C SERIES

SVEBA DAHLEN

High capacity in a small space

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.

The C-Series' even baking results are produced by the optimized rotational speed of the rack and the horizontal airflow in the oven. In addition, the integrated steam system gives the product a nice crust.

The energy efficient C-Series is equipped with sturdy, overlapping stone wool insulation, an insulated floor and an extra insulated oven door with a large, double-glazed window that can be opened to clean between the panes. Together with the smart control panel and the high-capacity heating system, these features give an energy-efficient oven that quickly reaches the right temperature and the possibility to measure the oven's energy consumption per use. In addition, they improve the working environment, as the heat remains inside the oven chamber. The eco mode also means that the oven goes into standby when not in use.

The oven is equipped with a suspension hook for the rack, which frees up space, improves ergonomics and makes the oven easier to clean. When combined with a rack lift, both loading and unloading become easier and safer. The oven also has a split ramp that can easily be lifted away for cleaning outside the oven as well as making loading and unloading easier. If the C-Series is equipped with a rotating platform, it can also be used with most types of racks. This makes the oven even more flexible and customizable.

The C-Series has automatic rotation stop, which facilitates unloading, as the rack is always correctly positioned in relation to the door when the oven is open. The spring-loaded door hinges keep the door open during loading and unloading. The oven is equipped with a magnetic utility holder for gloves and knives, etc.

Heating system
Highly effective long life stainless steel heat exchanger gives great total economy.

Energy efficiency
High energy efficiency thanks to the intelligent energy-saving functions and well-insulated oven space.

Airflow
A horizontal airflow developed to give a very even baking result across the rack, even for sensitive bakes with short baking times. The airflow also provides better efficiency and therefore lower heating costs.

Rotation
Rotating rack with optimized rotation speed and automatic change of rotation direction using the rack, gives an even bake with better results.

Steam system
A uniquely developed steam system with both even and efficient capacity, as well as rapid recovery, resulting in a greater production capacity.

Control panel
User-friendly, smart control panel that gives the user complete control of the entire baking process.

Low noise level
A very quiet oven.

Sveba Connect (option)
Compatible with Sveba Dahlen's cloud service for ovens. Overview of all connected ovens in real time. Save money, maximize the bakery's efficiency, get statistics, service information, important notifications and have full control of the recipe bank.

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PROPERTIES AND FUNCTIONALITY

The C-Series is a compact oven that can be delivered fully assembled, which makes it easy to install. The stainless steel oven is both quiet and energy efficient.

1. **Effective heat exchange**
   The heat exchange in the oil and gas ovens follows the countercurrent exchange principle. The air inside the oven that passes the heat exchanger initially meets the coolest smoke gasses, gradually warming up from the increasingly hotter gasses. The result is high efficiency and low heating costs.

2. **Smart control panel**
   User-friendly dust and moisture-resistant panel with touch and swipe functionality which allows a good overview of the entire baking process. With its intelligent energy-saving functions and the option to check the costs per bake, the panel provides complete control over finances. The option to easily save and retrieve recipes, and program the oven start time, all allow for increased efficiency.

3. **Integrated, programable, high-capacity steam system**
   Settings for how much steam is released and when it should be turned on and off. Gives a smooth, crisp crust and for some breads a significantly increased volume.

4. **Magnetic utility holder**
   Tool holder with pocket and powerful magnet, to store items such as gloves, knives and paperwork.

5. **Ergonomic handle**
   Robust and ergonomic handle that clearly shows when the door is open or closed.

6. **Sturdy rock wool insulation**
   The heat is retained inside the oven thanks to its thick wall insulation, air gap and roof insulation, leading to a better working environment.

7. **Increased Baking Surface (IBS)**
   Our own patented system for alternate rack rotation inside the oven. The IBS system provides faster, more even and more energy-efficient baking.

8. **Heating package integrated into the top section**
   Requires little floor space.

9. **Made of strong stainless steel**
   Easy to keep clean. Extends the oven's life.

10. **Suspension hook for rack**
    Facilitates loading and unloading of rack. Easier to keep the oven chamber clean.

11. **Split, removable ramp**
    Wide, split ramp that is easy to lift away for cleaning in front of the oven. Low angle for effortless loading and unloading.

12. **Double-glazed window that can be opened**
    The outer glass in the door's large window can be opened outwards, making it possible to clean between the panes. The outer glass is secured with a simple latch that can be opened with a screwdriver, as well as with hinges for fast, safe opening.

