

S SERIES



SVEBA DAHLEN



Small oven with high efficiency

The efficiency, functions and results of the S-Series are similar to those of an industrial baking oven, but with sizes made to fit perfectly as a store oven or small bakery oven. All of the S-Series ovens can be equipped with tray racks, an underbuilt prover or a storage cabinet.

The S-Series is a small oven with high efficiency and flexibility. All S-Series ovens are equipped with an IBS system, which is our own patented system for alternating rotation of the rack inside the oven. The IBS system provides a quicker, more even and energy-efficient bake.

The S-Series also has a built-in steam system with a very high capacity. The system can be programmed to use the desired amount of

steam, and when to turn it on and off. The series is also equipped with a smart SD-Touch panel for both manual and programmed baking.

All S-Series products can be supplemented with an underbuilt prover, storage cabinet and an efficient condensation unit. S400 is available as a gas oven (S402). The maximum baking temperature is 300°C.



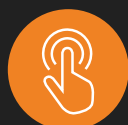
Steam system

A uniquely developed steam system with both even and efficient capacity, as well as rapid recovery, resulting in a greater production capacity.



Rotation

Rotating rack with optimized rotation speed and automatic change of rotation direction using the rack, gives an even bake with better results.



Control panel

User-friendly, smart control panel that gives the user complete control of the entire baking process.



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PROPERTIES AND FUNCTIONALITY

The S-Series is a small industrial oven with efficiency and functions which makes it perfect as an in-store oven.

1. Increased Baking Surface (IBS)

Our own patented system for alternate rack rotation inside the oven. The IBS system provides faster, more even and more energy-efficient baking.

2. Smart control panel

User-friendly dust and moisture-resistant panel which allows a good overview of the entire baking process. With its intelligent energy-saving functions and the option to check the costs per bake, the panel provides complete control over finances. The option to easily save and retrieve recipes, and program the oven start time, all allow for increased efficiency.

3. Extractor canopy

Catches heat and steam when the oven door is opened.

4. Strong insulation

Retains the heat inside the oven.

5. Robust construction

Stainless steel which extends the oven's life. Easy to clean.

6. Heat-reflecting window

Large oven window with heat-reflecting double glazing and good lighting. Provides a good view of the baking process. Shows the product in the store.

7. Integrated high capacity steam system

Gives bread a smooth, crisp crust and some increased volume.

8. Robust legs and wheels

Wheel holders in electrogalvanized steel plate. Lockable wheels in white polyamide. Ball bearing swivel. Plain bearing wheels. Easy to move.

TECHNICAL SPECIFICATION

S200



! MAY BE EXPANDED TO 2 OVENS

	S200	SJ2/300
	ELECTRIC	PROVER
Maximum tray size	400 x 600 mm	400 x 600 mm
Power	11.7-15.5 kW*	1.5 kW
Size	990 x 1,957 mm	990 x 935 mm
Weight	250 kg	125 kg
Maximum bake load	25 kg	25 kg
Door opening radius	585 mm	695 mm

	WEIGHT	POWER	AIRFLOW	MAX COND
	KG	W	M ³ /H	WATER, L/H
Condensation unit	48	85	320	5

S200 is the smallest S-Series oven but still has all the functions needed for a bakery. S200 can also be expanded with an additional oven on top, doubling its capacity. The size of the oven and its wheeled legs makes it easy to move – the oven (front removed) can pass through a door (open passage of 920 mm required).

S300



! LESS THAN 1 M WIDE

	S300	SJ2/300
	ELECTRIC	PROVER
Maximum tray size	400 x 600 mm	400 x 600 mm
Power	19.2-23 kW**	1.5 kW
Size	990 x 2,207 mm	990 x 782 mm
Weight	310 kg	125 kg
Maximum bake load	40 kg	40 kg
Door opening radius	585 mm	695 mm

	WEIGHT	POWER	AIRFLOW	MAX COND
	KG	W	M ³ /H	WATER, L/H
Condensation unit	65	85	320	5

The advantage of the S300 is that the oven has high efficiency and capacity, while still being designed to fit into metric, standard store environments, as the oven's total width is 990 mm.

