

V SERIES



SVEBA DAHLEN



Unlimited possibilities with maximal capacity

The V-Series consists of robust, reliable and user-friendly high capacity ovens. They are manufactured for professional users, with high standards for baking quality, efficiency and low total costs. The V-Series is a flexible range of ovens with different options and settings to suit bakeries which create different types of goods in major volumes.

The ovens are available in three sizes and can be run on electricity, oil or gas. The maximized heating system, optimized air flow, steam and the well-insulated oven, together with the smart control panel, provides reduced energy usage and a more even baking result. The smart control panel also allows the user to measure and minimize the oven's energy usage per bake.

The V30 and V40 models come with a suspension hook and for easier and safer loading/unloading, there is also the option to choose a rack lift or a rotating platform.

The ovens offer almost unlimited options for large volume professional baking for both bread and more sensitive bakes, without using more energy.



Heating system

Highly effective long life stainless steel heat exchanger gives great total economy.



Air flow

A horizontal airflow developed to give a very even baking result across the rack, even for sensitive bakes with short baking times. The air flow also provides better efficiency and therefore lower heating costs.



Steam system

A uniquely developed, stainless steel steam system with both even and efficient capacity, as well as rapid recovery, resulting in a greater production capacity.



Energy efficiency

High energy efficiency thanks to the intelligent energy-saving functions and well-insulated oven space.



Rotation

Rotating rack with optimized rotation speed and automatic change of rotation direction using the rack, gives an even bake with better results.



Control panel

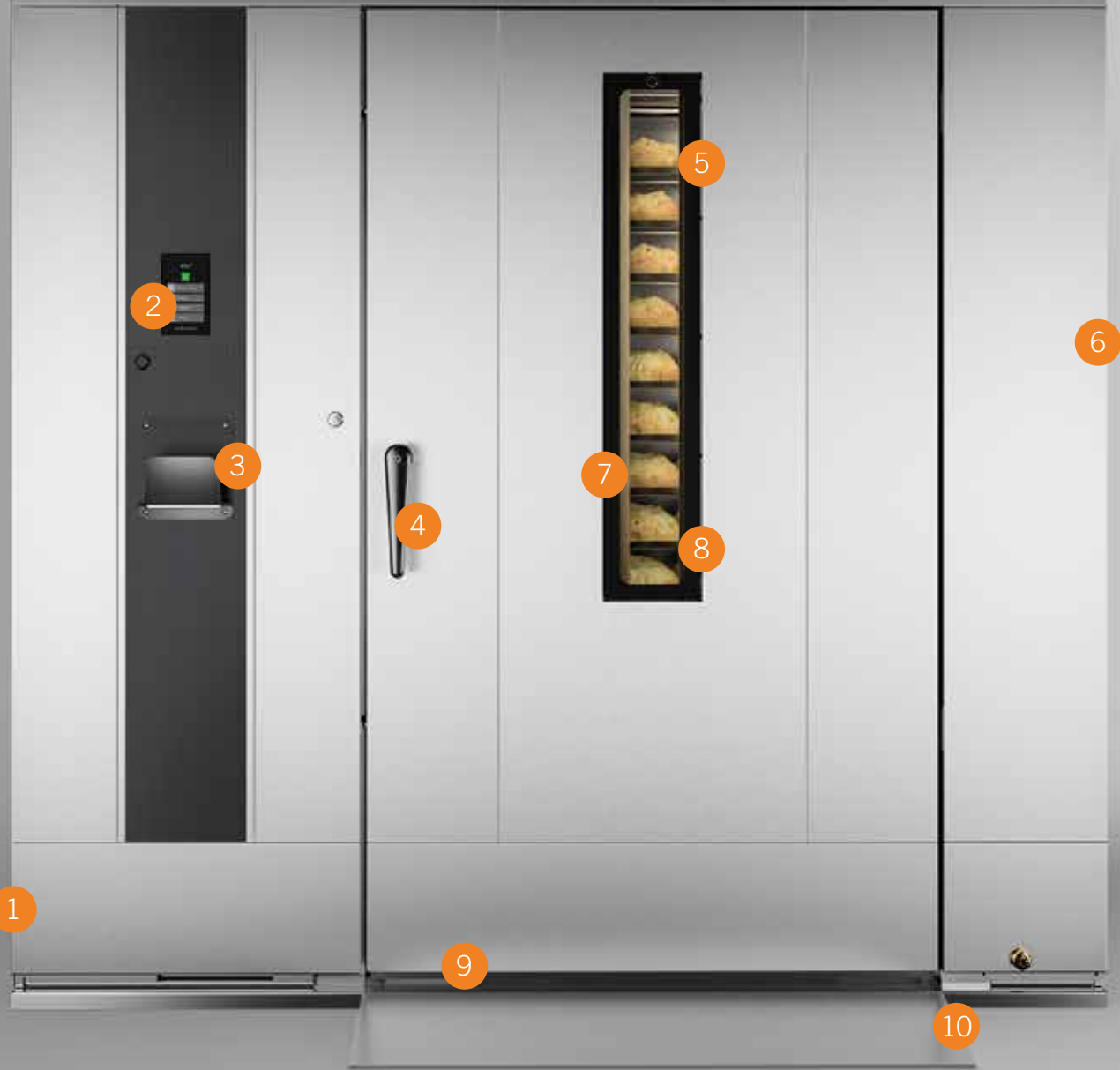
User-friendly, smart control panel that gives the user complete control of the entire baking process.



