



# MARINE RANGE 2020

Specially adapted equipment for demanding marine galleys

**SVEBA**  **DAHLEN**



# MARINE RANGE

Sveba Dahlen has for many years developed, marketed and delivered bakery equipment for marine environments. Our long experience of cooperation with companies in the cruise as well as the offshore business, has given us wide knowledge of what is required of equipment that is used in marine environments.

The Sveba Dahlen marine range is manufactured according to USPHS. The products are adapted to the demands in marine environments, designed to give good function and durability during many years of use. Choose between rack ovens, deck ovens and pizza ovens. We also offer dough handling equipment, bread lines and proofers. With Sveba Dahlen it is easy to set up a perfectly running bakery, both ashore and offshore!

For more information: [marine@sveba.com](mailto:marine@sveba.com)

## Glimek Symbols



**Energy efficiency**  
High energy efficiency.



**Movable**  
Easy to move.



**Low noise level**  
Extremely low noise level.



**Easy cleaning**  
Clean design for easier cleaning.



## Sveba Dahlen Symbols



**Heating system**  
High efficiency heating system.



**Air flow**  
Optimized airflow.



**Steam system**  
Optimized steam system.



**Rotation**  
Rotating rack.



**Low noise level**  
Extremely low noise level.



**Control panel**  
User-friendly digital panel.



**Energy efficiency**  
High energy efficiency.



**Low maintenance costs**  
High quality robust parts.



**Modular design**  
Separable. Expandable.



**Stone baked bread (option)**  
Thoroughly tested stone hearths.



**Sveba Connect (option)**  
Connection to the cloud solution.



**Lighting**  
Strong, energy-efficient light sources.



**Easy cleaning**  
Clean design for easier cleaning.



**Temperature & humidity control**  
Temperature and humidity are set separately.  
*Ensures optimal control when proofing.*



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## Maintenance of Sveba Dahlen's range of marine products

We offer highly qualified maintenance of products from our marine range in selected ports! Our service technicians have extensive experience and are experts on our products.

We now offer maintenance in the following ports:

Stockholm  
Gothenburg  
Copenhagen  
Oslo

To plan the maintenance procedure in the best possible way, we need:

- Information about and booking of the maintenance four weeks in advance.
- The machines' serial numbers, so we know exactly which machines are involved.
- If there is anything else we need to know before the maintenance.

With us, you can count on professional, efficient and properly performed maintenance.

To book a maintenance procedure, please contact us on:  
E-mail: [svebasupport@sveba.com](mailto:svebasupport@sveba.com)  
Tel: +46 33 15 15 16



## LET'S GO SOCIAL!

Our main channel for information is the web. We are very active on our websites and on social media. Here we share everything from product information to exhibition events, as well as pictures and stories from the users of our machines.

## SOCIAL MEDIA

Facebook  
[@svebadahlenintl](https://www.facebook.com/svebadahlenintl)



Instagram  
[@svebadahlen](https://www.instagram.com/svebadahlen)



YouTube  
SvebaDahlenOfficial



LinkedIn  
svebadahlen



# SPIRAL MIXER

## M PREMIUM - SPIRAL MIXER WITH FIXED BOWL

Capacity: 60, 80, 120, 160 and 200 kg

Silent Spiral mixer with fixed bowl 60, 80, 120, 160 and 200 kg. The M Premium models are designed for intensive use around the clock and stiffer doughs suitable for bakeries of all sizes.

### FEATURES AND BENEFITS

Fixed bowl spiral mixers with two motors, two speeds with two way bowl rotation allowing to reverse the bowl in 1st speed. Timer.

Compact and easy-to-use functions.

Premium drive system with a dual belt.

More power being delivered to the spiral tool and energy savings.

Standard with stainless steel bowl, stainless steel lid, spiral tool and breaker bar.

Durable and reliable materials for long term use.



Reliable heavy-duty design.

Ergonomic design.

Touch screen (option).

### OPTIONS

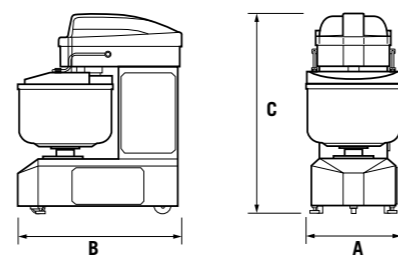
- Stronger spiral motor
- Bowl scraper, fixed
- Infrared temp. measure system
- Beater for pastry dough
- PTC Temperature probe
- Bowl with drain plug
- Touch screen
- Stainless steel execution

### TECHNICAL

| MODEL | DOUGH CAPACITY | FLOUR CAPACITY | BOWLPOWER OF SPIRAL VOLUME1-ST/2-ND SPEED | POWER SUPPLY | WEIGHT |
|-------|----------------|----------------|---|--------------|--------|
| M60P  | 60 kg          | 37 kg          | 100 l 2.1 kW/3.7 kW                       | 4.25 kW      | 449 kg |
| M80P  | 80 kg          | 50 kg          | 123 l 2.1 kW/3.7 kW                       | 4.25 kW      | 453 kg |
| M120P | 120 kg         | 75 kg          | 185 l 3.0 kW/5.2 kW                       | 5.75 kW      | 549 kg |
| M160P | 160 kg         | 100 kg         | 270 l 7.5 kW/12.5 kW                      | 13.25 kW     | 780 kg |
| M200P | 200 kg         | 125 kg         | 310 l 7.5 kW/12.5 kW                      | 13.25 kW     | 815 kg |

### MEASUREMENTS

| A   | DIMENSIONS MM |      |
|-----|---------------|------|
|     | B             | C    |
| 660 | 1140          | 1345 |
| 678 | 1146          | 1345 |
| 780 | 1300          | 1470 |
| 885 | 1401          | 1565 |
| 946 | 1490          | 1565 |



# BREAD LINES

## BREAD LINE 180 DIRECT

Capacity: Up to 1800 pieces/h

Specially made for producing bread without need for an intermediate proofing time. A very compact and flexible bread line for consistent production.

### FEATURES AND BENEFITS

When producing breads without an intermediate proofing time.

Very compact with high capacity 750 - 1800 pcs/h.

Flexible breadline - handles a variety of doughs.

Labour, time and space saving.

Flexible and consistent production.



### COMPONENTS SET-UP EXAMPLE

**SD180**, Weight range 120-1600 gr. Variable speed with frequency converter 750-1800 pcs/h, 90 liter stainless steel hopper, non-stick coated.

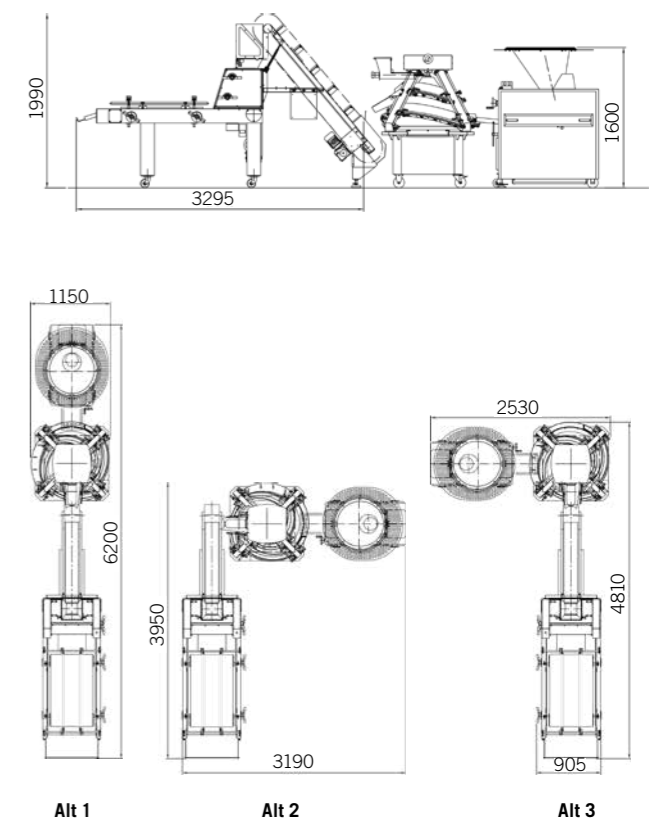
**CR360** with centrally adjustable non-stick coated tracks, infeed at 6h, outfeed at 12h, outfeed chute and mechanical flour duster.

