# CLASSIC

## PIZZA OVEN

SVEBA DAHLEN

# Flexible and user-friendly pizza oven with all basic functions included!

**The Classic Pizza has all the necessary features to bake the tastiest pizzas! The oven is robust, reliable and designed to satisfy pizza bakers' requirements for functionality, convenience and baking results.**

The Classic Pizza is a dependable pizza oven, which can handle high loads for a longer time. The oven is available in four different widths and with up to three decks. As it is modular, there is also the possibility of adding decks afterwards. The oven is supplied with a well-controlled and tested baking stone, which absorbs heat and produces an evenly baked pizza.
The temperature in each oven section can be adjusted separately, as well as the top, bottom and front temperature. The oven quickly reaches the preset temperature. When it is well insulated, heat is stored inside the oven, which, on the one hand, provides a good working environment, but also results in a more energy-efficient oven, thus becoming more economical to own.
The oven's dual halogen lighting and ceramic glass in the doors, provide a good overview of the pizzas during baking. The easy-to-use panel with turbo start, a weekly timer and a power guard, allow for a simpler baking process and the extractor hood makes it easier for the baker to open the door, as it effectively removes steam.

### 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.

9
SVEBA DAHLEN
1
2
4
7
3
10
11

# PROPERTIES AND FUNCTIONALITY

The Classic Pizza Oven has all the desired properties! The oven is both reliable and robust in order to meet the tough demands of intensive baking every day, in high temperatures and for a long period of time.

## 1. Robust och flexible design

The Classic Pizza Oven is built into modules and is available in four different widths. The oven can easily be built into a maximum capacity of up to three sections.

## 2. Low operating cost

The Classic Pizza Oven has a thick insulating layer of mineral wool offering the best heat economy and providing a safer working environment.

## 3. Thoughtful ergonomics

Robust oven door with ergonomic, stainless steel, blasted and cool handle and large ceramic glass window for good visibility into the oven. Higher oven room with an opening height of 16 cm, which provides a better working environment.

## 4. Halogen lighting

Double integrated halogen lighting spreads a warm and even light, as well as lasting longer and withstanding higher temperatures.

## 5. Effective heat control

Effective heat control with both a power and turbo function that may be used throughout the baking time, as well as a separate control for front, upper and lower heat. The separate control provides a very even heat throughout the oven, even when the door is opened regularly. The oven quickly reaches baking temperature, maximum 350°C. Each deck section is regulated separately.

## 6. User-friendly panel with a weekly timer

Control panel SD Amigo Pizza with real-time functionality, week schedule, energy-saving mode, and both automatic and manual turbo functions. The panel is equipped with a backup battery that ensures all panel settings, including real-time and schedule settings, are saved even in the event of a power outage, providing continuous operation and reliability. Control the upper, lower, and front heat separately.

## 7. Mineral stone

Thicker stone hearth that stores the heat better and provides the optimal pizza flavor.

## 8. Custom leg height

The height of the legs can be adjusted according to the number of oven sections required, from 100–1000 mm.

## 9. Canopy

**Canopy that effectively extracts steam when the door is opened.**

## 10. Pull-out shelf

Convenient unloading shelf that can be pulled out if needed.

## 11. Stainless storage shelf

For storage as well as providing a more stable oven.

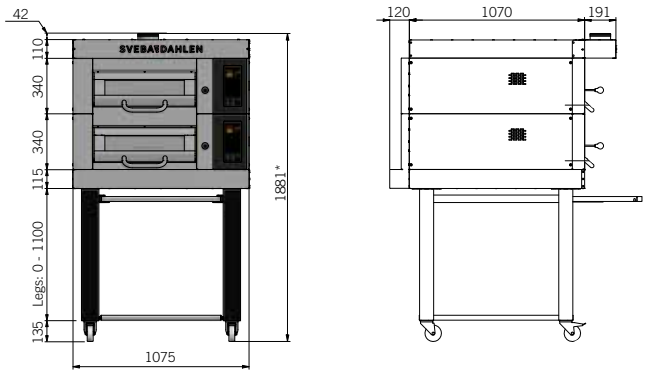
**We are working on certifying our products.**
**Contact your dealer for the latest certification information.**

