

SVEBA DAHLEN

V SERIES

Rotating rack oven



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.



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.

Unlimited possibilities with maximal capacity

The V-Series consists of robust, reliable and user-friendly high capacity ovens. They are manufactured for professional users, with high standards for baking quality, efficiency and low total costs. The V-Series is a flexible range of ovens with different options and settings to suit bakeries which create different types of goods in major volumes.

The V-Series is robust with a high level of functionality to give the best possible baking results whilst retaining efficiency.

1. Effective heat exchange

The heat exchange in the oil and gas ovens follows the counter current exchange principle. The air inside the oven that passes the heat exchanger initially meets the coolest smoke gasses, gradually warming up from the increasingly hotter gasses. The result is high efficiency and low heating costs.

2. Smart control panel

User-friendly dust and moisture-resistant panel with touch and swipe functionality which allows a good overview of the entire baking process. With its intelligent energy-saving functions and the option to check the costs per bake, the panel provides complete control over finances. The option to easily save and retrieve recipes, and program the oven start time, all allow for increased efficiency.

3. Magnetic utility holder

Tool holder with pocket and powerful magnet, to store items such as gloves, knives and paperwork.

4. Ergonomic handle

Robust and ergonomic handle that clearly shows when the door is open or closed.

5. Cascade steam system

Powerful levels of steam, quickly. Made from aluminum and stainless steel, meaning the steam is extra clean. The good heat properties guarantee quick recovery, ensuring a continual baking process.

6. Powerful rock wool insulation

The heat is retained inside the oven thanks to its thick wall insulation, air gap and roof insulation, leading to a better working environment.

7. Increased Baking Surface (IBS)

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

8. Slow start

The V-Series slow start function gives a softer baking process, as the rotation speed starts off lower, which helps with baking brittle and more delicate products. Made of strong stainless steel. Easy to keep clean. Extends the oven's life.

9. Robust floor

The floor is constructed from well-selected materials to achieve the best lifespan.

10. Powerful ramp

Reinforced ramp that keeps its shape even under heavy loads.

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	V30 (electric)	V31 (oil)	V32 (gas)
Maximum baking temperature	300° C	300° C	300° C
Max tray size per rack	600 x 800 mm	600 x 800 mm	600 x 800 mm
Max rack, diagonal	1050 mm	1050 mm	1050 mm
Maximum rack height, platform	1815 mm	1815 mm	1815 mm
Maximum rack height, hook	1880 mm	1880 mm	1880 mm
Power (electric)*	46-52-58-64-70 kW	2.2 kW	2.2 kW
Power (heat)	44-50-56-62-68 kW	55-80 kW	55-80 kW
Average usage**	27.6-31.2-34.8-42 kW/h	33-48 kW/h	33-48 kW/h
Weight plus hook	1300 kg	1400 kg	1400 kg
Weight plus platform	1350 kg	1450 kg	1450 kg
Door swing radius	905 mm	905 mm	905 mm

	V40 (electric)	V41 (oil)	V42 (gas)
Maximum baking temperature	300° C	300° C	300° C
Max tray size per rack	2 x 457 x 762 mm	2 x 457 x 762 mm	2 x 457 x 762 mm
Max rack, diagonal	1300 mm	1300 mm	1300 mm
Maximum rack height, platform	1815 mm	1815 mm	1815 mm
Maximum rack height, hook	1880 mm	1880 mm	1880 mm
Power (electric)*	64-72-80-88-95 kW	2.2 kW	2.2 kW
Power (heat)	62-70-78-86-93 kW	70-100 kW	70-100 kW
Average usage**	38.4-43.2-48-52.8-57 kW/h	42-60 kW/h	42-60 kW/h
Weight plus hook	1550 kg	1700 kg	1700 kg
Weight plus platform	1650 kg	1800 kg	1800 kg
Door swing radius	1155 mm	1155 mm	1155 mm

	V50 (electric)	V51 (oil)	V52 (gas)
Maximum baking temperature	300° C	300° C	300° C
Max tray size per rack	2 x 600 x 800 mm	2 x 600 x 800 mm	2 x 600 x 800 mm
Max rack, diagonal	1560 mm	1560 mm	1560 mm
Maximum rack height, platform	1815 mm	1815 mm	1815 mm
Maximum rack height, hook	1880 mm	1880 mm	1880 mm
Power (electric)*	95-104-112-120 kW	3.0 kW	3.0 kW
Power (heat)	92-101-109-117 kW	125-140 kW	125-140 kW
Average usage**	57-62.4-67.2-72 kW/h	75-84 kW/h	75-84 kW/h
Weight plus hook	-	-	-
Weight plus platform	1900 kg	2050 kg	2050 kg
Door swing radius	1155 mm	1155 mm	1155 mm

* Depending on voltage

** During continuous baking Approx. 60% of installed power.

The Bakery Equipment Specialist