D

SERIES

SVEBA DAHLEN

Represented By

Femac

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• SALES • SERVICE • SPARE PARTS •

A reliable deck oven that works for both confectionary and bakeries.

The D-Series consists of robust, reliable and energy-efficient ovens with double temperature sensors to ensure an even heat distribution throughout the oven interior, which gives excellent baking results. The model selection is broad, which makes the series suitable for different types and sizes of bakery. The deck oven is also modular, allowing the possible addition of up to five decks.

The deck oven is available in five different widths and is heated by electricity. It is well insulated, which leads to a good working environment while also using less energy. The heating elements are placed inside the all-welded oven and regulate the top, bottom and front heating evenly. The oven is also equipped with a power guard that monitors and controls the power output. The deck oven is equipped with radiation cover and turbo function, which means that it quickly reaches the desired baking temperature.

The few moving parts of the oven along with its robust handle and seals that can withstand high temperatures makes it easy to clean and maintain. The sections come apart for easier assembly in small spaces. Equipped with a stone sole and steam, this is an incredibly flexible oven that offers endless possibilities in professional baking of sourdough bread, bread and more delicate baked goods for a reasonable price.

Heating system

Turbo function, radiation cover, power guard, dual temperature sensors and high-quality heating elements for an even temperature distribution.

Energy efficiency

Fully insulated walls, floors and tops keep the heat inside the oven. The heat sources are installed in the oven interior and are powered by direct electricity. This means green use of the energy.

Low maintenance costs

Robust, high-quality parts and few moving parts means user-friendliness and a long life span.

Modular design

Decks come in divisible sections which means more sections can be added later on.

Stone baked bread (option)

Thoroughly tested stone sole. Built-in steam function for the best baking results when it comes to stone-baked bread.

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PROPERTIES AND FUNCTIONALITY

The D-Series is robust with a high level of functionality to give the best possible baking results while maintaining high efficiency.

1. Modular design

Four standard widths – suitable to all types of bakeries and confectionary.
The oven can be expanded vertically and is easy to install.

2. High efficiency heating system

High-quality door seal and a well-insulated oven interior that retains the heat more effectively. Reliable heating elements with turbo function that quickly and efficiently bring the oven up to the right temperature.

3. Robust construction

The precision-built doors ensure safer handling through cooler, ergonomic handles that give a better grip. The front of the oven is made of stainless steel.

4. Choice of control panel

Choose between three different panels: D2 (standard), D1+ or the energy-efficient and intelligent SD-Touch. SD-Touch is a highly user-friendly panel; with only a few simple steps and intuitive menus it adds valuable properties to create and develop the best baked products.

D2 – standard

D1+

SD-Touch

5. Choice of oven chamber

Customize the robust, welded oven chamber according to your needs. The oven comes in five widths. The height of 160 mm can be replaced by a 220 mm high oven chamber.

6. Choice of leg height for ergonomic use

The oven comes with black aluminum legs fitted with castors, available in different heights for optimal working conditions.

7. Effective lighting

Halogen lights provide the oven with a whiter and more concentrated working light.

8. Oven grid

Practical grid for baking on trays. One oven grid per deck is included.

Designation oven type

D X 2 E

D = D-Series model.

X = number of decks. The maximum number of decks is 5.

2 E = oven width where E stands for extra wide.

The decks are numbered from top to bottom. The top deck is deck 1.

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UNDERBUILT PROVER – FOR THE D-SERIES DECK OVENS

PROPERTIES AND FUNCTIONALITY

The provers of the D-Series are placed underneath the deck oven but can also be used as a separate unit. The prover is equipped with an automatic water feed as well as humidity and temperature sensors. Not compatible with the D-Series deep deck oven or the D4 models.

1. **Sliding doors**
   The sliding glass doors give a good view inside the prover. No space is required to open the doors. It also prevents the risk of condensation, which can otherwise make the floor slippery. Not available for DJ1, which is equipped with a door on hinges.

2. **Digital control panel**
   Simple and easy-to-use panel with a timer and settings for temperature and humidity.

3. **Energy-efficient and robust construction**
   The prover is well-insulated, which makes it highly energy-efficient. The prover chamber is made entirely of stainless steel, which makes it easier to clean and gives it a longer life. The prover is delivered with castors, of which two can be locked.

4. **Optimal proving**
   The prover is equipped with an automatic water feed, humidity and temperature sensors and a circulation fan for the perfect proving result.

