

S-SERIES OPTIONS



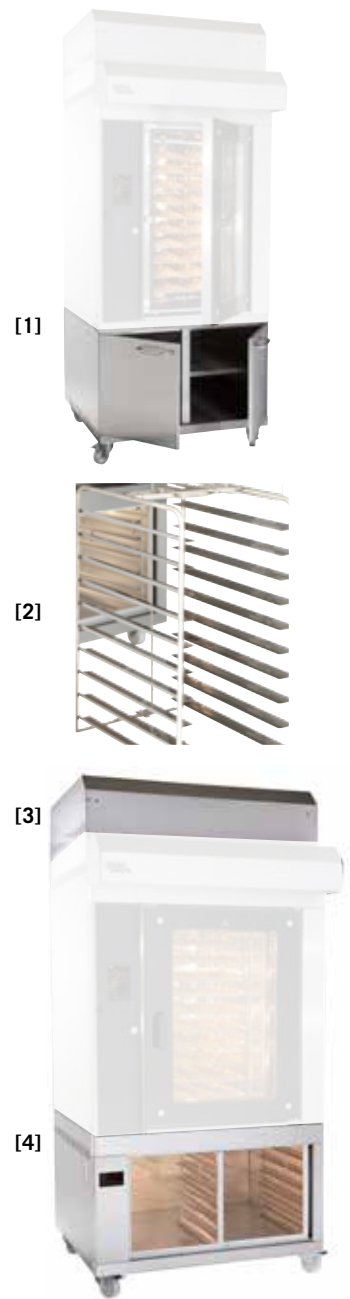
The efficiency, functions and results of the S-Series are similar to those of an industrial baking oven, but with sizes made to fit perfectly as a store oven or small bakery oven.

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.



S-SERIES OPTIONS

- 1. Tray rack**
Racks to facilitate the storage and handling of trays. Mounted under the oven.
- 2. Shelf**
A shelf to store and handle trays. Mounted under the oven.
- 3. Storage Cabinet [1]**
Built-in cabinet with two doors and two shelves made from stainless steel.
- 4. Canopy with built-in fan**
Draws out heat and steam when the oven door is opened.
- 5. Extra racks for 4,5 or 6 trays [2]**
Fits S200. Rack for 6 trays is standard and comes with the oven.
Distance between trays: 6 trays = 72 mm, 5 trays = 86 mm, 4 trays = 105 mm.
- 6. Extra racks for 6, 8 or 10 trays [2]**
Fits S300, S400, S402. Rack for 10 trays is standard and comes with the oven.
Distance between trays: 10 trays = 84 mm, 8 trays = 104 mm, 6 trays = 139 mm.
- 7. Condensation Unit [3]**
The air-cooled condensation unit collects the steam from the oven and converts it into water. A good option when the oven cannot be connected to a ventilation system. The condensation unit fits all S-Series ovens. It can also be used for vertical double ovens (S200). Stainless steel exterior. Easy to install. Easy to maintain.
- 8. Prover [4]**
The S-Series ovens can be equipped with provers for up to 12 trays under the oven. The combination (prover + oven) allows you to bake all types of bread, despite the S200 and S300 taking up no more than 1m² of floor space (S400 1.1 m²). A perfect combination for tight spaces or places where you often bake small batches! The prover under the oven has wheels, making it easy to move and clean under. The sliding doors (SJ400 only) are made of glass and the prover is lit by two halogen lamps, making it easy to monitor the proofing process. The humidity sensor (optional) helps create an even more exact heating and proofing process.
- 9. Left hand hinged door**
The oven comes with a right hand hinged door as standard.
- 10. Sveba Connect Cloud Solution**
A cloud service solution that allows complete control of baking 24/7, from any hardware and any location in the world.
- 11. Water filter**
An effective filter that filters out dirt and limescale deposits, which gives the oven a longer life. Also gives the products a better taste and aroma.



	S200	S300	S400	S402
Tray rack	○	○	○	○
Storage shelf	○	○	○	○
Canopy with fan (not available with condensation unit)	○	○	○	○
Extra rack for 4,5 or 6 trays	○			
Extra rack for 6,8 or 10 trays		○	○	○
Rack GN 1/1 325x530 mm, for 6 (S200) or 10 trays (S3/400)	○	○	○	○
Automatic rotation stop	○	○	○	○
Condensation unit	○	○	○	
Left hand hinged door	○	○	○	○
Sveba Connect Cloud Solution	○	○	○	○
Water filter	○	○	○	○

● Standard
○ Options