

The V-series of rack ovens



A revolutionary series of rack ovens





*Rack oven
model V40 with
E-panel and
optional canopy.*

The V-series. Unique combination of oven features giving the highest performance and best baking results.

Best baking results

The V-series of rack ovens is designed and manufactured to give you the best baking results, reliably and economically. Day and night, year after year.

IBS, the Sveba-Dahlen patented system for alternating the direction of the rack rotation gives even and effective baking.

The patented Cascade steam system incorporated in the V-series produces a powerful, clean and evenly distributed steam supply to give the best baking result.

Assured economy

A V-series rack oven is a sound investment, which soon pays off.

The ovens are equipped with effective heat exchangers, they have generously dimensioned, overlapping insulation and a patented steam system with very fast recovery characteristics.

This means that the ovens satisfy the demand for high rates of productivity with low operating and maintenance costs.

Better working environment

The rack ovens of the V-series is designed to be easy and safe to use.

The thick, overlapping insulation keeps the heat where it should be, inside the oven. The easily cleaned stainless steel external surfaces remain at a low temperature and transfer little heat to the working environment.

The large window in the door incorporating heat-reflecting glass and the effective internal lighting permits close observation of the baking process inside the oven.

High degree of availability

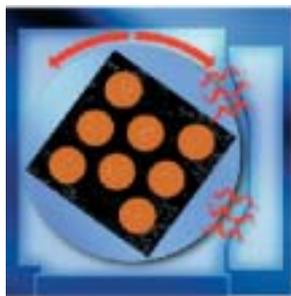
The V-series of rack ovens are built for a maximum of operational reliability. Material and components are of the highest quality purchased from recognised suppliers.

The ovens are tested and approved to satisfy the accepted requirements of the market.

In addition, a function check is performed on each oven before it leaves the factory.

Patented features

IBS, Increased Baking Surface is a system patented by Sveba-Dahlen, for alternating the direction of the rack rotation. IBS ensures that all sides of the products receive the same heat while baking.



This results in faster and more even and economical baking.

Cascad, Sveba-Dahlen's patented steam system provides a powerful supply of steam in a short time. It is built of aluminium rods and stainless steel,



which ensure a maximum of steam purity. The heat characteristics of aluminium permit very fast recovery, which makes continuous baking without interruption possible.

Electricity, oil or gas

The rack ovens of the V-series can be heated with oil, electricity or gas. Irrespective of the fuel chosen, the ovens are built to utilise the heat generated to a maximum degree and to retain the heat in the oven.

The V-series have an oversize heat exchanger working in accordance with the counter-flow principle. When the oven airflow passes the heat exchanger it first meets the flue gases at their coolest and is then heated by flue gases at progressively higher temperatures. The result is a more effective heat exchange, higher fuel efficiency and lower heating costs.



Effectively insulated ovens mean economic baking. The oven walls contain 100-mm thickness of overlapping Rockwool® plus a 20-mm void. The roof insulation is 150 mm thick.

The large window is double-glazed, the inner pane being of heat-reflecting glass.

User friendly

The Sveba-Dahlen E-panel is an easily used and robust control panel for controlling the baking process.

Easily interpreted symbols illuminate to indicate the different stages in the baking process. A buzzer is activated to indicate the end of the baking process.

The E-panel can be used for either manually controlled or preprogrammed baking. Up to 99 different baking instructions can be programmed simply in the oven memory.



A professional kitchen function with pulsating steam and a Cake Switch for baking delicate products are standard in the E-panel.

The E-panel is recessed in the smooth stainless steel front of the oven, thereby protected and easy to keep clean. The control panel is prepared for connection to a master PC control system.

Maintenance and security

All of the service points of the V-series of ovens are easily accessible from the front or from within the oven. All technical components in the control box are easily accessible. Components, motors and fans are of high quality and from well-known suppliers.

Security is built into the V-series ovens. Duplicate fans and fan belts ensure that baking can continue even if one unit should fail. The double fans and fan motors are located at a low level to minimise the effects of radiant heat from the heat exchanger and elements, for the best possible working environment.

The V-series ovens are tested and approved in accordance with the relevant international quality and security norms.



