



# D-SERIES

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A reliable deck oven for both confectionery and bakery



SVEBA DAHLEN



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The D-Series from Sveba-Dahlen is the result of several years of development with the goal of delivering the world's best deck oven, with the best baking results.

The fact that the ovens in the D-Series also work in different types of bakeries has been a key factor. In addition, they are energy efficient, easy to use and reliable.

The ovens in the series are also flexible with the option of adding decks wherever necessary.



- ✓ Available in eco+ design for highly efficient energy-saving baking.
- ✓ Decks can be added later.
- ✓ Adding SD-Touch as an option simplifies programming and ensures improved temperature control.
- ✓ Available in five different standard widths. It is down to you to determine the amount of decks and options!
- ✓ Standard height oven chamber 160 mm, 220 mm height optional.



A well insulated cover provides energy savings. Efficient halogen lighting ensures better work visibility.



Oven grid as standard. Used when baking on trays.



Double, tempered glass in eco+ design (optional) provides energy savings as the heat is retained and the temperature is uniform throughout the oven. Cooler, ergonomic handle for a better grip.

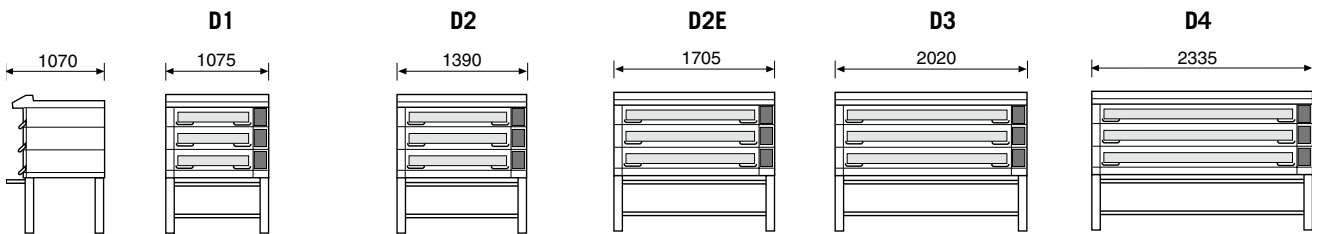


Stone hearth is an optional product. Provides a stone oven baked bread with excellent results! You can also supplement the oven with a steam generator (option) for the best variety of bakery products.

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## DATA

	D1	D2	D2E	D3	D4
Maximum tray size	600 x 800	2 x 470 x 800	2 x 600 x 800	3 x 470 x 800	4 x 470 x 800 3 x 600 x 800
Baking area m <sup>2</sup>	0.52	0.78	1.04	1.3	1.55
Power kW	5.0	6.9	8.8	10.7	12.6
External dimensions	1070 x 1075	1070 x 1390	1070 x 1705	1070 x 2020	1070 x 2335
Internal dimensions	635 x 820	950 x 820	1265 x 820	1580 x 820	1895 x 820
Door opening height	160/220mm	160/220mm	160/220mm	160/220mm	160/220mm
Setting device (optional)	1 x 600 x 800	2 x 450 x 800	2 x 600 x 800	3 x 450 x 800	3 x 600 x 800



- ✓ Five standard widths - suitable for all types of bakeries. Both confectionery and bakery!
- ✓ Flexible - adapt the oven to suit your needs!
- ✓ Precision-built oven doors - ensures convenient and safe handling.
- ✓ High-quality door seal and well-insulated oven chamber means that heat in the oven is retained more efficiently.
- ✓ Efficient halogen lighting - provides the oven with a whiter and more intensive working light than standard lighting.
- ✓ Trusted electric elements with turbo function. Heats the oven up to the right temperature quickly and efficiently.
- ✓ The oven can be supplied with prover with sliding glass doors (does not apply to DJ1, which has a door). The interior is designed entirely in stainless steel to ensure easy cleaning and extended service life.
- ✓ SD-Touch is available as an option. Provides simpler and more energy-efficient living!
- ✓ The front of the oven is made of stainless steel.
- ✓ The oven has several options, such as stone hearth, condensation unit and steam generator.
- ✓ Fitted with black aluminium legs with adjustable height.
- ✓ The oven is fitted with dual temperature sensors for optimal temperature control in the oven chamber.
- ✓ Oven grid for baking on trays is standard.



Setting device for quick and efficient filling or emptying of the oven.



## OPTIONS

	D1	D2	D2E	D3	D4
eco+	X	X	X	X	X
Analogue control panel per deck	X	X	X	X	X
Oven height 220 mm per deck	X	X	X	X	X
Steam connection for external steam	X	X	X	X	X
Steam generator	X	X	X	X	X
Common water connection	X	X	X	X	X
Stone hearth	X	X	X	X	X
High temperature design 400°	X	X	X	X	
Pull-out shelf	X	X	X	X	
Shelf stand	X	X	X	X	
Canopy	X	X	X	X	X
Stainless steel oven chamber	X	X	X	X	X
Adjustable feet	X	X	X	X	X
Separate deck section	X	X	X	X	X
Top and bottom section	X	X	X	X	X
Condensation unit	X	X	X	X	X
Setting device	X	X	X	X	X

## SD-TOUCH PANEL

The D-Series has the ability to select the SD-Touch option. SD-Touch is a smart and user-friendly touch panel, which with a few, easy steps adds valuable features to facilitate and develop the best baking products in the industry. SD-Touch is a piece of software, which has been tested and updated over several years that is now taking the concept of baking to a new level!

- ✓ Quick selection for eco mode.
- ✓ Cost calculation per bake.
- ✓ Recipe favourite. Save simple manual baking settings with a single keystroke to achieve the same results time after time!
- ✓ The recipes are placed in alphabetical order.
- ✓ Copy the recipes between the decks.
- ✓ Refined text editing tool simply enter and edit texts.
- ✓ Optional temperature display in Fahrenheit and Celsius.



- ✓ Option of selecting internal or external steam.
- ✓ All decks can be individually programmed with a single keystroke.
- ✓ Optimised temperature control.
- ✓ Backup function for SD-Touch settings.
- ✓ Refined turbo function provides quick temperature recovery.
- ✓ Eco mode - energy consuming functions are shut down when the oven is not in use.
- ✓ Lighting – selectable even when the oven is switched off.
- ✓ Intelligent load switch for power: the oven can be adapted to suit the electricity network in the premises.

## eco+



The D-Series has the option of selecting the eco+ concept. Our eco+ equipped ovens have been developed to meet the requirements for future energy savings. For this reason, we have looked at the oven as a whole. A product labelled with eco+ from Sveba-Dahlen has optimised software. In addition, the oven's walls, floor as well as the oven door are well insulated, to keep the heat in the oven, which gives a more comfortable climate in the room and a 35% saving in energy consumption.



Well insulated oven door, with twin glass panes, does not let as much heat escape into the room, which gives a better indoor climate



Optimised temperature control and minimised heat loss from the oven chamber allows the bread to be evenly baked and avoids the need of being moved around inside the oven chamber.



Quick start up mode, as the oven stores the heat for longer. Good for finances, since the energy cost is lower!



## *Better baking business*

We didn't get to be the leading Nordic operator just by delivering high-quality products; we got here because we have a unique overall concept along with effective, innovative solutions for every kind of bakery, ranging from the smallest to major industrial bakeries. Solutions that make baking mean business. Better baking business.