

SVEBA DAHLEN



Reliable and flexible deck oven - the original way of baking

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 road, 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.



Low maintenance costs

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



Stone baked bread (option)

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



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.



Modular design

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

Underbuilt proofer - for the D-Series deck ovens

The proofers of the D-Series are placed underneath the deck oven but can also be used as a separate unit. The proofer 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.

- Sliding doors**
The sliding glass doors give a good view inside the proofer. 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.
- Digital control panel**
Simple and easy-to-use panel with a timer and settings for temperature and humidity.
- Energy-efficient and robust construction**
The proofer is well-insulated, which makes it highly energy-efficient. The proofer chamber is made entirely of stainless steel, which makes it easier to clean and gives it a longer life. The proofer is delivered with castors, of which two can be locked.
- Optimal proofing**
The proofer is equipped with an automatic water feed, humidity and temperature sensors and a circulation fan for the perfect proofing result.
- Two heights for customized ergonomics**
The proofer comes in two different heights to allow for better customization of the working height.

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Model	D1	D2	D2E	D3	D4
Maximum baking temperature °C	330 °	330°	330°	330°	330°
Maximum tray size per deck mm	600x800	2x470x800	2x600x800	3x470x800	4x470x800
Baking area m ²	0.51	0.76	1.0	1.27	1.52
baking area(stone sole/tray) mm BxD	630x804	945x804	1260x804	1575x804	1890x804
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	1075x1070	1390x1070	1705x1070	2020x1070	2335x1070
Internal dimensions mm BxD	635x820	950x820	1265x820	1580x820	1895x820
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	D21: 220	D31: 300	D41: 380	D51: 460
	D12: 183	D22: 285	D32: 387	D42: 489	D52: 591
	D12E: 224	D22E: 349	D32E: 474	D42E: 599	D52E: 724
	D13: 263	D23: 410	D33: 557	D43: 704	D53: 851
	D14: 298	D24: 466	D34: 634	D44: 802	D54: 970

Depth with damper channel: 1190mm

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	600x800	600x800	600x800	600x800
Power kW	1.8	1.8	1.8	1.8
External dimensions (Dj Low)with bottom plate and castors mm BxH	1075x810	1390x810	1075x810	2020x810
External dimensions (Dj High) with bottom plate and castors mm BxD	1075x990	1390x990	1705x990	2020x990
Section height (DJ Low) mm	560	8.7	10.6	12.5
Section height (DJ High) mm	740	1390x1070	1705x1070	2020x1070
Total depth mm	1190	950x820	1265x820	1580x820
Door swing radius mm	639.5	-	-	-
Weight kg	140	150	160	220

The recommended distance between the back of the proofer 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	4x600x800	8x600x800	12x600x800	16x600x800
Baking area m ²	2.1	4.1	6.2	8.3
Baking area (stone sole) mm BxD	1260x1644	2x1260x1644	3x1260x1644	4x1260x1644
Power kW	17.2	34.4	51.6	68.8
Power incl. steam generator kW	2.8	41.6	62.4	83.2
External dimensions mm BxD	1705x1910	1705x1910	1705x1910	1705x1910
Internal dimensions mm	1265x1660	1265x1660	1265x1660	1265x1660
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: 2066mm

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

The Bakery Equipment Specialist

* Standard design

** The oven comes with a steam generator