

# HIGH TEMP

## PIZZA OVEN



SVEBA DAHLEN



# Develop the pizza concept! Neapolitan pizza, without firewood, flames and flue gases at a maximum of 120 seconds.

**The High Temp Pizza Oven is developed to bake pizza at high temperatures - up to 932°F. The oven is fitted with a genuine Italian pizza stone, traditionally made in Italy. The stone, plus the highly efficient heating element which provides a fast and even heat distribution in the stainless steel oven chamber, the ceramic glass in the door and the robust design, makes the High Temp Pizza Oven one of the most energy efficient and reliable high-temperature ovens on the market.**

The oven design has been designed down to the smallest detail. Everything from the ergonomically designed, cool touch blasted handles to the work height and exclusive design, such as the black canopy and the lockable castors, all combined to give a both stylish and functional oven that is easy to clean.

The oven control panel is user friendly and is used to set the weekly schedule and top, bottom and front temperatures. The oven being electric and fossil fuel free also allows for a better world environment and working environment, as we move away from firewood and cooking with flames. Its turbo function makes your working day start in a flash - the desired baking temperature is reached within around 30 minutes and the oven is then held at a constant temperature, as the oven can also rapidly return

to the set temperature if, for example, the door is opened. Neapolitan pizza is baked for between 60-120 seconds, which is why this function is also important for the pizza's bottom to be evenly baked and get the desired porous edges. Installation of the High Temp Pizza Oven is quick – simply 'plug and play'. During installation, the oven is also burned out, to obtain the best baking result. We recommend daily cleaning with a brush.

Dough that is baked at high temperatures must be made with the appropriate properties. For example, more water is needed than in traditional pizza baking. We also recommend the use of TIPO 00 flour. Of course, the High Temp Pizza Oven can also be used for baking other types of bread that require high temperatures, such as lavash bread, flatbread and pita bread.



### Energy efficiency

High energy-efficiency thanks to intelligent energy-saving features and a well-insulated oven chamber.



### Heating system

Highly efficient heat distribution in 3 zones: upper, lower and frontal heating results in uniform baking and produces good overall economy.



### Low maintenance costs

Robust high-quality components with fewer moving parts make the oven highly user-friendly, ensuring a long service life.



## PROPERTIES AND FUNCTIONALITY

- 1. Pizza stone**  
Authentic pizza stone from Italy.  
Clean with a brush.
- 2. No naked flames or need for firewood**  
No toxic smoke or fumes, and more reliable heating in the oven.
- 3. Fast baking time**  
Bake your pizza in 60 to 120 seconds. Baking time may vary according to the choice of topping.
- 4. Efficient heating system**  
High-quality and well-insulated oven chamber that retains the heat more effectively. The high level of insulation ensures a better working environment. Depending on the desired baking temperature, the oven is ready to use after around 30 - 45 minutes' heating.
- 5. Robust door construction**  
The door is sturdily built, and the spring-loaded hinges make for easy opening and closing. The stainless steel, blasted handle remain cool to the touch, and ensure a comfortable grip.
- 6. User-friendly control panel**
  - Regulate upper and lower heating separately
  - Turbo function
  - Incorporated week time
  - Power-saving function
- 7. Ceramic glass**  
The door features an exclusive ceramic glass that is better able to withstand temperature changes.
- 8. Robust legs with lockable castors**  
The lockable castors keep the oven in place and enable it to be moved for cleaning.
- 9. Pull-out shelves**  
The oven is fitted with two pull-out shelves.

## OPTIONS

### Double glazing in the oven door

Helps to retain heat in the oven chamber, which means a more comfortable working environment.

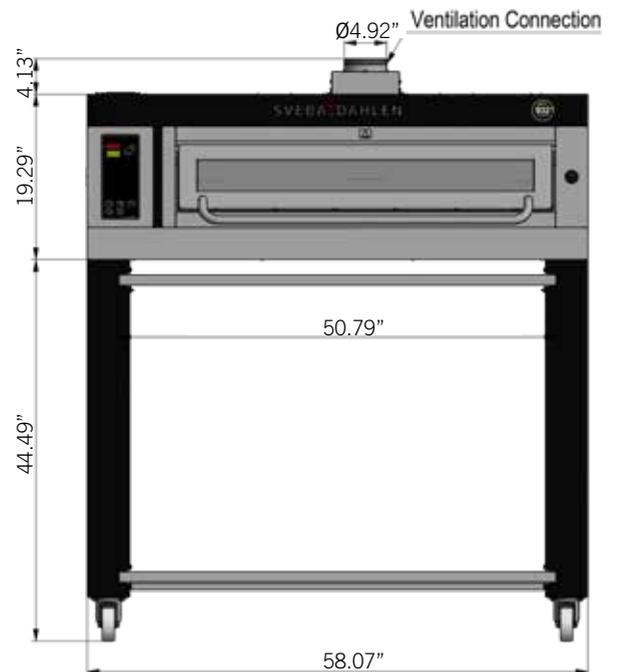


## TECHNICAL SPECIFICATION

Maximum baking temperature	932°F
Baking surface	8.29 ft <sup>2</sup>
Baking area (stone hearth) mm WxD	41.93 x 28.35"
Capacity pizza up to Ø 13.78	6 pizzas
Power	12.5 kW / 13.5 kW <sup>1</sup>
External dimensions WxHxD	58.07 x 67.91 x 39.76"
Internal dimensions WxHxD	42.13 x 6.65 x 28.54"
Door opening height	5.51"
Exhaust duct, Ø 4.92" *	3531-4414 ft <sup>3</sup> /h
Weight	410.06 lb
Leg height	39.37"

\*connection diameter

<sup>1</sup>Applies to model 3x415V+N



### Connection cable

9.84 ft cable included. Glove, 'plug and play' included in the model 3x230V, 3x400V+N, 3x415V+N.

### Recommended fuse

Amperes per fuse varies with electrical network voltage.

### Ventilation connection

Only one connection of Ø 4.92". Direct connection is recommended since there is built-in power interruption for a better work environment. Airflow of max. 3531-4414 m<sup>3</sup> per hour.

**We always provide high performance, energy-efficient, qualitative and user-friendly bakery and restaurant machines.**

We offer reliable technology that allows bakery and restaurant industry professionals creative freedom, combined with high cost-efficiency.

We are reliable and professional business partners throughout the entire baking process, with a committed and available organization, user-friendly design and robust equipment.

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