

# 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.
- Condensating unit, 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	SR140MA	SR160MA	SR180MA
Max tray size [mm]	40			
Max number of trays				
Power supply [kW]	14			

### UNDERBUILT PROOFER - FEATURES

- Effective compact underbuilt proofer for the SRP240MA.  
Saves space and makes dough handling easy.
- 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.  
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.

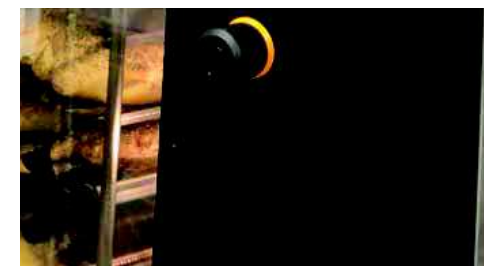


### OPTIONS FOR PROOFER CABINET

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



Canopy as standard.

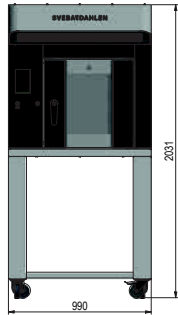


Ergonomic, high-quality handle and door lock mechanism.

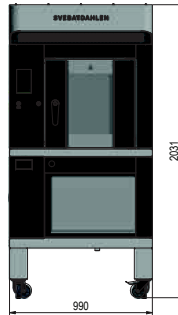
Trays are not included.

# MINI RACK OVEN

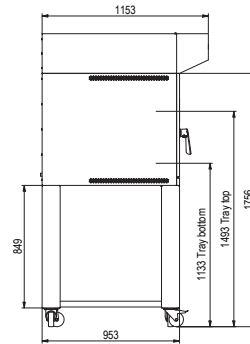
## MEASUREMENTS



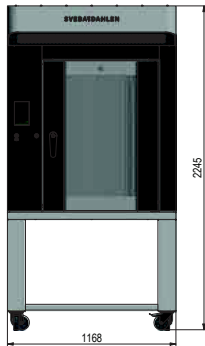
SR120



SRP120



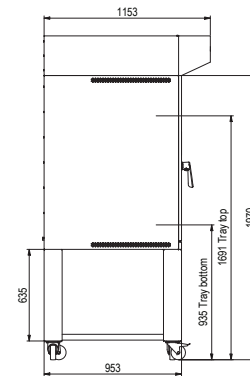
SR120 & SRP120



SR240



SRP240



SR240 & SRP240



Your partner  
in successful  
baking