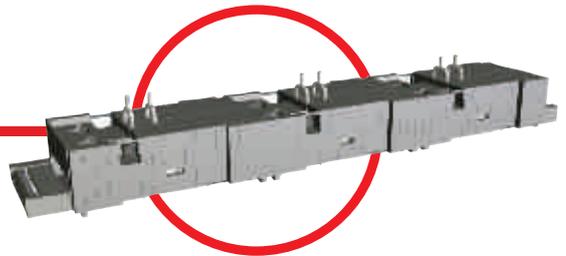




Product Presentation

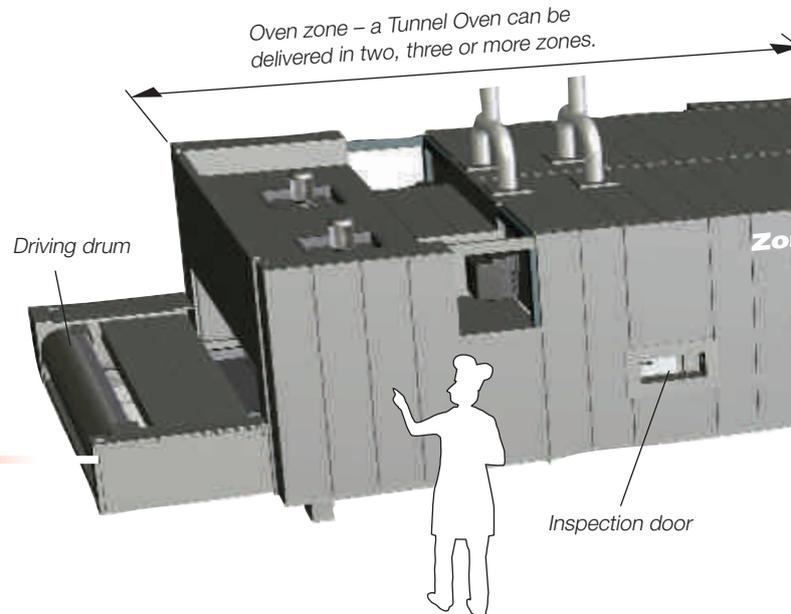
TUIG Indirect Gas Heated Tunnel Oven



**SVEBA
DAHLIN**

Sveba-Dahlen Inc

High performance – in a flexible way



Sveba-Dahlen's tunnel ovens are very energy efficient, flexible and user friendly. Well known for their high performance, reliability and low maintenance.

Our indirect heated tunnel ovens offer a unique flexibility and can produce all kind of products. Band width is 2,5 meter and the length of the oven is calculated to meet the capacity need of the customer.

The tunnel oven is divided into a number of heat zones where each zone has a separate regulation of top and bottom heat. This provides a possibility for an optimal setting of the heat curve for each product baked.

Energy efficiency

The oven is very energy efficient; the burners adapt their heat output to the demand from each zone.

Reliability

When a burner fails in a "standard" oven with just one burner, then the entire oven shuts down. In the Sveba-Dahlen oven only the top or bottom heat of one zone fails.

