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Fristad, Sweden

## Sveba Dahlen Invites You to iba 2025

From May 18-22, 2025, the world's leading trade fair for the baking and confectionery industry, iba, takes place in Düsseldorf – and of course, Sveba Dahlen will be there! We look forward to welcoming you to our booth **Hall 9 / D31** in the **Middleby Bakery Group** area, where we will showcase the latest innovations in bakery technology and energy efficiency.

Don't miss the opportunity to experience our solutions up close and get a preview of the future of bakery equipment! As part of Middleby Bakery Group, we are experts in bakery solutions. In addition to **Sveba Dahlen** and **Glimek**, you will also have the chance to see equipment and meet experts from **Auto-Bake Serpentine, Baker Thermal Solutions, Burford, Colussi Ermes, Escher Mixers, Hinds-Bock, Proxaut, Scanico, Spooner Vicars, Stewart Systems, Varimixer, Firex, GBT Bäckerei Technologie, Gorreri, JC Ford, and Pacproinc**. For more information about these companies, click [here](#).

### **New! Premiere of SD Amigo – the Smart Control Panel**

We are proud to introduce our new control panel, SD Amigo, which will be included as standard on our D-Series deck ovens. This user-friendly panel not only simplifies operation but also preserves weekly schedules, time settings, and parameter adjustments during power outages – an invaluable feature for efficient baking!

- "With SD Amigo, we have created a control panel that truly makes bakers' daily work easier. We know that time is crucial in a bakery, which is why we focused on simplicity, smart and smooth basic functions, and an intuitive user experience – all included as standard with every new deck oven purchase," says Åsa Ericsson, Marketing Manager, Sveba Dahlen.

### **Machines We Are Showcasing at iba**

We will have several machines on display at our booth – stop by and experience them firsthand!

#### **Rack Oven V-Series – Model V42**

The V-Series, model V42, is our powerful gas-powered rack oven. The V-Series is also available in electric and oil-powered versions. This double-rack oven comes in three different sizes, making it ideal for medium to large bakeries. It features a high-performance steam system for fast recovery, rotating racks, an easy-to-use touch panel, a soft-start function, an automatic rotation stop for easier loading and unloading, and an optimized airflow heating system for superior baking results.

As standard, the oven includes our SD Touch II control panel, which simplifies bakery operations with smart features such as recipe storage for consistent baking and an eco-mode for energy savings.

## **New! Exodraft – an Intelligent Energy Solution for Gas-Fired Rack Ovens and Tunnel Ovens**

Discover Exodraft, the smart add-on that helps bakeries optimize energy use in gas-fired rack ovens. With advanced heat recovery technology, Exodraft reduces energy consumption, operating costs, and CO<sub>2</sub> emissions.

By utilizing excess heat from the baking process, Exodraft creates a more sustainable and cost-effective energy solution for your bakery. Meet us at iba for more information!

## **Deck Oven – Model D32E with SD Amigo Control Panel – New!**

The D-Series deck oven, model D32E, features our new SD Amigo control panel and a built-in proofing cabinet – perfect for optimizing both space and fermentation.

Our deck oven is one of our best-selling models worldwide, loved for its outstanding baking results, flexibility, and wide range of customization options. The modular design allows it to be expanded up to five decks, growing along with your bakery's needs.

At iba 2025, we will showcase SD Amigo for the first time – a brand-new intuitive control panel now included as standard with the oven.

## **New! S-Series – Model SRP242**

The S-Series, model SRP242, King of Combinations, features a combination where the rack oven is gas-powered.

Since its launch on April 1, 2020, the electric version has been highly popular among bakers worldwide. Due to strong customer demand, we are introducing the gas version in 2025! At iba, you'll have the chance to see and experience the oven's high-quality materials and robust design.

## **Glimek Bread Line – Live Demo Several Times a Day!**

Our Glimek Bread Line BL180 will be demonstrated live with dough multiple times per day by our Master Baker! This highly popular solution among bakeries worldwide includes:

- 1 x SD180 Dough Divider
- 1 x CR400 Conical Rounder
- 1 x IPP 8/22 Intermediate Pocket Proofer
- 1 x MO300 Moulder

The Glimek Bread Line reduces labor requirements while ensuring consistent, precise results. With automated dough handling, every product is produced with identical weight and volume, eliminating the need for extra dough per portion, ultimately reducing costs.

# SVEBA DAHLEN

## Industrial Solutions – Meet Our Experts in Large-Scale Production

### Tunnel Oven – For Efficient High-Volume Baking

Discover our Tunnel Oven solutions for both gas and electric operation, along with various infeed and outfeed options. We will demonstrate two different conveyor belt types – with open or tight woven wire mesh belt.

If you're considering automation and scaling up production, visit our booth to discuss solutions with our industrial baking experts!

### Glimek CR600 – Our Larger Conical Rounder – Hall 12 / E15

Visit our German distributor, Jürgen Peters Maschinen & Anlagentechnik GmbH, in Hall 12 / E15, to see our larger conical rounder, Glimek CR600.

This machine is designed for bakeries with a capacity of up to 6,000 pieces per hour and a rounding length of up to 8 meters. The CR600 is a global bestseller, known for its robust materials, reliable operation, and user-friendly design.

For bakeries with lower capacity needs, visit our booth to see the CR400 model.

### Experience iba Düsseldorf with Sveba Dahlen

Meet our sales team on-site in Düsseldorf and book your personalized booth tour already!

iba is the perfect opportunity to experience live demonstrations, discuss your bakery's needs with industry experts, and discover the best solutions for your business.

### Book your meeting today!

Contact your sales representative or email us at [marketing@sveba.com](mailto:marketing@sveba.com) to schedule a time.

We look forward to seeing you in Düsseldorf!

[Iba online](#)

[Digital portal](#)

### Contact

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