We are working on certifying our products.
Contact your dealer for the latest certification information.

TECHNICAL SPECIFICATION

The C-Series is heated using electricity, gas or oil. For the complete package, purchase a two-stage burner for oil or gas powered ovens.

Max load

	C100 C150	C101 C151	C102 C152
	EL	OIL	GAS
Hook	330 lb	330 lb	331 lb
Rack lift	330 lb	330 lb	330 lb
Platform	330 lb	330 lb	330 lb
HD plate	771 lb	771 lb	772 lb

	C200 C250	C201 C251	C202 C252
	EL	OIL	GAS
Hook	440 lb	440 lb	441 lb
Rack lift	440 lb	440 lb	440 lb
Platform	440 lb	440 lb	440 lb
HD plate	771 lb	771 lb	772 lb

C100 / C101 / C102

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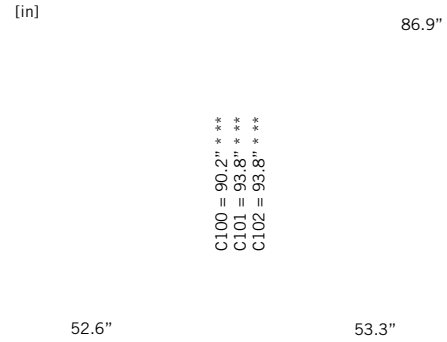

* Height with insulated floor + 1.4"
** Height with automatic rack lifting device + 4.5".

External dimensions (C100)
W × H: 52.6" × 90.2"
D: 53.3" D + canopy: 86.9"
External dimensions (C101/C102)
W × H: 52.6" × 93.8"
D: 53.3"
D + canopy: 86.9"
Internal dimensions
W × H: 32" × 64.4"
D: 39.1"
Canopy (protruding section)
D: 24.6" × 15.6"/19.1"
Window dimensions
W × H: 9.6" x 48.8"

C150 / C151 / C152

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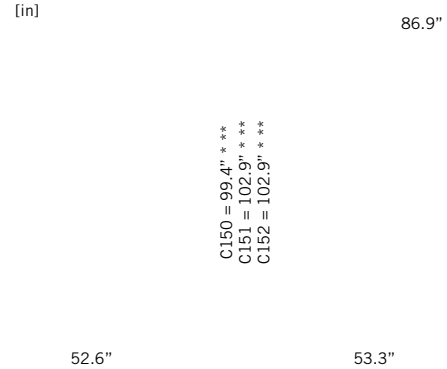

* Height with insulated floor + 1.4"
** Height with automatic rack lifting device + 4.5".

External dimensions (C150)
W × H: 52.6" × 99.4"
D: 53.3"
D + canopy: 86.9"
External dimensions (C151/C152)
W × H: 52.6" × 102.9"
D: 53.3"
D + canopy: 86.9"
Internal dimensions
W × H: 32" × 76.5"
D: 39.1"
Canopy (protruding section)
D × H: 24.6" × 15.6"/19.1"
Window dimensions
W × H: 9.6" x 48.8"

C200 / C201 / C202

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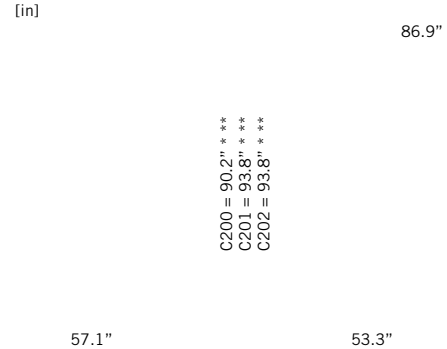

* Height with insulated floor + 1.4"
** Height with automatic rack lifting device + 4.5".

