

MARINE RANGE 2024



Specially adapted equipment for demanding marine galleys

SVEBA  **DAHLEN**



MARINE RANGE

Sveba Dahlen has for many years developed, marketed and delivered bakery equipment for marine environments. Our long experience of cooperation with companies in the cruise as well as the offshore business, has given us wide knowledge of what is required of equipment that is used in marine environments.

The Sveba Dahlen marine range is manufactured according to USPHS. The products are adapted to the demands in marine environments, designed to give good function and durability during many years of use. Choose between rack ovens, deck ovens and pizza ovens. We also offer dough handling equipment, bread lines and proofers. With Sveba Dahlen it is easy to set up a perfectly running bakery, both ashore and offshore!

For more information: marine@sveba.com

Sveba Dahlen Symbols



Heating system

High efficiency heating system.



Air flow

Optimized airflow.



Steam system

Optimized steam system.



Rotation

Rotating rack.



Low noise level

Extremley low noise level.



Control panel

User-friendly digital panel.



Energy efficiency

High energy efficiency.



Low maintenance costs

High quality robust parts.



Modular design

Separable. Expandable.



Stone baked bread (option)

Thoroughly tested stone hearths.



Sveba Connect (option)

Connection to the cloud solution.



Lighting

Strong, energy-efficient light sources.



Easy cleaning

Clean design for easier cleaning.



Temperature & humidity control

Temperature and humidity are set seperately.
Ensures optimal control when proofing.

**SVEBA
DAHLEN**

Glimek Symbols



Energy efficiency

High energy efficiency.



Movable

Easy to move.



Low noise level

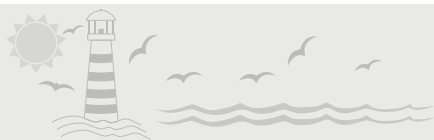
Extremley low noise level.



Easy cleaning

Clean design for easier cleaning.

Glimek



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Maintenance of Sveba Dahlen's range of marine products

We offer highly qualified maintenance of products from our marine range in selected ports! Our service technicians have extensive experience and are experts on our products.

We offer maintenance in major ports in Scandinavia and around the world. Contact us for maintenance inquiries.

To plan the maintenance procedure in the best possible way, we need:

- Information about and booking of the maintenance four weeks in advance. For more urgent maintenance assignments, additional costs may apply.
- The machines' serial numbers, so we know exactly which machines are involved.
- If there is anything else we need to know before the maintenance.

With us, you can count on professional, efficient and properly performed maintenance.

Maintenance and spareparts

To book a maintenance procedure or order spareparts, please contact us on:

E-mail: svebasupport@sveba.com

Tel: +46 33 15 15 16



For maintenance and spare part inquiries, please contact the Sveba Dahlen support. View contact information above.

YouTube
[SvebaDahlenOfficial](#)



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SVEBA DAHLEN

DOUGH PROCESSING

SEPARATE MACHINES OR COMBINED PRODUCTION LINE

BREAD LINE 180 DIRECT MA

Specially made for producing bread without need for an intermediate proofing time. A very compact and flexible bread line for consistent production.



FEATURES AND BENEFITS

When producing breads without an intermediate proofing time.

Very compact with high capacity
750 - 1800 pcs/h.

Flexible breadline - handles a variety of doughs.

Labour, time and space saving.

Flexible and consistent production.

TECHNICAL

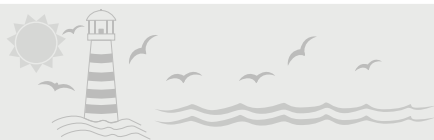
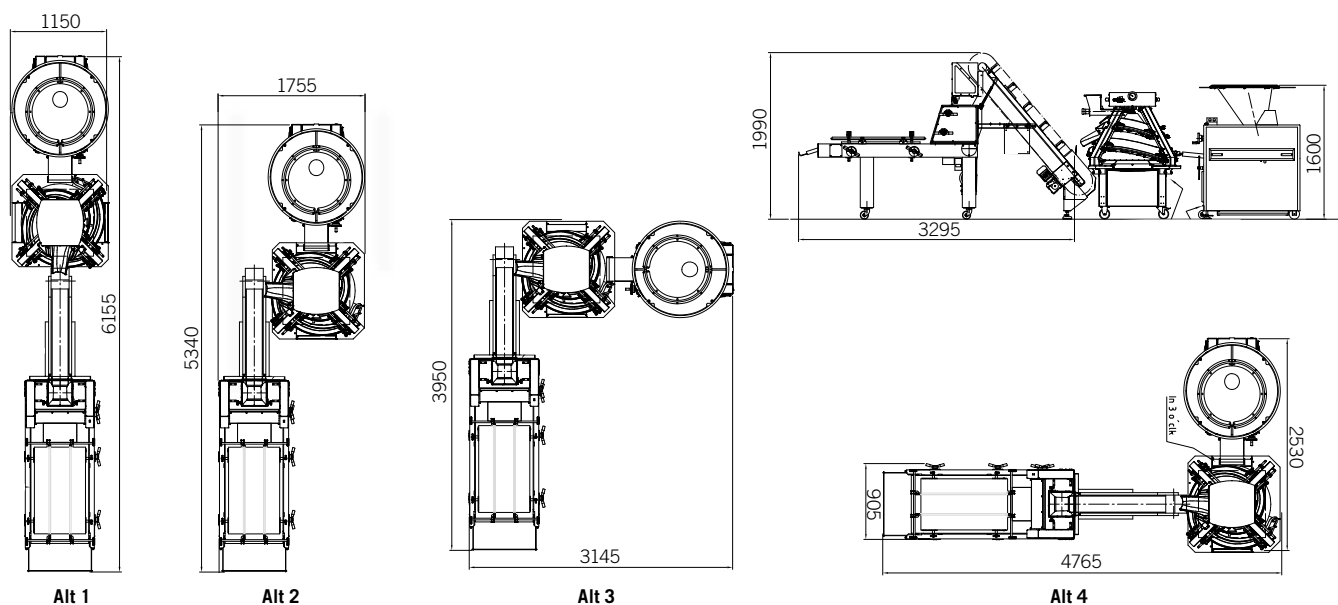
Capacity range 750 - 1800 pcs/h

Weight range 120-1500 gr

Power supply (Component example on this page) 3.95 kW



BREAD LINE MEASUREMENTS - FLEXIBLE SETUP



SEPARATE MACHINES OR COMBINED PRODUCTION LINE

1



Dough Divider SD180MA

A silent automatic suction-fed dough divider for all types of dough. High weight accuracy and flexible weight range makes it suitable for all types of bakeries. Highest security in its class. Thoughtful ergonomics for best user-friendliness. Variable speed with frequency converter. 90 liter stainless steel hopper, non-stick coated.

Capacity 750-1800 pcs/h.
Weight range 120-1600 g.

2



Conical Rounder CR400MA

A very flexible conical rounder for all kind of bakeries. Suitable for most types of dough. Rounding length up to 4 m. Non-stick coating on cone and stainless steel construction for highest hygienic execution and easy cleaning.

Capacity up to 4000 pcs/h.
Weight range 30 - 1800 g.

3



Cup Elevator CE100MA

A step-by-step elevator in stainless steel for transporting dough pieces from Rounder into the Moulder type MO300. Timing of each dough piece is controlled by a photocell.

Capacity: 2000 pcs/h.
Weight range: 100 - 1500 g.

4



Moulder MO300MA

Moulder with centrally adjustable infeed in hopper, two pair of rollers, foldable pressure board 650x1100 mm for easy cleaning and collection tray. For moulding loaves, baguettes, buns or even round bread/pizzas.

Capacity up to 3000 pcs/h.
Weight range: 30 - 1800 g.



