



# P-SERIES

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A pizza oven that retains heat









# P-SERIES

The Sveba-Dahlen P-Series sets a new standard for baking pizza. The ovens are well-insulated, resulting in evenly distributed heat throughout the oven chamber and cost savings. A reliable solution that always delivers perfect results, even in high-stress situations.



- ✓ Energy-efficient design results in lower energy costs.
- ✓ Even heat distribution means that pizzas do not need to be moved around as they bake.
- ✓ Choose the smart SD-Touch panel for even easier and more efficient baking.
- ✓ The ergonomic and insulating properties provide a comfortable work environment.



The smart panel allows you to program start and stop times for the entire work week. This means the oven will always be at the correct operating temperature when you begin baking. If there is a discrepancy between the desired and actual temperature, it is quickly adjusted by the automatic turbo function.



The P-Series is well-insulated and equipped with double tempered glass and twin temperature sensors. These features help retain heat and ensure a consistent temperature throughout the oven. The outcome is lower energy costs and better baking results.



The insulating properties of the oven are important in terms of the work environment. Ergonomics are improved when the oven door does not have to be opened multiple times to move pizzas around before they are done. In addition, the heat-reflecting surface of the glass helps keep the workspace cool.



The solid door construction equipped with an excellent compression spring system offers easy opening and closing. The stainless steel, bead-blasted handle stays cool and provides a comfortable grip.

# P-400

## EXTERNAL DIMENSIONS

W = 1120 D = 915

## INTERNAL DIMENSIONS

W = 710 D = 720, divided into 2 stones with a width of 355 mm.

## DOOR OPENING HEIGHT

140 mm

## CAPACITY

4 pizzas of 35 cm per deck. The P-400 is an extremely versatile pizza oven that can have up to three decks.

## EFFECT

P-401	P-402	P-403
6.7 kW	13.4 kW	20.1 kW

## VENTILATION CONNECTION

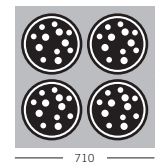
Only one connection of  $\varnothing 125$ . A direct connection is recommended as there is a built-in draft diverter that provides a better working environment. Air flow of about 100–125 cc per hour per deck.

## CONNECTION CABLE

Included, 3 m with 3N/400V.

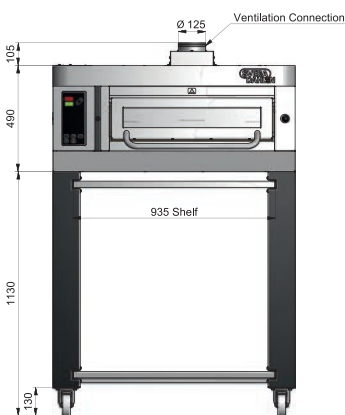
## OPTIONAL

SD Touch Panel.  
Separate connections for each deck.



(The oven pictured may be specially equipped)

