



Product Presentation  
**Classic Deck Oven**



**SVEBA**  
**DAHLIN**

*The baker's best friend*



# Classic. Probably the best deck oven in the world

The Classic Deck Oven can rightfully be called a baker's classic. We designed the first model in 1992 and today Classic can be found all over the world. Anyone who has ever used a Classic has something good to say about it.

Many praise the flexibility. The module system with six different oven sizes, plus a wide range of accessories such as D1+ -panel, stone soles, steam generator and underbuilt prover, give each bakery the opportunity to create the oven which suits precisely its requirements.

Others emphasize the quality. The important parts of the oven are built in stainless steel to ensure a maximum lifetime and a minimum of maintenance.

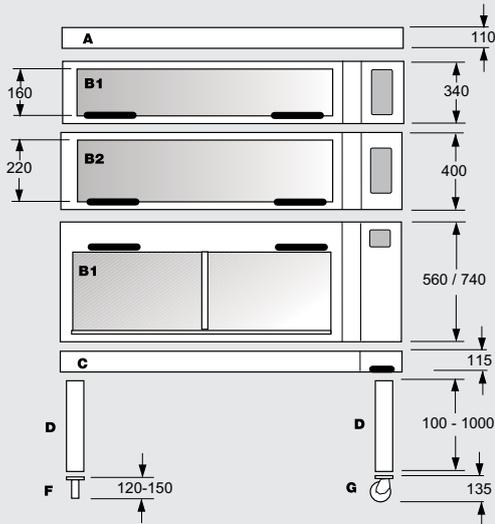
We are all satisfied with the baking results. Classic is an oven which appeals to bakers who want to bake in a genuinely traditional way, but with the most modern technology.

We can summarise the general consensus of opinion about Classic like this: it's probably the best deck oven in the world.



*Classic deck oven extra equipped with underbuilt prover, canopy, steam generators, stone soles and castors.*

## Build your own Classic deck oven!



Oven widths: 1075 to 2335 mm  
 Max 5 low (B1) or high (B2) decks  
 Always with a top part (A) and a bottom part (C).  
 Standard legs (D): 100, 200, 300 to 1000 mm.  
 Other lengths available on request  
 Adjustable feet (F) is standard, castors (G) option  
 Oven DC-2 with 3 decks: DC-32  
 Oven DC-2 with 4 decks: DC-42  
 DC-2E available in a deep execution – DC-2ED

## User-friendly panels:

Panels with large buttons and clear functions.

### D1+ panel (oven) option

- Manually operated and pre-programmed baking
- Programmable
  - Memory for 40 recipes
  - 2 temperature settings (with possibility to have up to 4 settings)
- Ready to bake signal
- Week timer and start timer
- USB connection port
- Energy-saving mode
- AC guard
- Turbo start

