



V-SERIES

Unlimited possibilities with maximal capacity



SVEBA  DAHLEN

V-SERIES

The V-Series is a collection of reliable, powerful and safe ovens that are easy to use. The series has three basic sizes, with space for up to three racks in the oven chamber. The oven provides almost unlimited possibilities for professional baking and can be supplied with many different accessories and custom features.



The V-Series ovens can be powered by electricity, oil or gas. They come in three sizes, regardless of heating type. Perfect for bakeries needing large production capacity.

The V-Series comes with a suspension hook as standard (except V50, V51, V52). The hook helps free up space and makes cleaning the oven easier. When combined with a rack lift (option), both loading and unloading become easier and safer.

The V-Series ovens are supplied with powerful, overlapping rock wool insulation, keeping the heat inside the oven. Wall insulation is 100 mm thick, with a 20 mm air gap. Roof insulation is 150 mm thick. For even better energy efficiency, eco+ is available. The eco+ concept offers an insulated floor and extra-insulated oven door with double-glazed window. Alongside the smart SD-Touch Panel, the oven's energy use per bake can be calculated.

DATA



Two types of the V-Series are available: standard and eco+. Powered by electricity, gas (natural gas, coal gas or propane gas) or oil. For the complete package, purchase a two-stage burner for oil or gas powered ovens.

	V30	V31	V32
	ELECTRIC	OIL	GAS
Maximum tray size	600 x 800 mm	600 x 800 mm	600 x 800 mm
Size	1,810 x 2,425 mm	1,915 x 2,425 mm	1,915 x 2,425 mm
Maximum rack diagonally	1,050 mm	1,050 mm	1,050 mm
Maximum rack height, platform	1,815 mm	1,815 mm	1,815 mm
Maximum rack height, hook	1,880 mm	1,880 mm	1,880 mm
Output (electricity)*	46-52-58-64-70 kW	2.2 kW	2.2 kW
Power (heat)	44-50 kW 56-62 kW 68 kW (max)	55 kW (norm) 80 kW (max)	55 kW (norm) 80 kW (max)
Weight, oven with hook	1,300 kg	1,400 kg	1,400 kg
Weight, oven with platform	1,350 kg	1,450 kg	1,450 kg
Door opening radius	905 mm	905 mm	905 mm

	V40	V41	V42
	ELECTRIC	OIL	GAS
Maximum tray size	2 x 457 x 762 mm	2 x 457 x 762 mm	2 x 457 x 762 mm
Size	2,165 x 2,425 mm	2,165 x 2,425 mm	2,165 x 2,425 mm
Maximum rack diagonally	1,300 mm	1,300 mm	1,300 mm
Maximum rack height, platform	1,815 mm	1,815 mm	1,815 mm
Maximum rack height, hook	1,880 mm	1,880 mm	1,880 mm
Output (electricity)*	64-72-80-88-95 kW	2.2 kW	2.2 kW
Power (heat)	62-70 kW 78-86 kW 93 kW (max)	70 kW (norm) 100 kW (max)	70 kW (norm) 100 kW (max)
Weight, oven with hook	1,550 kg	1,700 kg	1,700 kg
Weight, oven with platform	1,650 kg	1,800 kg	1,800 kg
Door opening radius	1,155 mm	1,155 mm	1,155 mm

	V50	V51	V52
	ELECTRIC	OIL	GAS
Maximum tray size	2 x 600 x 800 mm	2 x 600 x 800 mm	2 x 600 x 800 mm
Size	2,490 x 2,425 mm	2,490 x 2,425 mm	2,490 x 2,425 mm
Maximum rack diagonally	1,560 mm	1,560 mm	1,560 mm
Maximum rack height, platform	1,815 mm	1,815 mm	1,815 mm
Maximum rack height, hook	1,880 mm	1,880 mm	1,880 mm
Output (electricity)*	95-104-112-120 kW	3.0 kW	3.0 kW
Power (heat)	92-101 kW 109-117 kW (max)	125 kW (norm) 140 kW (max)	125 kW (norm) 140 kW (max)
Weight, oven with hook	-	-	-
Weight, oven with platform	1,900 kg	2,050 kg	2,050 kg
Door opening radius	1,155 mm	1,155 mm	1,155 mm

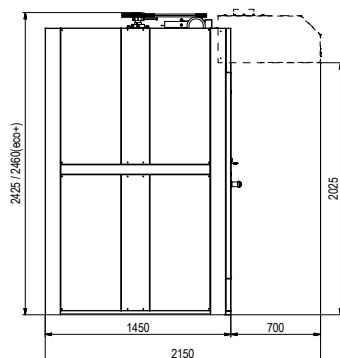
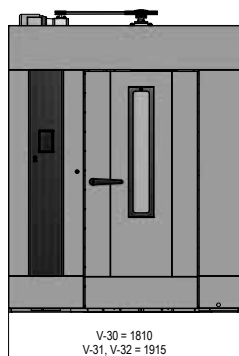
MAXIMUM LOAD