FREEZER – RETARDER – PROOFER

FERMATIC – PROOFER CABINET

With Fermatic Proofer it's possible to start each day with first-rate baking – Fermatic does the proofing job while the crew is asleep!

FEATURES AND BENEFITS

Saves on both time and labor.

If the proofer is loaded the day before, the proofing process is complete by the time the workers arrive for the day.

The control panel controls all processes in the cabinet and ensures the dough is protected against drying out and is handled as carefully as possible.

Manufactured inside and out in stainless steel.
Compact and stable cabinet design.

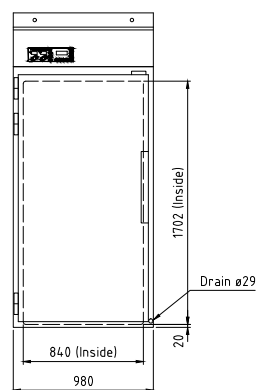
Easily opened and self-closing doors with ergonomic handles.
Facilitates the workers stress on the body.

Large capacity air temperature unit.
Handles large volumes.

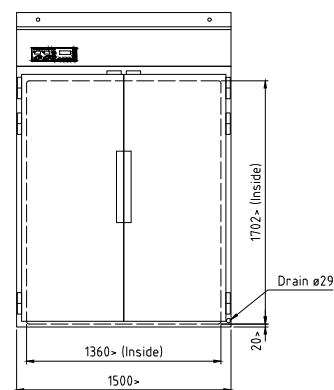
Well-insulated, bolted floor in strong 3 mm stainless steel sheeting.
This protects the room's floor against wear, further reduces energy, and minimizes condensation on the floor, making it easier to keep clean.



98x100



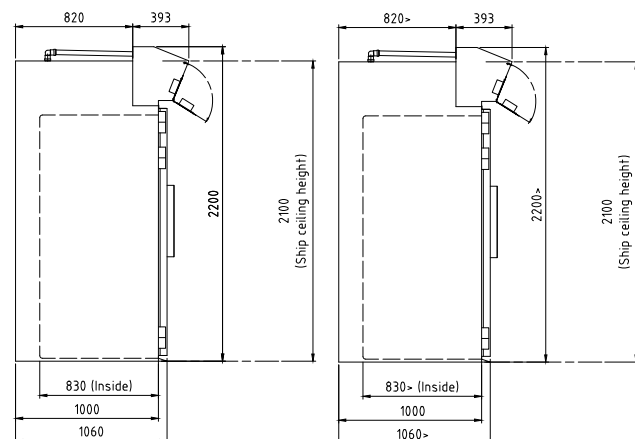
1500x1000



TECHNICAL

MODEL WIDTH X DEPTH	NUMBER OF RACKS, MAX RACK SIZE			
	700 x 550	760 x 535	800 x 660	1040 x 760
FMJ 98 x 100	1	1	1	–
FMK 1500 x 1000	2	2	1	1
FMJ 1500 x 1000	2	2	1	1

Max rack height: 1 650 mm.



RETARDER / PROOFER

F-SERIES - F200D

Designed for retarding and proofing products on trays. High capacity while taking up a small footprint due to its compact design. Made in stainless steel, which makes it easy to clean. No drainage needed due to smart system with collector plate for defrosting- and condensation water underneath with automatic evaporation. The user-friendly, programmable ergonomically placed panel makes it easy to prepare your baking as early as one or more days in advance!

FEATURES AND BENEFITS

Compact design with robust insulation and stainless steel construction. Takes up little space and have materials that keeps the right temperature inside wheather it is proofing or retarding. Ensures long and reliable operation.

Saves time and labor.

If the proofer is loaded the day, or more days in advance, the proofing process is complete by the time the workers arrive.

Memorize up to 4 automatic proofing cycles.

Automatic cycles for cooling, conservation, awakening, resting and proofing.

Temperature range: -9° to +40° C / 15.8° - 104° F (retarding).

Meets most needs.

Automatic defrosting. Versatile and maintenance-free.

No drainage is needed. Collector plate for condensation water underneath. Automatic evaporation of defrost water.

Humidity control with on/off functionality.

Steam generator minimizes waste water throughout the proofing process. Energy efficient and more environmental friendly.

Cooling compressor included. Refrigerant R290.

Mountable tray tracks - room for 14 pairs.

Easy to change tray tracks to suit the products for optimal utilization.

Three tray sizes: 400 x 600, 450 x 600 and 460 x 610 mm.

Easy to clean.

The cabinet is easy to clean due to hygienic stainless steel materials, interior with rounded corners and large, smooth surfaces.

Ergonomically placed control panel for manual or memorized retarding and proofing cycles. Alarm for finished program.

User-friendly panel that is easy to understand and use.

Button for lighting on the control panel.

Left hand hinged door with integrated handle.

Self closing door with magnetic closure. Easy to open and close.

Double glazed window in door and bright vertical LED-lights inside. Good overview of the proofing process on all trays.

Quick panel manual access. Scan QR-code in the control panel for quick access to the panel manual in the smartphone.



new



F-Series F200D Retarder / Proofer



MODELS

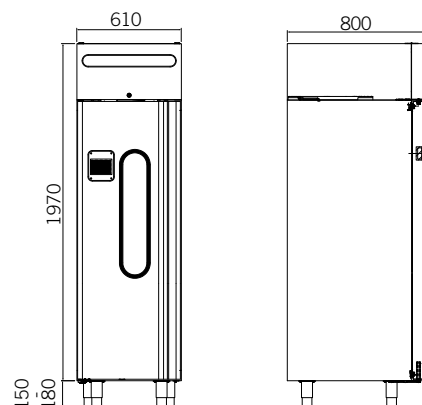


HIK = Retarder-proofer for retarding and proofing.

TECHNICAL

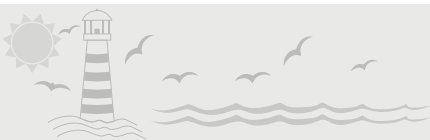
Tray size [mm]	400 x 600, 450 x 600, 460 x 610
Number of trays	14
Fuse (amp)	10A
Power supply (kW)	1.5
Voltage (V)	230
Number of guides	Guides for up to 14 trays
Distance between guides when 14 trays (mm)	82

MEASUREMENTS AND DRAWINGS



OPTIONS

Right hand hinged door.





*The picture shown may not always correspond with the actual equipment.
The measurement is on standard equipment. A marine model will add 15 - 20 mm more on each side because of the rinsing cover.*

COMBINATION OVEN

S-SERIES – THE KING OF COMBINATIONS

The ultimate combination oven that offers combinations of rack oven, deck oven and underbuilt proofer in different sizes. Every business can find a combination that meets their needs. Ultimate baking flexibility in the small bakery, in-store bakery or restaurant.

Baking results, efficiency and features are similar to those of an industrial oven with the difference being that this oven requires significantly less space thanks to its carefully engineered design, both in terms of footprint and appearance.

With a user-friendly interface and optimized systems for all parts of the baking process, the S-Series offer very flexible baking regarding range of end products and the best baking results. With the proofer placed beneath the oven with optimized fermentation features, baking flexibility is significantly enhanced. Ferment below and bake at the top – at the same time!



SRDP120MA - Black (Option)



SR120MA



SRD120MA



SR2D120MA



SRP120MA



SR120DSMA



SR130MA



SRD130MA



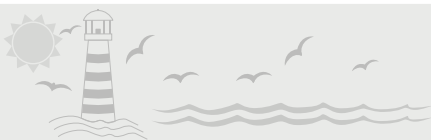
SRP130MA



SR240MA



SRP240MA



RACK OVEN - FEATURES AND BENEFITS

IBS - Increased Baking Surface.

IBS - alternately rotation of the racks for better heat transfer to the products being baked.

Flexible baking with the best results.

Bakes all kind of baked products; pastries, breads and sour dough breads etc to perfection.

