 3-Zone heating and auto damper.
- Temperature range: up to 572F/300C
- Oven legs with castors and shelf.
- Voltage: Available in 3ph203/60 and 3ph460/60. Other voltages available.
- Power supply options, 1 power feed per deck or 1 comon supply (3 deck oven)
- Weight 3 Deck oven 780 lbs, 4 Deck 990 lbs

### 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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