	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 platform	-	800 kg	-

* Depending on voltage

DRAWINGS AND MEASUREMENTS

V30 / V31 / V32



V30

W x H: 1,810 x 2,425 mm
Depth: 1,450 mm
Depth with canopy: 2,150 mm

V30 eco+

W x H: 1,810 x 2,460 mm
Depth: 1,450 mm
Depth with canopy: 2,150 mm

V31

W x H: 1,915 x 2,425 mm
Depth: 1,450 mm
Depth with canopy: 2,150 mm

V30 eco+

W x H: 1,915 x 2,460 mm
Depth: 1,450 mm
Depth with canopy: 2,150 mm

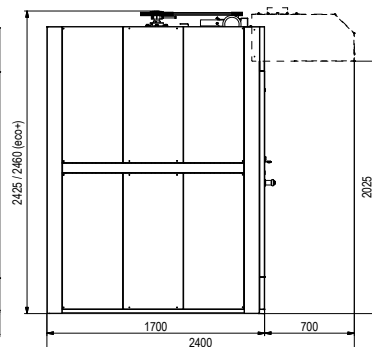
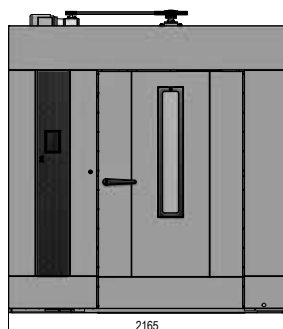
V32

W x H: 1,915 x 2,425 mm
Depth: 1,450 mm
Depth with canopy: 2,150 mm

V32 eco+

W x H: 1,950 x 2,460 mm
Depth: 1,450 mm
Depth with canopy: 2,150 mm

V40 / V41 / V42



V40

W x H: 2,165 x 2,425 mm
Depth: 1,700 mm
Depth with canopy: 2,400 mm

V40 eco+

W x H: 2,165 x 2,460 mm
Depth: 1,700 mm
Depth with canopy: 2,400 mm

V41

W x H: 2,165 x 2,425 mm
Depth: 1,700 mm
Depth with canopy: 2,400 mm

V41 eco+

W x H: 2,165 x 2,460 mm
Depth: 1,700 mm
Depth with canopy: 2,400 mm

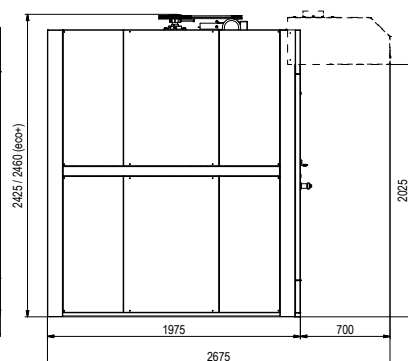
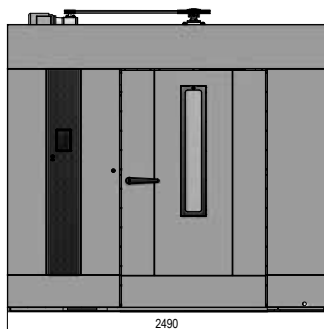
V42

W x H: 2,165 x 2,425 mm
Depth: 1,700 mm
Depth with canopy: 2,400 mm

V42 eco+

W x H: 2,165 x 2,460 mm
Depth: 1,700 mm
Depth with canopy: 2,400 mm

V50 / V51 / V52



V50

W x H: 2,490 x 2,425 mm
Depth: 1,975 mm
Depth with canopy: 2,675 mm

V50 eco+

W x H: 2,490 x 2,460 mm
Depth: 1,975 mm
Depth with canopy: 2,675 mm

V51

W x H: 2,490 x 2,425 mm
Depth: 1,975 mm
Depth with canopy: 2,675 mm

V51 eco+

W x H: 2,490 x 2,460 mm
Depth: 1,975 mm
Depth with canopy: 2,675 mm

V52

W x H: 2,490 x 2,425 mm
Depth: 1,975 mm
Depth with canopy: 2,675 mm

V52 eco+

W x H: 2,490 x 2,460 mm
Depth: 1,975 mm
Depth with canopy: 2,675 mm

INFORMATION

The V-Series is a reliable and powerful oven, built for simplicity and safe use. The series is equipped with an IBS System, our own patented system for alternate rack rotation inside the oven.

The IBS system results in faster, more even and more energy efficient baking.

The V-Series also comes with our own, patented, built-in steam system, Cascad, with a very effective steam capacity.

The system has a quick recovery time, increasing the production capacity.

The Cascad can be programmed to the amount of steam required as well as when it is to be switched on and off.

All products in the V-Series operate with a very large flow of air following counter flow principle that provides better fuel efficiency and lower heating costs. Maximum baking temperature of 350°C.

