



C-SERIES

High capacity in a small space



SVEBA DAHLEN

C-SERIES

The C-Series is a flexible and user-friendly series of compact rack ovens developed to be highly efficient and designed to fit into small spaces.

The C-Series is also available in an eco+ design, providing extra high energy efficiency and savings.



!
EFFICIENT IN
A SMALL SPACE

The C-Series' compact ovens are available in four sizes and can be powered by electricity, oil or gas. Fit most types of bakeries.

All ovens in the C-Series come with a suspension hook as standard. This frees up space and makes it easier to clean the oven. Combined with a rack lift (optional), loading and unloading also becomes easier and safer.

The C-Series can also be equipped with a rotating platform (optional) which allows it to use most types of racks.

The C-Series ovens are equipped with sturdy, overlapping stone wool insulation which is efficient at keeping the heat inside the oven. If you want even better energy efficiency, there is eco+. The eco+ concept offers insulated flooring and an extra insulated oven door with a double glazed window. Combined with the smart SD-Touch panel, it is also possible to measure the oven's energy use per bake.

DATA



The C-Series is available in two models: standard and eco+. Run on electricity, gas or oil.
Add a 2-stage burner for oil and gas powered ovens for a complete package.

MAXIMUM LOAD

	C100	C101	C102
	ELECTRICITY	OIL	GAS
Hook	150 kg	150 kg	150 kg
Rack lift	150 kg	150 kg	150 kg
Platform	150 kg	150 kg	150 kg
HD plate	350 kg	350 kg	350 kg

	C200	C201	C202
	ELECTRICITY	OIL	GAS
Hook	200 kg	200 kg	200 kg
Rack lift	200 kg	200 kg	200 kg
Platform	200 kg	200 kg	200 kg
HD plate	350 kg	350 kg	350 kg

	C100	C101	C102
	ELECTRICITY	OIL	GAS
Maximum tray size	457 x 762 mm	457 x 762 mm	457 x 762 mm
Size	1,355 x 2,300 mm	1,335 x 2,390 mm	1,335 x 2,390 mm
Maximum rack diagonally	935 mm	935 mm	935 mm
Maximum rack height, platform	1,585 mm	1,585 mm	1,585 mm
Maximum rack height, hook	1,640 mm	1,640 mm	1,640 mm
Output (electricity)*	30-35-40 kW	2.0 kW	2.0 kW
Power (heat)	28-33-38 kW	45 kW	45 kW
Weight, oven with hook	830 kg	1,060 kg	1,060 kg
Weight, oven with platform	890 kg	1,120 kg	1,120 kg
Door opening radius	860 mm	860 mm	860 mm

	C150	C151	C152
	ELECTRICITY	OIL	GAS
Maximum tray size	457 x 762 mm	457 x 762 mm	457 x 762 mm
Size	1,355 x 2,535 mm	1,335 x 2,625 mm	1,335 x 2,625 mm
Maximum rack diagonally	935 mm	935 mm	935 mm
Maximum rack height, platform	1,815 mm	1,815 mm	1,815 mm
Maximum rack height, hook	1,880 mm	1,880 mm	1,880 mm
Output (electricity)*	40-45-50 kW	2.0 kW	2.0 kW
Power (heat)	38-43-48 kW	50 kW	55 kW
Weight, oven with hook	950 kg	1,000 kg	1,000 kg
Weight, oven with platform	1,010 kg	1,060 kg	1,060 kg
Door opening radius	860 mm	860 mm	860 mm

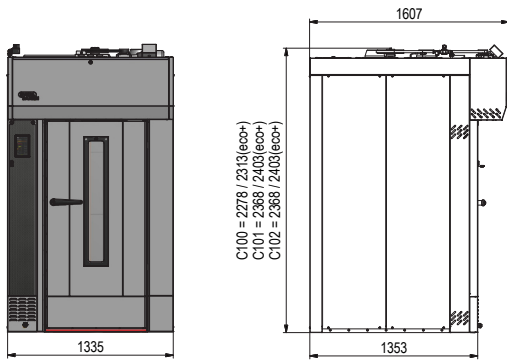
	C200	C201	C202
	ELECTRICITY	OIL	GAS
Maximum tray size	600 x 800 mm	600 x 800 mm	600 x 800 mm
Size	1,450 x 2,300 mm	1,450 x 2,390 mm	1,450 x 2,390 mm
Maximum rack diagonally	1,050 mm	1,050 mm	1,050 mm
Maximum rack height, platform	1,585 mm	1,585 mm	1,585 mm
Maximum rack height, hook	1,640 mm	1,640 mm	1,640 mm
Output (electricity)*	40-45-50 kW	2.0 kW	2.0 kW
Power (heat)	38-43-48 kW	55 kW	55 kW
Weight, oven with hook	940 kg	1,070 kg	1,070 kg
Weight, oven with platform	1,000 kg	1,130 kg	1,130 kg
Door opening radius	970 mm	970 mm	970 mm

