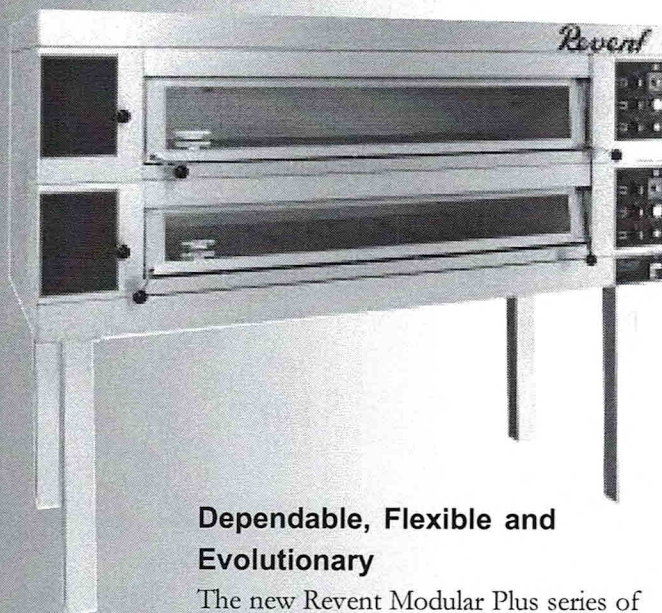


deck oven 649 U



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.

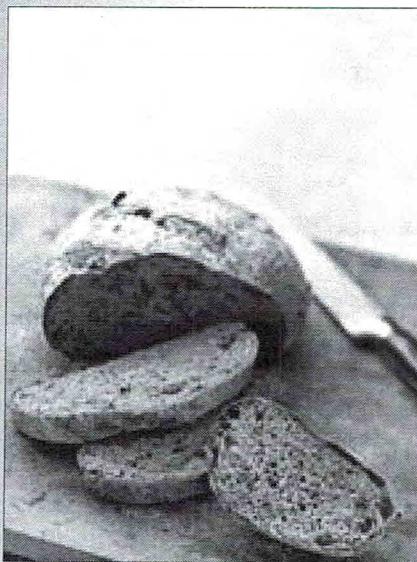
Durable design with stainless steel outside lining gives you an oven for years to come.

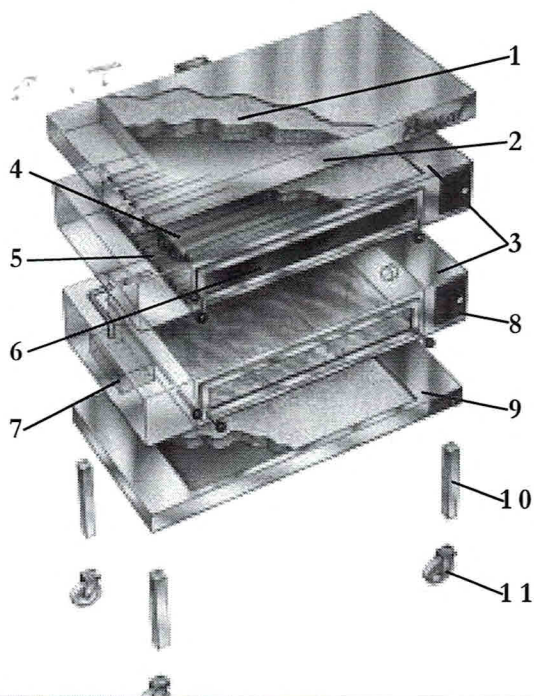
It is your design!

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

Temperature range: 50 - 300 °C

Optional Equipment

- For each deck:
 - stone soles
 - steam generator and controls
 - solid oven doors
 - grid for oven floor
- For each oven configuration:
 - legs: 4", 10", 15.8", 21.7" and 27.6"
 - castors
 - oven stand
 - underbuilt proofer

Module	No of pans	kW	Chamber interior dimensions (inch)			Exterior dimensions (inch)			Revent part no
			Width	Depth	Height	Width	Depth	Height	
PAN SIZE 18" x 26"									
Deck LC *	2	4.7	37.8	26.6	5.9	61.9	37.4	12.6	649302xxxx
Deck HC **	2	4.7	37.8	26.6	7.9	61.9	37.4	14.6	649312xxxx
Top	2					62.6	37.4	4.0	6493720000
Bottom	2					62.6	37.4	4.3	6493820014
Deck LC	3	6.9	56.7	26.6	5.9	80.8	37.4	12.6	649303xxxx
Deck HC	3	6.9	56.7	26.6	7.9	80.8	37.4	14.6	649313xxxx
Top	3					81.5	37.4	4.0	6493730000
Bottom	3					81.5	37.4	4.3	6493830014
OPTIONALS									
Steam generator		2							ask factory
Stone soles									ask factory
Legs (set of 4), length 4"									6497010000
Legs (set of 4), length 10"									6497020000
Legs (set of 4), length 15.8"									6497030000
Legs (set of 4), length 21.7"									6497040000
Legs (set of 4), length 27.6"									6497050000
Castors (set of 4), heigth 7.5"									6498210000
Grid for oven chamber sole 29.1" x 37.8"									6498410000
Grid for oven chamber sole 29.1" x 56.7"									6498420000
UTILITY REQUIREMENTS									
Standard voltage 208V / 3 / 60Hz									
Water connection 5 GPH, ½" NPT connection									

* 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.

mpus050301

Revent sales representative



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