Product Presentation

Classic Pizza

SVEBA DAHLEN

The baker's best friend

Classic Pizza Oven. With all the features you could wish for

Sveba-Dahlen have delivered pizza ovens all over the world since 1970. Classic Pizza Oven is a robust and reliable oven designed to meet every user's requirements for functionality, convenience and economy.

Classic pizza oven is a reliable and durable oven in many sizes, built to withstand very high loads. The very well insulated oven chamber keeps the heat inside the chamber, where it should be, and it has double halogen lighting. The instrument panel is angled towards the oven door so it's easy to work with when working. The oven reaches the set temperature fast and each oven section as well as the top; bottom and front heat are separately controlled.

The Classic pizza ovens are modular, meaning that you can build your oven according to your production. The ovens are available in four different widths from 635 mm up to 1580 mm wide and can be built up to three decks high.

Classic Pizza Oven model DC-22P.

Robust and flexible design

Classic Pizza Oven is of modular design and available in four different widths. An oven can easily be upgraded in capacity up to maximum three decks.

Around the oven chamber Classic Pizza Oven has a 120 mm layer of rock wool insulation for superior heat economy and a safer working environment. The oven door is designed with ergonomic handles and a large window of ceramic glass. The double built-in halogen lighting distributes a warm and even light, has a longer life span and can withstand high temperatures.

A convenient unloading shelf, stone soles, stainless steel shelf stand and aluminium legs are standard execution on Classic Pizza Oven.

Efficient heat balance

Classic Pizza Oven has an efficient heat balance temperature control with individual controls for front, top and bottom zones. The result is a uniform temperature throughout the deck, even if the door is frequently opened.
Classic Pizza Oven quickly reaches the baking temperature, maximum 400° C. Each deck is regulated separately.

User-friendly instrument panel

The instrument panel with clearly visible symbols and controls is easy-to-use and angled towards the operator.
All controls are located on the right-hand side, which simplifies installation and servicing.

Classic Pizza – Features and Benefits:

- Flexible modul system
- Four standard sizes
- Stone soles gives the right pizza flavour
- Stepless and individual controls for front, top and bottom heat for each deck
- Ceramic glass in door and halogen lighting in the oven room
- Unloading shelf
- Canopy as standard
- Easy-to-use panel with turbo start, week timer and AC-guard

Accessorie

Pizza bench with two integrated refrigerators available as accessorie.

Technical information

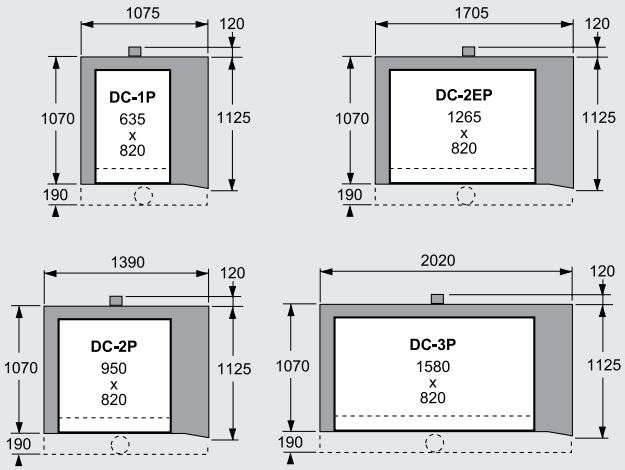
Model	DC-1P	DC-2P	DC-2EP	DC-3P
Power (kW)	5,4	7,9	10,4	12,9

NOTE - Power per section

Measurements

CE

The sketch shows the depth and widths of the four different Classic Pizza Oven chambers.



The sketch shows the heights of Classic Pizza Oven.
Leg height (L) is adjusted according to the number of decks or customer requirements, from 100-1000 mm.

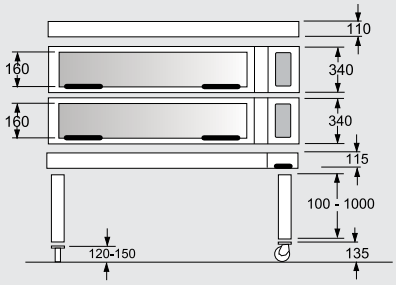


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ILLUSTRATION & INFORMATION, BORÅS

We have the oven for your restaurant

Sveba-Dahlen has developed and delivered pizza ovens worldwide since 1970. Our pizza ovens are robust, reliable and designed to satisfy all the pizza baker's requirements for functionality, comfort and economy.

Visit our web site!

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2011 05 23