

Packed with unique features for achieving the best baking results



User-friendly E-panel:

Panels with large buttons and clear functions.

- Manually operated and pre-programmed baking
- Programmable
 - Memory for up to 35 recipes
 - 2 temperature settings (with possibility to have up to 4 settings)
- Energy-saving mode
- Ready to bake signal
- Week timer and start timer
- USB connection port



Maintenance

All of the service points of the ovens of the V-series are easily accessible both from the front and from within the oven chamber. All components, motors and fans are of high quality and are sourced from well-known suppliers.

Reliability

The ovens of the V-series have many built-in safety features such as double drive belts and fans. The double fans and fan motors are located at a low level to minimise the operating temperature and to ensure the best working environment.

The ovens of the V-series are tested and approved in accordance with the relevant international quality and safety standards.

Specifications

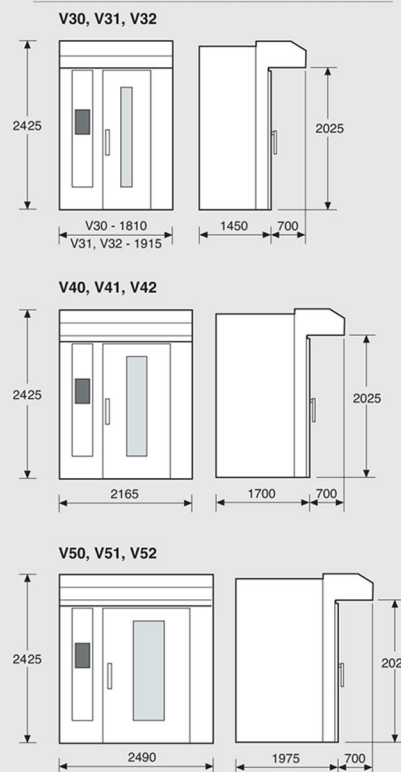
	Max rot. diameter (mm)	Net.weight (kg) Hook/ rack lift	Rot. platform	Total load (kW)	Heat output (kW)	Number of racks size				Max load (kg) Hook/ racklift	Plat- form	HD execut.
				70 64 58 52 46		450 x 600	457 x 660	457 x 762	600 x 800			
V30 EI.	1.050	1.300	1.350		-	1	1	1	1	350	600	-
V31 Oil V32 Gas	1.050	1.400	1.450	2,2	80	1	1	1	1	350	600	-
V40 EI.	1.300	1.550	1.650	95 88 80 72 64	-	2	2	1	1	450	600	800
V41 Oil V42 Gas	1.300	1.700	1.800	2,2	100	2	2	1	1	450	600	800
V50 EI.	1.560	1.750	1.900	max 120	-	3	3	2	2	450	800	-
V51 Oil V52 Gas	1.560	1.900	2.050	3,0	140	3	3	2	2	450	800	-

Max baking temperature 350°



Subject to alteration without notice

Measurements



Designed to provide the best working environment

The rack ovens of the V-series are designed to be easy to use. The thick, overlapping insulation keeps the heat inside the oven chamber. The large door window is made of heat-reflecting glass and the good lighting permit close observation of the baking process. The oven's surface always keeps its low temperature. The surfaces of the oven and the control panel are smooth and easy to clean. All that contributes to a good working environment.

High operational reliability

The ovens of the V-series are designed to meet the highest standards of operational reliability. All materials and components are of high quality and are sourced from the leading suppliers on the market. The ovens are tested and approved in accordance with the requirements imposed by the market. In addition, each oven is tested for proper function before it leaves the factory.

Electricity, oil or gas

The ovens of the V-series can be heated with electricity, oil or gas. Irrespective of the energy source chosen, the ovens are designed to transform energy into heat in the most efficient way and to retain the heat inside the oven chamber. The V-series ovens are available in four sizes.

Patented solutions:

1 IBS – Increased Baking Surface

IBS, Increased Baking Surface, is Sveba-Dahlen's patented system for alternating rotation of the rack. Thanks to the IBS function all sides of the products which are baked are exposed to the same amount of heat. The result is a fast, even and energy-effective baking.



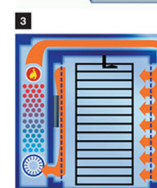
2 Cascad steam system

Cascad, Sveba-Dahlen's patented steam system, provides a powerful supply of steam in a short time. It is made of aluminium rods and stainless steel, which ensures that the steam is extremely clean. The heat characteristics of aluminium permit very fast recovery, which contributes to a continuous, uninterrupted baking process.