Sveba Connect (option)

Compatible with Sveba Dahlen's cloud service for ovens. Overview of all connected ovens in real time. Save money, maximize the bakery's efficiency, get statistics, service information, important notifications and have full control of the recipe bank.

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PROPERTIES AND FUNCTIONALITY

The V-Series is robust with a high level of functionality to give the best possible baking results whilst retaining efficiency.

1. Effective heat exchange

The heat exchange in the oil and gas ovens follows the countercurrent exchange principle. The air inside the oven that passes the heat exchanger initially meets the coolest smoke gasses, gradually warming up from the increasingly hotter gasses. The result is high efficiency and low heating costs.

2. Smart control panel

User-friendly dust and moisture-resistant panel with touch and swipe functionality which allows a good overview of the entire baking process. With its intelligent energy-saving functions and the option to check the costs per bake, the panel provides complete control over finances. The option to easily save and retrieve recipes, and program the oven start time, all allow for increased efficiency.

3. Magnetic multi-holder

Tool holder with pocket and powerful magnet, to store items such as gloves, knives and paperwork.

4. Ergonomic handle

Robust and ergonomic handle that clearly shows when the door is open or closed.

5. Cascade steam system

Powerful levels of steam, quickly. Made from aluminum and stainless steel, meaning the steam is extra clean. The good heat properties guarantee quick recovery, ensuring a continual baking process.

6. Powerful rock wool insulation

The heat is retained inside the oven thanks to its thick wall insulation, air gap and roof insulation, leading to a better working environment.

7. Increased Baking Surface (IBS)

Our own patented system for alternate rack rotation inside the oven. The IBS system provides faster, more even and more energy efficient baking.

8. Slow start

The V-Series slow start function gives a softer baking process, as the rotation speed starts off lower, which helps with baking brittle and more delicate products.

9. Robust floor

The floor is constructed from well-selected materials to achieve the best lifespan.

10. Powerful ramp

Reinforced ramp that keeps its shape even under heavy loads.

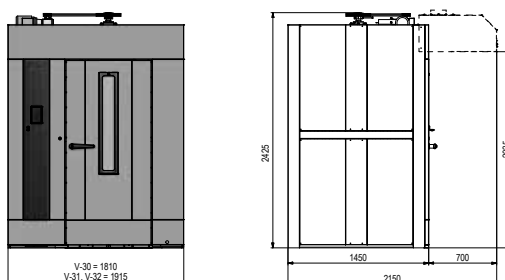
We are working with the certification of our products.
Contact your dealer for the latest certification information.

TECHNICAL SPECIFICATION

The V-Series is side-fired, and runs on electricity, oil or gas (natural gas, coal gas or propane gas).

For the complete package, purchase a two-stage burner for oil or gas powered ovens.

V30/V31/V32



External dimensions (V30)

W x H: 1810 x 2425 mm
D: 1450 mm
D + canopy: 2150 mm

External dimensions (V31/32)

W x H: 1915 x 2425 mm
D: 1450 mm
D + canopy: 2150 mm

Internal dimensions

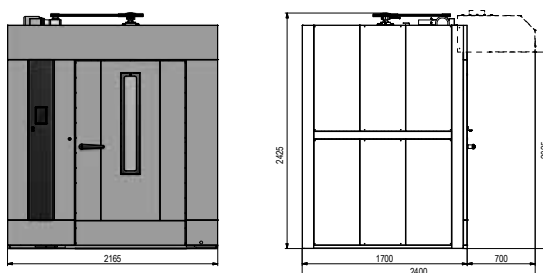
W x H: 1090 x 1915 mm
D: 1205 mm

Extractor canopy

(protruding section)