**CE100** Cup Elevator, mounted on moulder MO300, photocell controlled, working step by step to link up cone rounder with Moulder, including electrical cabinet mounted on elevator. Capacity 100-1500 gr.

**MO300** Moulder with centrally adjustable infeed in hopper, two pair of rollers, pressure board 650x1100 mm, collection tray.



### MEASUREMENTS



### TECHNICAL

Capacity range ..... 750 - 1800 pcs/h  
 Weight range ..... 120-1500 gr  
 Power supply (Component example on this page) ..... 3.95 kW

# RETARDER / PROOFER - PROOFER

## F-SERIES - F200

Designed for retarding and proofing products on trays. High capacity while taking up a small footprint due to its compact design. Innovative and energy efficient steam generator. Produces the steam with ultrasound and adding cold steam to the cabinet, meaning a more energy efficient cooling process. With a very accurate and reliable temperature and humidity sensor of highest quality that ensures a long life-span. The programmable ergonomically placed panel makes it easy to prepare your baking as early as the day before!

### FEATURES AND BENEFITS

Compact design with robust insulation and stainless steel construction. *Takes up little space and materials that keeps the heat outside, the cold inside and ensures long and reliable operation.*

Automatic program adjustment for cooling phase. *Senses the product temperature and adjust the program for optimal quality.*

Specially designed fan system and pressure side. *Optimized airflow for outstanding proofing.*

Temperature range: +2° to +50° C (retarding).  
Temperature range: from room temperature to +50°C (proofing).  
*Meets most needs.*

Automatic defrosting.  
*Versatile and maintenance-free.*

Steam generator produces less waste water during the proofing process.  
*More environmentally friendly.*

For Retarder Proofer, Refrigerant R290. Cooling compressor included.  
*Approved and environmentally friendly refrigerant for future use.*

Mountable tray tracks – 2 pairs with 5, 7 or 9 guides in each.  
*Easy to adjust to suit the products for optimal utilization.*

Three tray sizes: 400 x 600 mm, 450 x 600 mm or 530 x 325 mm trays.

Easy detachable guides inside and clean design. *Easy to clean.*

Ergonomically placed control panel for manual or pre-programmed retarding or proofing control. Alarm for finished program.  
*User-friendly panel that is easy to understand and use.*

Left hand hinged door with sturdy handle and a magnetic seal.  
*Easy to open and close.*

Large double glazed window in door and bright vertical LED-lights inside.  
*Good overview of the proofing process on all trays.*

Alarm - Sound signal alarms when a program is finished.

### OPTIONS

Right hand hinged door.

Black design. Door in black stainless steel.

Water Filter.



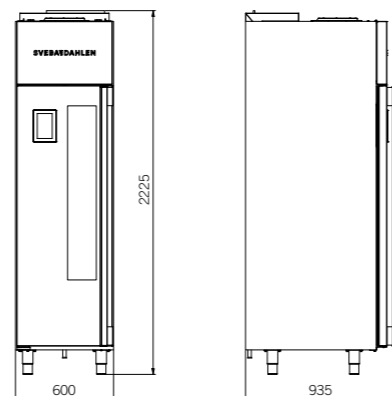
F200 Stainless steel



### TECHNICAL

|                              |                                 |
|------------------------------|---------------------------------|
| Tray size [mm]               | 400 x 600, 450 x 600, 530 x 325 |
| Distance between guides [mm] | 66 - 132                        |
| Number of trays              | 10, 12, 14, 16, 18              |
| Power supply                 | 1.5 kW                          |

### MEASUREMENTS



# FREEZER – RETARDER – PROOFER

## FERMATIC – PROOFER CABINET

With Fermatic Proofer it's possible to start each day with first-rate baking – Fermatic does the proofing job while the crew is asleep!

### FEATURES AND BENEFITS

Saves on both time and labor.  
*If the proofer is loaded the day before, the proofing process is complete by the time the workers arrive for the day.*

The control panel controls all processes in the cabinet and ensures the dough is protected against drying out and is handled as carefully as possible.  
*This gives the baker greater freedom and the ability to adjust times and settings to suit their workload and pace.*

Manufactured inside and out in stainless steel.  
*Compact and stable cabinet design.*

Easily opened and self-closing doors with ergonomic handles.  
*Facilitates the workers stress on the body.*

Large capacity air temperature unit.  
*Handles large volumes.*

Well-insulated, bolted floor in strong 3 mm stainless steel sheeting.  
*This protects the room's floor against wear, further reduces energy, and minimizes condensation on the floor, making it easier to keep clean.*



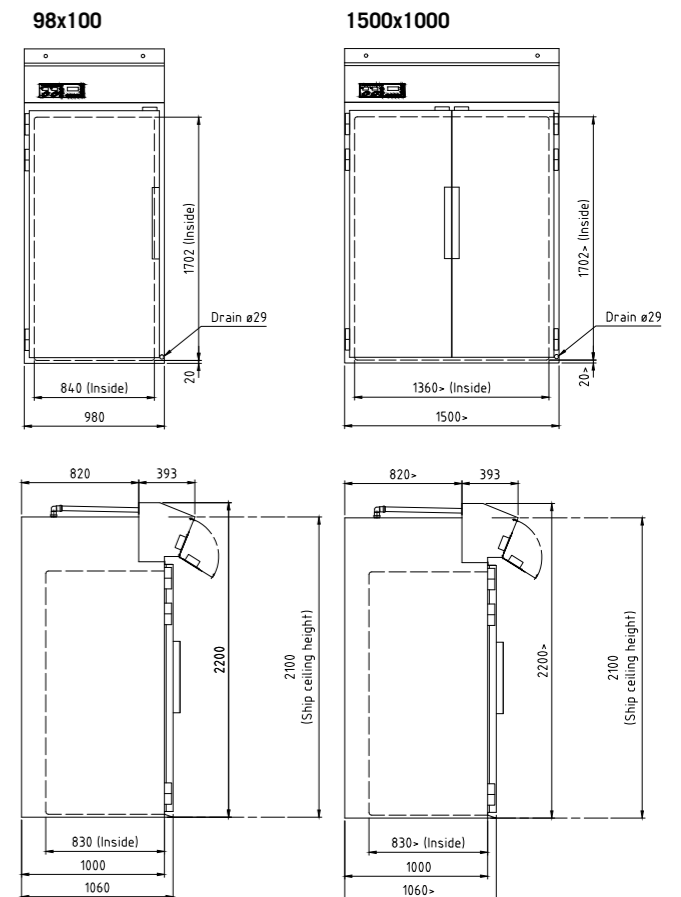
### OPTIONS

Water Filter

### TECHNICAL

| MODEL<br>WIDTH X DEPTH | NUMBER OF RACKS, MAX RACK SIZE |                 |                 |                  |
|------------------------|--------------------------------|-----------------|-----------------|------------------|
|                        | 700<br>x<br>550                | 760<br>x<br>535 | 800<br>x<br>660 | 1040<br>x<br>760 |
| <b>FMJ 98 x 100</b>    | 1                              | 1               | 1               | –                |
| <b>FMK 1500 x 1000</b> | 2                              | 2               | 1               | 1                |
| <b>FMJ 1500 x 1000</b> | 2                              | 2               | 1               | 1                |

Max rack height: 1 650 mm.



# MINI RACK OVEN

## S-SERIES – COMPACT RACK OVENS WITH AN INDUSTRIAL FEEL

Baking results, efficiency and features are similar to those of an industrial rack oven with the difference being that this oven requires significantly less space thanks to its carefully engineered design, both in terms of footprint and appearance. The rotating rack oven is equipped with a modern SD Touch II digital panel, which offers all the convenient features a modern oven requires, such as connectivity to the Sveba Connect cloud service. Airflow is optimized, as well as rotation speed, steam, temperature and capacity. The oven is extremely flexible, and with the proofer placed beneath the oven with optimized fermentation features, baking flexibility is significantly enhanced. Ferment below and bake at the top – at the same time!



