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SVEBA  DAHLEN

MARKETING

BRING YOUR DOUGH – TEST BAKE IN BIC SCANDINAVIA!

At Sveba Dahlen, we open the doors to a unique experience in our state-of-the-art showroom BIC Scandinavia. We understand that baking is about much more than just profitability, efficiency, volume, and work – it's also about passion, creativity, learning, and community. Here, you can experience all of this while receiving expert guidance and hands-on knowledge about our machines.

Our goal is to ensure that both you and your customer feel as confident as possible before making an investment.



Welcome to BIC Scandinavia!



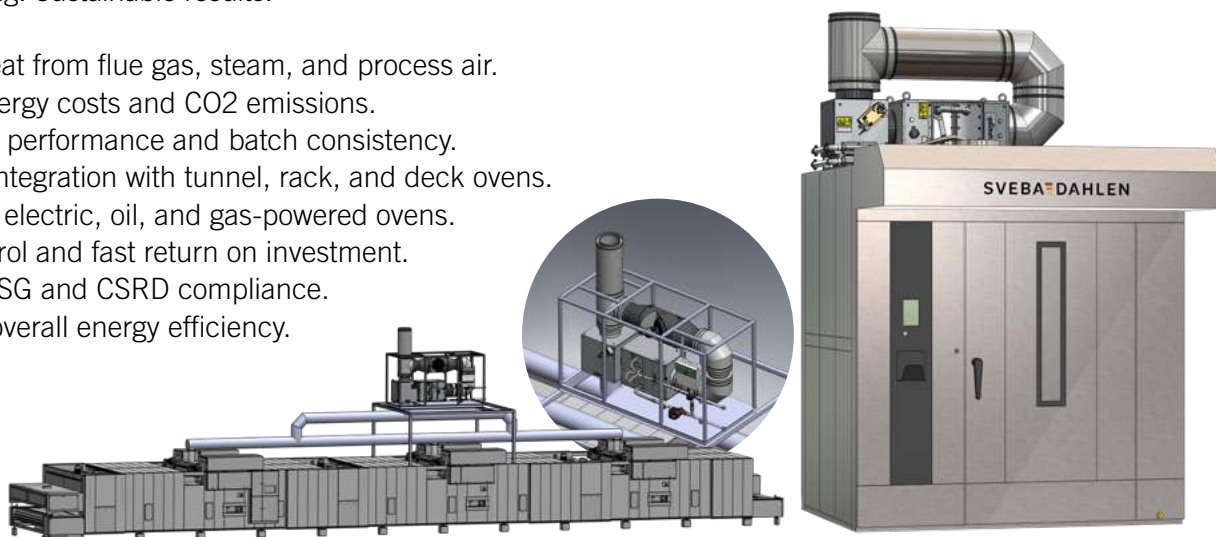
- **Hands-on experience** – test Sveba Dahlen ovens and Glimek machines live.
- **Free test baking** – bring your own dough, explore the results and adjust settings for optimized results.
- **Training & support** – get expert guidance from our team and Master Baker.
- **Remote support option** – our Master Baker can test-bake with your customer's dough, record the process, and share the results.
- **Flexible access** – visit with your customer or come on your own for special training.
- **Confidence before purchase** – we make sure you and your customer feel secure in every decision.

EXODRAFT HEAT RECOVERY SYSTEM FOR OVENS

Exodraft's advanced heat recovery systems help reduce energy costs, lower CO2 emissions, and improve overall efficiency — without compromising on baking performance. **Designed for seamless integration with tunnel-, rack-, and deck ovens, regardless of energy source (electric, oil, or gas).** Exodraft is the future-ready solution for sustainable, high-performance baking. Smarter baking. Sustainable results.



- Recover heat from flue gas, steam, and process air.
- Reduce energy costs and CO2 emissions.
- Boost oven performance and batch consistency.
- Seamless integration with tunnel, rack, and deck ovens.
- Works with electric, oil, and gas-powered ovens.
- Smart control and fast return on investment.
- Supports ESG and CSRD compliance.
- Increases overall energy efficiency.



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OVENS

ADDITIONAL INFORMATION

NEW SPANISH
WEBSITE

CONTACT US



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BL – BOWL LIFT

Capacity: up to 600 kg

Bowl lift for lifting and tipping of removable bowl.
Lifting capacity is up to 600 kg (removable bowl including dough). Available as high and low version.

FEATURES AND BENEFITS

- High lifting speed 5 meters/min. Gives higher production capacity.
- Lifting capacity up to 600 kg (bowl including dough).
- Tipping either left or right as standard. Straight forward as option.
To be specified upon order.
- Offset tipping. Maximizes use of the bakery floor space.
- Easy operation and low maintenance cost.
- Easy to operate. No training required to operate the lift.
- Safety guard with safety switch.
- Two gear motors lifts the bowl by two separate chains for added safety.
- Controlled with push buttons for up and down movement.
- Designed to work with bowls from other manufacturers (on request, a technical drawing of the bowl is required).

MODELS

- BL** – Low version (Tipping into divider with 225 liter hopper)
- BL** – High version (Tipping into Bulk Hopper BH)

OPTIONS

- Extended electrical cabinet including control of BH when delivered together.
- Electrical cabinet prepared for wall mounting (2 m extra cable).
- Straight forward tipping.
- Designed for bowls from other manufacturers.

TECHNICAL

Lifting capacity	Up to 600 kg (removable bowl incl. dough)
Lifting speed	5 m/min
Fuse (amp)	10A
Power supply (kW)	1.1 kW
Minimum ceiling height, required:	

LOW VERSIONS

BL for MR80 and MR120 tipping into SD180 with 90 liter hopper	2800 mm
BL for MR80 and MR120 tipping into SD180 and SD300 with 225 liter hopper	2942 mm
BL for MR160, MR200 and MR240 tipping into SD180 and SD300 with 225 liter hopper	3110 mm
BL for MR80 and MR120 tipping into SD600 with 225 liter hopper	3040 mm

HIGH VERSIONS

BL for MR80 and MR120 tipping into Bulk hopper over SD180 and SD300 with 90 liter hopper	3895 mm
BL for MR160, MR200 and MR240 tipping into Bulk hopper over SD180 and SD300 with 90 liter hopper	3997 mm
BL for MR80 and MR120 tipping into Bulk hopper over SD600 with 100 liter hopper	4092 mm
BL for MR160, MR200 and MR240 tipping into Bulk hopper over SD600 with 100 liter hopper	4230 mm

Remark: The total height of bowl lift is normally 27 mm lower than required ceiling height

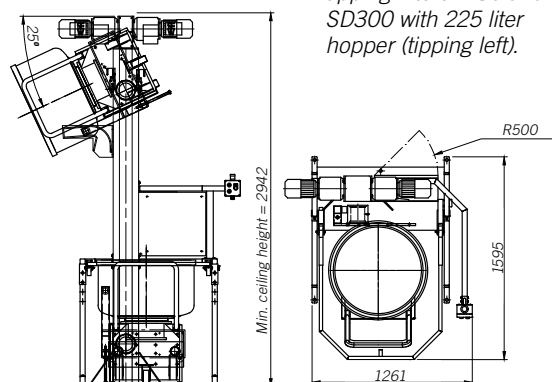
Technical drawing to be approved, please use suitable variant of set-up according to drawing, requested from Sveba Dahlen.

Pictured BL is tipping right.



MEASUREMENTS [MM]

BL for MR80 and MR120 tipping into SD180 and SD300 with 225 liter hopper (tipping left).



BH – BULK HOPPER

Volume: 575 liters as standard

Bulk hopper for standard dough divider SD180/300/600.
Creates an even level in the divider hopper which gives better weight accuracy.

FEATURES AND BENEFITS

Photocell controlled closing/portioning system.
Gives automatic feeding into the divider.

Uncomplicated design.
Results in reliable operation and less risk of production loss.

No need for special fastening devices to the divider.
Possible to adapt to a wide range of dividers.

Stainless steel frame (option). Painted frame included.

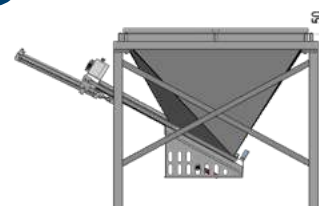
Pneumatic controlled dough knife, width 400 mm as standard
(other width on request).

Automatic photocell-controlled dosing/portioning device (compressed air required, min 6 bar) that creates an even dough level in the divider hopper and provides better weight accuracy.

Sliding plate on top of Bulk Hopper is included when shown on drawing.

Support bar between BL and BH is included when BL and BH is delivered together.

Designed to work with dividers from other manufacturers (on request).



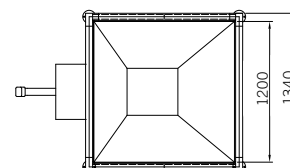
Hygienic design due to spacers between the hopper and frame.

OPTIONS

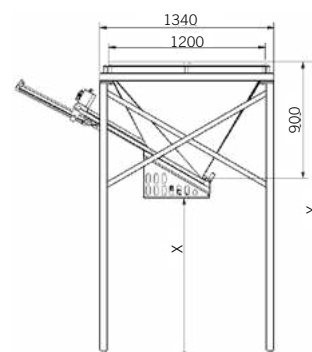
Stainless steel frame.
Separate electrical cabinet – when sold as a stand alone unit.
Crossbar knife on top of BH, non-stick coated.
Dough Conveyor - horizontally mounted under BH, drum motor and scraper on belt.
Non-stick coated standard hopper.
Hopper lubrication - automatic lubrication inside BH, by means of a spray nozzle system on top of hopper. Separate unit with control box, pump unit and built-in oil container.
Safety Guard – adapted to the equipment to follow (others than Glimek divider).
Customized BH - with special design or volume adapted to the equipment to follow.

MEASUREMENTS [MM]

Top view.



Side view.



TECHNICAL

Volume	575 liter
Weight capacity	up to 350 kg dough
Fuse (amp)	10A
Power supply (kW)	0.3 kW
Voltage	1 x 230 V
Compressed air	6 bar

Technical drawing to be approved, please use suitable variant of set-up according to drawing, requested from Sveba Dahlen.

SD180 – SUCTION DOUGH DIVIDER

Capacity: 750–1800 pcs/h

A silent automatic suction-fed dough divider for all types of dough. High weight accuracy and flexible weight range makes it suitable for all types of bakeries. Highest security in its class. Thoughtful ergonomics for best user-friendliness.

FEATURES AND BENEFITS

High weight accuracy. Two chamber suction divider. The hopper goes all the way down to the knife. *No dough is left in the hopper.*

Wide weight range, 3 versions, from 35 g to 2300 g.

Measures the dough instead of weighing.

Flexible regarding type of dough.

Variable speed with frequency converter.

Capacity 750 – 1800 pcs/h as standard (lower capacity on request).

Dough knife in stainless steel.

Unique emptying function (hopper reaches down to the dough knife).

Gentle dough handling.

Easy handling and cleaning – all covers in stainless steel and removable.

90 liter stainless steel hopper as standard (~ 63 kg dough).

225 liter stainless steel hopper (~ 150 kg dough hopper) (option).

Non-stick coated hopper (option).

Oil reservoir 17 liter, easy to fill.

Wide range of dough qualities can be handled.

Extremely silent 72 dB(A).

Highest safety with auto stop function.

When touching the safety edge on the hopper, the machine stops.

Blue plastic parts for better detection and food safety.

TECHNICAL

Capacity range	750-1800 dough pcs/h (lower capacity on request)
Weight range, subject to capacity and dough characteristics:	
SD180XS	50-1000 g
SD180	120-1600 g
SD180XL	180-2300 g
With mini piston for SD180 and SD180XL (not available with SD180XS)	35-250 g
Fuse (amp)	16A
Power supply (kW)	1.1 kW



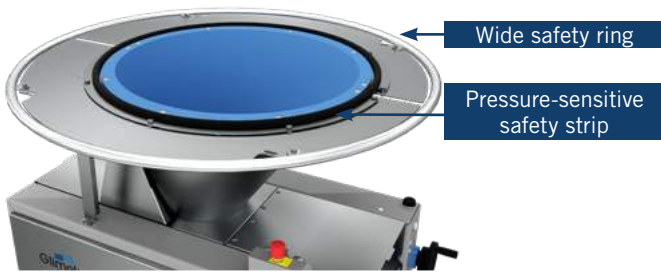
SD180 -
Standard Control Panel.



MODELS

SD180
SD180XS
SD180XL

Weight range to be specified upon order



Highest safety

- Wide safety ring in metal on 90 liter hopper.
- Pressure-sensitive safety strip with auto-stop function.
- When touching the safety strip on the hopper, the machine automatically stops.
- Lower hopper for increased ergonomics and user-friendliness.

OPTIONS

Stainless steel frame.

Lower capacities:

Variable speed 500-1000 dough-pieces per hour.

Variable speed 500-1200 dough-pieces per hour.

90 liter non-stick coated hopper (teflon coating).

225 liter extra large hopper in stainless steel.

225 liter extra large non-stick coated hopper (teflon coating).

Hopper lubrication – automatic lubrication inside 225 liter hopper.
Separate unit with control box, pump unit and built-in oil container.

Special length on outfeed conveyor.

Special belt on outfeed conveyor.

Oiling of outfeed conveyor belt.

Oiling of Measuring Piston.

Oiling of Measuring Piston and belt.

Flour duster – mechanical SD180.

Electrical outlet – powered when the divider is running.

Mini piston and adapter for dough weight 35-250 g:

For SD180.

For SD180XL.

(not available with SD180XS)

Dough limit handle.

Touch screen control panel incl. piece counter and weight range reading.

Height extension 100 mm, stainless steel.

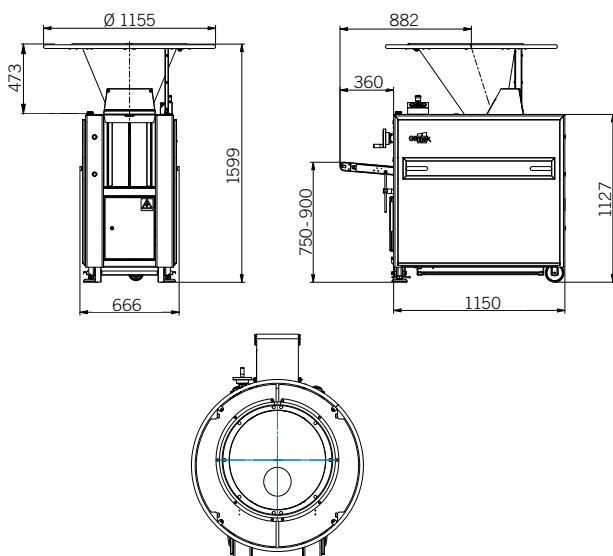


Option: Touch screen control with:

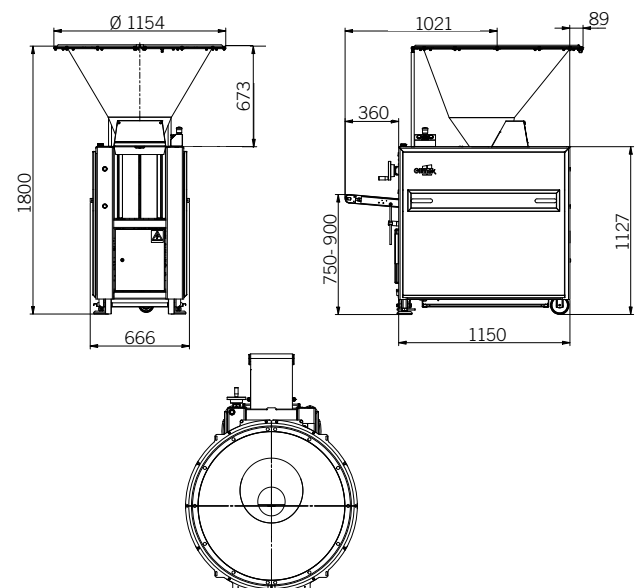
- Speed control (frequency converter).
- Weight reference scale.
- Counting/count down.

MEASUREMENTS [MM]

SD180 - 90 L



SD180 - 225 L



SUCTION DOUGH DIVIDER



SD300 – SUCTION DOUGH DIVIDER

Capacity: 750-3000 pcs/h

An automatic suction-fed dough divider that can be used either as 1-pocket or as a 2-pocket. Strong construction adapted to heavy-duty production.

FEATURES AND BENEFITS

Weight range, two versions: 40 - 1000 g or 150 - 2300 g.

Variable speed with frequency converter.

Capacity 1500 - 3000 pcs/h as two pocket and 750 - 1500 pcs/h as one pocket. The two measuring pistons are easily connected to one piston.

Dough knife in stainless steel.

Variable speed with frequency converter.

Unique emptying function (hopper reaches down to the dough knife).

Gentle dough handling.

Dough chambers in high quality Ni-resist steel ensures high weight accuracy and long durability.

PLC touch screen.

Heavy duty construction.

90 liter stainless steel hopper as standard (~ 63 kg dough).

225 liter stainless steel hopper (~ 150 kg dough) (option).

Non-stick coated hopper (option).

Easy-handling and cleaning – all covers in stainless steel and removable.

Oil reservoir 11 liter, easy to fill.

Stainless steel execution.

Available with left or right outfeed (standing in front of operation panel).

Highest safety with auto stop function.

When touching the safety edge on the hopper, the machine stops.

Blue plastic parts for better detection and food safety.



Image shows left outfeed
SD300 with 225 l hopper (option).



MODELS

SD300

SD300XL

Weight range to be specified upon order.

OPTIONS

90 liter non-stick coated hopper (teflon coating).

225 liter extra large hopper in stainless steel.

225 liter extra large non-stick coated hopper (teflon coating).

Hopper lubrication – automatic lubrication inside 225 liter hopper.
Separate unit with control box, pump unit and built-in oil container.

Flour duster – mechanical SD300 (not in combination with 'Oiling of first conveyor belt').

Non-stick coated dough scraper – for very soft or sticky doughs.

Oiling of first conveyor belt (not in combination with 'Flour duster')

Oiling of Measuring Piston.

Oiling of Measuring Piston and first conveyor belt (not in combination with 'Flour duster').

Height extension 100 mm, stainless steel.

Special belt on one or both conveyors.

Special length on outfeed conveyor.

CONTROL PANEL



The SD300 has a 7" Wide Screen Touch Panel with a really powerful software which helps the user at all times in daily work.

CONTROL PANEL FUNCTIONS

- Set production speed - pcs/hour.
- Conveyor Belt Speed - set the speed of the outfeed conveyor in relation to the main motor.
- Piece Counter - shows set number of pieces, pieces produced, pieces left and estimated time left.
- Save up to 8 programs/recipes.
- Save programs/recipes with desired name.
- Date and time.
- Shows runtime, runtime service, count total and count service.
- Set service timer.
- Weight reference function.
- See statistics.
- Alarm and alarm history.
- Language selection.

TECHNICAL

Capacity range	
2-pocket	1500-3000 dough pcs/h
1-pocket	750-1500 dough pcs/h

Weight range, subject to capacity and dough characteristics:

2-pocket SD300	40 - 400 g
1-pocket SD300	100 - 1000 g
2-pocket SD300 XL	150 - 1150 g
1-pocket SD300 XL	250 - 2300 g

PLC control with touch screen for:

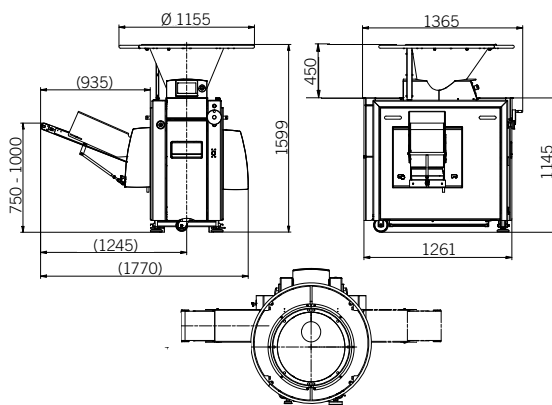
- Speed control (frequency converter).
- Weight reference scale.
- Counting/count down.
- Separate control for second outfeed belt.

Fuse (amp)	16A
Power supply (kW)	1.5 kW

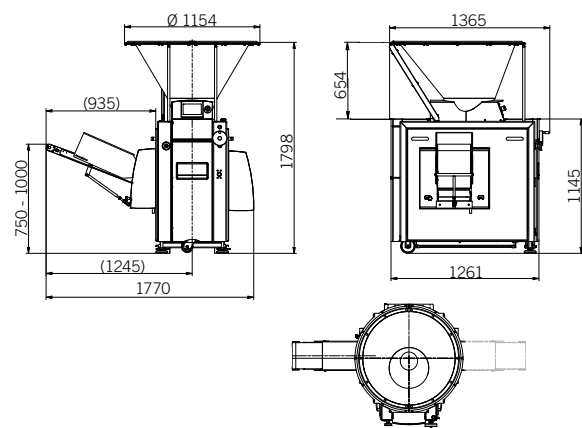
MEASUREMENTS [MM]

Images below with left outfeed, also available with right outfeed.

SD300 - 90 l



SD300 - 225 l



SD600 – SUCTION DOUGH DIVIDER

Capacity: Up to 6000 pcs/h

A stainless multi pocket dough divider in 3-pocket or 2/4-pocket execution. Stepless adjustable dough pressure, adjustable while running.
Robust chassis for high industrial production.

FEATURES AND BENEFITS

Measures the dough instead of weighing – dough weight will be consistent even if the dough starts to ferment in the hopper.

Weight range, two versions: 150-1000 g as 3-pocket and 250-1700/100-700 g as 2/4-pocket.

Capacity 1500-4500 pcs/h as 3-pocket, 2000-6000 pcs/h as 4-pocket and 1000-3000 pcs/h as 2-pocket (the measuring pistons are easily connected two and two).

All panels are easily opened (without tools) so cleaning the machine is made easy - including separated compartments for electrical access and oiling.

Variable speed with frequency converter.

Very user friendly 8" touch screen for settings and storing recipes.

Stepless adjustable pneumatic system (compressed air required, min 6 bar) for very gentle handling of different types of dough. Can be adjusted during operation.

Reliable dividing system for very high weight accuracy.

Separate drive on outfeed belts.

Smart monitored lubrication systems to get long life out of the machine.

Quick release on outfeed conveyor.

High attention on both safety and hygienic aspects in the development.

100 liter stainless steel hopper as standard (~70 kg dough).

225 liter stainless steel hopper (~150 kg dough) (option).

Non-stick coated hopper (option).

Cost efficient and reliable production.

Compressed air is required.

Equipped with a patented gas spring system that allows relative motion between the motor and the dough feeding plunger, so that the pressure applied on the dough can be controlled. The working pressure on the gas spring can easily be adjusted during operation.

Blue plastic parts for better detection and food safety.

MODELS

SD600 3-pocket.

SD600 2/4-pocket.



OPTIONS

Control System Allen Bradley.

100 liter non-stick coated hopper (teflon coating).

225 liter extra large hopper in stainless steel.

225 liter extra large non-stick coated hopper (teflon coating).

Hopper lubrication – automatic lubrication inside the 225 liter hopper.

Separate unit with control box, pump unit and built-in oil container.

Flour duster – mechanical.

Oiling of first conveyor belt.

Special belt on one or both conveyors.

Special length on outfeed conveyor.

CONTROL PANEL

SD600 has a 7" Siemens Touch Panel as standard with a really powerful software which helps the user at all times in its daily work.



CONTROL PANEL FUNCTIONS

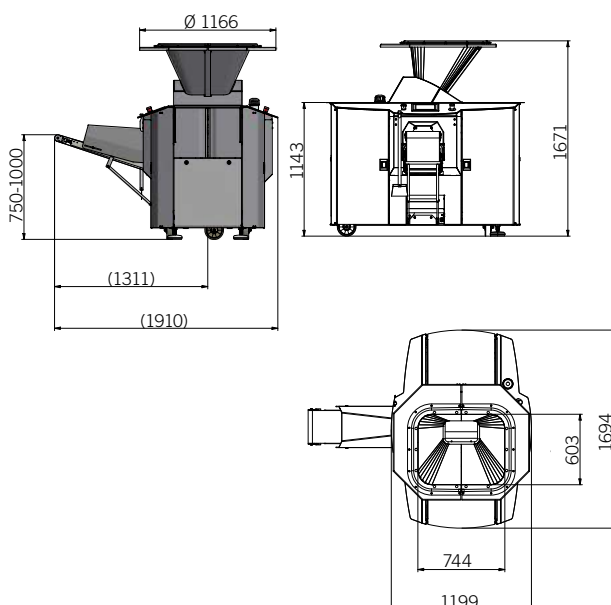
Set the weight of the dough pieces.	Set service timer.
Set production speed - pcs/hour.	Weight reference function.
Conveyor Belt Speed - set the speed of the outfeed conveyor in relation to the main motor.	See statistics.
Piece Counter - shows set number of pieces, pieces produced, pieces left and estimated time left.	Sound signal, alarms when program is finished.
Set the number of measuring chambers.	Automatic Warning function, automatically stops the machine.
Save programs/recipes with desired name.	Warning function with alarm sound.
Date and time.	Adjust the number of cycles between lubrication.
Shows runtime, runtime service, count total and count service.	Adjust the time during which the dividers' scraper stays in its lowest position before rising again.
	Language selection.

TECHNICAL

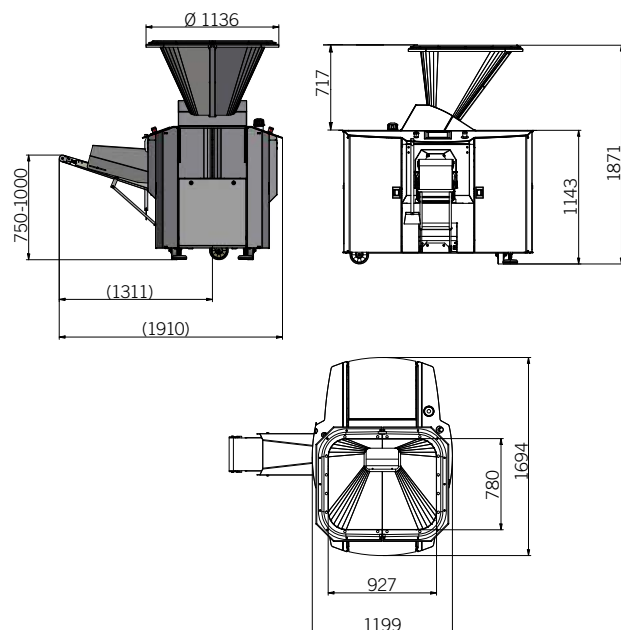
Capacity range	
3-pocket	1500-4500 dough pcs/h
2/4-pocket	1000-3000/2000-6000 dough pcs/h
Weight range, subject to capacity and dough characteristics:	
3-pocket	150 - 1000 g
2/4-pocket	250-1700/100 - 700 g
Fuse (amp)	25A
Power supply (kW)	3.5 kW
Compressed air (required)	6 bar

MEASUREMENTS [MM]

SD600 - 100 l



SD600 - 225 l



CONICAL ROUNDER



CR400 – CONICAL ROUNDER

Capacity: up to 4000 pcs/h



CLICK OR SCAN

A very flexible cone rounder for all kind of bakeries, suitable for most types of dough.
Made in stainless steel for highest hygienic execution.

FEATURES AND BENEFITS

Capacity up to 4000 pcs/h subject to dough piece weight and characteristics.

Weight range 30 - 1800 g.

Wide variety of options make it possible to meet the customer demand.

Hygienic materials, easy to clean due to adjustable tracks and stainless steel execution.

Rounding length, up to 4 m depending on infeed position.

Flexible regarding type of dough.

Flexible layout with possible infeed track at 3, 6 or 9 o'clock.

Special designed infeed track catches the dough in a smooth and gently way, manually adjusted.

Centrally adjustable rounding tracks for dough pressure regulation and flexible weight range.

Blue plastic track bottom plate.

Blue plastic parts for better detection and food safety.

Easy to clean and maintain due to adjustable tracks.

Non-stick coating on cone and tracks for ultimate rounding.

Cone with grooves for optimized grip.

Outfeed chute with small dimples for better outfeed properties.

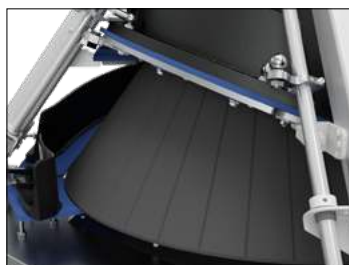
Weight adjustment handle at 3 or 9 o'clock.

Stainless steel castors with bearings and blue plastic.

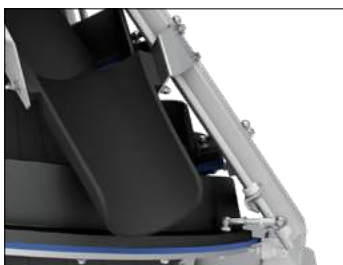
Operation panel easily accessible from both sides.

Cable suspension underneath facilitates cleaning.

High safety with two emergency stops with easy access from both sides.



Special designed infeed track, manually adjustable.



Outfeed chute with small dimples for better outfeed properties.



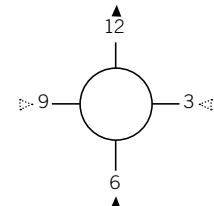
Operation panel easy accessible from both sides of machine, wheel for adjustment of tracks can be placed either at 3 or 9 o'clock.

MODEL

CR400 – with centrally adjustable non-stick coated tracks, non-stick coating on cone, infeed at 6 o'clock, outfeed at 12 o'clock, outfeed chute.

TECHNICAL

Capacity	4000 pcs/h
Weight range.....	(subject to capacity and dough characteristics) 30 - 1800 g
Fuse (amp)	16A
Power supply (kW)	1.5 kW
	(2.8 kW with hot and cold air blowing unit)



Outfeed always at 12 o'clock

Infeed alternatives:

Standard infeed at 6 o'clock.

Optional infeed at 3 or 9 o'clock.

OPTIONS

Flour Duster in stainless steel, adjustable with easy on-off function.

Hot and Cold air blowing unit
(affects power supply, plus 1.3 kW, totally 2.8 kW).

Variable cone speed with frequency converter.

Infeed at 3 or 9 o'clock.

Oiling device, pneumatic, with 5 nozzles.
Compressed air required 6 bar.

Extra robust outfeed conveyor with variable height (± 30 mm) instead of standard outfeed chute.

Variable speed for outfeed conveyor.

Height extension 80 mm, stainless steel.

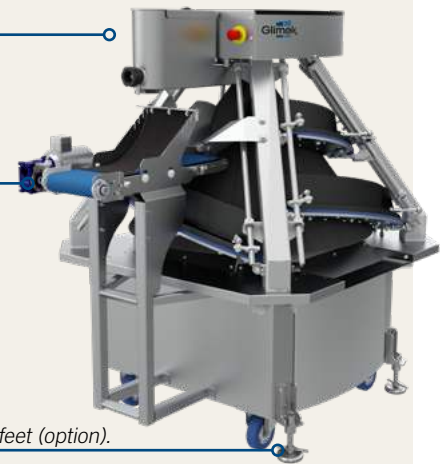
Height extension 160 mm, stainless steel.