Frequency converter for fans (option).

Adjustable airflow of heat and steam when baking sensitive products such as meringues and macarons.

Built-in, high-capacity steam system.

High quality and energy-saving steam system with fast function which gives amazing baking results.

Condensation unit, built-in (option).

SD Touch II panel.

The next generation of user-friendly touch panel with high resolution screen, swipe function, simple recipe handling with timer down to seconds for functions such as temperature, steam, fans etc.

Preprogrammed recipes.

The oven comes with 11 preprogrammed recipes based on general weights and products and not details about raw materials and type.

Alarm Softer Sound Café.

Alarm signal adapted for instore use - adjust volume and signal type to a more pleasant signal for crowded areas.

Strong insulation.

Ensures that the heat stays in the oven chamber and keeps the oven energy efficient.

Stainless steel front, sides and interior.

High-quality components and robust materials extend the oven's life.

Marine legs. P200 has adjustable legs 82-120 mm as standard.

Can be welded to the floor.

Easy to clean.

Stainless steel front, sides and interior. The SD Touch II panel is in level with the oven plate, no frames or unnecessary joints.

Large front window with heat-reflecting double glass and good lighting inside. *Gives a good overview of the baking process.*

Right hand hinged door with double glazed window.

Energy-efficient, easy to open and overview.

Three-glazed window in door (option).

More energy efficient oven, keeps the heat inside. Adapted for in-store use, glass is cooler on the outside than the standard two glazed window.

Ergonomic handle that keeps cool while baking.

Great grip makes it easy to open and close and great locking mechanism.

Standard rack with space for 6 or 10 trays included.

Tray rack for 10 trays. Adjustable regarding tray size (option).

Underbuilt tray rack, placed between oven legs, below the oven.

Extra shelf, stainless steel for SR120, SR130 and SR240 (option).

Extra storage shelf in sheet metal, placed between oven legs, below the oven (not in combination with Tray rack for 10 trays).

Sveba Connect Ready! *Prepared to be connected to the Cloud Service.*

Max baking temperature 300°C / 572°F.



SR240MA - Black (option)



Easy to get started instore!

S-Series comes with 11 preprogrammed recipes.

- Loaf 500 g
- Loaf 800 g
- Muffin 60 g
- Roll with steam 70 g
- Soft roll 70 g
- Sweet dough pastry 300 g
- Toast bread 1200 g
- Baguette 300 g
- Cinnamon roll 80 g
- Croissant 70 g
- Danish 80 g

OPTIONS FOR RACK OVEN

Left-hand hinged door with double glazed window (for rack oven only).

Three-glazed door, left or right-hand hinged (for rack oven only).

Condensation unit (not available with Canopy with fan).

Canopy with fan (not available with Condensation unit).

Automatic rotation stop.

Frequency converter for fans.

Extra Shelf, stainless steel (not available with tray rack for 10 trays).

Underbuilt tray rack for 10 trays / 12 trays (SR120). Adjustable regarding tray size (trays are not included). Not available with proofer.

Extra rack for 4, 5 or 6 trays. Guides 25 mm. More info p.12

Extra rack for 6, 8 or 10 trays. Guides 25 mm. More info p.12

Extra rack 4, 5 or 6 trays. Guides 50 mm. More info p.12

Extra rack for 6, 8 or 10 trays. Guides 50 mm. More info p.12

Assembled (only available with SR120DSMA).*

Black Design.

* Canopy, legs and castors are delivered separately (not assembled).

Trays are not included.

COMBINATION OVEN

DECK OVEN - FEATURES AND BENEFITS

Reliable heating elements. Turbo function. Heats up the oven quickly to the set temperature.

Specially selected for reliability and rapid response.

Separate settings of the top, bottom and front heat.

Full control of the baking process.

Double temperature sensors.

Placed above and below the stone for an even, accurate temperature.

Steam Generator.

Built-in, powerful, with quick recovery.

Steam-free working environment.

Steam and odour are led away and discharged above the oven.

Stone sole as standard.

Provides an even, rapid heat transfer; optimal heat retention; and fast recovery time while maintaining thermal stability. Bake wonderful stone baked sour dough bread, pizza and more.

Tray grid for even baking on plates.

SD Touch II panel.

The next generation of user-friendly touch panel with high resolution screen, swipe function, simple recipe handling with timer down to seconds for functions such as temperature, steam, heat settings etc.

Smart door design

The oven door opens easily with the aid of a lever, which remains cool during baking. The door opens upwards and inwards, minimizing the risk of burns. Specially designed to facilitate cleaning.

High quality door gasket and well insulated oven chamber.

Keeps the heat inside the oven.

Door with large window.

Makes it easy to overview the baking process.

Effective working halogen lighting.

Provides whiter and more intensive working light than standard bulbs.

Common water connection.

One water connection for all oven combinations (not for SR120DSMA).

Max baking temperature 280°C / 536°F.



SRDP120MA



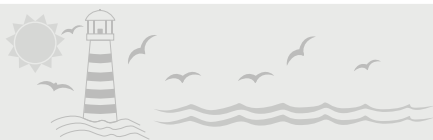
OPTIONAL FOR COMBINATIONS WITH DECK OVEN

SRD120MA - Extra Shelf, stainless steel (not available with tray rack for 10 trays).

SRD120MA - Underbuilt tray rack for 10 trays. Adjustable regarding tray size (trays are not included). Not available with proofer.

Assembled (only available with SRDP120MA, SRD120MA, SRD130MA, SR2D120MA).*

* Canopy, legs and castors are delivered separately (not assembled).



UNDERBUILT PROOFER - FEATURES AND BENEFITS

Effective compact underbuilt proofer for the SRPMA.
Saves space and makes dough handling easier.

Equipped with EHDS - Effective Humidity Distribution System.
Generates optimized distribution of the steam inside the proofer for the best proofing results. Fermentation without dehydrating the dough.

Temperature and humidity sensor as standard.
Accurate and stable control of proofing process.

Stable temperature in proofing cabinet gives optimal fermentation.
Steam generator is located outside of the proofer cabinet.

Easy to clean.
The proofer bottom is made without joints and the guides can easily be removed for good hygiene and easy cleaning.

User-friendly control panel with glass screen.
Easy to manage and easy to clean.

Space for 10 baking trays.
Easy to adjust the guides to fit different tray sizes without tools.

Collection chute for condensation on the inside of door.
Leads away condensation water.

Large window and vertical LED lighting inside.
Providing a good overview of the proofing process on every tray inside.

Right hand hinged door with window for SP1MA. Double door with window for SP2MA.
Easy to open and overview.

1 water connection.
When ordering SRPMA, only one connection needed for all water.

OPTIONAL FOR COMBINATIONS WITH UNDERBUILT PROOFER

Assembled (only available with SRP120MA, SRDP120MA, SRP130MA, SRP240MA).*

* Canopy, legs and castors are delivered separately (not assembled).



SRP130 - Black (option)



S-Series - The Flexible Solution

Extra shelf in stainless steel, available with SR120MA, SRD120MA, SR130MA and SR240MA. Bottom shelf is standard.

Underbuilt tray rack for 10 trays / 12 trays (SR120MA) adjustable regarding tray size. Available with SR120MA, SRD120MA, SR130MA and SR240MA. Trays are not included.



COMBINATION OVEN

TECHNICAL DATA

	Rack Oven SR120MA	Rack Oven SR130MA	Rack Oven SR240MA	Deck Oven SD1MA	Proofer SP1MA	Proofer SP2MA
Max tray size [mm]	400 x 600	400 x 600	457 x 660	600 x 400	400 x 600	457 x 660
Max number of trays [pcs]	6*	10	10	1	10	10
Max baking area stone sole [mm]	-	-	-	630 x 450	-	-
Max dough weight [kg]	25*	40	40	-	40	40
Max baking temperature	300°C	300°C	300°C	280°C	60°C	60°C
Fuse (amp)	25A	32A	32A	16A	10A	10A
Power supply per module (kW)	14.3 kW*	21.2 kW	21.2 kW	5.5 kW**	1.4 kW	1.4 kW

* SR120DS, double stack = x 2. ** 5.9kW (3x415V+N).

