



Product Presentation  
Classic Deck Ovens



*The baker's best friend*





## A variety to choose from – Classic is available in five standard widths

The Sveba-Dahlen Classic Deck Oven gives you a variety of sizes and configurations to choose from. The oven is available in five standard widths, adapted to fit most sizes of baking trays. The oven can be delivered with extra deep oven chamber for extra capacity. It can also be equipped with a underbuilt prover.

We now also can offer a newly-developed eco+ line of the Classic ovens for an even more energy efficient, environmentally and profitable baking.

Find out more on our website [www.sveba-dahlen.com](http://www.sveba-dahlen.com)

# Classic Deck Oven Range

Classic Deck Oven - five sizes



Underbuilt Prover



Classic Double Depth Deck Oven



# Classic Deck Oven

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+ programmable 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 impressed by 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.



## Many sizes – 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, manufactured of special heat resistant cement which accumulates and stores heat very well. This makes the stone soles ideal for baking bread directly on the hearth.

## 1 User-friendly panel

Easy-to-learn and easy-to-use standard D-panel with large buttons and clear functions. Gives good control of top- and bottom heat in the oven.

## 2 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.

## 3 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.

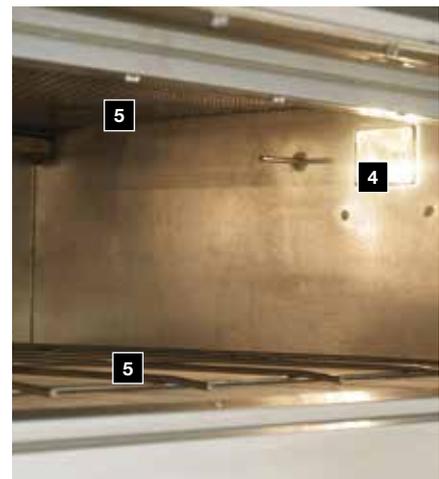
## 4 Effective double working light

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.

## 5 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.



# Classic Deck Oven

## Features and Benefits:

Available in five standard widths and up to five sections in height, standard crown height 160 mm, optional height 220 mm available. *Suited for most tray and bread sizes.*

Designed in a flexible module system with many options. *Gives each bakery the ability to create the oven that suits their needs best.*

Each oven section can be individually controlled with separate settings of the top, bottom and front heat. *Gives full control in the baking process.*

Well insulated oven chamber. *Keeps the heat inside the oven.*

Stainless steel front. *Maintains low temperature and is easy to keep clean.*

A range of accessories such as steam generator and stone hearth. *Makes the Classic adaptable to all the customers' needs.*

Including aluminium legs with adjustable feet. *Adaptable to the baker.*

Digital control panel. *Easy to learn and use.*

Precision-built oven doors. *Gives the door a smooth action and ensures convenient and safe handling.*

Effective working halogen lighting. *Provides whiter and more intensive working light than standard bulbs.*

Accessory setting device. *For fast and efficient loading of the oven.*

Reliable heating elements. *Specially selected for reliability and rapid response.*

Can be delivered with underbuilt prover with sliding glass doors (not DCJ-1)



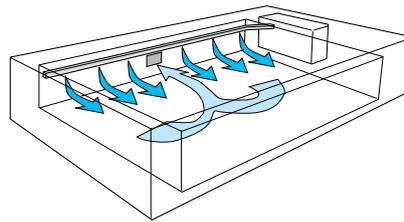
## Options



### D1+ panel

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.

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



### 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: 1,8 kW (DC-2ED 3,6 kW) per deck.

### Stone soles

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



### Canopy

This collects 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.