Adjustable support feet.

Flour Duster in stainless steel (option).

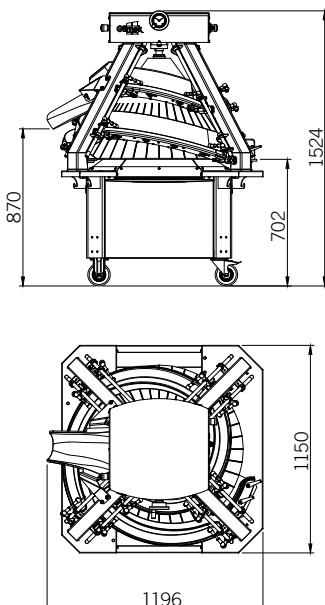
CR400 with outfeed conveyor (option).

Adjustable support feet (option).

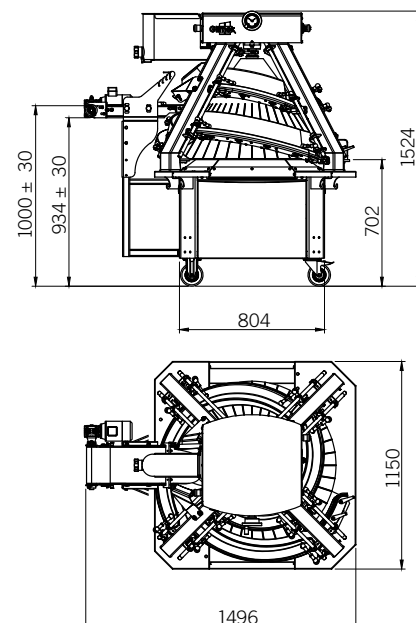


MEASUREMENTS [MM]

With outfeed chute



With outfeed conveyor



CR600 – CONICAL ROUNDER

Capacity: up to 6000 pcs/h

Flexible and high capacity cone rounder for all kind of bakeries, suitable for most types of dough.
Two individually adjustable rounding sections processes the dough for ultimate rounding and optimized result.
Made in stainless steel for highest hygienic execution.

FEATURES AND BENEFITS

Capacity up to 6000 pcs/h subject to dough piece weight and characteristics.

Weight range 30 - 1800 g.

Flexible regarding type of dough.

Special designed infeed track catches the dough in a smooth and gently way, manually adjusted.

Flexible layout with possible infeed track at 3, 6 or 9 o'clock.

Individual adjustable settings for rounding tracks and merging tracks:

- Centrally adjustable rounding tracks (conical part).
- Manually adjustable merger tracks (cylindrical part).

Blue plastic track bottom plate.

Blue plastic parts for better detection and food safety.

Hygienic materials, easy to clean due to adjustable tracks and stainless steel execution.

Long rounding length, up to 8 m depending on infeed position.

Non-stick coating on cone and tracks for ultimate rounding.

Cone with grooves for optimized grip.

Outfeed chute with small dimples for better outfeed properties.

Operation panel easily accessible from both sides.

Weight adjustment handle at 3 or 9 o'clock.

Robust construction with strong frame, steady adjustable support feet and high quality premium castors.

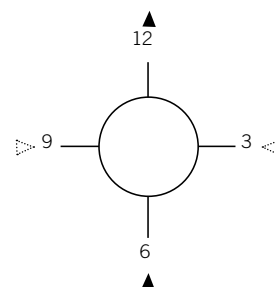
Stainless steel castors with bearings and blue plastic.

Cable suspension underneath facilitates cleaning.

High safety with two emergency stops with easy access from both sides.

Easy to install.

Easy to move.



Outfeed always at 12 o'clock.

Infeed alternatives:

Standard infeed at 6 o'clock.

Optional infeed at 3 or 9 o'clock.

MODEL

CR600 – Individual adjustable settings for non-stick coated rounding tracks and merging tracks, Non-stick coating on cone, infeed at 6 o'clock, outfeed at 12 o'clock, outfeed chute.



CLICK OR SCAN

TECHNICAL

Capacity (subject to dough piece weight and characteristics) 6000 pcs/h
 Weight range..... (subject to capacity and dough characteristics) 30 - 1800 g
 Fuse (amp) 16A
 Power supply (kW) 1.5 kW
 (3.8 kW with hot and cold air blowing unit)

OPTIONS

- Control System Allen Bradley.
- Flour Duster in stainless steel, adjustable with easy on-off function.
- Hot and Cold air blowing unit.
(affects power supply, plus 2.3 kW, totally 3.8 kW).
- Variable cone speed with frequency converter.
- Infeed at 3 or 9 o'clock.
- Oiling device, pneumatic, with up to 7 nozzles depending on infeed position. Compressed air required 6 bar.
- Extra robust outfeed conveyor with variable height (± 30 mm) instead of standard outfeed chute.
- Variable speed for outfeed conveyor.
- Extension for outfeed chute.
- Extension chute for outfeed conveyor - short.
- Extension chute for outfeed conveyor - long.
- Height extension 80 mm, stainless steel.
- Height extension 160 mm, stainless steel.

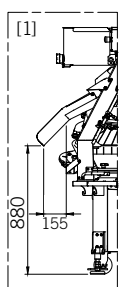
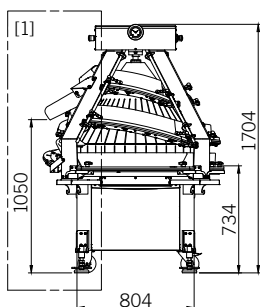
Flour Duster in stainless steel (option).

CR600 with Outfeed Conveyor (option).

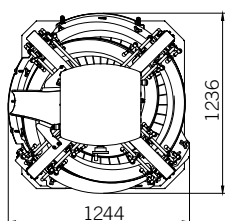


MEASUREMENTS [MM]

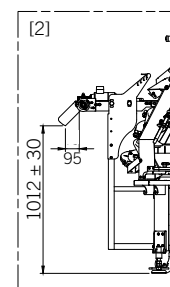
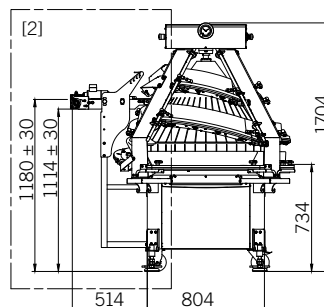
With outfeed chute



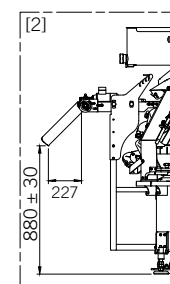
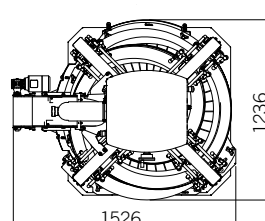
- With option:
- Extension for outfeed chute.
 - Flour Duster.



With outfeed conveyor



- With option:
- Extension Chute (short).



- With option:
- Extension Chute (long).
 - Flour Duster.

CUP ELEVATOR



CE100 – CUP ELEVATOR

Capacity: up to 2000 pcs/h

A step-by-step elevator in stainless steel for transporting dough pieces from Rounder into the Moulder type MO300.

FEATURES AND BENEFITS

Capacity up to 2000 pcs/h.

Weight range: 100 - 1500 g.

Elevator mounted on MO300.

The conveyor belt, 200 mm wide, has riveted cups on every 300 mm.

The timing of each dough piece is controlled by a photocell.

The infeed hopper guides the dough piece into an empty cup.

Adjustable support leg.

Stainless steel execution.

MODEL

CE100.

TECHNICAL

Capacity range..... up to 2000 dough-pcs/h

Weight range, subject to capacity
and dough characteristics (when sold separately) 100-1500 g

Fuse (amp) 16A

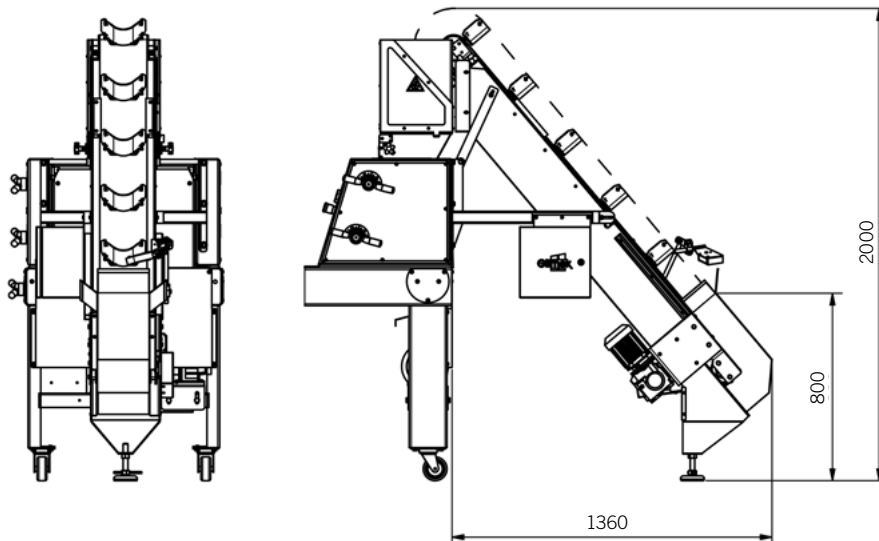
Power supply (kW) 0.25 kW

Mounting height..... 2000-2040 mm

MEASUREMENTS [MM]



CE100 Mounted to Moulder MO300



CE300 – CUP ELEVATOR

Capacity: up to 2000 pcs/h

A step-by-step elevator in stainless steel for transporting dough pieces from Rounder up to the Intermediate Conveyor Proofer.

FEATURES AND BENEFITS

Capacity up to 2000 pcs/h.

The conveyor belt, 200 mm wide, has riveted cups on every 300 mm.

The timing of each dough piece is controlled by a photocell.

The infeed hopper guides the dough piece into an empty cup.

Stainless steel execution.

MODEL

CE300 - With control cabinet for CE300.

CE300 - With control cabinet for CE300 and ICP.

TECHNICAL

Capacity range up to 2000 pcs/h

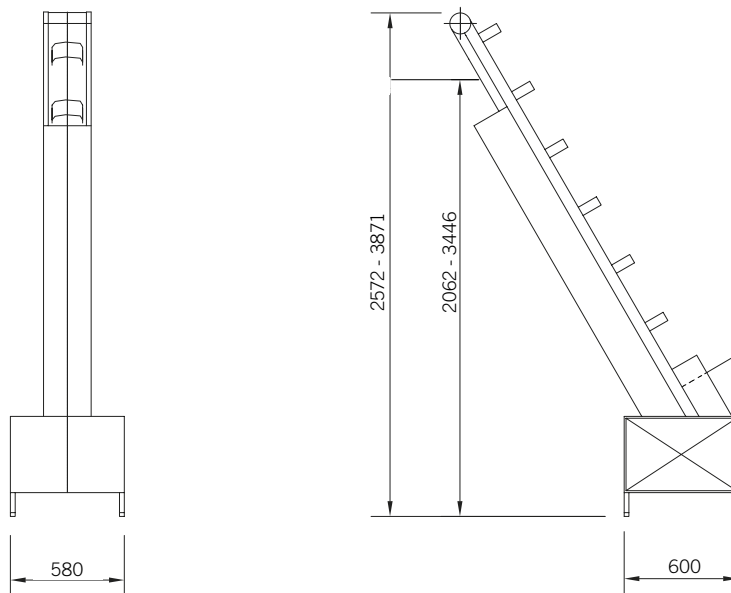
Weight range, subject to capacity
and dough characteristics 100-1500 g

Distribution height max 3500 mm

Fuse (amp) 16A

Power supply (kW) 0.55 kW

MEASUREMENTS [MM]



CUP ELEVATOR



CE500 – CUP ELEVATOR

Capacity: up to 3600 pcs/h

A step-by-step vertical chain elevator for transporting the dough piece from the Rounder into the Intermediate Conveyor Proofer. A heavy duty elevator for use in industrial bakeries.

FEATURES AND BENEFITS

Capacity up to 3600 pcs/h.

Weight range: 100 - 1800 g.

Riveted cups, mounted in chains on every 254 mm.

Width of cups: 160 mm.

The timing of each dough piece is controlled by a photocell.

The infeed hopper guides the dough piece into an empty cup.

Additional distributing height (option).

Distribution height above 3897 mm (=33 cups), price on request.

Stainless steel execution.

MODEL

CE500 - With control cabinet for CE500.

CE500 - With control cabinet for CE500 and ICP.

OPTIONS

Price per cup over 24 pcs.

Additional distributing height.

MEASUREMENTS [MM]

A-DISTRIBUTING HEIGHT (MM)	B-TOTAL HEIGHT (MM)	NUMBER OF CUPS
1959-2070	2519-2630	18
2070-2192	2630-2752	19
2192-2315	2752-2875	20
2315-2438	2875-2998	21
2438-2560	2998-3120	22
2560-2684	3120-3244	23
2684-2806	3244-3366	24
2806-2928	3366-3488	25
2928-3052	3488-3612	26
3052-3174	3612-3734	27
3174-3297	3734-3857	28
3297-3420	3857-3980	29
3420-3543	3980-4103	30
3543-3665	4103-4225	31
3665-3776	4225-4336	32
3776-3897	4336-4457	33



TECHNICAL

Capacity range..... up to 3600 pcs/h

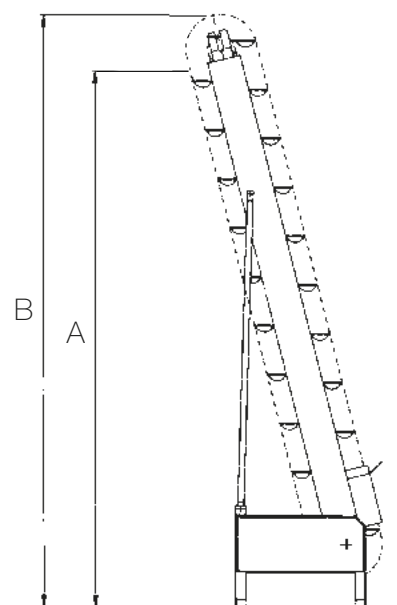
Weight range, subject to capacity
and dough characteristics 100 - 1800 g

Max Distributing height, 24 cups 2806 mm

Max Distributing height, 33 cups 3897 mm (option)

Fuse (amp) 16A

Power supply (kW) 0.75 kW



INTERMEDIATE CONVEYOR PROOFER



ICP – INTERMEDIATE CONVEYOR PROOFER

Capacity: up to 3600 pcs/h

A conveyor proofer for all types of bakeries. Can be made in 1-4 decks as standard and custom lengths. Space saving system, can be mounted from ceiling.

FEATURES AND BENEFITS

Capacity up to 3600 pcs/h.

Weight range 100 - 2300 g.

Belt width 350 mm.

Made of strong special aluminum profiles.

Drum motors with frequency controlled drive as standard.

Standard length up to 12 m on each deck.

Outlet sliding plate - fixed (option).

Outlet sliding plate - turnable 1500 mm or 2500 mm (option).

Removable windows on both sides.

Separate stands (option).

Ceiling suspensions (option).

Aluminium execution, easy to keep clean.

Flexible layout regarding length and decks.

Adjustable resting time.

Saves floor space.

Technical drawing required.

TECHNICAL

Capacity range up to 3600 pcs/h

Weight range, subject to capacity
and dough characteristics 100 - 2300 g

Fuse (amp) 16A

Power supply (kW) 0.11 kW per deck as standard

OPTIONS

Straight in-line feeding.

Set of ceiling suspensions – one for drive end and one for each 2.5 m.

Separate stands (legs)
- one for drive end and one for each 2.5 m.

Wall supports - depending on structural stability.

Outlet sliding plate - Fixed.

Outlet sliding plate - Turnable L = 1500 mm.

Outlet sliding plate - Turnable L = 2500 mm.



MODELS

ICP100 – 1 deck x 5 m

ICP200 – 2 decks x 5 m

ICP300 – 3 decks x 5 m

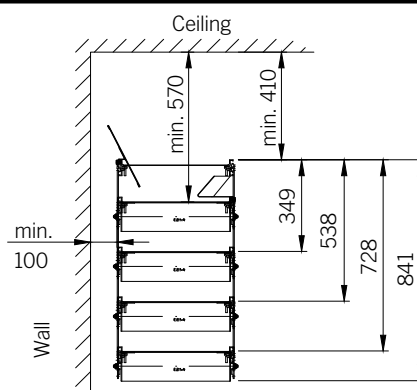
ICP400 – 4 decks x 5 m

ICP without control cabinet.

ICP with control cabinet.

Additional price per meter (proofing length)

MEASUREMENTS [MM]



FORMULA FOR CALCULATING CONVEYOR PROOFER LENGTH (IN METERS)

$$\frac{\text{Capacity rate/hour}}{60} \times \text{desired proofing time in minutes} \times A$$

A = 0.25 (meters) for dough pieces over 1 kg.

A = 0.20 (meters) for dough pieces up to 1 kg.

INTERMEDIATE POCKET PROOFER



IPP – INTERMEDIATE POCKET PROOFER

Capacity: up to 1800 or 3000 pcs/h

One of the most flexible pocket proofers on the market. For 6, 8, 10 or 12 pockets. Modulated for easy adaption in height and width, available in standard models from 132 up to 1128 effective pockets, larger proofers on request. Solid construction in stainless steel materials.

FEATURES AND BENEFITS

Models with 6-, 8-, 10- or 12-pockets swings.
Modular system for up to 1128 pockets net as standard.

Stainless steel execution - easy to keep clean.

Flexible layout - choice of infeed position.

Weight range 100 - 1500 g.

2 different infeed system capacity up to 1800 or 3000 pcs/h.

Encapsulated design - prevents skin forming on the dough.

Non-stick coated transfer box.

Overfill Detection System (option).
Photocell System that reduces the need for monitoring the bread line. The Photocell System detects any larger dough spillage in the upper cabinet overhang and automatically stops the IPP for cleaning in time before large accumulations of dough are created.

Motor drive directly on shaft (no chains or timing belts).

Operation panel easy accessible under projecting overhang.

Electrical cabinet at working height with power supply and sockets for divider, rounder and moulder.

Silent operation.

Adjustable resting time.

Parts in blue for better detection and food safety.



IPP 10/48



OPTIONS	1800	3000
Collection drawers under the proofer.	•	•
UV-Lighting.	•	•
Overfill Detection System.	•	•
Synchronized speed with dough divider.	•	•
Outfeed cross conveyor.	•	Standard
Outfeed cross conveyor, reversible mounted under the outlet, additional price.	•	•
Guiding plates, non-stick coated.	•	•
Humidification system.	•	•
Outlet sliding plate, turnable - 1 or 2 pcs.	•	-
Infeed from back side.	•	•
Common E-Stop - stop all bread line components with any emergency stop in the bread line (only with complete bread line)*.	•	•

* Common E-Stop - Use the emergency stop from any component in the bread line to completely stop all the machines included in the line. As standard you must push the IPP emergency stop to stop all machines.



MAX CAPACITY, PIECES/HOUR	1800 (1)		3000 (2)	
NO. OF POCKETS IN EACH SWING/NUMBER OF EFFECTIVE SWINGS*	EFFECTIVE POCKETS	PROOFING TIME AT 1800 PIECES/HOUR	EFFECTIVE POCKETS	PROOFING TIME AT 3000 PIECES/HOUR
LOW PROOFERS H = 2600 MM**				
6/22	132	4.3	–	–
8/22	176	5.7	176	3.4
10/22	220	7.1	220	4.3
12/22	264	8.5	264	5.1
6/40	240	7.8	–	–
8/40	320	10.3	320	6.2
10/40	400	12.9	400	7.8
12/40	480	15.5	480	9.3
6/60	360	11.6	–	–
8/60	480	15.5	480	9.3
10/60	600	19.4	600	11.6
12/60	720	23.3	720	14.0
6/78	468	15.1	–	–
8/78	624	20.2	624	12.1
10/78	780	25.2	780	15.1
12/78	936	30.3	936	18.2
HIGH PROOFERS H = 3100 MM				
6/26	156	5.0	–	–
8/26	208	6.7	208	4.0
10/26	260	8.4	260	5.0
12/26	312	10.1	312	6.1
6/48	288	9.3	–	–
8/48	384	12.4	384	7.4
10/48	480	15.5	480	9.3
12/48	576	18.6	576	11.2
6/72	432	14.0	–	–
8/72	576	18.6	576	11.2
10/72	720	23.3	720	14.0
12/72	864	27.9	864	16.8
6/94	564	18.2	–	–
8/94	752	24.3	752	14.6
10/94	940	30.4	940	18.2
12/94	1128	36.5	1128	21.9

* Total number of swings is always 4 more than effective number of swings.

** Not recommended in combination with the MO881 with standard infeed hopper. For use with MO881 - use together with infeed conveyor.

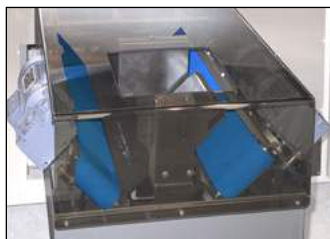
(1) IPP with single infeed V-belt conveyor L=750mm. Photocell controlled, non-stick coated, infeed conveyor combined with continuous pocket proofer drive. Variable speed on the proofer. Control panel under a projecting overhang, power supplies for the divider, rounder and moulder.

(2) IPP with dual infeed conveyor L=750 mm, centrally placed, photocell controlled, non-stick coated infeed V-belt conveyors. Flap system guides the dough pieces after the rounder. Compressed air is required, 6 bar. Variable speed on the proofer. Control panel under a projecting overhang, power supplies for the divider, rounder and moulder, and the outfeed cross conveyor.

INTERMEDIATE POCKET PROOFER



1800 - Single V-belt infeed.



3000 - Dual infeed.

Formula for calculating number of needed effective pockets:

$$\frac{\text{Capacity rate / hour}}{60} \times \text{desired proofing time in minutes} = \text{total Effective Pockets}$$

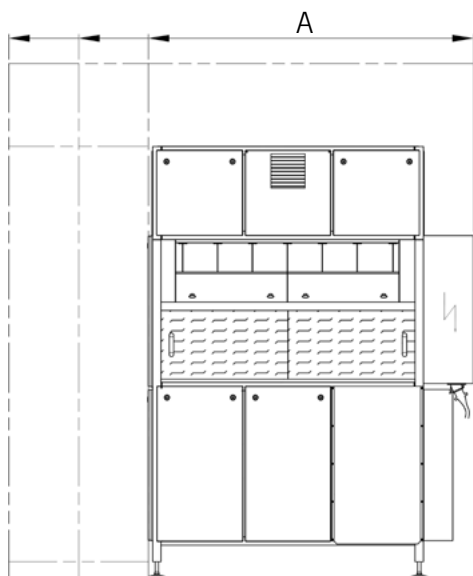
TECHNICAL

Capacity range 1800 or 3000 pcs/h
Weight range 100-1500 g

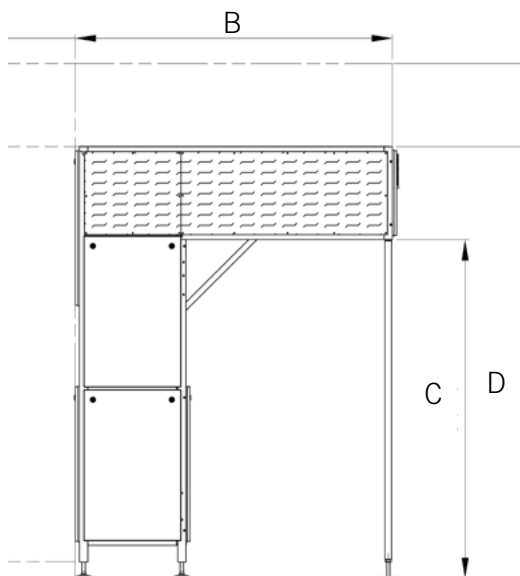
Fuse only IPP (amp) 16A
(Total Fuse depending on connected make-up machines: 16 - 25A)
Power supply (kW)
(depending on connected make-up machines) 5.95-8.63 kW
Air supply (double infeed) 6 bar

MEASUREMENTS [MM]

Front view



Side view



Pockets / MM	A	B	C	D
6 Pockets	1955	1930	2040	2600
8 Pockets	2375	1930	2040	2600
10 Pockets	2795	1930	2040	2600
12 Pockets	3215	1930	2040	2600
Extra module	-	+ 590	-	-
Height extension module	-	-	+ 500	+ 500



M0300 – MOULDER

Capacity: up to 3000 pcs/h

The true Scandinavian origin of moulder for loaves, baguettes, buns or even round bread/pizzas.
Foldable pressure board for easy cleaning.

FEATURES AND BENEFITS

Easy to operate. Easy to set up. Uncomplicated design.

Pressure board with dual V shaped profiles for gentle and effective shaping of the dough.

Centrally adjustable infeed enables a correct positioning of the dough piece.

Flexible - many different doughs and end products (form and weight).

Two pair of adjustable pressure rollers with spring loaded scrapers for easy cleaning. One pair is 250 mm wide and the other is 400 mm wide.

Pressure board 650 x 1100 mm with two wedges is foldable, and can be locked in an upright position for easy cleaning.

Collection tray with two positions enables straight line outfeed.

Blue plastic parts for better detection and food safety.

Parallel adjustable side guides in stainless steel for more efficient positioning (option).

Motorized pressure board (option).

Lower side guides 10 mm (option).

Handles on left or right side must be indicated upon order (see drawing below).

Woven belt that prevents moisture buildup, keeping the dough's ideal texture and shape, unlike other belts that can make it sticky.

TECHNICAL

Capacity range up to 3000 pcs/h.
Weight range 30-1800 g.
(subject to capacity and dough characteristics)
Working width up to 650 mm.
Fuse (amp) 16A.
Power supply (kW) 1.1 kW.

MODEL

M0300



Centrally adjustable infeed flaps in hopper with size indicator.



Safety cover tiltable for easy cleaning.



OPTIONS

Height extension 100 mm (standard is 600 mm plus wheels 140 mm).

Leaning hopper for better side access to infeed (left or right, must be indicated upon order).

Lower side guides – 10 mm, non-stick coated.

Motorized pressure board – capacity 1800 pcs/h. Counter rotating with fixed speed. (Affects power supply, plus 0.14 kW, totally 1.24 kW).

Parallel adjustable side guides: 20 mm in food approved plastic. 10 mm non-stick coated.

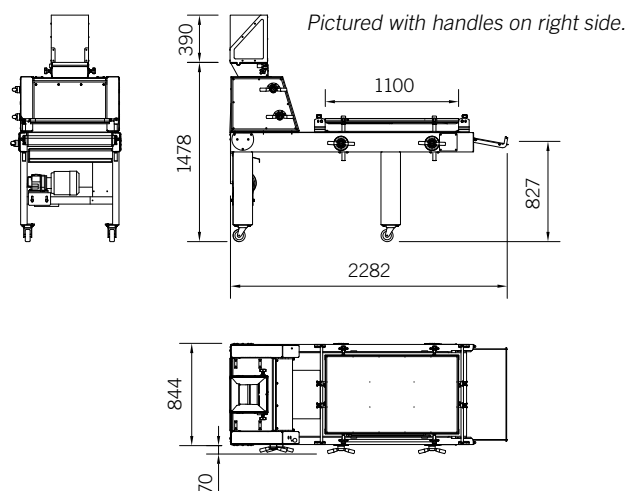
Three fixed knives mounted through the pressure board for 4-pieces (distance to be stated).

Three adjustable knives under pressure board.

Infeed conveyor for low intermediate pocket proofers.

Stainless steel frame.

MEASUREMENTS [MM]



M0881 – MOULDER

Capacity: up to 3600 pcs/h

Heavy duty moulder for use in industrial bakeries.
Moulding head with three pairs of rollers, curling net and double pressure boards.

FEATURES AND BENEFITS

Easy to operate. Easy to set up.

Dual pressure boards enables industrial production.
Seamless products - breads and baguettes made without seams.

Flexible – with wide range of options – many different doughs and end products (form and weight).

Driven by tension timing belt, sustainable and low noise level.

Three adjustable pressure rollers with spring-loaded scrapers for easy cleaning. Max width 400 mm.

Two separate pressure boards:
First pressure board is delivered in width: 120, 180, 220, 280 or 400 mm.
Foldable, second pressure board 650 x 1100 mm for easy cleaning.

Handles on left or right side must be indicated upon order.

Collection tray with two positions enables outfeed with or without stop.

Blue plastic parts for better detection and food safety.

Stainless steel castors with bearings and blue plastic.

Moulder extension M0211 to avoid banana shape (option).

Woven belt that prevents moisture buildup, keeping the dough's ideal texture and shape, unlike other belts that can make it sticky.

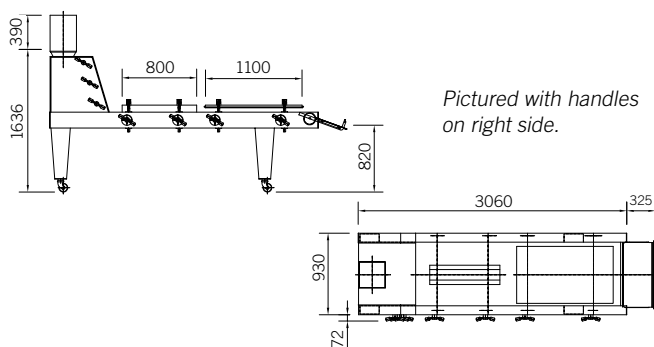
TECHNICAL

Capacity range	up to 3600 pcs/h.
Weight range	30-1800 g.
	(subject to capacity and dough characteristics).
Working width	up to 650 mm.
Fuse (amp)	16A.
Power supply (kW)	1.1 kW.

MODELS

M0881

MEASUREMENTS [MM]



OPTIONS

Decoration unit between pressure boards.
Photocell controlled, incl. vibrator and turnable suspension.

Flour duster between pressure boards or on top of motorized pressure board.

Three knives mounted through the pressure board for 4-pieces (distance to be stated).

Three knives in pressure board for 4-pieces* including forming and feeding station into tin sets (straps).

Three adjustable knives under pressure board.

Stainless steel frame.

Height extension - customized length on legs** (standard is 580 plus wheels 155 mm).

Infeed timing conveyor, coming from behind, including special safety cover – adjusts the distance between dough pieces coming too close.

Infeed conveyor for low intermediate pocket proofer.

Extra first pressure board, available widths: 120, 180, 220, 280, 400 mm.

Lower side guides – 10 mm non-stick coated.

Motorized secondary pressure board, counter rotating with variable speed. Includes start-stop unit : (affects power supply, plus 0.55 kW, totally 1.65 kW).

Parallel adjustable side guides:
20 mm in food approved plastic.
10 mm non-stick coated.

Adjustable stop plate – replacing standard tray when feeding into tin sets (straps) on underlying tin conveyor.

