



## 经典层烤炉

### Classic Deck Ovens

灵活可靠的烘焙伙伴  
A flexible and reliable baking companion



# 灵活可靠的烘焙伙伴

Sveba-Dahlen 经典层烤炉被全球烘焙业誉为灵活可靠的烘焙伙伴。

灵活的模块化设计，多种尺寸规格，使经典层烤炉适用于从小型面包房到工业化烘焙等不同规模的企业，生产各种类型的面包。

Sveba-Dahlen 经典层烤炉，有五种规格可选，适用于不同尺寸的烤盘；可以选配下置醒发箱。

深受欢迎的Sveba-Dahlen 经典层烤炉，最近推出了更加节能、环保、高效，便利的 ECO+烤炉。



## 高效节能经典层烤炉

### SVEBA-DAHLEN ECO+烤炉介绍

经典层炉ECO+是世界上最成功的层烤炉的升级版：热反射玻璃门；120mm厚的隔热保温岩棉；升级的传感器和编程功能；只为降低能耗。

- 特殊热反射玻璃保证炉腔热量不外泄。
- 升级隔热材料，最大限度降低热量流失。
- 升级炉壁节能性能，保持炉腔热能。
- 新型快速传感器让温度调节更加精准。
- 更新设计的热量分布系统让炉腔内热能分布更均匀。

## 各种规格 - 坚固底盘

底盘框架精心设计用以承担烤炉重量；经典层烤炉操作和保养成本极低；烤炉外表采用优质的不锈钢板；炉腔周围有120mm厚的岩棉保温；更节能，更安全。

为保证承重和高温下不会变形，炉腔采用1.25mm厚的重型加固钢板；底部钢板2mm厚；带网架；可以选配石板底，石板底由特殊耐火材料做成，非常适合在石板底上直接烘烤面包。

## 五种规格，灵活配置

经典层炉有五种规格，最多可配五层，标准层高为160mm，可以选配加高层220mm；适合各种规格的烤盘和产品。

## 友好的操作面板

友好的操作面板，大按钮和方便的编程功能，可以存储40种烘烤方案，每个方案可设置2到4个温度步骤。

## 操作简便的风门

风门控制通常位于操作面板同一侧；如烤炉配备了D1+操作面板，则可以通过操作面板来控制。

## 精密设计的玻璃门

作为烤炉唯一活动的部件，玻璃门采用激光切割和最大耐用设计；大视窗、热反射玻璃门让烘焙过程一目了然。

## 快速加热响应

经典层炉的带不锈钢管的加热管对温度的变化响应迅速，加热管由Sveba-Dahlen 特别设计，确保炉腔热量分布均匀。

## 客户定制

Sveba-Dahlen 经典层烤炉灵活的模块化设计，可以让每一个面包企业根据自己的需求定制烤炉。

## 特点及优势

- 多种组合，灵活的模块化设计，每个客户都可以根据自己的需求定制烤炉。
- 烤炉每层有面火、底火和门火，分别独立控制，烘焙过程全掌控。
- 高效隔热炉腔防止热量流失。
- 不锈钢外表，保持低温，方便清洁。
- 多种选配，如蒸汽发生器和石板底，让D系列层烤炉更好的满足不同客户的需求。
- 带脚轮和铝合金支架，方便移动烤炉和清洁。
- 数字操作面板，易学易用
- 精密构造的烤炉门，确保开关门灵活，操作方便、安全。
- 高效的照明卤灯，提供烘烤过程中所需的最佳照明。
- 配件：入炉装置，快速高效地装载产品。
- 优质的加热元件，增强快速响应与可靠性。
- 可配置带滑动玻璃门的下置醒发箱。

