



Product Presentation
Rack Ovens



The baker's best friend







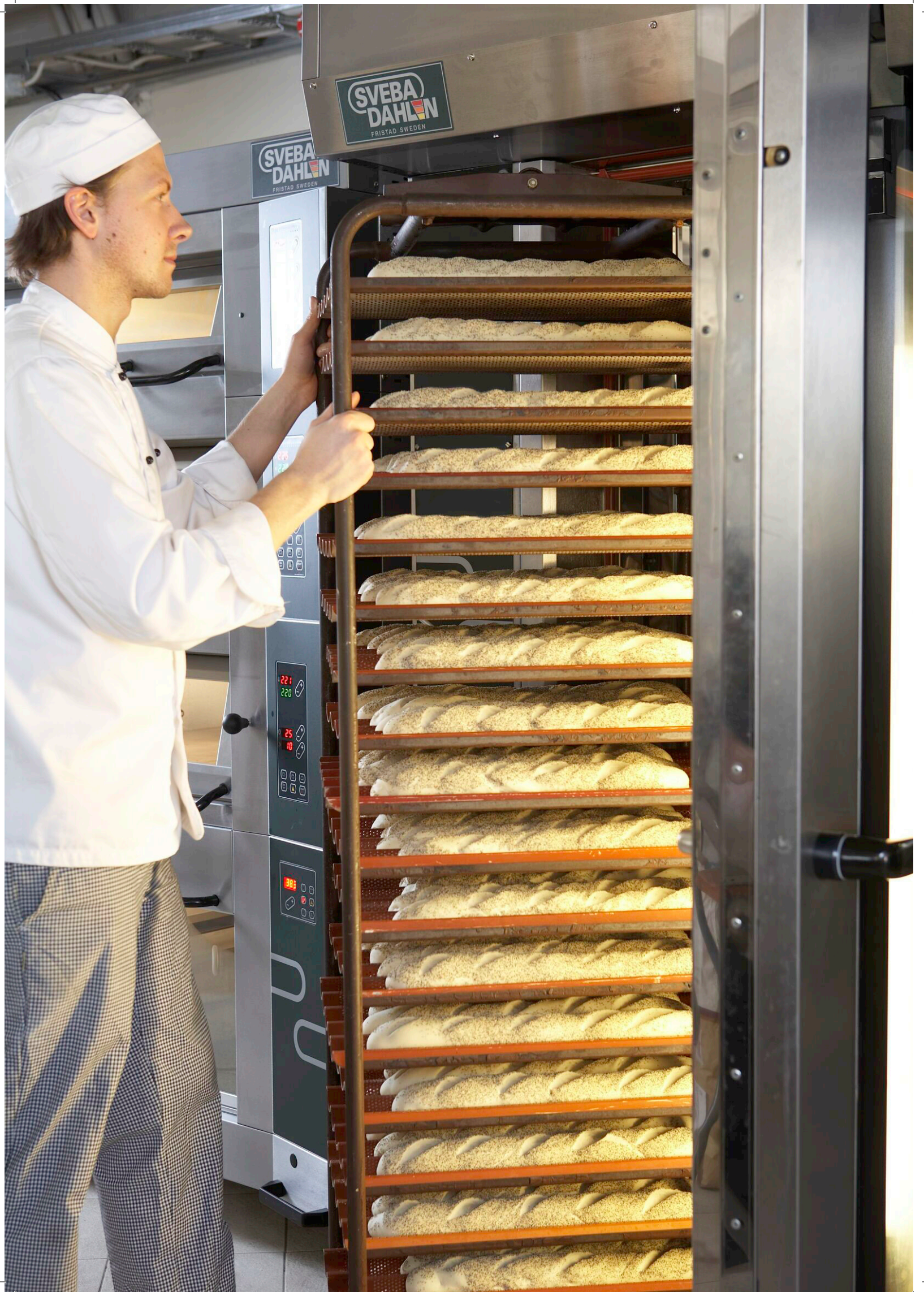
Market Leading Rack Ovens from Sveba-Dahlen

The Sveba-Dahlen Rack Ovens are suitable for baking a wide range of products – baguettes, pastry or heavier breads. Thanks to the IBS large-volume air flow, the powerful and well-balanced steam and high efficient heat exchange you always achieve an effective baking cycle.

All the Rack Ovens are supplied as standard with the SD easy-to-use Touch Control panel for both manually controlled and pre-programmed baking.

We now also can offer a newly-developed eco+ line of the C-series ovens for an even more energy efficient, environmentally and profitable baking.

Find out more on our website www.sveba-dahlen.com



Rack Oven Range

S-Series Rack Ovens

S200



S300



**S400
S402**



C-Series Rack Ovens

**C100/101,102
C150/151/152
C200/201/202
C250/251/252**



V-Series Rack Ovens

**V30/31/32
V40/41/42
V50/51/52**



I-Series Industrial Rack Ovens

**I60/61/62
I71/72**



Rack Ovens

Standard in
all Rack Ovens and
Mini Rack Ovens

SD Touch Panel

A completely new panel for faster, smarter bread baking

The all-new Sveba-Dahlen panel is self-learning and easy to use, and it makes all your baking simpler. At the same time, this new panel gives you plenty of chance to develop your procedures and abilities.

This new panel can help to improve your profits thanks to its excellent legibility, a simple overview of the baking process and easy switching between different functions, coupled with a number of energy saving functions.



Features

Pointer menus with simple, clear symbols.

New technology allows the panel to be read easily, even from an angle.

Simple summary of the baking process on screen.

A sealed panel frontage provides protection from water and dust.



Save both money and the environment with Energy Saving Mode!