Technical information



	A = Width (mm) (inches)	B = Depth (mm) (inches)	C = Height (mm) (inches)	Max rot. diameter (mm) (inches)	Net weight (kg)		Total load (kW)	Heating output (kW)	No of racks for tray size			Dough per bake (kg)
					hook/ rack lift	rot.plat- form			457x660 mm 18"x26"	457x762 mm 18"x30"	600x800 mm 23.6"x31.5"	
V20 EI	1,710 67.32	1,450 57.09	2,425 95.47	950 37.40	1,250	1,300	55 49 43 37	-	1	1	-	70
V21 Oil V22 Gas	1,815 71.46	1,450 57.09	2,425 95.47	950 37.40	1,350	1,400	2.2	60	1	1	-	70
V30 EI	1,810 71.26	1,450 57.09	2,425 95.47	1,050 41.34	1,300	1,350	70 64 58 52 46	-	1	1	1	90
V31 Oil V32 Gas	1,915 73.39	1,450 57.09	2,425 95.47	1,050 41.34	1,400	1,450	2.2	80	1	1	1	90
V40 EI	2,165 85.24	1,700 66.93	2,425 95.47	1,300 51.18	1,550	1,650	95 88 80 72 64	-	2	1 Double	1	140
V41 Oil V42 Gas	2,165 85.24	1,700 66.93	2,425 95.47	1,300 51.18	1,700	1,800	2.2	100	2	1 Double	1	140
V50 EI	2,490 98.03	1,975 77.76	2,425 95.47	1,560 61.42	1,750	1,900	max 120	-	3	2	2	200
V51 Oil V52 Gas	2,490 98.03	1,975 77.76	2,425 95.47	1,560 61.42	1,900	2,050	3.0	140	3	2	2	200
V60 EI	2,915 114.76	2,400 94.49	2,425 95.47	1,950 76.77	-	2,200	max 150	-	4	4	3	280
V61 Oil V62 Gas	2,915 114.76	2,400 94.49	2,425 95.47	1,950 76.77	-	2,500	3.0	180	4	4	3	280

Sveba-Dahlen reserve the right to change dimensions and design.

Options

Rotating platform

The rotating platform is entirely of stainless steel. Because of the long and gradual access ramp, it is easy to run the rack into and out from the oven. The rotating platform is standard in the V50 and V60 models. The V60 model has a platform of lacquered cold-rolled steel.



Automatic rack lifting device

A hydraulic unit is provided for lifting the rack from the oven floor by means of an axial hook. The only difference in level is due to the three-millimetre thickness of the floor so that loading and unloading is easy. This creates free areas in front of the oven and simplifies cleaning of the oven floor.

AES, Automatic Evacuation System

The AES improves the working environment in the bakery. A fan extracts steam and heated air from the oven when the door is opened. BCS, Baking Control System, permits timed operation of this extraction.

Tunnel execution

A door is located at the rear of the oven. This is a feature, which simplifies the division of the bakery area into zones.

Canopy

A large and solidly constructed canopy of stainless steel is provided. This effectively collects steam and hot air when the oven door is opened.

Canopy with fan

A canopy provided with an extract fan.

Frequency converter

The speed of the fan is controlled by a frequency converter to obtain the required high or low volume of air.

Slow start

Evenly accelerating rotation of the rack. This function is supplied as standard in the V50 and V60 models and is a valuable feature when products sensitive to vibration are to be baked.

Week timer

Timed start of oven heating. This permits effective planning of production during all seven days of the week.

Operating time meter

A function for the measurement and follow-up of the effective operation time of the oven to provide production statistics.

Left hand hinged door

This permits more effective and more flexible use of the bakery area.

BCS, Baking Control System

BCS controls the baking process automatically. 60 different baking recipes can be programmed directly on the touch screen. Temperature, evacuation (damper), steam and fan delay can be pre-programmed in up to five stages. The recipes can be adjusted at any time during the baking operation or manually controlled baking can be selected. A week timer and a comprehensive service function are integrated in the control panel.



BCS is also prepared for connection to BCSS, a master control system.

Marine execution

A special version is available for bakeries on board ship. The construction is in accordance with rigorous international environmental and security standards for marine use.



Partners of professional bakeries since 1948

Sveba-Dahlen develop, market and manufacture rack, deck and tunnel ovens, proving chambers and fermentation lines for professional baking.

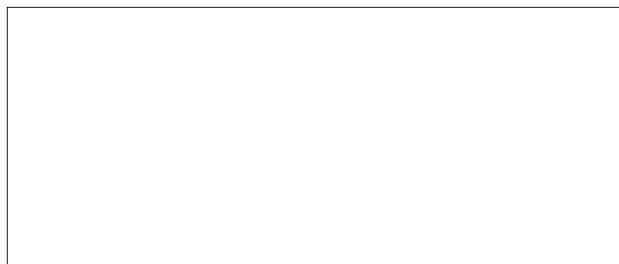
We also supply supplementary bakery equipment which makes the work more efficient in both large and small bakeries.

Our products are designed and manufactured using the most modern methods, the latest techniques and a most experienced staff. They are well known for high-quality material, reliable availability and perfect baking results. Sveba-Dahlen has been certificated in accordance with ISO 9001 since 1996.

Clients all over the world purchase our ovens and we have today more than 40 distributors with their own service-teams located strategically in all parts of the world. Well-trained and experienced technicians are a guarantee that installation, adjustment and service will be conducted correctly.

Despite our world-wide activity, we remain at heart and soul a family enterprise. We take pride in short lines of communication, quick decisions and straightforward answers. And to meet our clients honestly and with respect.

That has been our formula since 1948. You can rely on that we do our utmost to keep on this course.



Sveba-Dahlen AB, SE-513 82 Fristad, Sweden.
Tel: +46 (0)33-15 15 00. Fax: +46 (0)33-15 15 99. mail@sveba-dahlen.se www.sveba-dahlen.se