# TECHNICAL SPECIFICATION

**MAX. NUMBER OF DECKS**
Three is the maximum number of decks in the models.

**RECOMMENDED FUSE**
Fuse amperage varies with electrical network voltage and the oven's connection power.

## DC1P



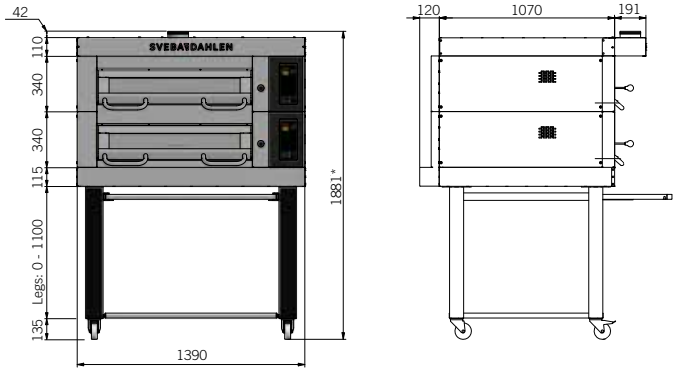

* Example with two decks and leg height 800 mm

**External dimensions**
B: 1075 mm
D: 1070 mm
D + canopy: 1260 mm

**Internal dimensions**
W × H: 635 × 160 mm
D: 820 mm

**Extractor hood (protruding section)**
D × H: 190 × 110 mm

## DC2P



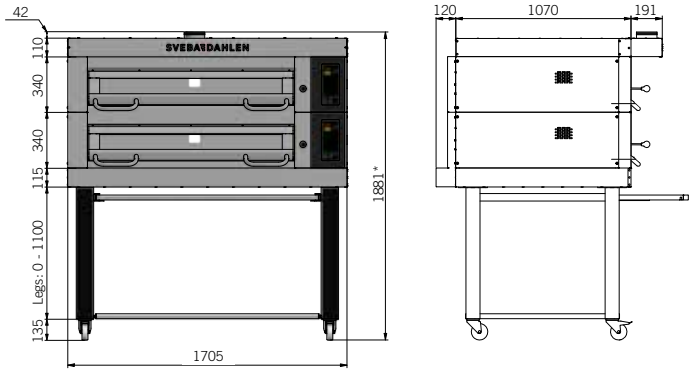

* Example with two decks and leg height 800 mm

**External dimensions**
B: 1390 mm
D: 1070 mm
D + extractor hood: 1260 mm

**Internal dimensions**
W × H: 950 × 160 mm
D: 820 mm

**Extractor hood (protruding section)**
D × H: 190 × 110 mm

## DC2EP



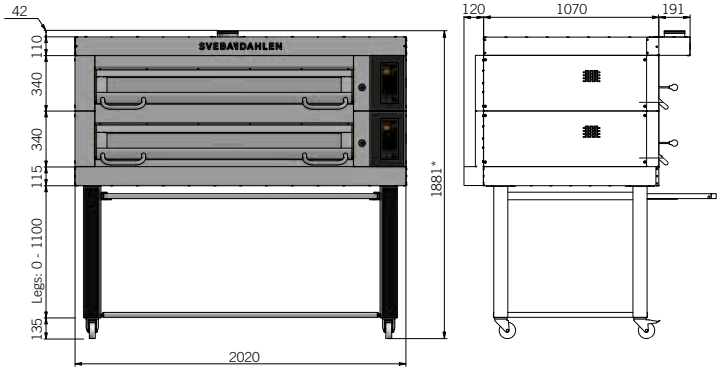

* Example with two decks and leg height 800 mm

**External dimensions**
B: 1705 mm
D: 1070 mm
D + extractor hood: 1260 mm

**Internal dimensions**
W × H: 1265 × 160 mm
D: 820 mm

**Extractor hood (protruding section)**
D × H: 190 × 110 mm

## DC3P




* Example with two decks and leg height 800 mm

**External dimensions**
B: 2020 mm
D: 1070 mm
D + extractor hood: 1260 mm

**Internal dimensions**
W × H: 1580 × 160 mm
D: 820 mm

**Extractor hood (protruding section)**
D × H: 190 × 110 mm

| Model | DC11P - First deck | DC21P - Second deck | DC31P - Third deck |
|---|---|---|---|
| Maximum baking temperature °C | 350°C | 350°C | 350°C |
| Baking area m² | 0.51 | 1.0 | 1.52 |
| Baking area (stone hearth) mm W × D | 630 × 804 | 2 × 630 × 804 | 3 × 630 × 804 |
| Capacity pizzas ø 35 cm | 2 | 4 | 6 |
| Recommended fuse (amp)* | 16 | 25 | 32 |
| Power kW* | 5.4 | 10.8 | 16.2 |
| Dimensions W × H × D (total depth) | 1075 × 1700 × 1380 | 1075 × 1840 × 1380 | 1075 × 1980 × 1380 |
| Internal dimensions W × D | 635 × 820 | 2 × 635 × 820 | 3 × 635 × 820 |
| Depth with canopy and damper | 1380 | 1380 | 1380 |
| Door opening height mm | 160 | 160 | 160 |
| Weight kg | 162 | 254 | 346 |

| Model | DC12P - First deck | DC22P - Second deck | DC32P - Third deck |
|---|---|---|---|
| Maximum baking temperature °C | 350°C | 350°C | 350°C |