### RACK OVEN - FEATURES AND BENEFITS

IBS - Increased Baking Surface.  
IBS - alternately rotation of the racks for better heat transfer to the products being baked.

Flexible baking with the best results.  
Bakes all kind of baked products; pastries, breads and sour dough breads etc to perfection.

Frequency converter for fans (option).  
Adjustable airflow of heat and steam when baking sensitive products such as meringues and macaroons.

Built-in, high-capacity steam system.  
High quality and energy-saving steam system with fast function which gives amazing baking results.

SD Touch II panel.  
The next generation of user-friendly touch panel with high resolution screen, swipe function, simple recipe handling with timer down to seconds for functions such as temperature, steam, fans etc.

Alarm Softer Sound Café (option).  
Alarm signal adapted for instore use - adjust volume and signal type to a more pleasant signal for crowded areas.

Strong insulation.  
Ensures that the heat stays in the oven chamber and keeps the oven energy efficient.

Stainless steel front, sides and interior.  
High-quality components and robust materials extend the oven's life.

Easy to clean.  
Stainless steel front, sides and interior. The SD Touch II panel is in level with the oven plate, no frames or unnecessary joints.

Large front window with heat-reflecting double glass and good lighting inside. Gives a good overview of the baking process.

Condensatingunit, built-in (option).

Right hand hinged door with double glazed window.  
Energy-efficient, easy to open and overview.

Ergonomic handle that keeps cool while baking.  
Great grip makes it easy to open and close and great locking mechanism.

Standard rack with space for 6 or 10 trays included.

Stainless steel execution as standard. Black execution (option).

Three-glazed window in door (option).  
More energy efficient oven, keeps the heat inside. Adapted for in-store use, glass is cooler on the outside than the standard two glazed window.

Tray rack for 10 trays. Adjustable regarding tray size (option).  
Underbuilt tray rack, placed between oven legs, below the oven.

Extra shelf, stainless steel for SR120 and SR240 (option).  
Extra storage shelf in sheet metal, placed between oven legs, below the oven (not in combination with Tray rack for 10 trays).

Max baking temperature 300°C.

### OPTIONS FOR RACK OVEN

Left-hand hinged door with double glazed window (for rack oven only).

Three-glazed door, left or right-hand hinged (for rack oven only).

Condensation unit (not available with Canopy with fan).

Canopy with fan silver (not available with Condensation unit).

Automatic rotation stop.

Frequency converter for fans.

Alarm Softer Sound Café.

Extra Shelf, stainless steel (not available with tray rack for 10 trays).

Tray rack for 10 trays. Adjustable regarding tray size (trays are not included). Not available with proofer.

Extra rack for 4, 5 or 6 trays. Guides 25 mm.

Extra rack for 6, 8 or 10 trays. Guides 25 mm.

Extra rack 4, 5 or 6 trays. Guides 50 mm.

Extra rack for 6, 8 or 10 trays. Guides 50 mm.

Sveba Connect - Cloud Solution.

Water Filter.

# MINI RACK OVEN

## MODELS, TECHNICAL & INTERNAL MEASUREMENTS [MM]

|                     | SR120MA   | SP1MA     | SR240MA   | SP2MA     |
|---------------------|-----------|-----------|-----------|-----------|
|                     | SRP120MA  |           | SRP240MA  |           |
|                     | OVEN      | PROOFER   | OVEN      | PROOFER   |
| Max tray size [mm]  | 400 x 600 | 400 x 600 | 457 x 660 | 457 x 660 |
| Max number of trays | 6         | 10        | 10        | 10        |
| Power supply [kW]   | 14.3 kW   | 1.4 kW    | 21.2 kW   | 1.4 kW    |

### UNDERBUILT PROOFER - FEATURES AND BENEFITS

Effective compact underbuilt proofer for the SRP.  
Saves space and makes dough handling easier.

Equipped with EHDS - Effective Humidity Distribution System.  
Generates optimized distribution of the steam inside the proofer for the best proofing results. Fermentation without dehydrating the dough.

Temperature and humidity sensor as standard.  
Accurate and stable control of proofing process.

Stable temperature in proofing cabinet gives optimal fermentation.  
Steam generator is located outside of the proofer cabinet.

Easy to clean.  
The proofer bottom is made without joints and the guides can easily be removed for good hygiene and easy cleaning.

User-friendly control panel with glass screen.  
Easy to manage and easy to clean.

Space for 10 baking trays.  
Easy to adjust the guides to fit different tray sizes without tools.

Collection chute for condensation on the inside of door.  
Leads away condensation water.

Large window and vertical LED lighting inside.  
Providing a good overview of the proofing process on every tray inside.

Right hand hinged door with window for SP1. Double door with window for SP2.  
Easy to open and overview.

1 water connection.  
When ordering SRP, only one connection needed for all water.



### OPTIONS FOR PROOFER CABINET

Assembled (SRP240: the canopy will be delivered unassembled).  
Mounting kit included.)



Canopy as standard.

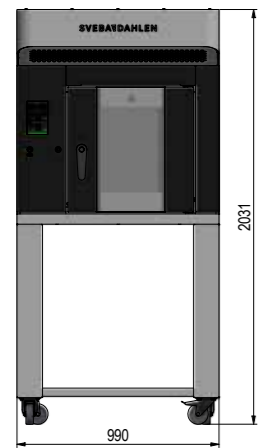


Ergonomic, high-quality handle and door lock mechanism.

Trays are not included.

# MINI RACK OVEN

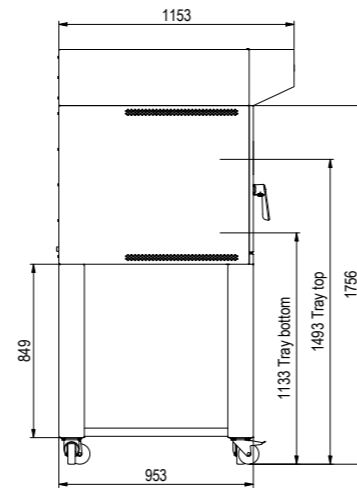
## MEASUREMENTS



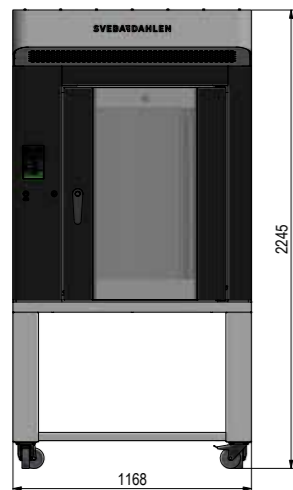
SR120



SRP120



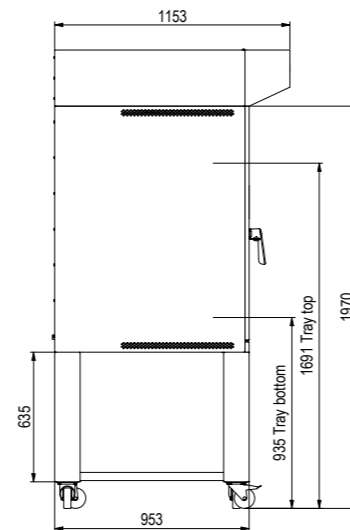
SR120 & SRP120



SR240



SRP240



SR240 & SRP240



Your partner  
in successful  
baking

# RACK OVENS

## C-SERIES – RACK OVEN

The C-Series is a flexible and user-friendly series of compact rack ovens developed to be highly efficient and designed to fit into small spaces.