External dimensions (C200)
W × H: 57.1" × 90.2"
D: 53.3"
D + canopy: 86.9"
External dimensions (C201/C202)
W × H: 57.1" × 93.8"
D: 53.3"
D + canopy: 86.9"
Internal dimensions
W × H: 36.5" × 64.4"
D: 39.1"
Canopy (protruding section)
D × H: 24.6" × 15.6"/19.1"
Window dimensions
W × H: 9.6" x 48.8"

C250 / C251 / C252

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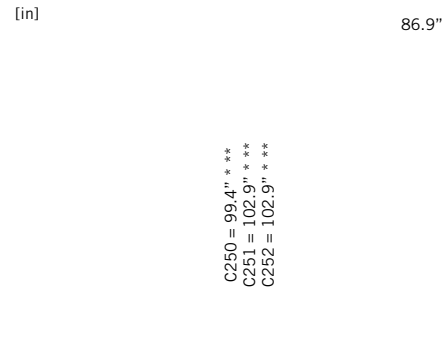


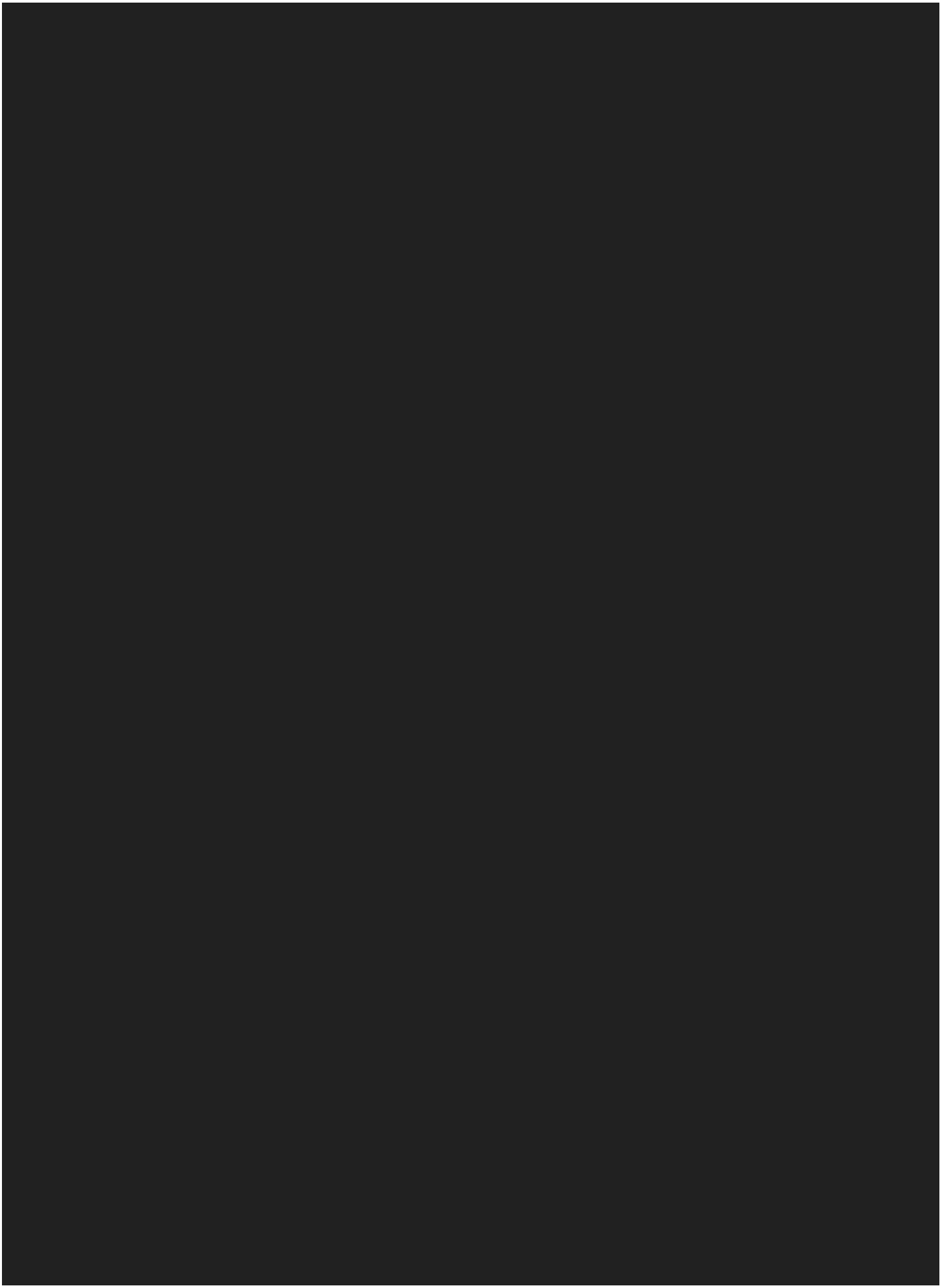
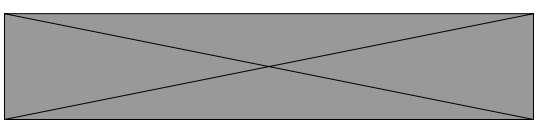
* Height with insulated floor + 1.4"
** Height with automatic rack lifting device + 4.5".