- Energy saving mode is enabled when the oven is not baked in.
- Reduces the temperature, closes the damper, turns off the lights, stops rotation and reduces fan speed (option).
- The energy log function displays energy consumption and energy cost. (Cost per kWh needs to be set in the panel)

This panel also comes with other energy-saving functions as standard. A couple of examples:

- Rack rotation only when a baking programme is running.
- The gas burner only operates the airing function when the fan is stationary.

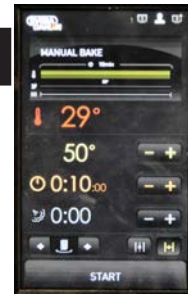


Full of refinements and functions

MANUAL BAKING

The panel provides you with a clear summary. Times, temperatures and steam can all be set and adjusted just the way you want them. The panel and the oven react immediately and remember your work if you want to save it.

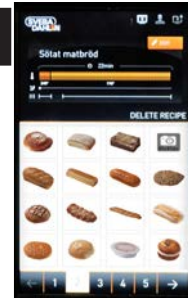
- > Simple, logical control of times, temperatures and functions.
- > A graphic shows the position in the current baking programme or selected recipe.
- > The panel remembers your settings and you can save it at the touch of a button.
- > Audible signal when the correct temperature is reached and the oven is ready for baking.
- > The end of the baking time is indicated on screen and by means of an audible signal.



BAKING WITH A RECIPE

Baking with a recipe is easy! You can choose a bread recipe from a library of bread pictures, and you can save your own recipes and pictures here, too. Everything is saved to a memory card.

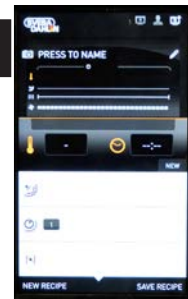
- > A library of product pictures is supplied. You can easily import pictures of your own.
- > An animated graphic shows the recipe selected and the current position in the baking programme.
- > You can save any number of recipes, depending on the size of your memory card.
- > Simple, removable memory of standard type.
- > Each recipe element can consist of up to eight phases – eight temperatures, eight steam phases, etc.
- > You can control the fan and rotation speed via the recipe if you so require (option).
- > The panel can be locked so that only baking with a recipe is possible.



CREATE RECIPES

We can help you be creative! The panel allows you to create recipes in places other than directly in the panel. Recipes can be imported from the Internet or USB memory sticks.

- > You can create recipes on your computer and import them to the panel via a network.
- > You can create recipes in a PC environment and export them to the panel, or you can create them directly on the panel.
- > Readily accessible USB socket fitted as standard.



SET A WEEKLY SCHEDULE

With a weekly schedule, half your work is done for you! The weekly schedule function sets start, stop and pause times for every day of the week. This helps to reduce energy costs and operating costs.

- > Individual start and stop times can be set for the oven for every day of the week.
- > The oven quickly heats up to the preset temperature at the start time.



SAFETY AND SERVICING

Greater safety and on-demand servicing. The panel includes a number of safety, servicing and diagnostic functions which can be used by authorised personnel for value reading and configuration.

- > All recipes, pictures and settings are saved to the memory card. If you replace your panel, all you have to do is transfer the card across to the new one.
- > There are a number of user levels for setting and reading the panel. Each level has its own PIN code. The following levels are available: USER, BAKER, SERVICE and SUPERVISOR
- > The panel indicates "Time for servicing" according to a preset service interval.
- > Any malfunctions are indicated in the panel, e.g. "Fuse tripped", "Temperature sensor fault".



S-Series Rack Ovens

S-Series

Large small ovens for perfect baking results

The S-oven is a small oven with the efficiency and flexibility of a large oven. IBS – The Sveba-Dahlen patented system of alternating rotation of the racks – ensures even baking so that all products are exposed to an equal amount of heat on all sides, i.e. faster, more energy efficient and more even baking.

The S-series has a built-in steam system with effective steam capacity and is fitted with Sveba-Dahlen's easy to use SD Touch Panel for both manual and pre-programmed baking. The S-series can be complemented with proofer, storage cabinet and an effective condensation unit.

From the left: S200D, S200, S400 with proofer, S400 with storage cabinet and S300 with proofer SJ2/300



Features and benefits:

The new Sveba-Dahlen touch panel is provided as standard. *Easy, logical and effective control of the oven.*

The S-Series has IBS – Increased Baking Surface. *Provides a quick, even and economical baking result.*

Canopy included as standard. *Collects heat and fumes when the oven door is opened.*

Heavy-duty insulation. *Ensures that the heat remains inside the oven chamber.*

Stainless steel interior and exterior. *Maintains a low temperature for the oven casing.*

Even and easy-to-reach surfaces – both inside and outside. *Makes the oven easy to keep clean.*

Large heat-reflecting double glazed door window and good lighting. *Gives a good overview of the baking process.*

Built-in steam system with high capacity. *Quick operation and energy saving potential.*

Compact underbuilt proofer (optional). *Saves space and allows more rational handling.*

1 The SD Touch control panel

The new Sveba-Dahlen SD Touch panel is very easy to learn and operate, it makes baking easy. At the same time the new touch panel gives you the opportunity to develop baking routines and knowledge.

Very clear graphics, easy to overview the baking process and simple to change the different functions together with the energy mode makes the new touch panel a profitable solution.

- Clear and logical menus
- Clear view of the panel – even from an angle
- Easy to control the baking process
- Dust and waterproof front



2 Fits through a normal door opening

The S-oven can be easily installed since the depth of the oven is only 890mm if the front is removed, this will make it fit through most standard doors.

