

Artista *deli*



SVEBA DAHLEN



A tailored solution with a focus on high-volume artisan production

Artista Deli is a small electric tunnel oven with a baking temperature of 450°C. This is an extremely flexible oven able to bake everything from bread to pizza, with an emphasis on precision and consistent baking results. Thanks to its modular design, both capacity and concepts can be expanded later on. Perfect for a business that plans to grow!

Artista Deli makes perfect stone-baked pizza as well as other products, such as free-form or tinned loaves, focaccia, flatbread, pita bread, Arabic bread, Persian bread, naan bread and more, while remaining energy efficient and staying true to artisanal traditions. The oven can even produce products with, say, the bakery's logo or slogan on the bottom!

This tunnel oven is an extremely flexible solution and is actually three ovens in one as the accompanying stone hearth belt can be switched for a perforated or solid steel belt. As a result, the oven can reduce future investments while also covering a larger share of a bakery's production, enabling an increase in overall flexibility, capacity and results using only the Sveba Dahlen Artista Deli. The oven is completely fossil-free and, since it runs on electricity, has a small

carbon footprint. It is made in Sweden, Scandinavia from robust materials, and its modular system minimizes waste during production. The Artista Deli is energy efficient since it only uses the energy that is actually needed during the active baking time.

This means that the Artista Deli streamlines the flow in the bakery by minimizing manual tasks and increasing production volumes compared with a traditional deck oven. This process completely replaces baking in traditional pizza and bakery ovens, resulting in a less labor-intensive baking process. The results are also excellent, on a par with genuine, handcrafted pizza. The difference is that Artista Deli always turns out consistently baked products, with exactly the results set by the baker. Every day, all year round!



Modular design

Assembled in sections to enable rapid installation and the addition of more oven sections later on.



Energy efficiency

Intelligent energy-saving functions and well-insulated oven compartment. Sequential heating zone start-up to avoid current peaks.



Heating system

High 450°C temperature with rapid heating, individual control over top and bottom heat and an optional turbo function.



Low maintenance costs

Robust, high-quality parts and well-proven components ensure a long service life and simple servicing.



Stone-baked pizza and bread

Stone hearth belt for stone-baked bread and pizza.



Fossil-free operation

Electric energy source.

We are working with the certification of our products.
Contact your dealer for the latest certification information.



The illustrated oven has three oven sections, a stone hearth belt and a conveyor for the outfeed.

PROPERTIES AND FUNCTIONALITY

The Artista Deli tunnel oven offers high baking capacity with a small physical footprint while minimizing manual tasks and streamlining the baking process. Its modular section system and the ability to switch oven belts enable the oven to be adapted to business needs. This electric tunnel oven offers rapid baking with low energy consumption and low maintenance costs.

1. 3-in-1 oven – switchable oven belt

The option of switching the hearth stone belt for a perforated or solid steel belt. Same chain and operating system for all belts. The oven belt is 90 cm wide.

Stone hearth belt: High-quality hearth stones adapted for stone-baked products and baking at high temperatures. Provides optimal heat transfer, even baking results and crispy bases. Sectional stone belt with individual stones easily replaced if necessary.

Perforated steel belt: For baking free-form loaves. Perforated belt for high heat flow and high-rise loaves.

Steel belt: Solid, smooth steel belt for baking products with sweeter doughs.

Also produces moister, flatter, low-rise products. Add, say, the company's logo or slogan to the steel belt to produce products with the desired message on the bottom.

2. Heating system

Each oven section is equipped with one heating zone with individual control over both top and bottom heat. This gives the baker full control over the oven's heat settings and the baking process to ensure the optimum baking results. To avoid power peaks when starting the oven, the user-friendly panel enables the baker to easily start each of the oven's heating zones, as well as the top and bottom heat, sequentially. Pre-heater before the first section heats up the oven belt for optimal baking performance as soon as the product enters the oven. The turbo function offers the baker greater flexibility in their baking, in terms of both time and color. The turbo function also provides shorter heating and baking times and lower energy consumption.

3. Dampers for optimum baking results

Each oven section is equipped with a damper that is easily opened/closed to regulate the moisture content of the oven. Adjust the air flow to ensure the desired baking results. Less moisture means more crust and crispier pastries.

4. Modular design

Option to increase oven capacity and baking area by adding up to a total of three oven sections with 1,35 m² of extra baking area per section, with a maximum baking area of 4,02 m². The modular section system with separate infeed, outfeed and oven sections enables rapid installation and easy handling. Plug and play!