### More options:

Crown height 220 mm per deck  
Steam inlet with distributor/deck

Common water connections

Stainless steel baking chamber/deck

Sep. deck section for ext. of existing ovens

Top and bottom part

Condensation unit

### 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.

### Accessories:

Transport trolleys in s/s with 10 shelves

### High temperature execution

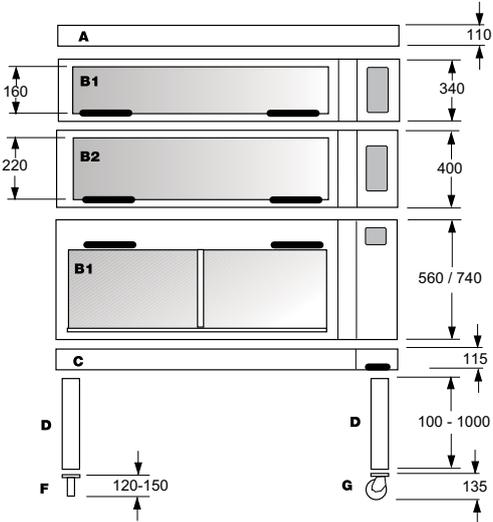
For baking up to 400°C with ceramic glass in the doors.

### Castors

Simplify moving the oven, e.g. for cleaning purposes. The two front wheels are lockable.

# Classic Deck Oven

Build your own Classic deck oven!



Oven widths: ..... 1075 to 2335 mm

Max 5 low (B1) or high (B2) decks, always with a top part (A) and a bottom part (C)

Standard legs (D): ..... 100, 200, 300 to 1000 mm  
Other lengths available on request

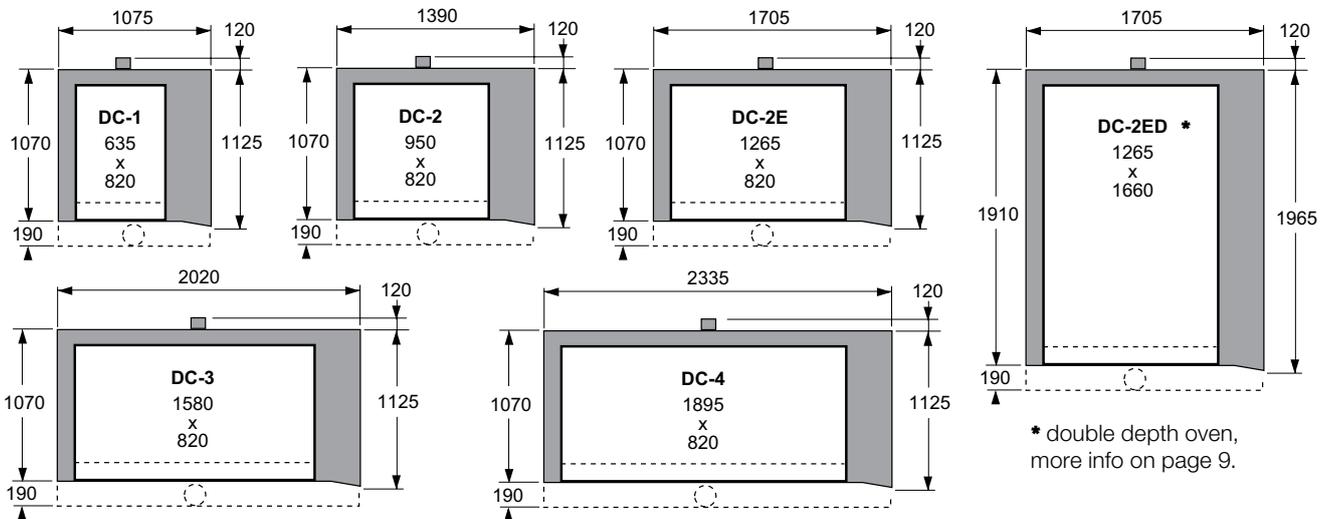
Adjustable feet (F) is standard, castors (G) option

Oven DC-2 with 3 decks: DC-32

Oven DC-2 with 4 decks: DC-42

DC-2E available in a deep execution – DC-2ED

## Deck measurements



\* double depth oven, more info on page 9.

## Specifications – 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
<b>DC-1</b>	0.52	5.0	2	1	1	1	1	1	1	1	1
<b>DC-2</b>	0.78	6.9	2	2	2	2	2	2	1	1	1
<b>DC-2E</b>	1.04	8.8	4	3	2	2	2	2	2	2	2
<b>DC-2ED*</b>	2.09	17.2	8	6	4	4	4	4	4	4	4
<b>DC-3</b>	1.3	10.7	4	3	3	3	3	3	2	2	2
<b>DC-4</b>	1.55	12.6	6	4	4	4	4	4	3	3	3

\* double depth oven, more info on page 9.