Underlying conveyor for tin sets (straps) in stainless steel L = 4500 mm.
Additional cost per meter (up to max L 7500 mm)*.

This tin set (strap) conveyor is intended for manual loading and unloading of this sets (straps) and includes centrally adjustable side guides (width of straps within 250-500 mm, one pneumatic tin stop 14x100 mm working from underneath and one sensor for infeed. Price is only valid for tin set (strap) approved by Sveba Dahlen. For other executions, please send request.

Moulding Extension, No Banana Shaped dough - M0211 with capacity up to 3600 pcs/h. In stainless steel:
Assembled on stainless steel M0881.
Assembled on movable lower frame with wheels.



* distance to be stated. ** height must be specified.

FLEXIBLE BREAD LINE SOLUTION SETUP LAYOUT CAPACITY

Customized bread line solutions for both low and high capacity bakeries. Machine setup, layout, capacity and resting time can all be adjusted to production requirements.

Glimek - Less Hands. More Bread. Maximum Profit.

STRAIGHT BREAD LINE / FROM BACK TO FRONT

Dough Divider - SD180, 90 l

Conical Rounder - CR400

Intermediate Pocket Proofer - IPP 6/40 w. back infeed.

Moulder - MO300



STRAIGHT BREAD LINE LEFT TO RIGHT

Bowl Lift - BL

Bulk Hopper - BH

Dough Divider - SD180, 90 l

Conical Rounder - CR400

Intermediate Pocket Proofer - IPP 10/26 w. left infeed.

Moulder - MO881



U-SHAPE



INDUSTRIAL BREAD LINE / 2 SETUPS

Bowl Lift - BL

Bulk Hopper - BH

Dough Divider - SD300, 90 l

Conical Rounder - CR400

Intermediate Pocket Proofer - IPP 10/48

Moulder - MO881



L-SHAPE

U-SHAPED BREAD LINE

Dough Divider - SD180, 90 l

Conical Rounder - CR400

Cup Elevator - CE300

Intermediate Conveyor Proofer - ICP400D

Moulder - MO300



BREAD LINE 180

Capacity: 750-1800 pcs/h

An user-friendly and flexible bread line with high capacity and efficiency. The line handles a variety of dough types and bread sizes.

FEATURES AND BENEFITS

High capacity, up to 1800 pcs/h.

Weight range 100 - 1500 g.
For production down to 100 g a Mini Piston and adapter accessory is required.

Proofing time depending on capacity pcs/h and size of intermediate proofer IPP.

Labour saving, consistent production.

Common E-Stop (option on IPP).

TECHNICAL

Capacity range 750 - 1800 pcs/h
Weight range 100 - 1500 g
Fuse (amp) Depending on connected make-up machines 16-25A
Power supply (kW) (Component example below) 6.38 kW

COMPONENTS SETUP EXAMPLE

SD180 Weight range 120-1600 g.
Variable speed with frequency converter
750-1800 pcs/h, 90 liter stainless steel hopper, teflon coated.

CR400 Conical rounder in stainless steel with centrally adjustable non-stick coated tracks, oufeed chute and mechanical flour duster.

IPP6/22 Intermediate Pocket Proofer with 132 effective pockets, single infeed V-belt conveyor L=750 mm. Photocell controlled, non-stick coated, infeed conveyor combined with continuous pocket proofer drive. Variable speed on the proofer. Electric control panel under projecting overhang, electric sockets for Divider, Rounder and Moulder. Common E-Stop. Max proofing time 4,3 min at 1800 pcs/h.

M0300 Moulder with centrally adjustable infeed in hopper, two pair of rollers, pressure board 650x1100 mm, collection tray.

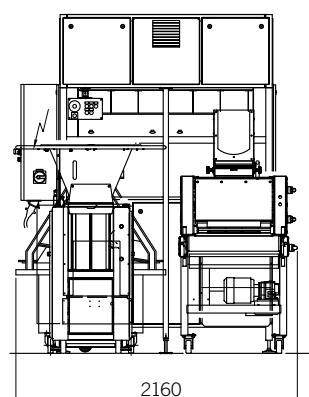
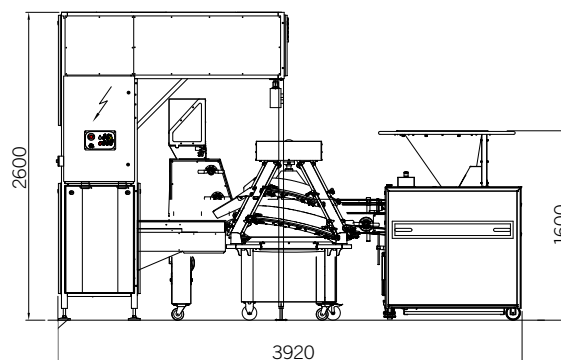
This is an component setup example, actual price depends on ordered setup and options.



Setup example, flexible layout.

MEASUREMENTS [MM]

Setup example, flexible layout.



BREAD LINE 180 DIRECT

Capacity: Up to 1800 pcs/h

Specially made for producing bread without need for an intermediate proofing time. A very compact and flexible bread line for consistent production.

FEATURES AND BENEFITS

When producing breads without an intermediate proofing time.

Very compact with high capacity 750 - 1800 pcs/h.

Flexible breadline - handles a variety of doughs.

Labour, time and space saving.

Flexible and consistent production.



Setup example, flexible layout.

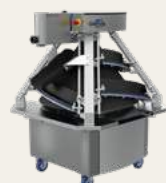


COMPONENTS SETUP EXAMPLE

SD180 Weight range 120-1600 g.
Variable speed with frequency converter 750-1800 pcs/h, 90 liter stainless steel hopper, non-stick coated.



CR400 Conical rounder in stainless steel with centrally adjustable non-stick coated tracks, oufeed chute and mechanical flour duster.



CE100 Cup Elevator, mounted on moulder MO300, photocell controlled, working step by step to link up cone rounder with Moulder, including electrical cabinet mounted on elevator. Capacity 100-1500 g.



MO300 Moulder with centrally adjustable infeed in hopper, two pair of rollers, pressure board 650x1100 mm, collection tray.

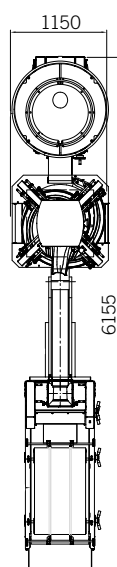
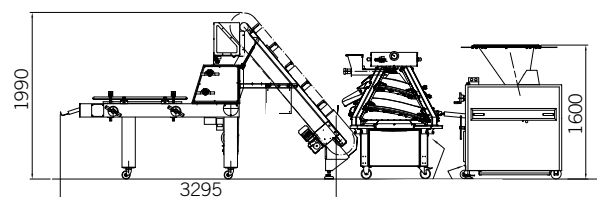


This is an component setup example, actual price depends on ordered setup and options.

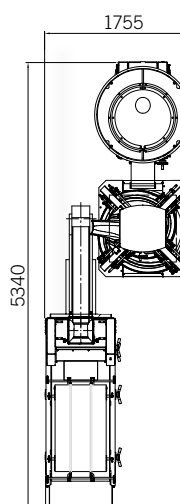
TECHNICAL

Capacity 750 - 1800 pcs/h
Weight range 120 - 1500 g
Fuse (amp) in this example -
Depending on connected make-up machines 18A
Power supply (kW) -
(Component example on this page) 3.95 kW

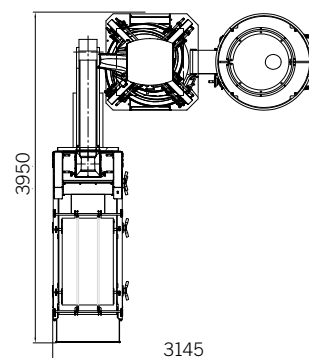
MEASUREMENTS



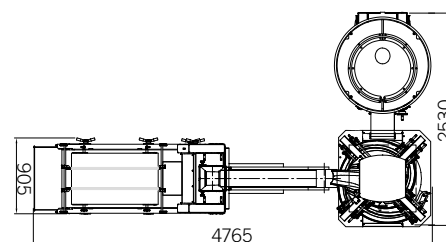
Alt 1



Alt 2



Alt 3



Alt 4

INDUSTRIAL BREAD LINE 300

Capacity: Up to 3000 pcs/h

Heavy-duty bread line. Designed for continual bread processing and made of high quality materials to ensures excellent baking results. Flexible choice between SD300 or SD600 with stainless steel frame.

FEATURES AND BENEFITS

Capacity up to 3000 pcs/h.

Weight range 100 - 1500 g.

Proofing time depending on capacity pcs/h and size of intermediate proofer IPP.

Common E-Stop (option on IPP).

COMPONENTS & TECHNICAL EXAMPLE

SD300 + CR400 + IPP10/48 + M0881 (Basic execution)

Fuse (amp) -

Depending on connected make-up machines... 16-25A

Power supply (kW) 6.63 kW

Compressed air 6 bar

SD300 + CR400 + IPP10/48 + M0881 with stainless steel frame

(Basic execution)

Fuse (amp) -

Depending on connected make-up machines... 16-25A

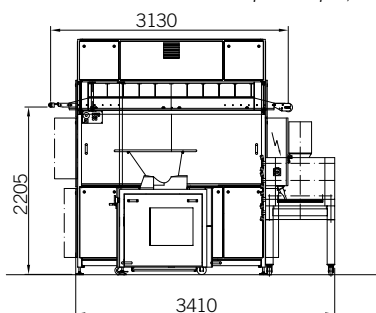
Power supply (kW) 6.63 kW

Compressed air 6 bar

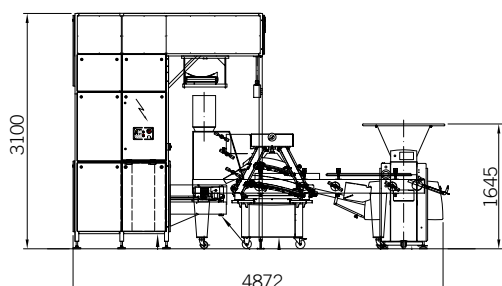
MEASUREMENTS [MM]

Setup example, flexible layout.

Front



Side



Setup example, flexible layout.

COMPONENTS SETUP EXAMPLE

Image shows SD300 with 225 l hopper (option).

SD300 Capacity 1500-3000 pcs/h and weight range 150-1150 g as 2-pocket, capacity 750-1500 pcs/h and weight range 250-2300 g as 1-pocket. Variable speed with frequency converter, PLC Touch screen panel, 90 liter stainless steel hopper, non-stick coated.



CR400 Conical rounder in stainless steel with centrally adjustable non-stick coated tracks, oufeed chute and mechanical flour duster.



IPP10/48 with dual infeed conveyor L = 750 mm, centrally placed, photocell controlled, non-stick coated infeed V-belt conveyors. Flap system guides the dough pieces after the rounder. Compressed air is required, 6 bar. Variable speed on the proofer. Electric control panel under projecting overhang, electric sockets for divider, rounder and moulder, outfeed cross conveyor. Common E-Stop. Proofing time 9,3 min at 3000 pcs/h.



M0881 Heavy duty moulder with centrally adjustable infeed in the hopper, three pair of rollers, timing belt drive, two separate pressure boards and collection tray.



This is an component setup example, actual price depends on ordered setup and options.

INDUSTRIAL BREAD LINE 450

Capacity: Up to 4500 pcs/h



CLICK OR SCAN



Setup example, flexible layout.

Robust, high-quality machines built for continuous production, ensuring excellent dough and baking results. This powerful bread line produces up to 4,500 pieces per hour, handling weights from 100 to 1,500 grams, with adaptable proofing times. Its labor-saving design and durable components carefully handle the dough for consistently perfect results.

COMPONENTS & TECHNICAL EXAMPLE

SD600 + CR600 + DPS + BC250 x 2 + IPP12/72 + M0881 x 2

Capacity up to 4500 pieces/hour.
(subject to dough piece weight and characteristics).

Weight range 100-1500 g.
(subject to dough characteristics).

Proofing time depending on capacity pcs/h and size of Intermediate Pocket Proofer - IPP12/72.

Fuse (amp) in this example -

Depending on connected make-up machines 30A.

Power supply (kW) (based on components setup) 10 kW.

Common E-Stop (option on IPP).

COMPONENTS SET-UP EXAMPLE



SD600

- Weight range, two versions: 150-1000 g as 3-pocket and 250-1700 / 100-700 g as 2/4-pocket.
- Capacity 1500-4500 pcs/h as 3-pocket, 2000-6000 pcs/h as 4-pocket and 1000-3000 pcs/h as 2-pocket (the measuring pistons are easily connected two and two).



CR600

- Wide weight range 30 – 1800 g.
- Flexible regarding type of dough.
- Capacity up to 6000 pcs/h.
- Hygienic solutions, easy to clean due to adjustable tracks and stainless steel.



DPS

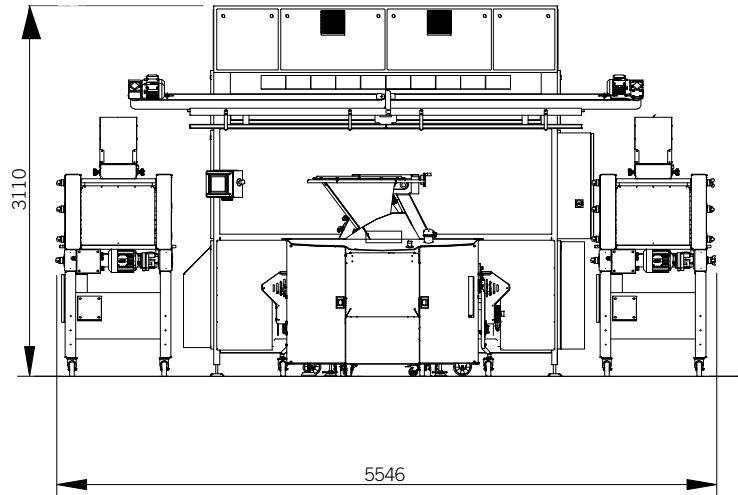
- Required for increased capacity, up to 4500 pcs/hour.
- Hygienic belt and materials, easy to clean.

This is a component setup example, actual price depends on ordered setup and options.

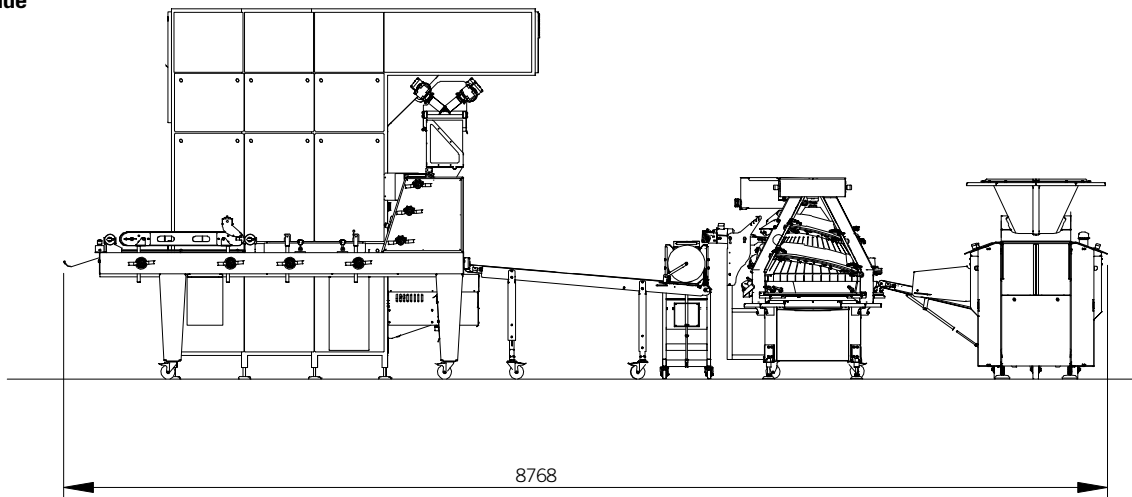
MEASUREMENTS [MM]

Setup example, flexible layout.

Front



Side



BC250

- Gives an opportunity for a final visual review of the dough.
- Hygienic belt and materials, easy to clean.



IPP12/72

- Stainless steel execution - easy to keep clean.
- Flexible layout - choice of infeed position.
- Weight range 100-1500 g.
- Modular layout, enlarge the IPP if longer resting time is needed.
- Common E-Stop.



M0881

- Easy to operate.
- Easy to set up for a good final moulding result.
- Dual pressure boards enables industrial production.
- Capacity up to 3600 pcs/h per moulder. 2 moulders needed for 4500 pcs/h.
- Weight range 30-1800 g.

INDUSTRIAL BREAD LINE 600

Capacity: Up to 6000 pcs/h



CLICK OR SCAN



Setup example, flexible layout.

Powerful, labor-saving bread line with a capacity of up to 6,000 dough pieces per hour and a weight range of 100 to 1,500 grams per piece. It carefully shapes the dough into perfect pieces. The system can be configured with one or two moulders, depending on customer needs. Built with high-quality, robust machinery, it ensures consistent, continuous production and excellent dough and baking results.

COMPONENTS & TECHNICAL EXAMPLE

SD600 + CR600 + DPS-C + WBC + IPP12/72 + M0881 x 2

Capacity up to 6000 pieces/hour.
(subject to dough piece weight and characteristics).

Weight range 100-1500 g.
(subject to capacity and dough characteristics).

Proofing time depending on capacity pcs/h and size of
Intermediate Pocket Proofer - IPP12/72.

Fuse (amp) in this example -

Depending on connected make-up machines 30A.

Power supply (kW) (based on components setup) 10 kW.

Common E-Stop (option on IPP).

COMPONENTS SET-UP EXAMPLE



SD600

- Weight range, two versions: 150-1000 g as 3-pocket and 250-1700 / 100-700 g as 2/4-pocket.
- Capacity 1500-4500 pcs/h as 3-pocket, 2000-6000 pcs/h as 4-pocket and 1000-3000 pcs/h as 2-pocket (the measuring pistons are easily connected two and two).



CR600

- Wide weight range 30 – 1800 g.
- Flexible regarding type of dough.
- Capacity up to 6000 pcs/h.
- Hygienic solutions, easy to clean due to adjustable tracks and stainless steel.



DPS-Conveyor

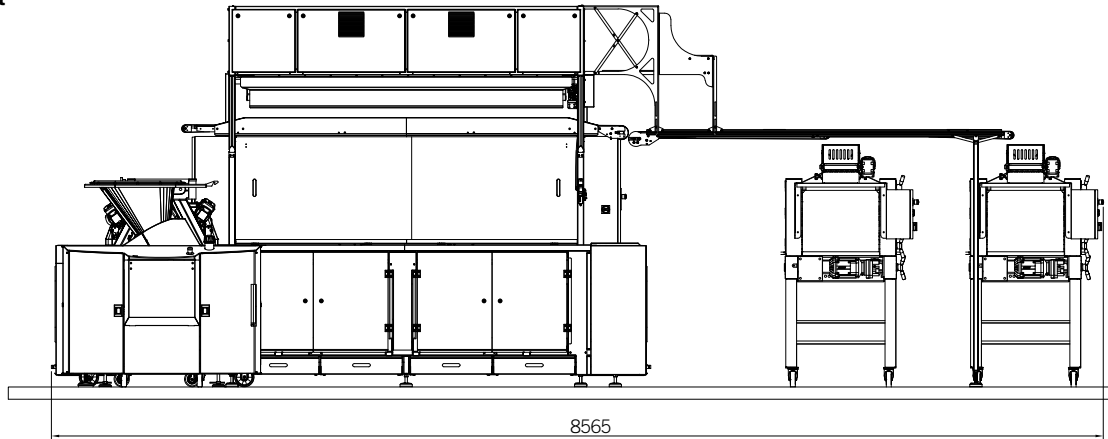
- Dough piece separator conveyor.
- Required for increased capacity, up to 6000 pcs/hour.
- Hygienic belt and materials, easy to clean.

This is a component setup example, actual price depends on ordered setup and options.

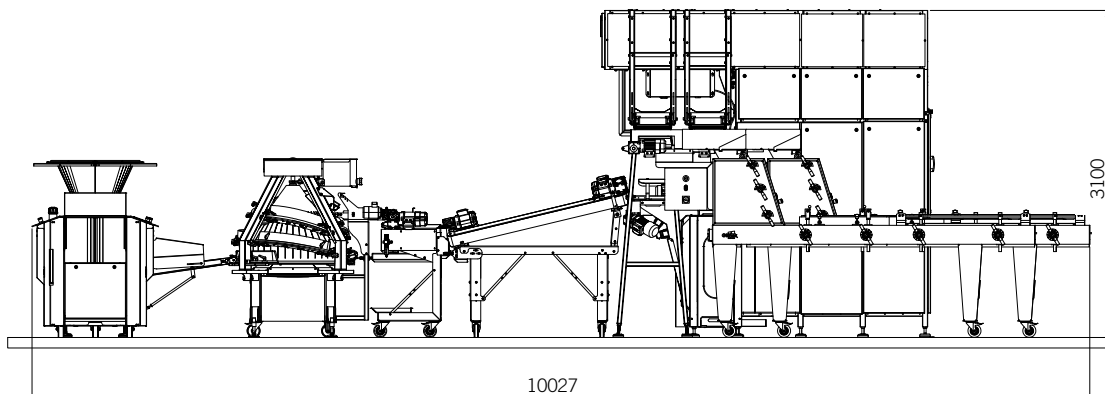
MEASUREMENTS [MM]

Setup example, flexible layout.

Front

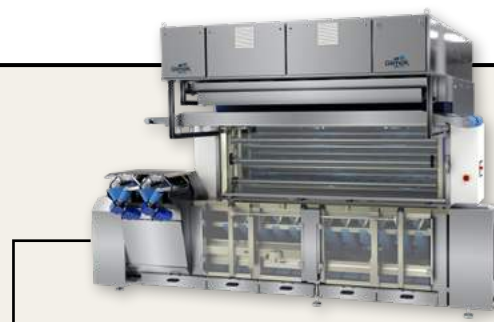


Side



WBC - W-Belt Conveyor

- Double V-belt conveyor.
- Gives an opportunity for a final visual review of the dough.
- Hygienic belt and materials, easy to clean.



Pallet infeed

- For capacity up to 6000 pcs/h, 100 pcs/min.
- Complete one row infeed system on IPP.
- Photocell controlled system.

IPP12/72

- Capacity up to 6000 pcs/h, 100 pcs/min.
- Weight range 100-1500 g.
- Adjustable resting time.
- Stainless steel execution
- User-friendly control panel.
- Easy to clean.
- Common E-Stop.



M0881

- Easy to operate.
- Easy to set up for a good final moulding result.
- Dual pressure boards enables industrial production.
- Capacity up to 3600 pcs/h per moulder. 2 moulders needed for 6000 pcs/h.
- Weight range 30-1800 g.

CLIMATOR UNIT



F-SERIES - F100

Ensures precise control of humidity and temperature in both existing and newly converted proofing rooms. Made from stainless steel and equipped with a modern, high-quality electronic steam system for reliable, long-lasting performance. Offers smart, efficient proofing at a low cost.

FEATURES AND BENEFITS

The warm and humid air is blown out through the bottom part of the duct and sent out into the proofing room via a guide plate.
Provides good air circulation in the room for optimal and uniform proofing.

Optimized high-quality humidity- and temperature sensor.
Ensures optimal proofing and long, reliable operation.

Temperature and humidity are set separately and can be turned on and off as required.
Ensures optimal control of the humidity and temperature.

Equipped with a modern, special electronic steam system.
Ensures long and reliable operation.

Modular design - two or more F100 units can be connected in parallel with a common control (master-slave). Individual power connections.
High capacity - up to 40 m³ proofing room.

Control panel with touch function and glass screen.
User-friendly and easy to clean.

External control panel (option).
*The control panel can be mounted up to 10 meters from the F100 unit.
Easy-to-operate for temperature and humidity control.*

Stainless steel execution.



F100

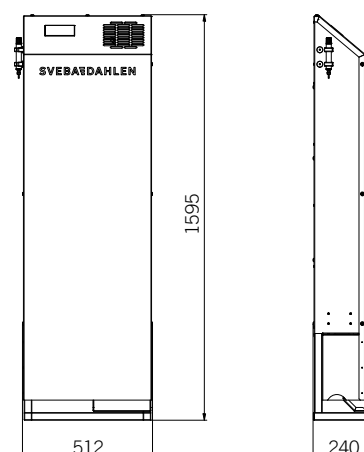


OPTIONS

External control panel with 10 meter long cable, can be placed outside the proofer room.

Alarm - Sound signal alarms when a program is finished.

MEASUREMENTS [MM]



TECHNICAL

Number of F100 Units	1 Unit	2 Units	3 Units	4 Units
Steam capacity for rooms up to [m ³]	10 m ³	20 m ³	30 m ³	40 m ³
Steam capacity m ² *	4 m ²	8 m ²	12 m ²	16 m ²
Fuse (amp)	20A	20A	20A	20A
Power supply (kW)	6 kW	12 kW	18 kW	24 kW

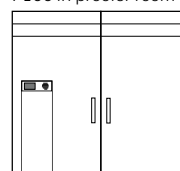
*Steam capacity m² example is calculated with a ceiling height of 2.5 m.

Humidity range: From ambient humidity to 95%.

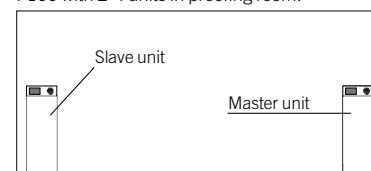
Temperature range: From ambient temperature to 50°C.

F100 with 2 to 4 units, consist of one master unit with control panel and 1-3 slave units. Individual power connection = 6 kW for each unit, up to a total of 4 power connection cables 6 kW x 4 units = 24 kW.

F100 in proofer room



F100 with 2-4 units in proofing room.



F-SERIES - F200D

Designed for retarding and proofing products on trays, this compact, high-capacity unit saves space. Made from stainless steel for easy cleaning, it requires no drainage thanks to a smart system with a collector plate and automatic evaporation for defrost and condensation water. The user-friendly, programmable panel is ergonomically placed, allowing you to prepare your baking a day or more in advance with ease.

FEATURES AND BENEFITS

Compact design with robust insulation and stainless steel construction. Takes up little space and have materials that keeps the right temperature inside wheather it is proofing or retarding. Ensures long and reliable operation.

Saves time and labor.

If the proofer is loaded the day, or more days in advance, the proofing process is complete by the time the workers arrive.

Memorize up to 4 automatic proofing cycles.

Automatic cycles for cooling, conservation, awakening, resting and proofing.

Temperature range: -9° to +40° C / 15.8° - 104° F (retarding). Meets most needs.

Automatic defrosting. Versatile and maintenance-free.

No drainage is needed. Collector plate for condensation water underneath. Automatic evaporation of defrost water.

Humidity control with on/off functionality.

Steam generator minimizes waste water throughout the proofing process. Energy efficient and more environmental friendly.

Cooling compressor included. Refrigerant R290.

Mountable tray tracks - room for 14 pairs.

Easy to change tray tracks to suit the products for optimal utilization.

Three tray sizes: 400 x 600, 450 x 600 and 460 x 610 mm.

Easy to clean.

The cabinet is easy to clean due to hygienic stainless steel materials, interior with rounded corners and large, smooth surfaces.

Ergonomically placed control panel for manual or memorized retarding and proofing cycles. Alarm for finished program. User-friendly panel that is easy to understand and use.

Button for lighting on the control panel.

Left hand hinged door with integrated handle.

Self closing door with magnetic closure. Easy to open and close.

Double glazed window in door and bright vertical LED-lights inside. Good overview of the proofing process on all trays.

Quick panel manual access. Scan QR-code in the control panel for quick access to the panel manual in the smartphone.



F200D



MODELS

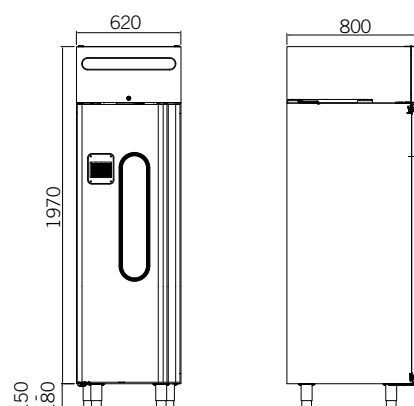


HIK = Retarder-proofer for retarding and proofing.

TECHNICAL

Tray size [mm]	400 x 600, 450 x 600, 460 x 610
Number of trays	14
Fuse (amp)	10A
Power supply (kW)	1.5
Voltage (V)	230
Number of guides	Guides for up to 14 trays
Distance between guides when 14 trays (mm)	82

MEASUREMENTS AND DRAWINGS [MM]



OPTIONS

Right hand hinged door.

F-SERIES – F500

Top-class freezer-proofer, retarder-proofer and proofer. Equipped with the latest technology to simplify work in the bakery. Treats dough with the utmost care - no more dehydration or over-fermentation.

FEATURES AND BENEFITS

Saves time and labor.

If the proofer is loaded the day before, the proofing process is complete by the time the workers arrive for the day.

Independently controlled heating and cooling inside the HIF and HIK, the temperature inside the cabinet is controlled independently of the temperature outside the unit. *Proof to a temperature of e.g. 15°C / 59°F, even if the room temperature is 40°C / 104°F.*

Dough On Demand proofs the dough at a low temperature over a long period of time. Once finished, it cools and preserves the dough.

Delayed Proofing – cools down ready-proofed products automatically if they are not taken out of the cabinet in time.

Reduces the risk of overproofing.

Effective 80 mm polyurethane insulation in closed units.

This keeps the cold/heat in place in the cabinet and drastically reduces energy consumption.

Ergonomically placed control panel, with touch function on the door, controls all processes in the cabinet and ensures that the dough is not getting dehydrated. *Gives the baker freedom and the ability to adjust times and settings to suit workday and pace.*

Easy cleaning - simple design with large surfaces and no unnecessary joints. The ceilings and air ducts can easily be dismantled without tools, in order to clean behind them.

Compact and stable cabinet design – easy and quick to install.

Less annoying interruptions for other production, and the bakers can quickly start using the cabinet.

Black Design (option).

Black stainless steel front with anti-fingerprint coating.



HUJ = Proofer for resting and proofing.



HIK = Retarder-proofer for retarding and proofing.



HIF = Freezer-proofer for freezing and proofing.

The doors

The self-closing doors are equipped with high-quality hinges and well-insulated, hardened double glass. Sensors on the doors start/stop the proofing program, turn on the light, and stop the fans when the doors are open – all to protect the dough, reduce energy consumption and contribute to a good work environment.

The floors

The F500 cabinets are delivered with following standard floors:

HUJ = Insulated floor.

HIK = Insulated heated floor.

HIF = Insulated heated floor.



Touch screen

Menus for Dough On Demand, automatic operation and manual operation. Important functions such as humidity, temperature, cooling and fan speed are controlled based on needs and requirements. Screen size: 7 inch.

