A PIZZA OVEN THAT RETAINS ITS HEAT

Presentation of the Sveba-Dahlen P600

RELY ON YOUR OVEN WHEN THINGS HOT UP

When the pace hots up and the orders come flooding in, having an oven that always gets the job done gives you sense of security. An oven that does the job perfectly without wasting time. Quite simply, an oven that works best with heat and high pressure.

P600

With its P600, Sveba-Dahlen takes pizza making to a new level. This unique, well insulated solution with double tempered glass makes the oven extremely energy-efficient. This makes the oven economical to use and distributes the heat evenly, so ensuring that the pizzas are cooked correctly without having to move them around.

1 You can program the start and stop times for the entire week using the smart panel. This means that the oven will always be at the correct operating temperature when you start baking. If there is a difference between the required temperature and the actual temperature, this is adjusted quickly by the automatic turbo function.

4 The P600 is very well insulated and comes with double tempered glass and twin temperature sensors. This keeps the heat in place and ensures and even temperature throughout the entire oven. This results in both lower energy costs and better results.

2 The insulating properties of the oven are important in terms of the work environment. Ergonomics are improved when the oven door does not have to be opened over and over in order to move the pizzas around before they are ready. Furthermore, the heat-reflecting surface of the glass helps to keep the workplace cooler.

5 Easy opening and closing, with the robust door structure supplied with decent auxiliary suspension. The stainless, sandblasted handles stay cool and are pleasant to touch.

3 The oven rests on a substantial structure with sturdy legs, while also being easy to move using the lockable wheels. This makes cleaning, servicing and other work easier.

6 There are two robust, pull-out shelves with bowls under the oven. These work perfectly as stands and allow you easy access to products such as spices and oils.

PIZZERIA CAMPINO

Elias and Morris know how to make a pizza. In fact, they know how to make 80 000 pizzas a year. Because this is what they do at Campino on Hallbergsgatan in Borås. The huge demand for their pizzas imposes stringent demands on both the skill of the bakers and their number one piece of equipment – the pizza oven.

Pizzeria Campino opened in 2003 and is situated in the heart of Borås. Lots of people visit the local area for work, shopping or visits to the nearby restaurants. This means that the demand for food is enormous for much of the day, and Campino has been a very popular place for a long time.

CLASSICS AND INNOVATIONS

You can smell the pizza out on the street, before you even enter the restaurant. Elias and Morris provide their customers with classic Margaritas and Calzones, or more unusual creations such as the Sverige Special, which is made with ham, kebab meat and chips and topped with kebab sauce. As we all know, pizzas can be varied in all kinds of ways by using different ingredients, dough types and sauces.

BETTER COOKING

But one thing that should not vary to the same degree is the temperature of the oven. Just like all other pizza chefs, Elias and Morris want to be able to rely on their oven producing pizzas which are cooked efficiently, profitably – and properly. No waste heat, no differences in cooking depending on the position of the pizza in the oven.

TESTED AND APPROVED

Campino has swapped its old oven for the new P600 from Sveba-Dahlen. Comparisons are inevitable.

"There is an enormous difference. This oven is easy to operate, and the heat is even throughout the entire oven. We used to have to move the pizzas round in the old days to make sure that they were cooked to perfection," says Elias.

ON AN ASSEMBLY LINE

The need for efficient cooking is particularly evident during lunchtimes, evenings and weekend nights, when there is a constant flow of traffic through the door at Campino. An energy-efficient, high-capacity oven is necessary to be able to meet such demand on relatively small premises. And this is just what they have now.

"We have always had the most delicious pizzas. But now we can cook them more quickly and more easily!" laughs Elias.

NY-13-0574. Foto Mimbild. Tryck Fyra Punkter.

The baker's best friend

We call ourselves the baker's best friend here at Sveba-Dahlen. But how do you get to be one of those? We do not think our long tradition of offering innovative, high-quality products is enough. Because even though flavours and scents are what sell, there are many other factors that affect your business. As a best friend, you give advise, customise products, provide training and offer a fast service. We do all that. That is why we call ourselves the baker's best friend.

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