

# The C-series of rack ovens



Compact ovens for efficient baking





*Rack oven  
model C251  
with E-panel.*

## **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.

A small footprint, highly effective, simple and flexible, are key characteristics of the rack ovens of the C-series. Why not make use of the C-series as a key to improved profitability of your baking ?

## Design and technology

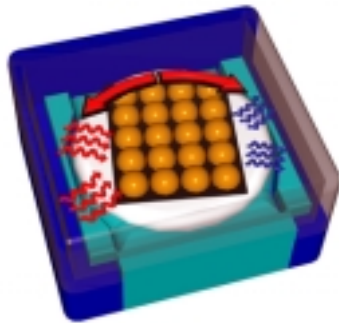
The rack ovens of the C-series are of modular design and available in four different sizes. They are compact and occupy a minimum of floor area. The modular design contributes to ease the installation.

The large window in the oven door provides a clear view of the oven interior and permits close observation of the baking process.

The C-series has a suspension hook as standard. The floor can then be flat and level without a loading ramp, this permitting better use of the floor area available and simplifying cleaning both inside and outside the oven. The oven floor is only three millimeters thick which means fast and easy loading and unloading.

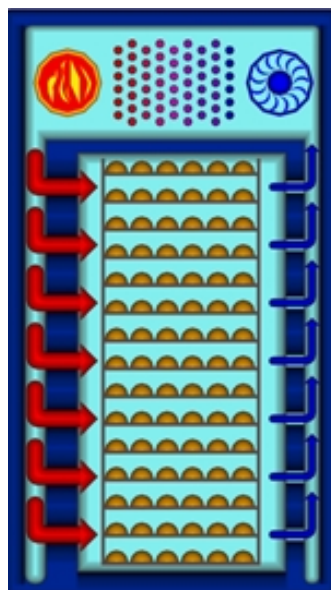
The rack ovens of the C-series have also IBS as standard. IBS, Increased Baking Surface, is the Sveba-Dahlen patented system for alternating rotation of the rack. This means that all sides of the products are exposed to the same amount of heat resulting in a faster, more even and economical baking.

Well-sealed ovens ensure economical baking. The thick, overlapping Rockwool® insulation of the C-series keeps the oven heat where it should be, inside the oven. The insulation keeps the smooth exterior stainless steel surfaces at low temperatures contributing to a comfortable working environment. The built-in canopy of the C-series, which extracts steam when the oven door is opened, is another factor in keeping the bakery environment comfortable.



## Electricity, oil or gas

The C-series ovens can be heated with electricity, oil or gas. The heat exchange in the oil- and gas-fuelled ovens is in accordance with the counter-flow principle. This means that the oven air passing through the heat exchanger first meets the flue gas channels at their lowest temperature and is then progressively heated as it meets increasingly hot



channels before returning to the oven. This gives effective heat exchange, a high degree of efficiency of oven heating and reduced heating costs.

The large volume air flow in the rack ovens of the C-series is produced by two controllable fans and is distributed evenly over the entire oven space.

The effective and controllable steam system contributes to the flexibility of the ovens. They can be used for baking a wide range of products with different requirements for finish, volume and consistency.

## Easily operated control panel

The Sveba-Dahlen E-panel is an easy to use, robust operator's panel, designed for a bakery environment, for controlling the baking process in an oven. Easily interpreted symbols illuminate to indicate the different steps in the process and an acoustic signal is activated to signal the completion of the bake. Either manually controlled or pre-programmed baking can be selected with the E-panel. Up to 99 different recipes can be programmed and stored in the oven memory, immediately available when required.



A professional kitchen function with pulsating steam and Cake Switch for baking delicate products are included as standard in the E-panel.

The control panel is prepared for connection to a master PC control system.