5. **Two heights for customized ergonomics**
   The prover comes in two different heights to allow for better customization of the working height.

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D-SERIES DOUBLE DEPTH DECK OVEN

PROPERTIES AND FUNCTIONALITY

The depth of the D-Series Double Depth deck oven is double that of the D-Series model and the height of the oven chamber in each section is 220 mm. Each standard section comes equipped with both stone sole and double steam systems. The oven is available in up to four deck sections.

1. Modular design
The oven can be expanded vertically and is easy to install.

2. High efficiency heating system
High-quality door seal and a well-insulated oven interior that retains the heat more effectively. Reliable heating elements with turbo function that quickly and efficiently bring the oven up to the right temperature.

3. Robust construction
The precision-built doors ensure safer handling through cooler, ergonomic handles that give a better grip. The front of the oven is made of stainless steel.

4. Choice of control panel
Choose between three different panels: D2 (standard), D1+ or the energy-efficient and intelligent SD-Touch. SD-Touch is a highly user-friendly panel; with only a few simple steps and intuitive menus it adds valuable properties to create and develop the best baked products.

D2 – standard D1+ SD-Touch

5. Choice of leg height for ergonomic use
The oven comes with black aluminum legs fitted with castors, available in different heights for optimal working conditions.

6. Effective lighting
Halogen lights provide the oven with a whiter and more concentrated working light.

7. Stone sole
Stone sole for stone baked bread.

Setting device for quick and efficient filling or emptying of the oven (option).

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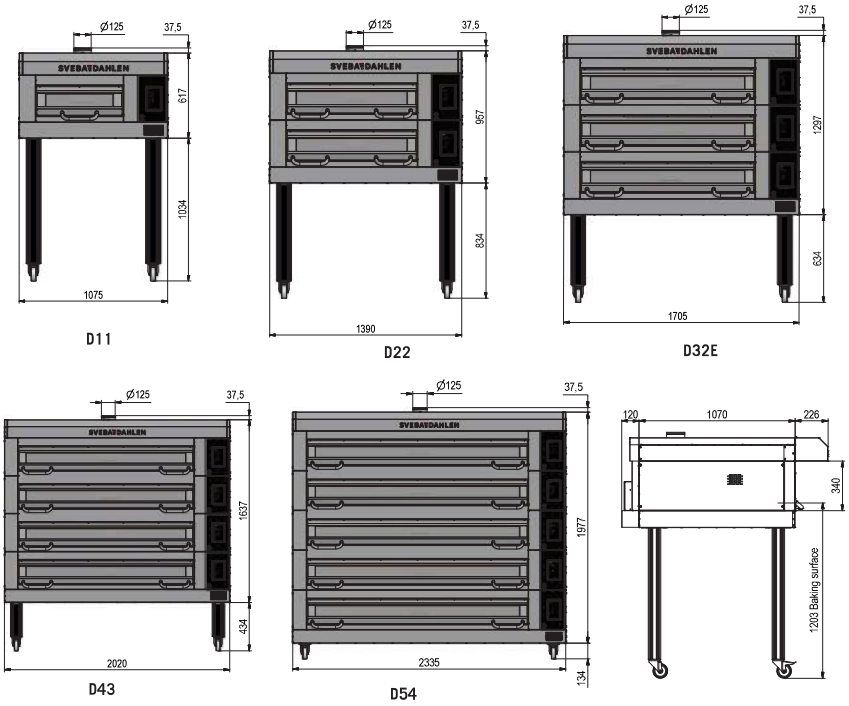
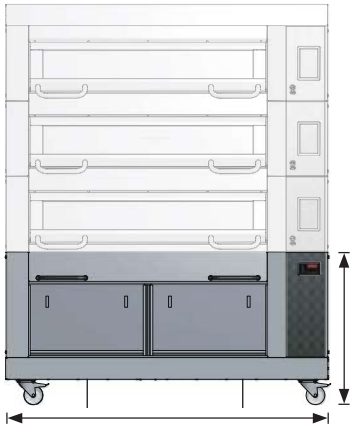
TECHNICAL SPECIFICATION