S400



! ALSO WITH GAS

	S400	S402***	SJ400
	ELECTRIC	GAS	PROVER
Maximum tray size	460 x 660 mm	460 x 660 mm	460 x 660 mm
Power	19.2-23 kW**	1.0 kW	1.5 kW
Size	1,168 x 2,207 mm	1,168 x 2,207 mm	1,168 x 782 mm
Weight	340 kg	370 kg	140 kg
Maximum bake load	40 kg	40 kg	40 kg
Door opening radius	760 mm	760 mm	-

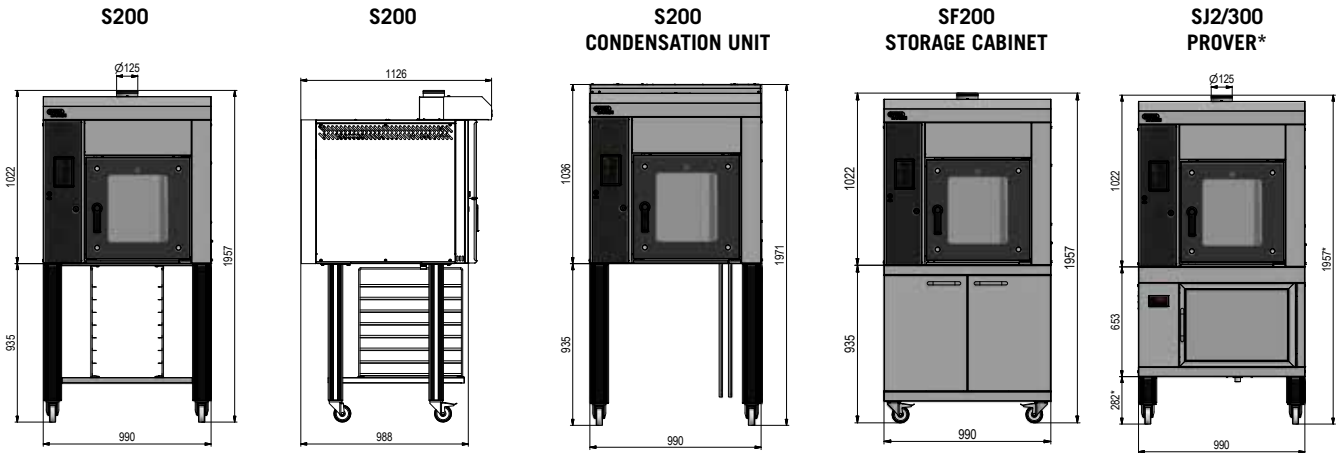
	WEIGHT	POWER	AIRFLOW	MAX COND
	KG	W	M ³ /H	WATER, L/H
Condensation unit	65	85	320	5

S400 is the largest S-Series oven and is able to hold larger trays. S400 is also available as a gas oven (S402). The oven can then be run on both natural gas and LPG.

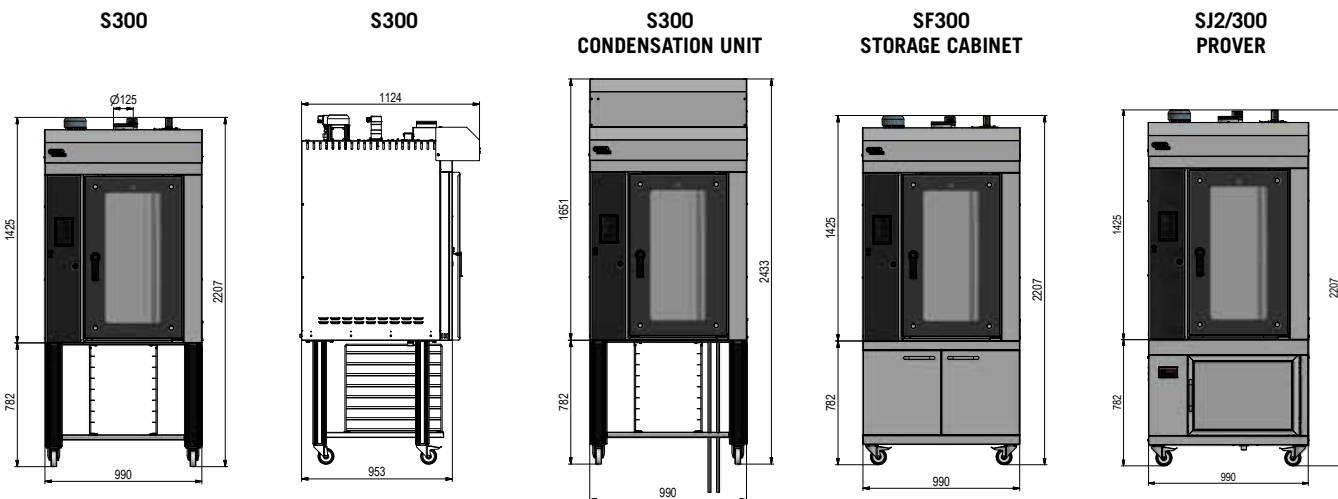
* S200: Standard 15.5 kW / Optional 11.7 kW (Higher kW means shorter heating time)