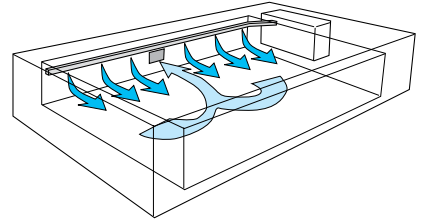


经典层烤炉可选配下置醒发箱，风罩，蒸汽发生器，石板底和脚轮。

图（上）：D-32E 带下置醒发箱

**DJ-2E 产能：**  
6 盘 600\*800mm  
12 盘 400\*600mm

**DJ-2E 产能：**  
16 / 24 盘 400\*600mm/ 层



### Sveba-Dahlen SD 控制面板 让烘焙更经济，产品更出色

所有Sveba-Dahlen 经典层烤炉均可配备SD控制面板，严格地控制烘焙过程每个参数，可以提高效率，降低成本。

### D1+ 操作面板

D1+ 电子操作面板可以预设40种烘烤方案，每个方案设置2到4个温度步骤；操作面板可以独立控制面火、底火、门火；烘烤时间用分和秒显示；带三个风门设置。

- 交流保护 -内部
- 交流保护 -内部
- 快速启动功能
- 定时启动
- 周定时器

### 内置蒸汽发生器

每层可选独立蒸汽功能，带恒温的强大蒸汽发生器，不论炉内温度高低都可以达到优质的蒸汽效果，易于操控。通常每层功率为1.8KW ,(双倍深度烤炉D-2ED为3.6KW/层)



### 风罩

打开炉门，风罩吸收蒸汽，风罩可直接连接到排风管道。



### 入炉装置

入炉装置可以快速、方便的在石板底上装载产品。



### 石板底

在石板底上直接烘烤，储存热量，可以在石板底上直接烤大面包。

### 层架

层架可以调节高度，利用更小的空间，提供更多的层板。

### 产品放置架

灵活设计，需要时可以拉出。

### 高温标准

陶瓷玻璃门，烘烤温度可以高达400 度。

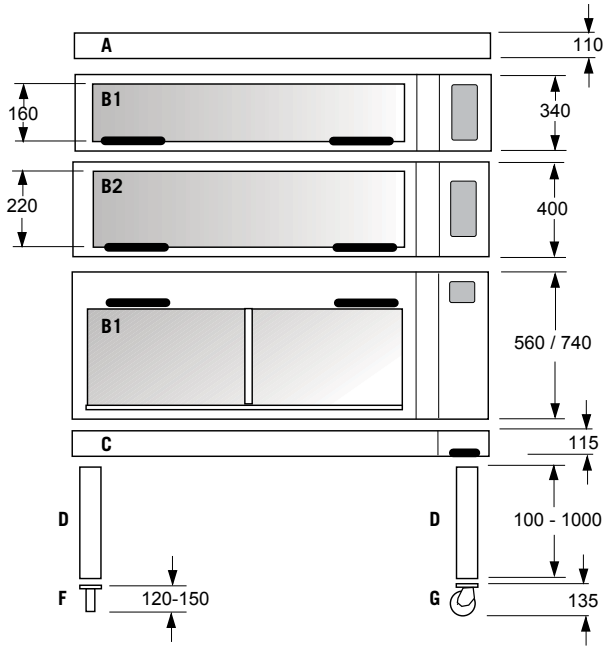
### 脚轮

脚轮便于移动烤炉，方便清洁与维护，两个前轮可以锁定。

### 更多的选项：

- 加高层220mm
- 内置蒸汽发生器
- 给水连接器
- 不锈钢炉腔
- 独立单层
- 用于已有烤炉的独立单层
- 顶板和底板
- 冷凝排水装置

## 烤炉尺寸 OVEN MEASUREMENTS



烤炉宽度 Oven widths: 1075 to 2335 mm

最多5层，层高B1或B2，标配顶板 (A) 和底板 (C)  
Max 5 low (B1) or high (B2) decks, always with a top part (A) and a bottom part (C)

