

## SVEBA DAHLEN C SERIES



### Heating system

Highly effective long life stainless steel heat exchanger gives great total economy.



### Airflow

A horizontal airflow developed to give a very even baking result across the rack, even for sensitive bakes with short baking times. The airflow also provides better efficiency and therefore lower heating costs.



### Steam system

A uniquely developed steam system with both even and efficient capacity, as well as rapid recovery, resulting in a greater production capacity.



### Low noise level

A very quiet oven.



### Energy efficiency

High energy efficiency thanks to the intelligent energy-saving functions and well-insulated oven space.



### Rotation

Rotating rack with optimized rotation speed and automatic change of rotation direction using the rack, gives an even bake with better results.



### Control panel

User-friendly, smart control panel that gives the user complete control of the entire baking process.



### Sveba Connect (option)

Compatible with Sveba Dahlen's cloud service for ovens. Overview of all connected ovens in real time. Save money, maximize the bakery's efficiency, get statistics, service information, important notifications and have full control of the recipe bank.

### High capacity in a small space

The C-Series consists of quiet, energy-efficient and compact ovens with high flexibility, which are designed to fit into small spaces. The C-Series' compact ovens have room for one rack and are available in four sizes, which can all be powered by electricity, oil or gas. The oven's smart control panel and well-conceived design make it very user-friendly in most types of bakeries.

The C-Series is a compact oven that can be delivered fully assembled, which makes it easy to install. The stainless steel oven is both quiet and energy efficient.

#### 1. Effective heat exchange

The heat exchange in the oil and gas ovens follows the counter current exchange principle. The air inside the oven that passes the heat exchanger initially meets the coolest smoke gasses, gradually warming up from the increasingly hotter gasses. The result is high efficiency and low heating costs.

#### 2. Smart control panel

User-friendly dust and moisture-resistant panel with touch and swipe functionality which allows a good overview of the entire baking process. With its intelligent energy-saving functions and the option to check the costs per bake, the panel provides complete control over finances. The option to easily save and retrieve recipes, and program the oven start time, all allow for increased efficiency.

#### 3. Integrated, programable, high-capacity steam system

Settings for how much steam is released and when it should be turned on and off. Gives a smooth, crisp crust and for some breads a significantly increased volume.

#### 4. Magnetic utility holder

Tool holder with pocket and powerful magnet, to store items such as gloves, knives and paperwork.

#### 5. Ergonomic handle

Robust and ergonomic handle that clearly shows when the door is open or closed.

#### 6. Sturdy rock wool insulation

The heat is retained inside the oven thanks to its thick wall insulation, air gap and roof insulation, leading to a better working environment.

#### 7. Increased Baking Surface (IBS)

Our own patented system for alternate rack rotation inside the oven. The IBS system provides faster, more even and more energy-efficient baking.

#### 8. Heating package integrated into the top section

Requires little floor space.

#### 9. Made of strong stainless steel

Easy to keep clean. Extends the oven's life.

#### 10. Suspension hook for rack

Facilitates loading and unloading of rack. Easier to keep the oven chamber clean.

## SVEBA DAHLEN

	<b>C100 (electric)</b>	<b>C101 (oil)</b>	<b>C102 (gas)</b>
Maximum baking temperature	300° C	300° C	300° C
Max tray size per rack	457 × 762 mm	457 × 762 mm	457 × 762 mm
Maximum rotational diameter for racks	935 mm	935 mm	935 mm
Maximum rack height, platform	1585 mm	1875 mm	1875 mm
Maximum rack height, hook	1640 mm	1640 mm	1640 mm
Power (electric)*	30-35-40 kW	2.0 kW	2.0 kW
Power (heat)	28-33-38 kW	45 kW	45 kW
Average consumption**	18-21-24 kW/h	27 kW/h	27 kW/h
Maximum load, platform	830 kg	1060 kg	1060 kg
Weight with platform	890 kg	1120 kg	1120 kg
Door swing radius	860 mm	860 mm	860 mm

	<b>C150 (electric)</b>	<b>C151 (oil)</b>	<b>C152 (gas)</b>
Maximum baking temperature	300° C	300° C	300° C
Max tray size per rack	457 × 762 mm	457 × 762 mm	457 × 762 mm
Maximum rotational diameter for racks	935 mm	935 mm	935 mm
Maximum rack height, platform	1815 mm	1815 mm	1815 mm
Maximum rack height, hook	1880 mm	1880 mm	1880 mm
Power (electric)*	40-45-50 kW	2.0 kW	2.0 kW
Power (heat)	38-43-48 kW	50 kW	55 kW
Average consumption**	24-27-30 kW/h	30 kW/h	33 kW/h
Maximum load, platform	950 kg	1000 kg	1000 kg
Weight with platform	1010 kg	1060 kg	1060 kg
Door swing radius	860 mm	860 mm	860 mm

	<b>C200 (electric)</b>	<b>C201 (oil)</b>	<b>C202 (gas)</b>
Maximum baking temperature	300° C	300° C	300° C
Max tray size per rack	600 × 800 mm	600 × 800 mm	600 × 800 mm
Maximum rotational diameter for racks	1050 mm	1050 mm	1050 mm
Maximum rack height, platform	1585 mm	1585 mm	1585 mm
Maximum rack height, hook	1640 mm	1640 mm	1640 mm
Power (electric)*	40-45-50 kW	2.0 kW	2.0 kW
Power (heat)	38-43-48 kW	55 kW	55 kW
Average consumption**	24-27-30 kW/h	33 kW/h	33 kW/h
Maximum load, platform	940 kg	1070 kg	1070 kg
Weight with platform	1000 kg	1130 kg	1130 kg
Door swing radius	970 mm	970 mm	970 mm

	<b>C250 (electric)</b>	<b>C251 (oil)</b>	<b>C252 (gas)</b>
Maximum baking temperature	300° C	300° C	300° C
Max tray size per rack	600 × 800 mm	600 × 800 mm	600 × 800 mm
Maximum rotational diameter for racks	1050	1050	1050 mm
Maximum rack height, platform	1815 mm	1815 mm	1815 mm
Maximum rack height, hook	1880 mm	1880 mm	1880 mm
Power (electric)*	50-55-60 kW	2.0 kW	2.0 kW
Power (heat)	48-53-58 kW	60 kW	65 kW
Average consumption**	30-33-36 kW/h	27 kW/h	27 kW/h
Maximum load, platform	1040 kg	1130 kg	1130 kg
Weight with platform	1100 kg	1130 kg	1190 kg
Door swing radius	970 mm	970 mm	970 mm

\* Depending on voltage

\*\* During continuous baking Approx. 60% of installed power.