

HIGH TEMP

PIZZA OVEN



SVEBA DAHLEN



Develop the pizza concept – bake Neapolitan pizzas without firewood, naked flames or flue gases!

Sveba Dahlen's electric High Temp pizza oven bakes at up to 500°C without firewood, naked flames or flue gases. Bake a Neapolitan pizza in just 60 to 120 seconds. Easy-to-use pizza oven delivering even heat distribution that bakes pizzas to perfection.

The High Temp pizza oven has been developed to bake pizzas at temperatures of up to 500°C with perfect results. The oven is fitted with authentic Italian Biscotto di Sorrento pizza stones – traditional handmade stones produced in Italy. The combination of highly efficient heating elements and the custom-made pizza stones deliver fast and even heat distribution in the stainless steel, fully welded oven chamber. The ceramic glass in the door and the robust design make the High Temp pizza oven one of the most energy-efficient and reliable high temperature ovens on the market.

The oven offers a flexible pizza concept, as it is available with up to two high temperature decks with space for up to 6 pizzas at a time per deck. Two decks are suitable for busy restaurants that focus on Neapolitan pizzas, while a one-deck oven is suitable for smaller restaurants or restaurants that produce Neapolitan pizzas as part of their overall offering.

The design of the oven has been thought through down to the smallest detail. Everything from working height, design and lockable castors, which jointly

provide a stylish and functional oven that is easy to clean. The handles are robust, grip-friendly, cool and specially designed for the High Temp pizza oven.

User-friendly control panel with weekly schedule and regulation of top, bottom and front heat. The electric oven is fossil fuel-free, which ensures a better external and working environment as well as an easier working day, as we move away from firewood and cooking with flames. The oven's turbo function means that your working day can start in a flash. The desired baking temperature is reached within around 30 minutes and the oven is then maintained at a constant temperature, as the oven also rapidly returns to the set temperature after the door has been opened, for example.

The High Temp pizza oven can be installed quickly – plug and play. During installation, the oven is also burned out, to obtain the best baking result. The oven can also be used for baking other types of bread that require high temperatures, such as lavash bread, flatbread and pita bread.



Heating system

Highly efficient heat distribution in 3 zones: top, bottom and front heating results in uniform baking and produces good overall economy.



Low maintenance costs

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



Energy efficiency

High energy efficiency thanks to our intelligent, energy-saving functions and well-insulated oven chamber.



Biscotto di Sorrento

Authentic, handmade pizza stones from Italy. Made for baking at high temperatures.



LED lighting

Two powerful, energy-efficient LED light sources on the left-hand side inside the oven chamber. Adapted for baking at high temperatures.

NO PIZZA WITHOUT DOUGH

Neapolitan pizzas are baked at up to 500°C. Dough that is to be 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.



SVEBA DAHLEN

500°C
332°F

5

1

7

8

4

9

6

3

2

11

PROPERTIES AND FUNCTIONALITY

The Pizza High Temp is a robust, energy-efficient, ergonomic and user-friendly pizza oven.

1. Develop the pizza concept

With Sveba Dahlen's 500°C High Temp pizza oven, it is possible to change your pizza concept overnight, meeting your customers' demands for exclusive Neapolitan pizzas.

2. Pizza stones

Authentic, handmade Biscotto di Sorrento pizza stones from Italy. Designed to bake pizzas at high temperatures without burning the base. We recommend cleaning the pizza stones daily using a brush.

3. No naked flames or need for firewood

An electric, high temperature oven means a shorter learning process, more flexible use, no naked flame, toxic smoke and flue gases, and more reliable heat in the oven.

4. Fast baking time

When baking Neapolitan pizzas at up to 500°C, the pizza is baked in 60 to 120 seconds, depending on the choice of topping.

5. Highly efficient heating system

High-quality, well-insulated oven chamber that effectively retains the heat. The high level of insulation ensures a better working environment. Reliable heating elements incorporating a turbo feature and two temperature sensors that heat the oven chamber with three heating zones: top, bottom and front. Depending on the desired baking temperature, the oven is ready to use after around 30–45 minutes' heating. The heat is distributed quickly and efficiently to reach the right temperature and this is retained throughout baking.

6. Robust door construction

Sturdy door construction with high-quality compression spring system that offers easy opening and closing. Specially designed stainless steel handles with plastic knobs that remain cool and provide a user-friendly, comfortable grip.

7. User-friendly control panel

- Regulate top, bottom and front heat separately.
- Turbo function.
- Integrated week timer.
- Power-saving function.

8. Lighting

The oven is equipped with energy-efficient, heat-resistant LED lighting that provides clear and convenient lighting inside the oven chamber. Each oven chamber is fitted with two LED lights on the left-hand side.

9. Ceramic glass

Heat-reflecting ceramic glass in the oven door that can withstand rapid heat changes.

10. Robust legs with lockable castors

The lockable castors keep the oven in place and enable it to be moved for cleaning.

11. Pull-out shelves

The oven is fitted with two pull-out shelves.

OPTIONS

Double glazing in the oven door

Increased energy efficiency and a more comfortable working environment for the pizza baker. Double glazing means that the heat remains inside the oven chamber to an even greater extent.

Separated Power Supplies

Separate electrical supply per deck for separate feeding and lower connection power.

