Product Presentation

V-series Rack Ovens

The baker’s best friend
The rack ovens of Sveba-Dahlen's V-series are designed to give you the best baking result, maximum operational safety and user-friendliness. The ovens consist of separate modules and are easy to install. They are available in three sizes.

The V-series is equipped with IBS, Sveba-Dahlen's patented system for alternating the direction of the rack rotation, large and functional heat exchangers and thick, overlapping insulation. The patented steam system Cascad generates a powerful, clean and evenly distributed steam supply and is provided as standard.

In short, Sveba-Dahlen's V-ovens are designed to satisfy the demands for high rates of productivity at low operating and maintenance costs.
**New user-friendly panel:**

- ENERGY SAVING MODE, saves both money and the environment.
- MANUAL BAKING, where you set and adjust baking time, steam and temp.
- PREPROGRAMMED BAKING – choose the program from the library – save or upload your on product pictures and recepies.
- CREATE NEW PROGRAMS, either directly in the panel or upload from your computer thru a memory card, internet or USB.
- Set the WEEK TIMER, set start time and end time for each individual day of the week.
- SAFETY-, SERVICE- AND ANALYZING functions that can be used to monitor or configuration of the panel or bake.

**Maintenance**

All of the service points of the ovens of the V-series are easily accessible both from the front and from within the oven chamber. All components, motors and fans are of high quality and are sourced from well-known suppliers.

**Reliability**

The ovens of the V-series have many built-in safety features such as double drive belts and fans. The double fans and fan motors are located at a low level to minimise the operating temperature and to ensure the best working environment.

The ovens of the V-series are tested and approved in accordance with the relevant international quality and safety standards.

**Specifications**

<table>
<thead>
<tr>
<th></th>
<th>Max rot. diameter (mm)</th>
<th>Net. weight (kg)</th>
<th>Total load (kW)</th>
<th>Heat output (kW)</th>
<th>Number of racks size</th>
<th>Max load (kg)</th>
<th>HD execut.</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Hook/ rack lift</td>
<td>Hot. platform</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>V30 El.</td>
<td>1.050</td>
<td>1.300</td>
<td>1.350</td>
<td>70</td>
<td>64</td>
<td>58</td>
<td>52</td>
</tr>
<tr>
<td>V31 Oil V32 Gas</td>
<td>1.050</td>
<td>1.400</td>
<td>1.450</td>
<td>2,2</td>
<td>80</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>V40 El.</td>
<td>1.300</td>
<td>1.550</td>
<td>1.650</td>
<td>95</td>
<td>88</td>
<td>80</td>
<td>72</td>
</tr>
<tr>
<td>V41 Oil V42 Gas</td>
<td>1.300</td>
<td>1.700</td>
<td>1.800</td>
<td>2,2</td>
<td>100</td>
<td>2</td>
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<tr>
<td>V60 El.</td>
<td>1.560</td>
<td>1.750</td>
<td>1.900</td>
<td>max</td>
<td>max</td>
<td>120</td>
<td>3</td>
</tr>
<tr>
<td>V51 Oil V52 Gas</td>
<td>1.560</td>
<td>1.900</td>
<td>2.050</td>
<td>3,0</td>
<td>140</td>
<td>3</td>
<td>3</td>
</tr>
</tbody>
</table>

Max baking temperature 350°

**Measurements**

- **V30, V31, V32**
  - V30 - 1810
  - V31, V32 - 1915

- **V40, V41, V42**
  - 2165
  - 1700

- **V50, V51, V52**
  - 2490
  - 1975

Subject to alteration without notice
**Designed to provide the best working environment**

The rack ovens of the V-series are designed to be easy to use. The thick, overlapping insulation keeps the heat inside the oven chamber. The large door window is made of heat-reflecting glass and the good lighting permit close observation of the baking process. The oven’s surface always keeps its low temperature. The surfaces of the oven and the control panel are smooth and easy to clean. All that contributes to a good working environment.

**High operational reliability**

The ovens of the V-series are designed to meet the highest standards of operational reliability. All materials and components are of high quality and are sourced from the leading suppliers on the market. The ovens are tested and approved in accordance with the requirements imposed by the market. In addition, each oven is tested for proper function before it leaves the factory.

**Electricity, oil or gas**

The ovens of the V-series can be heated with electricity, oil or gas. Irrespective of the energy source chosen, the ovens are designed to transform energy into heat in the most efficient way and to retain the heat inside the oven chamber. The V-series ovens are available in four sizes.

