

PIZZA OVENS

P-SERIES - PIZZA OVEN

With the P-Series, Sveba Dahlen takes pizza making to a new level. This unique, well insulated solution with double tempered glass makes the oven extremely energy efficient. This makes the oven economical to use and distributes the heat evenly, ensuring that the pizzas are baked correctly without having to move them around.

FEATURES AND BENEFITS

All pizzas are evenly baked without turning the pizzas while baking.
Makes the oven both energy efficient and easy to use.

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.

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

Double glazed doors.
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.

Spring loaded door.
Easy to open.

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

Pullout shelf with integrated bowls (premium model). The sliding shelves come with a standard stopping mechanism.
Store ingredients and other that is frequently used.

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

Max baking temperature 350°C.



EVENLY BAKED WITHOUT TURNING THE PIZZAS

ENERGY EFFICIENT

CHOOSE BETWEEN SEVERAL SIZES

DOUBLE GLASS DOORS



Optional colors in black or red.

PREMIUM

If you want to enhance the functionality and design of your oven, choose the Premium Package. 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.



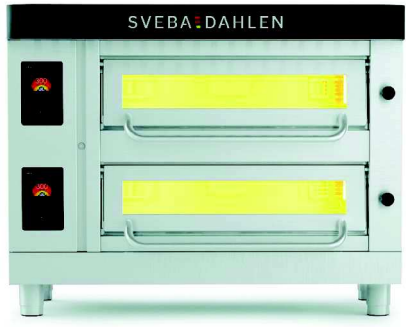
Underneath the oven there are two stable, pull-out shelves, the top one fitted with practical containers. These shelves provide an excellent additional surface and give you easy access to spices, oils and similar items.



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

! SMALL ENOUGH TO PUT ON A WORKTOP



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.



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.

! A PIZZA OVEN THAT RETAINS HEAT



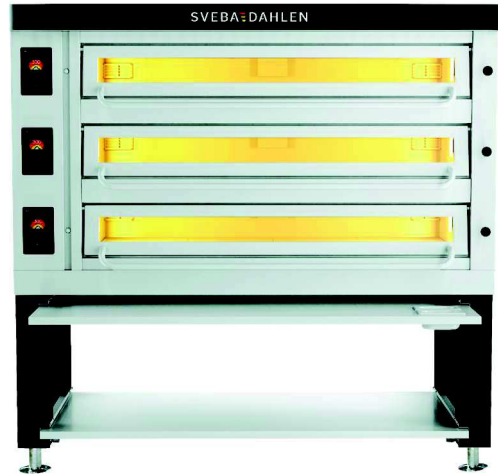
P600MA

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.



P800MA / P800DMA

MAXIMUM DECKS
Max 3 decks.

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

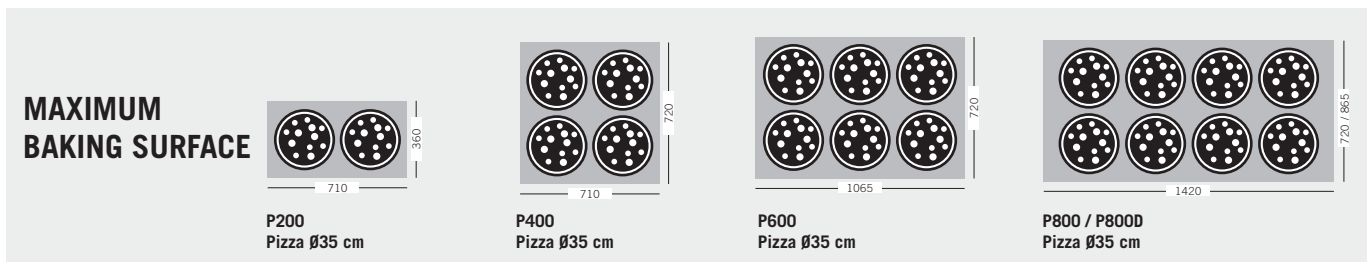
WEIGHT
P801MA: 222 kg.
P802MA: 371 kg.
P803MA: 520 kg.
P801DMA: 360 kg.
P802DMA: 540 kg.
P803DMA: 730 kg.

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.

TECHNICAL

	P201MA	P202MA	P401MA	P402MA	P403MA	P601MA	P602MA	P603MA
Internal dimensions (mm)	1x 710x360	2x 710x360	1x 710x720	2x 710x720	3x 710x720	1x 1065x720	2x 1065x720	3x 1065x720
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 677 x 591	1120 x 977 x 591	1120 x 1725 x 915	1120 x 1825 x 915	1120 x 1925 x 915	1475 x 1725 x 915	1475 x 1825 x 915	1475 x 1925 x 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

	P801MA	P801DMA	P802MA	P802DMA	P803MA	P803DMA
Internal dimensions (mm)	1x 1420x720	1x 1420x865	2x 1420x720	2x 1420x865	3x 1420x720	3x 1420x865
Capacity of 35 cm pizzas	8 pizzas	8 pizzas	16 pizzas	16 pizzas	24 pizzas	24 pizzas
External dimensions (BxHxD* mm)	1830 x 1725 x 915	1830 x 1 725 x 1 060	1830 x 1825 x 915	1830 x 1 825 x 1 060	1830 x 1925 x 915	1830 x 1925 x 1 060
Power supply	12.4 kW	14.4 kW	24.8 kW	28.7 kW	37.2 kW	43.1 kW



OPTIONS

- Color red or black
- 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
- Premium **



P-Series Standard digital panel.