标准腿高 (D) Standard legs (D): 100, 200, 300 to 1000 mm

其它腿高可按需求配置  
Other lengths are available on request

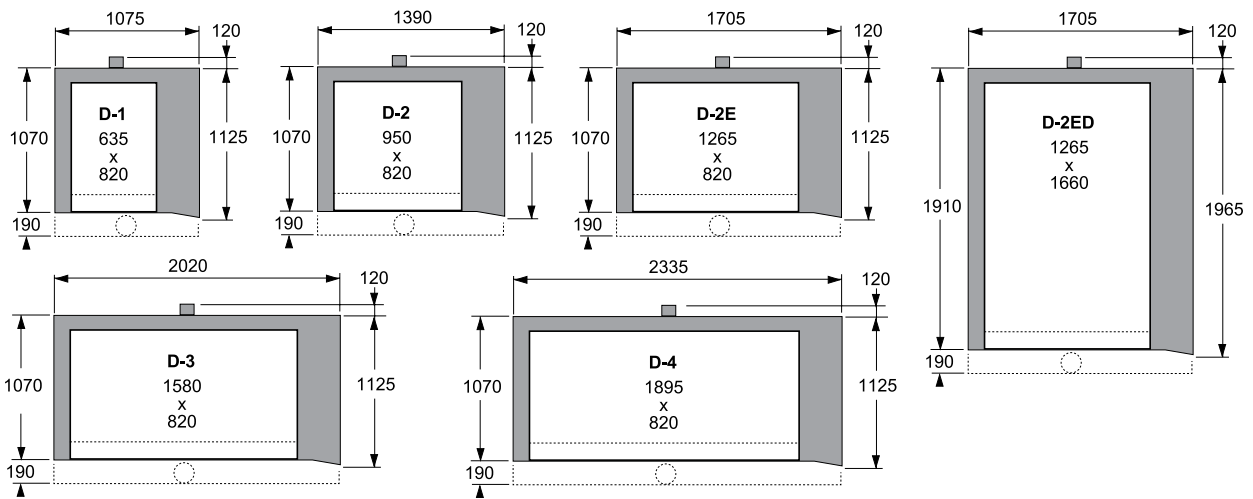
标配为可调脚(F)，可选配脚轮(G)  
Adjustable feet (F) is standard, castors (G) option

D-2 配三层烤炉：D-32  
Oven D-2 with 3 decks: D-32

D-2 配四层烤炉：D-42  
Oven D-2 with 4 decks: D-42

D-2E 的双倍深度型号：D-2ED  
D-2E available in a deep execution – D-2ED

## 烤炉尺寸 DECK MEASUREMENTS



## 烤炉参数 OVEN SPECIFICATIONS

型号 MODEL	烘烤面积m <sup>2</sup> BAKING SURF. m <sup>2</sup>	功率 kW/层 E L. LOAD kW	烤盘的尺寸和每层烤盘数量 TRAY SIZES (IN mm) AND NUMBER OF TRAYS PER DECK:								
			400x600	400x762	450x600	457x660	457x762	470x630	500x700	530x650	600x800
D-1	0.52	5.0	2	1	1	1	1	1	1	1	1
D-2	0.78	6.9	2	2	2	2	2	2	1	1	1
D-2E	1.04	8.8	4	3	2	2	2	2	2	2	2
D-2ED*	2.09	17.2	8	6	4	4	4	4	4	4	4
D-3	1.3	10.7	4	3	3	3	3	3	2	2	2
D-4	1.55	12.6	6	4	4	4	4	4	3	3	3

\*双倍深度烤炉 double depth oven

标准电压 Standard Voltages: 200, 208, 220, 380, 400 and 415 V.

如有改动，恕不另行通知。  
Subjects to changes without notice.



# Classic Deck Oven

## A flexible and reliable baking companion

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Sveba-Dahlen Classic is a reliable and appreciated companion in bakeries all over the world.

The flexible module system and variety of sizes make it suited for all types of bread and all types of businesses, from small cafés to industrial bakeries.

Sveba-Dahlen Classic is available in five standard widths that fit most sizes of baking trays. It can also be equipped with an underbuilt prover.

The popular Classic ovens have recently been extended with the eco+ line for even more energy efficient and environmentally friendly baking.



### **A classic deck oven, and energy saving technology — Introducing the Sveba-Dahlen eco+**

The Classic eco+ is an upgraded version of one of the worlds most successful deck ovens. Heat reflecting glass doors and 120 mm Rockwool insulation mattresses, upgraded sensors and program all contribute to keeping the energy consumption low.

- Special heat-reflecting glass keeps radiating heat inside the oven.
- Improved high grade insulation minimizes heat-flow out of the oven.
- Energy-saving features in the oven walls keep the heat inside the baking chamber.
- New and faster sensors for more precise heat regulation.

### **Many sizes — robust chassis**

The bottom frame is specially designed to withstand high loads. Classic is a reliable deck oven with very low operating and maintenance costs. The front exterior of the oven consists of high-grade stainless steel plates, and round the oven chamber Classic has a 120 mm layer of rock wool insulation for superior heat economy and a safer working environment.

To make sure the oven remains dimensionally stable even at high temperatures, the oven chamber is manufactured of 1.25 mm steel plates, reinforced with heavy duty profiles. Steel soles 2 mm thick and grids are standard. As an option the oven can be fitted with stone soles, manufactured of special heat resistant cement. This makes the stone soles ideal for baking bread directly on the hearth.

### **Five sizes and great flexibility**

The Classic deck ovens are available in five standard widths and up to five sections in height standard crown height 160 mm, optional height 220 mm is available. Very suited for most tray and bread sizes.

