



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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TP Travelling Pizza Oven



Rapid, controlled pizza baking



Subjects to changes without notice.



TP Travelling Pizza Oven, model TP-32

TP – large capacity in a small space!

Sveba-Dahlen has developed, marketed and manufactured pizza ovens for over 30 years, and the TP tunnel pizza oven has been produced on the basis of this experience and know-how. The TP is a very rapid and compact oven with radiant heat and a temperature of up to 400°C, making possible high capacity and controlled

baking of pizzas and other products, for example, pies and pitta bread. Sveba-Dahlen's TP tunnel pizza oven is available in two sizes, TP-1 and TP-2, with band widths of 585 and 900 mm respectively, both with up to three sections vertically, and stepless baking time setting of 2-10 minutes.

Up to 400°C

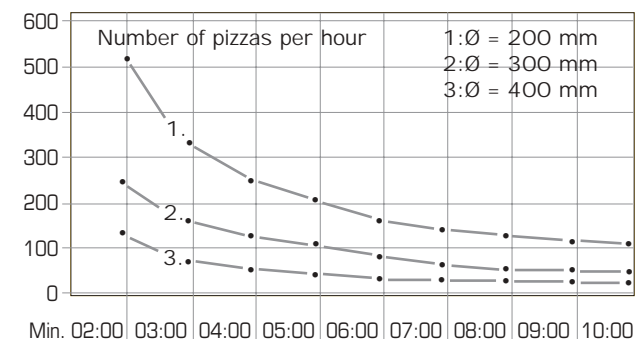
The TP is constructed with radiant heat, both top heat and bottom heat, for working temperatures of up to 400°C. This means that the pizza can be baked very quickly with a crispy surface and without drying out inside, so that all taste is retained.



Pizzas, pies and pitta bread pass through during a baking time of from 2 to 10 minutes.

500 pizzas per hour!

The TP is a very flexible oven, which is easily adapted for various capacity requirements. Temperatures of up to 400°C, stepless setting of baking times and up to three wholly independent sections vertically make possible high capacity both as regards the number and variation of the products which can be baked.



In the example above, the capacity of a TP-12 is shown, in which pan pizzas have been baked in baking trays, without pre-baking, in three different sizes.

Technical Information									
Model	Width mm	Depth mm	Height mm	Band width x length (mm)	Baking surface m ²	Internal oven height mm	Max. temp. °C	Baking time min.	Power kW
TP-1	1075	1850	571 ¹⁾ +length of leg	585 x 1750	0.5	80	400	2-10	12
TP-2	1390	1850	571 ¹⁾ +length of leg	900 x 1750	0.76	80	400	2-10	18

¹⁾ plus 340 mm for each extra section.

It could not be easier ...

Irrespective of one's previous experience, nothing goes wrong when something is easy. Using the TP is easy! Here are some of the reasons:

- **Easy to set**

Panel with large, clear controls.

- **No supervision**

With correct time setting and temperature, the pizza is ready when it has passed through the oven.

- **Easy to keep clean 1**

Smooth surfaces, both internally and externally.

- **Easy to keep clean 2**

By running the oven empty at maximum temperature, any remnants are carbonised and then easily removed by emptying the in-built collecting plates.



Options

- **Combination oven**

The TP can be combined with a Classic section. This makes possible baking both with and without steam.

- **Optional length of legs**

The TP is delivered as standard, with aluminium legs 600 mm long (1-2 sections) and 400 mm long (3 sections) respectively, on castors. The TP can be delivered with optional leg length upon request.