Easy to service and maintain

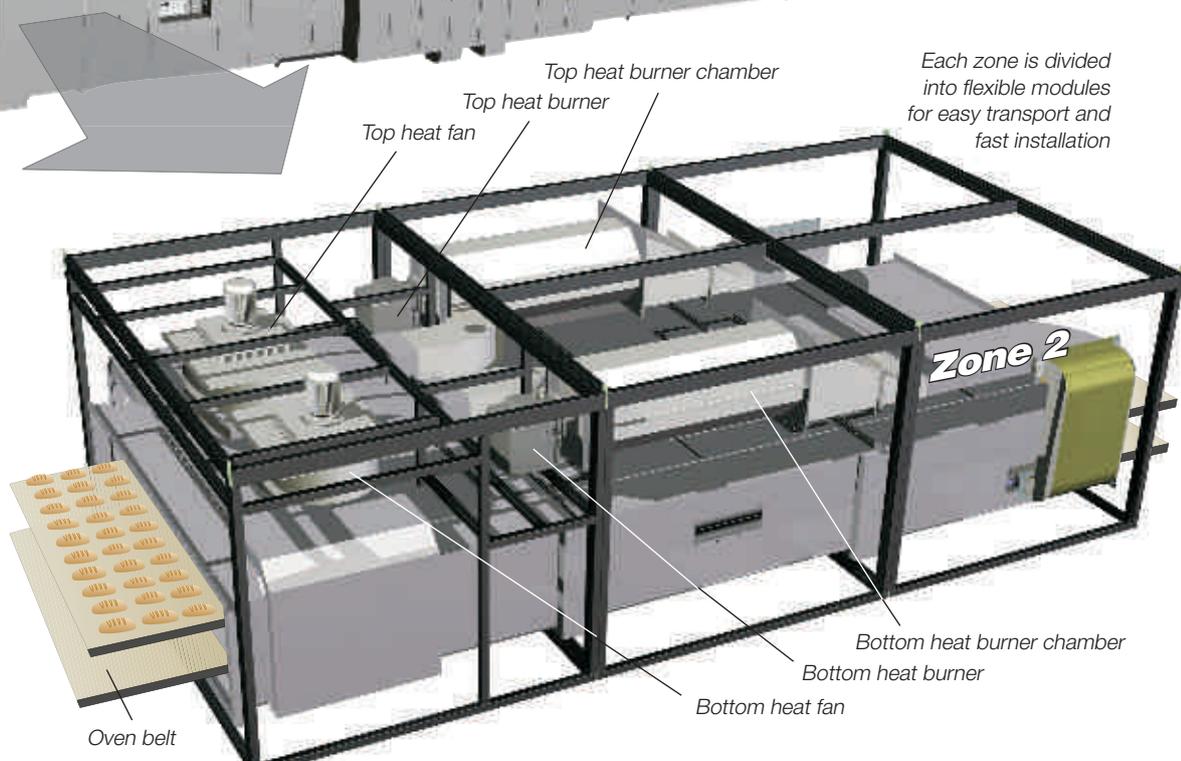
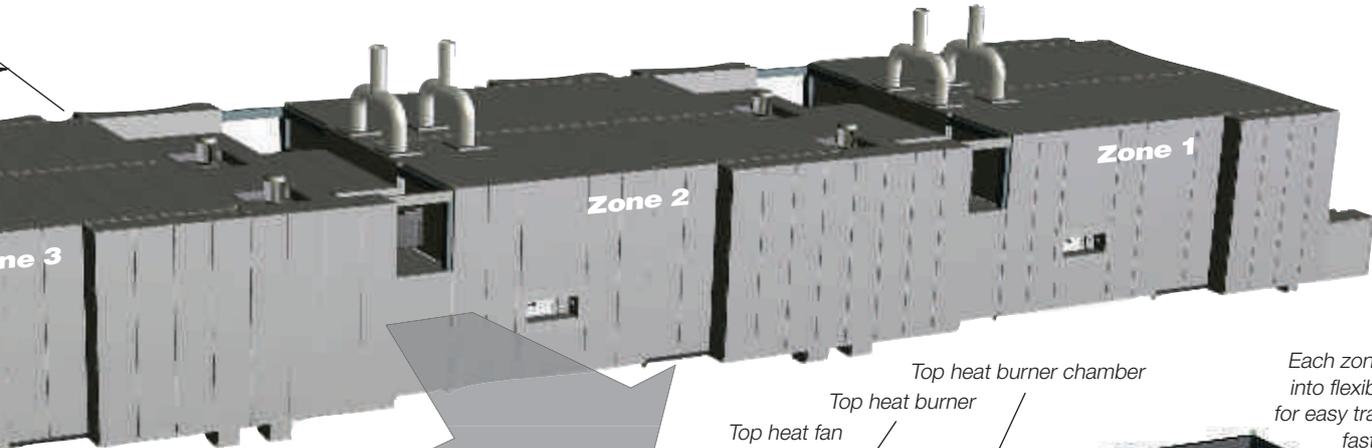
All components and functions such as fans, burners, electrical cabinet, motors and drives are easy to access, inspect and to service.