VERTICAL DISTANCE BETWEEN GUIDES IN RACK OVEN

	Rack Oven - SR120MA	Rack Oven - SR130MA	Rack Oven - SR240MA
4 trays	105 mm	-	-
5 trays	86 mm	-	-
6 trays	72 mm	139 mm	139 mm
8 trays	-	104 mm	104 mm
10 trays	-	84 mm	84 mm

TECHNICAL AND MEASUREMENTS [MM]

Model	A - Width	B - Height	C - Depth with Canopy etc.**	Lowest tray position	Top tray position	Swing radius door, rack oven	Swing radius door, proofer	Fuse (amp)	Power supply (kW)
SR120MA	990	2074	1243	1133	1493	585	-	25	14.3
SRP120MA	990	2074	1243	1133	1493	585	737	25 / 10	15.7
SR120DSMA	990	2245	1243	409	1664	585	-	25 / 25	28.6
SRD120MA	990	2290	1243	1349	1709	585	-	25 / 16	19.8
SR2D120MA	990	2229	1243	1288	1648	585	-	25 / 16 / 16	25.3
SRDP120MA	990	2220	1243	1279	1639	585	737	25 / 16 / 10	21.2
SR130MA	990	2245	1164	935	1691	585	-	32	21.2
SRP130MA	990	2245	1213	935	1691	585	737	32 / 10	22.6
SRD130MA	990	2254	1243	944	1700	585	-	32 / 16	26.7
SR240MA	1168	2245	1164	935	1691	765	-	32	21.2
SRP240MA	1168	2245	1213	935	1691	765	623	32 / 10	22.6

**Depth without canopy and outfeeds: 953 mm.



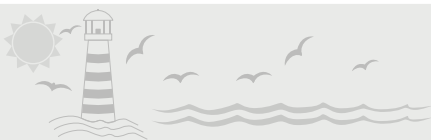
Canopy included as standard.



Robust, ergonomic, high-quality handle and door lock mechanism.

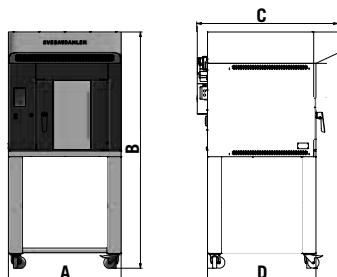


Large, heat reflecting, double glazed window and good lighting makes the baking a show!

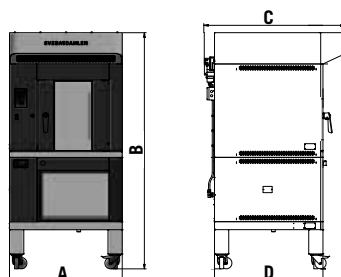


MEASUREMENTS

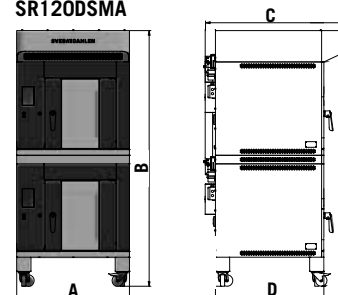
SR120MA



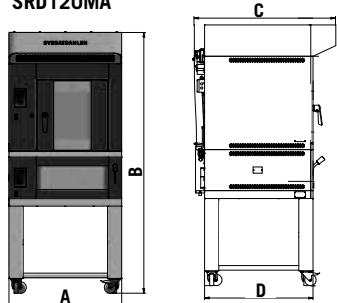
SRP120MA



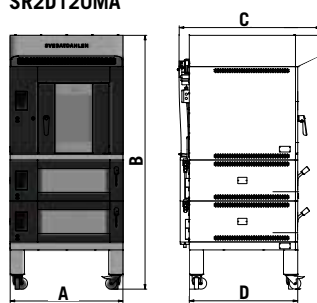
SR120DSMA



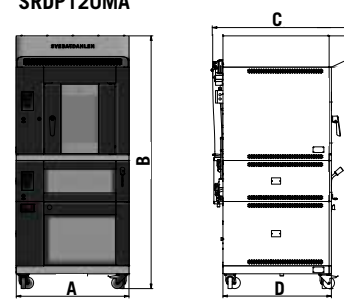
SRD120MA



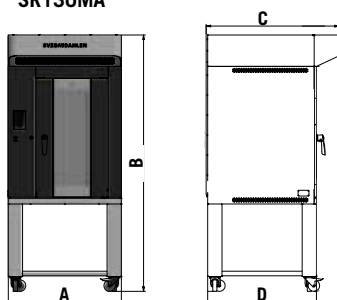
SR2D120MA



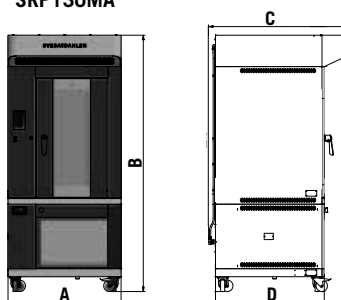
SRDP120MA



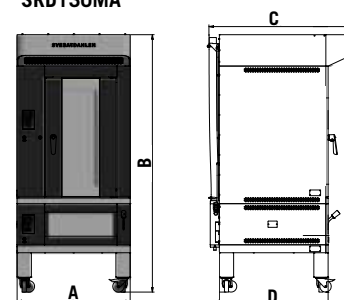
SR130MA



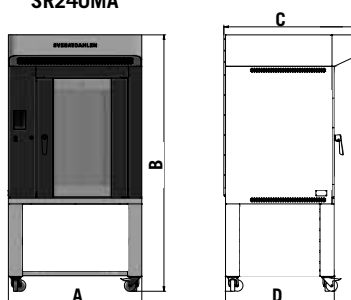
SRP130MA



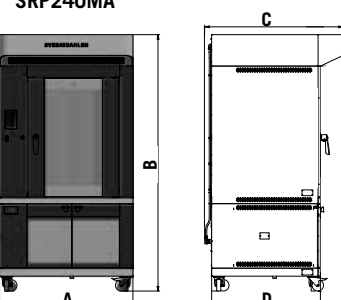
SRD130MA



SR240MA



SRP240MA



RACK OVENS

C-SERIES – RACK OVEN

Very user-friendly, quiet, energy-efficient and compact with high flexibility - designed to fit into small spaces. Room for one rack.

FEATURES AND BENEFITS

Heating package integrated into the top section.
Requires little floor space.

Equipped with the Increased Baking Surface system (IBS).
Allows for quick, even and economical baking.

SD Touch II panel.
The next generation of user-friendly touch panel with high resolution screen, swipe function, simple recipe handling with timer down to seconds for functions such as temperature, steam, fans etc.

Strong insulation.
Retains the heat inside the oven.

Strong, stainless steel interior and exterior.
Robust materials overall and extra corrosion resistant floor and walls which extend the oven's life. Easy to clean.

Large, efficient heating package – flexible production.
Quick heating and efficient use of heat.

Integrated high capacity steam system.
Gives a smooth, crisp crust and for some breads a significantly increased volume.

Efficient heat exchange in oil and gas ovens.
High efficiency, low heating cost.

Spring loaded door hinge.
Ensures doors remain opened when loading and unloading racks.

Automatic rotation stop.
When door handle is released (not opening the door) the rack will rotate to unloading position.

Right-hand hinged insulated door with large double glazed window, spring loaded door hinge and door stop.
Easy to open and gives a good view of the oven interior.

