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Discover Enhanced Efficiency with Exodraft SP80 and BP250: Elevate Your Bakery's Sustainability

Sveba Dahlen introduces an innovative solution for optimizing energy use across all types of ovens, including tunnel ovens. The Exodraft SP80 and BP250 systems revolutionize baking efficiency by harnessing excess heat from the baking process, not limited to gas-fired setups. These advanced add-ons integrate seamlessly with our rotating rack ovens, renowned for their robustness and energy efficiency in industrial and commercial bakery settings.

By utilizing cutting-edge heat recovery technology, Exodraft SP80 and BP250 significantly reduce energy consumption, operational costs, and CO_2 emissions. This intelligent energy solution transforms wasted heat into valuable resources, ensuring sustainable baking practices without compromising performance. Whether electric, oil, or gas-powered, our ovens combined with Exodraft systems offer precise control, fast heat recovery, and exceptional baking results with every batch.

Key Features:

- **Enhanced Efficiency:** Reduce energy consumption and operational costs.
- **Environmental Impact:** Lower CO_2 emissions, supporting ESG goals.
- **Versatility:** Compatible with a wide range of oven types, including tunnel ovens.
- **Reliability:** Built for demanding production environments with durable stainless steel construction and user-friendly features.
- **Sustainability:** Transform wasted heat into valuable energy, promoting greener baking practices.

Join us at IBIE to explore how Sveba Dahlen and Exodraft SP80 and BP250 systems can transform your bakery's energy management strategy. Discover how our partnership with Exodraft empowers bakeries to achieve higher efficiency, sustainability, and operational excellence.

Sveba Dahlen Statement:
"Our commitment to innovation and sustainability drives us to collaborate with Exodraft, offering advanced solutions like the SP80 and BP250 that redefine energy efficiency in baking. Together, we empower bakeries to optimize their operations while reducing environmental impact."
– Åsa Ericsson, Marketing Manager, Sveba Dahlen

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