Temperature and Humidity

F500 HUJ:

Ambient temperature to +45°C / +113°F.

Humidity: relative humidity up to 99%.

F500 HIK:

Temperature -3°C to +45°C / +27°F to +113°F).

Humidity: relative humidity up to 99%.

Cooling time for an empty HIK cabinet to -3°C / +27°F is approx 30 minutes.

F500 HIF:

Temperature -18°C to +45°C / -0.4°F to +113°F.

Humidity: relative humidity up to 99%.

Cooling time for an empty HIF cabinet to -18°C / -0.4°F is approx 45 minutes.

Dough On Demand*

The dough proofs over a long period at a low temperature, and is subsequently cooled down and preserved under highly controlled conditions.

The ready to bake dough can be kept for 6-10 hours. The baker can then take racks out when necessary to be baked immediately with no further proofing.

**Not available on HUJ.*



OPTIONS

Central Cooling CO₂ Danfoss.
Central Cooling CO₂ Carel.
Central Cooling R407F.
Central Cooling R134A.
Central Cooling Secondary Fluid (Brine).
Without Compressor (HIK & HIF).
Drainage on left-hand side or rear (drainage on the right side is standard).
Light Signal.
Black Design (neutral stainless steel is standard).



MODELS & TECHNICAL

RACK SIZES AND NUMBER OF RACKS

	MODEL WIDTH X DEPTH	MAX. DOUGH WEIGHT	NUMBER OF FANS	FUSE (AMP)	HEATING OUTPUT HIJ/HIK/HIF	HIK RETARDER PROOFER COOLING OUTPUT*	HIF FREEZER PROOFER OUTPUT	RACK SIZES AND NUMBER OF RACKS				
								510 X 600	700 X 550	760 X 535	800 X 660	1040 X 760
A	1000 x 1000 mm	30 kg	1	20A	2 kW	1.2 kW	1.3 kW	1	1	1	—	—
	1000 x 1200 mm	30 kg	1	20A	2 kW	1.2 kW	1.3 kW	1	1	1	1	—
	1000 x 1600 mm	60 kg	1	20A	4 kW	1.9 kW	1.1 kW	2	2	2	1	1
	1000 x 2000 mm	90 kg	1	20A	4 kW	1.9 kW	1.1 kW	3	3	3	2	1
B	1600 x 1000 mm	60 kg	2	20A	4 kW	1.9 kW	1.8 kW	2	2	2	1	1
	1600 x 1600 mm	120 kg	2	20A	6 kW	3.2 kW	2.1 kW	4	4	3	2	1
C	1800 x 1600 mm	180 kg	2	20A	6 kW	3.6 kW	3.5 kW	6	4	4	2	2
	1800 x 2200 mm	180 kg	3	25A	8 kW	4.0 kW	4.3 kW	9	6	6	4	3

Compressor is included for HIK and HIF.
- Delivered separately.
No compressor for HIJ.
Standard refrigerant is R452.
* Recommended output.

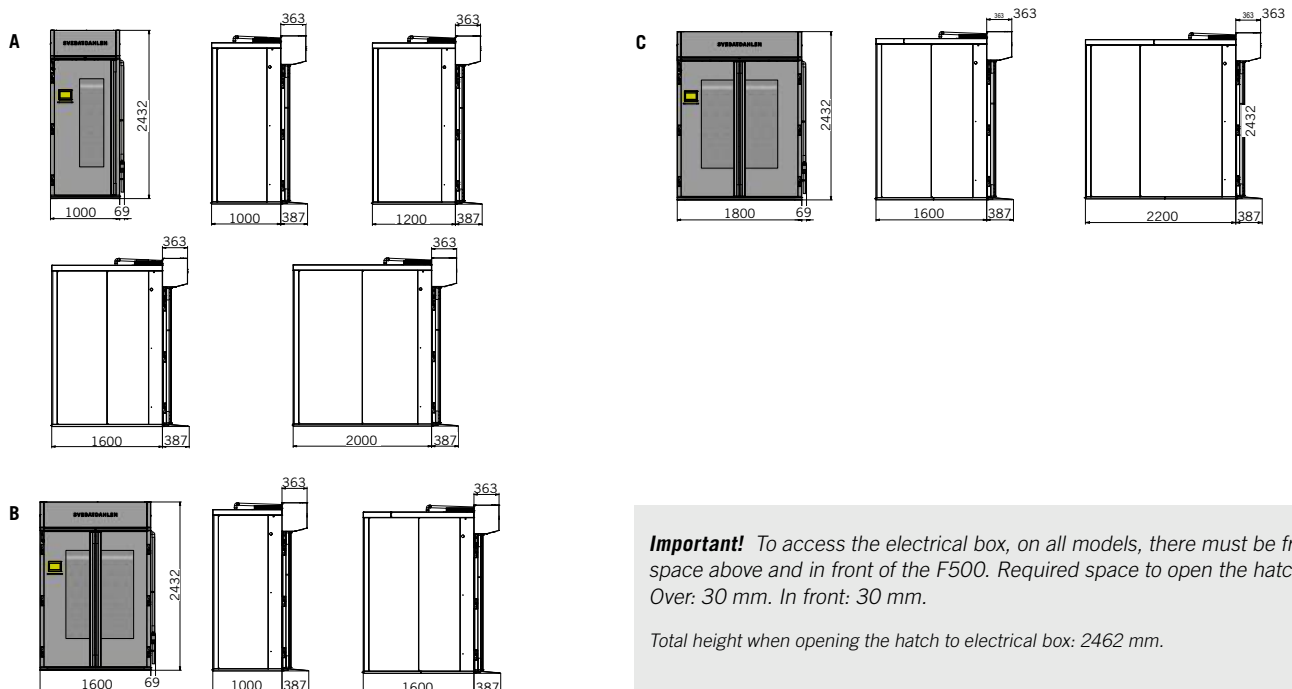
The dough weight indicated refers to the quantity of dough the cooling outputs of the freezer and retarder are calculated for (30 kg each).
F500 with a width of 1000 mm has one door.
F500 with a width of 1600 or 1800 mm has two doors.

Max. rack height: 1870 mm.



CLICK OR SCAN

MEASUREMENTS [MM] & RACKS



S-SERIES – THE KING OF COMBINATIONS

The S-Series combination oven offers versatile configurations of rack oven, deck oven, and underbuilt proofer in various sizes, making it adaptable to the needs of almost any bakery or restaurant. It provides ultimate baking flexibility in small bakeries, in-store bakeries, and restaurants.

Delivering industrial-level baking results and efficiency, it stands out by requiring significantly less space due to its compact, well-engineered design.

With a user-friendly interface and optimized systems for each stage of the baking process, the S-Series enables flexible production of a wide range of baked goods while delivering excellent results. The underbuilt proofer, featuring advanced fermentation control, allows simultaneous proofing below and baking above, maximizing efficiency and flexibility.



SRDP120



SR120



SRD120



SR2D120



SRP120



SR120DS



SR130



SRD130



SRP130



SR240



SRP240

RACK OVEN - FEATURES AND BENEFITS

IBS - Increased Baking Surface.

IBS - alternately rotation of the racks for better heat transfer to the products being baked.

Flexible baking with the best results.

Bakes all kind of baked products; pastries, breads and sour dough breads etc to perfection.

Frequency converter for fans (option).

Adjustable airflow of heat and steam when baking sensitive products such as meringues and macarons.

Built-in, high-capacity steam system.

High quality and energy-saving steam system with fast function which gives amazing baking results.

Condensation unit, built-in (option).

SD Touch II panel.

The next generation of user-friendly touch panel with high resolution screen, swipe function, simple recipe handling with timer down to seconds for functions such as temperature, steam, fans etc.

Preprogrammed recipes.

The oven comes with 11 preprogrammed recipes based on general weights and products and not details about raw materials and type.

Alarm Softer Sound Café.

Alarm signal adapted for instore use - adjust volume to a more pleasant signal for crowded areas.

Strong insulation.

Ensures that the heat stays in the oven chamber and keeps the oven energy efficient.

Stainless steel front, sides and interior.

High-quality components and robust materials extend the oven's life.

Black Design (option).

Black stainless steel front with anti-fingerprint coating.

Easy to clean.

Stainless steel front, sides and interior. The SD Touch II panel is in level with the oven plate, no frames or unnecessary joints.

Large front window with heat-reflecting double glass and good lighting inside. *Gives a good overview of the baking process.*

Right hand hinged door with double glazed window.

Energy-efficient, easy to open and overview.

Three-glazed window in door (option).

More energy efficient oven, keeps the heat inside. Adapted for in-store use, glass is cooler on the outside than the standard two glazed window.

Ergonomic handle that keeps cool while baking.

Great grip makes it easy to open and close and great locking mechanism.

Standard rack with space for 6 or 10 trays included.

Tray rack for 10 trays. Adjustable regarding tray size (option).

Underbuilt tray rack, placed between oven legs, below the oven.

Extra shelf, stainless steel for SR120, SR130 and SR240 (option).

Extra storage shelf in sheet metal, placed between oven legs, below the oven (not in combination with Tray rack for 10 trays).

Sveba Connect Ready! *Prepared to be connected to the Cloud Service.*

Max baking temperature 300°C / 572°F.



SR240 - Black (option)



Easy to get started instore!

S-Series comes with 11 preprogrammed recipes.

- Loaf 500 g
- Loaf 800 g
- Muffin 60 g
- Roll with steam 70 g
- Soft roll 70 g
- Sweet dough pastry 300 g
- Toast bread 1200 g
- Baguette 300 g
- Cinnamon roll 80 g
- Croissant 70 g
- Danish 80 g

OPTIONS FOR RACK OVEN

Left-hand hinged door with double glazed window (for rack oven only).

Three-glazed door, left or right-hand hinged (for rack oven only).

Condensation unit (not available with Canopy with fan).

Canopy with fan (not available with Condensation unit).

Automatic rotation stop.

Frequency converter for fans - variable speed.

Extra Shelf, stainless steel (not available with tray rack for 10 trays).

Underbuilt tray rack for 10 trays / 12 trays (SR120). Adjustable regarding tray size (trays are not included). Not available with proofer.

Extra rack for 4, 5 or 6 trays. Guides 25 mm. More info p.42

Extra rack for 6, 8 or 10 trays. Guides 25 mm. More info p.42

Extra rack 4, 5 or 6 trays. Guides 50 mm. More info p.42

Extra rack for 6, 8 or 10 trays. Guides 50 mm. More info p.42

Assembled (only available with SR120DS).*

Black Design.

* Canopy, legs and castors are delivered separately (not assembled).

Trays are not included.

COMBINATION OVEN



DECK OVEN - FEATURES AND BENEFITS

Reliable heating elements. Turbo function. Heats up the oven quickly to the set temperature.

Specially selected for reliability and rapid response.

Separate settings of the top, bottom and front heat.

Full control of the baking process.

Double temperature sensors.

Placed above and below the stone for an even, accurate temperature.

Steam Generator.

Built-in, powerful, with quick recovery.

Steam-free working environment.

Steam and odour are led away and discharged above the oven.

Stone sole as standard.

Provides an even, rapid heat transfer; optimal heat retention; and fast recovery time while maintaining thermal stability. Bake wonderful stone baked sour dough bread, pizza and more.

Tray grid for even baking on plates.

SD Touch II panel.

The next generation of user-friendly touch panel with high resolution screen, swipe function, simple recipe handling with timer down to seconds for functions such as temperature, steam, heat settings etc.

Smart door design

The oven door opens easily with the aid of a lever, which remains cool during baking. The door opens upwards and inwards, minimizing the risk of burns. Specially designed to facilitate cleaning.

High quality door gasket and well insulated oven chamber.

Keeps the heat inside the oven.

Door with large window.

Makes it easy to overview the baking process.

Effective working halogen lighting.

Provides whiter and more intensive working light than standard bulbs.

Common water connection.

One water connection for all oven combinations (not for SR120DS).

Max baking temperature 280°C / 536°F.



SRDP120 - Black (option)



OPTIONAL FOR COMBINATIONS WITH DECK OVEN

SRD120 - Extra Shelf, stainless steel (not available with tray rack for 10 trays).

SRD120 - Underbuilt tray rack for 10 trays. Adjustable regarding tray size (trays are not included). Not available with proofer.

Assembled (only available with SRDP120, SRD120, SRD130, SR2D120).*

* Canopy, legs and castors are delivered separately (not assembled).



UNDERBUILT PROOFER - FEATURES AND BENEFITS

Effective compact underbuilt proofer for the SRP.
Saves space and makes dough handling easier.

Equipped with EHDS - Effective Humidity Distribution System.
Generates optimized distribution of the steam inside the proofer for the best proofing results. Fermentation without dehydrating the dough.

Temperature and humidity sensor as standard.
Accurate and stable control of proofing process.

Stable temperature in proofing cabinet gives optimal fermentation.
Steam generator is located outside of the proofer cabinet.

Easy to clean.
The proofer bottom is made without joints and the guides can easily be removed for good hygiene and easy cleaning.

User-friendly control panel with glass screen.
Easy to manage and easy to clean.

Space for 10 baking trays.
Easy to adjust the guides to fit different tray sizes without tools.

Collection chute for condensation on the inside of door.
Leads away condensation water.

Large window and vertical LED lighting inside.
Providing a good overview of the proofing process on every tray inside.

Right hand hinged door with window for SP1. Double door with window for SP2.
Easy to open and overview.

1 water connection.
When ordering SRP, only one connection needed for all water.

OPTIONAL FOR COMBINATIONS WITH UNDERBUILT PROOFER

Assembled (only available with SRP120, SRDP120, SRP130 and SRP240).*

* Canopy, legs and castors are delivered separately (not assembled).



SRP130 - Black (option)



S-Series - The Flexible Solution

Extra shelf in stainless steel, available with SR120, SRD120, SR130 and SR240. Bottom shelf is standard.

Underbuilt tray rack for 10 trays / 12 trays (SR120) adjustable regarding tray size. Available with SR120, SRD120, SR130 and SR240. Trays are not included.



COMBINATION OVEN



TECHNICAL DATA

	Rack Oven SR120	Rack Oven SR130	Rack Oven SR240	Deck Oven SD1	Proofer SP1	Proofer SP2
Heating	Electric	Electric	Electric	Electric	Electric	Electric
Max tray size [mm]	400 x 600	400 x 600	457 x 660	600 x 400	400 x 600	457 x 660
Max number of trays [pcs]	6*	10	10	1	10	10
Max baking area stone sole [mm]	-	-	-	630 x 450	-	-
Max dough weight [kg]	25*	40	40	-	40	40
Max baking temperature	300°C	300°C	300°C	280°C	60°C	60°C
Fuse (amp)	25A	32A	32A	16A	10A	10A
Power supply per module (kW)	14.3 kW*	21.2 kW	21.2 kW	5.5 kW**	1.4 kW	1.4 kW

* SR120DS, double stack = x 2. ** 5.9kW (3x415V+N).

VERTICAL DISTANCE BETWEEN GUIDES IN RACK OVEN

	Rack Oven - SR120	Rack Oven - SR130	Rack Oven - SR240
4 trays	105 mm	-	-
5 trays	86 mm	-	-
6 trays	72 mm	139 mm	139 mm
8 trays	-	104 mm	104 mm
10 trays	-	84 mm	84 mm

TECHNICAL AND MEASUREMENTS [MM]

Model	A - Width	B - Height	C - Depth with Canopy etc.**	Lowest tray position	Top tray position	Swing radius door, rack oven	Swing radius door, proofer	Fuse (amp)	Power supply (kW)
SR120	990	2074	1243	1133	1493	585	-	25	14.3
SRP120	990	2074	1243	1133	1493	585	737	25 / 10	15.7
SR120DS	990	2245	1243	409	1664	585	-	25 / 25	28.6
SRD120	990	2290	1243	1349	1709	585	-	25 / 16	19.8
SR2D120	990	2229	1243	1288	1648	585	-	25 / 16 / 16	25.3
SRDP120	990	2220	1243	1279	1639	585	737	25 / 16 / 10	21.2
SR130	990	2245	1164	935	1691	585	-	32	21.2
SRP130	990	2245	1213	935	1691	585	737	32 / 10	22.6
SRD130	990	2254	1243	944	1700	585	-	32 / 16	26.7
SR240	1168	2245	1164	935	1691	765	-	32	21.2
SRP240	1168	2245	1213	935	1691	765	623	32 / 10	22.6

**Depth without canopy and outfeeds: 953 mm.



Canopy included as standard.



Robust, ergonomic, high-quality handle and door lock mechanism.



Large, heat reflecting, double glazed window and good lighting makes the baking to a show!

MEASUREMENTS



C-SERIES – RACK OVEN

Compact, quiet and energy-efficient – a flexible single-rack oven designed for almost any space.

FEATURES AND BENEFITS

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

Increased Baking Surface system (IBS).
Provides quick, even and economical baking.

SD Touch II panel.
The next generation of user-friendly touch panel with high resolution screen, swipe function, simple recipe handling with timer down to seconds for functions such as temperature, steam, fans etc.

Strong insulation. Retains the heat inside the oven and saves energy.
Leading to a better work environment in the bakery.

Strong, stainless steel interior and exterior.
Robust materials overall and extra corrosion resistant floor and walls which extend the oven's life. Easy to clean.

Large, efficient heating package – flexible production.
Quick heating and efficient use of heat.

Integrated high capacity steam system.
Gives a smooth, crisp crust and for some breads a significantly increased volume.

Efficient heat exchange in oil and gas ovens.
High efficiency, low heating cost.

Halogen Lighting.
Bright and efficient illumination.

Spring loaded door hinge.
Ensures doors remain opened when loading and unloading racks.

Automatic rotation stop.
When door handle is released (without opening the door) the rack will rotate to unloading position.

Right-hand hinged insulated door with large double glazed window, spring loaded door hinge and door stop. *Easy to open and supervise.*

Easy to clean between double glazed window in door.
The outer glass in door window has a hinge which makes it easy to open and clean between the glasses.

Suspension hook is standard. Max weight 150 kg on C100 - C152, 200 kg on C200 - C252. *Simplifies oven cleaning.*

Frequency-controlled fans which direct the airflow (option).
Adjustable airflow of heat and steam when baking sensitive products such as meringues and macarons.

Separable and replaceable drainage box.
Makes it possible to change the drainage from the front to the back of the oven.

Magnetic multi-holder in sheet metal.
Perfect storage for knives and gloves and more.

Sveba Connect Ready! *Prepared to be connected to the Cloud Service.*

Max baking temperature 300°C / 572°F.



C150



OPTIONS

- Rotating platform with adjustable ramp.
- Rotating platform with adjustable ramp, heavy duty execution – max 350 kg.
- Automatic rack lifting device.
- Insulated floor.
- Left-hand hinged insulated door with double glazed window, spring loaded door hinge and door stop.
- AES - Automatic evacuation system.
- Slow start - Gentle and gradual accelerating rotation and retardation of the rack for baking products sensitive to bumps and blows, or that risk moving from vibrations.
- Canopy.
- Canopy with fan.
- Frequency converter for fans - variable speed.
- Connection for external ventilation system.
- Fully assembled oven.

*More information and guide regarding racks on page 84.
Racks and trays are not included.*



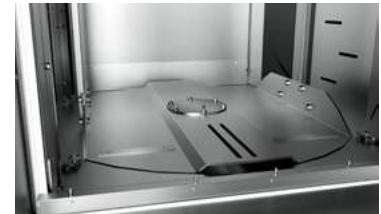
MODELS & TECHNICAL

• = Available.
- = Not available.

C-SERIES - ELECTRIC	C100 ELECTRIC	C150 ELECTRIC	C200 ELECTRIC	250 ELECTRIC
Fuse (amp)	50-63-63	63-80-80	63-80-80	80-100-100
Power supply (kW)	30-35-40	40-45-50	40-45-50	50-55-60
Burner 2-step	-	-	-	-
C-SERIES - OIL FIRED	C101 OIL FIRED EXCL. BURNER	C151 OIL FIRED	C201 OIL FIRED	C251 OIL FIRED
Fuse (amp)	16	16	16	16
Power supply (kW)	2.0	2.0	2.0	2.0
Burner 2-step	•	•	•	•
C-SERIES - GAS FIRED	C102 GAS FIRED EXCL. BURNER	C152 GAS FIRED	C202 GAS FIRED	C252 GAS FIRED
Fuse (amp)	16	16	16	16
Power supply (kW)	2.0	2.0	2.0	2.0
Burner 2-step	•	•	•	•



C150 with Rack Lift.



C150 with Platform.

MEASUREMENTS, EXTERNAL [MM]

MEASUREMENTS, INTERNAL [MM]

MAX LOAD [KG]

MODEL / SIDE MEASUREMENTS [MM]	A	B	C	D	MAX TRAY SIZE	MAX RACK SIZE DIAGONAL	MAX RACK HEIGHT	MAX LOAD [KG]	
C100	1335	2292*1	1355	2208	457 x 762**	935	Platform: 1585 Hook: 1640	Platform: 150 Hook: 150	Rack Lift: 150 HD Platform: 350
C101 / C102	1335	2382*1	1355	2208	457 x 762**	935	Platform: 1585 Hook: 1640	Platform: 150 Hook: 150	Rack Lift: 150 HD Platform: 350
C150	1335	2524*1	1355	2208	457 x 762**	935	Platform: 1815 Hook: 1880	Platform: 150 Hook: 150	Rack Lift: 150 HD Platform: 350
C151 / 152	1335	2614*1	1355	2208	457 x 762**	935	Platform: 1815 Hook: 1880	Platform: 150 Hook: 150	Rack Lift: 150 HD Platform: 350
C200	1450	2292*1	1355	2208	600 x 800	1050	Platform: 1585 Hook: 1640	Platform: 200 Hook: 200	Rack Lift: 200 HD Platform: 350
C201 / C202	1450	2382*1	1355	2208	600 x 800	1050	Platform: 1585 Hook: 1640	Platform: 200 Hook: 200	Rack Lift: 200 HD Platform: 350
C250	1450	2524*1	1355	2208	600 x 800	1050	Platform: 1815 Hook: 1880	Platform: 200 Hook: 200	Rack Lift: 200 HD Platform: 350
C251 / C252	1450	2614*1	1355	2208	600 x 800	1050	Platform: 1815 Hook: 1880	Platform: 200 Hook: 200	Rack Lift: 200 HD Platform: 350

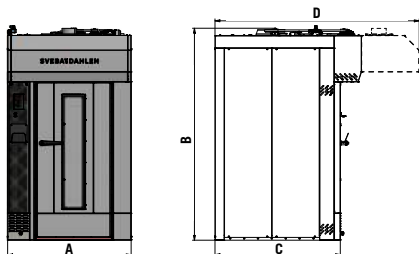
A = WIDTH B = HEIGHT C = DEPTH D = DEPTH WITH CANOPY

* Height with insulated floor: +35 mm.

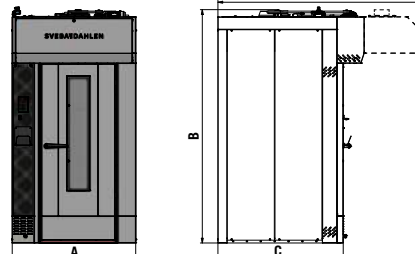
¹ Height with rack lift: +115 mm.

** Inches: 18" x 30".

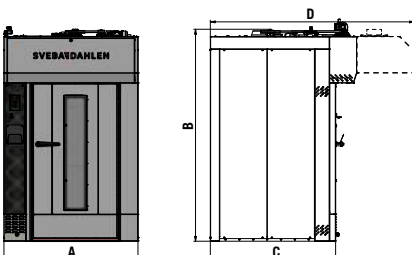
C100/C101/C102



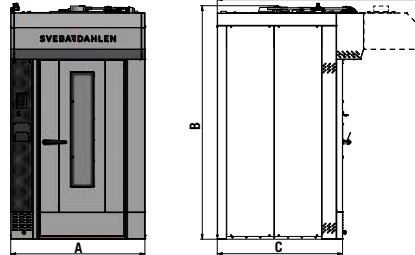
C150/C151/C152



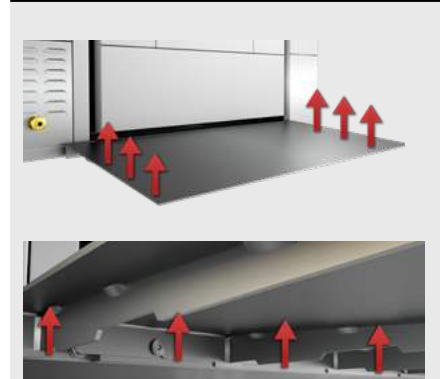
C200/C201/C202



C250/C251/C252



SPLIT, REMOVABLE RAMP



Wide, split ramp that is easy to remove for cleaning in front of the oven. Low angle for effortless loading and unloading.

V-SERIES – RACK OVEN

Unlimited possibilities with maximal capacity!
Robust, reliable and user-friendly high capacity double rack ovens. Manufactured for professional users, with high standards for baking quality, efficiency and low total costs. Space for up to two racks in the oven chamber.

FEATURES AND BENEFITS

Increased Baking Surface system (IBS).

Provides quick, even and economical baking.

SD Touch II panel.

The next generation of user-friendly touch panel with high resolution screen, swipe function, simple recipe handling with timer down to seconds for functions such as temperature, steam, fans etc.

Cascad steam system quickly provides powerful and extra-clean steam.

Heat and steam are evenly spread quickly within the oven leaving the system with a short recovery period.

Strong insulation. Retains the heat inside the oven and saves energy.

Leading to a better work environment in the bakery.

Strong, stainless steel interior and exterior.

Robust materials overall and extra corrosion resistant floor and walls which extend the oven's life. Easy to clean.

Automatic rotation stop.

When door handle is released (without opening the door) the rack will rotate to unloading position.

Halogen Lighting.

Bright and efficient illumination.

Spring loaded door hinge.

Ensures doors remain opened when loading and unloading racks.

Slow start.

Gentle and gradual accelerating rotation and retardation of the rack for baking products sensitive to bumps and blows, or that risk moving from vibrations. Settings for acceleration time as well as the rotation speed of the rack.

Efficient heat exchange in oil and gas oven.

High efficiency, low heating cost.

Right-hand hinged insulated door with double glazed window, spring loaded door hinge and door stop.

Easy to open and supervise.

Includes suspension hook for V30 and V40-Series. Max weight 350 kg on V30, 450 kg on V40. *Simplifies oven cleaning.*

Magnetic multi-holder in sheet metal.

Perfect storage for knives and gloves and more.

Sveba Connect Ready! *Prepared to be connected to the Cloud Service.*

Max baking temperature 300°C / 572°F.

More information and guide regarding racks on page 84.

Racks and trays are not included.



V40



OPTIONS

Rotating platform with adjustable ramp, s/s V30/1/2 – max 600 kg. ¹

Rotating platform with adjustable ramp, s/s V40/1/2 – max 600 kg.

Aut. rack lifting device V30/1/2 – max 350 kg.

Aut. rack lifting device V40/1/2 – max 450 kg.

Rotating platform with adjustable ramp, heavy duty execution** V40/1/2 – max 800 kg

Canopy.

Canopy with exhaust fan.

Insulated floor.

Left-hand hinged insulated door with double glazed window, spring loaded door hinge and door stop.

AES-Automatic evacuation system.

Frequency converter for fans - variable speed.

Fully assembled oven.

^{**} Standard on V50, V51, V52

¹ Not available with Heavy Duty platform.



MODELS & TECHNICAL

• = Available.
- = Not available.

V-SERIES - ELECTRIC	V30 ELECTRIC	V40 ELECTRIC	V50 ELECTRIC
Fuse (amp)	80-80-100-100-125	100-125-125-160-160	125-160-160-200-200
Power supply (kW)	46-52-58-64-70	64-72-80-88-95	87-95-104-112-120
Burner 2-step	-	-	-
V-SERIES - OIL FIRED	V31 OIL FIRED	V41 OIL FIRED	V51 OIL FIRED
Fuse (amp)	16	16	16
Power supply (kW)	2.2	2.2	3.0
Burner 2-step	•	•	•
V-SERIES - GAS FIRED	V32 GAS FIRED	V42 GAS FIRED	V52 GAS FIRED
Fuse (amp)	16	16	16
Power supply (kW)	2.2	2.2	3.0
Burner 2-step	•	•	•



Automatic rotation stop

When door handle is released (not opening the door) the rack will rotate to unloading position.

MEASUREMENTS, EXTERNAL [MM]

MEASUREMENTS, INTERNAL [MM]

MAX LOAD [KG]

MODEL / SIDE MEASUREMENTS [MM]	A	B	C	D	MAX TRAY SIZE	MAX RACK SIZE DIAGONAL	MAX RACK HEIGHT	MAX LOAD	
V30	1810	2425 ^{*1}	1450	2150	600 x 800	1050	Platform: 1815 Hook: 1880	Platform: 600 Hook: 350	Rack Lift: 350 HD Platform: ----
V31, V32	1915	2425 ^{*1}	1450	2150	600 x 800	1050	Platform: 1815 Hook: 1880	Platform: 600 Hook: 350	Rack Lift: 350 HD Platform: ----
V40, V41, V42	2165	2425 ^{*1}	1700	2400	2 x 457 x 762 ^{**}	1300	Platform: 1815 Hook: 1880	Platform: 600 Hook: 450	Rack Lift: 450 HD Platform: 800
V50, V51, V52	2490	2425 ^{*1}	1975	2675	2x 600 x 800	1560	Platform: 1815 Hook: -----	Platform: 800 Hook: -----	Rack Lift: ---- HD Platform: ----

* Height with insulated floor: +35 mm.

¹ Height with rack lift: +20 mm.

** Inches: 18" x 30".

A = WIDTH

B = HEIGHT

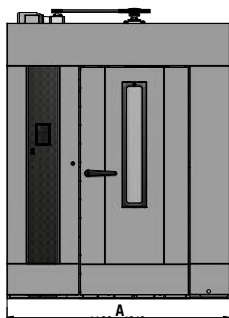
C = DEPTH

D = DEPTH WITH CANOPY

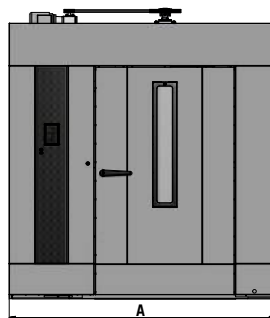
Rack Information and formula for calculating rack diagonal on page 84.