Double glazed window in door is easy to open.
Easy to open from the outside to clean inbetween the glasses.

Suspension hook is standard. Max weight 150 kg.
Simplifies oven cleaning.

Frequency-controlled fans which direct the airflow (option).
Adjustable airflow of heat and steam when baking sensitive products such as meringues and macaroons.

Magnetic multi-holder in sheet metal.
Perfect storage for knives and gloves and more.

Separable and replaceable drainage box.
Makes it possible to change the drainage from the front to the back of the oven.

Sveba Connect Ready! Prepared to be connected to our Cloud Service.

Max baking temperature 300°C.



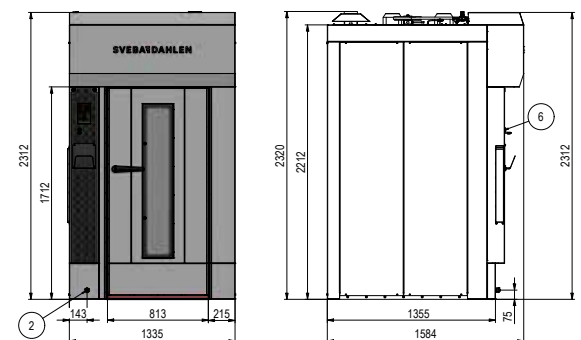
C100MA



TECHNICAL

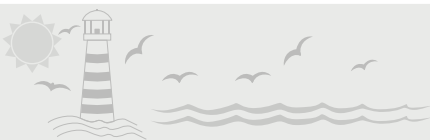
Model	C100MA
Heating power	30-35-40 kW
Max tray size	457 x 762 mm
Max rack diagonal	935 mm
Max rack height:	1585 mm
– Platform	
– Hook	1640 mm

MEASUREMENTS, EXTERNAL



OPTIONS

- Rotating platform with adjustable ramp.
- Rotating platform with adjustable ramp, heavy duty execution.
- Automatic rack lifting device.
- Insulated floor.
- Canopy.
- Canopy with fan.
- Left-hand hinged insulated door with double glazed window, spring loaded door hinge and door stop.
- AES - Automatic evacuation system.
- Fully assembled oven.
- Slow start.
- Frequency converter - variable speed for fans.



RACK OVENS

V-SERIES – RACK OVEN

Unlimited possibilities with maximal capacity!
Robust, reliable and user-friendly high capacity ovens.
Manufactured for professional users, with high standards for baking quality, efficiency and low total costs. Space for up to three racks in the oven chamber.

FEATURES AND BENEFITS

Increased Baking Surface system (IBS).
Provides quick, even and economical baking.

SD Touch II panel.
The next generation of user-friendly touch panel with high resolution screen, swipe function, simple recipe handling with timer down to seconds for functions such as temperature, steam, fans etc.

Cascad steam system quickly provides powerful and extra-clean steam.
Heat and steam are evenly spread quickly within the oven leaving the system with a short recovery period.

Powerful insulation.
Traps heat inside the oven, leading to a better work environment in the bakery.

Inside and outside of the oven are made of strong stainless steel.
Sustainable material that makes the oven last longer. Easy to keep clean.

Automatic rotation stop for racks.
Once baking time is complete, the rack rotates to the unloading position once the door handle is lifted.

Spring loaded door hinge.
Ensures doors remain opened when loading and unloading racks.

Slow start.
Gentle and gradual accelerating rotation and retardation of the rack for baking products sensitive to bumps and blows, or that risk moving from vibrations.

Effective heat exchange in the oil and gas oven.
High efficiency and low heating costs.

Right-hand hinged insulated door with double glazed window, spring loaded door hinge and door stop.
Easy to open and supervise.

Includes suspension hook. Max weight 450 kg.
Simplifies oven cleaning.

Magnetic multi-holder in sheet metal.
Perfect storage for knives and gloves and more.

Sveba Connect Ready! Prepared to be connected to our Cloud Service.

Max baking temperature 300°C.



V40MA

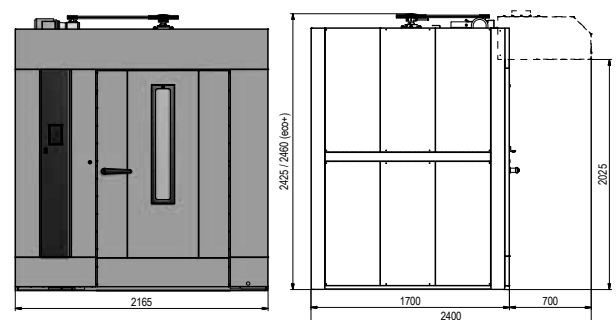


TECHNICAL

Model	V40MA
Heating power	64-72-80-88-95 kW
Max tray size	2 x 457 x 762 mm*
Max rack diagonal	1300 mm
Max rack height:	1815 mm
– Platform	
– Hook	1880 mm

* Inches: 18" x 30".

MEASUREMENTS, EXTERNAL



V40MA

OPTIONS

Rotating platform with adjustable ramp, s/s – max 600 kg.

Rotating platform with adjustable ramp, heavy duty execution – max 800 kg.

Aut. rack lifting device – max 450 kg.

Large window in door.

Canopy.

Canopy with exhaust fan.

Insulated floor V40.

Left hand hinged door.

AES – Automatic Evacuation System.

Frequency converter - variable speed for fans.

Fully assembled oven.

DECK OVENS

D-SERIES – DECK OVEN

The original way of baking bread!

A reliable deck oven with low noise level that works for both confectionary and bakeries. Robust, fossil free oven which gives the image of a craft baker. Reliable and energy-efficient with double temperature sensors to ensure an even heat distribution throughout the oven interior for perfect baking results. Available in five standard widths, suited for most sizes of baking trays.

FEATURES AND BENEFITS

Five basic sizes. All types of bakeries. Bakes both confectionary and bread. *Adaptable to most bakeries.*

Available in five standard widths and up to five sections in height, standard crown height 160 mm, optional height 220 mm available. *Suited for most tray and bread sizes.*

Designed in a flexible module system with many options. *Gives each bakery the ability to create the oven that best suits their needs.*

Reliable heating elements. Turbo function. Heats up the oven quickly to the set temperature. *Specially selected for reliability and rapid response.*

Dual temperature sensors. *Gives an even bake result.*

Each oven section can be individually controlled with separate settings of the top, bottom and front heat. *Full control of the baking process.*

Radiation cover. *Provides a gentle and even heat radiation. Protects and gives an advantage when baking sweet and delicate products.*

Tray grid for even baking on plates.

High quality door gasket and well insulated oven chamber. *Keeps the heat inside the oven.*

Precision-built oven doors. *Gives the door a smooth action and ensures convenient and safe handling.*

Effective working halogen lighting. *Provides whiter and more intensive working light than standard bulbs.*

Stainless steel front. *Maintains low temperature and is easy to keep clean.*

Marine legs. *Can be welded to the floor.*

AC guard. Makes it possible to connect the oven to a smaller circuit breaker. *The oven distributes the power to the decks that need it most.*

A range of options such as steam generator and stone hearth. *Makes the D-Series adaptable to the customers' needs.*

SD Touch II panel (option). *The next generation of user-friendly touch panel with high resolution screen, swipe function, simple recipe handling with timer down to seconds for functions such as temperature, steam etc.*

Condensation unit (option).

Max baking temperature 330°C / 626°F.



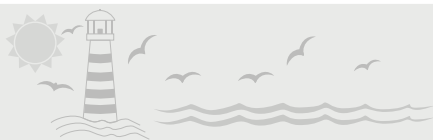
D32MA



Thermal stability stone*

Specifically formulated and manufactured to provide an even, rapid heat transfer, optimal heat retention, and quick recovery time while maintaining thermal stability. Rapid heat transfer can provide an improved oven spring.

