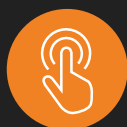


C-SERIES OPTIONS



The C-Series consists of quiet, energy-efficient and compact ovens with high flexibility, which are designed to fit into small spaces.

The C-Series' compact ovens have room for one rack and are available in four sizes, which can all be powered by electricity, oil or gas. The oven's smart control panel and well-conceived design make it very user-friendly in most types of bakeries.



C-SERIES OPTIONS

- 1. Rotating platform with adjustable ramp**
The rotating platform makes it possible to use the majority of racks. Made of stainless steel. Maximum load 150 kg.
- 2. Rotating platform with adjustable ramp, heavy duty execution**
Robust floor from selected materials to achieve the best lifespan. Maximum load 350 kg.
- 3. Automatic rack lifting device**
The oven can be supplied with a 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.
- 4. Insulated floor**
Reduces heat leakage to the floor underneath. Height 35 mm.
- 5. 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.
- 6. AES - Automatic Evacuation System**
Evacuation system for a better working environment in the bakery. Hot air and steam is ventilated through a fan from the oven when the handle is turned upwards before opening the door.
- 7. Fully assembled oven**
The oven is delivered fully assembled, reducing installation and start-up time.
- 8. Slow start**
Smooth and gradually accelerating rotation of the rack for baking of products that are sensitive to motion and bumps, or which risk moving about due to vibrations.
- 9. Canopy**
A large, solid canopy made of stainless steel. Effectively catches steam and unpleasant smells when the oven door is opened. Can be equipped with a fan for more efficient extraction.
- 10. Canopy with fan**
A large, solid canopy made of stainless steel. Equipped with a fan for effective ventilation of steam and odors.
- 11. 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.
- 12. Connection for external ventilation system**
Extra connection which enables connection to an external ventilation system.
- 13. 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

C100
Width: 1335 mm
Height: 2304 mm
Depth: 1355 mm
Depth with canopy: 2208 mm

C101 / C102
Width: 1335 mm
Height: 2394 mm
Depth: 1355 mm
Depth with canopy: 2208 mm

C150
Width: 1335 mm
Height: 2536 mm
Depth: 1355 mm
Depth with canopy: 2208 mm

C151 / C152
Width: 1335 mm
Height: 2626 mm
Depth: 1355 mm
Depth with canopy: 2208 mm

C200
Width: 1450 mm
Height: 2304 mm
Depth: 1355 mm
Depth with canopy: 2208 mm

C201 / C202
Width: 1450 mm
Height: 2394 mm
Depth: 1355 mm
Depth with canopy: 2208 mm

C250
Width: 1450 mm
Height: 2536 mm
Depth: 1355 mm
Depth with canopy: 2208 mm

C251 / C252
Width: 1450 mm
Height: 2626 mm
Depth: 1355 mm
Depth with canopy: 2208 mm