

V-SERIES OPTIONS



The V-Series consists of robust, reliable and user-friendly high capacity ovens. They are manufactured for professional users, with high standards for baking quality, efficiency and low total costs.

The V-Series is a flexible range of ovens with different options and settings to suit bakeries which create different types of goods in major volumes.



V-SERIES OPTIONS

- 1. Rotating platform**
Makes it possible to use the majority of racks. Made of stainless steel.
- 2. Automatic rack lifting**
Motor driven hook that lifts the racks from the oven floor, making loading and unloading easier. This option means that the rack does not need to be lifted up onto a ramp or hook. The rack is placed on the floor, after which it is lifted and begins to rotate. Once baking is complete, the rack is automatically lowered to the floor of the oven so that it can be easily removed.
- 3. Canopy**
A large, solid canopy made of stainless steel. Effectively catches steam and heat when the oven door is opened. With exhaust fan for even better steam removal.
- 4. Insulated floor**
Reduces heat leakage to the floor underneath. Height 1 1/8".
- 5. Large double glazed window in insulated door**
Easier monitoring of the baking process but less energy efficient.
- 6. Left-hand hinged insulated door with double glazed window, spring loaded door hinge and door stop**
The oven is supplied with a right-hand door as standard.
- 7. Automatic evacuation system (AES)**
An evacuation system that improves the working environment and safety in the bakery, as a fan is activated and vents hot air and steam when the door is opened.
- 8. Sveba Core Temperature Sensor**
Optimized baking, measures the core temperature of the product being baked. Shows the actual temperature inside the baked goods while being baked inside the oven and notifies when desired core temperature is reached.
- 9. Frequency converter for fans - Variable speed**
The fan speed is driven by a frequency converter to maintain the desired flow of air. Helpful when baking sensitive products such as meringues, macaroons and muffins.
- 10. Fully assembled oven**
The oven is delivered fully assembled, reducing installation and start-up time.
- 11. Tunnel oven execution**
Increase the flow in the bakery with a rack oven with two doors, one on the front and out on the back. Equipped with SD-Touch panel.
- 12. Sveba Connect Cloud Solution**
A cloud service solution that allows complete control of baking 24/7, from any hardware and any location in the world.

Dimensions

V30

Width: 71 1/4"
Height: 95 1/2"
Depth: 57 1/8"
Depth with canopy: 84 5/8"

V31/32

Width: 75 3/8"
Height: 95 1/2"
Depth: 57 1/8"
Depth with canopy: 84 5/8"

V40/41/42

Width: 85 1/4"
Height: 95 1/2"
Depth: 66 7/8"
Depth with canopy: 94 1/2"

V50/51/52

Width: 98"
Height: 95 1/2"
Depth: 77 3/4"
Depth with canopy: 105 1/4"

	V30	V31	V32	V40	V41	V42	V50	V51	V52
Suspension hook	●	●	●	●	●	●			
Automatic rack lifting device, max 772 lb	○	○	○						
Automatic rack lifting device, max 992 lb				○	○	○			
Rotating platform, max 1323 lb	○	○	○	○	○	○			
Heavy duty rotating platform, max 1764 lb				○	○	○	●	●	●
Tunnel oven execution						○			

● Standard ○ Options