	C250	C251	C252
	ELECTRICITY	OIL	GAS
Maximum tray size	600 x 800 mm	600 x 800 mm	600 x 800 mm
Size	1,450 x 2,535 mm	1,450 x 2,625 mm	1,450 x 2,625 mm
Maximum rack diagonally	1,050 mm	1,050 mm	1,050 mm
Maximum rack height, platform	1,815 mm	1,815 mm	1,815 mm
Maximum rack height, hook	1,880 mm	1,880 mm	1,880 mm
Output (electricity)	50-55-60 kW	2.0 kW	2.0 kW
Power (heat)	48-53-58 kW	60 kW	65 kW
Weight, oven with hook	1,040 kg	1,130 kg	1,130 kg
Weight, oven with platform	1,100 kg	1,130 kg	1,190 kg
Door opening radius	970 mm	970 mm	970 mm

* Depending on voltage.

DRAWINGS AND MEASUREMENTS

C100 / C101 / C102



C100
W x H: 1,335 x 2,278 mm
Depth: 1,353 mm

C101
W x H: 1,335 x 2,368 mm
Depth: 1,353 mm

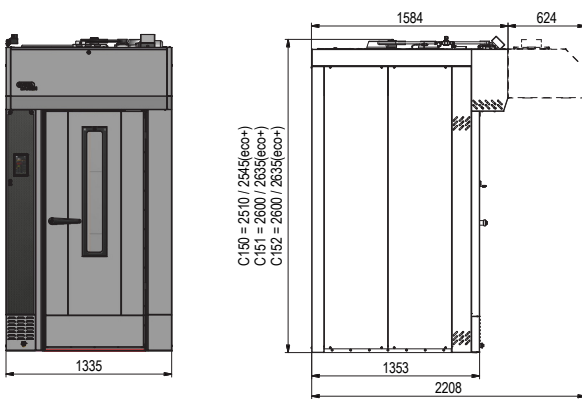
C102
W x H: 1,335 x 2,368 mm
Depth: 1,353 mm

C100 eco+
W x H: 1,335 x 2,313 mm
Depth: 1,353 mm

C101 eco+
W x H: 1,335 x 2,403 mm
Depth: 1,353 mm

C102 eco+
W x H: 1,335 x 2,403 mm
Depth: 1,353 mm

C150 / C151 / C152



C150
W x H: 1,335 x 2,510 mm
Depth: 1,353 mm
Depth with canopy: 2,208 mm

C151
W x H: 1,335 x 2,600 mm
Depth: 1,353 mm
Depth with canopy: 2,208 mm

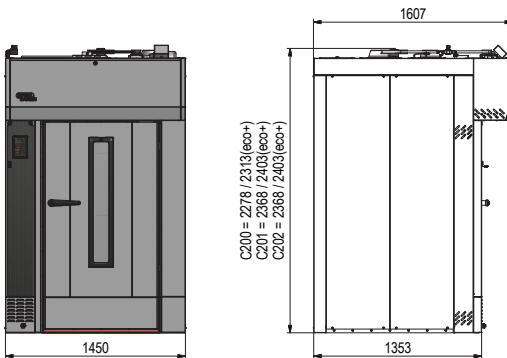
C152
W x H: 1,335 x 2,600 mm
Depth: 1,353 mm
Depth with canopy: 2,208 mm