MEASUREMENTS, EXTERNAL [MM]

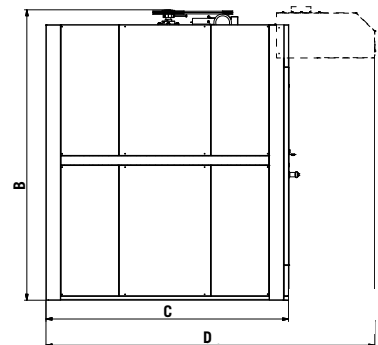
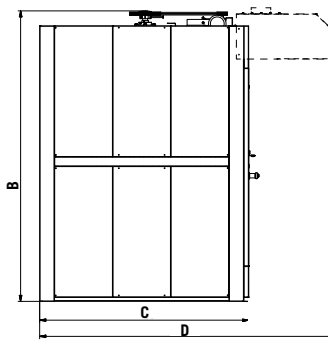
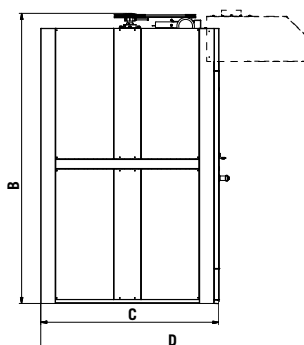
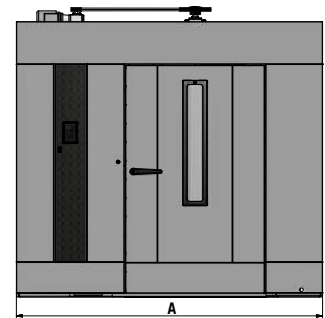
V30, V31, V32



V40, V41, V42



V50, V51, V52



INDUSTRIAL RACK OVENS



I-SERIES – INDUSTRIAL RACK OVEN

Fully equipped industrial capacity with even baking results! Very quiet, reliable and powerful double-double rack oven, built to be safe for use in an industrial environment with high production capacity. Can be loaded quickly and easily on a single occasion without having to rotate the platform.

FEATURES AND BENEFITS

Increased Baking Surface system (IBS).

Provides quick, even and economical baking.

SD Touch II panel.

The next generation of user-friendly touch panel with high resolution screen, swipe function, simple recipe handling with timer down to seconds for functions such as temperature, steam, fans etc.

The Cascad steam system combined with our standard steam system quickly provides powerful, extra clean steam.

Heat and steam is quickly spread evenly throughout the oven space and the system has a short recovery time.

Frequency converter for fans - variable speed.

The fan speed is driven by a frequency converter to maintain the desired flow of air. Helpful when baking sensitive products such as meringues, macarons and muffins.

Well-insulated floor.

Prevents heat loss and protects the bakery floor.

Slow start.

Gentle and gradual accelerating rotation and retardation of the rack for baking products sensitive to bumps and blows, or that risk moving from vibrations. Settings for acceleration time as well as the rotation speed of the rack.

Automatic rotation stop.

When door handle is released (without opening the door) the rack will rotate to unloading position.

Sturdy, robust door lock and handle.

Right hand door as standard (left hand door unavailable).

Quality handle with long lifetime.

Efficient heat exchange in oil and gas ovens.

High efficiency, low heating cost.

Powerful, stable and torsion resistant platform.

Adapted to the weight of the racks.

Adjustable platform ramp.

The ramp is adjusted to fit the level of the platform.

Halogen Lighting.

Bright and efficient illumination.

Door stop with sturdy hinges and integrated, adjustable holding function.

Ensures that the door remains open when loading and unloading racks.

Magnetic multi-holder in sheet metal.

Perfect storage for knives and gloves and more.

Sveba Connect Ready! Prepared to be connected to the Cloud Service.

Max baking temperature 300°C / 572°F.



I60



OPTIONS

Canopy.

Canopy with exhaust fan.

AES - Automatic evacuation system.

Fully assembled oven.



Magnetic multi-holder in sheet metal.

Smart storage for gloves, knives and more.

*More information and guide regarding racks on page 84.
Racks and trays are not included.*



Spring loaded door

Spring loaded door hinge. Keeps the door open while loading/unloading the oven.



Stable, revolving platform.

Adjustable platform ramp. Well-insulated floor.

MODELS & TECHNICAL

• = Available.
- = Not available.

I-SERIES	I60 ELECTRIC	I61 OIL FIRED	I62 GAS FIRED
Fuse (amp)	200-200-200-250-250	20	20
Power supply (kW)	123-129-135-141-147	5.5	5.5
Burner 2-step	-	•	•
Weight oven with platform [kg]	2950	3100	3100

MEASUREMENTS, EXTERNAL [MM]

MEASUREMENTS, INTERNAL [MM]

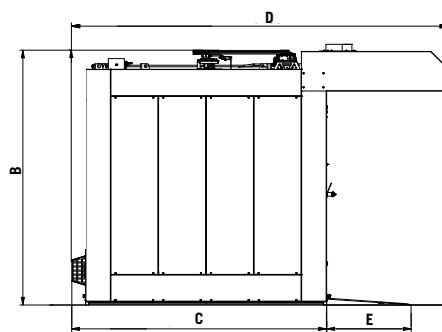
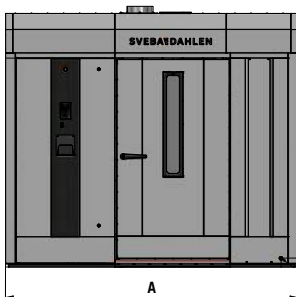
MAX LOAD [KG]

MODEL / SIDE MEASUREMENTS [MM]	Width A	Height B	Depth C	Depth with canopy D	Depth Ramp E	MAX TRAY SIZE	MAX RACK SIZE DIAGONAL	MAX RACK HEIGHT	MAX LOAD
I60 Electric	2915	2537** ¹	2535	3735	840	3 x 600 x 800 4 x 457 x 762*	1925	1875	Platform: 1000
I61 Oil Fired	2915	2537** ¹	2535	3735	840	3 x 600 x 800 4 x 457 x 762*	1925	1875	Platform: 1000
I62 Gas Fired	2915	2537** ¹	2535	3735	840	3 x 600 x 800 4 x 457 x 762*	1925	1875	Platform: 1000

I-Series is only available with platform. * Inches: 18" x 30". ¹ Height with AES: 2740 mm. ** Height with Canopy with exhaust fan: 2595 mm.

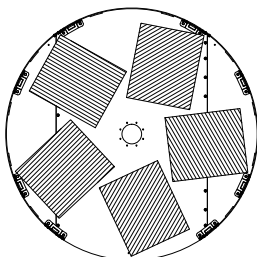
MEASUREMENTS

I60, I61, I62

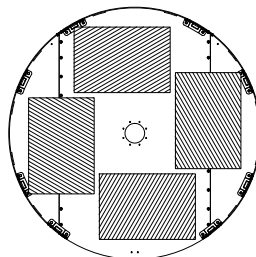


There must be an air gap around the oven where the air can circulate. At the back, there must be an air gap of at least 150 mm for I60, I61, I62.

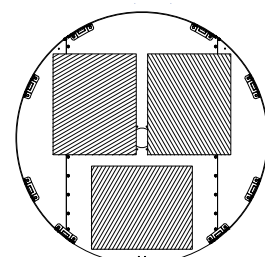
Example of
recommended
rack positioning
on platform



Rack size: 510 x 600 mm
Tray size: 450 x 600 mm



Rack size: 520 x 762 mm
Tray size: 457 x 762 mm



Rack size: 660 x 800 mm
Tray size: 600 x 800 mm

DECK OVENS



D-SERIES – DECK OVEN

The original way of baking bread!

A reliable deck oven with low noise level that works for both confectionary and bakeries. Robust, fossil free oven which gives the image of a craft baker. Reliable and energy-efficient with double temperature sensors to ensure an even heat distribution throughout the oven interior for perfect baking results. Available in five standard widths, suited for most sizes of baking trays. Can be equipped with an underbuilt proofer.

FEATURES AND BENEFITS

Five basic sizes. All types of bakeries. Bakes both confectionary and bread. *Adaptable to most bakeries.*

Available in five standard widths and up to five sections in height, standard crown height 160 mm, optional height 220 mm available. *Suited for most tray and bread sizes.*

Designed in a flexible module system with many options. *Gives each bakery the ability to create the oven that best suits their needs.*

Reliable heating elements. Turbo function. Heats up the oven quickly to the set temperature. *Specially selected for reliability and rapid response.*

Dual temperature sensors. *Gives an even bake result.*

Each oven section can be individually controlled with separate settings of the top, bottom and front heat. *Full control of the baking process.*

Radiation cover. *Provides a gentle and even heat radiation. Protects and gives an advantage when baking sweet and delicate products.*

Tray grid for even baking on plates.

High quality door gasket and well insulated oven chamber. *Keeps the heat inside the oven.*

Precision-built oven doors. *Gives the door a smooth action and ensures convenient and safe handling.*

Effective working halogen lighting. *Provides whiter and more intensive working light than standard bulbs.*

Stainless steel front. *Maintains low temperature and is easy to keep clean.*

Aluminium legs and standard castors with adapted height for good ergonomics.

AC guard. Makes it possible to connect the oven to a smaller circuit breaker. *The oven distributes the power to the decks that need it most.*

A range of options such as steam generator and stone hearth. *Makes the D-Series adaptable to the customers' needs.*

SD Touch II panel (option). *The next generation of user-friendly touch panel with high resolution screen, swipe function, simple recipe handling with timer down to seconds for functions such as temperature, steam etc.*

Condensation unit (option).

Can be delivered with underbuilt proofer with sliding glass doors. *The inside is built completely in stainless materials to ensure a long service-life, simple cleaning, and low maintenance costs.*

Max baking temperature 330°C / 626°F.



D32 with SD Touch II panel (option)



CLICK OR SCAN



Thermal stability stone*

Specifically formulated and manufactured to provide an even, rapid heat transfer, optimal heat retention, and quick recovery time while maintaining thermal stability. Rapid heat transfer can provide an improved oven spring.

* Standard execution delivered without stone sole.



D11 **EXTERNAL DIMENSIONS**
W = 1075 mm
D = 1416 mm
H (1 deck) = 1689 mm



D22 **EXTERNAL DIMENSIONS**
W = 1390 mm
D = 1416 mm
H (2 decks) = 1829 mm



D32E **EXTERNAL DIMENSIONS**
W = 1705 mm
D = 1416 mm
H (3 decks) = 1969 mm



Example with mixed heights on oven chamber.
D42E **EXTERNAL DIMENSIONS**
W = 1705 mm D = 1416 mm
H (4 decks, mixed height) = 2169 mm



D43 **EXTERNAL DIMENSIONS**
W = 2020 mm D = 1416 mm
H (4 decks) = 2109 mm



D54 **EXTERNAL DIMENSIONS**
W = 2335 mm D = 1416 mm
H (5 decks) = 2149 mm

LEG HEIGHTS

Standard legs: 100, 200, 300 to 1000 mm.
Wheel: 130 mm.
Other lengths available on request.

Above examples are with a canopy and exhaust duct, height: 88 mm.
All models are available with up to 5 decks.

DECK OVENS



MODELS & TECHNICAL	D1	D2	D2E	D3	D4
Max. tray size mm	600 x 800	2 x 470 x 800	2 x 600 x 800	3 x 470 x 800	4 x 470 x 800 / 3x 600 x 800
Internal dimensions (W x H x D mm)	635 x 210 x 820	950 x 210 x 820	1265 x 210 x 820	1580 x 210 x 820	1895 x 210 x 820
Baking surface mm (stone / steel plate)	630 x 804	945 x 804	1260 x 804	1575 x 804	1890 x 804
Door opening height mm (Standard deck)	160	160	160	160	160
Fuse 1 to 5 decks (amp)*	16-25-32-50-63	25-32-40-63-80	25-40-50-80-80	25-40-63-80-100	25-50-63-100-125
Power supply per deck (kW)	5.0	6.9	8.8	10.7	12.6
1-deck oven	D11	D12	D12E	D13	D14
2-deck oven	D21	D22	D22E	D23	D24
3-deck oven	D31	D32	D32E	D33	D34
4-deck oven	D41	D42	D42E	D43	D44
5-deck oven	D51	D52	D52E	D53	D54

* Fuse calculation including steam generator.

OPTIONS					
	D1	D2	D2E	D3	D4
SD Touch II control panel per deck***	●	●	●	●	●
Crown h. 220 mm per deck**	●	●	●	●	●
Built-in steam generator with steam trap per deck 1.8 kW*	●	●	●	●	●
Common water connections per deck	●	●	●	●	●
Stone sole per deck	●	●	●	●	●
Door Solid per deck (no window)	●	●	●	●	●
Door Solid high oven chamber per deck (no window)	●	●	●	●	●
Door with double glazed window per deck	●	●	●	●	●
Door with double glazed window high oven chamber per deck	●	●	●	●	●
High temp. model incl. 350°C proof ceramic glass in doors per deck. Can not be combined with double glass.	5.4kW*	7.9kW*	10.4kW*	12.9kW*	-
High temp. model for high oven chamber incl. 350°C proof ceramic glass in doors per deck. Can not be combined with double glass.	5.4kW*	7.9kW*	10.4kW*	12.9kW*	-
Pull-out shelf	●	●	●	●	-
Fixed utility shelf	●	●	●	●	-
Canopy	●	●	●	●	●
Stainless steel baking chamber per deck***	●	●	●	●	●
Condensation unit with canopy	●	●	●	●	●
If separate decks are ordered					
Separate deck section for extension of existing ovens	●	●	●	●	●
Extra kit: Top and bottom	●	●	●	●	●
Extra kit: Top and bottom, SD Touch II	●	●	●	●	●

● = Available.
- = Not available.

* kW is per deck ** Standard 160 mm ***All decks must be equipped with same type of panel or chamber.



ACCESSORIES

	D1	D2	D2E	D3	D4
Oven Loader Liftmatic-G	-	•	•	•	•
Manual Oven Loader, per pcs	1 x 600 x 800 mm	2 x 450 x 800 mm	2 x 600 x 800 mm	3 x 450 x 800 mm	3 x 450 x 800 mm
Trolley for 10 Manual Oven Loaders	600 x 800 mm	450 x 800 mm	600 x 800 mm	450 x 800 mm	600 x 800 mm

• = Available.
- = Not available.

PANELS

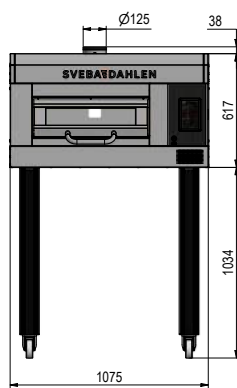


- SD Amigo
- SD Touch II



For full information about our control panels, visit: sveba.com/en/products/panels

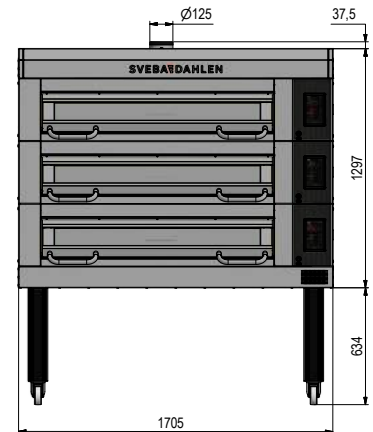
MEASUREMENTS



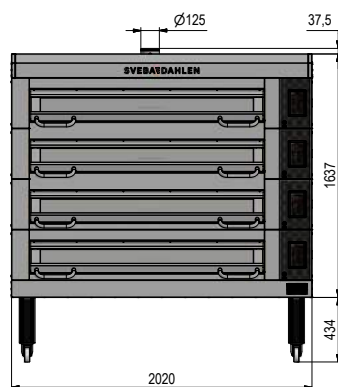
D11



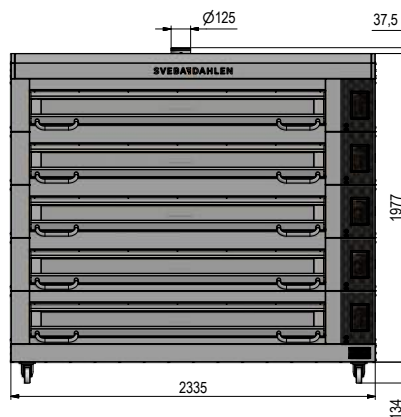
D22



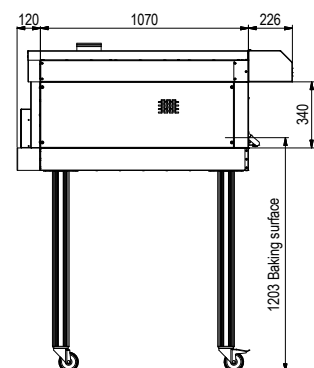
D32E



D43



D54



Depth external: 1070 mm.
Total Depth: 1190 mm.
Total Depth with canopy: 1416 mm.

UNDERBUILT PROOFER



UNDERBUILT PROOFER - FOR D-SERIES DECK OVENS*

Save floor space! The Underbuilt Proofer is installed under the oven sections but can also be used separately. It is adaptable to most bakeries and all types of baking products.

FEATURES AND BENEFITS

Underbuilt proofer with sliding glass doors.**
Built completely in stainless materials to ensure a long service-life, simple cleaning, and low maintenance costs. DJ1 has one door with hinges.

Digital panel with timer and digital settings of temperature and humidity.
Easy to handle, understand and set.

Well insulated top part of proofer chamber and stainless steel front.
Insulation stops the heat from the oven and maintains low temperature, and is easy to keep clean.

Sliding doors** prevent slippery floor.

Castors are standard.

Available in two heights, 560 mm and 740 mm.

The proofer is fitted with automatic water feed as standard.

The proofer is fitted with humidity sensor as standard.
For perfect proofing results!



DJ2E Low



MODELS & TECHNICAL

• = Available.
- = Not available.

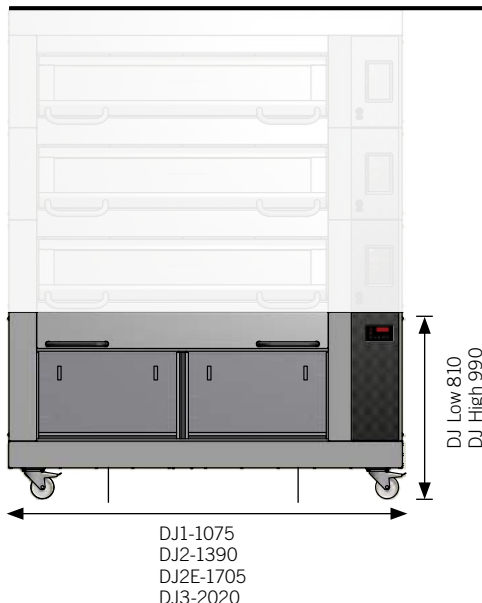
	DJ1	DJ2	DJ2E	DJ3
FOR DECK OVEN TYPE	D1	D2	D2E	D3
Fuse (amp)	10A	10A	10A	10A
Power supply (kW)	1.8 kW	1.8 kW	1.8 kW	1.8 kW
Underbuilt proofer DJ, capacity for 4 trays. Height H = 560 mm	1x4 trays •	2x4 trays •	2x4 trays •	3x4 trays •
Underbuilt proofer DJ, capacity for 6 trays. Height H = 740 mm	1x6 trays •	2x6 trays •	2x6 trays •	3x6 trays •
Max tray size [mm]	600 x 800	450 x 800	600 x 800	500 x 800

The proofers height, without the bottom section and castors is 560/740 mm for the low / high proofer.
Including bottom section and castors the dimensions are 810/990 mm for the low / high proofer.

Voltage: 1 x 230 V.

* Exception D-Series Double Depth and D4. ** Not available on DJ1.

MEASUREMENTS



DECK OVENS



D-SERIES DOUBLE DEPTH

The D-Series is also available in a special edition with double depth for extra capacity. Double depth is available in one width and is also adaptable to all types of bakeries and most baking products.

FEATURES AND BENEFITS

Precision-built oven doors.
Gives the door a smooth action and ensures convenient and safe handling.

Effective working halogen lighting.
Provides whiter and more intensive working light than standard bulbs.

Reliable heating elements.
Specially selected for reliability and rapid response.

Each oven section can be individually controlled with separate settings of the top, bottom and front heat.
Full control in the baking process.

Well insulated oven chamber and stainless steel front.
Keeps the heat inside the oven, maintains low temperature, easy to keep clean.

Including aluminium legs with castors. Robust, adjustable oven feet instead of castors on model D42ED.

Crown height 220 mm.

Double built-in steam generators as standard.

Cement sole as standard.

SD Amigo control panel as standard.

SD Touch II panel (option).
The next generation of user-friendly touch panel with high resolution screen, swipe function, simple recipe handling with timer down to seconds for functions such as temperature, steam etc.

Max baking temperature 330°C / 626°F.

MODELS & TECHNICAL

	D12ED	D22ED	D32ED	D42ED
Number of decks	1	2	3	4
Interior deck size W x H x D (mm)	1265 x 281 x 1660	1265 x 281 x 1660	1265 x 281 x 1660	1265 x 281 x 1660
Door opening height mm	220	220	220	220
Fuse (amp)	40	63	100	125
Power supply (kW) incl. steam generator 20.8 kW / deck	20.8	41.6	62.4	83.2

OPTIONS

- SD Touch II control panel per deck*
- Canopy
- Door with double glazed window per deck
- Door Solid per deck (no window)

* All decks must be equipped with same type of control panel.



D32ED



ACCESSORIES

- Oven Loader Liftmatic-G.
- Manual Oven Loader 2 x 600 x 1640 mm.
- Trolley for 10 Manual Oven Loaders, 600 x 1640mm.

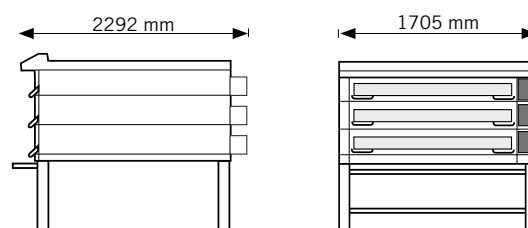


Optional -
Oven Loader Liftmatic-G



Accessory - Manual Oven
Loader for fast and efficient
loading of
the oven.

MEASUREMENTS



Baking (stone/steel plate) surface = 1260 x 1644 mm.

PIZZA OVENS



P-SERIES - PIZZA OVEN

Delivers perfect results - even at high workloads! The energy efficient P-Series incorporates excellent insulating properties. The ergonomic design of the oven with its solid, robust and compression-spring door construction along with stainless steel, bead-blasted handles provides a good work environment as does the optimum height between decks.

FEATURES AND BENEFITS

Standard model includes: Canopy, pizza stones, two pull-out shelves, digital panel, legs and castors.

Pizza stones.

Thicker stones that retain heat better. Makes the pizzas evenly baked with perfect crisp.

Energy efficient pizza oven with very even heat distribution.

The new generation of pizza ovens.

High efficiency heating system with reliable heating elements and two temperature sensors. *The heat is distributed quickly and efficiently to reach the right temperature and this is retained during throughout baking.*

Top, bottom and front heat settings.

Automatic Turbo start function.

Automatically heats up the oven quickly to the set temperature.

Demands no manual setup from the user.

Manual Turbo function. *By pushing a button the oven quickly heats up all the way to the set baking temperature. Overriding preset turbo function parameters. Demands no manual setup from the user.*

SD Amigo Pizza digital control panel with weekly timer.

User-friendly panel with programmable week timer with start and stop settings.

Plan your week and arrive to an already heated oven.

Indicator for service.

Demands manual setting.

Strong insulation.

Retains the heat inside the oven. Energy efficient and cost saving.

Strong, spring loaded precision-built door with ergonomic, cool handles.

Robust, easy to open and keep clean.



P802



Effective working high temperature resistant double halogen lighting.

Provides whiter and more intensive working light than standard bulbs.

Robust legs with lockable wheels. P200 has adjustable legs 82-120 mm as standard. *Keeps the oven in place and enables it to be moved for cleaning.*

AC guard. Makes it possible to connect the oven to a smaller circuit breaker.

The oven distributes the power to the decks that need it most.

Max baking temperature 350°C / 662°F.



Danny Falkeman, Owner Stella Pizza Chain, Stockholm



BEYOND BLACK P-SERIES

AVAILABLE WITH P200, P400 AND P600

- Black stainless steel exterior.
- Anti-fingerprint coating for easy cleaning.



CLICK OR SCAN



P201



P202



P401



P402



P403



P601



P602



P603

PIZZA OVENS



MODELS, TECHNICAL & MEASUREMENTS [MM]

• = Available.
- = Not available.

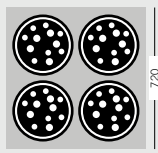
	P201	P202	P401	P402	P403	P601	P602	P603
Internal dimensions (WxHxD mm)	1 deck 715 x 169 x 365 mm	2 decks 715 x 169 x 365 mm	1 deck 715 x 169 x 725 mm	2 decks 715 x 169 x 725 mm	3 decks 715 x 169 x 725 mm	1 deck 1070 x 169 x 725 mm	2 decks 1070 x 169 x 725 mm	3 decks 1070 x 169 x 725 mm
Baking area m2	0.26 m2	0.51 m2	0.51 m2	1.02 m2	1.53m2	0.77 m2	1.53m2	2.30 m2
Baking area (stone hearth) mm WxD	710 x 360 mm	2 x 710 x 360 mm	710 x 720 mm	2 x 710 x 720 mm	3 x 710 x 720 mm	1065 x 720 mm	2 x 1065 x 720 mm	3 x 1065 x 720 mm
Capacity of 35 cm pizzas	2 pizzas	4 pizzas	4 pizzas	8 pizzas	12 pizzas	6 pizzas	12 pizzas	18 pizzas
External dimensions (WxHxD* mm)	1120 x 677 x 591 mm	1120 x 977 x 591 mm	1120 x 1725 x 915 mm	1120 x 1825 x 915 mm	1120 x 1925 x 915 mm	1475 x 1725 x 915 mm	1475 x 1825 x 915 mm	1475 x 1925 x 915 mm
Fuse (amp)	16A	16A	16A	25A	32A	16A	32A	50A
Power supply (kW)	3.6 kW	7.1 kW	6.7 kW	13.4 kW	20.1 kW	9.5 kW	19.0 kW	28.5 kW
	P801	P801D	P802	P802D	P803	P803D		
Internal dimensions (WxHxD mm)	1 deck 1425 x 169 x 725 mm	1 deck 1425 x 169 x 870 mm	2 decks 1425 x 169 x 725 mm	2 decks 1425 x 169 x 870 mm	3 decks 1425 x 169 x 725 mm	3 decks 1425 x 169 x 870 mm		
Baking area m2	1.02 m2	1.23 m2	2.04 m2	2.46 m2	3.07 m2	3.68 m2		
Baking area (stone hearth) mm WxD	1420 x 720 mm	1420 x 865 mm	2 x 1420 x 720 mm	2 x 1420 x 865 mm	3 x 1420 x 720 mm	3 x 1420 x 865 mm		
Capacity of 35 cm pizzas	8 pizzas	8 pizzas	16 pizzas	16 pizzas	24 pizzas	24 pizzas		
External dimensions (WxHxD* mm)	1830 x 1725 x 915 mm	1830 x 1725 x 1060 mm	1830 x 1825 x 915 mm	1830 x 1825 x 1060 mm	1830 x 1925 x 915 mm	1830 x 1925 x 1060 mm		
Fuse (amp)	25A	25A	40A	50A	63A	80A		
Power supply (kW)	12.4 kW	14.4 kW	24.8 kW	28.7 kW	37.2 kW	43.1 kW		

Door opening height for all
P-Series Pizza Ovens: 140 mm.
*Depth with canopy: 95 mm extra.

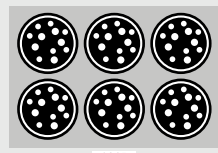
MAXIMUM BAKING SURFACE PIZZA Ø 35 CM



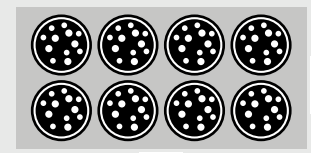
P200
1 Stone with width of
710 mm



P400
Divided into 2 stones with a
width of 355 mm/pp



P600
Divided into 3 stones with
a width of 355 mm/pp



P800 / P800D
Divided into 4 stones with
a width of 355 mm/pp

OPTIONS

• = Available.
- = Not available.

	P201	P202	P401	P402	P403	P601	P602	P603
Beyond Black with anti-fingerprint coating	•	•	•	•	•	•	•	•
Without sturdy legs with lockable wheels and pull out shelves***	-	-	•	•	•	•	•	•
Separated Power Supplies	-	•	-	•	•	-	•	•
Door with double glazed window per deck	•	•	•	•	•	•	•	•
Disassembled decks.	-	-	-	•	•	-	•	•
	P801	P801D	P802	P802D	P803	P803D		
Beyond Black with anti-fingerprint coating	-	-	-	-	-	-		
Without sturdy legs with lockable wheels and pull out shelves***	•	•	•	•	•	•		
Separated Power Supplies	-	-	•	•	•	•		
Door with double glazed window per deck	•	•	•	•	•	•		
Disassembled decks.	-	-	•	•	•	•		

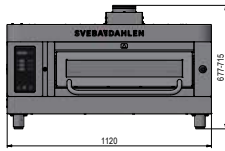
*** Legs, two shelves and wheels are standard (exception P201, P202). The price is deducted if not needed. Can be ordered separately.



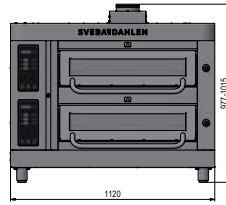
SD Amigo Pizza
Digital control panel
for P-Series.



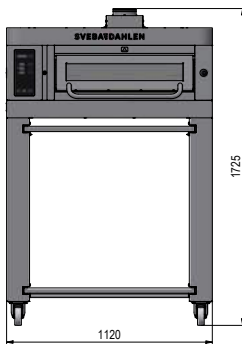
MEASUREMENTS [MM]



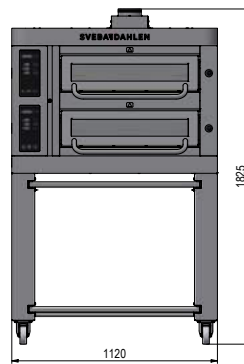
P201*



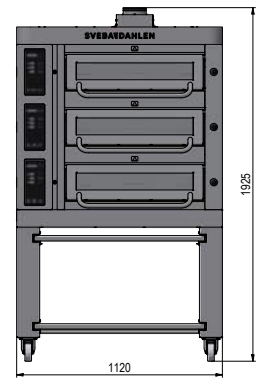
P202*



P401*



P402*



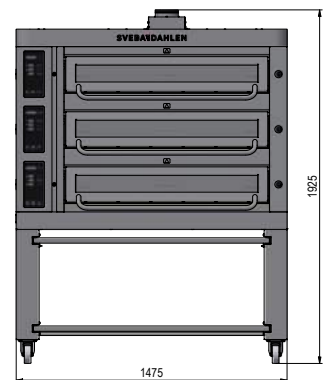
P403*



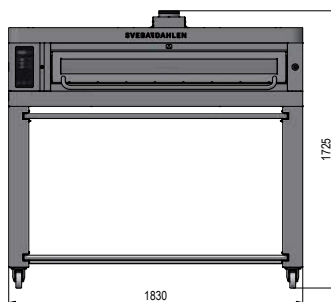
P601*



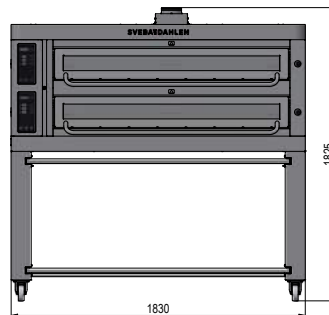
P602*



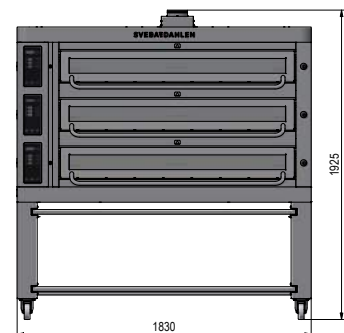
P603*



P801/P801D



P802/P802D



P803/P803D

* Also for Beyond Black

HIGH TEMP PIZZA OVENS



P-SERIES - HIGH TEMP PIZZA OVEN

Designed for baking pizza and breads at extreme temperatures - up to 500°C (932°F) - this high-quality electric oven lets you bake Neapolitan pizza, pitas, lavash, and more without the need for firewood or flue gases. Equipped with Italian Biscotto di Sorrento Pizza stones for even heat distribution, along with an efficient heating element and a durable stainless steel chamber, this oven delivers fast, reliable, and energy-efficient performance.

