



The Bakery Equipment Specialist

All The Best From One Supplier

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From the left: S200D, S200, S400 with prover, S400 with storage cabinet and S300 with prover SJ2/300

S-series – large small ovens for perfect baking results



Options

5 EXTRA RACK

S400 and S402 are fitted as standard with a rack for 10 trays. An additional rack is available as option for 6, 8 & 10 trays for the S400 and S402. S300 is fitted as standard with a rack for 10 trays. An extra rack for 6, 8 or 10 trays is available as option. S200 has a rack for six trays as standard. An extra rack for 4, 5 or 6 trays is available as option.

CANOPY WITH A BUILT-IN FAN

The oven can be fitted with a canopy, as an option, with a built-in fan designed to take away heat and fumes when the oven door is opened.

6 PROVER

The ovens in the S-series can be fitted with a prover for up to 12 trays under the oven. This combination enables the baking of all types of bread – even though the S200 and S300 do not occupy more than 1 m² of floor space (S400 1.1 m²). A perfect combination in confined spaces or where small batches are frequently baked and therefore it is unnecessary to use a large oven/prover.

The S-oven with underbuilt prover has wheels, which facilitate its relocation and cleaning. The sliding doors are made of glass and the prover is illuminated with two halogen lamps, making it easy to monitor the prover process.

7 STORAGE CABINET

Built-in cabinet with two doors and two shelves in stainless steel. Available for S200, S300, S400 and S402.



Left: Prover SJ2/300 (for S200 and S300 ovens).
Middle: Prover SJ400 (for S400 and S402 ovens).
Right: Storage cabinet (for S400 and S402 ovens).



8 CONDENSATION UNIT

The air-cooled condensation unit takes care of the steam from the oven and converts it into water. A simple solution when you do not have the option of connecting the oven to the ventilation system in your premises. The condensation unit is available for all S-models and works equally well for one or two ovens stacked (S200). 100% stainless steel casing. Easy to install and simple to maintain.

9 SHELF AND TRAY RACK

You can select a shelf and tray rack to facilitate storage and handling of the trays. Mounted under the oven.



Features and benefits:

The S-Series has IBS – Increased Baking Surface – provides a quick, even and economical baking result.

Canopy included as standard which carries away heat and fumes when the oven door is opened.

Heavy-duty insulation ensures that the heat remains in the oven chamber.

Stainless steel interior and exterior maintains a low temperature for the oven casing.

Even and easy-to-reach surfaces – both inside and outside make the oven easy to keep clean.

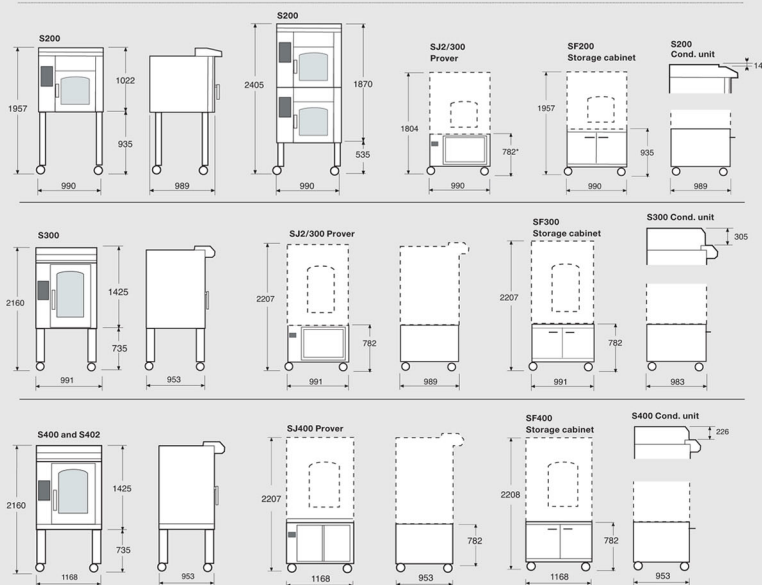
Large heat-reflecting double glazed door window and good lighting gives a good overview of the baking process.

Built-in steam system with high capacity for quick operation and energy saving potential.

Compact underbuilt prover (optional) saves space and simplifies dough processing.

E-panel for manually operated and automatic baking. Programmable for up to 35 recipes.

Dimensions



Specifications, ovens

Model	Weight kg	Power kW	Heat output kW (Btu/h)	Max. tray size mm	No of trays	Baking temp max.
S200 Electr.	240	15	–	400 x 600	6	300°C
S300 Electr.	310	23	–	400 x 600	10	300°C
S400 Electr.	340	23	–	457 x 660	10	300°C
S402 Gas	370	1,0	28 (95540)	457 x 660	10	300°C

Specifications, condensation unit (option)

Model	Weight kg	Power W	Air flow m ³ /h	Max cond. water, l/h
Condensation unit S200	48	85	320	5
Condensation unit S300/S400	65	85	320	5

Specifications, provers (option)

Model	Weight kg	Power kW	Heat output kW (Btu/h)	Max. tray size mm	No of trays
Prover SJ2/300	100	1,5	–	400 x 600	12
Prover SJ400	110	1,5	–	457 x 660	12

User-friendly panels:

Panels with large buttons and clear functions.

E-panel (oven)

- Manual and automatic baking
- Programmable – Memory for 35 recipes – 2 temperature steps (possibility to have up to 4 settings)
- Energy saving mode
- Signal for baking finish
- Weekly timer and start timer
- USB connection
- Signal for ready to bake



J-panel (prover)

- Digital temperature control
- Digital humidity control
- Timer



Sveba-Dahlen reserves the right to change the dimensions and design.