### FEATURES AND BENEFITS

Heating package integrated into the top section.  
*Requires little floor space.*

Equipped with the Increased Baking Surface system (IBS).  
*Allows for quick, even and economical baking.*

SD Touch II panel.  
*The next generation of user-friendly touch panel with high resolution screen, swipe function, simple recipe handling with timer down to seconds for functions such as temperature, steam, fans etc.*

Strong insulation.  
*Retains the heat inside the oven.*

Strong, stainless steel interior and exterior.  
*Robust materials overall and extra corrosion resistant floor and walls which extend the oven's life. Easy to clean.*

Large, efficient heating package – flexible production.  
*Quick heating and efficient use of heat.*

Integrated high capacity steam system.  
*Gives a smooth, crisp crust and for some breads a significantly increased volume.*

Efficient heat exchange in oil and gas ovens.  
*High efficiency, low heating cost.*

Spring loaded door hinge.  
*Ensures doors remain opened when loading and unloading racks.*

Automatic rotation stop.  
*When door handle is released (not opening the door) the rack will rotate to unloading position.*

Right-hand hinged insulated door with double glazed window, spring loaded door hinge and door stop.  
*Easy to open and gives a good view of the oven interior.*

Suspension hook is standard. Max weight 150 kg.  
*Simplifies oven cleaning.*

Frequency-controlled fans which direct the airflow (option).  
*Adjustable airflow of heat and steam when baking sensitive products such as meringues and macaroons.*

Magnetic multi-holder in sheet metal.  
*Perfect storage for knives and gloves and more.*

Separable and replaceable drainage box.  
*Makes it possible to change the drainage from the front to the back of the oven.*

Max baking temperature 300°C.



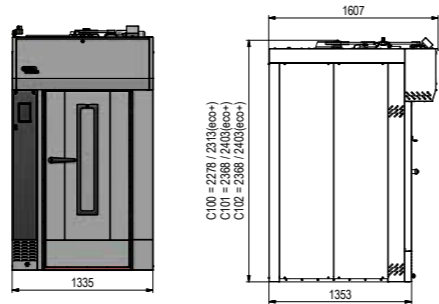
C100MA



### TECHNICAL

| MODEL                                    | C100MA             |
|--|--------------------|
| HEATING POWER                            | 30-35-40 kW        |
| MAX TRAY SIZE                            | 457 x 762 mm       |
| MAX DIAGONAL RACK                        | 935 mm             |
| MAX RACK HEIGHT:<br>– PLATFORM<br>– HOOK | 1585 mm<br>1640 mm |

### MEASUREMENTS, EXTERNAL



### OPTIONS

|   |  |
|---|--|
| Rotating platform with adjustable ramp.                       | Left-hand hinged insulated door with double glazed window, spring loaded door hinge and door stop. |
| Rotating platform with adjustable ramp, heavy duty execution. | AES - Automatic evacuation system.   |
| Automatic rack lifting device.                                | Fully assembled oven.  |
| Insulated floor.  | Slow start.  |
| Large double glazed window in insulated door.                 | Variable speed for fans.   |
| Canopy.   | Water Filter.  |
| Canopy with fan.  | Sveba Connect - Cloud Solution.  |

# RACK OVENS

## V-SERIES – RACK OVEN

Unlimited possibilities with maximal capacity!  
Robust, reliable and user-friendly high capacity ovens.  
Manufactured for professional users, with high standards for baking quality, efficiency and low total costs. Space for up to three racks in the oven chamber.

### FEATURES AND BENEFITS

Increased Baking Surface system (IBS).  
*Provides quick, even and economical baking.*

SD Touch II panel.  
*The next generation of user-friendly touch panel with high resolution screen, swipe function, simple recipe handling with timer down to seconds for functions such as temperature, steam, fans etc.*

Cascad steam system quickly provides powerful and extra-clean steam.  
*Heat and steam are evenly spread quickly within the oven leaving the system with a short recovery period.*

Powerful insulation.  
*Traps heat inside the oven, leading to a better work environment at the bakery.*

Inside and outside of the oven are made of strong stainless steel.  
*Sustainable material that makes the oven last longer. Easy to keep clean.*

Automatic rotation stop for racks.  
*Once baking time is complete, the rack rotates to the unloading position once the door handle is lifted.*

Spring loaded door hinge.  
*Ensures doors remain opened when loading and unloading racks.*

Slow start.  
*Gentle and gradual accelerating rotation and retardation of the rack for baking products sensitive to bumps and blows, or that risk moving from vibrations.*

Effective heat exchange in the oil and gas oven.  
*High efficiency and low heating costs.*

Right-hand hinged insulated door with double glazed window, spring loaded door hinge and door stop.  
*Easy to open and supervise.*

Includes suspension hook for V30 and V40-Series. Max weight 450 kg.  
*Simplifies oven cleaning.*

Magnetic multi-holder in sheet metal.  
*Perfect storage for knives and gloves and more.*

Max baking temperature 300°C.



V40MA

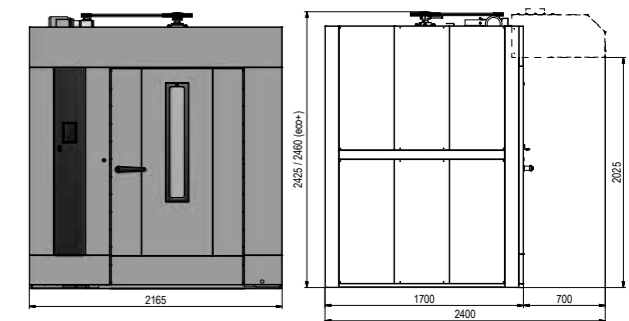


### TECHNICAL

| MODEL                                    | V40MA              |
|--|--------------------|
| HEATING POWER                            | 64-72-80-88-95 kW  |
| MAX TRAY SIZE                            | 2 x 457 x 762 mm*  |
| MAX DIAGONAL RACK                        | 1300 mm            |
| MAX RACK HEIGHT:<br>– PLATFORM<br>– HOOK | 1815 mm<br>1880 mm |

\* Inches: 18" x 30".

### MEASUREMENTS, EXTERNAL



V40MA

### OPTIONS

|   |                                    |
|---|------------------------------------|
| Rotating platform with adjustable ramp, s/s – max 600 kg.                 | Left hand hinged door.             |
| Rotating platform with adjustable ramp, heavy duty execution – max 800 kg | AES – Automatic Evacuation System. |
| Aut. rack lifting device – max 450 kg.                                    | Frequency converter for fan.       |
| Large window in door.   | Fully assembled oven.              |
| Canopy.   | Water Filter.                      |
| Canopy with exhaust fan.  | Sveba Connect - Cloud Solution.    |
| Insulated floor V40.  |                                    |

# DECK OVENS

## N-SERIES – DECK OVEN

Compact baking brilliance! Bench sized combined deck and pizza oven with same high baking qualities as a large oven. The flexibility is extraordinary, switch from stone baked pizzas and bread to pastries in a moment! Fits perfect on the counter in hotels, showrooms, pubs or cafés!

### FEATURES AND BENEFITS

Small bench oven with outstanding flexibility.  
*Adaptable for bread, pizza and pastry.*

Same high quality baking as in large deck ovens with advanced steam package system.  
*High quality heating and steam system.*

Control panel with touch screen and user-friendly interface makes it easy to use and learn.

Energy Efficient.  
*Heavily insulated. Three glazed window keeps the heat inside.*

Stone hearth and tray grid as standard.  
*Flexible baking with booth stone hearth and tray grid.*

Plug and Play!  
*Quick and simple installation.*

Simple top- and bottom heat control.  
*Easy to control the top and bottom heat individually.*

High quality door gasket and well insulated oven chamber.  
*Keeps the heat inside the oven and keeps the handle cool.*

Delivered with three baking trays.

Max baking temperature 315°C.



### N-Series



### OPTIONS

Water Filter.

### TECHNICAL

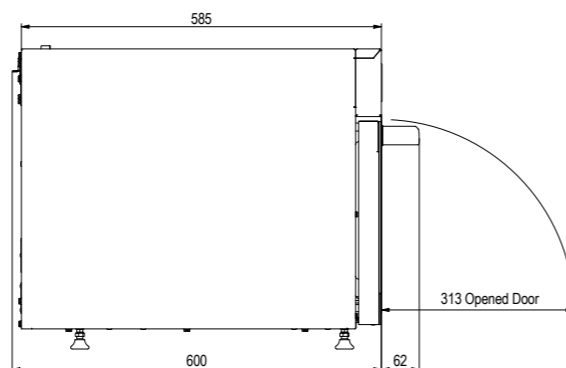
|                                     |                  |
|-------------------------------------|------------------|
| Maximum baking temperature          | 315°C            |
| Weight                              | 65 kg.           |
| Water Connection                    | DN10 / 3/8".     |
| Internal dimensions (W x H x D* mm) | 445 x 215 x 445. |
| Door opening height mm              | 180 mm.          |
| Power supply:                       | 2.2 kW.          |

### MEASUREMENTS

Front



Side



# DECK OVENS





# DECK OVENS

## D-SERIES – DECK OVEN

A reliable deck oven that works for both confectionary and bakeries! Robust, reliable and energy-efficient with double temperature sensors to ensure an even heat distribution throughout the oven interior for perfect baking results. Available in five standard widths, suited for most sizes of baking trays. Can be equipped with an underbuilt proofer.