3 Electricity or gas

The Sveba-Dahlen S402 is heated by a high quality premix gas burner from Riello, which can run on both natural gas and LPG. The oven is heated to 250°C in just 16 minutes!

4 IBS, Increased Baking Surface

Rotating racks have shown to be the best way of achieving even baking, which is why the ovens in the S-series are equipped with IBS, Increased Baking Surface, Sveba-Dahlen's patented system for alternating rotation of the rack.

5 Built-in steam system

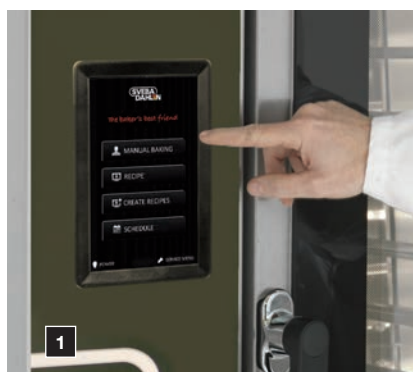
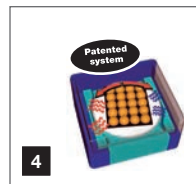
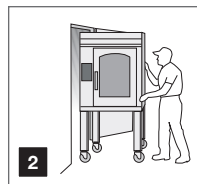
The S-series ovens have a built-in steam system, which provides an ample amount of steam, over and over again.

6 Door handle

The door handle is ergonomically designed for easy grip and secure door locking, the right-hinged door provides easy access and a good overview of the oven.

7 Stand

A stand with wheels also makes it easy to move when it is time for cleaning around the oven.



S-Series Rack Ovens

Options



Extra Rack

S400 and **S402** are fitted as standard with a rack for 10 trays. An additional rack is available as option for 6, 8 & 10 trays for the S400 and S402.

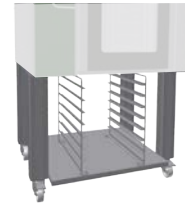
S300 is fitted as standard with a rack for 10 trays. An extra rack for 6, 8 or 10 trays is available as option.

S200 has a rack for six trays as standard. An extra rack for 4, 5 or 6 trays is available as option.



Condensation Unit

The air-cooled condensation unit collects the steam from the oven and converts it into water. A simple solution when you do not have the option of connecting the oven to the ventilation system in your premises. The condensation unit is available for all S-models and works equally well for one or two ovens stacked (S200). 100 % stainless steel casing. Easy to install and simple to maintain.



Shelf and tray rack

You can select a shelf and tray rack to facilitate storage and handling of the trays. Mounted under the oven.



Left: Prover SJ2/300 (for S200 and S300 ovens).
Center: Prover SJ400 (for S400 and S402 ovens).
Right: Storage cabinet (for S400 and S402 ovens).

Prover

The ovens in the S-series can be fitted with a prover for up to 12 trays under the oven. This combination enables the baking of all types of bread – even though the S200 and S300 do not occupy more than 1 m² of floor space (S400 1.1 m²)! A perfect combination in confined spaces or where small batches are frequently baked and therefore it is unnecessary to use a large oven/prover.

The S-oven with underbuilt prover has wheels, which facilitate its relocation and cleaning. The sliding doors are made of glass and the prover is illuminated with two halogen lamps, making it easy to monitor the prover process.

Storage Cabinet

Built-in cabinet with two doors and two shelves in stainless steel. Available for S200, S300, S400 and S402.



Loading Trolley

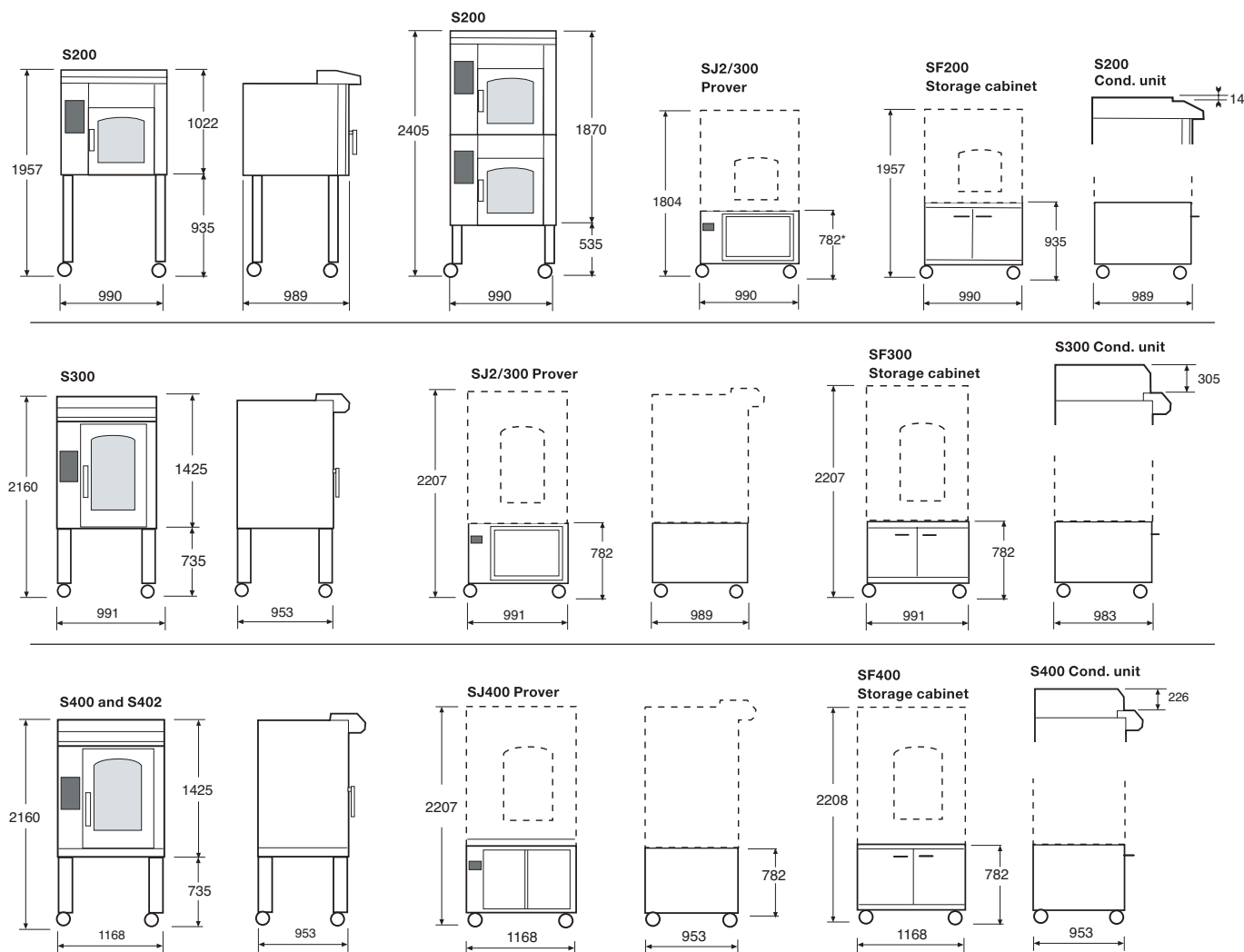
Specially designed trolley for a quick and safe loading/unloading of S-Ovens racks.