FEATURES AND BENEFITS

Max baking temperature 500°C / 932°F.

Pizza stone of highest quality.
Authentic Biscotto di Sorrento Pizza stones from Italy.

Highly efficient heating system.
High-quality heating system that distributes the heat more even and effectively.

No naked flames or need for firewood.
Easy to use, no firewood, flames, toxic smoke or fumes, and more reliable heating in the oven.

Fast baking time. Bake pizza in 60 to 120 seconds.
The baking time may vary according to the choice of topping.

Fast heating of oven. Ready to bake in approximately 30 minutes from start-up.
Depending on preferred baking temperature. With the programmable week timer (with start and stop settings), plan your week and arrive to an already heated oven.

Strong, spring loaded precision-built door with ergonomic, cool handles.
Robust, easy to open and keep clean. Handles specially designed for high temperature baking.

Automatic Turbo start function. *Automatically heats up the oven quickly to the set temperature. Demands no manual setup from the user.*

Manual Turbo function. *By pushing a button the oven quickly heats up all the way to the set baking temperature. Overrides set heat settings until the set heat has been reached. Demands no manual setup from the user.*

Separate settings of the top, bottom and front heat.
Full control of the baking process.

SD Amigo Pizza digital control panel with weekly timer.
User-friendly panel with programmable week timer with start and stop settings. Plan your week and arrive to an already heated oven.

Heat reflecting ceramic glass.
Withstand temperature changes. Keeps the heat inside the oven.



P401HT



Energy-efficient, heat-resistant double LED lighting in each oven chamber.
Provides clear and convenient lighting inside the oven chamber.

Strong insulation.
Ensures that the heat stays in the oven chamber. Energy efficient and cost saving. The high level of insulation ensures a better working environment.

Robust legs with lockable wheels.
Keeps the oven in place and enable it to be moved for cleaning.

Pullout shelves. *The two sliding shelves come with a standard stopping mechanism. Use for storage or extra working space.*

OPTIONS

Door with double glazed window per deck.

Separated power supplies.

Disassembled decks.

DOUGH FOR HIGH TEMP BAKING

Bear in mind that baking a Neapolitan pizza at higher temperatures requires a dough with plenty of water – we recommend about 60-70% – with finely ground Tipo 00 flour.

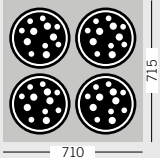


TECHNICAL & MEASUREMENTS [MM]

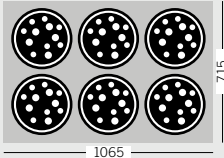
	P401HT	P402HT	P601HT	P602HT
Maximum baking temperature	500°C / 932°F	500°C / 932°F	500°C / 932°F	500°C / 932°F
Baking area m ²	0.51m ²	2 x 0.51 m ²	0.76 m ²	2 x 0.76 m ²
Baking area (stone sole) mm WxD	710 x 715 mm	2 x 710 x 715 mm	1065 x 715 mm	2 x 1065 x 715 mm
Capacity pizzas Ø 35 cm	4 pizzas	8 pizzas	6 pizzas	12 pizzas
Internal dimensions WxHxD	715 x 169 x 725 mm	2 x 715 x 169 x 725 mm	1070 x 169 x 725 mm	2 x 1070 x 169 x 725 mm
External dimensions with canopy WxHxD	1120 x 1725 x 1010 mm	1120 x 1825 x 1010 mm	1475 x 1725 x 1010 mm	1475 x 1825 x 1010 mm
Depth without canopy	915 mm	915 mm	915 mm	915 mm
Door opening height (mm)	140 mm	140 mm	140 mm	140 mm
Weight	240 kg	332 kg	300 kg	420 kg
Leg height with castors	1130 mm	930 mm	1130 mm	930 mm
Fuse (amp)*	20A	32A	25A	50A
Power supply (kW)*	9.1 kW	18.2 kW	12.5 kW	25 kW

*Depending on voltage.

MAXIMUM BAKING SURFACE
PIZZA Ø 35 CM



P400 High Temp
Divided into 2 stones with
a width of 355 mm/pp

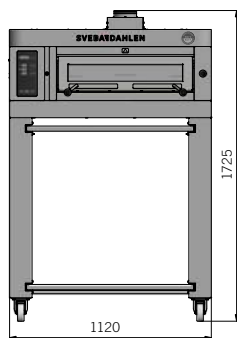


P600 High Temp
Divided into 3 stones with
a width of 355 mm/pp

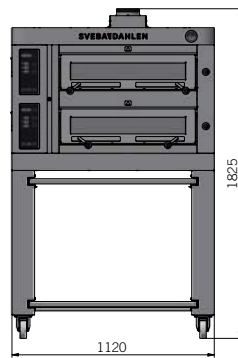


SD Amigo Pizza
Digital control panel.

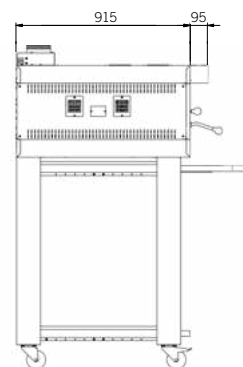
MEASUREMENTS [MM]



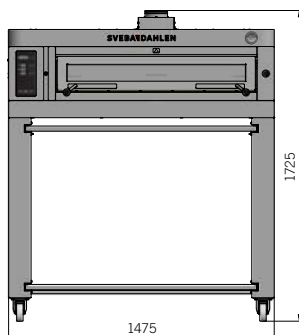
P401HT



P402HT



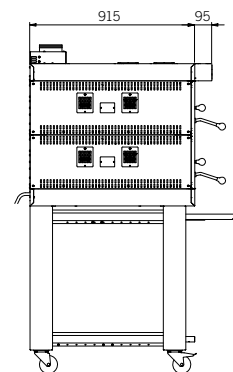
Side



P601HT



P602HT



Side

HIGH TEMP PIZZA OVENS



PIZZA VICHINGA - ONE OVEN TWO TEMPS

Experience the freedom of baking both Neapolitan and classic pizzas with one oven! With the Pizza Vichinga, the restaurant can elevate its pizza offerings overnight. This electric oven heats up to 500°C / 932°F without any wood or fire. Bake the perfect Neapolitan pizza in just 60-120 seconds in the top chamber, while classic pizzas bake evenly in the lower chamber in temperatures up to 350°C / 662°F. Easy to use and delivering consistent results every time, Pizza Vichinga is the ultimate solution for restaurants looking to expand their pizza menu - quickly and efficiently.

FEATURES AND BENEFITS

Max baking temperature in upper deck: 500°C / 932°F.

Max baking temperature in lower deck: 350°C / 662°F.

Pizza stone of highest quality.

Authentic Biscotto di Sorrento Pizza stones from Italy for high temperature baking in the upper deck.

Pizza stone for classic pizza baking in the lower deck.

Highly efficient heating system.

High-quality heating system that distributes the heat more even and effectively.

No naked flames or need for firewood.

Easy to use, no firewood, flames, toxic smoke or fumes, and more reliable heating in the oven.

Fast baking time. Bake Neapolitan pizza in 60 - 120 seconds in the upper deck. *The baking time may vary according to the choice of topping.*

Fast heating of oven. Ready to bake in approximately 30 minutes from start-up. *Depending on preferred baking temperature. With the programmable week timer (with start and stop settings), plan your week and arrive to an already heated oven.*

Strong, spring loaded precision-built door with ergonomic, cool handles. *Robust, easy to open and keep clean. Handles specially designed for high temperature baking.*

Automatic Turbo start function. *Automatically heats up the oven quickly to the set temperature. Demands no manual setup from the user.*

Manual Turbo function. *By pushing a button the oven quickly heats up all the way to the set baking temperature. Overrides set heat settings until the set heat has been reached. Demands no manual setup from the user.*

Separate settings of the top, bottom and front heat. *Full control of the baking process.*

Strong insulation.

Ensures that the heat stays in the oven chamber. Energy efficient and cost saving. The high level of insulation ensures a better working environment.

OPTIONS

Door with double glazed window per deck.

Separated power supplies.

Disassembled decks.



SD Amigo Pizza digital control panel with weekly timer. *User-friendly panel with programmable week timer with start and stop settings. Plan your week and arrive to an already heated oven.*

Heat reflecting ceramic glass.

Withstand temperature changes. Keeps the heat inside the oven.

Energy-efficient, heat-resistant double LED lighting in each oven chamber.

Provides clear and convenient lighting inside the oven chamber.

Robust legs with lockable wheels.

Keeps the oven in place and enable it to be moved for cleaning.

Pullout shelves. *The two sliding shelves come with a standard stopping mechanism. Use for storage or extra working space.*

DOUGH FOR HIGH TEMP BAKING

Bear in mind that baking a Neapolitan pizza at higher temperatures requires a dough with plenty of water – we recommend about 60-70% – with finely ground Tipo 00 flour.



TECHNICAL & MEASUREMENTS [MM]

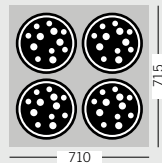
	P402V	P602V
Max. temperature bottom deck / top deck	350°C / 500°C	350°C / 500°C
Baking area m ²	2 x 0.51m ² = 1.02 m ²	2 x 0.76m ² = 1.52 m ²
Baking area (stone sole) mm WxD	2 x 710 x 715 mm	2 x 1065 x 715 mm
Capacity pizzas Ø 35 cm	4 + 4 pizzas (4 pizzas / deck)	6 + 6 pizzas (6 pizzas / deck)
Internal dimensions WxHxD	2 x 715 x 169 x 725 mm	2 x 1070 x 169 x 725 mm
External dimensions with canopy, WxHxD	1120 x 1825 x 1010 mm	1475 x 1825 x 1010 mm
Depth without canopy	915 mm	915 mm
Door opening height (mm)	140 mm	140 mm
Exhaust duct connection, 125 dia. **	120–150 m ³ /h	120–150 m ³ /h
Weight	332 kg	420 kg
Leg height	930 mm	930 mm
Fuse (amp)*	32 A	40 A
Power Supply*	15.8 kW	22 kW

*Depending on voltage. **Connection diameter.

MAXIMUM BAKING SURFACE PIZZA Ø 35 CM

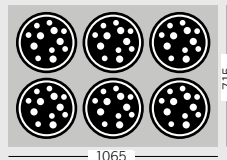
P402V Pizza Vichinga

Divided into 2 stones with a width of 355 mm/pp



P602V Pizza Vichinga

Divided into 3 stones with a width of 355 mm/pp



ONE OVEN TWO TYPES OF STONE

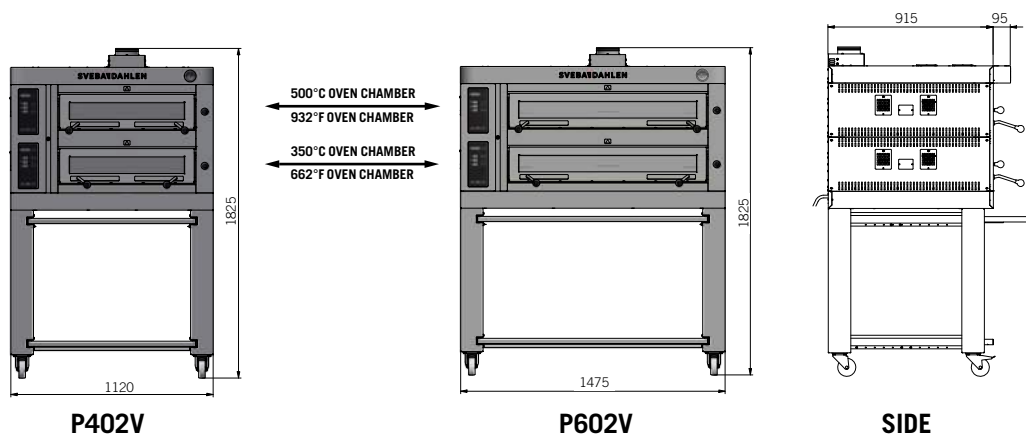
Biscotti di Sorrento Pizza Stone

- Made for pizza baking from 350°C / 662°F and up to 500°C / 932°F.
- Authentic, handmade pizza stone from Italy.
- Made from a special Italian clay.
- Absorbs and distributes heat effectively in high temperatures.
- Ideal for baking Neapolitan pizza.

Classic Pizza Stone

- Made for pizza baking up to 350°C / 662°F.
- Effectively store heat, allowing baking at lower temperatures.
- Produces a nicely baked pizza with even cooking on both the top and bottom.
- Concrete stone.

MEASUREMENTS [MM]



SD Amigo Pizza Digital control panel.

PIZZA OVENS



CLASSIC PIZZA – PIZZA OVEN

Robust and reliable pizza oven designed to meet every user's requirements for functionality, convenience and economy. Available in four different widths and adaptable to most pizza restaurants.

FEATURES AND BENEFITS

Precision-built oven doors and damping with ceramic glass in the doors.
Gives the door a smooth action and ensures convenient and safe handling.

Turbo function.
Heats up the oven quickly to the set temperature.

Manual Turbo function. *By pushing a button the oven quickly heats up all the way to the set baking temperature. Overriding preset turbo function parameters. Demands no manual setup from the user.*

AC guard. Makes it possible to connect the oven to a smaller circuit breaker.
The oven distributes the power to the decks that needs it most.

Effective working high temperature resistant halogen lighting.
Provides whiter and more intensive working light than standard bulbs.

Each oven section can be individually and stepless controlled with separate settings of the top, bottom and front heat.
Full control in the baking process. Easy to handle, understand and programme.

Available in four standard widths and up to three sections in height, crown height 160 mm.
Suited for most pizza sizes.

Designed in a flexible module system.
Gives each pizzeria the ability to create the oven that suits its needs best.

Well insulated oven chamber.
Keeps the heat inside the oven.

Stainless steel front.
Maintains low temperature and is easy to keep clean.

Stone soles.
Classic pizza baking stone soles.

Canopy as standard.

Pull-out shelf and storage shelf are both standard.

Max baking temperature 350°C / 662°F.



DC22EP



OPTIONS

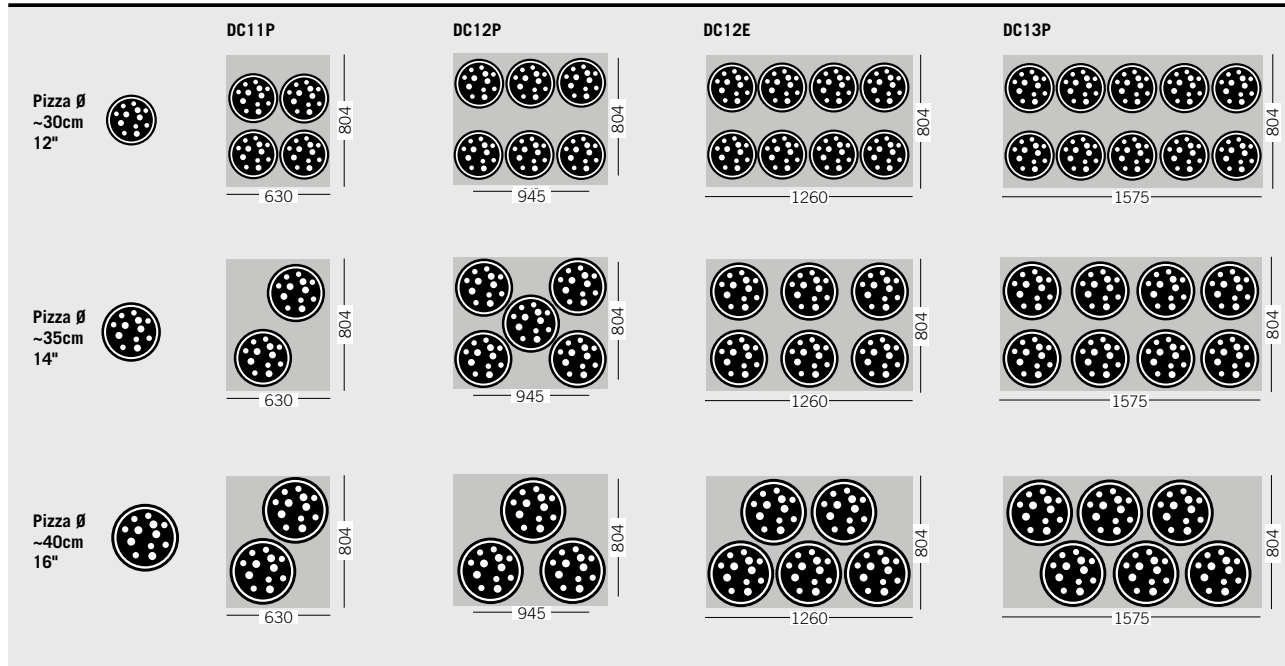
Separated Power Supplies per deck

Disassembled decks





MAXIMUM BAKING SURFACE PER DECK



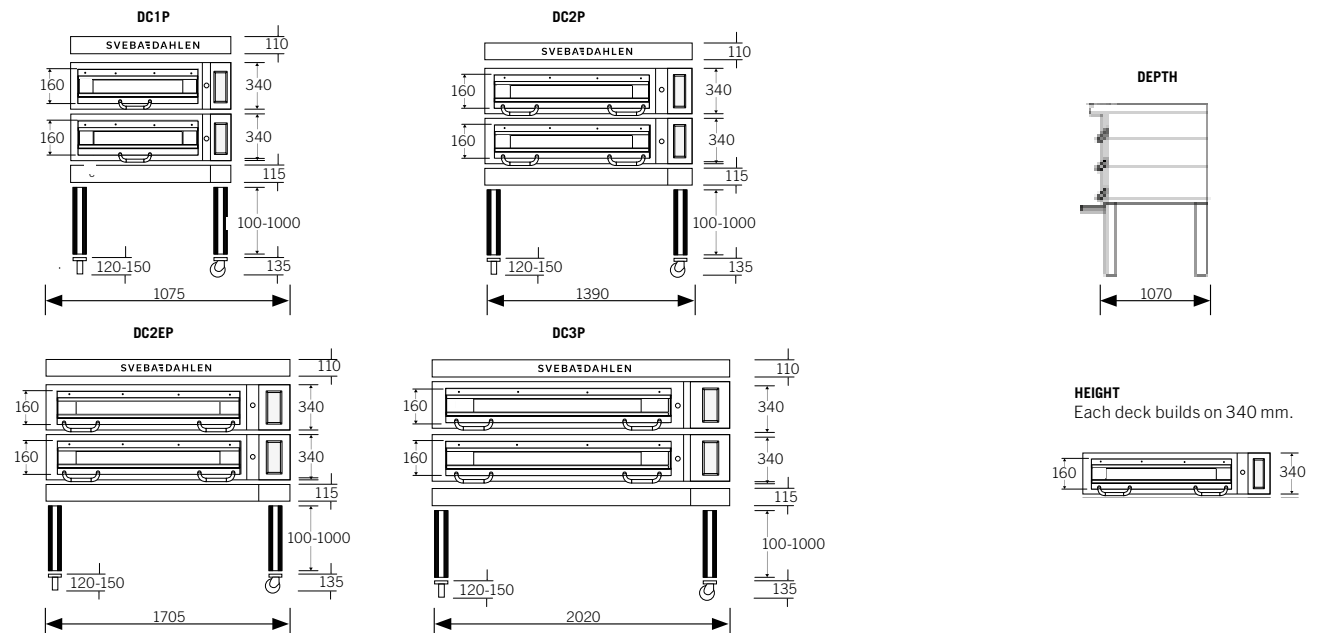
MODELS & TECHNICAL

• = Available.
- = Not available.

	DC1P	DC2P	DC2EP	DC3P
Fuse 1-3 decks (amp)	16-25-32A	16-25-40A	25-40-50A	25-50-63A
Power supply per deck (kW)	5.4 kW	7.9 kW	10.4 kW	12.9 kW
1-deck oven	DC11P	DC12P	DC12EP	DC13P
2-deck oven	DC21P	DC22P	DC22EP	DC23P
3-deck oven	DC31P	DC32P	DC32EP	DC33P
Separate deck section	•	•	•	•

MEASUREMENTS [MM]

Examples with 2 decks



TP INFINITY - INFINITE POSSIBILITIES, EXCEPTIONAL TASTE: ELEVATE YOUR PIZZA EXPERIENCE!

TP Infinity, a versatile oven designed for continuous pizza production, effortlessly customizable to meet diverse capacity needs. With the ability to reach temperatures up to 400°C / 752°F, and a user-friendly touch screen offering stepless control over baking times, this oven boasts up to three or four individual sections vertically. This innovative design allows for high capacity in terms of both quantity and product variation, making it an ideal choice for a wide range of baking needs.

FEATURES AND BENEFITS

Steam canopy at infeed and outfeed (not on TP10, TP20).
Creates a good work environment.

Adjustable top and bottom heating, and stepless adjustment of baking time between 2 and 15 minutes.
Easy to understand and use, giving full control over the baking process.

Aluminum legs (adjustable for tabletop use on TP10, TP20) with wheels.
Make it easier to move the oven.

Three standard widths with up to three or four (TP41) sections in height.
Possibility to make different dishes in the individual decks.
Suitable for most pizza sizes.

Stainless steel exterior and well-insulated oven chamber.
Keeps the heat inside and maintains a lower temperature on the outside.

Panel with large and clear symbols.
Provides good control and makes it easy to set the right time and adjust the temperature up to 400°C in two zones.

Oven chamber with two different zones.
The temperatures of the top and bottom heating are controlled separately for each zone, resulting in even baking.

Energy-saving mode.
Can be activated when the oven is not in use, saving money and reducing environmental impact.

Turbo function for rapid heating.
Reaches the right temperature quickly.

Additional bar at the end of slide grate.

Removable infeed and outfeed tray.

Very silent operation.

Modular design.
Decks can be added.

Stainless steel mesh conveyor.

High quality baking results, almost like stone baked pizza.

Baking time 2-15 minutes.

Max baking temperature 400°C / 752°F.



TP41



CLICK OR SCAN

OPTIONS

Draft diverter for 585 mm (TPX1)
(maintains an uniform temperature).

Draft diverter for 900 mm (TPX2)
(maintains an uniform temperature).

Short baking time 42 sec – 5.5 minutes.



ACCESSORIES

Rolling Oven Stand for TP10 & TP20 -
Measurements (L x W x H): 960 x 730 x 734 mm



DIGITAL PANEL



Digital panel

- Temperature regulation for the ovens' 2 heating zones.
- Week schedule with on / off and required temperature settings.
- Up to 10 programmed recipes.
- Energy-saving mode.
- Energy- and cost graph.
- Service timer.
- Shop execution.
- Cooling fan delay.
- Alarm log.
- Touch screen.
- User-friendly intuitive design.
- Language selection.

TUNNEL PIZZA TRAYS (MIN. ORDER QTY 10 PCS/TRAY MODEL)

TRAY TYPE, MM	TUNNEL PIZZA	PAN PIZZA	ALUMINIUM PIZZASCREEN
Tunnel Pizza Tray Ø 240	•	•	-
Tunnel Pizza Tray Ø 260	•	-	-
Tunnel Pizza Tray Ø 300	•	-	•
Tunnel Pizza Tray Ø 320	•	-	-
Tunnel Pizza Tray Ø 360	•	-	-
Tunnel Pizza Tray Ø 400	-	•	-
Tunnel Pizza Tray Ø 440	•	-	-
Tunnel Pizza Tray Ø 480	-	•	-



• = Available.
- = Not available.



MODELS & TECHNICAL

• = Available.
- = Not available.

	TP10	TP20	TP11
Number of decks	1	2	1
Recommended number of pizza trays	4	8	8
Fuse (amp) / Power supply (kW)	25A / 9.1 kW	32A / 18.2 kW	25A / 12 kW
Extra deck	•	•	•
Weight (kg)	160	275	240
	TP21	TP31	TP41
Number of decks	2	3	4
Recommended number of pizza trays	16	24	32
Fuse (amp) / Power supply (kW)	40A / 24 kW	63A / 36 kW	2 x 40A / 2 x 24 kW
Extra deck	•	•	-
Weight (kg)	380	510	650
	TP12	TP22	TP32
Number of decks	1	2	3
Recommended number of pizza trays	12	24	36
Fuse (amp) / Power supply (kW)	32A / 18 kW	63A / 36 kW	80A / 56 kW
Extra deck	•	•	•
Weight (kg)	300	475	650



PIZZA OVENS



TP INFINITY - ELEVATE YOUR PIZZA EXPERIENCE!



TP32



TP22



TP21





MEASUREMENTS AND DRAWINGS [MM]

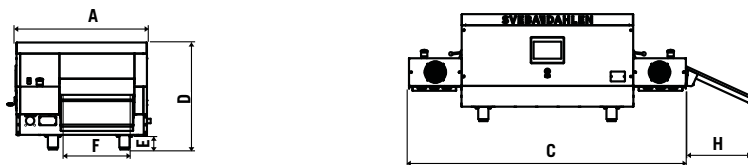
	A	B	C	D	E	F	G	H	
Model	Decks	Width with spacer (mm)	Spacer width (mm)	Depth (mm)	Height with legs (mm)	Leg height (mm)	Conveyor belt width (mm)	Infeed plate ¹ (mm)	Outfeed plate ¹ (mm)
TP10	1	730*	-	1550	599 - 637	82 - 120**	381	max 390	max 390
TP20	2	730*	-	1550	939 - 977	82 - 120**	381	max 390	max 390
TP11	1	1137	62	1850	1350	735	585	max 390	max 390
TP21	2	1137	62	1850	1690	735	585	max 390	max 390
TP31	3	1137	62	1850	1830	535	585	max 390	max 390
TP41	4	1137	62	1850	2109	434	585	max 390	max 390
TP12	1	1452	62	1850	1350	735	900	max 390	max 390
TP22	2	1452	62	1850	1690	735	900	max 390	max 390
TP32	3	1452	62	1850	1830	535	900	max 390	max 390

* No Spacers on TP10, TP20.

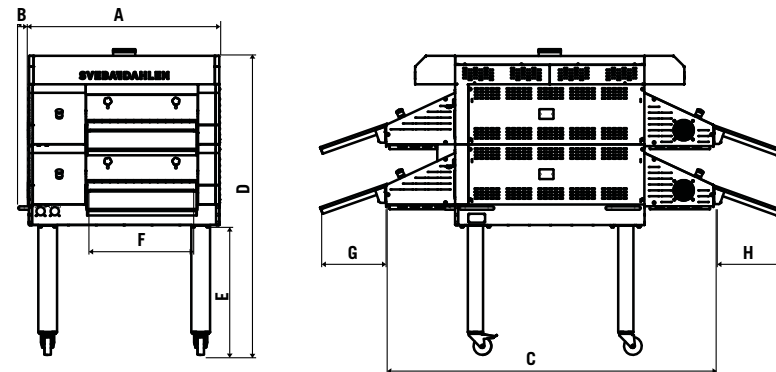
** Leg height for TP10, TP20 is adjustable in height: 82 - 120 mm.

¹ Infeed plate and outfeed plate are detachable, all models can be equipped with both infeed- and outfeed plates.

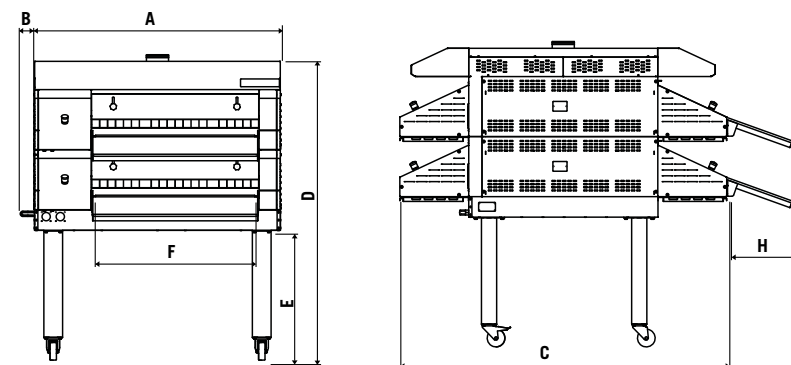
TP10 / TP20



TP11 / TP21 / TP31 / TP41



TP12 / TP22 / TP32



Adjustable infeed height: 45 - 85 mm.



Spacer

Ensuring that there is an air gap towards walls etc.
Not for lifting.

TUNNEL OVEN



ARTISTA DELI - SIMPLY LUXURY HANDCRAFTED

A tailored solution with a focus on high-volume artisan production. Artista Deli is a small electric tunnel oven with a baking temperature of 450°C / 842°F. This is an extremely flexible oven able to bake everything from bread to pizza, with an emphasis on precision and consistent baking results. Thanks to its modular design, both capacity and concepts can be expanded later on. Perfect for a business that plans to grow!

FEATURES AND BENEFITS

Customized properties.

Can be equipped with 1 - 3 oven sections, integrated steam system for AD2 and AD3 (steam boiler not included), turbo function and 3 different belt types depending on planned usage.

Modular oven design.

Up to 3 oven sections, baking area of 1,35m² to 4,05m². The modular section system with separate infeed, outfeed and oven sections enables rapid installation and easy handling. Making it possible to extend the production later on. Plug and play!

Heating system

Each section is equipped with high quality direct-acting heating elements and a heating zone with individual control over both top and bottom heat. Possible to start each of the oven's heating zones, as well as the top and bottom heat, sequentially to avoid energy peaks.

Energy-efficient.

The Artista Deli bakes energy efficiently. During the actual baking time, the oven uses an average of about 30–45% of the installed power.

Pre-heater.

Pre-heating of oven belt before it goes into the ovens first section.

Mechanical damper in each oven section.

Damper that is easily opened/closed to regulate the moisture content of the oven. Adjust the damper to ensure the desired baking results.

Control panel.

User-friendly control panel with touch screen and intuitive operation.