### FEATURES AND BENEFITS

Five basic sizes. All types of bakeries. Bakes both confectionary and bread. Adaptable to most bakeries.

Precision-built oven doors. Gives the door a smooth action and ensures convenient and safe handling.

Effective working halogen lighting. Provides whiter and more intensive working light than standard bulbs.

Reliable heating elements. Turbo function. Heats up the oven quickly to the set temperature. Specially selected for reliability and rapid response.

Radiation cover. Protects more delicate products during baking.

Available in five standard widths and up to five sections in height, standard crown height 160 mm, optional height 220 mm available. Suited for most tray and bread sizes.

Designed in a flexible module system with many options. Gives each bakery the ability to create the oven that best suits their needs.

Each oven section can be individually controlled with separate settings of the top, bottom and front heat. Full control of the baking process.

High quality door gasket and well insulated oven chamber. Keeps the heat inside the oven.

Stainless steel front. Maintains low temperature and is easy to keep clean.

Aluminium legs with standard castors.

Dual temperature sensors.

Tray grid.

A range of options such as steam generator and stone hearth. Makes the D-Series adaptable to all the customers' needs.

Can be delivered with underbuilt proofer with sliding glass doors. The inside is built completely in stainless materials to ensure a long service-life, simple cleaning, and low maintenance costs.

SD-Touch panel (option). Easy to handle, understand and programme.

Condensation unit (option).

Max baking temperature 330°C.



D42EMA



# DECK OVENS

## TECHNICAL

| MODEL         | D1MA             | D2MA          | D2EMA         | D3MA          | D4MA                           |
|---------------|------------------|---------------|---------------|---------------|--------------------------------|
| POWER KW/DECK | 5.0              | 6.9           | 8.8           | 10.7          | 12.6                           |
| MAX TRAY SIZE | 1 x 600 x 800 mm | 2 X 470 X 800 | 2 X 600 X 800 | 3 X 470 X 800 | 4 X 470 X 800<br>3 X 600 X 800 |

## OPTIONS

- SD-Touch control panel per deck
- D1+ control panel per deck
- Crown h. 220 mm per deck\*\*
- Built-in steam generator with steam trap per deck 1.8 kW\*
- Common water connections per deck
- Stone sole per deck
- Door Solid per deck (no window)
- Door Solid high oven chamber per deck (no window)
- Door with double glazed window per deck
- Door with double glazed window high oven chamber per deck
- High temp. model incl. 350°C proof ceramic glass in doors per deck. Can not be combined with double glass
- High temp. model for high oven chamber incl. 350°C proof ceramic glass in doors per deck. Can not be combined with double glass
- Pull-out shelf
- Shelf stand
- Canopy
- Stainless steel baking chamber per deck
- Condensation unit with canopy
- Water Filter

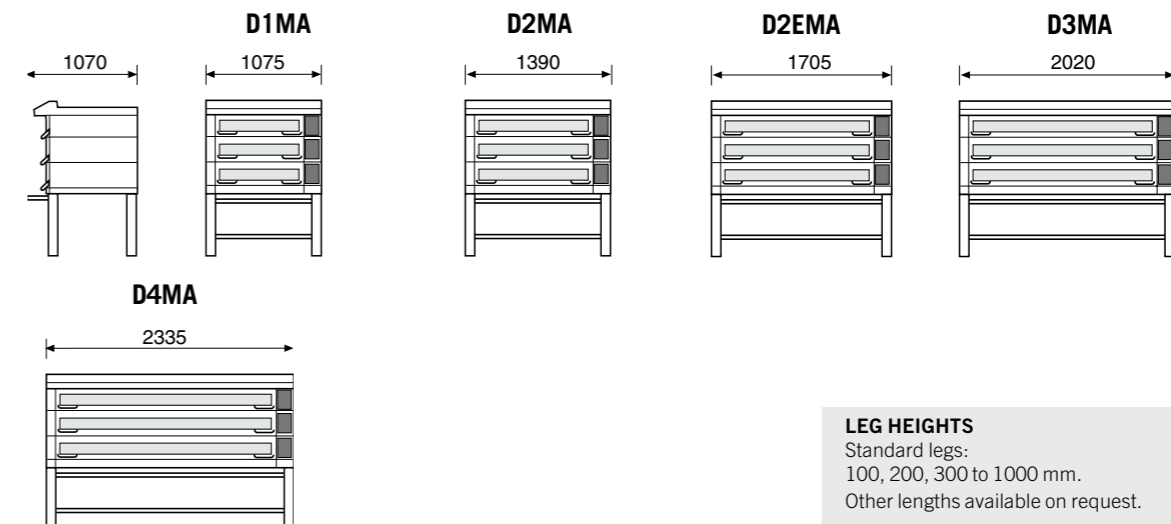
### If separate decks are ordered

- Separate deck section for extension of existing ovens
- Extra kit: Top and bottom
- Extra kit: Top and bottom, SD-Touch



\* kW is per deck \*\* Standard 160 mm

## MEASUREMENTS



### LEG HEIGHTS

Standard legs: 100, 200, 300 to 1000 mm. Other lengths available on request.

# PIZZA OVENS

## P-SERIES - HIGH TEMP PIZZA OVEN

Developed to bake pizza and breads that requires high temperatures - **up to 500°C / 932°F!** Bake Neapolitan pizza, pitas, lavash and more in an electrical oven of highest quality, without firewood, fire or flue gases. The oven is fitted with Italian pizza stones, traditionally made in Italy. The stone, plus the highly efficient heating element which provides a fast and even heat distribution in the stainless steel oven chamber, the ceramic glass in the door and the robust design, makes High Temp Pizza Oven one of the most energy efficient and reliable high-temperature ovens on the market.

### FEATURES AND BENEFITS

Max baking temperature 500°C / 932°F.

Highly efficient heating system.  
*High-quality heating system that distribute the heat more even and effectively and well-insulated oven chamber that retains the heat more effectively.*

Pizza stone of highest quality.  
*Authentic pizza stone from Italy.*

No naked flames or need for firewood.  
*Easy to use, no firewood, flames, toxic smoke or fumes, and more reliable heating in the oven.*

Fast baking time. Bake pizza in 60 to 120 seconds.  
*The baking time may vary according to the choice of topping.*

Fast heating of oven. Ready to bake in approximately 30 minutes from start-up.  
*Depending on preferred baking temperature.*

Robust door construction.  
*The door is sturdily built, and the spring-loaded hinges make for easy opening and closing. The stainless steel, blasted handles remain cool to touch, and ensure a comfortable grip.*

Turbo function.  
*Heats up the oven quickly to the set temperature.*

User-friendly Control Panel.  
*Makes the oven both energy efficient and easy to use.*

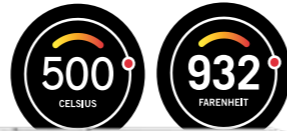
Ceramic glass.  
*The door features an exclusive heat reflecting ceramic glass that is better able to withstand temperature changes. Keeps the heat inside the oven. Makes it easy to overview the baking.*

Strong insulation.  
*Ensures that the heat stays in the oven chamber. Energy efficient and cost saving. The high level of insulation ensures a better working environment.*

Robust legs with lockable castors.  
*The lockable castors keep the oven in place and enable it to be moved for cleaning.*

Effective working high temperature resistant halogen lighting.  
*Provides whiter and more intensive working light than standard bulbs.*

Pullout shelves.  
*The two sliding shelves come with a standard stopping mechanism. Use for storage or extra working space.*



High Temp Pizza Oven



### DOUGH FOR HIGH TEMP BAKING

Bear in mind that baking a Neapolitan pizza at higher temperatures requires a dough with plenty of water – we recommend about 60-70% – with finely ground Tipo 00 flour.

### OPTIONS

Door with double glazed window.