Canopy with a built-in fan

The oven can be fitted with a canopy, as an option, with a built-in fan designed to collect heat and fumes when the oven door is opened.



Measurements



Technical Ovens and Provers

	S200	SJ2/300	S300	SJ2/300	S400	S402***	SJ400
	ELECTRIC	PROVER	ELECTRIC	PROVER	ELECTRIC	GAS FIRED	PROVER
Max tray size	400 x 600	400 x 600	400 x 600	400 x 600	457 x 660	457 x 660	457 x 660
Power supply	15 kW*	1.5 kW	19.5-23 kW**	1.5 kW	19.5-23 kW**	1.0 kW	1.5 kW

* Standard 15.5 kW / Option 11.7 kW ** Standard 23.0 kW / Option 19.2 kW *** Including burner

Specifications, condensation unit (option)

MODEL	WEIGHT KG	POWER W	AIR FLOW M³/H	MAX COND. WATER, L/H
Condensation unit S200	48	85	320	5
Condensation unit S300/S400	65	85	320	5

Subjects to changes without notice.

C-Series Rack Ovens

C-Series

Great capacity on a small surface area

The C-series ovens are compact and take up little floor space. The modular design contributes to ease of installation. The large viewing window in the oven door provides a clear view of the oven interior and permits close observation of the baking process.

The C-series is the Sveba-Dahlen range of compact rack ovens, designed for installation in restricted spaces. A small footprint, highly effective, simple and flexible, are key characteristics of the rack ovens of the C-series.



Easy to open
door glass



Ergonomically
designed handle



Spring loaded
door hinge.
(Option)

Features and benefits:

The new Sveba-Dahlen touch panel is provided as standard. *Easy, logical and effective control of the oven.*

The rack ovens of the C-series are available in four different sizes. *Suitable for use in most bakeries.*

The ovens can be heated by electricity, oil or gas. *Customer fitted.*

Thick overlapping insulation. *The heat stays inside the oven chamber.*

Exterior and interior of stainless steel. *Always keeps the temperature down and makes cleaning easier.*

Large door window, made of heat-reflecting glass and good lighting. *Provides the best control of the baking process.*

A large and effective heat exchanger. *Quick heating and low energy consumption.*

The suspension hook is part of the standard equipment. *Provides an even oven floor.*

Double fans. *Provide a significant airflow which is distributed evenly inside the oven chamber.*

IBS is provided as standard. *Faster and more even baking.*

1 The SD Touch control panel

The new Sveba-Dahlen SD Touch panel is very easy to learn and operate, it makes baking easy. At the same time the new touch panel gives you the opportunity to develop baking routines and knowledge.

Very clear graphics, easy to overview the baking process and simple to change the different functions together with the energy mode makes the new touch panel a profitable solution.

- Clear and logical menus
- Clear view of the panel – even from an angle
- Easy to control the baking process
- Dust and waterproof front



2 Electricity oil or or gas

The compact and modular ovens of the C-series can be heated with electricity, oil or gas. All ovens are available in four different sizes no matter what the source of heat is.

3 IBS, Increased Baking Surface

The rack ovens of the C-series have IBS as standard. IBS, Increased Baking Surface, is Sveba-Dahlen's patented system for alternating rotation of the rack. Thanks to the IBS function all sides of the products which are baked are exposed to the same amount of heat. The result is a fast, even and energy-effective baking.

4 Large-volume air flow

The large-volume air flow in the rack ovens of the C-series is regulated by two fans and is distributed evenly over the entire oven chamber. The controllable steam system enhances the flexibility of the baking process.

