

# S400 Mini Rack Oven



**A small oven with a big oven's advantages**

**SVEBA  
DAHLIN**



*S400 mini rack oven additionally equipped with underbuilt prover.*

## **The smell of new baking sells throughout the day ...**

... and good bread brings customers back!

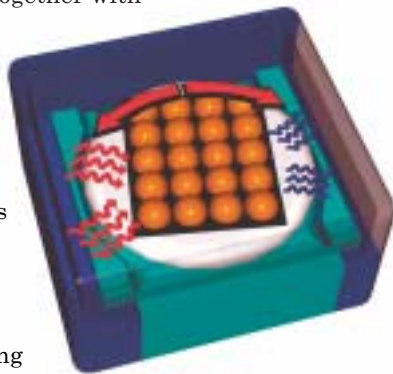
In order to bake good top quality bread, it is not only raw materials and bake-off products of high quality that are required. It needs also an oven that utilizes and improves them so that the final product – the bread – is attractive to look at, to smell and to taste.

Sveba-Dahlen's mini rack oven S400 is such an oven, a small oven with the qualities and baking results of a big oven. This is thanks to efficient steam capacity and heat evenly distributed throughout the entire oven. The fact that the oven is also attractive, quick and has low energy consumption makes the choice easy.

## The qualities and baking results of a big oven

Sveba-Dahlen has developed, marketed and manufactured large baking ovens for more than 50 years, and it is on the basis of this experience that the S400 has been produced.

Rotating racks have shown to be the most certain way of achieving even baking. The S400 has IBS, Sveba-Dahlen's patented system for alternate rotating of the rack. This feature together with the powerful heating package guarantee that the baking in the S400 is even, quick and consumes less energy. Steam is another property that influences the baking result. The S400 has a built-in steam system, which gives ample steam, over and over again, without growing slack.



## SJ400 Underbuilt prover (optional)

The S400 can be additionally equipped with an underbuilt prover, for up to 12 trays. The combination enables baking of all types of bread, and does not need more than 1.1 m<sup>2</sup> of floor space. It is perfect when there is little space or when small batches are baked often and thus no need for a large oven.

The SJ400 has castors, which facilitates moving and cleaning. The sliding doors are made of glass and the underbuilt prover is illuminated by a halogen lamp, making it easy to monitor the proving process.



## It couldn't be easier ...

Irrespective of earlier experience of baking, nothing goes wrong when something is easy. Baking in the S400 is easy! Here are some of the reasons:

- Big, double glazed window and internal halogen lighting.
- Sveba-Dahlen's E-panel for both programmed and manual baking, with display and symbols that are clear and logically located.
- Variable rack for trays of up to 457 x 660 mm.
- Smooth surfaces of stainless steel.
- Right or left hinged door.



## Adapted to an ordinary door opening

The S400 can be installed quickly thanks to the fact that the oven can always be delivered as one unit and will pass through an ordinary door opening (877 mm/34.5").

## Options

### SJ400 Underbuilt prover

For up to 12 trays placed underneath the oven.

### Canopy

With or without fan, to collect hot air and fumes when the oven door is opened.

### Stand with castors

Makes it easy to move the oven and clean around the oven.

### Stand with fixed shelf stand or Stand with tray rack

Can be selected in order to facilitate handling and storage of trays.

### Extra rack

For 6, 8 or 10 trays. The S400 is equipped with a rack for 10 trays as standard.

## Technical Information

Model	Width mm	Depth mm	Height mm	Weight kg	Power kW	Max.tray size mm	Number of trays	Baking temp. max.
S400	1167	953	1425	340	23	457 x 660	10	300°C
SJ400	1167	953	762	110	1.5	457 x 660	12	-



## Partner of professional bakeries since 1948

Sveba-Dahlen develop, market and manufacture rack, deck and tunnel ovens, proving chambers and fermentation lines for both small and large bakeries, supermarkets, industrial bakeries and restaurants and large kitchens.

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.



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