## P-401



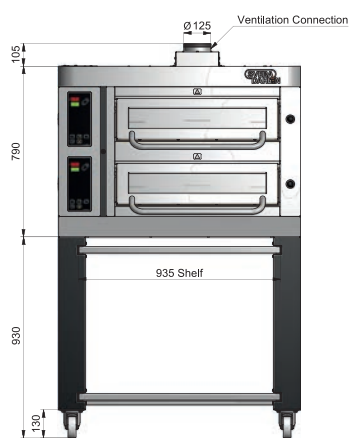
### EVACUATION CHANNEL

100–125 m<sup>3</sup>/h, connection  $\varnothing 125$

### RECOMMENDED FUSE

Voltage 3N/400V = 16A  
Voltage 3N/415V = 16A  
Voltage 3N/230V = 25A

## P-402



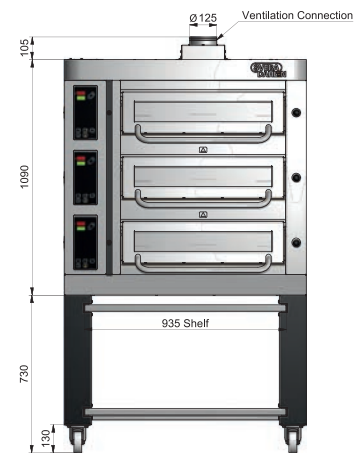
### EVACUATION CHANNEL

200–250 m<sup>3</sup>/h, connection  $\varnothing 125$

### RECOMMENDED FUSE

Voltage 3N/400V = 25A  
Voltage 3N/415V = 25A  
Voltage 3N/230V = 40A

## P-403



### EVACUATION CHANNEL

300–375 m<sup>3</sup>/h, connection  $\varnothing 125$

### RECOMMENDED FUSE

Voltage 3N/400V = 32A  
Voltage 3N/415V = 32A  
Voltage 3N/230V = 63A

# P-600

## EXTERNAL DIMENSIONS

W = 1475 D = 915

## INTERNAL DIMENSIONS

W = 1065 D = 720, divided into 3 stones with a width of 355 mm.

## DOOR OPENING HEIGHT

140 mm

## CAPACITY

6 pizzas of 35 cm per deck. The P-600 is an extremely versatile pizza oven that can have up to three decks.

## EFFECT

P-601	P-602	P-603
9.5 kW	19 kW	28.5 kW

## VENTILATION CONNECTION

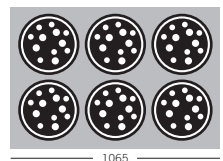
Only one connection of  $\varnothing 125$ . A direct connection is recommended as there is a built-in draft diverter that provides a better working environment. Air flow of about 100–125 cc per hour per deck.

## CONNECTION CABLE

Included, 3 m with 3N/400V.

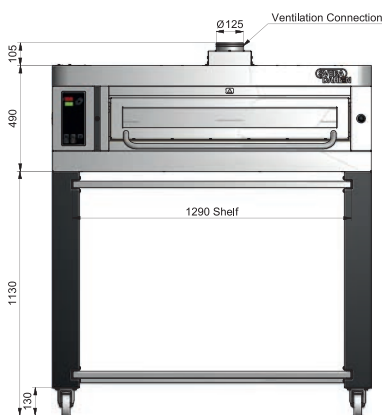
## OPTIONAL

SD Touch Panel.  
Separate connections for each deck.



(The oven pictured may be specially equipped)

P-601



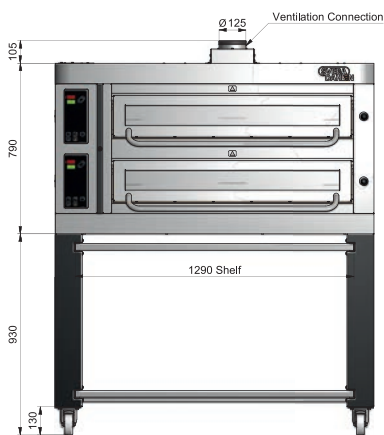
## EVACUATION CHANNEL

100–125 m<sup>3</sup>/h, connection  $\varnothing 125$

## RECOMMENDED FUSE

Voltage 3N/400V = 16A  
Voltage 3N/415V = 25A  
Voltage 3N/230V = 32A

P-602



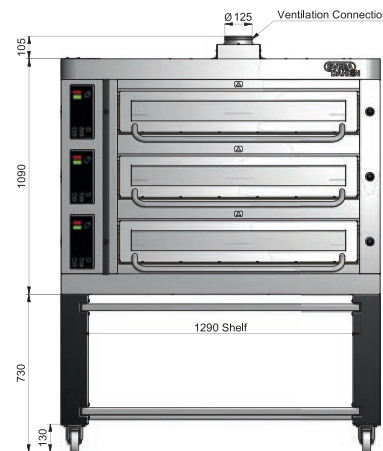
## EVACUATION CHANNEL

200–250 m<sup>3</sup>/h, connection  $\varnothing 125$

## RECOMMENDED FUSE

Voltage 3N/400V = 32A  
Voltage 3N/415V = 32A  
Voltage 3N/230V = 50A

P-603



## EVACUATION CHANNEL

300–375 m<sup>3</sup>/h, connection  $\varnothing 125$

## RECOMMENDED FUSE

Voltage 3N/400V = 50A  
Voltage 3N/415V = 50A  
Voltage 3N/230V = 80A

# P-800

## EXTERNAL DIMENSIONS

W = 1830 D = 915

## INTERNAL DIMENSIONS

W = 1425 D = 720, divided into 4 stones with a width of 355 mm.

## DOOR OPENING HEIGHT

140 mm

## CAPACITY

8 pizzas of 35 cm per deck. The P-800 is an extremely versatile pizza oven that can have up to three decks.

