

D SERIES



SVEBA DAHLEN



A reliable deck oven that works for both confectionary and bakeries.

The D-Series consists of robust, reliable and energy-efficient ovens with double temperature sensors to ensure an even heat distribution throughout the oven interior, which gives excellent baking results. The model selection is broad, which makes the series suitable for different types and sizes of bakery. The deck oven is also modular, allowing the possible addition of up to five decks.

The deck oven is available in five different widths and is heated by electricity. It is well insulated, which leads to a good working environment while also using less energy. The heating elements are placed inside the all-welded oven and regulate the top, bottom and front heating evenly. The oven is also equipped with a power guard that monitors and controls the power output. The deck oven is equipped with radiation cover and turbo function, which means that it quickly reaches the desired baking temperature.

The few moving parts of the oven along with its robust handle and seals that can withstand high temperatures makes it easy to clean and maintain. The sections come apart for easier assembly in small spaces. Equipped with a stone sole and steam, this is an incredibly flexible oven that offers endless possibilities in professional baking of sourdough bread, bread and more delicate baked goods for a reasonable price.



Heating system

Turbo function, radiation cover, power guard, dual temperature sensors and high-quality heating elements for an even temperature distribution.



Energy efficiency

Fully insulated walls, floors and tops keep the heat inside the oven. The heat sources are installed in the oven interior and are powered by direct electricity. This means green use of the energy.



Low maintenance costs

Robust, high-quality parts and few moving parts means user-friendliness and a long life span.



Modular design

Decks come in divisible sections which means more sections can be added later on.



Stone baked bread (option)

Thoroughly tested stone sole. Built-in steam function for the best baking results when it comes to stone-baked bread.

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PROPERTIES AND FUNCTIONALITY

The D-Series is robust with a high level of functionality to give the best possible baking results while maintaining high efficiency.

1. Modular design

Four standard widths – suitable to all types of bakeries and confectionary. The oven can be expanded vertically and is easy to install.

2. High efficiency heating system

High-quality door seal and a well-insulated oven interior that retains the heat more effectively. Reliable heating elements with turbo function that quickly and efficiently bring the oven up to the right temperature.

3. Robust construction

The precision-built doors ensure safer handling through cooler, ergonomic handles that give a better grip. The front of the oven is made of stainless steel.

4. Choice of control panel

Choose between two panels: the SD Amigo (standard) with a back-up battery that retains time and weekly schedule settings during power loss, or the energy-efficient and intelligent control panel SD Touch II. SD Touch II is a highly user-friendly control panel; with only a few simple steps and intuitive menus it adds valuable properties to create and develop the best baked products.



SD Amigo
(Standard)



SD Touch II

5. Choice of oven chamber

Customize the robust, welded oven chamber according to your needs. The oven comes in five widths. The height of 6.3" can be replaced by a 8.7" high oven chamber.

6. Choice of leg height for ergonomic use

The oven comes with black aluminum legs fitted with castors, available in different heights for optimal working conditions.

7. Effective lighting

Halogen lights provide the oven with a whiter and more concentrated working light.

8. Oven grid

Practical grid for baking on trays. One oven grid per deck is included.

Designation oven type

D X 2 E

D = D-Series model.

X = number of decks. The maximum number of decks is 5.

2 E = oven width where E stands for extra wide.

The decks are numbered from top to bottom. The top deck is deck 1.



UNDERBUILT PROVER – FOR THE D-SERIES DECK OVENS

PROPERTIES AND FUNCTIONALITY

The provers of the D-Series are placed underneath the deck oven but can also be used as a separate unit. The prover is equipped with an automatic water feed as well as humidity and temperature sensors. Not compatible with the D-Series deep deck oven or the D4 models.

1. Sliding doors

The sliding glass doors give a good view inside the prover. No space is required to open the doors. It also prevents the risk of condensation, which can otherwise make the floor slippery. Not available for DJ1, which is equipped with a door on hinges.

2. Digital control panel

Simple and easy-to-use panel with a timer and settings for temperature and humidity.

3. Energy-efficient and robust construction

The prover is well-insulated, which makes it highly energy-efficient. The prover chamber is made entirely of stainless steel, which makes it easier to clean and gives it a longer life. The prover is delivered with castors, of which two can be locked.

4. Optimal proving

The prover is equipped with an automatic water feed, humidity and temperature sensors and a circulation fan for the perfect proving result.

5. Two heights for customized ergonomics

The prover comes in two different heights to allow for better customization of the working height.

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D-SERIES DOUBLE DEPTH DECK OVEN

PROPERTIES AND FUNCTIONALITY

The depth of the D-Series Double Depth deck oven is double that of the D-Series model and the height of the oven chamber in each section is 8.7". Each standard section comes equipped with both stone sole and double steam systems. The oven is available in up to four deck sections.

