

## SVEBA DAHLEN



### PIZZA OVEN - P-SERIES

This electric pizza oven from Sveba Dahlen takes pizza baking to a new level! The even and quickly distributed heat is exceptional and cannot be compared to other pizza ovens on the market. Thanks to two temperature sensors and adaptable top, bottom and front heat settings, the temperature is set according to the pizza chefs' tough requirements.

The design of this commercial pizza oven is truly ergonomic with its solid, robust and compression-spring door construction along with stainless steel, bead-blasted and cool handles. The working environment becomes optimal with this Swedish pizza oven, due to the excellent insulating properties.

On top of this, the energy efficiency is very efficient and there is no need to think about manual adjustments for the turbo function – the pizza oven temperature regulates itself automatically to the desired temperature, no need of manual setup from the pizza chef.

With a Sveba Dahlen pizza oven, pizza restaurants get a convenient and reliable working environment and can focus on developing new pizza trends and toppings!



#### Heating System

High efficient heat distribution in 3 zones: upper, lower and front heat results in uniform baking and produces good overall economy.



#### Energy efficiency

High energy efficiency thanks to intelligent energy savings features and well-insulated oven chamber.



#### Low maintenance costs

Rugged, high quality parts and few moving parts make it highly user friendly offering long life.



### The P-Series is a robust, energy-efficient, ergonomic and user-friendly pizza oven

- 1. High efficiency heating system**  
 High-quality and a well-insulated oven chamber that retains the heat more effectively. Reliable heating elements incorporating a turbo feature and two temperature sensors that heat the oven chamber with three heating zones: upper, lower and front. The heat is distributed quickly and efficiently to reach the right temperature and this is retained throughout baking.
- 2. Robust door construction**  
 The sturdy door construction equipped with an excellent compression spring system offers easy opening and closing. The stainless steel, bead-blasted handle stays cool and provides a comfortable grip. more concentrated working light.
- 3. Improved work environment**  
 Tempered glass with heat reflecting outer surface retains the heat in the oven chamber. This results in a better working climate in the restaurant kitchen.
- 4. Effective lighting**  
 Halogen lights provide the oven with a whiter and concentrated working light.
- 5. Robust legs with lockable wheels**  
 The lockable wheels keep the oven in place and enable it to be moved for cleaning. P200 bench model, has adjustable legs as standard.
- 6. Pizza stone**  
 Thicker stones that retain heat better. Makes the pizzas evenly baked with perfect crisp.

## SVEBA DAHLEN

Model	P201	P202
Maximum baking temperature °C	350 °C	350 °C
Baking surface <sup>2</sup>	0.26m <sup>2</sup>	0.51m <sup>2</sup>
baking area(stone hearth) mm WxD	710x360	2x710x360
Capacity pizza ø 35 cm	2 pizzas	4 pizzas
Power* kW	3.6 kW	7.1 kW
External dimensions mm WxHxD	1120x677x591	1120x977x591
Internal dimensions mm WxHxD	715x169x365	2x715x169x365
Depth with canopy	686	686
Door opening height mm	140	140
Exhaust duct, connection dia. 125	100-125 m <sup>3</sup> /h	120-150 m <sup>3</sup> /h

Model	P401	P402	P403
Maximum baking temperature °C	350 °C	350 °C	350 °C
Baking surface <sup>2</sup>	0.51m <sup>2</sup>	1.02m <sup>2</sup>	1.53m <sup>2</sup>
baking area(stone hearth) mm WxD	710x720	2x710x720	3x710x720
Capacity pizza ø 35 cm	4 pizzas	8 pizzas	12 pizzas
Power* kW	6.7 kW	13.4 kW	20.1kW
External dimensions mm WxHxD	1120x1725x915	1120x1825x915	1120x1925x915
Internal dimensions mm WxHxD	715x169x725	2x715x169x725	3x715x169x725
Depth with canopy	1010	1010	1010
Door opening height mm	140	140	140
Exhaust duct, connection dia. 125	100-125 m <sup>3</sup> /h	120-150 m <sup>3</sup> /h	150-200 m <sup>3</sup> /h

Model	P601	P602	P603
Maximum baking temperature °C	350 °C	350 °C	350 °C
Baking surface <sup>2</sup>	0.77m <sup>2</sup>	1.53m <sup>2</sup>	2.30m <sup>2</sup>
baking area(stone hearth) mm WxD	1065x720	2x1065x720	3x1065x720
Capacity pizza ø 35 cm	6 pizzas	12 pizzas	18 pizzas
Power* kW	9.5	19.0	28.5
External dimensions mm WxHxD	1475x1725x915	1475x1825x915	1475x1925x915
Internal dimensions mm WxHxD	1070x169x725	2x1070x169x725	3x1070x169x725
Depth with canopy	1010	1010	1010
Door opening height mm	140	140	140
Exhaust duct, connection dia. 125	100-125 m <sup>3</sup> /h	120-150 m <sup>3</sup> /h	150-200 m <sup>3</sup> /h

Model	P801 / 801D	P802 / 802D	P803 / 803D
Maximum baking temperature °C	350 °C	350 °C	350 °C
Baking surface <sup>2</sup>	1.02m <sup>2</sup> / 1.23m <sup>2</sup>	2.04m <sup>2</sup> / 2.46m <sup>2</sup>	3.07m <sup>2</sup> / 3.68m <sup>2</sup>
baking area(stone hearth) mm WxD	1420x720/865	2x1420x720/865	3x1420x720/865
Capacity pizza ø 35 cm	8 pizzas	16 pizzas	24 pizzas
Power* kW	12.4 / 14.4 kW	24.8 / 28.7 kW	37.2 / 43.1 kW
External dimensions mm WxHxD (P800)	1830x1725x915	1830x1825x915	1830x1925x915
External dimensions mm WxHxD (P800D)	1830x1725x1060	1830x1825x1060	1830x1925x1060
Internal dimensions mm WxHxD	1425x169x727/870	2x1425x169x727/870	3x1425x169x727/870
Depth with canopy	1010 / 1155	1010 / 1155	1010 / 1155
Door opening height mm	140	140	140
Exhaust duct, connection dia. 125	100-125 m <sup>3</sup> /h	120-150 m <sup>3</sup> /h	150-200 m <sup>3</sup> /h

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