* Standard execution delivered without stone sole.



DECK OVENS

TECHNICAL

MODEL	D1MA	D2MA	D2EMA	D3MA	D4MA
POWER KW/DECK	5.0	6.9	8.8	10.7	12.6
MAX TRAY SIZE	1 x 600 x 800 mm	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

OPTIONS

SD Touch II control panel per deck
 D1+ control panel per deck
 Crown h. 220 mm per deck**
 Built-in steam generator with steam trap per deck 1.8 kW*
 Common water connections per deck
 Stone sole per deck
 Door Solid per deck (no window)
 Door Solid high oven chamber per deck (no window)
 Door with double glazed window per deck
 Door with double glazed window high oven chamber per deck
 High temp. model incl. 350°C proof ceramic glass in doors per deck.
 Can not be combined with double glass
 High temp. model for high oven chamber incl. 350°C proof ceramic glass in doors per deck. Can not be combined with double glass
 Pull-out shelf
 Shelf stand
 Canopy
 Stainless steel baking chamber per deck
 Condensation unit with canopy

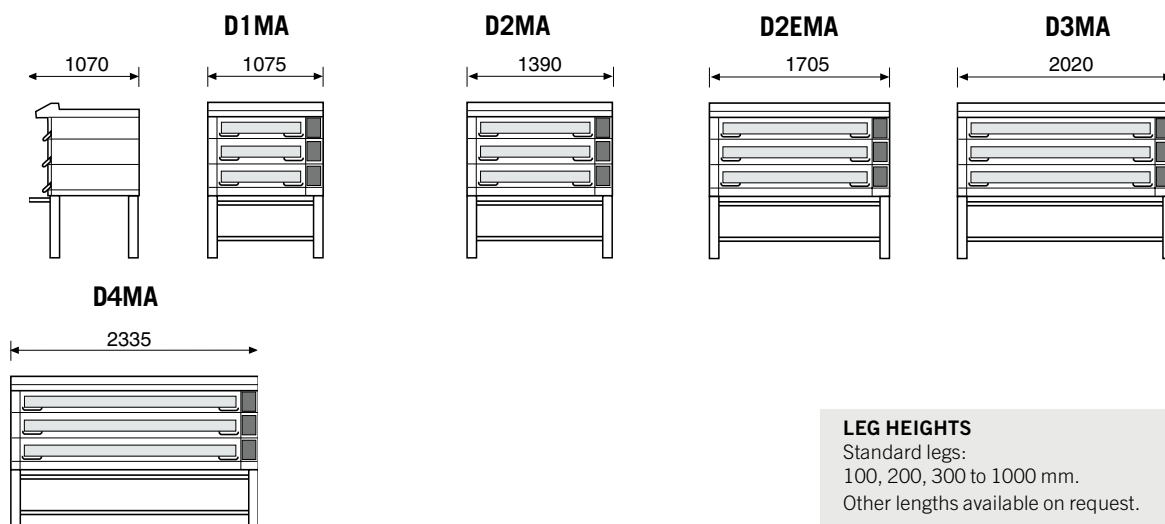
If separate decks are ordered

Separate deck section for extension of existing ovens
 Extra kit: Top and bottom
 Extra kit: Top and bottom, SD-Touch II

* kW is per deck ** Standard 160 mm



MEASUREMENTS



LEG HEIGHTS

Standard legs:
 100, 200, 300 to 1000 mm.
 Other lengths available on request.

PIZZA OVENS

P-SERIES - HIGH TEMP PIZZA OVEN

Developed to bake pizza and breads that requires high temperatures - **up to 500°C / 932°F!** Bake Neapolitan pizza, pitas, lavash and more in an electrical oven of highest quality, without firewood, fire or flue gases. The oven is fitted with Italian Biscotto di Sorrento Pizza stones, traditionally made in Italy. The stone, plus the highly efficient heating element which provides a fast and even heat distribution in the stainless steel oven chamber, the ceramic glass in the door and the robust design, makes High Temp Pizza Oven one of the most energy efficient and reliable high-temperature ovens on the market.

FEATURES AND BENEFITS

Max baking temperature 500°C / 932°F.

Pizza stone of highest quality.
Authentic Biscotto di Sorrento Pizza stones from Italy.

Highly efficient heating system.
High-quality heating system that distributes the heat more even and effectively.

No naked flames or need for firewood.
Easy to use, no firewood, flames, toxic smoke or fumes, and more reliable heating in the oven.

Fast baking time. Bake pizza in 60 to 120 seconds.
The baking time may vary according to the choice of topping.

Fast heating of oven. Ready to bake in approximately 30 minutes from start-up.
Depending on preferred baking temperature. With the programmable week timer (with start settings), plan your week and arrive to an already heated oven.

Strong, spring loaded precision-built door with ergonomic, cool handles.
Robust, easy to open and keep clean.

Automatic Turbo start function.
Automatically heats up the oven quickly to the set temperature. Demands no manual setup from the user.

Digital control panel with energy saving timer.
Makes the oven both energy efficient and easy to use.

Heat reflecting ceramic glass.
Withstand temperature changes. Keeps the heat inside the oven.

Strong insulation.
Ensures that the heat stays in the oven chamber. Energy efficient and cost saving. The high level of insulation ensures a better working environment.

Effective working high temperature resistant double halogen lighting.
Provides whiter and more intensive working light than standard bulbs.

Marine legs.
Can be welded to the floor.

Pullout shelves.
The two sliding shelves come with a standard stopping mechanism. Use for storage or extra working space.



High Temp Pizza Oven P602HTMA

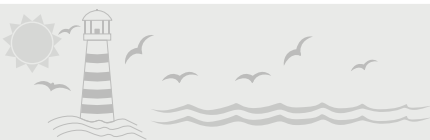


DOUGH FOR HIGH TEMP BAKING

Bear in mind that baking a Neapolitan pizza at higher temperatures requires a dough with plenty of water – we recommend about 60-70% – with finely ground Tipo 00 flour.

OPTIONS

- Door with double glazed window per deck.
- Separated power supplies.
- Disassembled decks.



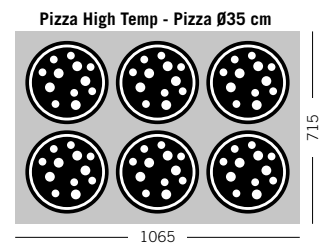
PIZZA OVENS

TECHNICAL & MEASUREMENTS [MM]

	P601HTMA	P602HTMA
Maximum baking temperature	500°C / 932°F	500°C / 932°F
Baking area m ²	0.76 m ²	2 x 0.76 m ²
Baking area (stone sole) mm WxD	1065 x 715 mm	2 x 1065 x 715 mm
Capacity pizzas Ø 35 cm	6 pizzas	12 pizzas
Power*	12.5 kW / 13.6 kW ¹	25 kW / 27.2 kW ¹
Outer dimensions with canopy WxHxD	1475 x 1725 x 1010 mm	1475 x 1825 x 1010 mm
Internal dimensions WxHxD	1070 x 169 x 725 mm	2 x 1070 x 169 x 725 mm
Depth with canopy	1010 mm	1010 mm
Door opening height (mm)	140 mm	140 mm
Weight	300 kg	420 kg
Adjustable leg height, marine legs	1130 mm	930 mm

*Connection diameter ¹Applies to model 3x415V+N

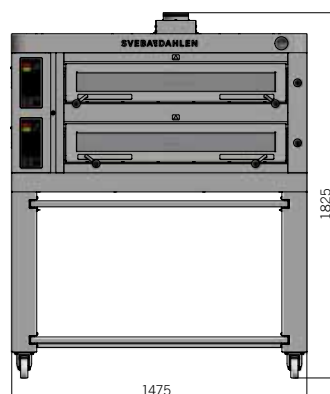
MAXIMUM BAKING SURFACE



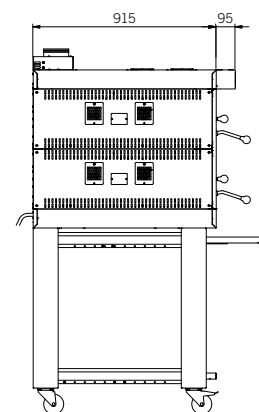
MEASUREMENTS [MM]



P601HTMA



P602HTMA



Side



The picture shown may not always correspond with the actual equipment.
The measurement is on standard equipment. A marine model will add 15 - 20 mm more on each side because of the rinsing cover.