## EFFECT

P-801	P-802	P-803
12.4 kW	24.8 kW	37.2 kW

## VENTILATION CONNECTION

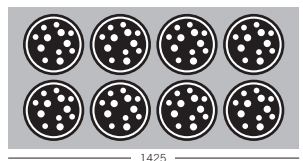
Only one connection of  $\varnothing 125$ . A direct connection is recommended as there is a built-in draft diverter that provides a better working environment. Air flow of about 100–125 cc per hour per deck.

## CONNECTION CABLE

Included, 3 m with 3N/400V.

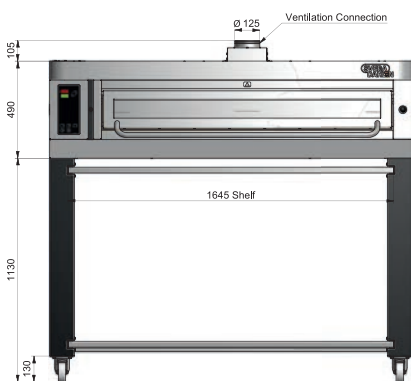
## OPTIONAL

SD Touch Panel.  
Separate connections for each deck.



(The oven pictured may be specially equipped)

## P-801



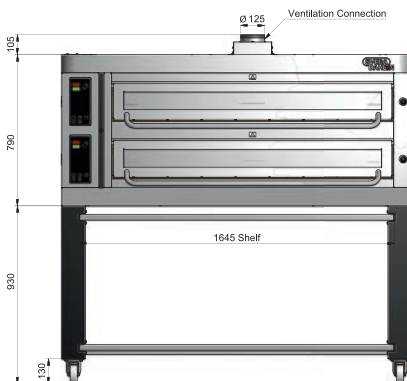
### EVACUATION CHANNEL

100–125 m<sup>3</sup>/h, connection  $\varnothing 125$

### RECOMMENDED FUSE

Voltage 3N/400V = 25A  
Voltage 3N/415V = 25A  
Voltage 3N/230V = 40A

## P-802



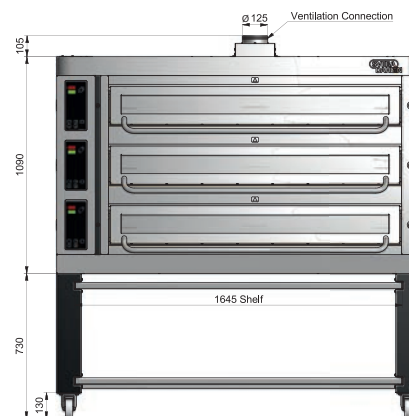
### EVACUATION CHANNEL

200–250 m<sup>3</sup>/h, connection  $\varnothing 125$

### RECOMMENDED FUSE

Voltage 3N/400V = 40A  
Voltage 3N/415V = 40A  
Voltage 3N/230V = 80A

## P-803



### EVACUATION CHANNEL

300–375 m<sup>3</sup>/h, connection  $\varnothing 125$

### RECOMMENDED FUSE

Voltage 3N/400V = 63A  
Voltage 3N/415V = 63A  
Voltage 3N/230V = 100A

# PREMIUM



If you want to enhance the functionality and design of your oven, choose our Premium Package. This exclusive equipment package includes a specially designed black matt hood that is combined with an orange metal profile. The result is an elegant look that is further enhanced by the attractive and practical pull-out work shelf with integrated spice jars. The package also includes the SD-Touch panel, which complements the modern appearance and functionality of the oven.



Sturdy hood in a new black design. Efficiently collects steam and hot air when the door is opened.



There are two sturdy pull-out shelves with bowls under the oven. They provide the perfect storage area and easy access to spices and oil, for example.



The unique user interface of the SD-Touch panel is specially designed for pizza ovens. The user-friendly panel can be set for advanced or simplified use. Simplified use allows users to choose from three default settings according to the amount of pressure from orders. Advanced use allows users to manually adjust the settings. The panel also has a weekly schedule, and every day can be programmed.





## *Better baking business*

We didn't become the leading Nordic player just by delivering high-quality products. We got here because we offer a unique total concept and effective, innovative solutions for everyone from small bakeries to large industrial bakeries. Solutions that help baking result in business. Better baking business.