We are continually certifying our products.

The V-Series is CE, EAC, ETL (V32, V42, V52) and NSF certified.



- 01** The V-Series is equipped with our Increased Baking Surface system.
Provides quick, even and economical baking.
- 02** The SD-Touch Panel comes as standard.
Simple, logical, programmable and effective oven use.
- 03** Cascad steam system quickly provides powerful and extra-clean steam.
Heat and steam are evenly spread quickly within the oven leaving the system with a short recovery period.
- 04** Powerful insulation.
Traps heat inside the oven, leading to a better work environment at the bakery.
- 05** Inside and outside of the oven are made of strong stainless steel.
Sustainable material that makes the oven last longer. Easy to keep clean.
- 06** Automatic rotation stop for racks.
Once baking time is complete, the rack rotates to the unloading position once the door handle is lifted.
- 07** Three basic sizes.
Can be adapted to most bakeries.
- 08** Effective heat exchange in the oil and gas oven.
High efficiency and low heating costs.
- 09** Right-hand door with double glazed window.
Easy to open and supervise.
- 10** Includes suspension hook (excl. V50, V51, V52).
Simplifies oven cleaning.



V40 eco+

INFORMATION

IBS – Increased Baking Surface

Our own patented system for alternating rotation (changes rotation direction) of the rack inside the oven. The IBS system provides a quicker, more even and energy-efficient bake.



SD-TOUCH PANEL

The dust and water resistant SD-Touch panel is very easy to use and makes baking easier. The panel has high readability and provides a good overview of the entire baking process. Recipes are saved in alphabetical order. The panel is available in many languages and it is easy to alternate between the different menu functions.

- Clear and logical menus in both Celsius and Fahrenheit.
- Cost estimate per bake.
- Save recipe function.
- Quick choice for eco mode.



More information is available at www.sveba-dahlen.com

eco+

eco+ represents high-efficiency hardware, energy-optimized software and sustainable materials.

Our eco+ equipped ovens are prepared for the energy-saving requirements of the future. We have therefore looked at the oven as a whole. A product with an eco+ label has optimized software. The oven's walls, floor and door are also extra insulated to keep the heat in the oven space, using at least 35% less energy and helping keep a more pleasant climate in the premises.



EFFECTIVE HEAT EXCHANGE

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

CASCAD STEAM SYSTEM

The Cascad steam system quickly provides powerful steam. It is built out of aluminum rods and stainless steel, making the steam extra clean. The good heating properties of aluminum guarantee rapid recovery, leading to a continual and uninterrupted baking process.



OPTIONS

ROTATING PLATFORM [1]

The rotating platform makes it possible to use the majority of racks.
Made of stainless steel. Standard for V50, V51 and V52.
V30, V31, V32, V40, V41, V42 = max 600 kg.

AUTOMATIC RACK LIFTING DEVICE

The oven can be supplied with a motor driven hook that lifts the racks from the oven floor, making loading and unloading easier. This option means that the rack does not need to be lifted up onto a ramp or hook. The rack is placed on the floor, after which it is lifted and begins to rotate. Once baking is complete, the rack is automatically lowered to the floor of the oven so that it can be easily removed. (Excl. V52)
V30, V31, V32 = max 350 kg. V40, V41, V42 = max 450 kg.

EXTRA REINFORCED PLATFORM FOR THE V40 SERIES [2]

For very heavy load. Standard with V52. (Not available with V30 series).

CANOPY

A large, solid canopy made of stainless steel. Collects steam and heat when the oven door is opened.

CANOPY WITH EXTRACTOR FAN

A large, solid canopy made of stainless steel. Collects steam and heat when the oven door is opened. Equipped with a fan for better steam extraction.

EXTRA INSULATED BASE

Standard with eco+.

UTILITY HOLDER [3]

Tool holder with pocket and powerful magnet that can be attached to the oven.

LEFT-HAND HINGED DOOR

The oven is supplied with a right-hand door as standard.

AES – AUTOMATIC EVACUATION SYSTEM

AES is an evacuation system that improves the bakery's work environment.
A fan extracts the hot air and steam from the oven each time the door is opened.

SLOWSTART

Gentle and gradual accelerating rotation of the rack for baking products sensitive to bumps and blows, or that risk moving from vibrations.
Standard with V52.

FREQUENCY CONVERTER FOR FANS

The fan speed is driven by a frequency converter to maintain the desired flow of air.

ASSEMBLED OVEN

The oven is delivered assembled, making installation easier.

SPRING LOADED DOOR HINGES [4]

Door hinges with locking function. Ensures doors remain opened when loading and unloading racks.

[1]



[2]



[3]



[4]





Better baking business

We have not become the leading Nordic actor in our field simply by providing high quality products. We also have a unique, holistic concept and efficient and innovative solutions for everything from small bakeries to large industrial bakeries. Solutions that make baking mean business. Better baking business.