



Product Presentation

S-series Mini Rack Ovens



The baker's best friend



S-series – large small ovens for perfect baking results

In order to bake good high-quality bread, it is not enough to use raw materials or bake-off products of top quality. You will also need an oven that utilizes and refines the raw materials!

Sveba-Dahlen's S-series mini rack ovens are just such ovens. A small oven with the features and baking results of a large oven. Thanks to its efficient steam capacity and evenly distributed heat throughout the oven, it raises most types of bread and gives the baking a pleasing aroma, taste and appearance.

The fact that the oven is also fast and energy efficient makes your choice rather easy. In addition, it is easy to install as you can bring it in through a standard door opening. All in all a great little oven...



From the left: S200D, S200, S400 with proofer, S400 with storage cabinet and S300 with proofer SJ2/300

Dimensions



Specifications, ovens

Model	Weight kg	Power kW	Heat output kW (Btu/h)	Max. tray size mm	No of trays	Baking temp max.
S200 Electr.	240	15	–	400 x 600	6	300°C
S300 Electr.	310	23	–	400 x 600	10	300°
S400 Electr.	340	23	–	457 x 660	10	300°C
S402 Gas	370	1,0	28 (95540)	457 x 660	10	300°C

Specifications, condensation unit (option)

Model	Weight kg	Power W	Air flow m ³ /h	Max cond. water, l/h
Condensation unit S200	48	85	320	5
Condensation unit S300/S400	65	85	320	5

Specifications, provers (option)

Model	Weight kg	Power kW	Heat output kW (Btu/h)	Max. tray size mm	No of trays
Prover SJ2/300	100	1,5	–	400 x 600	12
Prover SJ400	110	1,5	–	457 x 660	12

New user-friendly panel:



- ENERGY SAVING MODE, saves both money and the environment.
- MANUAL BAKING, where you set and adjust baking time, steam and temp.
- PREPROGRAMMED BAKING – choose the program from the library – save or upload your on product pictures and recepies.
- CREATE NEW PROGRAMS, either directly in the panel or upload from your computer thru a memory card, internet or USB.
- Set the WEEK TIMER, set start time and end time for each individual day of the week.
- SAFETY-, SERVICE- AND ANALYZING functions that can be used to monitor or configuration of the panel or bake.



J-panel (prover)

- Digital temperature control
- Digital humidity control
- Timer



Easy to place and energy efficient

The S-oven is a small oven with the efficiency and flexibility of a large oven. IBS – The Sveba-Dahlen patented system of alternating rotary racks – ensures even baking so that all products are exposed to an equal amount of heat on all sides, i.e. faster, more energy efficient and more even baking.

The S-series has a built-in steam system with effective steam capacity and is fitted with Sveba-Dahlen's easy to use E-Panel for both manual and pre-programmed baking. The S-series can be complemented with proofer, storage cabinet and an effective condensation unit.

Electricity or gas

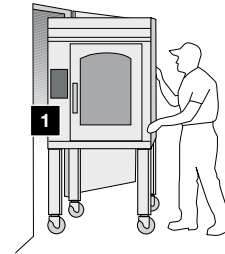
The Sveba-Dahlen S402 is heated by a high quality premix gas burner from Riello, which can run on both natural gas and LPG. The oven is heated to 250°C in just 16 minutes! The burner heats the air in the oven through a heat exchanger which prevents the baked products from being exposed to the burner gases.

The steam system recovers quickly and in good time before the next baking, which means that the capacity is even for each baking process.

IBS, Increased Baking Surface

Rotating racks have shown to be the best way of achieving even baking, which is why the ovens in the S-series are equipped with IBS, Increased Baking Surface, Sveba-Dahlen's patented system for alternating rotation of the rack. This feature, together with the powerful heat exchanger, guarantees that baking in the S-series ovens is even, fast and energy efficient.

Steam supply is another feature that improves the baking result. The S-series ovens have a built-in steam system, which provides an ample amount of steam, over and over again.