5. High quality and low maintenance costs

Well-proven components, durable stainless steel and rust-resistant materials for the oven and a painted base ensure an oven with a long service life. The oven's well-considered design makes it easy to clean while also ensuring low maintenance costs and simple servicing. Impressive industrial quality and capacity for continuous baking around the clock.

6. Control panel

User-friendly control panel with touch screen and intuitive operation. Settings for heating zones, belt speed and more. Freestanding control panel that can be placed anywhere near the oven.

7. Energy efficient

The Artista Deli bakes energy efficiently. During the actual baking time, the oven uses an average of about 30–45% of the installed power.

8. Extra stone hearths

The oven comes with a batch of five replacement stones for the stone hearth belt.

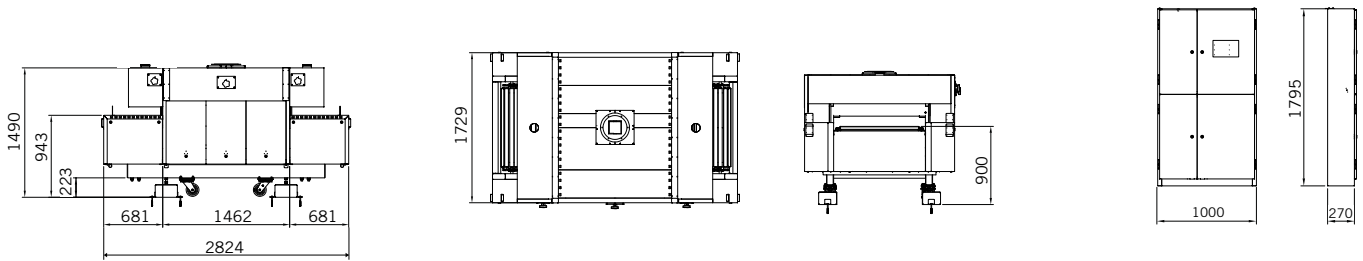


DRAWINGS AND DIMENSIONS [MM]

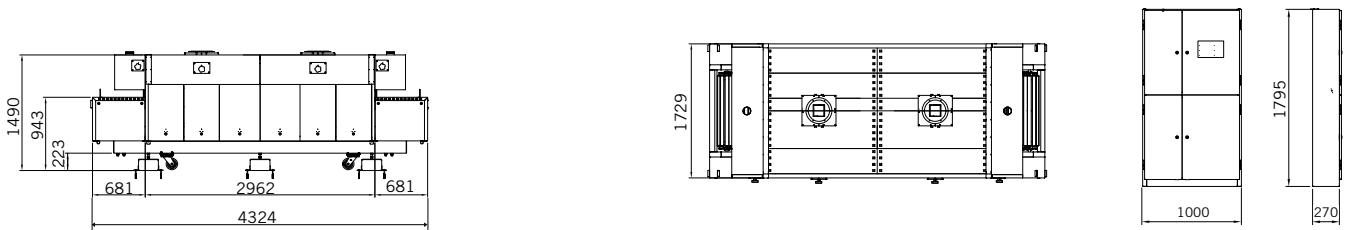
The Artista Deli with one or two sections has an external electrical cabinet.

The oven's control panel is mounted on the electrical cabinet as standard.