| Baking area m² | 0.76 | 1.52 | 2.28 |
| Baking area (stone hearth) mm W × D | 945 × 804 | 2 × 945 × 804 | 3 × 945 × 804 |
| Capacity pizzas ø 35 cm | 5 | 10 | 15 |
| Recommended fuse (amp)* | 16 | 25 | 40 |
| Power kW* | 7.9 | 15.8 | 23.7 |
| Dimensions W × H × D (total depth) | 1390 × 1700 × 1380 | 1390 × 1840 × 1380 | 1390 × 1980 × 1380 |
| Internal dimensions W × D | 950 × 820 | 2 × 950 × 820 | 3 × 950 × 820 |
| Depth with canopy and damper | 1380 | 1380 | 1380 |
| Door opening height mm | 160 | 160 | 160 |
| Weight kg | 215 | 335 | 455 |

| Model | DC12E - First deck | DC22E - Second deck | DC32E - Third deck |
|---|---|---|---|
| Maximum baking temperature °C | 350°C | 350°C | 350°C |
| Baking area m² | 1.0 | 2,03 | 3,04 |
| Baking area (stone hearth) mm W × D | 1260 × 804 | 2 × 1260 × 804 | 3 × 1260 × 804 |
| Capacity pizzas ø 35 cm | 6 | 12 | 18 |
| Recommended fuse (amp)* | 25 | 40 | 50 |
| Power kW* | 10.4 | 20.8 | 31.2 |
| Dimensions W × H × D (total depth) | 1705 × 1700 × 1380 | 1705 × 1840 × 1380 | 1705 × 1980 × 1380 |
| Internal dimensions W × D | 1265 × 820 | 2 × 1265 × 820 | 3 × 1265 × 820 |
| Depth with canopy and damper | 1380 | 1380 | 1380 |
| Door opening height mm | 160 | 160 | 160 |
| Weight kg | 265 | 414 | 563 |

| Model | DC13P - First deck | DC23P - Second deck | DC33P - Third deck |
|---|---|---|---|
| Maximum baking temperature °C | 350°C | 350°C | 350°C |
| Baking area m² | 1.27 | 2.53 | 3.80 |
| Baking area (stone hearth) mm W × D | 1575 × 804 | 2 × 1575 × 804 | 3 × 1575 × 804 |
| Capacity pizzas ø 35 cm | 8 | 16 | 24 |
| Recommended fuse (amp)* | 25 | 50 | 63 |
| Power kW* | 12.9 | 25.8 | 38.7 |
| Dimensions W × H × D (total depth) | 2020 × 1700 × 1380 | 2020 × 1840 × 1380 | 2020 × 1980 × 1380 |
| Internal dimensions W × D | 1580 × 820 | 2 × 1580 × 820 | 3 × 1580 × 820 |
| Depth with canopy and damper | 1380 | 1380 | 1380 |
| Door opening height mm | 160 | 160 | 160 |
| Weight | 313 kg | 490 kg | 667 kg |

* 3 × 400 VAC+N 50Hz

990041-002

**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.

**Sveba Dahlen AB**
Industrivägen 8
SE-513 82 Fristad, SWEDEN
www.sveba.com
info@sveba.com

SVEBA DAHLEN