1 Fits through a normal door opening

The S-oven is easy to install thanks to the fact that it is always delivered as one unit and can fit through a standard door opening. The oven door can be adjusted after installation and the hinging may be changed from right to left without using additional equipment.

2 Door handle

The door handle is ergonomically designed for easy grip and secure door locking, the right-hinged door provides easy access and a good overview of the oven.

3 A new control panel

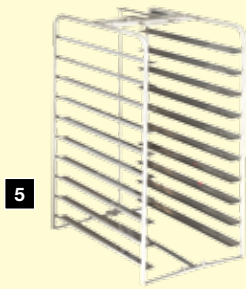
The new Sveba-Dahlen touch panel is very easy to learn and operate, it makes baking easy. At the same time the new touch panel gives you the opportunity to develop baking routines and knowledge. Very clear graphics, easy to overview the baking process and simple to change the different functions together with the energy mode makes the new touch panel a profitable solution.

- Clear and logical menus
- Clear view of the panel – even from an angle
- Easy to control the baking process
- Dust and waterproof front
- Read more about the features in our panel folder

4 Stand

A stand with wheels also makes it easy to move when it is time for cleaning around the oven.





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Options

5 EXTRA RACK

S400 and S402 are fitted as standard with a rack for 10 trays. An additional rack is available as option for 6, 8 & 10 trays for the S400 and S402. S300 is fitted as standard with a rack for 10 trays. An extra rack for 6, 8 or 10 trays is available as option. S200 has a rack for six trays as standard. An extra rack for 4, 5 or 6 trays is available as option.

CANOPY WITH A BUILT-IN FAN

The oven can be fitted with a canopy, as an option, with a built-in fan designed to take away heat and fumes when the oven door is opened.

6 PROVER

The ovens in the S-series can be fitted with a prover for up to 12 trays under the oven. This combination enables the baking of all types of bread – even though the S200 and S300 do not occupy more than 1 m² of floor space (S400 1.1 m²)! A perfect combination in confined spaces or where small batches are frequently baked and therefore it is unnecessary to use a large oven/prover.

The S-oven with underbuilt prover has wheels, which facilitate its relocation and cleaning. The sliding doors are made of glass and the prover is illuminated with two halogen lamps, making it easy to monitor the prover process.

7 STORAGE CABINET

Built-in cabinet with two doors and two shelves in stainless steel. Available for S200, S300, S400 and S402.

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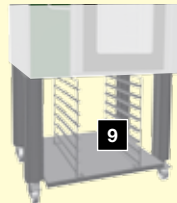


8 CONDENSATION UNIT

The air-cooled condensation unit takes care of the steam from the oven and converts it into water. A simple solution when you do not have the option of connecting the oven to the ventilation system in your premises. The condensation unit is available for all S-models and works equally well for one or two ovens stacked (S200). 100 % stainless steel casing. Easy to install and simple to maintain.

9 SHELF AND TRAY RACK

You can select a shelf and tray rack to facilitate storage and handling of the trays. Mounted under the oven.



9



Features and benefits:

The new Sveba-Dahlen touch panel is provided as standard. Easy, logical and effective control of the oven.

The S-Series has IBS – Increased Baking Surface – provides a quick, even and economical baking result.

Canopy included as standard which carries away heat and fumes when the oven door is opened.

Heavy-duty insulation ensures that the heat remains in the oven chamber.

Stainless steel interior and exterior maintains a low temperature for the oven casing.

Even and easy-to-reach surfaces – both inside and outside make the oven easy to keep clean.

Large heat-reflecting double glazed door window and good lighting gives a good overview of the baking process.

Built-in steam system with high capacity for quick operation and energy saving potential.

Compact underbuilt prover (optional) saves space and simplifies dough processing.



Left: Prover SJ2/300 (for S200 and S300 ovens).
Middle: Prover SJ400 (for S400 and S402 ovens).
Right: Storage cabinet (for S400 and S402 ovens).

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!



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2012 08 31