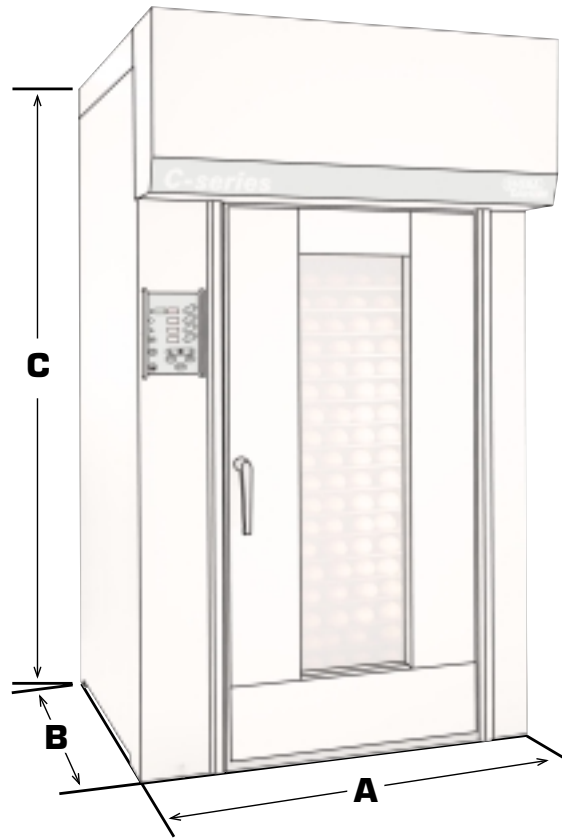
## Maintenance and safety

All of the service points in the C-series rack ovens are easily accessible from the front or inside the oven chamber. All the technical components are easily accessible in the apparatus cabinet. Electric motors, fans and other components are of high quality from well-known manufacturers. Each oven is function-tested before it leaves the factory.

*The C-series of ovens are tested and approved in accordance with the relevant international quality and safety standards.*



# 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)
<b>C100 EI</b>	1,335 52.56	1,333 52.48	2,278 89.69	935 36.81	650	40 35 30	-	457x762 18x30	50
<b>C101 Oil C102 Gas</b>	1,335 52.56	1,333 52.48	2,368 93.23	935 36.81	700	2.0	45	457x762 18x30	50
<b>C150 EI</b>	1,335 52.56	1,333 52.48	2,510 93.23	935 36.81	750	50 45 40	-	457x762 18x30	60
<b>C151 Oil C152 Gas</b>	1,335 52.56	1,333 52.48	2,600 102.36	935 36.81	800	2.0	55	457x762 18x30	60
<b>C200 EI</b>	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
<b>C201 Oil C202 Gas</b>	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
<b>C250 EI</b>	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
<b>C251 Oil C252 Gas</b>	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

*Sveba-Dahlen reserve the right to change dimensions and design.*

# Options

## **BCS, Baking Control System**

BCS controls the baking process automatically. 60 different baking recipes can be programmed directly on the touch screen. Temperature, evacuation (damper), steam and fan delay can be pre-programmed in up to five stages. The recipes can be adjusted at any time during the baking operation or manually controlled baking can be selected. A week timer and a comprehensive service function are integrated in the control panel.

BCS is also prepared for connection to BCSS, a master control system.



## **Automatic rack lifting device**

A motor driven unit is provided for lifting the rack from the oven floor by means of an axial hook. The only difference in level is due to the three-millimetre thickness of the floor so that loading and unloading is easy. This creates free areas in front of the oven and simplifies cleaning of the oven floor.

## **Rotating platform**

The rotating platform enables easy use of different types of racks. Because of the long and gradual access ramp, it is easy to load and unload the racks.

## **Double glazed windows**

For increased heat insulation

## **Glass back**

For easy demonstration of in-store baking

## **Marine execution**

A special version is available for bakeries on board ship. The construction is in accordance with rigorous international environmental and security standards for marine use.



## Partner of professional bakeries since 1948

Sveba-Dahlen develop, market and manufacture rack, deck and tunnel ovens, proving chambers and fermentation lines for professional baking.

We also supply supplementary bakery equipment which makes the work more efficient in both large and small bakeries.

Our products are designed and manufactured using the most modern methods, the latest techniques and a most experienced staff. They are well known for high-quality material, reliable availability and perfect baking results. Sveba-Dahlen has been certificated in accordance with ISO 9001 since 1996.

Clients all over the world purchase our ovens and we have today more than 40 distributors with their own service-teams located strategically in all parts of the world. Well-trained and experienced technicians are a guarantee that installation, adjustment and service will be conducted correctly.

Despite our world-wide activity, we remain at heart and soul a family enterprise. We take pride in short lines of communication, quick decisions and straightforward answers. And to meet our clients honestly and with respect.

That has been our formula since 1948. You can rely on that we do our outmost to keep on this course.