Disassembled decks

The oven is shipped unassembled. Recommended for installation in tight spaces.

TECHNICAL SPECIFICATIONS

MAX. NUMBER OF DECKS

The High Temp pizza oven can have a maximum of two decks.

VENTILATION CONNECTION

Only one connection of dia. 125. Direct connection is recommended since there is built-in power interruption for a better work environment. Airflow:
 1 deck, max 100–125 m³/h.
 2 decks, max 120–150 m³/h.

CONNECTION CABLE

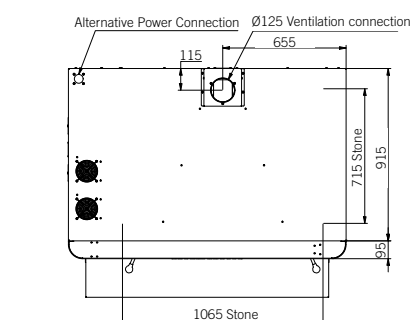
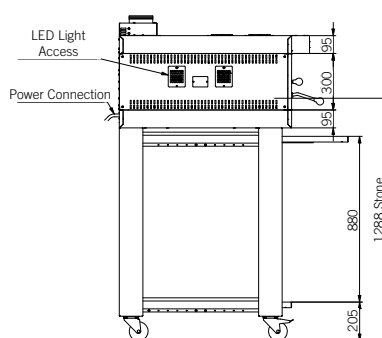
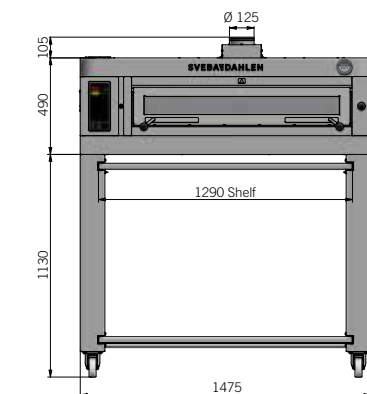
3 m cable included. Glove, “plug & play”, included in the models 3x400V+N, 3x415V+N.

RECOMMENDED FUSE

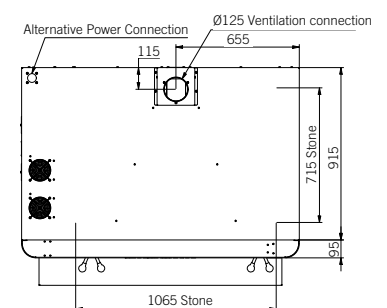
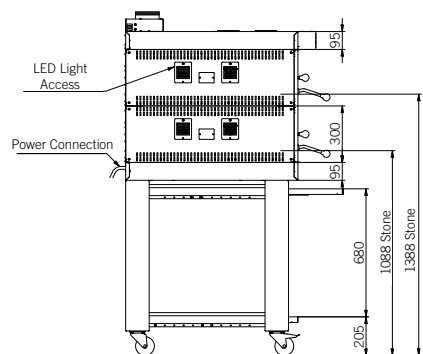
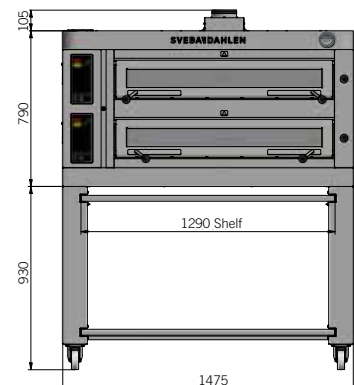
Amperes per fuse varies with electrical network voltage.



P601 HIGH TEMP



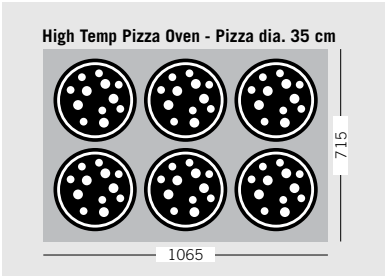
P602 HIGH TEMP





	P601 HT	P602 HT
Maximum baking temperature	500°C	500°C
Baking area m ²	0.76 m ²	2 x 0.76 m ²
Baking area (stone sole) mm WxD	1065 x 715 mm	2 x 1065 x 715 mm
Capacity pizzas Ø 35 cm	6 pizzas	12 pizzas
Recommended fuse (amp)*	25 A / 25 A ¹	50 A / 50 A ¹
Power*	12.5 kW / 13.6 kW ¹	25 kW / 27.2 kW ¹
Outer dimensions with canopy WxHxD	1475 x 1725 x 1010 mm	1475 x 1825 x 1010 mm
Internal dimensions WxHxD	1070 x 169 x 725 mm	2 x 1070 x 169 x 725 mm
Depth with canopy	1010 mm	1010 mm
Door opening height (mm)	140 mm	140 mm
Exhaust duct, connection dia. 125**	100–125 m ³ /h	120–150 m ³ /h
Weight	300 kg	420 kg
Leg height	1130 mm	930 mm

MAXIMUM BAKING AREA PER DECK



*Depending on voltage
¹Applies to model 3x415V+N
 **Connection diameter



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 the reliable and professional business partner throughout the entire baking process, with a committed and accessible organization, user-friendly design and robust equipment.

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