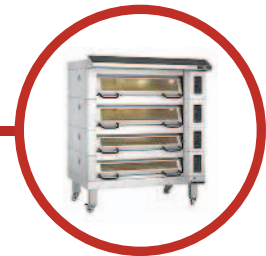




Product Presentation  
Classic Deck Oven



öztirnakiler®

SVEBA  
DAHLIN



# Classic. Probably the best deck oven in the world

The Classic Deck Oven can rightfully be called a baker's classic. We designed the first model in 1992 and today Classic can be found all over the world. Anyone who has ever used a Classic has something good to say about it.

Many praise the flexibility. The module system with six different oven sizes, plus a wide range of accessories such as D1+ -panel, stone soles, steam generator and underbuilt prover, give each bakery the opportunity to create the oven which suits precisely its requirements.

Others emphasize the quality. The important parts of the oven are built in stainless steel to ensure a maximum lifetime and a minimum of maintenance.

We are all satisfied with the baking results. Classic is an oven which appeals to bakers who want to bake in a genuinely traditional way, but with the most modern technology.

We can summarise the general consensus of opinion about Classic like this: it's probably the best deck oven in the world.



*Classic deck oven extra equipped with underbuilt prover, canopy, steam generators, stone soles and castors.*

## Robust chassis

The bottom frame is specially designed to withstand very high loads. Classic is a reliable deck oven with very low operating and maintenance costs. The exterior of the oven consists of high-quality 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, which accumulates and stores heat very well. This makes the stone soles ideal for heavy bread baking.



## Precision-built oven doors

The only moving parts in the oven are built for a maximum service-life. We use laser technology to cut out the Classic's oven doors to ensure the highest degree of precision, and then we mount them to a very torsionally stable fitting. Since the door has a large window of tempered glass this makes it easy to supervise the baking. The damping mechanism with compression springs gives the door a smooth action and the easy-to-grip handle, set at an angle to the oven, ensures convenient and safe handling.

## Effective double working light

Classic's halogen lighting provides whiter and more intensive working light than standard bulbs. Higher heat resistance and longer lifetime imply fewer stoppages to replace bulbs. The bulbs are also easily accessible, two in each oven chamber.

## Easily handled damper

The damper control is easily viewed and accessible on the right-hand side of the oven, beside the control panel. The damper has a simple and logical handling. The damper will work automatically if the oven is equipped with the D1+ -panel.

## Reliable heating elements

Classic's heating elements have been specially selected for their reliability and rapid response. The front heat is generated by Sveba-Dahlen's specially manufactured ceramic elements. The elements provide rapid heat, an optimal distribution of heat over the entire width of the oven and uniform transfer of the heat to the products. They are easily accessible from the front, and from the righthand side from the oven.

## User-friendly instrument panel

The instrument panel is angled towards the oven. Separate regulation of the top, bottom, and front heat provides infinite possibilities to adjust the oven for the baking of every conceivable product. Each oven deck is regulated separately.

The D1+ panel is programmable with up to 40 recipes in 2 to 4 temperature steps. The panel has 3 dampers settings and separate temperature settings for the top and bottom heat. Baking time is showed in minutes and seconds. The panel also has several extra functions:

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

Top temperature  
Bottom temperature  
Bake timer  
Steam control  
Functions





## Classic Options

### Underbuilt prover

This is installed under the oven sections but can also be used separately with the top and bottom parts. It has a 55 minute timer, humidity regulator, and signals when the proving is ready. It is built completely in stainless materials to ensure a long service-life, simple cleaning, and low maintenance costs. The sliding glass doors save space when opened or closed. There is a pull out shelf for extra shelf space. The prover can be fitted with automatic or semi-automatic waterfeed as an option.

### 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: 2 kW (DC-2ED 4 kW) per deck.



### Stone soles

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

### Shelf stand

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

### Pull-out shelf

A flexible surface which can be pulled out when needed.



### Canopy

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



### Setting device

For rapid and easy loading on the stone soles.

### Castors

Simplify moving the oven, e.g. for cleaning purposes. Two of the wheels are lockable.

### Classic high temperature execution

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



## Build your own Classic deck oven!

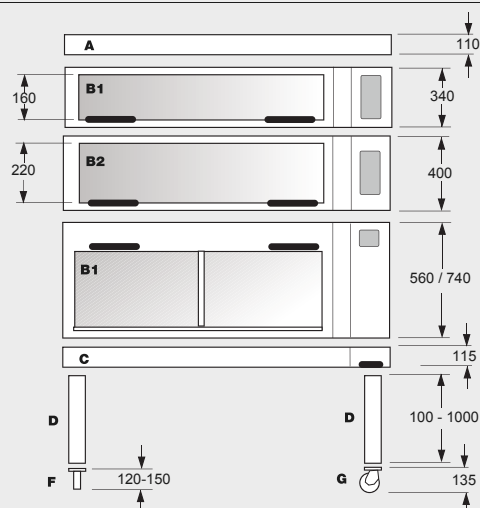
The Classic deck ovens are available in five different widths from 1075 to 2335 mm. The model DC-2E is also available in a deep execution, called DC-2ED.

