

# 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. Fully assembled oven

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

### 5. 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	○	○	○
Fully assembled oven	○	○	○
Sveba Connect - Cloud Solution	○	○	○

- Standard
- Options