1. Modular design

The oven can be expanded vertically and is easy to install.

2. High efficiency heating system

High-quality door seal and a well-insulated oven interior that retains the heat more effectively. Reliable heating elements with turbo function that quickly and efficiently bring the oven up to the right temperature.

3. Robust construction

The precision-built doors ensure safer handling through cooler, ergonomic handles that give a better grip. The front of the oven is made of stainless steel.

4. Choice of control panel

Choose between two panels: the SD Amigo (standard) with a back-up battery that retains time and weekly schedule settings during power loss, or the energy-efficient and intelligent control panel SD Touch II. SD Touch II is a highly user-friendly control panel; with only a few simple steps and intuitive menus it adds valuable properties to create and develop the best baked products.



SD Amigo
(Standard)



SD Touch II

5. Choice of leg height for ergonomic use

The oven comes with black aluminum legs fitted with castors, available in different heights for optimal working conditions.

6. Effective lighting

Halogen lights provide the oven with a whiter and more concentrated working light.

7. Stone sole

Stone sole for stone baked bread.



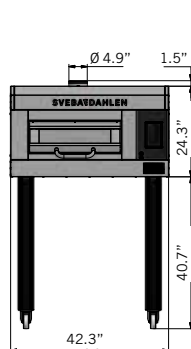
Setting device for quick and efficient filling or emptying of the oven (option).

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

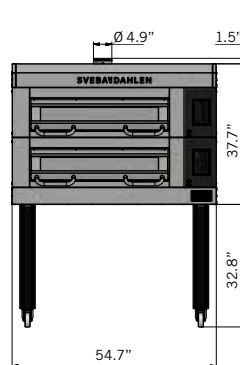
TECHNICAL SPECIFICATION



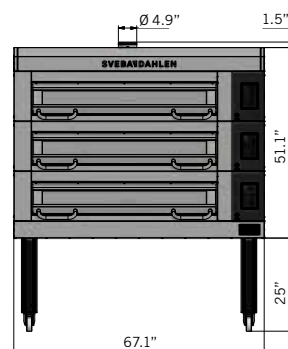
D1 / D2 / D2E / D3 / D4



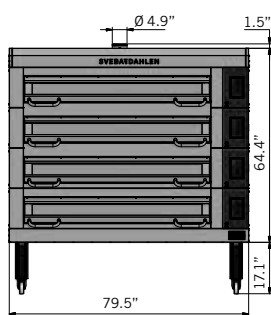
D11



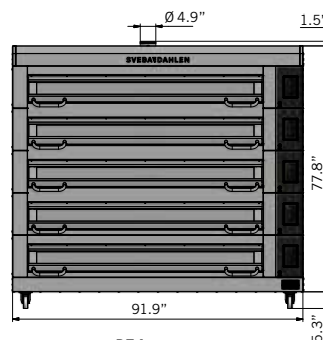
D22



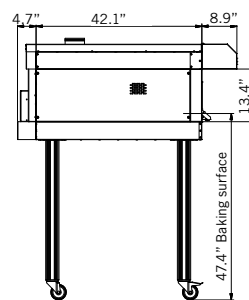
D32E



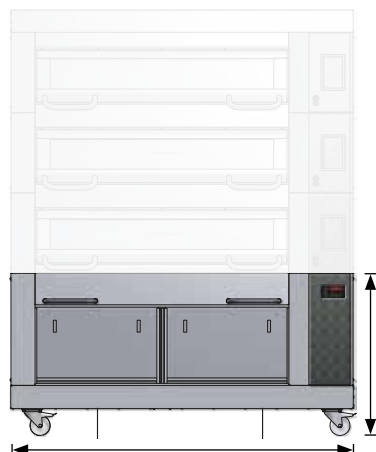
D43



D54



DJ1 / DJ2 / DJ2E / DJ3



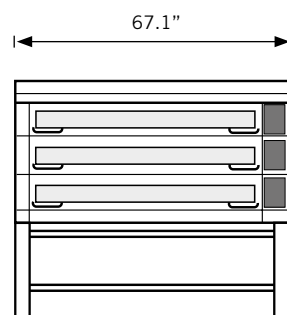
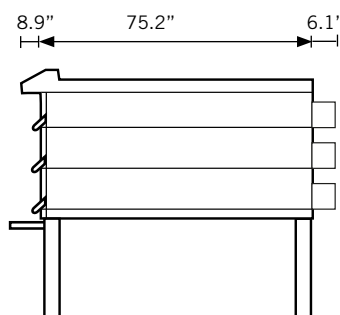
DJ1 42.3"
DJ2 54.7"
DJ2E 67.1"
DJ3 79.5"

The height of the prover without the bottom section and castors is 22" / 29.1". With the bottom section and castors, the dimensions are 31.9" / 39".