# PIZZA OVENS

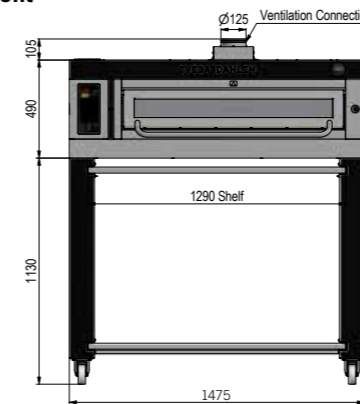
### TECHNICAL & MEASUREMENTS [MM]

|                                   |                                |
|-----------------------------------|--------------------------------|
| Maximum baking temperature        | 500°C / 932°F                  |
| Baking surface                    | 0.77 m²                        |
| Baking area (stone hearth) mm WxD | 1065 x 720 mm                  |
| Capacity pizza Ø 35 cm            | 6 pizzas                       |
| Power                             | 12.5 kW / 13.5 kW <sup>1</sup> |
| External dimensions WxHxD         | 1475 x 1725 x 1010 mm          |
| Internal dimensions WxHxD         | 1070 x 169 x 725 mm            |
| Door opening height               | 140 mm                         |
| Exhaust duct, Ø 125 mm*           | 100-125 m³/h                   |
| Weight                            | 186 kg                         |
| Leg height                        | 1000 mm                        |

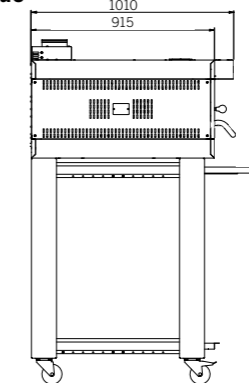
\*Connection diameter

<sup>1</sup>Applies to model 3x415V+N

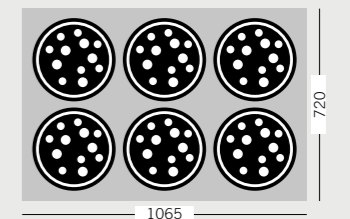
Front



Side



### MAXIMUM BAKING SURFACE



Pizza High Temp - Pizza Ø35 cm



The picture shown may not always correspond with the actual equipment. The measurement is on standard equipment. A marine model will add 15 - 20 mm more on each side because of the rinsing cover.

# PIZZA OVENS

## P-SERIES - PIZZA OVEN

Delivers perfect results - even at high workloads! The energy efficient P-Series incorporates excellent insulating properties. The ergonomic design of the oven with its solid, robust and compression-spring door construction along with stainless steel, bead-blasted handles provides a good work environment as does the optimum height between decks.

### FEATURES AND BENEFITS

Energy efficient and well insulated pizza oven with very even heat distribution.  
*The new generation of pizza ovens.*

Turbo function.  
*Heats up the oven quickly to the set temperature.*

Control panel.  
*Makes the oven both energy efficient and easy to use.*

Heavily insulation.  
*Ensures that the heat stays in the oven chamber. Energy efficient and cost saving.*

Spring loaded door.  
*Easy to open.*

Sturdy legs with lockable wheels. P200 has adjustable legs 82-120 mm as standard.  
*Keeps the oven in place while it can be moved for cleaning.*

Effective working high temperature resistant halogen lighting.  
*Provides whiter and more intensive working light than standard bulbs.*

SD-Touch panel with baking timer and alarm(option).  
*Easy to handle, understand and programme.*

Max baking temperature 350°C.

**Standard model includes:** Canopy, two pull-out shelves, standard digital panel, legs and castors.



# PIZZA OVENS



## P200MA

**MAXIMUM DECKS**  
Max 2 decks.

**EXTERNAL DIMENSIONS**  
W = 1120 mm D = 591 mm.

**WEIGHT**  
P201MA: 98 kg.  
P202MA: 155 kg.

**INTERNAL DIMENSIONS**  
W = 710 mm D = 360 mm,  
divided into 1 stone with  
a width of 710 mm. Door  
opening height: 140 mm.



## P400MA

**MAXIMUM DECKS**  
Max 3 decks.

**EXTERNAL DIMENSIONS**  
W = 1120 mm D = 915 mm.

**WEIGHT**  
P401MA: 150 kg.  
P402MA: 239 kg.  
P403MA: 332 kg.

**INTERNAL DIMENSIONS**  
W = 710 mm D = 720 mm,  
divided into 2 stones with  
a width of 355 mm. Door  
opening height: 140 mm.



## P600MA

**MAXIMUM DECKS**  
Max 3 decks.

**EXTERNAL DIMENSIONS**  
W = 1475 mm D = 915 mm.

**WEIGHT**  
P601MA: 186 kg.  
P602MA: 307 kg.  
P603MA: 428 kg.

**INTERNAL DIMENSIONS**  
W = 1065 mm D = 720 mm,  
divided into 3 stones with  
a width of 355 mm. Door  
opening height: 140 mm.



## P800MA / P800DMA

**MAXIMUM DECKS**  
Max 3 decks.

**EXTERNAL DIMENSIONS**  
P800: W = 1830 mm D = 915 mm  
P800D: W = 1830 mm D = 1 060 mm

**WEIGHT**  
P801MA: 222 kg.  
P802MA: 371 kg.  
P803MA: 520 kg.  
P801DMA: 360 kg.  
P802DMA: 540 kg.  
P803DMA: 730 kg.

**INTERNAL DIMENSIONS**  
P800: W = 1420 mm D = 720 mm,  
divided into 4 stones with a width  
of 355 mm.  
P800D: W = 1420 mm D = 865 mm,  
divided into 4 stones with a  
width of 355 mm. Door opening height: 140 mm.

### PREMIUM - If you want to enhance the functionality and design of your oven!

This exclusive equipment package includes a specially designed matt black hood that is combined with an orange metal profile. The result is an elegant look that is further enhanced by the attractive and practical pull-out work shelf with integrated spice jars. The package also includes the SD-Touch panel, which complements the modern appearance and functionality of the oven.



*Sturdy hood in a new black design. Efficiently collects steam and hot air when the door is opened.*



Underneath the oven there are two stable, pull-out shelves, the top one fitted with practical containers. These shelves provide an excellent additional surface and give you easy access to spices, oils and similar items.



The unique user interface of the SD-Touch panel is specially designed for pizza ovens. The user-friendly panel can be set for advanced or simplified use. Simplified use allows users to choose from three default settings according to the amount of pressure from orders. Advanced use allows users to manually adjust the settings. The panel also has a weekly schedule, and every day can be programmed.

# PIZZA OVENS

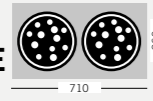
## MODELS, TECHNICAL & MEASUREMENTS [MM]

|                                 | P201MA                          | P202MA                           | P401MA                          | P402MA                           | P403MA                           | P601MA                           | P602MA                            | P603MA                            |
|---------------------------------|---------------------------------|----------------------------------|---------------------------------|----------------------------------|----------------------------------|----------------------------------|-----------------------------------|-----------------------------------|
| Internal dimensions (BxHxD* mm) | 1 deck<br>710 x<br>169 x<br>360 | 2 decks<br>710 x<br>169 x<br>360 | 1 deck<br>710 x<br>169 x<br>720 | 2 decks<br>710 x<br>169 x<br>720 | 3 decks<br>710 x<br>169 x<br>720 | 1 deck<br>1065 x<br>169 x<br>720 | 2 decks<br>1065 x<br>169 x<br>720 | 3 decks<br>1065 x<br>169 x<br>720 |
| Capacity of 35 cm pizzas        | 2 pizzas                        | 4 pizzas                         | 4 pizzas                        | 8 pizzas                         | 12 pizzas                        | 6 pizzas                         | 12 pizzas                         | 18 pizzas                         |
| External dimensions (BxHxD* mm) | 1120 x<br>677 x 591             | 1120 x<br>977 x 591              | 1120 x<br>1725 x<br>915         | 1120 x<br>1825 x<br>915          | 1120 x<br>1925 x<br>915          | 1475 x<br>1725 x<br>915          | 1475 x<br>1825 x<br>915           | 1475 x<br>1925 x<br>915           |
| Power supply                    | 3.6 kW                          | 7.1 kW                           | 6.7 kW                          | 13.4 kW                          | 20.1 kW                          | 9.5 kW                           | 19.0 kW                           | 28.5 kW                           |
| Premium**                       | 0                               | 0                                | 0                               | 0                                | 0                                | 0                                | 0                                 | 0                                 |

