

deck oven



modular plus



Dependable, Flexible and Evolutionary

The new Revent Modular Plus series of deck ovens has been designed to suit your present and future needs. The oven's flexibility gives a superior baking quality for pan bread, hearth bread, rolls, cakes, pies, pizzas and precooked foods. Modular Plus is suitable for bakeries with small to medium sized production and a large variety of products. (For larger production, take a look at Revent's range of world renowned rack ovens.) Modular Plus is available in three different tray sizes and in both low crown and high crown decks.

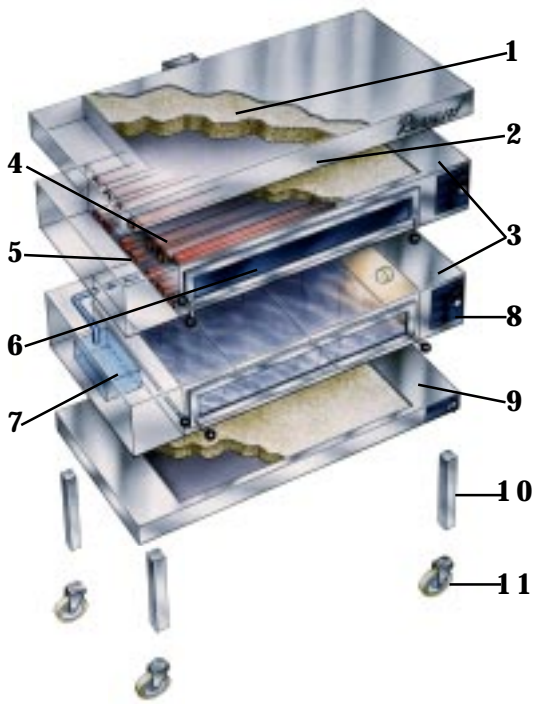
Perfect baking increases sales!

Energy efficiency cuts costs! Each deck is individually controlled. Bottom, top and front heat balancing of each deck ensures perfect baking for each product. Revent's overlapping, double layer, high density mineral wool insulation technique, in combination with ceramic wrapped electrical elements, reduces both start-up time and recovery times! Each individual deck is designed to accommodate a self-contained steam generator (optional). The oven's sleek design is preserved, eliminating the need for a separate steam boiler or clumpy extensions. Durable design with stainless steel outside lining gives you an oven for years to come.

It is your design!

Now it is up to you! Using the table on the back page, you can easily configure your own deck oven. Why not include an underbuilt prover? Whatever configuration you choose, remember that the oven should be comfortable to operate. Consult your authorized Revent dealer for advice and more information.





1. Oven top with thick mineral wool insulation.
2. Stainless steel outside lining.
3. Oven decks.
4. Top heat electric elements.
5. Bottom heat electric elements.
6. 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.
7. Self contained steam generator (optional).
Just connect the water!
8. Easy to operate instrumentation including baking timer, set temperature, temperature read out, control for top, bottom and front zone heating and steam control.
9. Oven bottom with on/off switch.
10. Oven legs available in various heights.
11. Castors

Optional Equipment

For each deck:

- stone soles
- steam generator and controls
- solid oven doors
- grid for oven floor

For each oven configuration:

- legs: 100, 250, 400, 550 and 700mm
- castors
- oven stand
- underbuilt prover

Module	No of trays	kW/deck	Chamber interior dimensions (mm)			Exterior dimensions (mm)			Revent part no
			Width	Depth	Height	Width	Depth	Height	
TRAY SIZE 600 x 800 mm / 23.6" x 31.5." (TRAY SIZE 400 x 600: double tray capacity, 2 trays in depth.)									
Deck LC *	2 (4)	7	1300	820	150	1912	1090	320	649102xxxx
Deck HC **	2 (4)	7	1300	820	200	1912	1090	370	649112xxxx
Top	2					1930	1040	102	6491720000
Bottom	2					1930	1040	110	6491820000
TRAY SIZE 457 x 762 mm / 18" x 30"									
Deck LC	2	5.5	960	820	150	1572	1090	320	649202xxxx
Deck HC	2	5.5	960	820	200	1572	1090	370	649212xxxx
Top	2					1590	1040	102	6492720000
Bottom	2					1590	1040	110	6492820000
Deck LC	3	8.5	1440	820	150	2052	1090	320	649203xxxx
Deck HC	3	8.5	1440	820	200	2052	1090	370	649213xxxx
Top	3					2070	1040	102	6492730000
Bottom	3					2070	1040	110	6492830000
TRAY SIZE 457 x 660 mm / 18" x 26"									
Deck LC	2	4.7	960	675	150	1572	950	320	649302xxxx
Deck HC	2	4.7	960	675	200	1572	950	370	649312xxxx
Top	2					1590	900	102	6493720000
Bottom	2					1590	900	110	6493820000
Deck LC	3	6.9	1440	675	150	2052	950	320	649303xxxx
Deck HC	3	6.9	1440	675	200	2052	950	370	649313xxxx
Top	3					2070	900	102	6493730000
Bottom	3					2070	900	110	6493830000
OPTIONALS									
Underbuilt prover	2x6	1.79	12 tray 457 x 660 mm			1572	900	840	6302xxx
Underbuilt prover	3x6	2.28	18 tray 457 x 660 mm			2052	900	840	6303xxx
Underbuilt prover	2x6	1.79	12 tray 457 x 762 mm			1572	1040	840	6202xxx
Underbuilt prover	3x6	1.79	18 tray 457 x 762 mm			2052	1040	840	6203xxx
Underbuilt prover	2x6	2.28	12 tray 800 x 600 mm			1912	1040	840	6102xxx
Steam generator		2							ask factory
Stone soles									ask factory
Legs (set of 4), length 100mm, 250mm, 400mm, 550mm, 700mm									ask factory
Castors (set of 4), height 190 mm									6498210000
Grid for oven chamber sole 675 x 960 mm									6498410000
Grid for oven chamber sole 675 x 1440 mm									6498420000
Grid for oven chamber sole 820 x 960 mm									6498440000
Grid for oven chamber sole 820 x 1300 mm									6498450000
Grid for oven chamber sole 820 x 1440 mm									6498460000

* 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.

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