



Produkt Presentation
Flexismart



The baker's best friend



Put simply – flexible is smart!

Sveba-Dahlen brings bakeries to a new level with its Flexismart bakery concept. Through a combination of four basic elements – rotating mini rack oven, convection oven, deck oven and a prover, which in turn are available in different widths and heights, the baker and the bakery/store get completely unique possibilities to tailor-make their baking equipment.

All you need can be assembled in one and the same unit and placed in one and the same place. Flexismart is entirely adjustable to the baking needs of the day for different products, volumes and times.

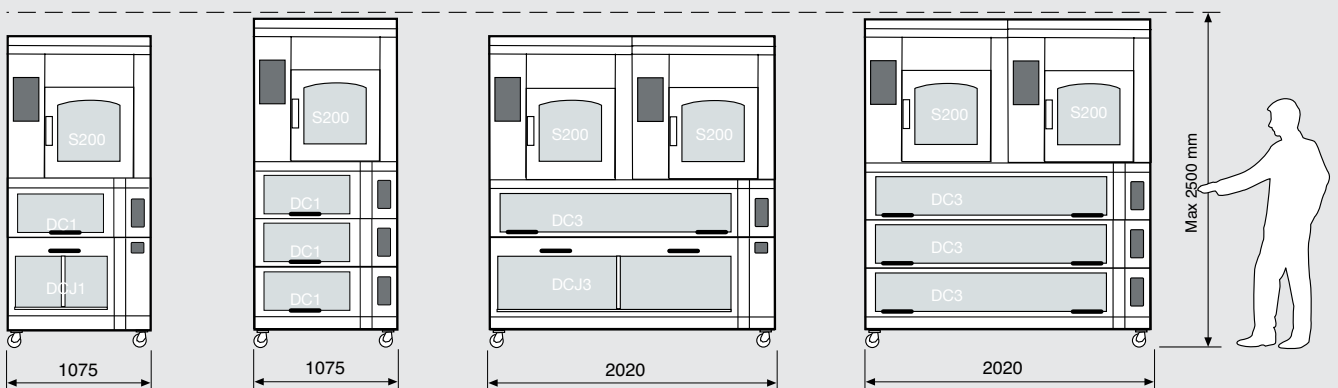


*Examples of Flexismart combinations.
Left: S200 mini rack oven, DC-1 Classic deck oven and DCJ-1 Classic prover. Right: Double Bakesmart oven, DC-3 Classic deck oven and DCJ-3 Classic prover.*

Flexismart combinations:

Examples of combinations with S200 mini rack oven:

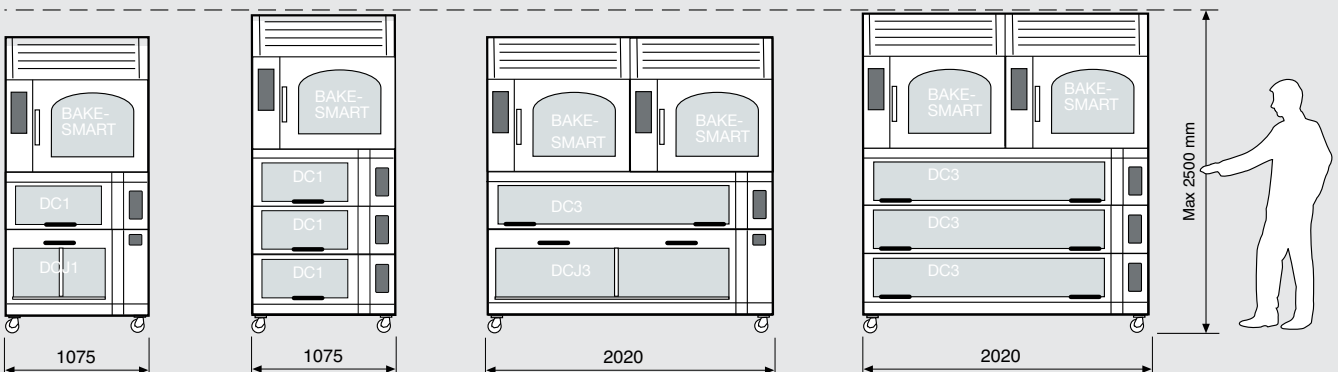
With Flexismart, you can combine Sveba Dahlen's mini rack oven S200 in various ways with the Classic deck oven DC1/DC3 and proofbox DCJ1/DCJ3.



NOTE: When calculating the overall height you must always include an intermediate section above the DC oven, H = 110 mm. If the oven does not have the DCJ proofbox, you must also include a bottom section in the lower DC oven, H = 115. The height of the castors is also included (if the oven does not have a proofbox). H = 135 mm. The recommended maximum height is based on the best working ergonomics.

Examples of combinations with Bakesmart oven:

Flexismart can also combine the Bakesmart convection oven in various ways with the Classic deck oven DC1/DC3 and prover DCJ1/DCJ3.