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

Subjects to changes without notice.

# Classic Double Depth

## Classic Double Depth

### – Deck Oven with double depth for extra capacity

Classic is also available in a special edition with double depth for extra capacity. Double depth is available in one width.

#### Features and benefits:

Precision-built oven doors

*Gives the door a smooth action and ensures convenient and safe handling.*

Effective working halogen lighting

*Provides whiter and more intensive working light than standard bulbs.*

Reliable heating elements

*Specially selected for reliability and rapid response.*

Each oven section can be individually controlled with separate settings of the top, bottom and front heat.

*Full control in the baking process.*

Well insulated oven chamber and stainless steel front.

*Keeps the heat inside the oven, maintains low temperature, easy to keep clean.*

Including aluminium legs with adjustable feet.

Crown height 220 mm.

Double built-in steam generators.

Cement soles as standard.

#### Options

D1+ programmable panel

Canopy

Oven charger

Setting device 2 x 600 x 1640

Trolley for Setting device 600 x 1640

#### Technical

EL. LOAD KW/DECK INCL. STEAM GENERATOR 17.2 kW

#### Measurements

Measurements on page 8



Optional oven charger



Accessory setting device for fast and efficient loading of the oven.

# Underbuilt Prover

## Classic Underbuilt Prover - for Classic Deck Ovens

The Underbuilt Prover is installed under the oven sections but can also be used separately with the top and bottom parts.

### Features and benefits:

Underbuilt prover with sliding glass doors.

*Built completely in stainless materials to ensure a long service-life, simple cleaning, and low maintenance costs. DCJ-1 has one door.*

Digital panel with timer and digital settings of temperature and humidity. *Easy to handle, understand and set.*

Well insulated prover chamber. *and stainless steel front. Maintains low temperature and is easy to keep clean.*

Including adjustable feet.

Available in two heights, 560 mm and 740 mm.

The prover is fitted with automatic water feed as standard.



### Technical

FOR DECK OVEN TYPE	DCJ-1 DC-1	DCJ-2 DC-2	DCJ-2E DC-2E	DCJ-3 DC-3
El. load	1.8 kW	1.8 kW	1.8 kW	1.8 kW

Underbuilt prover DCJ, internal height H = 560 mm

Underbuilt prover DCJ, internal height H = 740 mm

### Specifications – low version

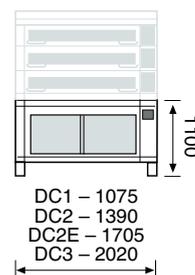
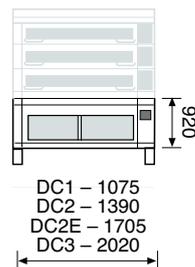
HIGH VERSION (H=560 MM)			
MODEL	EL. LOAD KW	TRAY SUPPORTS	BAKING TRAYS (400X600 MM)
DCJ-1	1,8	4	8
DCJ-2	1,8	8	8
DCJ-2E	1,8	8	16
DCJ-3	1,8	12	12

### Specifications – high version

HIGH VERSION (H=740 MM)			
MODEL	EL. LOAD KW	TRAY SUPPORTS	BAKING TRAYS (400X600 MM)
DCJ-1	1,8	6	12
DCJ-2	1,8	12	12
DCJ-2E	1,8	12	24
DCJ-3	1,8	18	18

*Subjects to changes without notice.*

### Measurements



### J-panel (prover)

- Digital temperature control
- Digital damp control
- Timer





We have the equipment and expertise  
you need for your bakery



Sveba-Dahlen develops, markets and manufactures bread lines, rack ovens, deck ovens, tunnel ovens, proving chambers and fermentation lines. We supply to bakeries, shops and supermarkets, industrial bakeries, restaurants and catering establishments of all sizes, all over the world.

Visit our website!



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

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