

## SVEBA DAHLEN ROTATING INDUSTRIAL RACK OVEN I-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.

### Fully-equipped industrial capacity with even baking results

The I-Series is a very quiet, reliable and powerful rack oven, built to be safe for use in an industrial environment with high production capacity and that can be loaded quickly and easily on a single occasion without having to rotate the platform. The oven's unique steam system, consisting of two combined and well-tested systems, is extremely powerful with a highly efficient steam capacity. The combination of the oven's designed air flow system and a rotating rack provides extremely even baking results.

The I-Series is robust, efficient and easy to use since it is equipped with a smart control panel. The oven exterior always retains a low temperature and its surfaces are smooth and easy to clean. More than 95% of the oven is made of recyclable material resulting in a unique oven with environmental efficiency in combination with energy efficiency that also makes for an economically smart choice. All models are equipped with an extra strong floor with a stable sandwich design with sturdy rock wool insulation, reducing both heat losses and protecting the floor from the exposure to heat. The oven is equipped with a rotating, stainless steel platform with a very torsion-resistant bottom plate that does not buckle under the weight of the rack trolleys. Up to four racks can be baked simultaneously on the platform (depending on the size of the plates). The oven also has an extra robust ramp, made from the same material as the platform, which is reinforced with profiles to further increase its stability. The ramp is vertically adjustable so that it can be adapted exactly to the level of the platform.

	160 (electric)	161 (oil)	162 (gas)
Maximum baking temperature	300°	300°	300°
Max tray size per rack	3 x 600 x 800 mm 4 x 457 x 762 mm 5 x 450 x 600 mm	3 x 600 x 800 mm 4 x 457 x 762 mm 5 x 450 x 600 mm	3 x 600 x 800 mm 4 x 457 x 762 mm 5 x 450 x 600 mm
Maximum rotational diameter for racks	1925 mm	1925 mm	1925 mm
Maximum rack height, platform	1875 mm	1875 mm	1875 mm
Power (electric)*	147 kW	5.5 kW	5.5 kW
Power (heat)	144 kW (max)	165 kW (rec) 180 kW (max)	165 kW (rec) 180 kW (max)
Average consumption**	86 kW/h	99 kW/h	99 kW/h
Maximum load, platform	1000 kg	1000 kg	1000 kg
Weight with platform	2950 kg	3100 kg	3100 kg
Door swing radius	1150 mm	1150 mm	1150 mm