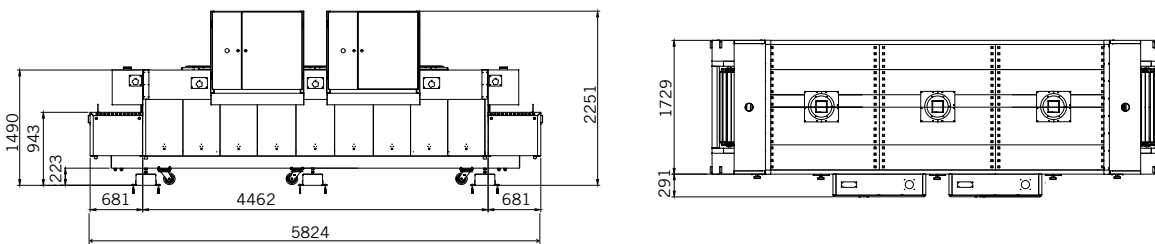
ARTISTA DELI – ONE SECTION WITH EXTERNAL ELECTRICAL CABINET



ARTISTA DELI – TWO SECTIONS WITH EXTERNAL ELECTRICAL CABINET



ARTISTA DELI – THREE SECTIONS WITH SIDE-MOUNTED ELECTRICAL CABINET



TECHNICAL SPECIFICATIONS

	AD1	AD2	AD3
Number of oven sections	1	2	3
Conveyor belt W × L, (mm)	900 x 2400	900 x 3900	900 x 5400
Magazine, oven belt, (mm)	900 x 48 x 20	900 x 48 x 20	900 x 48 x 20
Baking area, (m ²)	1,35 m ²	2,68 m ²	4,02 m ²
Internal oven height, (mm)	155	155	155
Sectional dimensions, oven, (mm)	1729 x 1462 x 1490	1729 x 1462 x 1490	1729 x 1462 x 1490
External dimensions incl. infeed/outfeed without side-mounted electrical cabinet - W × L × H (mm)	1729 x 2824 x 1490	1729 x 4324 x 1490	1729 x 5824 x 1490
External dimensions incl. infeed/outfeed and side-mounted electrical cabinet - W × L × H (mm)	-	-	2020 x 5824 x 2251
Max temp. °C	450°C	450°C	450°C
approx. heating time, (min) *	30 min	30 min	30 min
approx. number of pizzas Ø 30 cm per hour **	329 pcs	658 pcs	986 pcs
approx. number of pizzas Ø 35 cm per hour **	289 pcs	578 pcs	867 pcs
Recommended fuse (amp) ^[1]	125 A	250 A	300 A
Power (kW) ^[1]	78 kW	132 kW	186 kW
Average consumption (kW/h) ^[2]	31,2 kW/h	52,8 kW/h	74,4 kW/h
Weight (kg)	1500	2500	3500

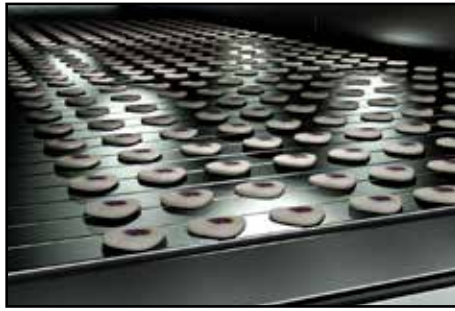
* The heating time depends on the desired baking temperature. In the above example, the heating time is for 450°C.

** The baking time and number of products vary depending on what is to be baked and any toppings. The above example is based on Ø 30 cm, 275 gr pizzas, and Ø 35 cm, 300 gr pizzas with cheese and tomato sauce. The example is calculated with an oven temperature of 450°C and a baking time of 90 sec/pizza.

^[1] Depending on voltage. ^[2] During continuous baking Approx. 40% of installed power.



The stone hearth belt for baking pizza, flatbread, pita bread, naan bread, etc.



The steel belt is used for sweeter doughs and low-rise products such as cookies.



The perforated steel belt is used for free-form, high-rise loaves and the like.



Add a logo or slogan to the steel belt. A custom steel belt design that takes the end product to a new level.



Sectional stone belt with individual stones easily replaced if necessary. The holder for an individual stone is released, enabling the easy removal of the stone from the side.



Conveyors at infeed and outfeed for an improved flow in the production process. Combine the oven with other machines on the production line, such as a bread line, tin conveyor or a packaging station.

OPTIONS

1. **Oven belt - extra stone hearths**
10 replacement stones for the stone hearth belt.
2. **Oven belt - solid steel**
Oven belt in solid steel.
3. **Oven belt - perforated steel**
Oven belt in perforated steel.
4. **Turbo function per zone**
Turbo function (airflow) per zone.
5. **Steam system in first zone**
Powerful and high capacity. A welcome complement to the stone hearth belt when making stone-baked bread. Gives the bread extra volume as well as a crispy crust. Excluding steam boiler.
6. **Freestanding cabinet with control panel for AD3**
Control panel on freestanding cabinet that can be placed the oven.
7. **Loading conveyor**
Loading conveyor placed at infeed for improved production flow.
8. **Unloading conveyor**
Unloading conveyor placed at outfeed for improved production flow.
9. **Customized patterned belt**
Refine the end product with a logo or text. Unique oven steel belt with the company's slogan to enhance the value of the end product.

We believe in high performing, energy efficient and user-friendly equipment.

We offer reliable technology that allows the professionals of the baking industry creative freedom at the lowest cost of ownership.

We become the professional business partner throughout the baking process, with an accessible organization, user-friendly designs and precisely controlled, reliable equipment.

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