



NEWS
IBA 2012



Product Presentation of the new Touch Panel



**SVEBA
DAHLIN**

The baker's best friend

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A completely new panel for faster, smarter bread baking



SAVE BOTH MONEY AND THE ENVIRONMENT WITH ENERGY SAVING MODE:

- Energy saving mode is enabled when the oven is not in use.
- Reduces the temperature, closes the damper, turns off the lights, stops rotation and reduces fan speed.
- The energy log function displays energy consumption and energy cost.

This panel also comes with other energy-saving functions as standard. A couple of examples:

- Rack rotation only when a baking programme is running.
- The gas burner only operates the airing function when the fan is stationary.



The all-new Sveba-Dahlen panel is self-learning and easy to use, and it makes all your baking simpler. At the same time, this new panel gives you plenty of chance to develop your procedures and abilities.

This new panel can help to improve your profits thanks to its excellent legibility, a simple overview of the baking process and easy switching between different functions, coupled with a number of energy saving functions

- Pointer menus with simple, clear symbols.
- New technology allows the panel to be read easily, even from the side.
- Simple summary of the baking process on screen.
- A sealed panel frontage provides protection from water and dust.

FULL OF REFINEMENTS AND FUNCTIONS:

MANUAL BAKING

The panel provides you with a clear summary. Times, temperatures and steam can all be set and adjusted just the way you want them. The panel and the oven react immediately and remember your work if you want to save it.

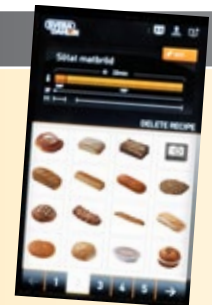
- > Simple, logical control of times, temperatures and functions.
- > A graphic shows the position in the current baking programme or selected recipe.
- > The panel remembers your work and you can save it at the touch of a button.
- > Audible signal when the correct temperature is reached and the oven is ready for baking.
- > The end of the baking time is indicated on screen and by means of an audible signal.



BAKING WITH A RECIPE

Baking with a recipe is easy! You can choose a bread recipe from a library of bread pictures, and you can save your own recipes and pictures here, too. Everything is saved to a memory card.

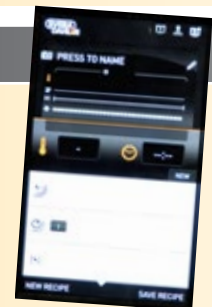
- > A library of product pictures is supplied. You can easily import pictures of your own.
- > An animated graphic shows the recipe selected and the current position in the baking programme.
- > You can save any number of recipes, depending on the size of your memory card.
- > Simple, removable memory of standard type.
- > Each recipe element can consist of up to eight phases – eight temperatures, eight steam phases, etc.
- > You can control the fan and rotation speed via the recipe if you so require.
- > The panel can be locked so that only baking with a recipe is possible.



CREATE RECIPES

We can help you be creative! The panel allows you to create recipes in places other than directly in the panel. Recipes can be imported from computers or networks via the Internet, memory cards or USB connections.

- > You can create recipes on your computer and import them to the panel via a network.
- > You can control the panel remotely via the Internet.
- > You can create recipes in a PC environment and export them to the panel, or you can create them directly on the panel.
- > Readily accessible USB socket fitted as standard for connection to a computer.



SET A WEEKLY SCHEDULE

With a weekly schedule, half your work is done for you! The weekly schedule function sets start, stop and pause times for every day of the week. This helps to reduce energy costs and operating costs.

- > Individual start and stop times can be set for the oven for every day of the week.
- > The oven quickly heats up to the preset temperature at the start time.



SAFETY AND SERVICING

Greater safety and on-demand servicing. The panel includes a number of safety, servicing and diagnostic functions which can be used by authorised personnel for value reading and configuration.

- > All recipes, pictures and settings are saved to the memory card.
If you replace your panel, all you have to do is transfer the card across to the new one.
- > There are a number of permission levels for setting and reading the panel. Each level has its own PIN code.
The following levels are available:
USER, BAKER, SERVICE and SUPERVISOR
- > The panel indicates "Time for servicing" according to a preset service interval.
- > Any malfunctions are indicated in the panel and can be read in the log system for the diagnostic function, e.g. "Fuse tripped", "Temperature sensor fault".
The log also indicates when the malfunction occurred.



Subject to alteration
without notice

We have the equipment and expertise you need for your bakery



Sveba-Dahlen develops, markets and manufactures rack ovens, deck ovens, tunnel ovens, proving chambers and fermentation lines.

We supply to bakeries, shops and supermarkets, industrial bakeries, restaurants and catering establishments of all sizes, all over the world.

Visit our website!



The baker's best friend

www.sveba-dahlen.se

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