

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 331 lb.
- 2. Heavy duty platform**
Robust floor from selected materials to achieve the best lifespan. Maximum load 772 lb.
- 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 1.4"
- 5. Left hand hinged insulated door with double glazed window 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: 52.6"
Height: 90.7"
Depth: 53.3"
Depth with canopy: 86.9"

C101 / C102
Width: 52.6"
Height: 94.3"
Depth: 53.3"
Depth with canopy: 86.9"

C150
Width: 52.6"
Height: 99.8"
Depth: 53.3"
Depth with canopy: 86.9"

C151 / C152
Width: 52.6"
Height: 103.4"
Depth: 53.3"
Depth with canopy: 86.9"

C200
Width: 57.1"
Height: 90.7"
Depth: 53.3"
Depth with canopy: 86.9"

C201 / C202
Width: 57.1"
Height: 94.3"
Depth: 53.3"
Depth with canopy: 86.9"

C250
Width: 57.1"
Height: 99.8"
Depth: 53.3"
Depth with canopy: 86.9"

C251 / C252
Width: 57.1"
Height: 103.4"
Depth: 53.3"
Depth with canopy: 86.9"