3-in-1 oven – switchable oven belt

The option of switching the hearth stone belt for a perforated or solid steel belt. Same chain and operating system for all belts. The oven belt is 90 cm wide.

High quality and low maintenance costs

Well-proven components, durable stainless steel and rust-resistant materials for the oven and a painted base ensure an oven with a long service life.

Extra stone hearths.

Comes with a batch of five replacement stones for the stone hearth belt.

Max baking temperature - **AD1:** 400°C / 752°F. **AD2 & AD3:** 450°C / 842°F.



CLICK OR SCAN



AD3



OPTIONS

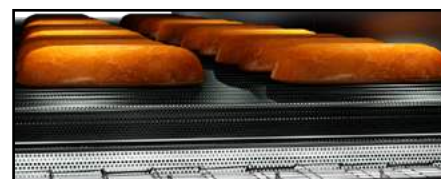
Oven belt - extra stone hearths (batch of 10 pcs)
Oven belt - solid steel
Oven belt - perforated steel
Turbo function (airflow) per zone
Steam system in first zone available for AD2 and AD3 (excluding steam boiler)
Freestanding cabinet with control panel (AD3)
Loading conveyor
Unloading conveyor
Customized patterned belt



The stone hearth belt for baking pizza, flatbread, pita bread, naan bread, etc.



The steel belt is used for sweeter doughs and low-rise products such as cookies.



The perforated steel belt is used for free-form, high-rise loaves and the like.



MODELS AND TECHNICAL

	AD1	AD2	AD3
Number of oven sections	1	2	3
Baking area - Conveyor belt W x L (mm)	900 x 1462	900 x 2962	900 x 4462
Baking area (m ²)	1,35 m ²	2,68 m ²	4,02 m ²
Internal oven height (mm)	155	155	155
Approx. heating time (min)*	30 min	30 min	30 min
Approx. number of Ø 30 cm / 12" pizzas per hour (baking time 90 sec)**	329 pcs	658 pcs	986 pcs
Approx. number of Ø 35 cm / 14" pizzas per hour (baking time 90 sec)**	289 pcs	578 pcs	867 pcs
Fuse (amp)	125A	250A	300A
Power supply (kW) ⁽¹⁾	78 kW	132 kW	186 kW
Weight (kg)	1500	2500	3500

* The heating time depends on the desired baking temperature. In the above example, the heating time is for 450°C / 842°F.

** The baking time and number of products vary depending on what is to be baked and any toppings. The above example is based on Ø 30 cm / 12" pizzas, 275 g/pcs and Ø 35 cm / 14" pizzas 300 g/pcs with cheese and tomato sauce.

⁽¹⁾ Depending on voltage



Easily exchanged belt

Sectional stone belt with individual stones easily replaced if necessary. The holder for an individual stone is released, enabling the easy removal of the stone from the side.

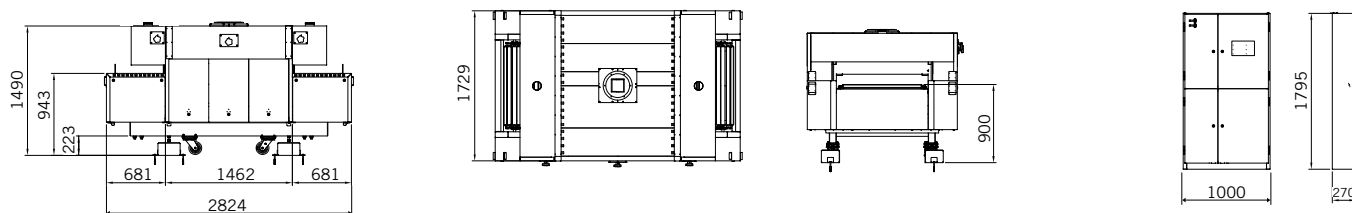


Infeed and outfeed conveyors

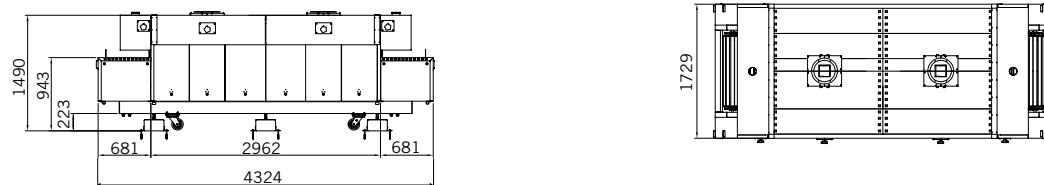
Conveyors at infeed and outfeed for an improved flow in the production process. Combine the oven with other machines on the production line, such as a bread line, tin conveyor or a packaging station.

DRAWINGS AND DIMENSIONS [MM]

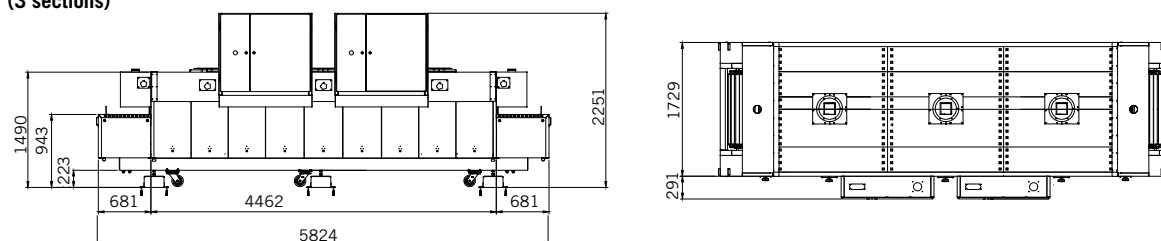
Artista Deli - AD1 (1 section)



Artista Deli - AD2 (2 sections)



Artista Deli - AD3 (3 sections)



The Artista Deli with one or two sections is delivered with an external electrical cabinet. The oven's control panel is mounted on the electrical cabinet as standard.

CUSTOMER ADAPTED INDUSTRIAL BAKING SOLUTIONS

We are experts in supplying industrial baking solutions. From unit machinery to total baking systems.

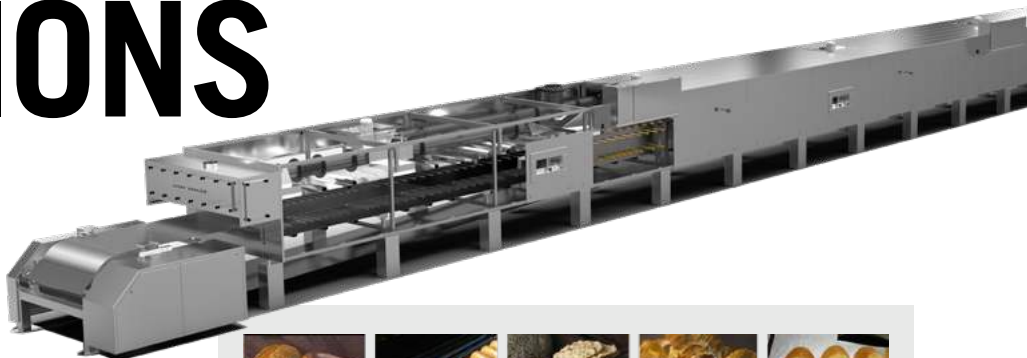
A concept built on sensibility to the customers demand, close communication, world-leading trademarks and well-trained personnel at all levels.

With over 400 tunnel ovens produced and delivered, many to some of the world's most well known bakeries and food producers, Sveba Dahlen is firmly established as a leading manufacturer in the industrial bakery segment. Our production of tunnel-ovens began in 1955, and some of them are still in use today – after half a century of continuous production.

The foundation of a Sveba Dahlen tunnel oven consists of carefully selected components that are designed for continuous production.

Sveba Dahlen tunnel ovens are known for their flexibility, energy efficiency and reliability. The modular design of both the electric and gas-heated version allows for the oven to be upgraded with additional zones, should production needs change over time. In recent years, as food culture is evolving and bakeries need higher capacity, our tunnel ovens have become increasingly popular worldwide. We offer mixing systems, makeup lines, conveyor systems, final proofers industrial ovens and tunnel ovens for different kind of products.

**For more information: sveba.com/en/industrial-solutions
Contact: industrial@sveba.com**

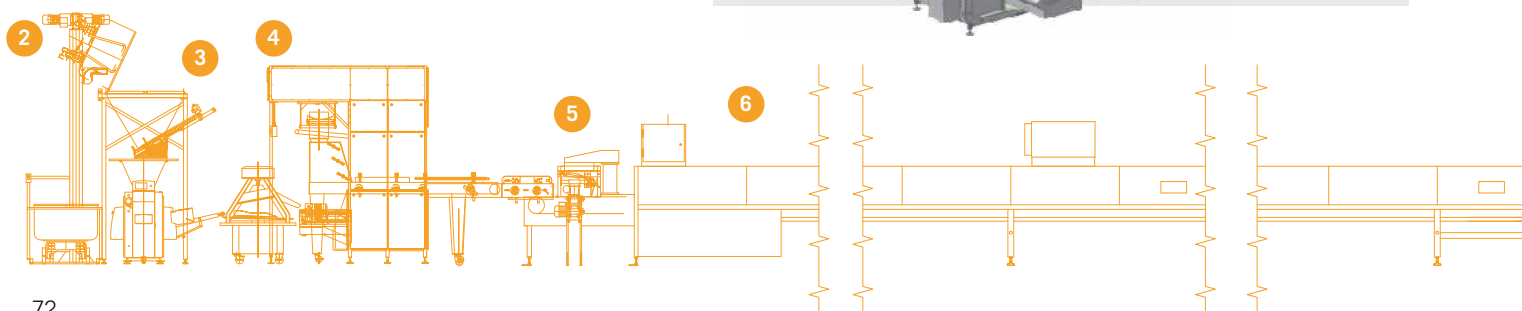
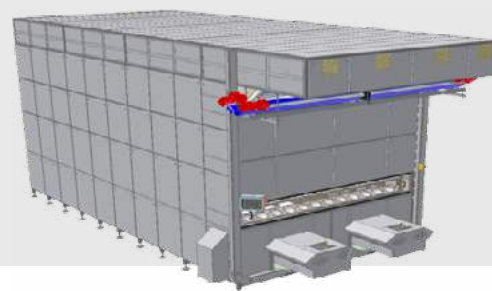


For our standard industrial solutions, a wide range of products can be made. The machines and the ovens can be set-up to manage most kinds of bread and pastries. Above are some examples: Loafs, tin bread, baguettes, pan pizza, meringue peaks, buns and much more.

Specially adapted industrial bakery machines

Sveba Dahlen and Glimek offers solutions for many kinds of industrial bakeries. In some cases also in special executions. Below is one example.

Intermediate proofer XL - Adapted to fulfill the customers need: 12 pockets in each swing, more than 3700 active pockets and approx. 5000 dough balls/hour at proofing time 45 minutes.



INDUSTRIAL PRODUCTION LINE



4 Industrial Make-up System

Very flexible make-up systems for bread production always adapted to the actual bread capacity, intermediate proofing time and bread type and shape. The line is mostly made of stainless steel and is developed in order to withstand continual operation and the industry's stringent hygienic requirements.



1 Industrial Mixer

Sveba Dahlen offers industrial mixers and mixing systems in many different executions, spiral mixers with removable bowl and also mixers with a bottom discharge system. Mixers for larger capacities than 200 kg on request.



5 Proofer Loading System

Charging system for a precise positioning of the dough pieces row by row on the proofer belt.

2 Bowl Lift

Bowl Lift always adapted to the removable bowl size and desired tipping direction according to layout. Standard is tipping either left or right. Possibility to also be made for straight forward tipping.



6 Belt Proofer

Belt Proofer with textile belt or modular plastic belt is ideal when producing a range of products with a variety of shapes, i.e. loafs, buns, flat bread or tin bread. Also suitable when having long bakery area in combination with low ceiling height. The Belt Proofer is also fully insulated and has fully automatic climate system.

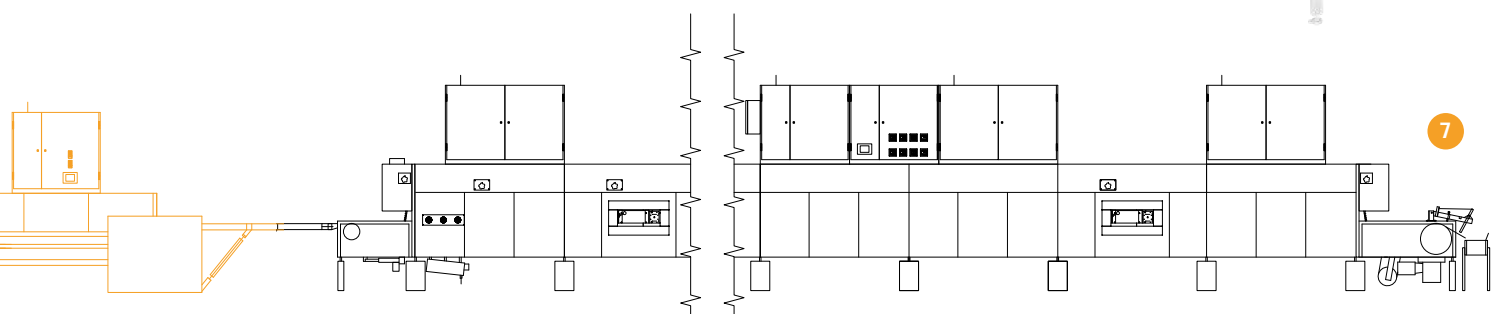


3 Bulk Hopper

The Bulk Hopper creates an even level in the divider hopper which gives better weight and accuracy. The photocell controlled portioning system gives automatic feeding into the divider. The uncomplicated design results in a reliable operation and less risk of production loss.

7 Crisp Roll Machine

Crisp Roll Machine is placed between two tunnel ovens and separates rolled, baked and cooled buns into two parts with needles in a real genuine way. Heavy duty machinery adapted for making Crisp Rolls up to 50 000 pcs/hour depending on product length.



INDUSTRIAL OVENS

All Sveba Dahlen Industrial Tunnel Ovens are adapted to meet the customers industrial needs. Both the Electrical and Indirect Gas heated ovens have the same user-friendly concept. Every zone is separately controlled, which gives the user maximum control of production. Desired temperature is set by temperature regulators, not by dampers and the top and bottom heat is set individually.

Contact: industrial@sveba.com



CLICK OR SCAN



OPTIONS AND FUNCTIONS



Q-Line Recipe Management

Continually switches recipes within a zone as soon as the zone is empty. Automatically adjusts settings such as temperatures, turbo, steam, humidity, and damper.



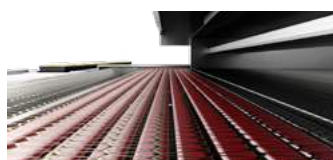
Steam with Photocell control

Steam is activated when the photocell detects a product, and is turned off after a preset delay when there are no more products to process. The steam amount can be finely adjusted digitally or mechanically.



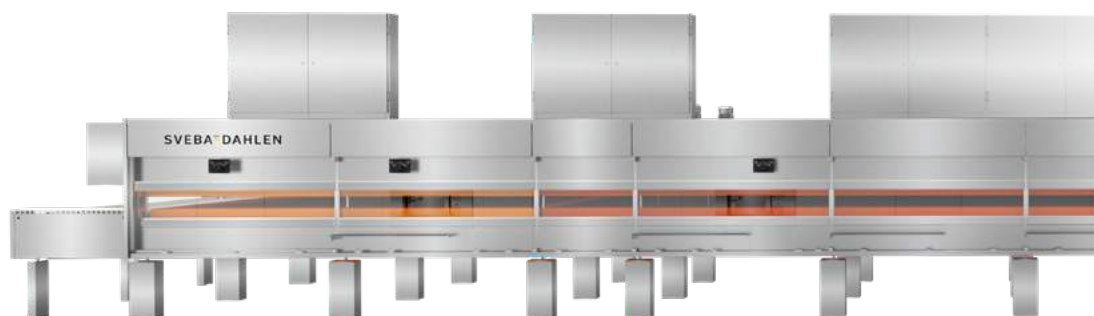
Temperature Sensors

Temperature sensors both over and under the belt in each heating zone. Ensuring precise temperature control.



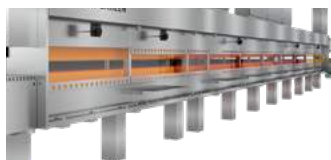
Pre-heater

Variable pre-heater controlled from the control panel. Heats up the oven belt before it enters the oven.



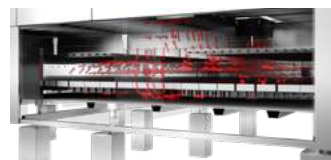
Infed Conveyor and Loader

Customized to suit the production needs. Adjustable speed can be linked to the oven's control panel. A hydraulic air cylinder pushes products onto the oven belt.



Heating Zones

Individually adjustable heating zones, with separate control of top and bottom heat. These efficient ceramic heating elements are only used when and where they are needed.



Turbo Zones

Turbo zones with airflow are available in both vertical through the belt and horizontal above the belt configurations. Additional turbo zones can be added for extra-efficient baking. Frequency controlled variable speed. Individual setting for different recipes.

Thyristor controlled heat

Thyristor regulation for a more accurate regulation of the heating elements.

High power section in zone 1

Add extra power heat elements in the first part of the bottom heat chamber. Adjusted in the control panel and specified in the recipes.

Walkway on top of the oven

Simplifies cleaning and service.

Electric, Fossil-free Tunnel Oven

- 2 different models:
 - Normal temperature ovens (up to 320°C / 608°F)
 - High Temperature ovens (up to 500°C / 932°F).
- Heating elements are installed directly in the oven chamber.
- Separate heat regulation in each zone and for top and bottom heat.
- Best possible energy efficiency in kwh/kg baked bread.
- Each oven is adapted to customer requirements.
- Adaptable length and width.
- Wide range of options, oven belts and more, see below.



Industrial Rack Oven, I-Series

- Rack Ovens adapted to heavy duty industrial production.
- Available as electric, gas- or oil fired oven.
- Manages up to 4 racks at the time.
- Outstanding for smaller industrial production.
- Stainless steel exterior with cool surface due to efficient insulation.



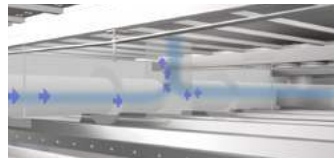
Gas Tunnel Oven

- Indirect fired gas tunnel oven.
- Each oven is adapted to customer requirements.
- Wide range of options, oven belts and more, see below.
- Unique flexibility and capability for producing a wide variety of products.
- Unique, patented heat regulation with 2 Weishaupt™ gas burners in each zone, heating the air and distributing it to the top and the bottom of the oven through heat exchangers.
- Separate burners for top and bottom provides individual temperature settings for top- and bottom heat and giving optimal temperature control and fast reaction time.
- More flexibility compared to a traditional singel burner oven.
- Quick installation with prefabricated modules.
- Additional zones can be added if more capacity is needed.
- Baking temperature up to 280°C / 568°F.



HMI Control Panel

User-friendly touch panel with recipe management, production schedule, energy monitoring, energy-saving mode, and adjustment of parameters such as temperatures, top and bottom heat, turbo, airflow, dampers, and more. One or multiple panels can be mounted on the oven or separately alongside the oven.



Damper Function

Manual or digital damper function with mechanical doors or sensor-controlled doors. Parameters are adjusted according to recipe settings on the HMI control panel. Sensors in the different zones gives control of the humidity level.



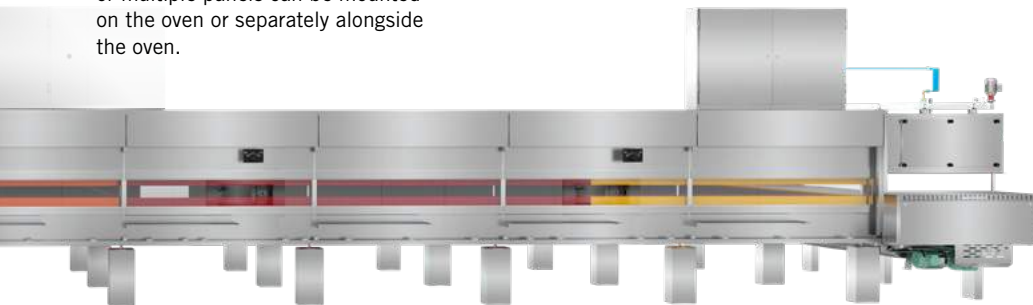
Oven Belt Options

Several types of oven belts for different production requirements. Tight wire-mesh belts for free-standing products, open wire-mesh belts for tins and trays, and solid steel belts for free-standing bread, cookies, and more.



Outfeed Conveyor and Unloader

Outfeed conveyor and unloader can be customized to suit your needs. Adjustable speed and control of settings can be integrated with the oven's control panel.



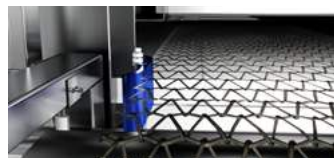
Water spray

Water spray at the output improves the surface and crust of the bread, enhancing its esthetic quality.



Inspection Doors

Inspection doors with inbuilt lighting enable easy inspection of the baking process inside the oven.



Belt tracker

Sensors continuously monitor the movement of the oven belt and adjust it automatically if deviations are detected.



Double driving unit

Double drive of the oven belt is used for longer ovens and when baking with tins. This also ensures that the oven can still be used if one unit were to fail.



Belt brush

Rotating belt brush with pneumatic lifting device efficiently cleans the underside of the oven belt.

kWH-meter including heating element status check for Electric Tunnel Oven

Get important information about the status of the heating elements and see the oven's consumption statistics.

Frequency controlled fan speed

Individual setting for different recipes.

Frequency inverters for the oven chamber exhaust fan(s). Adjustable in panel

The system can be expanded for continuous under pressure / flow regulation.

MIDDLEBY - COMPLETE INDUSTRIAL BAKERY SOLUTIONS



The Middleby brands complement each other in a great way to offer complete individually adapted industrial solutions. From mixing, dough handling, proofing, transporting, baking, and cooling, to freezing and packaging – the easiest way for a complete process line, with all industrial bakery machines from one partner. Here is a short presentation of the Middleby Bakery Group brands.

**SVEBA
DAHLEN**
Professional Baking Machinery

Develops and manufactures a wide range of bakery ovens: rack ovens, deck ovens, industrial ovens, and tunnel ovens. The strong market position is the result of a unique total concept featuring high-quality, innovative, and customized solutions with a strong focus on energy-efficient products.

**AUTO-BAKE
SERPENTINE**
High Capacity Serpentine Solution
for all Bakery Categories

Offers an array of modular custom-built industrial baking solutions that can revolutionize your plant with maximized flexibility and profitability. The Serpentine system is incorporated with ovens, proofers and coolers, and conveys trays across multiple horizontal levels in a distinctive S-shape, and also achieves an ultra-compact footprint.

Glimek
Bread Dough Make-up Machinery

Develops and manufactures premium-quality prepping dough equipment to suit the needs of every professional baker and flexible, customized, industrial bakery plants.

**STEWART
SYSTEMS**
High-Capacity Bread and Bun
ConveyORIZED Systems

Delivers bakery equipment and complete lines for the high-volume bread and bun industry, including conveyORIZED proof and bake systems, tunnel ovens, and make-up equipment.

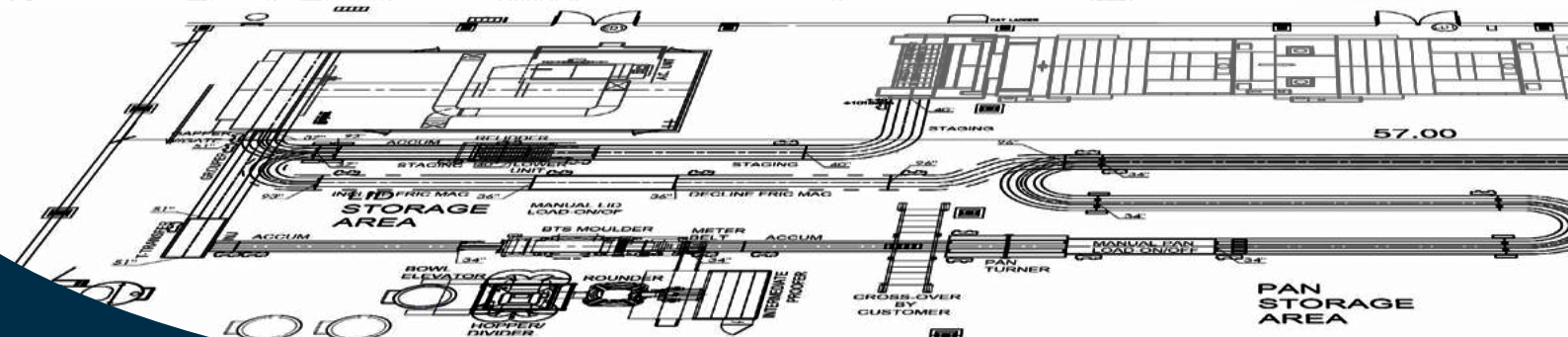
**COLUSSI
ERMES**
Washing | Sanitizing | Drying

Designs and manufactures custom made washing systems for various food industries such as the bakery, confectionery, chocolate, meat and dairy sectors, and also in logistics, pharmaceutical, hospital and more.

**Sveba Dahlen
Electric Tunnel Oven**



Glimek Bread Line





Produces high capacity interleaving, stacking and packing solutions for the food industry. The systems are sanitary, washdown-duty and made in stainless steel. The streamlined designs incorporate leading-edge technology that ensures low maintenance and a long machine life.



Provides tie, closure and packing machines, but also seeders, and slicing, cutting and water-splitting machines for splitting and making patterns on baked products.



Develops and offers industrial bakery equipment with system solutions, such as tunnel and tray ovens, and automated proofers and tray proofers.



Delivers high-quality industrial freezing and chilling systems. Scanico supplies highly efficient impingement and spiral systems – freezers, chillers, proofers, etc.



Delivers high performance, large volume product systems for artisan and flat breads, sweet pastries, pizzas and other baked goods. Develops full baking system solutions with make-ups, proofers, tunnel ovens, and conveyors.



Manufactures specialized machinery for the bakery industry, focusing on dough shaping and value-adding processes. They provide customized and turnkey solutions, including rotary molding, depositing, wire-cutting and more.



Develops planetary and other mixers, as well as automatic industrial production line mixers, created in stainless steel to guarantee high quality and durability. The range of mixers cover both artisan and industrial needs. Renowned for their sturdiness, accurate finishes, and the great mixing results.



Delivers industrial food and bakery production equipment for depositing, portioning, filling, and pumping everything from smooth sauces and batters, to thick fruit fillings, dessert toppings, and marinades.



Manufactures high-quality production lines and equipment for the food and baking industry, including molding, cutting, sheeting, sprinkling, baking, mixing, and cooling machinery.



Makes high-quality mixing equipment. Mixers that can handle hard work, every day, in bakeries, kitchens, food production lines, and more. For production on any scale.



Your go-to for AGV vehicle design and production. From mechanical and electrical design to software and safety. Offers highly customized, innovative solutions to boost both productivity and safety.



Designs and manufactures complete lines and turnkey solutions for the industrial production of any kind of cake like Sponge Cake, Layer Cakes, Cup Cakes, Cheese-Cakes, Muffins, Dosed Products, Pies, Brownie, Macarons, and more.



CLICK OR SCAN



Industrial Sales Manager

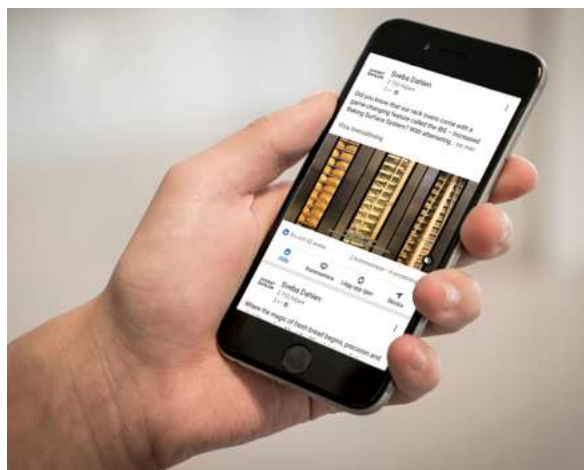
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GET READY-TO-USE SOCIAL MEDIA CAMPAIGNS HERE

Social media is an excellent way to reach a large or targeted audience. To simplify your efforts, we have developed ready-to-use campaign materials - including photos, videos, and text - that are immediately available for use. You can easily download the campaigns you are interested in here and then post them on your social media channels. We continuously add new content as we create it, ensuring that you always have fresh posts available for your channels.



CLICK OR SCAN

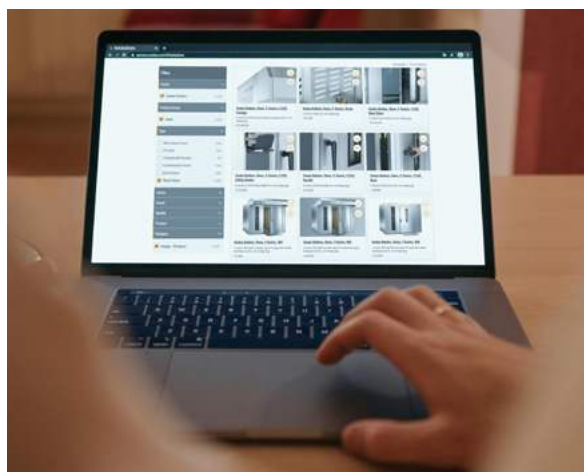


KEEP YOUR WEBSITE UP TO DATE

To ensure that your website reflects the latest and most accurate information about our products, we kindly ask that you regularly update any outdated images and details. Outdated content can affect the professional image we strive to maintain and may impact your customers' experience. For the latest product information and media, please visit our website at sveba.com/en/products. Here, you can access updated brochures in English, German, Spanish, and Swedish, as well as web-optimized images and videos in MediaStore.

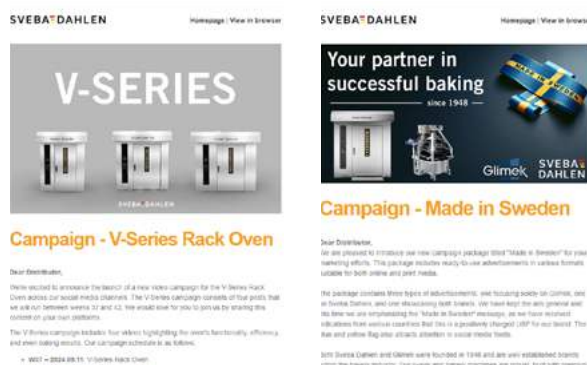


CLICK OR SCAN



CLIENT TESTIMONIALS

We are seeking new customer success stories to showcase as reference clients on our website. Our goal is to feature reference customers from all our distributors worldwide. This initiative serves as excellent promotion for us, for you, and for your customers. Therefore, please do not hesitate to submit text, images, and a consent form from your customer. We will assist you in increasing your online visibility.