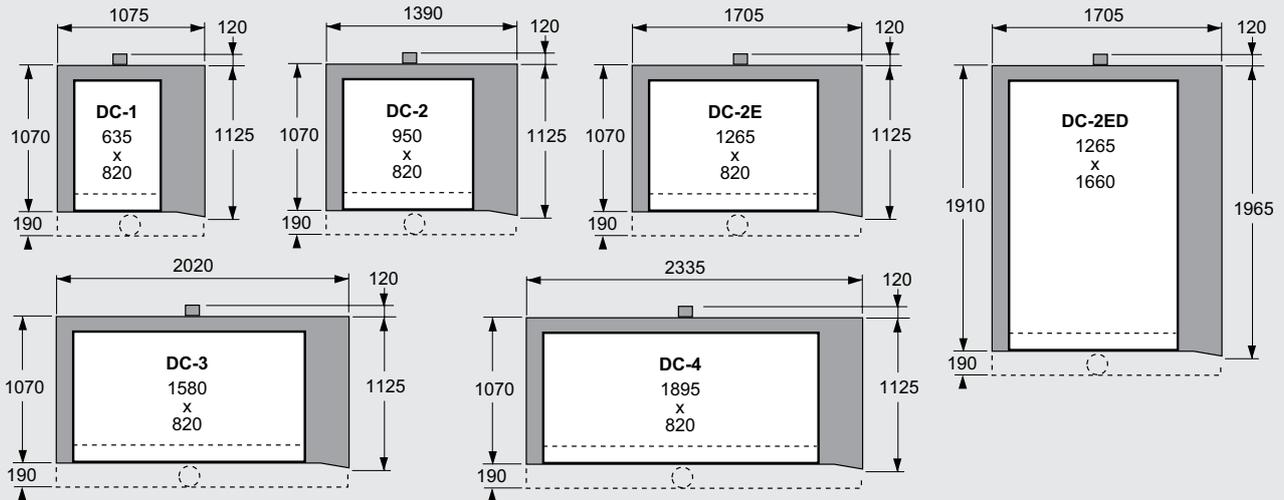


### J-panel (prover)

- Digital temperature control
- Digital damp control
- Timer



## Six different Classic baking chambers



## Specifications – oven



Model	Baking surf. m <sup>2</sup>	El. load kW	Tray sizes in mm and number of trays per deck:									
			400x600	400x762	450x600	457x660	457x762	470x630	500x700	530x650	600x800	
DC-1	0.52	5.0	2	1	1	1	1	1	1	1	1	1
DC-2	0.78	6.9	2	2	2	2	2	2	1	1	1	1
DC-2E	1.04	8.8	4	3	2	2	2	2	2	2	2	2
DC-2ED	2.09	17.2	8	6	4	4	4	4	4	4	4	4
DC-3	1.3	10.7	4	3	3	3	3	3	2	2	2	2
DC-4	1.55	12.6	6	4	4	4	4	4	3	3	3	3

Standard Voltages 200, 208, 220, 380, 400 and 415 V.

## Specifications – prover

Model	El. load kW	Low version (h=560 mm)		High version (h=740 mm)		
		Tray supports	Baking trays (400x600 mm)	Tray supports	Baking trays (400x600 mm)	
DCJ-1	1,8	4	8	DCJ-1	6	12
DCJ-2	1,8	8	8	DCJ-2	12	12
DCJ-2E	1,8	8	16	DCJ-2E	12	24
DCJ-3	1,8	12	12	DCJ-3	18	18

Subjects to changes without notice.

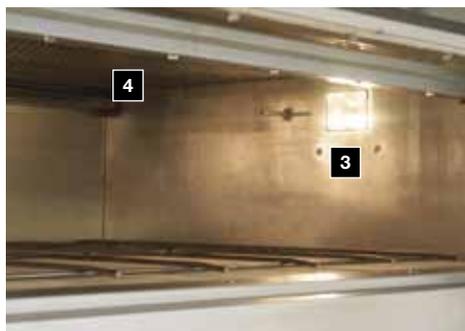
## Many sizes – robust chassis

The bottom frame is specially designed to withstand very high loads. Classic is a reliable deck oven with very low operating and maintenance costs. The exterior of the oven consists of high-quality stainless steel plates, and round the oven chamber Classic has a 120 mm layer of rock wool insulation for superior heat economy and a safer working environment.

To make sure the oven remains dimensionally stable even at high temperatures, the oven chamber is manufactured of 1.25 mm steel plates, reinforced with heavy duty profiles. Steel soles 2 mm thick and grids are standard. As an option the oven can be fitted with stone soles, manufactured of special heat resistant cement which accumulates and stores heat very well. This makes the stone soles ideal for heavy bread baking.

### 1 Easily handled damper

The damper control is easily viewed and accessible on the right-hand side of the oven, beside the control panel. The damper has a simple and logical handling. The damper will work automatically if the oven is equipped with the D1+ -panel.