5 Effective heat exchange

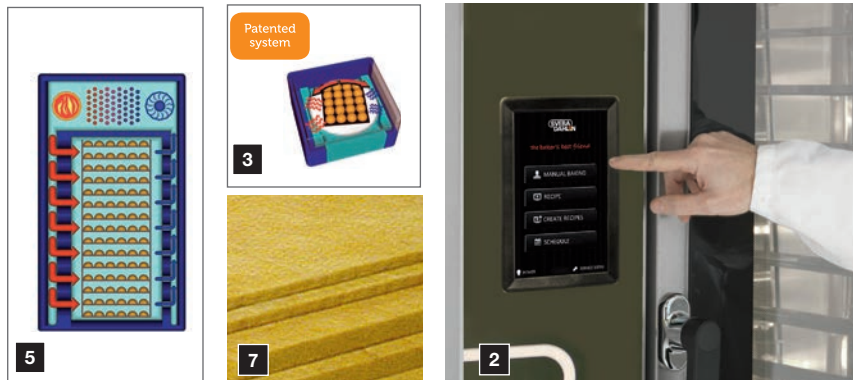
The heat exchanging process in the oil- and gas-fueled ovens is based on the counter-flow principle. The oven air passing through the heat exchanger first meets the flue gas channels at their lowest temperature and is then progressively heated up as it meets increasingly hot channels. That results in high efficiency and reduced heating costs.

6 Suspension hook is standard

The C-series ovens have a suspension hook as standard. The device ensures better use of the available floor space, makes loading and unloading simpler and facilitates the cleaning of the oven.

7 Thick insulation

A well-sealed oven means that you save money. The C-series ovens are equipped with thick, overlapping rock wool insulation which keeps the heat where it should be, inside the oven.



C-Series Rack Ovens

Options



Rotating platform with adjustable ramp

The rotating platform makes possible the use of most types of racks.

Fully assembled oven

Delivery of a fully assembled oven - reduces start-up time

Frequency converter for fans

The speed of the fan is controlled by a frequency converter to obtain the required high or low volume of air.

AES - Automatic evacuation system

The AES (Automatic Evacuation System) is an evacuation system which improves the working environment at the bakery. A fan expels warm air and steam from the oven every time when the door is opened.

Automatic rack lifting device

The oven can be delivered with a motor driven hook which lifts up the rack above the oven floor.

With this option you don't have to push the rack up a ramp or hook, you simply push the rack onto the 3mm thick floor and the rack is picked up and starts to rotate. When the bake is done it automatically lowers the rack down onto the floor so it's easily removed from the oven.

Slow start

Smooth and gradual acceleration of the rotation of the rack when baking products sensitive to vibrations. Provided as standard on the V50 and V60 models.

Canopy

A large and solidly constructed canopy of stainless material. Effectively collects steam and fumes when the oven door is opened.

Can be equipped with a fan for improved expulsion.



Spring loaded door hinge

A door hinge with holding function. Keeps the door open when driving the racks in and out.

Glass back (not available on all models)

For easy demonstration of in-store baking.

Left hand hinged door

Permits more effective and more flexible use of the bakery area.



Technical

	C100 ELECTRIC	C101 OIL FIRED	C102 GAS FIRED
Power supply	30-35-40 kW	2.0 kW	2.0 kW

	C150 ELECTRIC	C151 OIL FIRED	C152 GAS FIRED
Power supply	40-45-50 kW	2.0 kW	2.0 kW

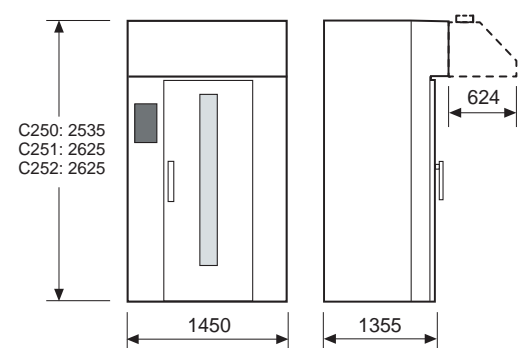
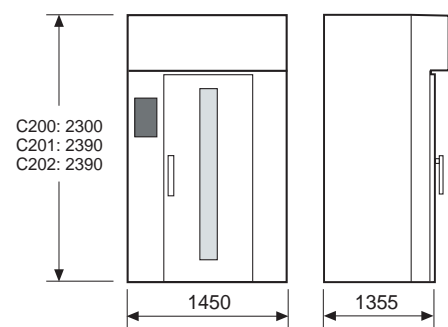
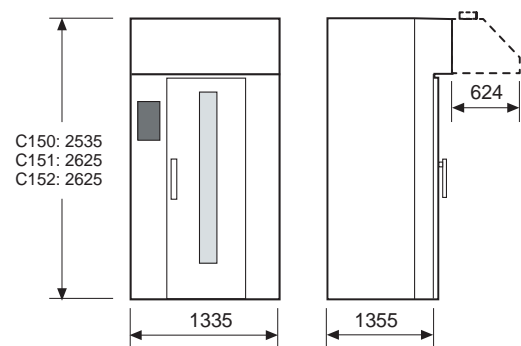
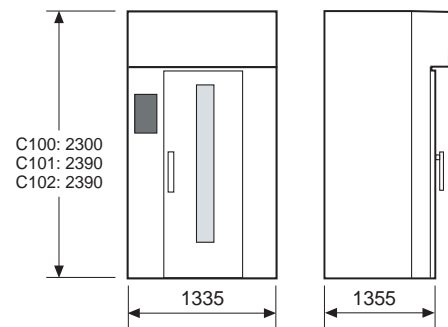
	C200 ELECTRIC	C201 OIL FIRED	C202 GAS FIRED
Power supply	40-45-50 kW	2.0 kW	2.0 kW

	C250 ELECTRIC	C251 OIL FIRED	C252 GAS FIRED
Power supply	50-55-60 kW	2.0 kW	2.0 kW

Measurements, internal

	C100 C101 C102	C150 C151 C152	C200 C201 C202	C250 C251 C252
Max tray size:	457 x 762	457 x 762	600 x 800	600 x 800
Max rack diagonal:	935 mm	935 mm	1050 mm	1050 mm
Max rack height:				
– platform	1585 mm	1815 mm	1585 mm	1815 mm
– hook	1640 mm	1880 mm	1640 mm	1880 mm

Measurements, external



Subjects to changes without notice.

