

## SVEBA DAHLEN



### S-Series RACK OVEN

Even and efficient baking at all times! The S-Series is a compact, energy-efficient combination oven and mini rack oven with an industrial feel, adapted to the needs of a supermarket bakery or smaller-volume bakery. Available in three sizes: SR120, SR130 and SR240. The oven is also available as a double mini rack oven, the SR120DS, which allows you to bake two completely different end products with different settings at the same time. The oven is available in stainless steel and in black (option).

#### 1. Flexible baking with baking results similar to an industrial rack oven

Made from sturdy materials and tried-and-tested, premium components to guarantee optimum baking results from a limited space. Optimized airflow, rack rotation, as well as smart built-in functions and a professional steam system. Bakes everything from delicate biscuits to larger pastries, rolls and macaroons. Frequency converters (option) for variable fan speed are helpful when baking sensitive products such as meringues, macaroons and muffins. Space for six or ten trays in a standard rack. Maximum baking temperature 300°C.

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

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

#### 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. SD Touch II - smart digital control panel

A user-friendly, smart control panel that gives the user complete control of the entire baking process. Weekly schedule, record recipes and much more. Comes with 11 pre-programmed recipes that can be used as a basis for new recipes.

#### 5. Energy-efficient

The components and features are customized to offer the lowest cost for baking. To save energy, the control panel offers a power-saving mode that turns off the lights and closes the damper, and it is possible to regulate the fan speed to low with a frequency converter (option).

#### 6. Steam-free working environment

The canopy effectively catches heat and steam when the oven door is opened. The condensation unit (option) effectively removes steam and moisture in the oven, which means an improved working environment.

#### 7. Robust, removable design gives a long service life

Made of sturdy, stainless steel that is easy to keep clean. Two lockable castors allow easy handling and movement, for example during cleaning.

#### 8. Heat-reflecting oven window

The door is fitted with a large heat-reflecting double glazed window. Efficient halogen light illuminates the oven compartment and gives the baker a clear overview of the baking process. This therefore tempts customers to buy products in store when they see the tasty



#### Airflow

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



#### Rotation

Rotating rack with optimized rotation speed and automatic change of rack rotation direction, which gives a more even bake and better results.