Direct Gas Heated Tunnel Oven

Speed and reliability

any

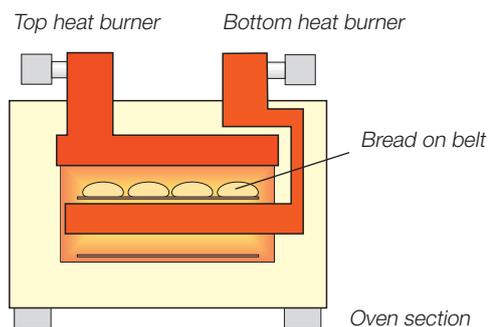


Quick installation

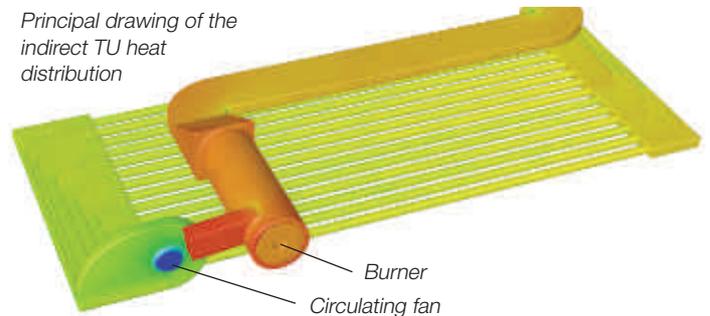
The oven is built up with modules; each module is optimized for transportation. This means that the production time and installation time is reduced to a minimum.

Separate burners for top and bottom heat

With separate burners for top and bottom heat in each zone the oven becomes very flexible and gets a very fast reaction time when adjusted for new products.



Principal drawing of the indirect TU heat distribution



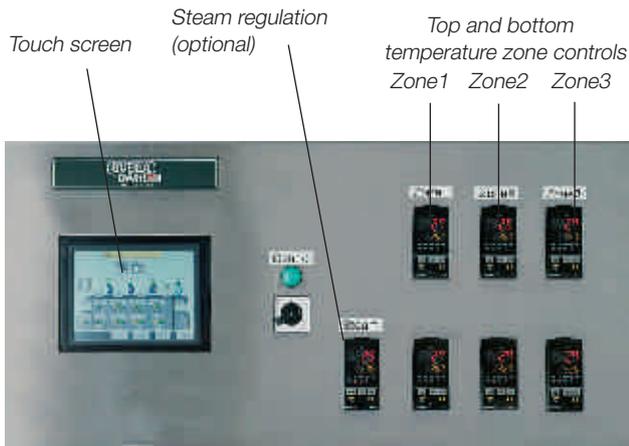
Flexible adjustment

Each zone is working independently since the temperature is set with individual temperature regulators in the same way as an electric oven. There is no need to adjust the temperature with dampers as on a traditional oven because the oven is set up at installation and there after everything is controlled with the control panel.

User-friendly controls

The control panel is designed to give best overview and simple control displaying baking time, temperature etc. Recipe handling of process parameters, handling of alarms and data logging is available as an option. Connection to a master control system is another possible choice.

Full colour touch-screen together with conventional temperature regulators gives the operator total overview and control of the baking process.



Stainless steel

We manufacture the outside exterior of the oven in stainless steel. The materials in the oven chamber are specifically selected for each oven, for the baking temperature and the product range. All the ovens are insulated with rockwool to minimize the heat loss.

Belts and drive

Two different belt types are available as standard. The speed of the belt is controlled by a frequency converter to maintain the exact baking time. Longer ovens and ovens for heavy products are fitted with double drive rollers and double driving motors. The belt drive and tracking system is designed for optimal reliability.

Indirect heating

The Sveba-Dahlen Indirect Gas Heated Tunnel Oven heating channels are installed above and below the oven belt along the entire oven.

Air turbulence

For many types of products, it is appropriate to use a combination of radiant heat and air circulation. If so the oven can also be equipped with turbo zones.

With air circulation, the baking time can be shortened, and lower temperatures utilized. This also gives the sides of the bread better colour, especially when baking with tins. By controlling the speed of the drive motor, optimal turbo power of the turbo fans can be obtained.