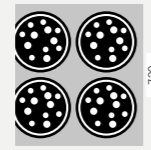
  

|                                     | P801MA                          | P801DMA                          | P802MA                            | P802DMA                           | P803MA                            | P803DMA                           |
|-------------------------------------|---------------------------------|----------------------------------|-----------------------------------|-----------------------------------|-----------------------------------|-----------------------------------|
| Internal dimensions (BxHxD* mm)     | 1 deck<br>1420 x<br>169 x<br>72 | 1 deck<br>1420 x<br>169 x<br>865 | 2 decks<br>1420 x<br>169 x<br>720 | 2 decks<br>1420 x<br>169 x<br>865 | 3 decks<br>1420 x<br>169 x<br>720 | 3 decks<br>1420 x<br>169 x<br>865 |
| Capacity of 35 cm pizzas            | 8 pizzas                        | 8 pizzas                         | 16 pizzas                         | 16 pizzas                         | 24 pizzas                         | 24 pizzas                         |
| External dimensions (W x H x D* mm) | 1830 x<br>1725 x<br>915         | 1830 x<br>1725 x<br>1060         | 1830 x<br>1825 x<br>915           | 1830 x<br>1825 x<br>1060          | 1830 x<br>1925 x<br>915           | 1830 x<br>1925 x<br>1060          |
| Power supply                        | 12.4 kW                         | 14.4 kW                          | 24.8 kW                           | 28.7 kW                           | 37.2 kW                           | 43.1 kW                           |
| Premium**                           | 0                               | 0                                | 0                                 | 0                                 | 0                                 | 0                                 |

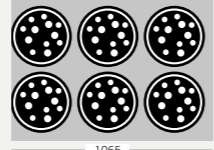
### MAXIMUM BAKING SURFACE



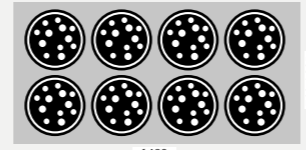
P200  
Pizza Ø35 cm



P400  
Pizza Ø35 cm



P600  
Pizza Ø35 cm



P800 / P800D  
Pizza Ø35 cm

### OPTIONS

- Without sturdy legs with lockable wheels and pull out shelves \*\*\* (not P200)
- SD-Touch panel with baking timer and alarm
- Separated power Supplies
- Dissassembled decks
- Door with double glazed window per deck
- Premium \*\*



P-Series Standard digital panel.



P-Series SD-Touch panel

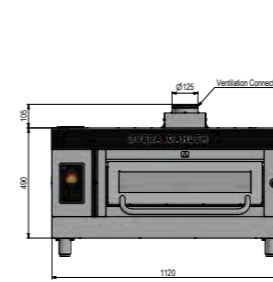
\* Depth with canopy: 95 mm extra.

\*\* This model is equipped with the SD-Touch panel, pull-out shelves with bowls and a black canopy with orange grid.

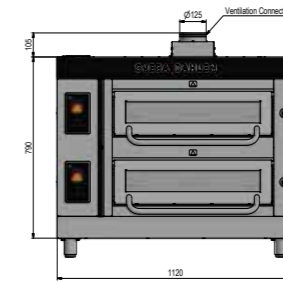
\*\*\* Legs, two shelves and wheels are standard (exception P201, P202). The price is deducted if not needed. Can be ordered separately.

# PIZZA OVENS

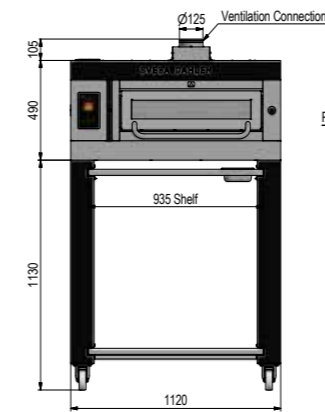
## MEASUREMENTS [MM]



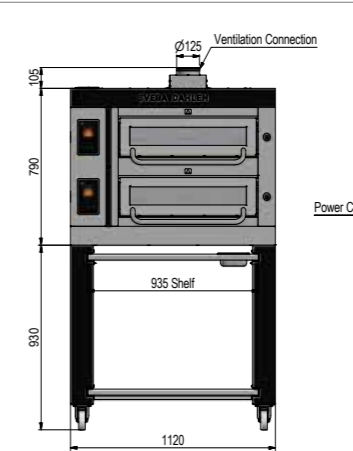
P201



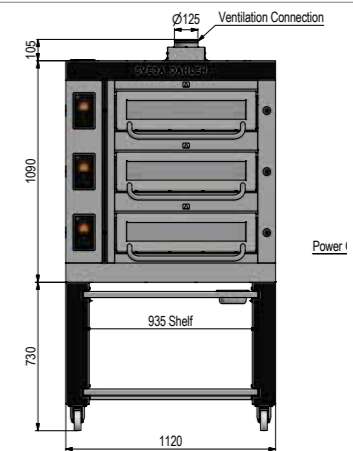
P202



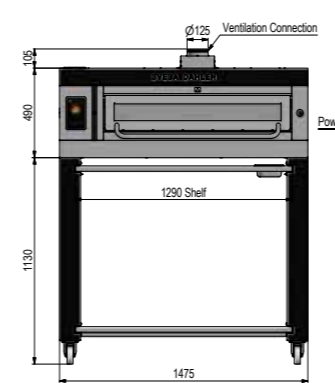
P401



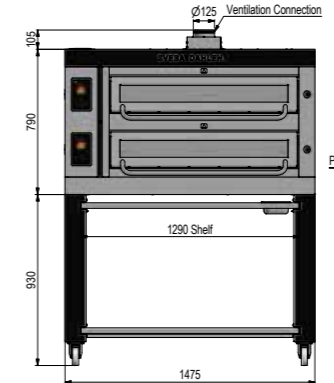
P402



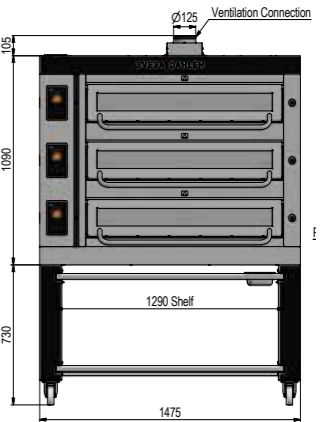
P403



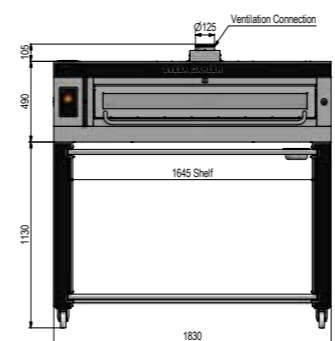
P601



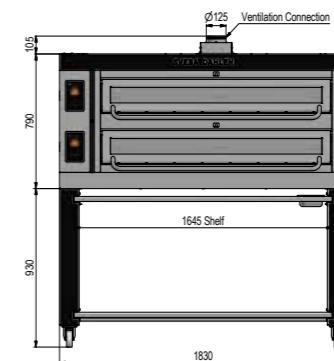
P602



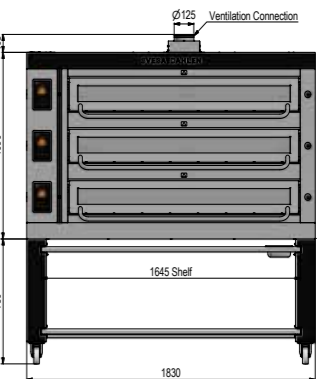
P603



P801/P801D



P802/P802D



P803/P803D

P-Series depth (all models except P800D and P200): 915 mm. Depth with canopy: 1010 mm.  
P200 depth: 591 mm + 95 mm. P800D depth: 1060. Door opening height (all models): 140 mm.