P-Series SD-Touch panel

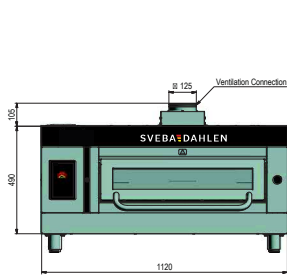
* Depth with canopy: 95 mm extra.

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

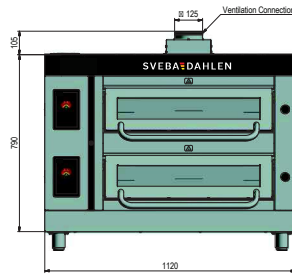
*** Legs, two shelves and wheels are standard (exception P201, P202). The price is deducted if not needed. Can be ordered separately.

PIZZA OVENS

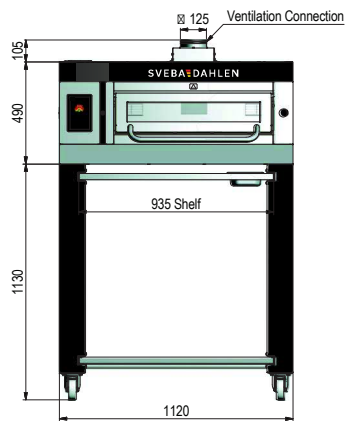
MEASUREMENTS



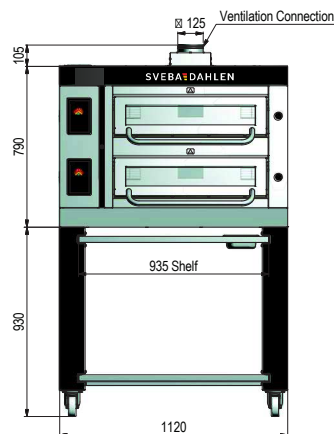
P201MA



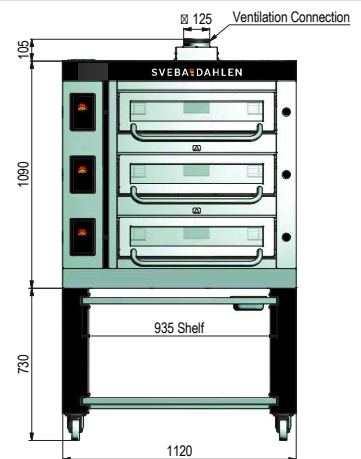
P202MA



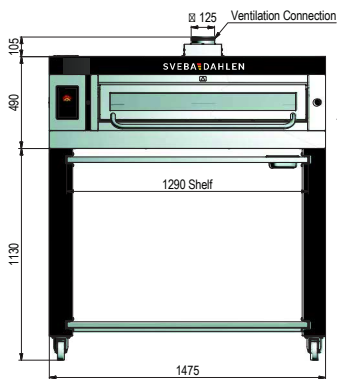
P401MA



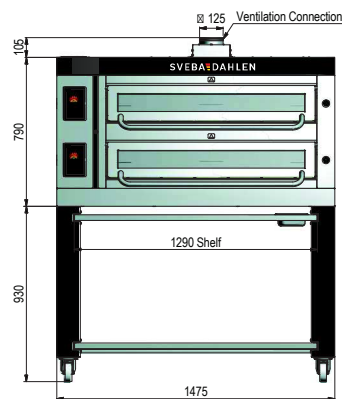
P402MA



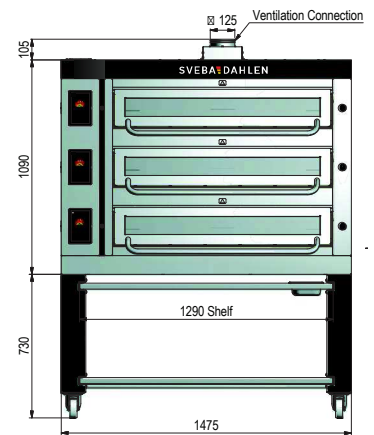
P403MA



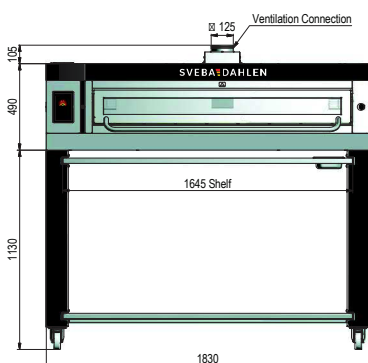
P601MA



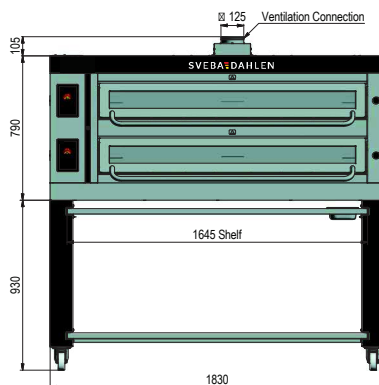
P602MA



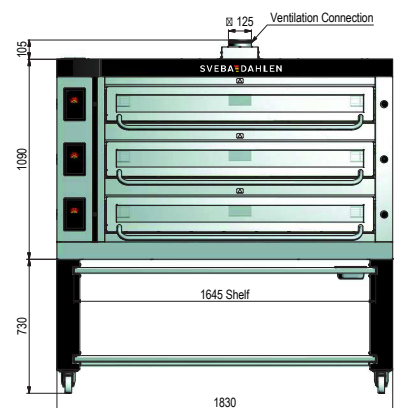
P603MA



P801/P801DMA



P802/P802DMA



P803/P803DMA

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.