### **User-friendly panel**

The easy-to-use control panel has large buttons and user-friendly functionality programmable to store 40 recipes in 2 to 4 temperature steps.

### **Easily handled damper**

The damper control is conveniently placed beside the control panel. If the oven is equipped with the D1+ -panel the damper is electrically operates via the control panel.

### **Precision-built glass doors**

Being the only moving parts in the oven the doors are laser cut and built for maximum durability. The large heat reflected tempered glass windows provide excellent visual control of the baking process.

### **Rapid response heating**

The Classic's heating elements respond rapidly to change of the temperature. The heat is generated by heating elements with stainless steel tubes, specially developed by Sveba-Dahlen, that gives an even distribution of heat.

### **Custom built for your business**

Sveba-Dahlen Classic is designed in a flexible module system, giving every bakery the possibility to customize the oven to their specific needs.

## FEATURES AND BENEFITS

- Designed in a flexible module system with many options. Gives each bakery the ability to create the oven that suits their needs best.
- Each oven section can be individually controlled with separate settings of the top, bottom and front heat. Gives full control in the baking process.
- Well insulated oven chamber. Keeps the heat inside the oven.
- Stainless steel front. Maintains low temperature and is easy to keep clean.
- A range of accessories such as steam generator and stone hearth. Makes the D-Series adaptable to all the customers' needs.
- Including aluminium legs with adjustable castor (wheels) ensure easy movement for service or cleaning.
- Digital control panel. Easy to learn and use.
- Precision-built oven doors. Gives the door a smooth action and ensures convenient and safe handling.
- Effective working halogen lighting. Provides optimal light ensuring control of the baking process.
- Accessory: setting device. For fast and efficient loading of the oven.
- Reliable heating elements. Specially selected for reliability and rapid response.
- Can be delivered with underbuilt prover with sliding glass doors.

## OPTIONS

### **Sveba-Dahlen SD Touch Panel**

All Sveba-Dahlen Classic Deck ovens can be equipped with an SD-Touch panel that gives you perfect control of the baking process, and a wide range of features to improve efficiency and reduce your cost.

A user friendly interface in Chinese with easy to understand menus reduces training time and lower your costs when expanding your business or employing new staff.

### **D1+ panel**

The D1+ panel is programmable with up to 40 recipes in 2 to 4 temperature steps. The panel has 3 damper settings and separate temperature settings for the top, bottom and front heat. Baking time is showed in minutes and seconds.

- AC guard – internal
- AC guard – external
- Turbo function
- Start up timer
- Week timer

### **Built-in steam generator**

A powerful generator with built-in thermostat provides plenty of steam, produces the best results irrespective of the temperature in the oven chamber, and ensures rapid recovery. Each section has a separate steam function. El. load: 1,8 kW (D-2ED 3,6 kW) per deck.

### **Stone soles**

For baking directly on the soles. Stores heat and can handle baking heavy bread directly on the hearth.

### **Canopy**

This collects the steam when the oven door is opened. For direct connection to the damper duct.

### **Shelf stand**

This is adjustable in height, requires a minimum of space, but provides extra shelf space.

### **High temperature execution**

For baking up to 400°C with ceramic glass in the doors.

### **Setting device**

For rapid and easy loading on the stone soles.

### **Pull-out Shelf**

A flexible surface which can be pulled out when needed.

### **Castors**

Simplify moving the oven, e.g. for cleaning or service purposes. The two front wheels are lockable.

### **More options:**

- Crown height 220 mm per deck
- Stainless steel baking chamber/deck
- Condensation unit



## 瑞典制造 享誉世界 MADE IN SWEDEN. LOVED AROUND THE WORLD.

从街角的小型手工面包坊到大型工业面包企业及连锁店，无论您身处世界何地，当您走进面包店，都有可能发现Sveba-Dahlen的身影。我们秉承瑞典制造工艺，凭着对面包与烘焙的热爱，针对产品烘焙的各个阶段，致力于为不同规模的专业面包企业研发、制造和销售瑞典顶级烘焙设备。

From the small artisan bakery on the corner, to large industrial bakeries: Wherever in the world you walk in to a bakery, you are likely to find Sveba-Dahlen. With a heritage in Swedish engineering and a passion for bread and baking, we develop, manufacture and sell equipment for every stage of the baking process for professional bakeries of all sizes.

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