V-Series Rack Ovens

V-Series

Packed with unique features for the best baking results

The V-series is reliable and powerful, built to be easy and safe to use. It is available in three basic sizes, with up to four racks in the oven chamber, and can be delivered with many different options to fit the customer demands.

The ovens of the V-series are designed to meet the highest standards of operational reliability. All materials and components are of high quality and are sourced from the leading suppliers on the market.

The ovens are tested and approved in accordance with the requirements imposed by the market. In addition, each oven is tested for proper function before it leaves the factory.



The V-series comes in three sizes:

V30-32 max rack	V40-42 max rack	V50-52 max
diagonal: 1 050 mm	diagonal: 1 300 mm	diagonal: 1 560 mm



Features and benefits:

Three basic sizes. *Adaptable to most bakeries.*

Strong insulation. *Ensures that the heat stays in the oven chamber.*

Stainless steel inside and out. *Maintains low temperature and is easy to keep clean.*

Large front window with heat-reflecting glass and good lighting. *Gives a good overview of the baking process.*

Can be run on electricity, oil or gas. *High quality Bentone or Weishaupt burners are available with gas and oil fired ovens.*

Large, efficient heating package. *Fast heating and energy-saving.*

Right hand hinged door with double glazed window. *Easy to open and overview.*

Including suspension hook. (except V50-1-2)

1 The SD Touch control panel

The new Sveba-Dahlen SD Touch panel is very easy to learn and operate, it makes baking easy. At the same time the new touch panel gives you the opportunity to develop baking routines and knowledge.

Very clear graphics, easy to overview the baking process and simple to change the different functions together with the energy mode makes the new touch panel a profitable solution.

- Clear and logical menus
- Clear view of the panel – even from an angle
- Easy to control the baking process
- Dust and waterproof front



2 Electricity oil or or gas

The ovens of the V-series can be heated with electricity, oil or gas. Irrespective of the energy source chosen, the ovens are designed to transform energy into heat in the most efficient way and to retain the heat inside the oven chamber.

3 IBS, Increased Baking Surface

IBS, Increased Baking Surface, is Sveba-Dahlen's patented system for alternating rotation of the rack. Thanks to the IBS function all sides of the products which are baked are exposed to the same amount of heat. The result is a fast, even and energy-effective baking.

4 Cascad steam system

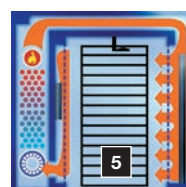
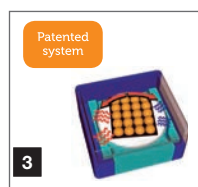
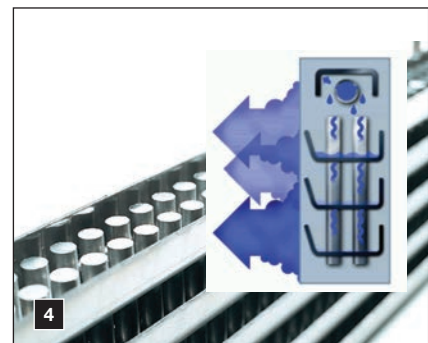
Cascad, Sveba-Dahlen's steam system, provides a powerful supply of steam in a short time. It is made of aluminium rods and stainless steel, which ensures that the steam is extremely clean. The heat characteristics of aluminium permit very fast recovery, which contributes to a continuous, uninterrupted baking process.

5 Counterflow

The oversize heat exchanger is working in accordance with the counter-flow principle. More effective heat exchange, higher fuel efficiency and lower heating costs.

6 Thick insulation

A well-insulated oven means that you save money. The walls of the V-series ovens are insulated with 100-mm thick overlapping sheets of rock wool plus a 20-mm air gap. The roof insulation is 150 mm thick.



V-Series Rack Ovens

Options



Rotating platform

Thanks to the low and long access ramp it is easy to push the racks into and out of the oven. It is made entirely of stainless steel.

Standard on V52

Fully assembled oven

Delivery of a fully assembled oven - reduces start-up time

Frequency converter for fans

The speed of the fan is controlled by a frequency converter to obtain the required high or low volume of air.

Automatic rack lifting device

A hydraulic device is provided for lifting the rack above the oven floor by means of an axial hook.

With this option you don't have to push the rack up a ramp or hook, you simply push the rack onto the 3mm thick floor and the rack is picked up and starts to rotate. When the bake is done it automatically lowers the rack down onto the floor so it's easily removed from the oven.

Not available on V52

AES, Automatic Evacuation System

The AES system improves the working environment at the bakery. A fan expels warm air and steam from the oven chamber every time when the door is opened.

Slow start

Smooth and gradual acceleration of the rotation of the rack when baking products sensitive to vibrations.

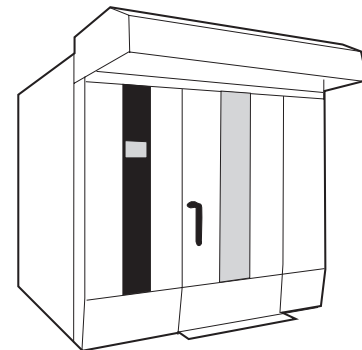
Standard on V52

Heavy duty platform/turntable

For very heavy loads.

Left-hinged door

Provides effective and flexible use of the bakery space.



Canopy

A large and solidly constructed canopy of stainless material. Effectively collects steam and fumes when the oven door is opened.