** S300: Standard 23.0 kW / Optional 19.2 kW *** S400: Including burner

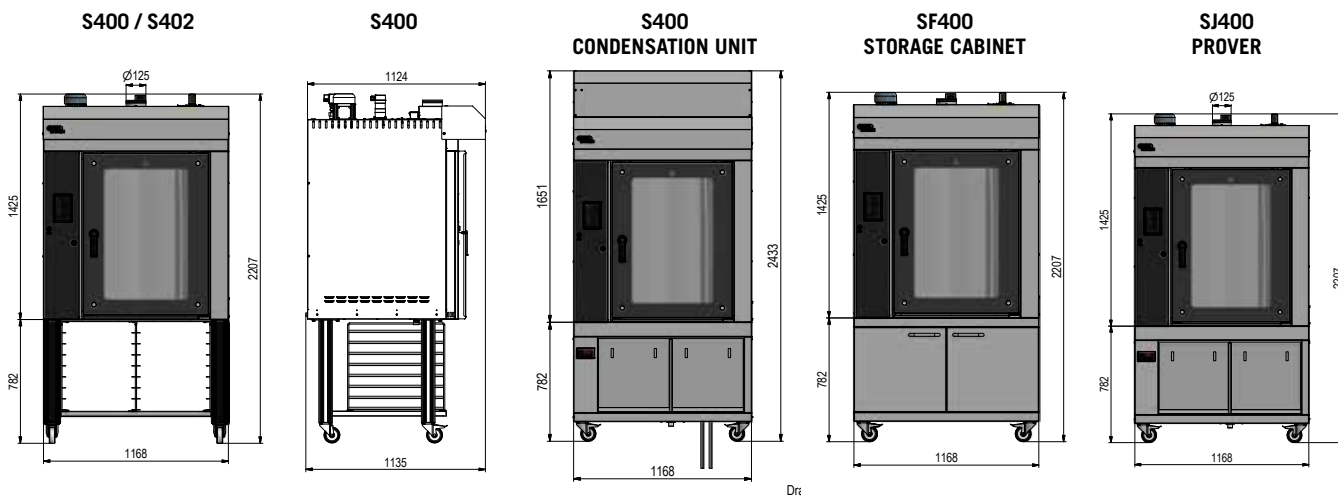
DRAWINGS AND MEASUREMENTS



S200 has a rack for 6 trays as standard. Extra racks for 4, 5 or 6 trays are available.
Equip the oven with a condensation unit to draw out steam from the oven. Oven depth: 920 mm (without front).



S300 has a rack for 10 trays as standard. Extra racks for 6, 8 or 10 trays are available.
Equip the oven with a condensation unit to draw out steam from the oven. Oven depth: 895 mm (without front). * SJ2/300 Prover delivered with 153 mm legs.



S400 has a rack for 10 trays as standard. Extra racks for 6, 8 or 10 trays are available.
Equip the oven with a condensation unit to draw out steam from the oven. Oven depth: 895 mm (without front).

We believe in high performing, energy efficient and user-friendly equipment.

We offer reliable technology that allows the professionals of the baking industry creative freedom at the lowest cost of ownership.

We become the professional business partner throughout the baking process, with an accessible organization, user-friendly designs and precisely controlled, reliable equipment.

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