**Patented solutions:**

1. **IBS – Increased Baking Surface**

IBS, Increased Baking Surface, is Sveba-Dahlen’s patented system for alternating rotation of the rack. Thanks to the IBS function all sides of the products which are baked are exposed to the same amount of heat. The result is a fast, even and energy-effective baking.

2. **Cascad steam system**

Cascad, Sveba-Dahlen’s patented steam system, provides a powerful supply of steam in a short time. It is made of aluminium rods and stainless steel, which ensures that the steam is extremely clean. The heat characteristics of aluminium permit very fast recovery, which contributes to a continuous, uninterrupted baking process.

3. **Effective heat exchange**

The heat exchanging process in the oil- and gas-fuelled ovens is based on the counter-flow principle. The oven air passing through the heat exchanger first meets the flue gas channels at their lowest temperature and is then progressively heated up as it meets increasingly hot channels. That results in high efficiency and reduced heating costs.

4. **A new control panel**

The new Sveba-Dahlen touch panel is very easy to learn and operate, it makes baking easy. At the same time the new touch panel gives you the opportunity to develop baking routines and knowledge.

Very clear graphics, easy to overview the baking process and simple to change the different functions together with the energy mode makes the new touch panel a profitable solution.

- Clear and logical menues
- Clear view of the panel – even from an angle
- Easy to control the baking process
- Dust and waterproof front
- Read more about the features in our panel folder

**Thick insulation**

A well-insulated oven means that you save money. The walls of the V-series ovens are insulated with 100-mm thick overlapping sheets of rock wool plus a 20-mm air gap. The roof insulation is 150 mm thick.
Options V-series

6. ROTATING PLATFORM
Thanks to the low and long access ramp it is easy to push the racks into and out of the oven. It is made entirely of stainless steel. The rotating platform is provided as standard on the V50 models.

AUTOMATIC RACK LIFTING DEVICE
A hydraulic device is provided for lifting the rack above the oven floor by means of an axial hook. The only difference in level is due to the three-millimetre thickness of the floor. The device makes loading and unloading easier. The device permits better use of the available floor space and facilitates the cleaning of the oven floor. The device can be installed on the V30 and V40 models.

AES, AUTOMATIC EVACUATION SYSTEM
The AES system improves the working environment at the bakery. A fan expels warm air and steam from the oven chamber every time when the door is opened. The function can be timed through the BCS system.

SLOW START
Smooth and gradual acceleration of the rotation of the rack when baking products sensitive to vibrations. Provided as standard on the V50 and V60 models.

HD PLATFORM / TURNTABLE
For higher loads.

LEFT-HINGED DOOR
Provides effective and flexible use of the bakery space.

7. CANOPY
A large and solidly constructed canopy of stainless material. Effectively collects steam and fumes when the oven door is opened. Can be equipped with a fan for improved expulsion.

8. TUNNEL DESIGN
There is a door on the back of the oven. Ideal for bakeries divided into different zones. (Not for V50/V51/V52)

Features and Benefits:
The new Sveba-Dahlen touch panel is provided as standard. Easy, logical and effective control of the oven.

The V-series ovens are available in three different sizes. Can be adjusted for use at most bakeries.

Ovens of all sizes can be heated by electricity, oil or gas.

Thick insulation, the heat stays inside the oven chamber.

Exterior and interior of stainless steel. Always keeps the temperature low and makes cleaning easier.

Large door window made of heat-reflecting glass and good lighting provides the best control of the baking process.

A large and effective heat exchanger. Quick heating and low energy consumption.

Suspension hook is provided as standard (except on the V50 model). Provides an even oven floor.

Can be equipped with a rotating platform, suitable for all types of racks. (Standard on V50 models.)

Double fans provide a significant airflow which is distributed evenly inside the oven chamber.

IBS, alternating rotation of the rack, is provided as standard. Faster and more even baking.

Cascad – high-capacity steam system made of aluminium enables fast recovery.

Automatic rack lifting device, provided as an accessory. Makes loading and unloading easier.

Can be delivered with AES, automatic evacuation system, improves the working environment at the bakery.
We have the oven for your bakery

Sveba-Dahlen develop, market and manufacture rack, deck and tunnel ovens, proving chambers and fermentation lines for professional baking. We also supply supplementary bakery equipment which makes the work more efficient in both large and small bakeries world wide.

Visit our website!

www.sveba-dahlen.com

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