PIZZA OVENS

P-SERIES - PIZZA OVEN

Delivers perfect results - even at high workloads! The energy efficient P-Series incorporates excellent insulating properties. The ergonomic design of the oven with its solid, robust and compression-spring door construction along with stainless steel, bead-blasted handles provides a good work environment as does the optimum height between decks.

FEATURES AND BENEFITS

Standard model includes: Canopy, pizza stones, two pull-out shelves, standard digital panel and marine legs.

Pizza stones.

Thicker stones that retain heat better. Makes the pizzas evenly baked with perfect crisp.

Energy efficient pizza oven with very even heat distribution.

The new generation of pizza ovens.

High efficiency heating system with reliable heating elements and two temperature sensors. *The heat is distributed quickly and efficiently to reach the right temperature and this is retained during throughout baking.*

Top, bottom and front heat settings.

Automatic Turbo start function.

Automatically heats up the oven quickly to the set temperature. Demands no manual setup from the user.

Digital control panel.

Makes the oven both energy efficient and easy to use.

Energy saving timer.

Save energy when there is less to do in the restaurant.

Weekly timer.

Programmable week timer with start and stop settings. Plan your week and arrive to an already heated oven.

Indicator for service.

Demands manual setting.

Strong insulation.

Retains the heat inside the oven. Energy efficient and cost saving.

Effective working high temperature resistant double halogen lighting.

Provides whiter and more intensive working light than standard bulbs.

Strong, spring loaded precision-built door with ergonomic, cool handles.

Robust, easy to open and keep clean.

Marine legs. P200 has adjustable legs 82-120 mm as standard.

Can be welded to the floor.

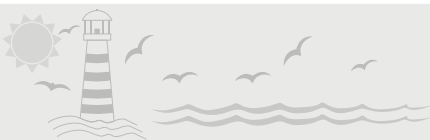
AC guard. Makes it possible to connect the oven to a smaller circuit breaker.

The oven distributes the power to the decks that need it most.

Max baking temperature 350°C.



P802MA



PIZZA OVENS



Beyond Black (Option)

AVAILABLE WITH P200, P400 AND P600

- Black stainless steel exterior.
- Anti-fingerprint coating for easy cleaning.



P200MA - up to 2 decks

EXTERNAL DIMENSIONS

W = 1120 mm D = 591 mm.

INTERNAL DIMENSIONS

W = 710 mm D = 360 mm,
1 stone with a width of 710 mm.



P400MA - up to 3 decks

EXTERNAL DIMENSIONS

W = 1120 mm D = 915 mm.

INTERNAL DIMENSIONS

W = 710 mm D = 720 mm, divided into 2 stones with a width of 355 mm.



P600MA - up to 3 decks

EXTERNAL DIMENSIONS

W = 1475 mm D = 915 mm.

INTERNAL DIMENSIONS

W = 1065 mm D = 720 mm, divided into 3 stones with a width of 355 mm.



P800MA / P800DMA - up to 3 decks

EXTERNAL DIMENSIONS

P800: W = 1830 mm D = 915 mm

P800D: W = 1830 mm D = 1 060 mm

INTERNAL DIMENSIONS

P800: W = 1420 mm D = 720 mm, divided into 4 stones with a width of 355 mm.

P800D: W = 1420 mm D = 865 mm, divided into 4 stones with a width of 355 mm.

Door opening height for all P-Series Pizza Ovens: 140 mm.

*The picture shown may not always correspond with the actual equipment.
The measurement is on standard equipment. A marine model will add 15 - 20 mm more on each side because of the rinsing cover.*

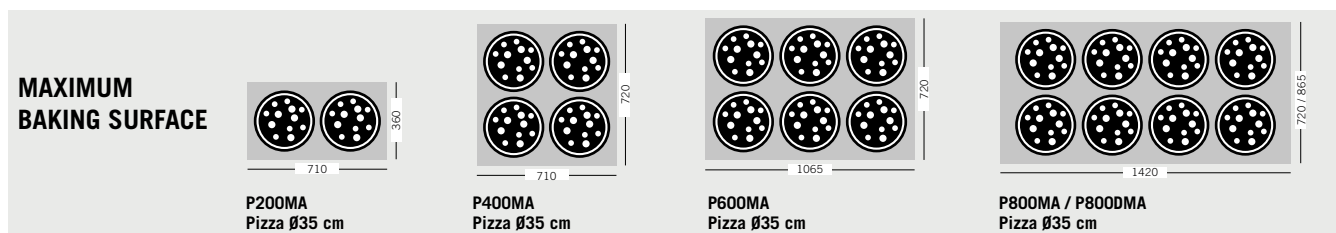
PIZZA OVENS

MODELS, TECHNICAL & MEASUREMENTS [MM]

	P201MA	P202MA	P401MA	P402MA	P403MA	P601MA	P602MA	P603MA
Internal dimensions (BxHxD* mm)	1 deck 710 x 169 x 360	2 decks 710 x 169 x 360	1 deck 710 x 169 x 720	2 decks 710 x 169 x 720	3 decks 710 x 169 x 720	1 deck 1065 x 169 x 720	2 decks 1065 x 169 x 720	3 decks 1065 x 169 x 720
Capacity of 35 cm pizzas	2 pizzas	4 pizzas	4 pizzas	8 pizzas	12 pizzas	6 pizzas	12 pizzas	18 pizzas
External dimensions (BxHxD* mm)	1120 x 677 x 591	1120 x 977 x 591	1120 x 1725 x 915	1120 x 1825 x 915	1120 x 1925 x 915	1475 x 1725 x 915	1475 x 1825 x 915	1475 x 1925 x 915
Power supply	3.6 kW	7.1 kW	6.7 kW	13.4 kW	20.1 kW	9.5 kW	19.0 kW	28.5 kW

	P801MA	P801DMA	P802MA	P802DMA	P803MA	P803DMA
Internal dimensions (BxHxD* mm)	1 deck 1420 x 169 x 72	1 deck 1420 x 169 x 865	2 decks 1420 x 169 x 720	2 decks 1420 x 169 x 865	3 decks 1420 x 169 x 720	3 decks 1420 x 169 x 865
Capacity of 35 cm pizzas	8 pizzas	8 pizzas	16 pizzas	16 pizzas	24 pizzas	24 pizzas
External dimensions (W x H x D* mm)	1830 x 1725 x 915	1830 x 1 725 x 1 060	1830 x 1825 x 915	1830 x 1 825 x 1 060	1830 x 1925 x 915	1830 x 1925 x 1 060
Power supply	12.4 kW	14.4 kW	24.8 kW	28.7 kW	37.2 kW	43.1 kW

*Depth with canopy: 95 mm extra.



OPTIONS

o = Available.
- = Not available.

