

N SERIES



Baking Brilliance!

SVEBA  DAHLEN



Compact professional oven for all baking enthusiasts!

Deck and pizza oven in one, designed for use in compact spaces with all the benefits of a professional oven. With the N-Series you can quickly switch applications – everything from pizza and stone-baked bread to pastries and confectionery. Flexible baking in a small, exclusive and stylish yet powerful oven.

The N-Series is a small combined deck and pizza oven that offers the same high standard of baking as a large oven. It's amazingly flexible in its design and bakes everything from stone-baked bread to pizza and cakes and pastries. Despite its small size, it is equipped with a top-quality steam package and heating system. With a well-insulated oven compartment and triple-glazed door panel it effectively keeps heat in. The oven heats

quickly and efficiently to the right temperature thanks to a reliable heating element and turbo function. The user-friendly control panel with glass front is easy to clean and enables simple control of top and bottom heat zones. The N-Series' attractive design, small size, efficiency and baking properties make it ideal as a bench oven for hotels, conference centers, showrooms, and more. Brilliant baking with the N-Series!



Steam system

A proprietary steam system providing uniform and efficient capacity as well as rapid recovery.



Energy efficiency

High-quality door gasket and well-insulated oven compartment that retains heat more effectively. The heat sources are installed inside the oven compartment and are powered by direct electricity, which means eco-friendly energy use.



Heating system

Turbo function and high-quality heating element for even temperature distribution.



Stone-baked bread

Thoroughly tested stone hearth. Built-in steam function for optimum baking results when it comes to stone-baked bread.



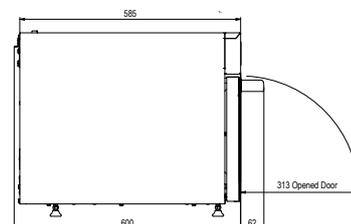
PROPERTIES AND FUNCTIONALITY

1. **Small, flexible deck and pizza oven**
Bakes everything from stone-baked bread to pizza, pastries and confectionery.
2. **Stone hearth and tray grid as standard**
Offers flexible baking. Supplied with 3 trays: perforated baguette tray, perforated baking tray and non-perforated baking tray, all teflon-coated.
3. **High-quality steam package and heating system**
High-quality door gasket and well-insulated oven compartment that retains heat more effectively. Reliable heating elements with turbo function that quickly and efficiently bring the oven up to the right temperature.
4. **Energy-efficient**
Triple-glazed door panel and effective insulation keep the heat inside the oven.
5. **User-friendly digital control panel**
Glass front that is easy to keep clean. Shows actual and desired temperature and steam control.
6. **Smart control of top and bottom heat**
Simple to set desired top and bottom heat.
7. **Plug and Play!**
Quick and easy installation.



TECHNICAL SPECIFICATIONS

Maximum baking temperature (°C)	315°
Weight	65 kg
Water connection	DN10 / 3/8"
Internal dimensions (W x H x D mm)	445 x 215 x 445
Door opening height (mm)	180
Power supply	2.2 kW
Door swing radius mm	313



**We always provide high-performance,
energy-efficient, top-quality and user-friendly
baking machines.**

We offer reliable technology that gives bakery
industry professionals creative freedom coupled
with high cost-efficiency.

We are the reliable and professional business
partner throughout the entire baking process,
with a committed and available organization,
user-friendly design and robust equipment.

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