3 Effective heat exchange

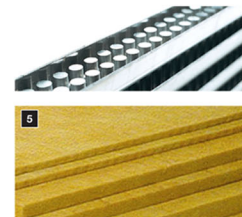
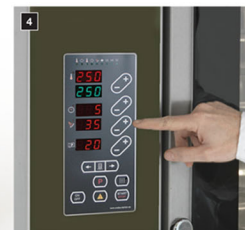
The heat exchanging process in the oil- and gas-fuelled ovens is based on the counter-flow principle. The oven air passing through the heat exchanger first meets the flue gas channels at their lowest temperature and is then progressively heated up as it meets increasingly hot channels. That results in high efficiency and reduced heating costs.



4 Easily operated control panel

The Sveba-Dahlen E-panel is easy to use and has clear symbols which indicate the different stages of the baking process. It can be used for both manually controlled and pre-programmed baking. The memory can store up to 35 recipes.

Large-scale kitchen function with pulsating steam and a Cake Switch function for baking delicate products are included as standard in the E-panel.



5 Thick insulation

A well-insulated oven means that you save money. The walls of the V-series ovens are insulated with 100-mm thick overlapping sheets of rock wool plus a 20-mm air gap. The roof insulation is 150 mm thick.

Options V-series

6 BCS, BAKING CONTROL SYSTEM

BCS, Baking Control System, controls the baking process automatically. 99 different baking recipes can be programmed directly on the touch screen. Temperature, evacuation (damper), steam and fan delay can be pre-programmed in up to five stages. The recipes can be adjusted at any time during the baking process. A weekly timer and an automatic service function are integrated in the panel. The BCS-panel can log (read and save) the oven temperature automatically and present the temperature as a curve. It also logs and saves the efficiency by measuring – in percent – when the elements have been working. The logging also can tell you how much of the total time the baking programs have been activated.



STORES UP TO 99 PROGRAMS

- Every program can contain:
- manual and automatic baking
 - energy saving function
 - 5 temperature steps
 - 3 steam steps
 - 5 damper steps
 - 5 fan speeds
 - 5 rotating speeds
 - choice of Cake Switch
 - fan delay after steam

7 ROTATING PLATFORM

Thanks to the low and long access ramp it is easy to push the racks into and out of the oven. It is made entirely of stainless steel. The rotating platform is provided as standard on the V50 models.



AUTOMATIC RACK LIFTING DEVICE

A hydraulic device is provided for lifting the rack above the oven floor by means of an axial hook. The only difference in level is due to the three-millimetre thickness of the floor. The device makes loading and unloading easier. The device permits better use of the available floor space and facilitates the cleaning of the oven floor. The device can be installed on the V30 and V40 models.

AES, AUTOMATIC EVACUATION SYSTEM

The AES system improves the working environment at the bakery. A fan expels warm air and steam from the oven chamber every time when the door is opened. The function can be timed through the BCS system.

8 CANOPY

A large and solidly constructed canopy of stainless material. Effectively collects steam and fumes when the oven door is opened. Can be equipped with a fan for improved expulsion.



SLOW START

Smooth and gradual acceleration of the rotation of the rack when baking products sensitive to vibrations. Provided as standard on the V50 and V60 models.

9 TUNNEL DESIGN

There is a door on the back of the oven. Ideal for bakeries divided into different zones. (Not for V50/V51/V52)



LEFT-HINGED DOOR

Provides effective and flexible use of the bakery space.

HD PLATFORM / TURNTABLE

For higher loads.

Features and Benefits:

The V-series ovens are available in three different sizes. Can be adjusted for use at most bakeries.

Ovens of all sizes can be heated by electricity, oil or gas.

Thick insulation, the heat stays inside the oven chamber.

Exterior and interior of stainless steel. Always keeps the temperature low and makes cleaning easier.

Large door window made of heat-reflecting glass and good lighting provides the best control of the baking process.

A large and effective heat exchanger. Quick heating and low energy consumption.

Suspension hook is provided as standard (except on the V50 model). Provides an even oven floor.

Can be equipped with a rotating platform, suitable for all types of racks. (Standard on V50 models.)

E-panel is provided as standard. Easy, logical and effective control of the oven.

Double fans provide a significant air-flow which is distributed evenly inside the oven chamber

IBS, alternating rotation of the rack, is provided as standard. Faster and more even baking.

Cascad – high-capacity steam system made of aluminium enables fast recovery.

Automatic rack lifting device, provided as an accessory. Makes loading and unloading easier.

Can be delivered with AES, automatic evacuation system, improves the working environment at the bakery.