D1 / D2 / D2E / D3 / D4



DJ1 / DJ2 / DJ2E / DJ3

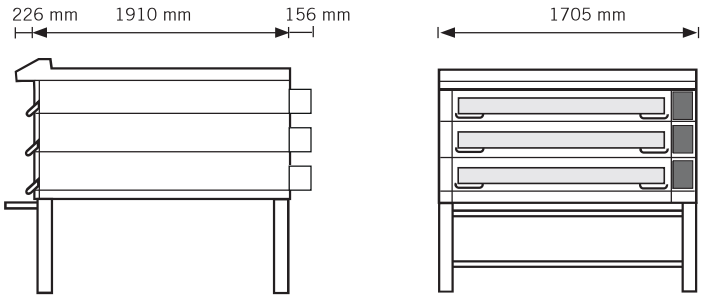


DJ Low 810 mm
DJ High 990 mm

DJ1 1075 mm
DJ2 1390 mm
DJ2E 1705 mm
DJ3 2020 mm

The height of the prover without the bottom section and castors is 560/740 mm. With the bottom section and castors, the dimensions are 810/990 mm.

D12ED / D22ED / D32ED / D42ED



Model	D1	D2	D2E	D3	D4
Maximum baking temperature °C	330°	330°	330°	330°	330°
Maximum tray size per deck mm	600 × 800	2 × 470 × 800	2 × 600 × 800	3 × 470 × 800	4 × 470 × 800 3 × 600 × 800
Baking area m²	0.51	0.76	1.0	1.27	1.52
Baking area (stone sole/tray) mm BxD	630 × 804	945 × 804	1260 × 804	1575 × 804	1890 × 804
Power kW	5.0	6.9	8.8	10.7	12.6
Power incl. steam generator kW	6.8	8.7	10.6	12.5	14.4
External dimensions mm BxD	1075 × 1070	1390 × 1070	1705 × 1070	2020 × 1070	2335 × 1070
Internal dimensions mm BxD	635 × 820	950 × 820	1265 × 820	1580 × 820	1895 × 820
Total depth with canopy mm	1416	1416	1416	1416	1416
Door opening height mm	160/220	160/220	160/220	160/220	160/220

	1 deck	2 decks	3 decks	4 decks	5 decks
Weight kg*	D11: 140 D12: 183 D12E: 224 D13: 263 D14: 298	D21: 220 D22: 285 D22E: 349 D23: 410 D24: 466	D31: 300 D32: 387 D32E: 474 D33: 557 D34: 634	D41: 380 D42: 489 D42E: 599 D43: 704 D44: 802	D51: 460 D52: 591 D52E: 724 D53: 851 D54: 970

Depth with damper channel: 1190 mm
If the oven is equipped with a steam function, the recommended distance between the back of the oven and the wall is 200 mm.

* Standard design without stone sole.

Model	DJ1	DJ2	DJ2E	DJ3
Fits D-Series deck oven	D1	D2	D2E	D3
Maximum tray size mm	600×800	600×800	600×800	600×800
Power kW	1.8	1.8	1.8	1.8
External dimensions (Dj Low) with bottom plate and castors mm BxH	1075 × 810	1390 × 810	1705 × 810	2020 × 810
External dimensions (Dj High) with bottom plate and castors mm BxH	1075 × 990	1390 × 990	1705 × 990	2020 × 990
Section height (DJ Low) mm	560	560	560	560
Section height (DJ High) mm	740	740	740	740
Total depth mm	1190	1190	1190	1190
Door swing radius mm	639.5	-	-	-
Weight kg	140	150	160	200

The recommended distance between the back of the prover and the wall is 120 mm.

Model	D12ED - 1 deck	D22ED - 2 decks	D32ED - 3 decks	D42ED - 4 decks
Maximum baking temperature °C	330°	330°	330°	330°
Maximum tray size mm	4 × 600 × 800	8 × 600 × 800	12 × 600 × 800	16 × 600 × 800
Baking area m²	2.1	4.1	6.2	8.3
Baking area (stone sole) mm BxD	1260 × 1644	2 × 1260 × 1644	3 × 1260 × 1644	4 × 1260 × 1644
Power kW	17.2	34.4	51.6	68.8
Power incl. steam generator kW**	20.8	41.6	62.4	83.2
External dimensions BxD mm	1705 × 1910	1705 × 1910	1705 × 1910	1705 × 1910
Internal dimensions mm	1265 × 1660	1265 × 1660	1265 × 1660	1265 × 1660
Total depth with canopy mm	2292	2292	2292	2292
Door opening height mm	220 mm	220 mm	220 mm	220 mm
Weight kg*	300	480	660	840

Depth with damper channel and steam generator: 2066 mm
If the oven is equipped with a steam function, the recommended distance between the back of the oven and the steam generator is 500 mm.

* Standard design.
**The oven comes with a steam generator.

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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.

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