DON'T MISS OUT WITH NEWSLETTER

Subscribe to our digital newsletter to stay informed with the latest and most important updates from us. Our newsletters include product announcements, key news, and exclusive invitations to trade fairs and events. Don't miss out - sign up today by contacting your Area Sales Manager.

MARINE BAKERY SOLUTIONS



Sveba Dahlen has for many years developed, marketed and delivered bakery equipment for marine environments. Our long experience of cooperation with companies in the cruise as well as the offshore business, has given us wide knowledge of what is required of equipment that is used in marine environments.

The Sveba Dahlen marine range is manufactured according to USPHS. The products are adapted to the demands in marine environments, designed to give good function and durability during many years of use. Choose between rack ovens, deck ovens and pizza ovens. We also offer dough handling equipment, bread lines and proofers.

With Sveba Dahlen it is easy to set up a perfectly running bakery, both ashore and offshore!



SPECIALLY ADAPTED EQUIPMENT

STAINLESS STEEL

All products in the Marine range are produced in stainless steel.

EASY CLEANING

The smooth stainless steel surfaces are optimal for cleaning and high hygiene standards.

SECURE CABLES

Extra sealing at cable and piping prevents water from entering the equipment.

MARINE LEGS

The cabinets can all be welded to the floor.

HYGIENE IN DETAILS

Screws without slots ensure that no bacteria gets stuck.

ALL VOLTAGES

The Marine range can be built to match any power supply.

TOUCH PANELS

The Marine Range is equipped with user-friendly and waterproof control panels. The touch panels are self-instructing. All different menus such as manual baking, preprogrammed baking and service parameters are easily accessed and very logical.



Area Sales Manager - Marine Bakery Solutions

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CLICK OR SCAN

SD AMIGO PIZZA CONTROL PANEL

The SD Amigo Pizza Control Panel for Pizza Ovens is an exceptionally user-friendly control panel. Packed with features such as separate settings for front, top, and bottom heat, weekly schedule and clock function, a backup battery, and both automatic and manual turbo functions, this panel provides everything necessary for a professional pizza baking experience.

FEATURES AND BENEFITS

Backup Battery.

The clock and weekly schedule will not lose the memory in case of a possible loss of voltage.

Replaceable Backup Battery.

If the backup battery runs out, this is replaceable and an indication of discharged battery is shown on the display.

Easy setting for clock and weekly schedule.

Weekly schedule with on/off function.

Set start time and the oven will be heated when the baker arrives in the morning. The oven turns itself off at set time. Indicator lights up when active.

Fast turbo function.

The oven quickly heats up to the set baking temperature.

Manual turbo function.

The manual turbo button overrides set power settings to compensate for any temperature drop. The oven settings are temporarily changed to 100% power on all element groups until it reaches the selected baking temperature. The turbo function then returns to the set power regulation. Led indication when the function is active.

Buttons for separate settings of front-, top- and bottom heat.

Full control of the baking process.

Display with clock.

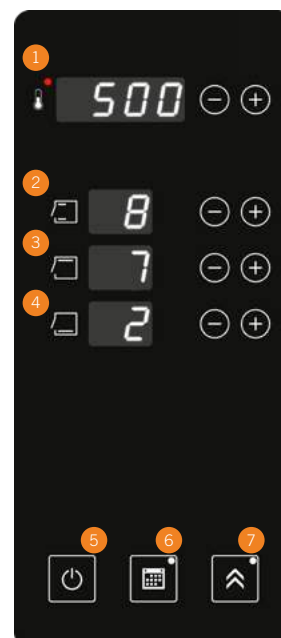
When the oven is switched off, the panel displays the clock with real time if you press the weekly schedule button.

LED Display.

LED Display with white light and functionality with 3 - 4 characters or numbers.

AC guard. Makes it possible to connect the oven to a smaller circuit breaker.

The oven distributes the power to the decks that need it most.



BUTTONS & FUNCTIONS

1. Actual temperature / set temperature.
2. Front heat.
3. Top heat.
4. Bottom heat.
5. On / Off
6. Weekly Schedule.
7. Manual Turbo Function.



CLICK OR SCAN



SD AMIGO CONTROL PANEL FOR DECK OVENS

The SD Amigo Control Panel for Deck Ovens is a user-friendly control panel, designed to meet the essential requirements of bakers. It comes equipped with features such as offset temperature control, weekly schedule, clock, backup battery, and individual settings for front, top, and bottom heat. This panel provides all the necessary tools for the daily baking needs of professionals.

FEATURES AND BENEFITS

Backup Battery.

The clock and weekly schedule will not lose the memory in case of a possible loss of voltage.

Replaceable Backup Battery.

If the backup battery runs out, this is replaceable and an indication of discharged battery is shown on the display.

Easy setting for clock and weekly schedule.

Weekly schedule with on/off function.

Set time and temperature and the oven will be heated when the baker arrives in the morning. The oven turns itself off at set time.

Fast turbo function.

The oven quickly heats up to the set baking temperature.

Buttons for offset temperature.

Set bottom heat offset temperature in relation to the oven temperature.

The offset temperature can be set as a positive or negative value. The level is fixed even if you change the desired baking temperature. For example, oven temperature 200°C, offset temperature: -30°C = bottom heat 170°C.

Buttons for separate settings of front-, top- and bottom heat.

Full control of the baking process.

Exact baking time.

When baking time is above one hour, time shows hour and minutes.

When baking time goes under one hour the time shows minutes and seconds. The baking time is specified in hours and minutes.

Signal at the end of baking time.

Display with time and weekly schedule.

When the oven is switched off, the panel displays the clock with real time and whether the weekly schedule is active or inactive.

BUTTONS & FUNCTIONS

1. Actual temperature.
2. Set temperature.
3. Offset temperature bottom heat.
4. Baking time.
5. Steam time and status.
6. Front heat.
7. Top heat.
8. Bottom heat.
9. On / Off.
10. Weekly Schedule.
11. Start / Stop.



Smart Offset Eco Mode.

Eco Mode starts when the oven has been inactive for a specified period (adjustable time). Eco mode works with an offset temperature and lowers the oven temperature by the desired number of degrees. Example: The offset temperature is set to 50°C, so the eco mode lowers the oven temperature to 200°C if the current target temperature is 250°C.

LED Display.

LED Display with white light and functionality with three to four characters or numbers.

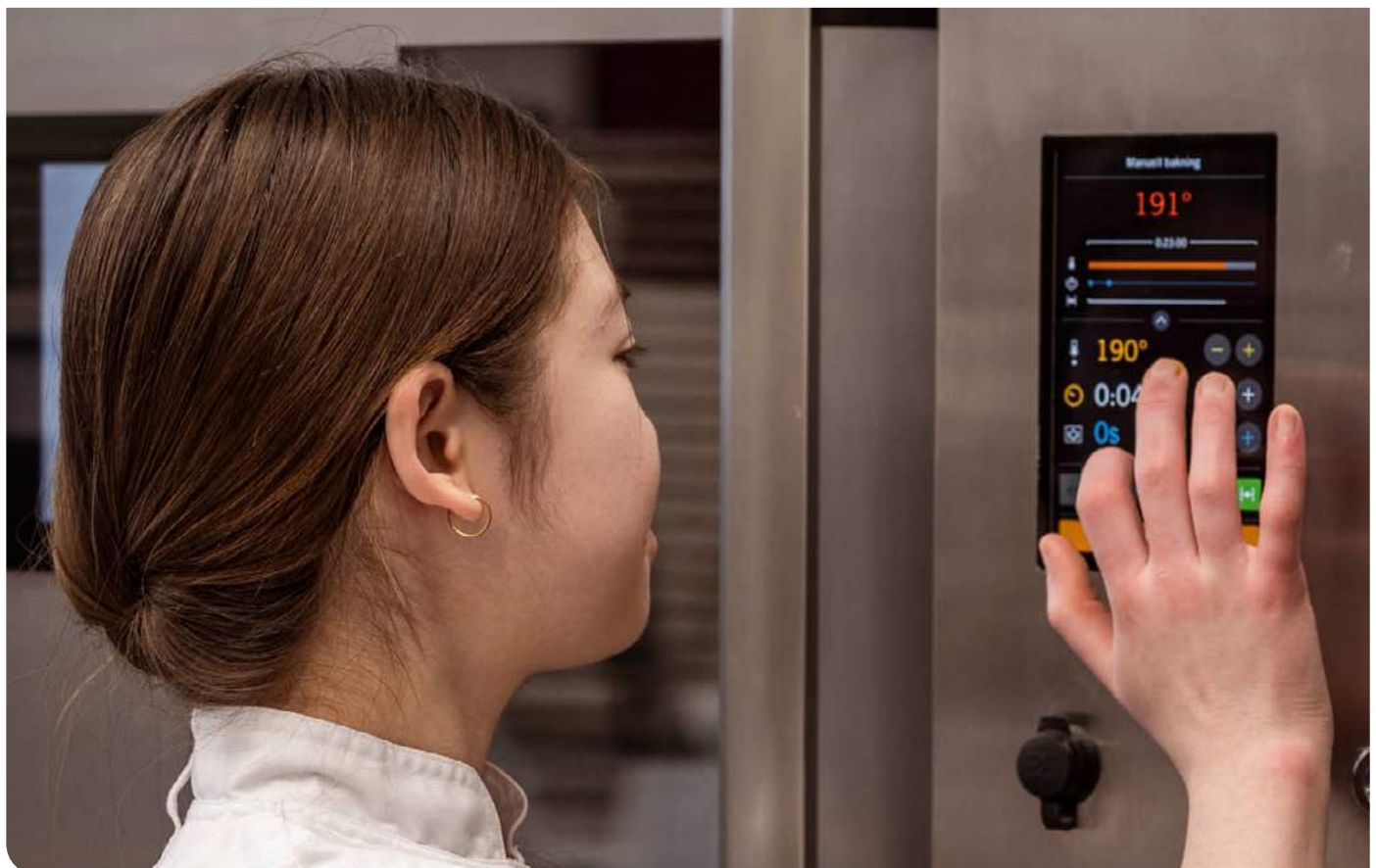
AC guard. Makes it possible to connect the oven to a smaller circuit breaker. The oven distributes the power to the decks that need it most.



SD TOUCH II

The SD Touch II panel is standard on all our rack ovens and is also available as an optional feature for deck ovens. This powerful panel is equipped with smart features designed to make everyday life easier for bakers worldwide.

- Sveba Connect - Cloud Solution (rack oven).
- Specific settings for oven type: rack or deck oven.
- Complete control over the baking process.
- Rapid heating without overheating.
- Even baking temperature.
- Modern touchscreen with swipe functionality.
- Statistics feature for tracking performance.
- User-friendly recipe management.
- Baking recording function.
- Recipe-based baking.
- Scheduling function.
- Eco mode.
- Cake mode for delicate pastries (rack oven).
- Half-rack mode (rack oven).
- Shop mode – limited functionality for in-store use.
- Cleaning mode – locks buttons to prevent accidental presses during cleaning.
- Quick button for 2 extra minutes of baking at the end of a sequence.





SVEBA CONNECT - THE FUTURE OF BAKING

Get full control of your baking - all the way, all the time, and all you want!



sveba.middlebyconnect.com

- Machine and Baking Process Monitoring.
- Energy Consumption Control.
- Central Software Updating.
- Service Counters.
- Recipe Handling.
- Notifications.
- Recipe inspiration. #foodweshare
- Basic feature at no extra cost.

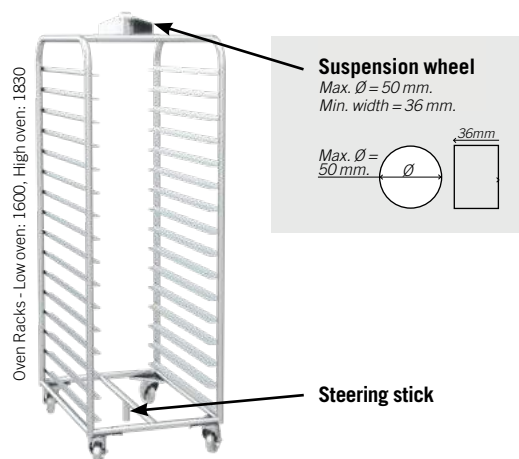
**NO EXTRA
COST**

OVEN RACKS



OVEN RACKS

Refer to the rack oven pages for information on the maximum number of racks per oven, as well as their maximum load capacity and height. When selecting racks, it's important to consider certain dimensions and components within the oven. Ovens equipped with a suspension hook also have a bottom guide to keep the rack securely in place. For this setup, the rack requires a guide pin at the bottom and a suspension wheel on top. Ensure that the steering stick is sufficiently long and that the suspension wheels are not too tall, so the guide pin can engage with the bottom guide. The measurements for the ovens' suspension hooks and bottom guides are provided below.

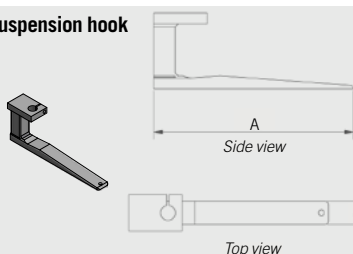


Measurement from floor to rack suspension wheel to fit with ovens suspension hook.

Oven	mm from floor
C100-C102, C200-C202	1600
V30-V42, C150-C152, C250-C252	1830



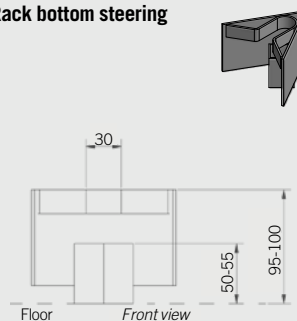
1 Suspension hook



Suspension hook measurements

	A	B
C100-C252	280	32
V30-V42	380	32

2 Rack bottom steering



Rotating platform

Rack Ovens with a rotating platform are equipped with 1 a rack stopper at the front and 2 a locking bow at the back that hold the rack in place.

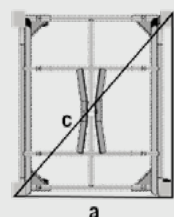


Calculate the diagonal of your rack.

To calculate the diagonal of the rack, use the Pythagorean theorem.

$$a^2 + b^2 = c^2$$

$$\begin{aligned} \text{Example:} \\ 3^2 + 4^2 &= 25 \\ \sqrt{25} &= 5 \\ c &= 5 \end{aligned}$$



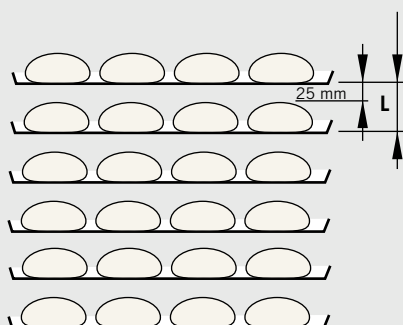
Note!

When calculating the maximum rack diagonal, measure the outer measurements of the rack, including feet, legs, and castors.

RACK GUIDE

The number of trays per rack depends on the height of the baked goods plus an addition of 25 mm.

The letter **L** in the illustration indicates the distance between each tray. To determine the tray capacity for each rack, measure the height of the product, add 25 mm. (See illustration to the right). Look for a tray rack with a distance between the trays **L** which is larger than the sum of baked product + 25 mm.



Example

Product height 55 mm + 25 mm = 80 mm. Look for a tray rack which has a minimum distance of 80 mm between the trays.

At the Sveba Dahlen Bakery Innovation Center (BIC) in Fristad, Sweden, we provide convenient online training, webinars, and product demos. These resources help you learn more about our equipment and how to best support your service technicians, customers, and bakers.

Our expert training managers and bakery consultants, with over 30 years of global bakery experience, specialize in Sveba Dahlen ovens and Glimek bakery equipment. Their industry knowledge makes them an invaluable resource for understanding our products. Sveba Academy hosts live webinars throughout the year, where participants can interact and ask questions in real time. Recorded webinars are available for download in Distributor Service. We also offer custom training based on your specific needs, but we recommend exploring our recorded webinars first.

See webinars on Distributor Service:
service.sveba.com/files/ - Filter "Category / Webinars".

CUSTOMIZED TRAINING

Our training is tailored to meet the specific needs of your service technicians or sales staff. Whether you need deeper knowledge in a particular product area, baking technique, panel settings, or the Sveba Connect cloud service, we've got you covered.

Want to learn how to bake bagels in our rack ovens? We'll work with you to create a custom training plan that fits your needs perfectly.

DISTRIBUTOR SERVICE ONLINE

To help you better understand our equipment, all instructions, wiring diagrams, and webinars are available anytime on our Distributor Service portal.

Distributor Service: **service.sveba.com**

Contact

Email: academy@sveba.com

Phone: +46 33 15 15 00

Visit sveba.com for more information.



MASTER BAKER AND SUPPORT

To be effective right from startup or with newly installed machinery, we recommend that you book an introduction or training session with our Master Baker. It is a worthwhile investment that enhances the learning process with your new machinery.

We offer our customers support online, on-site at your workplace and at our test bakery. There, you get tips on how to use our machines to your best advantage in your operations. Support means that you do the baking, but with a professional mentor close at hand. A support run-through gives you valuable tips for the best baking results!

Service and support anywhere

We provide our distributors with technical support for planned service disruption. We possess expert knowledge about our machines that are used in everyday baking operations – from the smallest cafés and bakeries to large-scale industrial bakeries – including with regard to the service and maintenance of tunnel ovens. We also provide maintenance solutions for marine-based baking environments.

Be prepared with Sveba Connect

To optimize your planning, we recommend Sveba Connect - our cloud-based solution that allows customers and distributors to monitor their machines and proactively identify when components need replacement well in advance.

Spareparts

We offer spare parts for our ovens and machines. You can find a selection of the most essential spare parts we recommend keeping in stock at the end of the product catalog.

For more information: sveba.com

For support and spareparts enquiries:

svebasupport@sveba.com

spareparts@sveba.com

+46 33 15 15 16

DISTRIBUTOR SERVICE

When you need product information and documentation, our online portal, Distributor Service, is an invaluable resource. It provides easy access to information for all Sveba Dahlen and Glimek machinery.

Distributor Service is free of charge - all you need is a login. Contact your Area Sales Manager to set up your user account. Distributor Service is also the official channel for important distributor news.

Download or use the favorite function to save the files you use the most, for example:

- User Manuals.
- Brochures for print.
- Spare part lists.
- Product Catalog.
- Service Parameters.
- FAQ's.
- Machine Quickstart instructions.
- Wiring diagrams.

Visit: service.sveba.com

For images, videos, and logotypes, use MediaStore! No user account is required.

Visit: service.sveba.com/mediastore

SERVICE AND EDUCATIONAL PRODUCTS

Master Baker Support / Education per day*

Service Master Technician per day*

Service Technical Online Support, Sveba Reality (digital service) per call

** Travel, hotel expenses, and daily allowances are not included in support and education.*



SVIBA DAHLEN - WARRANTY AND SHIPPING CONDITIONS



All Sveba Dahlen products are guaranteed to be free from defects in materials and workmanship for a period of 14 months from the shipment date. For spare parts, the warranty period is six (6) months from the shipment date. In order to be able to receive a warranty, the equipment from the original buyer must have been purchased through a reseller from the same country.

The warranty does not cover local labor or travel costs or defects that have arisen due to incorrect installation. This includes defects and damage caused by the use of sub-standard gas, electricity with unsuitable voltage, current or soiled, aggressive water. The water supply must fulfill the standard hygiene requirements for drinking water systems. Sveba Dahlen's ovens should not exceed 30 ppm chlorides. Especially not in combination with high alkaline concentrations. If in doubt, please consult your local water supply company for advice. If there are any problems with the water quality, Sveba Dahlen recommends that you use a high-quality water filter.

In case the event of a warranty claim, please contact Sveba Dahlen for a RMA. The product – or the defective part – shall be returned to Sveba Dahlen, Fristad. Support contact: svebasupport@sveba.com.

All products/parts claimed during warranty are to be forwarded to Sveba Dahlen via prepaid freight, insured and well packaged in the original packaging. Sveba Dahlen will not pay for any transport costs or transport damages connected to the transportation of the returned goods.

For every machine or spare part return, a RMA request must be sent and approved by Sveba Dahlen. Some electronic components can not be approved for return, always confirm with Sveba Dahlen Service Department for confirmation. The warranty does not cover parts that are classified as wear and tear parts. For return cases regarding machines or spare parts that are not covered by warranty a deduction from the credit note of 35% may be applicable.

Only original parts supplied by Sveba Dahlen are allowed to be used for repairs.

No warranty costs will be reimbursed if not presented in writing within two (2) weeks from the occurrence of the problem. Minor adjustments, proper installation, tightening of fittings, and instructions for how to operate and maintain the products are and shall be the responsibility of the distributor or the contracted installation company, and are not covered by this warranty.

This warranty is to be considered void:

- If the products/parts have been connected to the incorrect voltage, frequency, water pressure, air pressure, steam pressure, water supply, water temperature, or steam temperature, or has exceeded the recommended kW.
- If the failure is related to misuse, negligence, external damage, or abnormal usage of the product.
- If the product has been used in any other way in discrepancy with the manual.
- If the product has been used in a way that is beyond its capacity.
- If the product has been modified.
- If Sveba Dahlen's recommendations have not been fulfilled.

Support contact: svebasupport@sveba.com and glimeksupport@sveba.com

Shipping conditions

- Ordered products will be stored free of charge for 20 days after the delivery date from factory.
- Damage or loss that is visible must be reported immediately on receipt of the goods and noted on the signed copy of the transport document or other document.
- Any hidden damage must be reported to shipping@sveba.com as soon as possible, although not later than five (5) days after receipt of the consignment.
- When using FCA Incoterms, the customer is responsible for all insurance handling.

Shipping contact: shipping@sveba.com

RECOMMENDED SPARE PARTS



Tools for Suction Dough Dividers

Part no.	Name	Qty
305677-80	Long dough scraper	1 pcs
405533-80	Scraper dough/measuring chamber	1 pcs
404276-01	Scraper knife channels chamber	1 pcs

SD180 - Suction Dough Divider

Part no.	Name	Qty
403526-01	Cloth hopper base plate	1 pcs
1008424-01	Belt 280x2300 Blue SD Standard	1 pcs
20368	Hose MPX 5/3,2	10 m
206666-01	Spring tension SD180	1 pcs
21584	V-coupling 6521-5-1/8	6 pcs
24922	Chain-2 D 12 75 link+lock	1 pcs
20731	Chain-2 D-12, SD-90+lock	1 pcs
23495	Timing belt HTD 1120-8M-30	1 pcs
312385-80R	Ejection wire Measuring piston	1 pcs
206424-01	Dough knife SD180/300	1 pcs
204416-01	Suction dough piston SD180	1 pcs

SD300 - Suction Dough Divider

Part no.	Name	Qty
403526-01	Cloth hopper base plate	1 pcs
206666-01	Spring tension SD180/300	2 pcs
20368	Hose MPX 5/3,2	10 m
21584	V-coupling 6521-5-1/8	6 pcs
1008424-02	Belt 280X1956 XVT2264 endless	1 pcs
1008424-15	Belt 280x1640 XVT2264 endless	1 pcs
30510	Chain-1 S38 61link+locking	1 pcs
30771	Chain-2 D 12 103 link+lock	1 pcs
30511	Chain-1 S38 69link+locking	1 pcs
30512	Chain-1 S38 49link+locking	1 pcs
206424-01	Dough knife SD180/300	1 pcs
205722-01	Suction dough piston SD300	1 pcs

RECOMMENDED SPARE PARTS

SD600 - Suction Dough Divider

Part no.	Name	Qty
11471	Silencer SSD-3/8	4 pcs
31836	Oil filter Fleetguard FF5074	1 pcs
1008424-02	Belt 280x1956 CNW-6EB-A1 endless	1 pcs
31761	Belt 280x1805 CNW-6EB-A1 endless	1 pcs
36554	Metering valve 25 2.809625.2	2 pcs

CR400 / CR600 - Conical Rounder

Part no.	Name	Qty
15355	V-belt XPZ-112	1 pcs
313725-01	Handwheel	1 pcs
1007991	Castor fixed blue	2 pcs
1007990	Castor with brake blue	2 pcs

M0300 - Moulder

Part no.	Name	Qty
16024	Chain D12 73lnk	1 pcs
16041	Chain S12 115LNK	1 pcs
16042	Chain S 12 42lnk	1 pcs
15490	Spring SF-DF 1,5x15x100	4 pcs
31179	Belt 690x3930 FNT-5EC endless	1 pcs
15482	Handle GN 200-2B 52-16	1 pcs

M0881 - Moulder

Part no.	Name	Qty
31688	Belt 690x5760 FNT-5EC endless	1 pcs
18806	Timing belt HTD TP 2600 8M	1 pcs
18807	Timing belt HTD 880 8M	1 pcs
15490	Spring SF-DF 1,5x15x100	4 pcs
15482	Handle GN 200-2B 52-16	1 pcs

IPP - Intermediate Pocket Proofer

Part no.	Name	Qty
31405	Belt XVT2264 140x1560 w guide	1 pcs
22624	UV-Lamp TUV 30W	1 pcs
1007301-01	Dough carrier cup Blue IPP300	1 pcs
1007301-01	Dough carrier cup Blue IPP300	100 pcs

CE100 - Cup Elevator

Part no.	Name	Qty
305076-80	Cup E3	1 pcs
305386-01	Cloth for cup E3 100 x 235 mm	1 pcs
305386-01	Cloth for cup E3 100 x 235 mm	40 pcs

CE300 - Cup Elevator

Part no.	Name	Qty
305386-01	Cloth for cup E3 100 x 235 mm	1 pcs
305386-01	Cloth for cup E3 100 x 235 mm	40 pcs

RECOMMENDED SPARE PARTS

SVEBA DAHLEN

F500 - F-Series

Part no.	Name	Qty	Remarks
61049-824	Solenoid valve G3/4-jg8 24v~ fermat	1 pcs	
425986-01R	Electrode replacement kit	1 pcs	
324543-01	Sweep strip	1 pcs	1000 mm proofer width
424937-01	Magnetic strip	1 pcs	1000 mm proofer width
324543-02	Sweep strip	1 pcs	1600 mm proofer width
424937-02	Magnetic strip, right door	1 pcs	1600 mm proofer width
424937-03	Magnetic strip, left door	1 pcs	1600 mm proofer width
324543-03	Sweep strip	1 pcs	1800 mm proofer width
424937-04	Magnetic strip, right door	1 pcs	1800 mm proofer width
424937-05	Magnetic strip, left door	1 pcs	1800 mm proofer width

S-Series - Mini Rack Oven

Part no.	Name	Qty	Remarks
1005598-01	Door gasket SR120	1 pcs	SR120
1005598-02	Door gasket SR130	1 pcs	SR130
1005598-03	Door gasket SR240	1 pcs	SR240
60815-800	Lampholder with glass 65x80	1 pcs	
1009865	Bulb halogen g4 20w 12v	1 pcs	
60387-802	Nut cpp 14761-3/8	1 pcs	
60387-804	Water jet tip tg ss3	1 pcs	SR120
60387-805	Water jetss 6,5 rfr	1 pcs	SR130 & SR240
1006930-80R	Solenoid valve 0,55m³/h 24v	1 pcs	
61070-801	Holder right	1 pcs	Right hinged door
61070-802	Sliding plate right	1 pcs	Right hinged door

C-Series - Rack Oven

Part no.	Name	Qty	Remarks
422408-01	Sweep gasket hook	1 pcs	C100-152
422408-02	Sweep gasket hook	1 pcs	C200-252
321610-01	Sweep gasket cradle	1 pcs	C100-152
321511-01	Sweep gasket cradle	1 pcs	C200-252
1010916-01	Door gasket	1 pcs	C100-152
1010917-01	Door gasket	1 pcs	C200-252
50055-12	Bearing thrust 51211A	1 pcs	For ovens with cradle
65105-900	High temp paste cartridge 600 g	1 pcs	For bottom bearing
65105-800	High temp grease cartridge 600 g	1 pcs	For rotation bearing. Etc

V-Series - Rack Oven

Part no.	Name	Qty	Remarks
320287-01	Silicone gasket, sweep	1 pcs	V30 - 32
320219-01	Silicone gasket, sweep	1 pcs	V40 - 52
1010918-01	Door gasket V30-32	1 pcs	V30 - 32
1010919-01	Door gasket V40-52	1 pcs	V40 - 52
60269-800	Conical thrust roller bearing	1 pcs	For ovens with cradle
65105-900	High temp paste cartridge 600 g	1 pcs	For bottom bearing
65105-800	High temp grease cartridge 600 g	1 pcs	For rotation bearing. Etc

RECOMMENDED SPARE PARTS

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I-Series - Industrial Rack Oven

Part no.	Name	Qty	Remarks
320219-01	Silicone gasket, sweep	1 pcs	I60 - I62
424756-01	Door gasket silicone	1 m	2,1 m - On the right section.
65131-840	65131-840 Door gasket (D-profile) 40°S	1 m	3,3 m - Over door and left section
65131-840	65131-840 Door gasket (D-profile) 40°S	25 m	3,3 m - Over door and left section
65105-800	High temp grease cartridge 600 g	1 pcs	For rotation bearing. Etc

D-Series - Deck Oven

Part no.	Name	Qty	Remarks
60815-800	Lamp holder w. glass 65x800	1 pcs	2 pcs per oven section
1009865	Bulb Halogen G4 20W 12V	1 pcs	2 pcs per oven section
60049-01	Gasket door	1 m	0,635 m per D1 door
60049-01	Gasket door	1 m	0,95 m per D2 door
60049-01	Gasket door	1 m	1,265 m per D2E door
60049-01	Gasket door	1 m	1,58 m per D3 door
60049-01	Gasket door	1 m	1,9m per D4 door
60049-01	Gasket door	50 m	D-Ovens
60049-03	Gasket, side door	1 m	0,58 m per door, low
60049-03	Gasket, side door	1 m	0,70 m per door,high
60387-800R	Nut,Strainer,Jet tip TG SS3	1 pcs	For ovens with steam

P-Series - Pizza Oven

Part no.	Name	Qty	Remarks
60815-800	Lamp holder w. glass 65x800	1 pcs	2 pcs per oven section
1009865	Bulb Halogen G4 20W 12V	1 pcs	2 pcs per oven section
60049-02	Door gasket	1 m	1,2 m per P200 / P400 door
60049-02	Door gasket	1 m	1,6 m per P600 door
60049-02	Door gasket	1 m	2 m per P800/800D door

Classic Pizza Oven (DCP) - Pizza Oven

Part no.	Name	Qty	Remarks
60815-800	Lamp holder w. glass 65x800	1 pcs	2 pcs per oven section
1009865	Bulb Halogen G4 20W 12V	1 pcs	2 pcs per oven section
60049-01	Gasket door	1 m	0,635 m per D1 door
60049-01	Gasket door	1 m	0,95 m per D2 door
60049-01	Gasket door	1 m	1,265 m per D2E door
60049-01	Gasket door	1 m	1,58 m per D3 door
60049-01	Gasket door	50 m	Classic Pizza Oven

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