

Sveba Dahlen V series Rack Ovens

Better working environment

The rack ovens of the V-series are designed to be easy and safe to use. The thick, overlapping insulation keeps the heat where it should be, inside the oven. The easily cleaned stainless steel external surfaces remain at a low temperature and transfer little heat to the working environment. The large window in the door incorporating heat-reflecting glass and the effective internal lighting permits close observation of the baking process inside the oven.

1. Best baking results

The V-series of rack ovens is designed and manufactured to give you the best baking results, reliably and economically. Day and night, year after year.

IBS, the Sveba-Dahlen patented system for

alternating the direction of the rack rotation, gives even and effective baking.

The patented Cascad steam system incorporated in the V-series produces a powerful, clean and evenly distributed steam supply to give the best baking result.

Assured economy

A V-series rack oven is a sound investment, which soon pays off.

The ovens are equipped with effective heat exchangers, they have generously dimensioned, overlapping insulation and a patented steam system with very fast recovery characteristics.

This means that the ovens satisfy the demand for high rates of productivity with low operating and maintenance costs.

High degree of availability

The V-series of rack ovens are built for a maximum of operational reliability. Material and components are of the highest quality purchased from recognized suppliers. The ovens are tested and approved to satisfy the accepted requirements of the market. In addition, a function check is performed on each oven before it leaves the factory.

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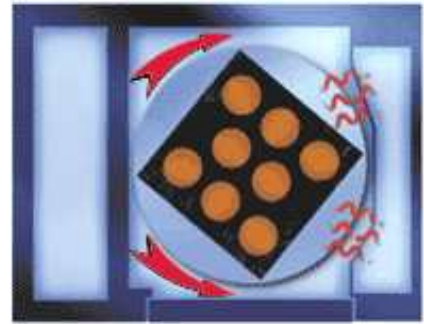
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The V-series is supplied as standard with the easy to use Sveba-Dahlen E-panel. With the E-panel, both manually controlled and pre-programmed baking can be selected, the different stages of the baking process being indicated by the symbols presented.

IBS

IBS, Increased Baking Surface, is a system patented by Sveba-Dahlen for alternating the direction of the rack rotation. IBS ensures that all sides of the products receive the same heat while baking. This results in faster and more even and economical baking.



CASCAD

Cascad, Sveba-Dahlen's patented steam system, provides a powerful supply of steam in a short time. It is built of aluminium rods and stainless steel, which ensure a maximum of steam purity. The heat characteristics of aluminium permit very fast recovery, which makes continuous baking without interruption possible.



The counter-flow principle

The V-series have an oversize heat exchanger working in accordance with the counter-flow principle. When the oven airflow passes the heat exchanger it first meets the flue gases at their coolest and is then heated by flue gases at progressively higher temperatures. The result is a more effective heat exchange, higher fuel efficiency and lower heating costs.



E-panel

The Sveba-Dahlen E-panel is an easily used and robust control panel for controlling the baking process. Easily interpreted symbols illuminate to indicate the different stages in the baking process. A buzzer is activated to indicate the end of the baking process.

The E-panel can be used for either manually controlled or preprogrammed baking. Up to 99 different baking instructions can be programmed simply in the oven memory. A professional kitchen function with pulsating steam and a Cake Switch for baking delicate products are standard in the E-panel. The E-panel is recessed in the smooth stainless steel front of the oven, thereby protected and easy to keep clean. The control panel is prepared for connection to a master PC control system.



Models: V40 series Electric fired
 V41 series Oil fired oven
 V42 series Gas fired
Dimension: W2,165 x D1,700 x H2,425mm
Capacity: maximum tray size two x 457 x 720mm or one 790 x 940mm
Weight: 1,800kg
Maximum rotation diameter: 1,300mm
Dough per bake: 140 kg

Options: Stainless steel rotating platform.
 Canopy
 Rack lift
 Left hand hinged door
 Soft start

Model	Width mm	Depth mm	Height mm	Max rot. diameter, mm	Net weight kg	
					hook/rack lift	rot. platform
V20 El	1710	1450	2425	950	1250	1300
V21 Oil V22 Gas	1815	1450	2425	950	1350	1400
V30 El	1810	1450	2425	1050	1300	1350
V31 Oil V32 Gas	1915	1450	2425	1050	1400	1450
V40 El	2165	1700	2425	1300	1550	1650
V41 Oil V42 Gas	2165	1700	2425	1300	1700	1800
V50 El	2490	1975	2425	1560	1750	1900
V51 Oil V52 Gas	2490	1975	2425	1560	1900	2050
V60 El	2915	2400	2425	1950	-	2500
V61 Oil V62 Gas	2915	2400	2425	1950	-	2500

Model	Total load, kW	Heating output			Max tray size		Dough per bake kg
		kW	Btu/h	kcal/h	singel rack	double rack	
V20 El	37, 43 55, 49	-	-	-	457x762	-	70
V21 Oil V22 Gas	2,2	60	204 720	51 600	457x762	-	70
V30 El	46, 52, 58, 64, 70	-	-	-	600x800	-	90
V31 Oil V32 Gas	2,2	80	272 960	68 800	600x800	-	90
V40 El	64, 72, 80, 88, 95	-	-	-	750x1000	457x762	140
V41 Oil V42 Gas	2,2	100	341 200	86 000	750x1000	457x762	140
V50 El	max 120	-	-	-	2x600x800 3x457x660	457x762	200
V51 Oil V52 Gas	3,0	140	477 680	120 400	2x600x800 3x457x660	457x762	200
V60 El	max 150	-	-	-	3x600x800	2x457x762	280
V61 Oil V62 Gas	3,0	180	614 160	154 800	3x600x800	2x457x762	280