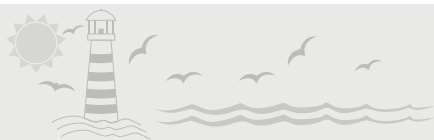
	P201MA	P202MA	P401MA	P402MA	P403MA	P601MA	P602MA	P603MA
Beyond Black with anti-fingerprint coating	-	-	-	-	-	o	o	o
Without sturdy legs and pull out shelves***	-	-	o	o	o	o	o	o
Separated Power Supplies	-	o	-	o	o	-	o	o
Door with double glazed window per deck	o	o	o	o	o	o	o	o
Disassembled decks.	-	-	-	o	o	-	o	o

	P801MA	P801DMA	P802MA	P802DMA	P803MA	P803DMA
Beyond Black with anti-fingerprint coating	-	-	-	-	-	-
Without sturdy legs and pull out shelves***	o	o	o	o	o	o
Separated Power Supplies	-	-	o	o	o	o
Door with double glazed window per deck	o	o	o	o	o	o
Disassembled decks.	-	-	o	o	o	o

*** Legs and two shelves are standard (exception P201MA, P202MA). The price is deducted if not needed. Can be ordered separately.

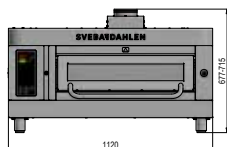


Digital control panel for P-Series, D2.

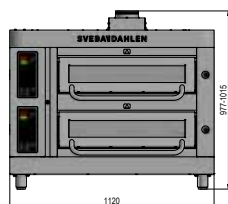


PIZZA OVENS

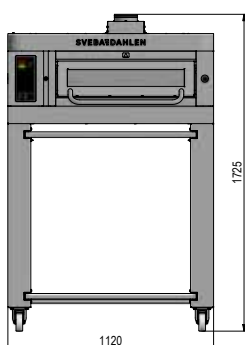
MEASUREMENTS [MM]



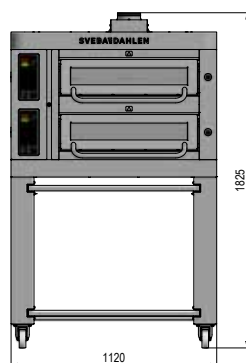
P201*



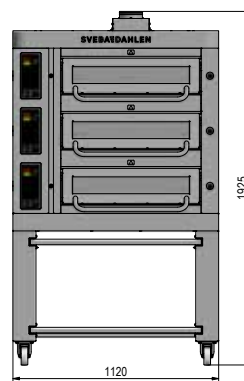
P202*



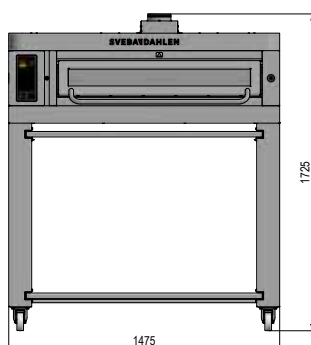
P401*



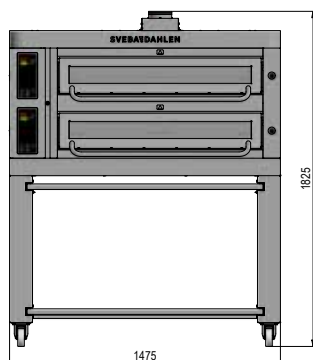
P402*



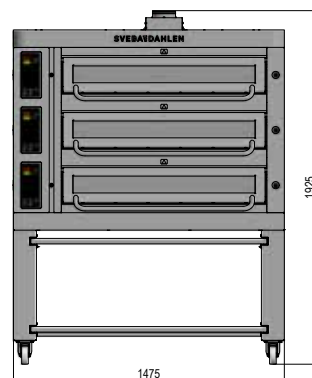
P403*



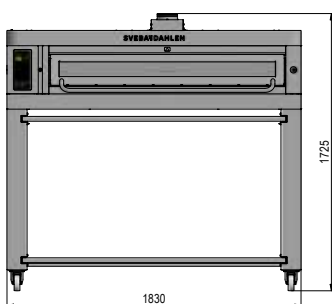
P601*



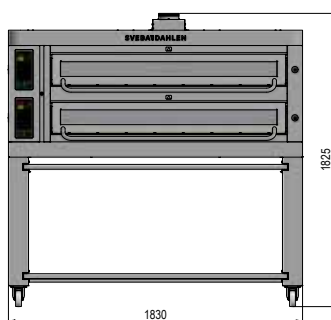
P602*



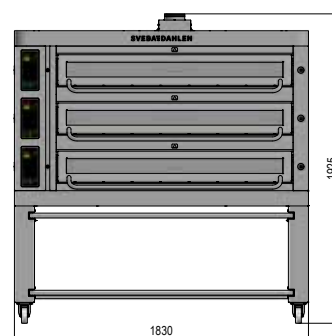
P603*



P801/P801D



P802/P802D



P803/P803D

* Also for Beyond Black

GENUINE KNOWLEDGE OF MARINE ENVIRONMENTS

Sveba Dahlen has for many years developed, marketed and delivered bakery equipment for marine environments. Our long experience of cooperation with companies in the cruise as well as the offshore business, has given us wide knowledge of what is required of equipment that is used in marine environments.

RELIABLE

During all the years Sveba Dahlen has worked with marine applications for cruiser liners, passenger ferries, oil rigs and cargo ships – we have learned that trustworthiness and reliability are the most important things.

USER-FRIENDLY

The Sveba Dahlen products are designed and tested in cooperation with experienced bakers and confectioners from all over the world. Professionals that will only accept the best at their place of work. This will give you an access to user-friendly and reliable products with functions that are easy to understand.

GLOBAL SERVICE

We are able to provide our customers a global service net with our own technicians, in order to be at the place when ships enter the ports. Spare parts, know-how and quick support at ports in the following countries gives you extra reliability and security: Sweden, Denmark, Norway, Russia, Spain and Hong Kong.

STAINLESS STEEL

The whole Sveba Dahlen marine range is manufactured in stainless steel. The products are adapted to marine environments, designed to give good function and durability during many years of use. We know that marine customers have heavy demands and only accept the very best.

USPHS REQUIREMENTS

All the following features can be applied in a marine package to upgrade the standard programme to Marine. The Marine Range will comply with USPHS requirements.

ENERGY EFFICIENT

Sveba Dahlen is always aiming for and keep on developing energy efficient, environmentally friendly and profitable baking industry machinery.

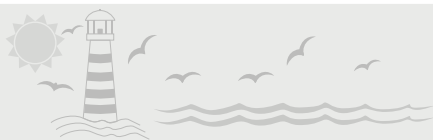
SVEBA CONNECT - THE FUTURE OF BAKING

By using modern technology and connected ovens in the Sveba Connect cloud service solution, you can access a wide range of tools designed to give you full control of your baking – all the way, all the time, and all you want.



Learn more online:

<https://sveba.com/en/sveba-connect>





SPECIALLY ADAPTED EQUIPMENT

STAINLESS STEEL

All products in the Marine range are produced in stainless steel.

EASY CLEANING

The smooth stainless steel surfaces are optimal for cleaning and high hygiene standards.

SECURE CABLES

Extra sealing at cable and piping prevents water from entering the equipment.

MARINE LEGS

Machines, cabinets and ovens can all be welded to the floor.

HYGIENE IN DETAILS

Screws without slots ensure that no bacteria gets stuck.

ALL VOLTAGES

The Marine range can be built to match any power supply.

TOUCH PANELS

The Marine Range is equipped with user-friendly and waterproof control panels including the SD Touch II panel for the rack ovens. The touch panels are self-instructing. All different menus such as manual baking, preprogrammed baking and service parameters are easily accessed and very logical. More info at sveba.com.



Your partner in successful baking

We believe in high performing, energy efficient and user-friendly equipment.

We offer reliable technology that allows the professionals of the baking industry creative freedom at the lowest cost of ownership.

We become the professional business partner throughout the baking process, with an accessible organization, user-friendly designs and precisely controlled, reliable equipment.

The product list is valid from 1st of January 2024. We reserve the right for eventual incorrect printing errors.

MARINE RANGE 2024