



Trendy Pizza

The new pizza oven





A trendy pizza oven

The Trendy Pizza oven represents a new generation of pizza ovens from Sveba-Dahlen. A new approach, including co-operation with experienced pizza bakers, has given us a modern, easy-to-use, compact oven.

The oven's capacity, user-friendly panels with built-in thermostat and an automatic "turbo function" gives you an oven with almost unbeatable operating economy. When you want to upgrade your restaurant, the Trendy Pizza oven is the obvious choice.



TRENDY *Pizza*

Modern design

With its trendy appearance and user-friendly control panel, the Trendy Pizza is an excellent representative of the new generation of pizza ovens. The smooth stainless steel exterior and recessed panels give one the feeling of a real quality oven. The oven doors, which are made entirely of heat-reflecting toughened glass, give a better overview of the oven chamber, reduced heat radiation and are easy to clean. Double halogen lighting gives you a good and reliable working light.



Easy to use

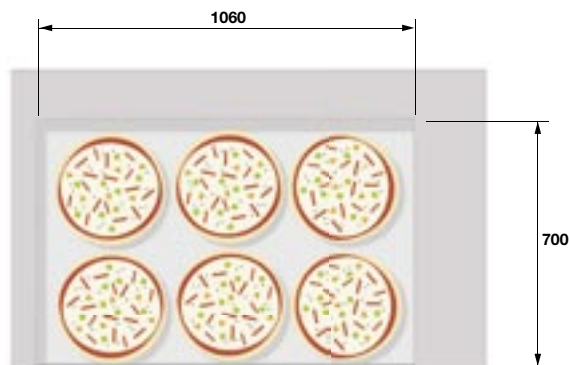
Our new pizza oven has been developed in co-operation with pizza bakers with high demands regarding usefulness and functionality. The most demanded features were: easy to use, easy to keep clean, rapid baking and a built-in thermostat. The Trendy Pizza fulfils all these requirements. Additionally, the new technology makes the oven silent and gives you a more quiet restaurant environment. Our further developed stone soles, with improved heating features, result in quicker baking and more tasteful pizzas.



Automatic turbo function

To get a quicker rise in temperature the Trendy Pizza oven is provided with an automatic turbo function. This function makes it possible to increase the temperature in the oven in the shortest possible time. Saves time and money during your rush hours

The design of the oven makes it "big inside". Each oven chamber has space for six pizzas Ø 35 cm simultaneously.

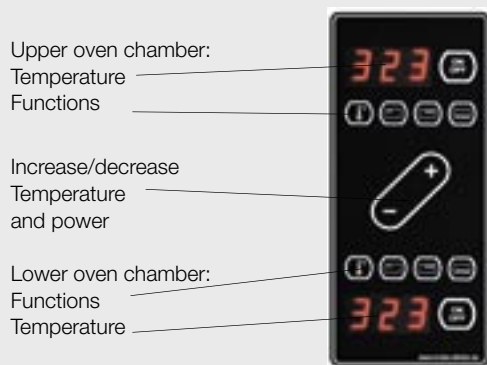


Quick and efficient

Trendy Pizza has a total oven power of 19 kW and a maximum baking temperature of 370°C. Each oven section can be regulated separately, and the oven is provided with active front heating which copes with the frequent door openings.

User-friendly panel

Trendy Pizza has a user-friendly panel with which you can control both oven chambers separately. The panel is completely flat and easy to clean.



Built-in thermostat

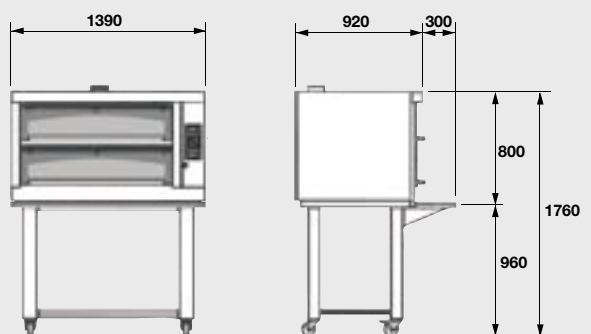
In order to make your work as easy as possible, the Trendy Pizza oven has a built-in thermostat as standard. The oven already has the correct working temperature when you get to work, and you can begin baking straight away.

Energy saving function

The digital panel can be programmed so that it takes into account the size of the fuses you have in the restaurant. This saves you money. The panel allocates power efficiently between both oven chambers and means that you can connect the oven to a lower fuse.

Easy to install

The compact design enables you to install the Trendy Pizza oven in tight working spaces. The size of the oven is suitable for passing through a normal standard door.



The Trendy Pizza has everything as standard:

- Built-in thermostat
- Automatic turbo function
- Separate heat control of oven chambers
- Stepless control of front, top and bottom heat
- Heat-reflecting toughened glass in oven doors
- Halogen lighting on both sides
- Unloading shelf and stainless shelf level on the leg supports
- Lockable wheels
- Integrated hood with extractor
- Built-in automatic AC-guard
- 2.5-metre cable for connection to 3 phase outlet.
- Backup fuse 25 or 35 A
- Weight 356 kg
- Compact crate 142x81x126 cm



We have the oven for your restaurant



Sveba-Dahlen has developed and delivered pizza ovens worldwide since 1970. Our pizza ovens are robust, reliable and designed to satisfy all the pizza baker's requirements for functionality, comfort and economy.

Visit our web site!



www.sveba-dahlen.se

Sveba-Dahlen AB, SE-513 82 Fristad, Sweden
Phone: +46 (0)33-15 15 00, Fax: +46 (0)33-15 15 99
info@sveba-dahlen.se

1427-191