#### Steam system

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



#### Control panel

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

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TECHNICAL SPECIFICATIONS												
		SR120	SR120DS	SRD120	SR2D120	SRP120	SRDP120	SR130	SRD130	SRP130	SR240	SRP240
COMBINATION OVEN	Modules included in the combination	Rack oven	2 x rack oven	Rack oven, deck oven	Rack oven, 2 x deck oven	Rack oven, proofer	Rack oven, deck oven, proofer	Rack oven	Rack oven, deck oven	Rack oven, proofer	Rack oven	Rack oven, proofer
	Outer dimensions with canopy etc. W x D x H [mm]	990 x 1243 <sup>1</sup> x 2074 mm	990 x 1243 <sup>1</sup> x 2245 mm	990 x 1243 <sup>1</sup> x 2290 mm	990 x 1243 <sup>1</sup> x 2229 mm	990 x 1243 <sup>1</sup> x 2074 mm	990 x 1243 <sup>1</sup> x 2220 mm	990 x 1164 <sup>1</sup> x 2245 mm	990 x 1243 <sup>1</sup> x 2254 mm	990 x 1213 <sup>1</sup> x 2245 mm	1168 x 1164 <sup>1</sup> x 2245 mm	1168 x 1213 <sup>1</sup> x 2245 mm
	Power, total [kW]	14.3 kW	28.6 kW	19.8 kW	25.3 kW	15.7 kW	21.2 kW	21.2 kW	26.7 kW	22.6 kW	21.2 kW	22.6 kW
	Average consumption, total [kW/h] **	8.6 kW/h	17.2 kW/h	11.9 kW/h	15.2 kW/h	9.4 kW/h	12.7 kW/h	12.7 kW/h	16.0 kW/h	13.6 kW/h	12.7 kW/h	13.6 kW/h
	Weight, total [kg]	250 kg	490 kg	370 kg	490 kg	380 kg	500 kg	370 kg	490 kg	500 kg	380 kg	520 kg
MINI RACK OVEN	Maximum baking temperature, rack oven	300°C	2 x 300°C	300°C	300°C	300°C	300°C	300°C	300°C	300°C	300°C	300°C
	Max. tray dimensions, rack oven [mm]*	600 x 400	600 x 400	600 x 400	600 x 400	600 x 400	600 x 400	600 x 400	600 x 400	600 x 400	700 x 470	700 x 470
	Max. diagonal tray Ø mm*	-	-	-	-	-	-	-	-	-	806 mm	806 mm
	Max. no of trays, rack oven, 600 x 400 mm	6 pcs	2 x 6 pcs	6 pcs	6 pcs	6 pcs	10 pcs	10 pcs	10 pcs	10 pcs	10 pcs	10 pcs
	Max. no of trays, rack oven, 600 x 450 mm	-	-	-	-	-	-	-	-	-	10 pcs	10 pcs
	Minimum feed height, tray, rack oven [mm]	1133 mm	409 mm	1349 mm	1288 mm	1133 mm	1279 mm	935 mm	944 mm	935 mm	935 mm	935 mm
	Maximum feed height, tray, rack oven [mm]	1493 mm	1664 mm	1709 mm	1648 mm	1493 mm	1639 mm	1691 mm	1700 mm	1691 mm	1691 mm	1691 mm
	Max. dough weight, rack oven [kg]	25 kg	2 x 25 kg	25 kg	25 kg	25 kg	25 kg	40 kg	40 kg	40 kg	40 kg	40 kg
	Door swing radius, rack oven [mm]	585 mm	585 mm	585 mm	585 mm	585 mm	585 mm	585 mm	585 mm	585 mm	765 mm	765 mm
	Power, rack oven [kW]	14.3 kW	2 x 14.3 kW	14.3 kW	14.3 kW	14.3 kW	14.3 kW	21.2 kW	21.2 kW	21.2 kW	21.2 kW	21.2 kW
	Average consumption, rack oven [kW] **	8.6 kW/h	2 x 8.6 kW/h	8.6 kW/h	8.6 kW/h	8.6 kW/h	8.6 kW/h	12.7 kW/h	12.7 kW/h	12.7 kW/h	12.7 kW/h	12.7 kW/h
DECK OVEN	Max. baking temperature, deck oven	-	-	280°C	2 x 280°C	-	280°C	-	280°C	-	-	-
	Max. tray dimensions, deck oven [mm]	-	-	600 x 400 mm	600 x 400 mm	-	600 x 400 mm	-	600 x 400 mm	-	-	-
	Max. no. of trays, deck oven, 600 x 400 mm	-	-	1 pcs	2 x 1 pcs	-	1 pcs	-	1 pcs	-	-	-
	Baking area, stone sole, deck oven [mm]	-	-	630 x 450 mm	2 x 630 x 450 mm	-	630 x 450 mm	-	630 x 450 mm	-	-	-
	Power, deck oven [kW]	-	-	5.5 kW***	2 x 5.5 kW***	-	5.5 kW***	-	5.5 kW***	-	-	-
	Average consumption, deck oven [kW] **	-	-	3.3 kW/h	2 x 3.3 kW/h	-	3.3 kW/h	-	3.3 kW/h	-	-	-
UNDERBUILT PROOFER	Max temperature, underbuilt proofer	-	-	-	-	60°C	60°C	-	-	60°C	-	60°C
	Power, underbuilt proofer [kW]	-	-	-	-	1.4 kW	1.4 kW	-	-	1.4 kW	-	1.4 kW
	Average consumption, underbuilt proofer [kW] **	-	-	-	-	0.84 kW	0.84 kW	-	-	0.84 kW	-	0.84 kW
	Max tray size, underbuilt proofer [mm]	-	-	-	-	600 x 800 mm	600 x 800 mm	-	-	600 x 800 mm	-	700 x 470 mm
	Max. no of trays 400 x 600 mm, underbuilt proofer	-	-	-	-	10 pcs	10 pcs	-	-	10 pcs	-	10 pcs

<sup>1</sup>Depth without canopy and outfeeds on the back: 953 mm.

\* For exact tray dimensions: sveba.com or check the user manual.

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

\*\*\* 5.9 kW (3x415V + N).