

The little professional

THE SMALLEST RACK OVEN, CURRENTLY ON THE MARKET, IS THE S 200 BY SVEBA-DAHLEN WITH MANY FEATURES WHICH MAKE IT VERY ATTRACTIVE FOR IN-STORE BAKING

++ figure 1



++ figure 2



“Four out of five customers go for quality. This is the reason why they do not just bake-off bread and baguettes in the store but opt to proof and bake them in-store as well. This makes all the difference. Therefore, the most important design feature for the model S 200 was that the rack oven could produce “baker’s” quality just like a large oven in a bakery.” Pierre Eliasson, Area Sales Manager at Sveba Dahlen, Fristad, Sweden, points out the difference in the technical features of the oven. The connected load is 15 kW (it is possible to reduce this to 11,5kW), therefore providing enough power for an even higher demand in production times. Alternatively, for quieter periods, there is a so-called “energy saving mode” where the heat is stored inside the oven and the temperature does not fall below 100 °C. This reduces the energy consumption although the oven can be reheated to baking temperature within 6.5 minutes. An integrated cascade-type steaming unit ensures the necessary humidity. When the oven door is opened, the over-pressure is released which prevents hot steam blowing towards the operator.

As with all other rack ovens by Sveba, the S 200 is also equipped with IBS (Increased Baking Surface). According to Eliasson, the idea behind the IBS is that the rotational direction of the hanging rack changes and guarantees a highly uniform baking result.



++ Pierre Eliasson

The S 200 oven is electrically heated and can accommodate five 400x600 cm baking trays. The S 400, the larger brother, which is also available as a gas-heated version, can house ten trays. If the S 400 is replaced by two S 200’s positioned on top of each other, two different baking programs can be run at the same time. A specially developed proofer and a one-level deck oven, with the option of a stone baking plate for pizza and even bread, will match the oven’s design and dimensions.

All units can be incorporated into the most common grid sizes for in-store furnishings. The oven height is only 84.8 cm. It will fit through any door which allows for remodeling and installation with minimal effort. The programmable control can be allocated via PC or internet connection. The standard provides for 99 programs. The end of the baking process is announced by a soft alarm which draws the attention of the operating personnel to the fact that the products should be removed immediately without startling or disturbing the customers. +++

++ figure 1
Sveba S 200D

++ figure 2
In-store combination of oven and proofer

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