Canopy with exhaust fan

Canopy equipped with a fan for improved expulsion.

Technical

	V30 ELECTRIC	V31 OIL FIRED	V32 GAS FIRED
Power supply	46-52-58-64-70 kW	2.2 kW	2.2 kW

	V40 ELECTRIC	V41 OIL FIRED	V42 GAS FIRED
Power supply	64-72-80-88-95 kW	2.2 kW	2.2 kW

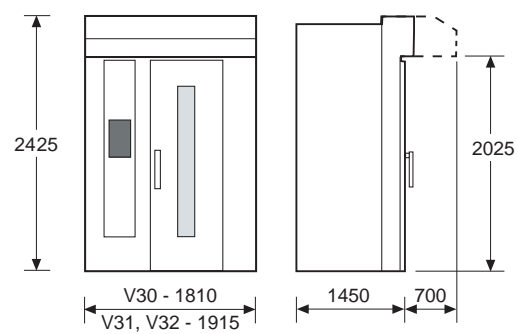
	V50 ELECTRIC	V51 OIL FIRED	V52 GAS FIRED
Power supply	95-104-112-120 kW	3.0 kW	3.0 kW

Measurements, internal

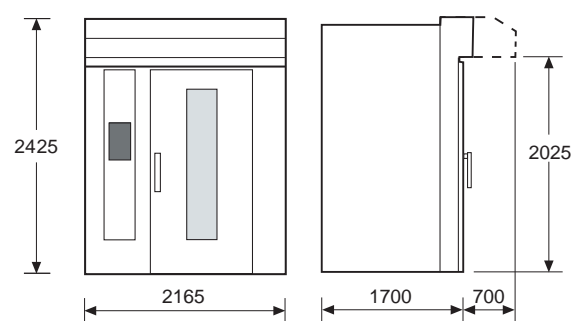
	V30 V31 V32	V40 V41 V42	V50 V51 V52
Max tray size:	600 x 800 mm	2 x 457 x 762 mm 2 x 457 x 762 mm	2 x 600 x 800 mm 2 x 600 x 800 mm
Max rack diagonal:	1050 mm	1300 mm	1580 mm
Max rack height:			
– platform	1815 mm	1815 mm	1815 mm
– hook	1880 mm	1880 mm	–

Measurements, external

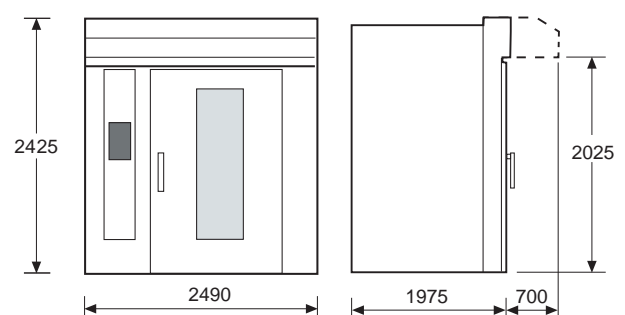
V30, V31, V32



V40, V41, V42



V50, V51, V52



Subjects to changes without notice.

I-Series Industrial Rack Ovens

I-Series

Industrial Rack Ovens for rational bakeries

The I-series is a new addition to the Sveba-Dahlen rotating rack ovens, this model is designed to withstand industrial usage.

The ovens in the I-series are designed to be easy to use. The large oven window is made of heat-reflecting glass and the good lighting permits close observation of the baking process.

The oven's surface always maintains its low temperature. The surfaces of the oven and the control panel are smooth and easy to clean. All this contributes to a good working environment.



Features and benefits:

The oversize heat exchanger is working in accordance with the counter-flow principle. *More effective heat exchange, higher fuel efficiency and lower heating costs.*

SD-touch user-friendly control panel (I60, i61 and I62). *Easy to handle, understand and programme.*

Steam system with very high capacity. *Makes continuous baking without interruption possible.*

Increased Baking Surface – Sveba-Dahlen's patented system for alternating rotation of the racks. *Faster, more even and economical baking.*

Insulated floor prevents heatloss and protects the bakery floor.

Easy to install. Assembly from inside the baking chamber.

Firm and solid doorlock / handle.

Strong platform ramp adjustable in height.

Stable platform.

Tightly fastened and easy to open door glass.

Strong hinges with built in adjustable holding function in the hinges.

1 The SD Touch control panel

The new Sveba-Dahlen SD Touch panel is very easy to learn and operate, it makes baking easy. At the same time the new touch panel gives you the opportunity to develop baking routines and knowledge. Very clear graphics, easy to overview the baking process and simple to change the different functions together with the energy mode makes the new touch panel a profitable solution.

- Clear and logical menus
- Clear view of the panel – even from an angle
- Easy to control the baking process
- Dust and waterproof front



2 Electric, oil or gas!

The ovens of the I-series can be heated with electricity, oil or gas. Irrespective of the energy source, the ovens are designed to transform energy into heat in the most efficient way and to retain the heat inside the oven chamber.

3 Fast steam

The oven's powerful steam system provides a fast, high steam capacity. Its excellent thermal properties ensure fast recovery and continuous baking.

4 Effective heat exchange

The heat exchanging process in the oil- and gas-fueled ovens is based on the counter-flow principle. This results in high efficiency and reduced heating costs.

5 IBS – Incr. Baking Surface

IBS, Increased Baking Surface, is Sveba-Dahlen's patented system for alternating rotation of the rack. IBS ensures all the sides of the products that are baked are exposed to the same amount of heat, which results in fast, even and energy-efficient baking.

