

SVEBA DAHLEN



CLASSIC PIZZA OVEN

Flexible and user-friendly pizza oven with all basic functions included!

The Classic Pizza has all the necessary features to bake the tastiest pizzas! The oven is robust, reliable and designed to satisfy pizza bakers' requirements for functionality, convenience and baking results.

The Classic Pizza is a dependable pizza oven, which can handle high loads for a longer time. The oven is available in four different widths and with up to three decks. As it is modular, there is also the possibility of adding decks afterwards. The oven is supplied with a well-controlled and tested baking stone, which absorbs heat and produces an evenly baked pizza. The temperature in each oven section can be adjusted separately, as well as the top, bottom and front temperature. The oven quickly reaches the preset temperature. When it is well insulated, heat is stored inside the oven, which, on the one hand, provides a good working environment, but also results in a more energy-efficient oven, thus becoming more economical to own. The oven's dual halogen lighting and ceramic glass in the doors, provide a good overview of the pizzas during baking. The easy-to-use panel with turbo start, a weekly timer and a power guard, allow for a simpler baking process and the extractor hood makes it easier for the baker to open the door, as it effectively removes steam.



Low maintenance costs

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



Modular design

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

PROPERTIES AND FUNCTIONALITY

The Classic Pizza Oven has all the desired properties! The oven is both reliable and robust in order to meet the tough demands of intensive baking every day, in high temperatures and for a long period of time.

1. Robust and flexible design

The Classic Pizza Oven is built into modules and is available in four different widths. The oven can easily be built into a maximum capacity of up to three sections.

2. Low operating cost

The Classic Pizza Oven has a thick insulating layer of mineral wool offering the best heat economy and providing a safer working environment.

3. Thoughtful ergonomics

Robust oven door with ergonomic, stainless steel, blasted and cool handle and large ceramic glass window for good visibility into the oven. Higher oven room with an opening height of 16 cm, which provides a better working environment.

4. Halogen lighting

Double integrated halogen lighting spreads a warm and even light, as well as lasting longer and withstanding higher temperatures.

5. Effective heat control

Effective heat control with both a power and turbo function that may be used throughout the baking time, as well as a separate control for front, upper and lower heat. The separate control provides a very even heat throughout the oven, even when the door is opened regularly. The oven quickly reaches baking temperature, maximum 350°C. Each deck section is regulated separately.

6. User-friendly panel with a weekly timer

The digital panel with clear symbols and controls is easy to use. All the components are on the right, which facilitates installation and service. The panel is equipped with a weekly timer which, depending on programming, means that the oven is ready and warmed up at the start of the day.

7. Mineral stone

Thicker stone hearth that stores the heat better and provides the optimal pizza flavor.

8. Custom leg height

The height of the legs can be adjusted according to the number of oven sections required, from 100–1000 mm.

9. Canopy

Canopy that effectively extracts steam when the door is opened.

10. Pull-out shelf

Convenient unloading shelf that can be pulled out if needed.

11. Stainless storage shelf

For storage as well as providing a more stable oven.

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Model	DC11P - First deck	DC21P - Second deck	DC31P - Third deck
Maximum baking temperature °C	350 °C	350 °C	350 °C
Baking area m ²	0.51	1.0	1.52
baking area(stone hearth) mm WxD	630x804	2x630x804	3x630x804
Capacity pizza ø 35 cm	2	4	6
Power* kW	5.4	10.8	16.2
Dimensions WxHxD (total depth)	1075x1700x1380	1075x1840x1380	1075x1980x1380
Internal dimensions mm WxD	635x820	2x6305x820	3x635x820
Depth with canopy and damper	1380	1380	1380
Door opening height mm	160	160	160
Weight kg	162	254	346

Model	DC12P - First deck	DC22P - Second deck	DC32P - Third deck
Maximum baking temperature °C	350 °C	350 °C	350 °C
Baking area m ²	0.76	1.52	2.28
baking area(stone hearth) mm WxD	945x804	2x945x804	3x945x804
Capacity pizza ø 35 cm	5	10	15
Power* kW	7.9	15.8	23.7
Dimensions WxHxD (total depth)	1390x1700x1380	1390x1840x1380	1390x1980x1380
Internal dimensions mm WxD	950x820	2x950x820	3x950x820
Depth with canopy and damper	1380	1380	1380
Door opening height mm	160	160	160
Weight kg	215	335	455

Model	DC12E - First deck	DC22E - Second deck	DC32E - Third deck
Maximum baking temperature °C	350 °C	350 °C	350 °C
Baking area m ²	1.0	2.03	3.04
baking area(stone hearth) mm WxD	1260x804	2x1260x804	3x1260x804
Capacity pizza ø 35 cm	6	12	18
Power* kW	10.4	20.8	31.2
Dimensions WxHxD (total depth)	1705x1700x1380	1705x1840x1380	1705x1980x1380
Internal dimensions mm WxD	1265x820	2x1265x820	3x1265x820
Depth with canopy and damper	1380	1380	1380
Door opening height mm	160	160	160
Weight kg	265	414	563

Model	DC13P - First deck	DC23P - Second deck	DC33P - Third deck
Maximum baking temperature °C	350 °C	350 °C	350 °C
Baking area m ²	1.27	2.53	3.80
baking area(stone hearth) mm WxD	1575x804	2x1575x804	3x1575x804
Capacity pizza ø 35 cm	8	16	24
Power* kW	12.9	25.8	38.7
Dimensions WxHxD (total depth)	2020x1700x1380	2020x1840x1380	2020x1980x1380
Internal dimensions mm WxD	1580x820	2x1580x820	3x1580x820
Depth with canopy and damper	1380	1380	1380
Door opening height mm	160	160	160
Weight kg	313	490	667