Inspection door

The ovens have inspection doors made of glass, with built-in lighting for easy supervision of the baking process.

Exhaust damper

The exhaust damper is adjusted manually. A PLC control can be selected as an option and with this option the exhaust damper can be motor driven.

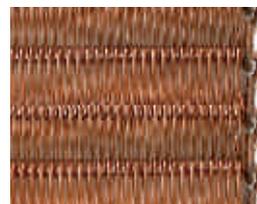
Steam system

In ovens built for connection to a steam generator, a part of the first oven chamber is provided with steam spreading boxes made of acid proof stainless steel. Regulating indicator valves with dial clocks are fixed on the sides of the oven to set the correct volume. Steam control with quantity control/photocell control can be selected as an option.

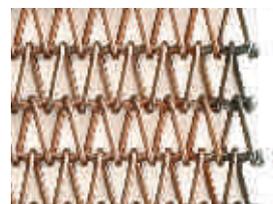
Anything else?

We can also offer a number of options for example humidity control. Please contact us with your requirements and we will offer you a solution that works.

Tight wire mesh band



Open wire mesh band



Swing provers...



Swing prover with stainless steel covers

Stainless steel covers

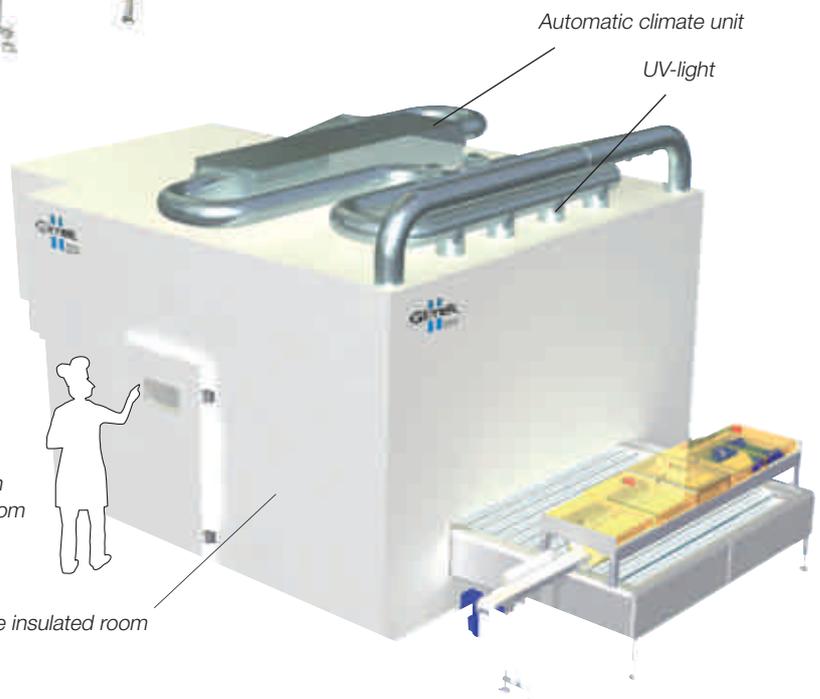
V-belt charger

Swing prover

Available in two different models, one with stainless steel covers and one with automatic climat unit built into an insulated room. A module system in width up to 3 meters which can be adjusted in height and length according to capacity and required proving time. The swings for loaves are with easy removable textile tubes and for round bread cups or baskets are used.

Swing prover with automatic climat unit

Completely built into an insulated room with free inner passage on both sides for easy cleaning and maintenance. A two motor operation enables a great flexibility in the modification of proving time and capacity.



Automatic climate unit

UV-light

Swing prover in an insulated room

Separate insulated room

...tunnel provers & conveyors



Transfer conveyor

Transfer unit consisting of two separately driven wire mesh belt conveyors. Often used between the prover and the oven, but also in other applications.



Conveyor provers

The conveyor provers are built in length according to the requested provingtime of the product. The belt width can be up to 4 meters.



We have the equipment for your bakery!



Sveba-Dahlen has developed and delivered tunnel ovens worldwide since 1970. Our ovens are robust, reliable and designed to satisfy all the baker's requirements for functionality, comfort and economy.

Visit our website!



www.sveba-dahlen.com

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