6 Sturdy floor construction

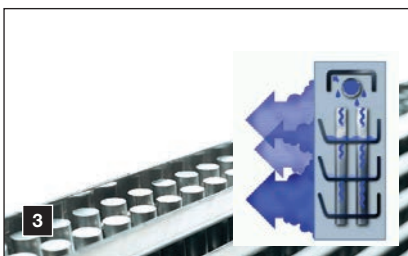
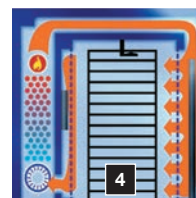
The floor is designed in a sturdy sandwich construction with 30 mm rockwool insulation that reduces heat loss and protects your floor from the effects of the heat.

7 Robust ramp

The ramp is made of the same material as the platform and is reinforced with profiles to further increase strength. It is height adjustable which allows it to be tailored exactly to suit the platform level.

8 Extra thick insulation

A well-sealed oven means you save money. The walls of the I-series oven are insulated with 100 mm thick overlapping sheets of rock wool + 20 mm airgap. The roof insulation is 150 mm thick.



9 Sturdy door handle

The I-series has a sturdy door handle that can withstand high stresses.

10 Hinges with latch function

The door hinge has an integrated latch function, which always holds the door in open position. Makes it easier to load and unload the oven.



I-Series Rack Ovens

Options

Large canopy

The canopy has been made extra large to take care of the steam and hot air when the door opens. Available with fan for forced evacuation. Depth 1200 mm.

Large canopy with exhaust fan

A large and solidly constructed canopy of stainless material. Effectively collects steam and fumes when the oven door is opened. Can be equipped with a fan for improved expulsion.

Fully assembled oven

Delivery of a fully assembled oven - reduces start-up time.

Automatic Evacuation System

A fan evacuates steam and hot air from the oven chamber when the door opens. Improves the working environment in the bakery.



Technical

Max tray size	I60* 3 x 600 x 800, 4 x 457 x 762 mm	I61 ELECTRIC OIL FIRED	I62 GAS FIRED
Power supply	147 kW	3 kW	3 kW

Max diameter: 1 925 mm, max height: 1 825 mm

* Burner 2-step not available

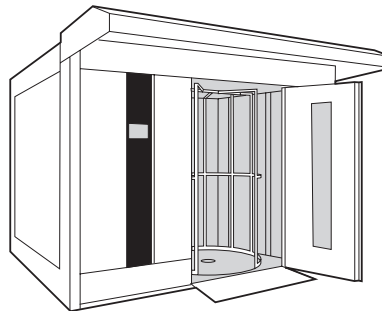
Max tray size	I71* 3 x 600 x 1000, 4 x 600 x 800 mm	I72* OIL FIRED	I72* GAS FIRED
Power supply		3 kW	3 kW

Max diameter: 2 175 mm, max height: 1 950 mm

* With BCS panel

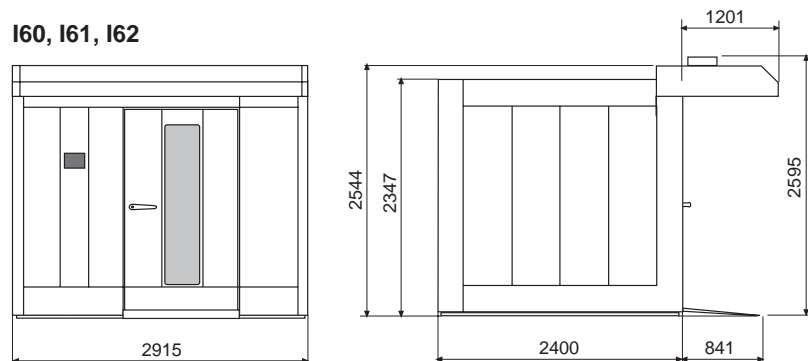
Large and rigid platform

The entire rotating platform is made of 8 mm stainless steel (12 mm for I71 and I72) with a very rigid base plate which is not pressed down by the weight of the racks. Up to six fully loaded trays can be baked simultaneously on the platform (depending on tray size).

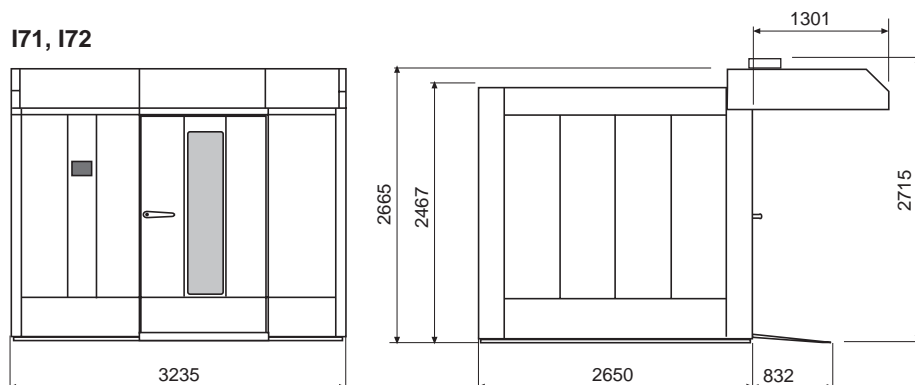


Measurements

I60, I61, I62



I71, I72



Subjects to changes without notice.

We have the equipment and expertise
you need for your bakery



Sveba-Dahlen develops, markets and manufactures bread lines, rack ovens, deck ovens, tunnel ovens, proving chambers and fermentation lines. We supply to bakeries, shops and supermarkets, industrial bakeries, restaurants and catering establishments of all sizes, all over the world.

Visit our website!



The baker's best friend

www.sveba-dahlen.com

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