D x H: 700 x 377 mm

V40/V41/V42



External dimensions

W x H: 2165 x 2425 mm
D: 1700 mm
D + canopy: 2400 mm

Internal dimensions

W x H: 1340 x 1915 mm
D: 1445 mm

Extractor canopy

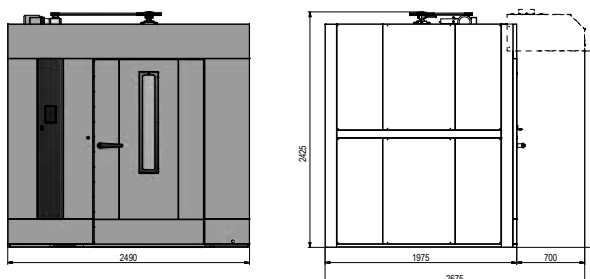
(protruding section)

D x H: 700 x 377 mm

Max load

| | V30 V31 V32 | V40 V41 V42 | V50 V51 V52 |
|-----------|-------------------|-------------------|-------------------|
| Hook | 350 kg | 450 kg | - |
| Rack lift | 350 kg | 450 kg | - |
| Platform | 600 kg | 600 kg | 800 kg |
| HD plate | - | 800 kg | - |

V50/V51/V52



External dimensions

W x H: 2490 x 2425 mm
D: 1975 mm
D + canopy: 2675 mm

Internal dimensions

W x H: 1615 x 1915 mm
D: 1720 mm

Extractor canopy

(protruding section)

D x H: 700 x 377 mm

| | V30 (electric) | V31 (oil) | V32 (gas) |
|----------------------------|------------------------|------------------|------------------|
| Maximum baking temperature | 300°C | 300°C | 300°C |
| Max tray size per rack | 600 x 800 mm | 600 x 800 mm | 600 x 800 mm |
| Max rack, diagonal | 1050 mm | 1050 mm | 1050 mm |
| Max rack height, platform | 1815 mm | 1815 mm | 1815 mm |
| Max rack height, hook | 1880 mm | 1880 mm | 1880 mm |
| Power (electric)* | 46-52-58-64-70 kW | 2.2 kW | 2.2 kW |
| Power (heat) | 44-50-56-62-68 kW | 55-80 kW | 55-80 kW |
| Average usage** | 27.6-31.2-34.8-42 kW/h | 33-48 kW/h | 33-48 kW/h |
| Weight plus hook | 1300 kg | 1400 kg | 1400 kg |
| Weight plus platform | 1350 kg | 1450 kg | 1450 kg |
| Door swing radius | 905 mm | 905 mm | 905 mm |

| | V40 (electric) | V41 (oil) | V42 (gas) |
|----------------------------|---------------------------|------------------|------------------|
| Maximum baking temperature | 300°C | 300°C | 300°C |
| Max tray size per rack | 2 x 457 x 762 mm | 2 x 457 x 762 mm | 2 x 457 x 762 mm |
| Max rack, diagonal | 1300 mm | 1300 mm | 1300 mm |
| Max rack height, platform | 1815 mm | 1815 mm | 1815 mm |
| Max rack height, hook | 1880 mm | 1880 mm | 1880 mm |
| Power (electric)* | 64-72-80-88-95 kW | 2.2 kW | 2.2 kW |
| Power (heat) | 62-70-78-86-93 kW | 70-100 kW | 70-100 kW |
| Average usage** | 38.4-43.2-48-52.8-57 kW/h | 42-60 kW/h | 42-60 kW/h |
| Weight plus hook | 1550 kg | 1700 kg | 1700 kg |
| Weight plus platform | 1650 kg | 1800 kg | 1800 kg |
| Door swing radius | 1155 mm | 1155 mm | 1155 mm |

| | V50 (electric) | V51 (oil) | V52 (gas) |
|----------------------------|-----------------------|------------------|------------------|
| Maximum baking temperature | 300°C | 300°C | 300°C |
| Max tray size per rack | 2 x 600 x 800 mm | 2 x 600 x 800 mm | 2 x 600 x 800 mm |
| Max rack, diagonal | 1560 mm | 1560 mm | 1560 mm |
| Max rack height, platform | 1815 mm | 1815 mm | 1815 mm |
| Max rack height, hook | 1880 mm | 1880 mm | 1880 mm |
| Power (electric)* | 95-104-112-120 kW | 3.0 kW | 3.0 kW |
| Power (heat) | 92-101-109-117 kW | 125-140 kW | 125-140 kW |
| Average usage** | 57-62.4-67.2-72 kW/h | 75-84 kW/h | 75-84 kW/h |
| Weight plus hook | - | - | - |
| Weight plus platform | 1900 kg | 2050 kg | 2050 kg |
| Door swing radius | 1155 mm | 1155 mm | 1155 mm |

* Depending on voltage

** During continuous baking Approx. 60% of installed power.

We believe in high performing, energy efficient and user-friendly equipment.

We offer reliable technology that allows the professionals of the baking industry creative freedom at the lowest cost of ownership.

We become the professional business partner throughout the baking process, with an accessible organization, user-friendly designs and precisely controlled, reliable equipment.

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