C150 eco+
W x H: 1,335 x 2,545 mm
Depth: 1,353 mm
Depth with canopy: 2,208 mm

C151 eco+
W x H: 1,335 x 2,635 mm
Depth: 1,353 mm
Depth with canopy: 2,208 mm

C152 eco+
W x H: 1,335 x 2,635 mm
Depth: 1,353 mm
Depth with canopy: 2,208 mm

C200 / C201 / C202



C200
W x H: 1,450 x 2,278 mm
Depth: 1,353 mm

C201
W x H: 1,450 x 2,368 mm
Depth: 1,353 mm

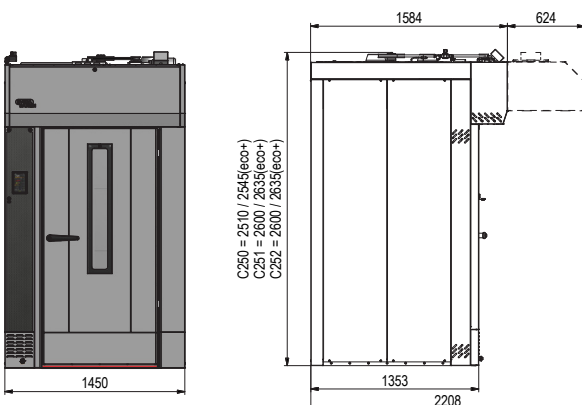
C202
W x H: 1,450 x 2,368 mm
Depth: 1,353 mm

C200 eco+
W x H: 1,450 x 2,313 mm
Depth: 1,353 mm

C201 eco+
W x H: 1,450 x 2,403 mm
Depth: 1,353 mm

C202 eco+
W x H: 1,450 x 2,403 mm
Depth: 1,353 mm

C250 / C251 / C252



C250
W x H: 1,450 x 2,510 mm
Depth: 1,353 mm
Depth with hood: 2,206 mm

C251
W x H: 1,450 x 2,600 mm
Depth: 1,353 mm
Depth with canopy: 2,206 mm

C252
W x H: 1,450 x 2,600 mm
Depth: 1,353 mm
Depth with canopy: 2,208 mm

C250 eco+
W x H: 1,450 x 2,545 mm
Depth: 1,353 mm
Depth with canopy: 2,206 mm

C251 eco+
W x H: 1,450 x 2,635 mm
Depth: 1,353 mm
Depth with canopy: 2,206 mm

C252 eco+
W x H: 1,450 x 2,635 mm
Depth: 1,353 mm
Depth with canopy: 2,208 mm

INFORMATION

The C-Series can be installed in limited spaces. The efficient and flexible ovens are equipped with an IBS system, which is our own patented system for alternating rotation of the rack inside the oven. The IBS system results in a quicker, more even and energy-efficient bake.

The C-Series also has a built-in steam system with a very high capacity. The system can be programmed to use the desired amount of steam, and when to turn it on and off. The series is also equipped with a smart SD-Touch panel for both manual and individual preprogrammed baking.

The C-Series has extensive airflow regulated by two fans and divided evenly throughout the oven. The variable steam system allows for flexible baking. The maximum baking temperature is 300°C.

Heat in the oil and gas ovens is exchanged according to the counter flow principle. Oven air that passes through the heat exchanger first meets the cooler fumes and is then gradually heated up by increasingly hotter fumes. The result is high efficiency and low heating costs.

We are continually certifying our products.

The C-Series is CE, EAC, ETL (C102, C152, C202, C252) and NSF certified.



- 01** Heating package integrated into the top section.
Requires little floor space.
- 02** The C-Series is equipped with our Increased Baking Surface system.
Allows for quick, even and economical baking.
- 03** Comes with a SD-Touch panel.
Simple, logical, programmable and effective control of the oven.
- 04** Frequency-controlled fans which direct the airflow (optional).
Adjustable airflow of heat and steam when baking sensitive products such as meringues and macaroons.
- 05** Strong insulation.
Retains the heat inside the oven.
- 06** Strong, stainless steel interior and exterior.
Robust materials which extend the oven's life. Easy to clean.
- 07** Large, efficient heating package – flexible production.
Quick heating and efficient use of heat.
- 08** Integrated high capacity steam system.
Gives a smooth, crisp crust and for some breads a significantly increased volume.
- 09** Efficient heat exchange in oil and gas ovens.
High efficiency, low heating cost.
- 10** Right hand hinged door with double glazed window.
Easy to open and gives a good view of the oven interior.
- 11** Includes suspension hook.
Simplifies oven cleaning.

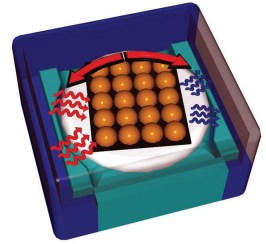


C-150 eco+

INFORMATION

IBS – Increased Baking Surface

Our own patented system for alternating rotation (changes rotation direction) of the rack inside the oven. The IBS system provides a quicker, more even and energy-efficient bake.

