

With eco+, Sveba-Dahlen are aiming for a more energy efficient, environmentally friendly and profitable baking industry.

In our eco+ range, we have created products which do the same professional job in the usual way, but using considerably less energy.

This represents a key part of our initiative entitled "The Sveba-Dahlen energy-saving challenge."

eco+ 2013 range



C-series

Compact rack ovens, built to fit in small areas, be user-friendly and bake efficiently and very evenly.



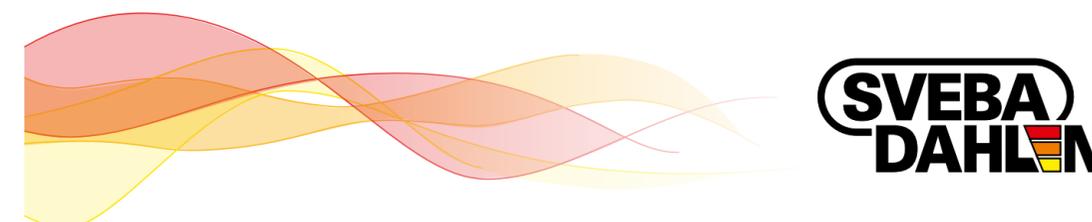
DC-series

Classic deck ovens can justifiably be called a baker's classic. Many bakers praise their flexibility. The modular system with six different oven sizes plus a wide range of accessories.



Fermatic Q4

With Fermatic Ferment, those early, expensive and tiresome early morning starts will become a thing of the past. The series is characterised by being durable, reliable and practically maintenance-free.



Our new eco-friendly and energy efficient technology.



The baker's best friend

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.

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Sveba-Dahlen Group
Scandinavian know-how - worldwide



eco+ *saves up to 30-percent energy.*

Our new eco+ technology consists of many technical innovations and resource-optimising improvements. This has resulted in energy-savings of up to 30 percent and, in many cases, an even better and safer working environment.



Better insulation around the door area gives a more even temperature – and baking – throughout the oven.



Insulating the bottom of the oven or fermentation cabinet saves substantial amounts of energy. It also prevents damage to floors and further improves fire safety.

› *More efficient hardware*

Both our ovens and fermentation cabinets are dependent on being able to maintain a constant temperature in order to operate efficiently. By using insulation materials with better insulating properties and fitting insulation in more places, our eco+ machines are able to maintain their temperature using less energy than ever before. In the case of our ovens, they also retain their heat for longer when switched off. This reduces the amount of energy (and time) needed to reach baking temperature, e.g. when an oven that has been left switched off overnight is to be used in the morning.

› *Energy-optimised software*

All the software for our eco+ labelled products has been developed to minimise energy consumption. The Sveba-Dahlen's smart SD-touch system gives you a log which shows the energy consumption. You can set various start and stop times to prevent the oven from operating unnecessarily and save recipes in order to optimise energy consumption (and achieve better results at the same time). SD-touch includes so many functions and refinements that we have written an entirely separate brochure about it – read more there!



Using SD-touch, it is easy to control the baking process and create smart and energy-efficient recipes and cooling/fermentation programs.



In an eco+ oven, the heat is retained inside the oven, resulting in a cooler and more comfortable working temperature in the premises in which it is installed.



In fermentation cabinets and rack ovens, we now use heat-reflective double-glazing with superior insulating properties.



The light in deck ovens with an insulated door is turned off when the door is closed, ensuring that it is never lit unnecessarily. A small, but important energy-saving measure.

› *Long-term material selection*

We have striven to produce our eco+ range using recyclable materials wherever possible. This approach not only gives the products an incredibly long lifetime and high quality – it is also sustainable in the long run. Through incorporating materials that are environmentally friendly and simple to recycle, we ensure both a sustainable future and good results.