The oven consists of one to maximum five low (B1) or high (B2) decks. The Classic model DC-2 with three decks is called DC-32, the model DC-2 with four decks is called DC-42.

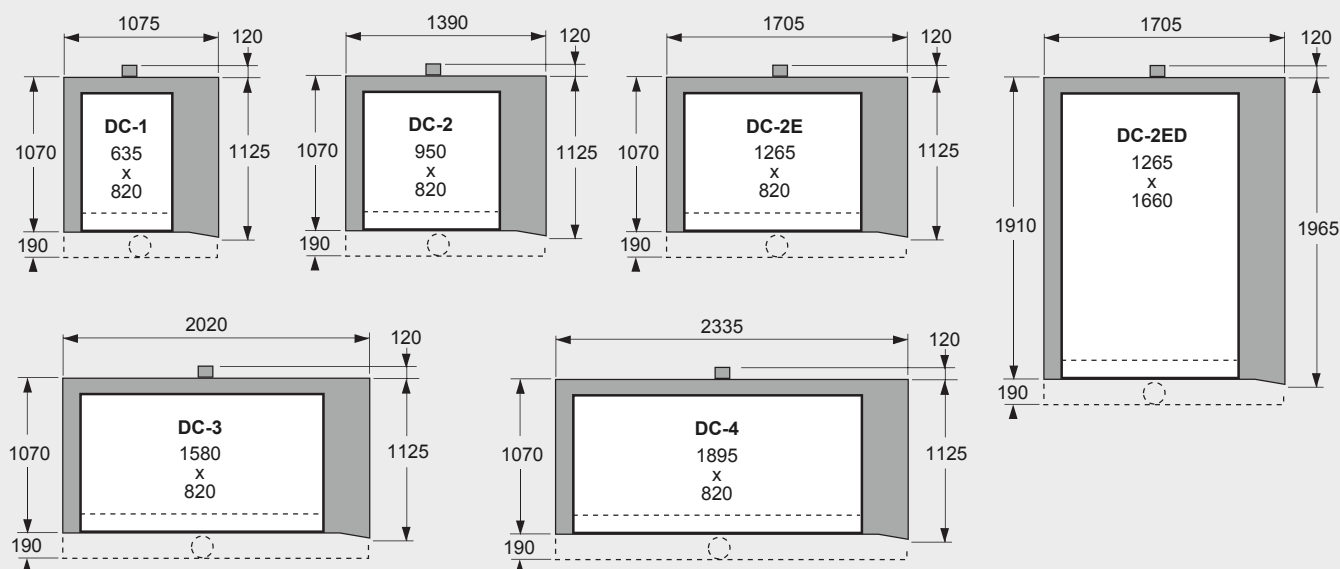
On the top of the oven there is always a top part (A) and at the bottom a bottom part (C). The legs (D) of the oven are available in standard lengths from 100, 200, 300 to 1000 mm exclusive foot or castor. On request other lengths will be available.

The legs are fitted with adjustable feet (F) as standard or with castors (G) as an option.

Canopy, extending the height by 50 mm; and underbuilt prover, which is supplied in two heights, are also available as an option.



## Six different Classic baking chambers



## Technical information – oven



Model	Baking surf. m <sup>2</sup>	El. load kW	Tray sizes in mm and number of trays per deck:								
			400x600	400x762	450x600	457x660	457x762	470x630	500x700	530x650	600x800
DC-1	0.52	5.0	2	1	1	1	1	1	1	1	1
DC-2	0.78	6.9	2	2	2	2	2	2	1	1	1
DC-2E	1.04	8.8	4	3	2	2	2	2	2	2	2
DC-2ED	2.09	17.2	8	6	4	4	4	4	4	4	4
DC-3	1.3	10.7	4	3	3	3	3	3	2	2	2
DC-4	1.55	12.6	6	4	4	4	4	4	3	3	3

Standard Voltages 200, 208, 220, 380, 400 and 415 V.

## Technical information – prover

		Low version (h=560 mm)		High version (h=740 mm)		
Model	El. load kW	Tray supports	Baking trays (400x600 mm)	Tray supports	Baking trays (400x600 mm)	
DCJ-1	1,8	4	8	DCJ-1	6	12
DCJ-2	1,8	8	8	DCJ-2	12	12
DCJ-2E	1,8	8	16	DCJ-2E	12	24
DCJ-3	1,8	12	12	DCJ-3	18	18

# We have the oven for your bakery!



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

**Visit our website!**



**[www.sveba-dahlen.com](http://www.sveba-dahlen.com)**

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1427-060/7



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