NOTE: When calculating the overall height you must always include an intermediate section above the DC oven, H = 110 mm. If the oven does not have the DCJ prover, you must also include a bottom section in the lower DC oven, H = 115. The height of the castors is also included (if the oven does not have a proofbox). H = 135 mm. The recommended maximum height is based on the best working ergonomics.

Flexismart components:

Flexismart is constructed using tested components. Components that are combined in a smart way into flexible and complete units, designed to meet the customer's daily capacity, product range and flexibility requirements.

More information about the components is contained in the product brochure.

Note that S200 cannot be combined with Bakesmart!

S200 mini rack oven:

A small oven with the efficiency and flexibility of a large oven. With IBS – Sveba-Dahlen's patented system for alternately rotating the rack. IBS means products that are baked get the same amount of heat on all sides. The result is fast, even and energy-efficient baking.

S200 has a built-in steam system with a high steam capacity and is fitted with Sveba-Dahlen's easy-to-use E-panel.

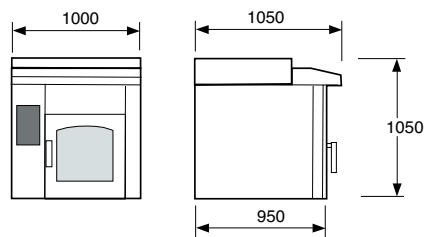


Accessories

EXTRA RACK – S200 can be fitted with four, five or six runners.

CANOPY – a canopy with or without extractor is available as an option.

CONDENSATING UNIT



Specification

El. output 15,5 KW	Weight 240 kg	Tray size 400x600	Max no of trays 6	Baking temp max 300°C
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Bakesmart oven:

Bakesmart is a convection type of oven and - as the runners on the sides of the oven can easily be reversed - there is space for four or five trays.

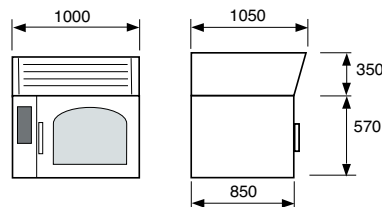
Bakesmart has a control panel as standard with nine baking programs, and has the option to manually adjust the settings during baking.



Accessories

COLOUR PANEL

CANOPY with condensation unit



Specifikation

El. power 7,5 KW	Weight 135 kg	Tray size 600x400	No of trays – 4 (93 mm gap) or 5 (77 mm gap)	Baking temp max 250°C
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Classic deck oven:

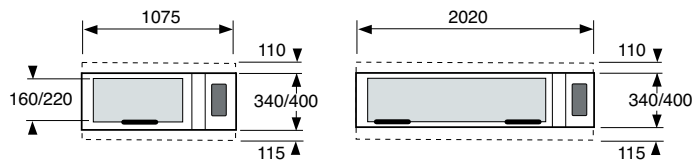
The classic deck oven is available in two widths and two heights. The width is adjusted to suit one or two ovens placed on the oven chamber.



Accessories

- 220 MM HIGH OVEN CHAMBER
(400 mm high oven chamber)
- BUILT-IN STEAM GENERATOR (2 kW)
- STONE SOLE
- D2+ PROGRAMMABLE PANEL
- HIGH TEMP DESIGN (400°C)

NOTE: When calculating the overall height you must always include an intermediate section under the oven H = 110 mm, a bottom section H = 115 mm and the castor height H = 135 mm in the calculation. The recommended maximum height is based on the best working ergonomics.

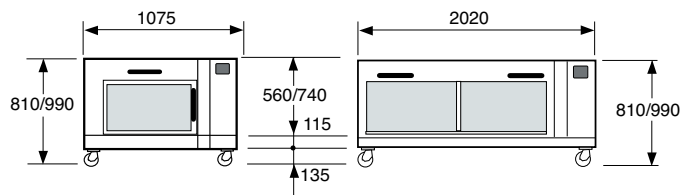


Specification

Model	Baking surf. m ²	El. pow. kW	Tray size and no of trays per deck:									Max b. temp	
			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	300°C
DC-3	1.3	10.7	4	3	3	3	3	3	2	2	2	2	300°C

Classic prover:

As with the deck oven, the prover is available in two widths and two heights. The prover has glass doors, lighting, automatic water filling and practical tray rack in the basic model.



Specification

Model	El. output kW	Low version (h = 560 mm)	High version (h = 740 mm)
		Number of trays (400 x 600 mm)	Number of trays (400 x 600 mm)
DCJ-1	1.8	8	12
DCJ-3	1.8	12	18

We have the ovens and the expertise for your bakery



Sveba-Dahlen develops, markets and manufactures rack ovens, deck ovens, tunnel ovens, proofers and fermentation lines. We deliver to both small and large bakeries, stores and supermarkets, industrial bakeries and restaurants and institutional kitchens worldwide.

Visit our website!



The baker's best friend

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