



W & P REEDY

SERVICE, SUPPLY & MANUFACTURE OF PASTRY COOKS AND BAKERS EQUIPMENT

ESTABLISHED 1935

SINGLE RACK OVEN



**SVEBA
DAHLEN**

The C-series. Large capacity from a small footprint.

The C-series is the Sveba-Dahlen range of compact rack ovens, designed for installation in restricted spaces, to bake efficiently, evenly and easily. The C-series is available in four different sizes and all can be fuelled with electricity, oil or gas.

Effective and even baking is obtained thanks to well-balanced coordination of the large volume air flow, the high performance heat exchanger and the controllable steam system. This combination ensures flexible oven operation. The C-series is suitable for a wide range of products; baguettes, rolls and fancy breads as well as heavier bread types.

But an oven is not only to bake well, it must also be easy to use. The C-series is supplied as standard with the easy to use Sveba-Dahlen E-panel. With the E-panel, both manually controlled and pre-programmed baking can be selected, the different stages of the baking process being indicated by the symbols presented. The ovens of the C-series are easy to keep clean due to the smooth surfaces of the stainless steel enclosure (both externally and internally). The large window in the oven door permits easy supervision of the baking.

IBS

IBS, Increased Baking Surface, is the Sveba-Dahlen patented system for alternating rotation of the rack. This means that all sides of the products are exposed to the same amount of heat resulting in a faster, more even and economical baking.



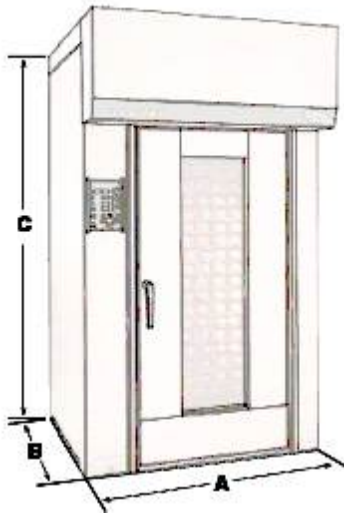
besa
bakery equipment suppliers association



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Technical information

	A = Width (mm) (inches)	B = Depth (mm) (inches)	C = Height (mm) (inches)	Max rot diameter (mm)	Net weight (kg)	Total load (kW)	Heating output (kW)	Max. tray size (mm) (inches)	Dough per bake (kg)
C100 El	1,335 52.56	1,333 52.48	2,278 89.69	935 36.81	650	40 35 30	-	457x762 18x30	50
C101 Dil C102 Gas	1,335 52.56	1,333 52.48	2,368 93.23	935 36.81	700	2.0	45	457x762 18x30	50
C150 El	1,335 52.56	1,333 52.48	2,510 93.23	935 36.81	750	50 45 40	-	457x762 18x30	60
C151 Dil C152 Gas	1,335 52.56	1,333 52.48	2,600 102.36	935 36.81	800	2.0	55	457x762 18x30	60
C200 El	1,450 57.09	1,333 52.48	2,278 89.69	1,050 41.34	850	50 45 40	-	600x800 23.6x31.5	70
C201 Dil C202 Gas	1,450 57.09	1,333 52.48	2,368 93.23	1,050 41.34	1,000	2.0	55	600x800 23.6x31.5	70
C250 El	1,450 57.09	1,333 52.48	2,510 98.82	1,050 41.34	900	60 55 50	-	600x800 23.6x31.5	80
C251 Dil C252 Gas	1,450 57.09	1,333 52.48	2,600 102.36	1,050 41.34	1,050	2.0	65	600x800 23.6x31.5	80



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