### 2 Precision-built oven doors

The only moving parts in the oven are built for a maximum service-life. We use laser technology to cut out the Classic's oven doors to ensure the highest degree of precision, and then we mount them to a very torsionally stable fitting. Since the door has a large window of tempered glass this makes it easy to supervise the baking. The damping mechanism with compression springs gives the door a smooth action and the easy-to-grip handle, set at an angle to the oven, ensures convenient and safe handling.

### 3 Effective double working light

Classic's halogen lighting provides whiter and more intensive working light than standard bulbs. Higher heat resistance and longer lifetime imply fewer stoppages to replace bulbs. The bulbs are also easily accessible, two in each oven chamber.

### 4 Reliable heating elements

Classic's heating elements have been specially selected for their reliability and rapid response. The front heat is generated by Sveba-Dahlen's specially manufactured ceramic elements. The elements provide rapid heat, an optimal distribution of heat over the entire width of the oven and uniform transfer of the heat to the products. They are easily accessible from the front, and from the righthand side from the oven.

## Options

### 5 UNDERBUILT PROVER

This is installed under the oven sections but can also be used separately with the top and bottom parts. It has a 55 minute timer, humidity regulator, and signals when the proving is ready. It is built completely in stainless materials to ensure a long service-life, simple cleaning, and low maintenance costs. The sliding glass doors save space when opened or closed. There is a pull out shelf for extra shelf space. The prover has automatic waterfeed as standard.



### 6 D1+ PANEL

The D1+ panel is programmable with up to 40 recipes in 2 to 4 temperature steps. The panel has 3 dampers settings and separate temperature settings for the top and bottom heat. Baking time is showed in minutes and seconds.

- AC guard – internal
- AC guard – external
- Turbo function
- Start up timer
- Week timer



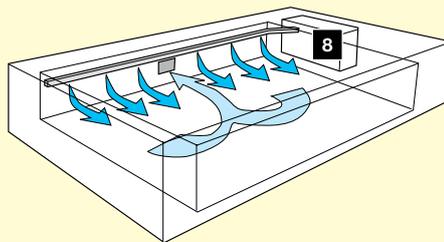
### 7 CANOPY

This collects all the steam when the oven door is opened. For direct connection to the damper duct.



### 8 BUILT-IN STEAM GENERATOR

A powerful generator with built-in thermostat provides plenty of steam, produces the best results irrespective of the temperature in the oven chamber, and ensures rapid recovery. Each section has a separate steam function. El. load: 2 kW (DC-2ED 4 kW) per deck.



### SHELF STAND

This is adjustable in height, requires a minimum of space, but provides extra shelf space.

### PULL-OUT SHELF

A flexible surface which can be pulled out when needed.

### 9 STONE SOLES

For baking directly on the soles. Stores heat and can handle heavy bread baking.

### CASTORS

Simplify moving the oven, e.g. for cleaning purposes. Two of the wheels are lockable.

### HIGH TEMPERATURE EXECUTION

For baking up to 400°C with ceramic glass in the doors.

### 10 SETTING DEVICE

For rapid and easy loading on the stone soles.



## Features and Benefits:

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 suits their needs best.

Each oven section can be individually controlled with separate settings of the top, bottom and front heat.

Gives full control in the baking process.

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

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

A range of accessories such as steam generator, stone hearth  
Makes the Classic adaptable to all the customers' needs.

Including aluminium legs with adjustable feet.

Digital control panel.

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.

Accessory setting device for fast and efficient loading of the oven.

Reliable heating elements

Specially selected for reliability and rapid response.

Can be delivered with underbuilt prover with sliding glass doors (not DCJ-1)

The inside is built completely in stainless materials to ensure a long service-life, simple cleaning, and low maintenance costs.

# We have the oven for your bakery!



Sveba-Dahlen develop, market and manufacture rack,  
deck and tunnel ovens, proving chambers and  
fermentation lines for professional baking.

We also supply supplementary bakery equipment which makes the  
work more efficient in both large and small bakeries world wide.

## Visit our website!



*The baker's best friend*

**[www.sveba-dahlen.com](http://www.sveba-dahlen.com)**

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