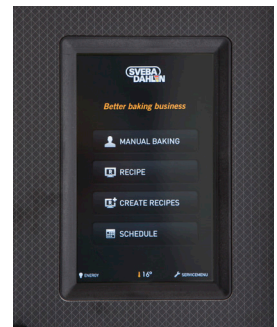


SD-TOUCH PANEL

The dust and water resistant SD-Touch panel is very easy to use and makes baking easier. The panel has high readability and provides a good overview of the entire baking process. Recipes are saved in alphabetical order. The panel is available in many languages and it is easy to alternate between the different menu functions.

- Clear and logical menus in both Celsius and Fahrenheit.
- Cost estimate per bake.
- Save recipe function.
- Quick choice for eco mode.

More information is available at www.sveba-dahlen.com



eco+

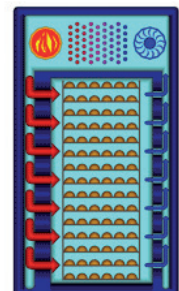
eco+ represents high-efficiency hardware, energy-optimized software and sustainable materials.

Our eco+ equipped ovens are prepared for the energy-saving requirements of the future. We have therefore looked at the oven as a whole. A product with an eco+ label has optimized software. The oven's walls, floor and door are also extra insulated to keep the heat in the oven space, using at least 35% less energy and helping keep a more pleasant climate in the premises.



EFFICIENT HEAT EXCHANGE

Heat in the oil and gas ovens is exchanged according to the counter flow principle. Oven air that passes through the heat exchanger first meets the cooler fumes and is then gradually heated up by increasingly hotter fumes. The result is high efficiency and low heating costs.



ELECTRICITY, OIL OR GAS

The C-Series' compact and modular ovens can run on electricity, oil or gas. The ovens come in four sizes, regardless of heating form.

OPTIONS

ROTATING PLATFORM WITH ADJUSTABLE RAMP

The rotating platform allows you to use most types of racks.
Made from stainless steel.

AUTOMATIC RACK LIFT

The oven can be fitted with a motorized hook which lifts the rack off the oven floor, making it easier to load and unload. This option means that the rack does not need to be pushed on to a ramp or hook. The rack is moved up on to the floor after which is it picked up and begins rotating. After baking, the rack is automatically lowered down to the floor so that it can easily be taken out of the oven.

AUTOMATIC ROTATION STOP

When the door handle is released (when the door is shut), the rack is rotated to the loading position.

EXTRA INSULATED FLOOR [1]

Standard for eco+.

MULTI-HOLDER [2]

Tool holder with pocket and powerful magnet that can be attached to the oven.

LEFT HAND HINGED DOOR

The oven comes with a right hand hinged door as standard.

AES – AUTOMATIC EVACUATION SYSTEM

AES is an evacuation system which improves the work environment at the bakery. A fan draws out hot air and steam from the oven each time the door is opened.

ASSEMBLED OVEN

The oven is delivered assembled, making installation easier.

SLOWSTART

Gentle and gradually accelerating rotation of the rack for baking products that are sensitive to motion and bumps, or which risk moving about due to vibrations.

CANOPY

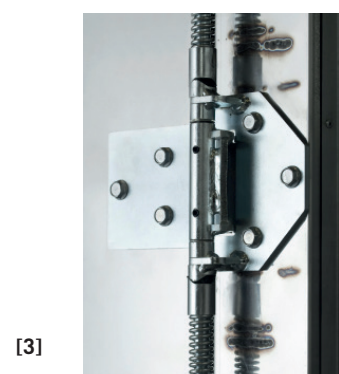
A large, robust canopy made from stainless steel. Effectively catches steam and hot air when the oven door is opened. Can be equipped with a fan for more efficient extraction.

SPRING-LOADED DOOR HINGES [3]

Door hinges with a locking function. Ensures that the door remains open when loading and unloading trolley racks.

FREQUENCY CONVERTER FOR FANS

The fan speed is controlled using a frequency converter to obtain the desired airflow. Helpful when baking sensitive products such as meringues, macarons and muffins.





Better baking business

We have not become the leading Nordic actor in our field simply by providing high quality products. We also have a unique, holistic concept and efficient and innovative solutions for everything from small bakeries to large industrial bakeries. Solutions that make baking mean business. Better baking business.