



Product Presentation
Bakesmart



The baker's best friend



The perfect product for small bakeries and shops

Bakesmart is a baking oven which perfectly suits the needs of small bakeries and active service shops. Easy to use, easy to place, easy to handle and easy to keep clean.

Thanks to Bakesmart you can bake almost everything in your shop – from black rye bread, baguettes and rustic bread to tasty coffee-bread. But Bakesmart is more than just a smart oven. You can complement it with a prover, storage chamber and evacuation system in several combinations. It is also possible to install two ovens one above the other.

“The scent of fresh baked bread is the absolute strongest buying signal you can give to your customers when they enter your shop.

And with the smell of fresh baked it is always easier to sell a bit more than you had imagined...”



*Examples of Bakesmart combinations:
Left: Bakesmart with a high storage chamber.
Middle: Two Bakesmarts with a low storage cabinet.
Right: Bakesmart with condensating unit and prover.*

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

Sveba-Dahlen AB, SE-513 82 Fristad
Phone: +46 (0)33-15 15 00, Fax: +46 (0)33-15 15 99, info@sveba-dahlen.se

2011 05 05