

# I-SERIES OPTIONS



The I-Series is a very quiet, reliable and powerful rack oven, built to be safe for use in an industrial environment with high production capacity and that can be loaded quickly and easily on a single occasion without having to rotate the platform. The oven's unique steam system, consisting of two combined and well-tested systems, is extremely powerful with a highly efficient steam capacity. The combination of the oven's designed air flow system and a rotating rack provides extremely even baking results.



## OPTIONS IN THE I-SERIES

## Dimensions

### 1. Canopy

A large, solid extractor hood made of stainless steel. Effectively catches heat and steam when the oven door is opened.

### 2. Canopy with exhaust fan

The canopy above is equipped with a fan for better steam extraction. Activated when the door is opened.

### 3. AES – Automatic Evacuation System

AES evacuation system improve the work environment at the bakery. A fan extracts the hot air and steam from the oven each time the door is opened.

### 4. 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.

### 5. Fully assembled oven

The oven is delivered preassembled, making installation easier. Preassembled oven may require special transport.

### 6. 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.

### I60 / I61 / I62

Width: 114.8"

Height: 99.9"

Depth: 99.8"

Depth with hood: 147"

Height with hood: 102.2"

	I60	I61	I62
Canopy	○	○	○
Canopy with exhaust fan	○	○	○
AES – Automatic Evacuation System	○	○	○
Sveba Core Temperature Sensor	○	○	○
Fully assembled oven	○	○	○
Sveba Connect - Cloud Solution	○	○	○

- Standard
- Options