DJ Low 31.9"
DJ High 39"



D12ED / D22ED / D32ED / D42ED



Model	D1		D2		D2E		D3		D4	
Maximum baking temperature °C	626°F		626°F		626°F		626°F		626°F	
Maximum tray size per deck [in]	23.6" × 31.5"		2 × 18.5" × 31.5"		2 × 23.6" × 31.5"		3 × 18.5" × 31.5"		4 × 18.5" × 31.5" × 3 × 23.6" × 31.5"	
Baking area ft²	5.5		8.2		11		13.7		16.4	
Baking area (stone sole/tray) [in] WxD	24.8" × 31.7"		37.2" × 31.7"		49.6" × 31.7"		62" × 31.7"		74.4" × 31.7"	
Power kW	5.0		6.9		8.8		10.7		12.6	
Power incl. steam generator kW	6.8		8.7		10.6		12.5		14.4	
External dimensions [in] WxD	42.3" × 42.1"		54.7" × 42.1"		67.1" × 42.1"		79.5" × 42.1"		91.9 × 42.1"	
Internal dimensions [in] WxD	25" × 32.3"		37.4" × 32.3"		49.8" × 32.3"		62.2" × 32.3"		74.6" × 32.3"	
Total depth with canopy [in]	55.7"		55.7"		55.7"		55.7"		55.7"	
Door opening height [in]	160/8.7"		160/8.7"		160/8.7"		160/8.7"		160/8.7"	
	1 deck		2 decks		3 decks		4 decks		5 decks	
Weight lb*	D11:	309	D21:	485	D31:	661	D41:	838	D51:	1014
	D12:	403	D22:	628	D32:	853	D42:	1078	D52:	1303
	D12E:	494	D22E:	769	D32E:	1045	D42E:	1321	D52E:	1596
	D13:	580	D23:	904	D33:	1228	D43:	1552	D53:	1876
	D14:	657	D24:	1027	D34:	1398	D44:	1768	D54:	2138

Depth with damper channel: 46.9".
 If the oven is equipped with a steam function, the recommended distance between the back of the oven and the wall is 7.9".

* Standard design without stone sole.

Model	DJ1		DJ2		DJ2E		DJ3	
Fits D-Series deck oven	D1		D2		D2E		D3	
Maximum tray size [in]	23.6" × 31.5"		17.7" × 31.5"		23.6" × 31.5"		19.7" × 31.5"	
Capacity, trays - DJ Low	4		2 x 4		2 x 4		3 x 4	
Capacity, trays - DJ High	6		2 x 6		2 x 6		3 x 6	
Power kW	1.8		1.8		1.8		1.8	
External dimensions (Dj Low) with bottom plate and castors [in] WxH	42.3" × 31.9"		54.7" × 31.9"		67.1" × 31.9"		79.5" × 31.9"	
External dimensions (Dj High) with bottom plate and castors [in] WxH	42.3" × 39"		54.7" × 39"		67.1" × 39"		79.5" × 39"	
Section height (DJ Low) [in]	22"		22"		22"		22"	
Section height (DJ High) [in]	29.1"		29.1"		29.1"		29.1"	
Total depth [in]	46.9"		46.9"		46.9"		46.9"	
Door swing radius [in]	25.2"		-		-		-	
Weight lb	309		331		353		441	

The recommended distance between the back of the proofer and the wall is 4.7".

Model	D12ED - 1 deck		D22ED - 2 decks		D32ED - 3 decks		D42ED - 4 decks	
Maximum baking temperature °C	626°F		626°F		626°F		626°F	
Maximum tray size [in]	4 × 23.6" × 31.5"		8 × 23.6" × 31.5"		12 × 23.6" × 31.5"		16 × 23.6" × 31.5"	
Baking area ft²	22.6		44.1		66.7		89.3	
Baking area (stone sole) [in] WxD	49.6" × 64.7"		2 × 49.6" × 64.7"		3 × 49.6" × 64.7"		4 × 49.6" × 64.7"	
Power kW	17.2		34.4		51.6		68.8	
Power incl. steam generator kW**	20.8		41.6		62.4		83.2	
External dimensions WxD "	67.1" × 75.2"		67.1" × 75.2"		67.1" × 75.2"		67.1" × 75.2"	
Internal dimensions [in]	49.8" × 65.4"		49.8" × 65.4"		49.8" × 65.4"		49.8" × 65.4"	
Total depth with canopy [in]	90.2"		90.2"		90.2"		90.2"	
Door opening height [in]	8.7"		8.7"		8.7"		8.7"	
Weight lb*	661		1058		1455		1852	

Depth with damper channel and steam generator: 81.3"
 If the oven is equipped with a steam function, the recommended distance between the back of the oven and the steam generator is 19.7".

* Standard design.
**The oven comes with a steam generator.

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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