External dimensions (C250)
W × H: 57.1" × 99.4"
D: 53.3"
D + canopy: 86.9"
External dimensions (C251/C252)
W × H: 57.1" × 102.9"
D: 53.3"
D + canopy: 86.9"
Internal dimensions
W × H: 36.5" × 76.5"
D: 39.1"
Canopy (protruding section)
D × H: 24.6" × 15.6"/19.1"
Window dimensions
W × H: 9.6" x 48.8"

	C100 (electric)	C101 (oil)	C102 (gas)
Maximum baking temperature	572° F	572° F	572° F
Maximum tray size	18” × 30”	18” × 30”	18” × 30”
Maximum rack size, diagonally	36.8”	36.8”	36.8”
Maximum rack height, platform	62.4”	62.4”	62.4”
Maximum rack height, hook	64.6”	64.6”	64.6”
Recommended fuse (amp)*	50-63-63A	16A	16A
Power (electric)*	30-35-40 kW	2.0 kW	2.0 kW
Power (heat)	28-33-38 kW	45 kW	45 kW
Average consumption**	18-21-24 kW/h	27 kW/h	27 kW/h
Weight, oven with hook	1830 lb	2337 lb	2337 lb
Weight, oven with platform	1962 lb	2469 lb	2469 lb
Door swing radius	33.9”	33.9”	33.9”

	C150 (electric)	C151 (oil)	C152 (gas)
Maximum baking temperature	572° F	572° F	572° F
Maximum tray size	18” × 30”	18” × 30”	18” × 30”
Maximum rack size, diagonally	36.8”	36.8”	36.8”
Maximum rack height, platform	71.5”	71.5”	71.5”
Maximum rack height, hook	74”	74”	74”
Recommended fuse (amp)*	63-80-80A	16A	16A
Power (electric)*	40-45-50 kW	2.0 kW	2.0 kW
Power (heat)	38-43-48 kW	50 kW	55 kW
Average consumption**	24-27-30 kW/h	30 kW/h	33 kW/h
Weight, oven with hook	2094 lb	2205 lb	2205 lb
Weight, oven with platform	2227 lb	2337 lb	2337 lb
Door swing radius	33.9”	33.9”	33.9”

	C200 (electric)	C201 (oil)	C202 (gas)
Maximum baking temperature	572° F	572° F	572° F
Maximum tray size	26.6” x 31.5”	26.6” x 31.5”	26.6” x 31.5”
Maximum rack size, diagonally	41.3”	41.3”	41.3”
Maximum rack height, platform	62.4”	62.4”	62.4”
Maximum rack height, hook	64.6”	64.6”	64.6”
Recommended fuse (amp)*	63-80-80A	16A	16A
Power (electric)*	40-45-50 kW	2.0 kW	2.0 kW
Power (heat)	38-43-48 kW	55 kW	55 kW
Average consumption**	24-27-30 kW/h	33 kW/h	33 kW/h
Weight, oven with hook	2072 lb	2359 lb	2359 lb
Weight, oven with platform	2205 lb	2491 lb	2491 lb
Door swing radius	38.2”	38.2”	38.2”

	C250 (electric)	C251 (oil)	C252 (gas)
Maximum baking temperature	572° F	572° F	572° F
Maximum tray size	26.6” x 31.5”	26.6” x 31.5”	26.6” x 31.5”
Maximum rack size, diagonally	41.3”	41.3”	41.3”
Maximum rack height, platform	71.5”	71.5”	71.5”
Maximum rack height, hook	74”	74”	74”
Recommended fuse (amp)*	80-100-100A	16A	16A
Power (electric)*	50-55-60 kW	2.0 kW	2.0 kW
Power (heat)	48-53-58 kW	60 kW	65 kW
Average consumption**	30-33-36 kW/h	36 kW/h	39 kW/h
Weight, oven with hook	2293 lb	2491 lb	2491 lb
Weight, oven with platform	2425 lb	2491 lb	2624 lb
Door swing radius	38.2”	38.2”	38.2”

* Depending on voltage. ** During continuous baking Approx. 60% of installed power.