## WATER FILTER

### Suits with all ovens and proofers

The filter cartridges, specially developed for proofers and ovens, reduce carbonate hardness in drinking water and, as a result, prevent limescale formation in equipment. In addition, the filter medium retains metal ions such as lead or copper and reduces substances, for example chlorine, that can negatively affect taste and aroma.

The food safety of this professional water filter product is tested and monitored by independent institutes.

### FEATURES AND BENEFITS

Limescale deposits and the associated machine breakdowns are reduced, as are additional service and repair costs.

Fine steam jets remain open longer.

Baked products are cooked to their best: elements, such as chlorine, that could impair taste and aroma are removed for improved taste.

Easy-to-handle cartridge exchange system.

Bypass settings are specially adapted to direct injection and boiler systems.

Flow rate of up to 300 l/h with 1 bar pressure loss.

Outstanding and consistent water quality - free of unwanted elements that could impair taste and aroma.

Maximum product safety for uninterrupted operation and safe use.

Easy to install and use.

Improves energy efficiency and conductivity in the water.

Reduces the risk of corrosion and prevents operation stops.

Reduces service costs.

Recommended for salty water.

### TECHNICAL

|  |  |
|--|--|
| Capacity <sup>1</sup> combi steamers ovens | 7,907 l                                    |
| Max operating pressure                     | 2 bar to max. 8.6 bar                      |
| Water intake temperature                   | 4 - 30° C                                  |
| Flow rate with 1 bar pressure loss         | 300 l/h                                    |
| Nominal flow                               | 100 l                                      |
| Pressure at nominal flow                   | 0.2 bar                                    |
| Dimensions (W/D/H) with filter head mm     | 184/184/557                                |
| Water inlet and outlet connections         | G3/8                                       |
| Operation                                  | Use after inhouse softening units possible |

<sup>1</sup> At a carbonate hardness of 10°dH and bypass of setting of 1. The capacity has been tested and calculated on the basis of normal applications and machine conditions. Due to external influences (e.g. variations in raw water quality and/or machine type), deviations from these results can occur. At a carbonate hardness of 10°dH the filter capacity is 7907 liter. At a daily waterflow of 40 liters the filter durability is 198 days before change of filter.

<sup>2</sup> At the first order, start kit is necessary.



1. Pre-filtration. A pre-filter reliably retains coarse particles.
2. Carbonate hardness reduction. The filter reduces carbonate hardness. As a result, unwanted limescale formation is prevented.
3. Activated carbon filtration. The water runs through an activated carbon filter to remove all substances such as chlorine and organic elements that have an adverse effect on taste and aroma.
4. Fine filtration. At the end of the filtration process a fleece retains any fine particles.

### Start kit contains:

- Purity Steam C1100 (Cartridge)
- Purity Steam Filter Head G3/8
- Backflow preventer Purity C G3/8
- Hoses DN8 3/8 x 3/4
- Flow Meter G3/8
- Carbonate hardness test

### WATER FILTER Not for sale on the US market

- START KIT (complete with filter)<sup>2</sup> - Item no. 1004563
- FILTER (refill) - Item no. 1004565

## SD TOUCH II

SD Touch II provides all the benefits of its predecessor but has been complemented by additional smart features, with solutions for the entire baking process to make things easier for bakers and to produce the best possible baking results. With SD Touch II, bakers know that they can rely on our rack ovens. With smart functions, such as baking times measured in seconds, baking settings are so easy that no special skills are needed to start the baking process. The technology entails that the master baker sets unique settings for each recipe, which are then saved in alphabetical or numerical order, for optimal baking results. After that, the recipe can be used over and over again with the same professional results. SD Touch II has an extremely user-friendly control panel.

The interface has been carefully designed with among other things, a high-resolution display with sharp contrasts as well as swipe functionality, which facilitates navigation between the menus. The panel controls oven processes with steam, an energy-saving function, eco-mode and weekly schedules and many other useful features. It is naturally connected to the Sveba Connect cloud service, and even has features for reading energy consumption directly on the panel.



**WILL BE IMPLEMENTED IN ALL RACK OVENS DURING 2020**

### FEATURES AND BENEFITS

User-friendly interface - easy to learn, easy to use.

Manual baking or recipe baking.

Easy to operate and set desired bake settings.

Easy to create recipes: gets sorted in numbers and in alphabetical order.

Create detailed recipes with timing in minutes and seconds.

User-friendly text editing tool - simply enter and edit texts.

Fast processor with high memory capacity.

Rapid cooling of the oven chamber.

Touch-screen with high resolution - high visibility.

Modern touch scroll / swipe functions.

Easy to clean: leveled with the oven plate, no frames.

Lighting selectable even when the oven is switched off.

Option for selectable steam control.

Fast temperature control - raise/lower the heat quickly.

Half-rack function, adjust the temperature, steam and baking time according to how full the oven rack is.

Cake function for pastries and products that need less airflow.

Eco-mode functionality - set fan speed, lighting, temperature and more for when the oven is in standby.

Weekly schedule: set temperature and start / stop time for the week. The oven is heated when you arrive at the bakery in the morning.

Sveba Connect - Cloud Solution (option).

Service information: see software version and serial number for oven and panel.

Energy measurements and statistics.

28 languages.

Menus in Fahrenheit or Celsius.

Backup function for the SD Touch II's settings.

Separated panel and I/O card reduce maintenance and warranty costs.

## GENUINE KNOWLEDGE OF MARINE ENVIRONMENTS

Sveba Dahlen has for many years developed, marketed and delivered bakery equipment for marine environments. Our long experience of cooperation with companies in the cruise as well as the offshore business, has given us wide knowledge of what is required of equipment that is used in marine environments.

### RELIABLE

During all the years Sveba Dahlen has worked with marine applications for cruiser liners, passenger ferries, oil rigs and cargo ships – we have learned that trustworthiness and reliability are the most important things.

### USER-FRIENDLY

The Sveba Dahlen products are designed and tested in cooperation with experienced bakers and confectioners from all over the world. Professionals that will only accept the best at their place of work. This will give you an access to user-friendly and reliable products with functions that are easy to understand.

### GLOBAL SERVICE

We are able to provide our customers a global service net with our own technicians, in order to be at the place when ships enter the ports. Spare parts, know-how and quick support at ports in the following countries gives you extra reliability and security: Sweden, Denmark, Norway, Russia, Spain and Hong Kong.

### STAINLESS STEEL

The whole Sveba Dahlen marine range is manufactured in stainless steel. The products are adapted to marine environments, designed to give good function and durability during many years of use. We know that marine customers have heavy demands and only accept the very best.

### USPHS REQUIREMENTS

All the following features can be applied in a marine package to upgrade the standard programme to Marine. The Marine Range will comply with USPHS requirements.

### ENERGY EFFICIENT

Sveba Dahlen is always aiming for and keep on developing energy efficient, environmentally friendly and profitable baking industry machinery.

### SVEBA CONNECT - THE FUTURE OF BAKING

By using modern technology and connected ovens in the Sveba Connect cloud service solution, you can access a wide range of tools designed to give you full control of your baking – all the way, all the time, and all you want.

Learn more online:  
<https://sveba.com/en/sveba-connect>



## SPECIALLY ADAPTED EQUIPMENT

### STAINLESS STEEL

All products in the Marine range are produced in stainless steel.

### EASY CLEANING

The smooth stainless steel surfaces are optimal for cleaning and high hygiene standards.

### SECURE CABLES

Extra sealing at cable and piping prevents water from entering the equipment.

### MARINE LEGS

The cabinets can all be welded to the floor.

### HYGIENE IN DETAILS

Screws without slots ensure that no bacteria gets stuck.

### ALL VOLTAGES

The Marine range can be built to match any power supply.

### TOUCH PANELS

The Marine Range is equipped with user-friendly and waterproof control panels including the SD-Touch panel for the rack ovens and the Fermatic touch panel. The touch panels are self-instructing. All different menus such as manual baking, preprogrammed baking and service parameters are easily accessed and very logical.



*The picture shown may not always correspond with the actual equipment.  
The measurement is on standard equipment. A marine model will add 15 - 20 mm more on each side because of the rinsing cover.*

# Your partner in successful baking

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.

The product list is valid from 1<sup>st</sup> of February, 2020. We reserve the right for eventual incorrect printing errors.

MARINE RANGE 2020