

Classic Deck Oven



Traditional baking with modern techniques





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

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 D-panel, stone soles, steam generator, underbuilt prover and turbo start, 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.

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.

D-panel

99 recipes can be pre-programmed and stored in the D-panel, which then can be activated by a light touch. The panel is designed for easy cleaning. The instruments are logically placed, which makes it easy to read the temperature and the baking time.

The D-panel also controls the damper by a motor. With the D-panel it will be easier to control the baking process. It is possible to connect the D-panel to EPOC, which is a master PC controlled system, handling recipes and logging of baking processes.

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.

Canopy

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



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.

Setting device

For rapid and easy loading on the stone soles.



Stone soles

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

Turbo start

A simple touch on the button gets the oven starting more quickly and minimizes recovery time during baking. It disconnects automatically when the oven reaches the set temperature.

Week timer

Programmable starting of the oven during a 7-day period which saves time and ensures more efficient production. It can also be used to start the underbuilt prover.



AC guard

Reduces the connected power and ensures cheaper installation and lower production costs.



Castors

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

Pizza version

For baking up to 400°C. Ceramic glass in the doors and unloading shelf. It includes the following options:

- Stone soles
- Shelfstand



Marine version

Classic can be adjusted for installation and operation in a marine environment.

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 Rockwool® 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 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.



When the door is opened it slides up into the oven chamber, which saves space and improves safety in the bakery.

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 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, one in each oven chamber.



Classic has built-in halogen lighting in each deck.

User-friendly instrument panel

The instrument panel is angled towards the oven. The controls are well-arranged, e.g. the large and distinct thermostat, for best overview and ergonomics during the work.

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.

A baking timer for 2 – 55 minutes with distinct audio and visual signals indicates when the bake is ready.



The instrument panel is available in two versions – standard and D-panel.

Easily handled damper

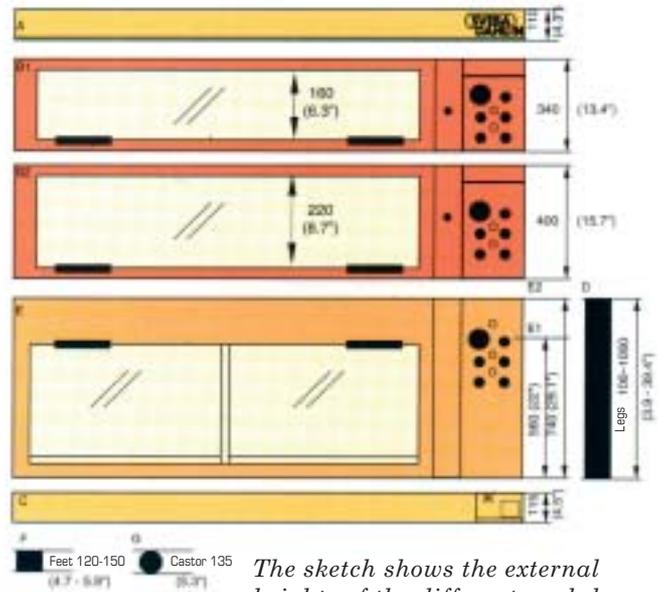
The damper control is easily viewed and accessible on the right-hand side of the oven, beside the control panel. The damper has a simple and logical handling. The damper will work automatically if the oven is equipped with the D-panel.

Reliable heating elements

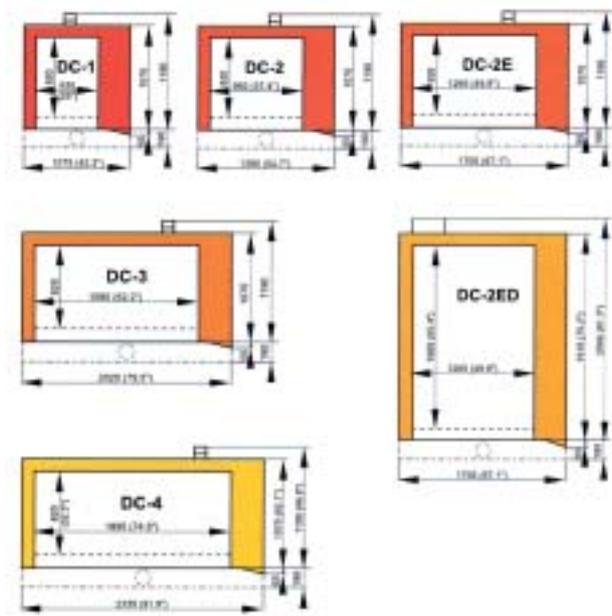
Classic's heating elements have been specially selected for their reliability and rapid response.

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 right-hand side from the oven.



The sketch shows the external heights of the different modules of the Classic series.



The sketch shows the depth and widths of the six different Classic baking chambers.

Build your own Classic deck oven

The Classic deck ovens are made in five different widths from 1,075 to 2,335 mm. The model DC-2E is also available in a deep execution, called DC-2ED. The oven consists of one to maximum five high (B1) or low (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 1,000 mm inclusive. 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 the heights (E1) or (E2), are also available as an option.

Tray size (mm) and number of trays per deck (PCS)										Technical information	
OVEN TYPE	400x600	400x762	450x600	457x660	457x762	470x630	500x700	530x650	600x800	Baking surface m ²	El load kW
DC-1	2	1	1	1	1	1	1	1	1	0.52	5.0
DC-2	2	2	2	2	2	2	1	1	1	0.78	6.9
DC-2E	4	3	2	2	2	2	2	2	2	1.04	8.8
DC-2ED	8	6	4	4	4	4	4	4	4	2.09	17.2
DC-3	4	3	3	3	3	3	2	2	2	1.30	10.7
DC-4	6	4	4	4	4	4	3	3	3	1.55	12.6

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



Classic, type DC-32ED, deep execution, three sections with canopy, stone soles and steam generators.

Ovens for professional baking since 1948

Sveba-Dahlen develops, markets and manufactures rack, deck and tunnel ovens, and proving cabinets and fermentation lines for professional baking. We also supply supplementary bakery equipment which makes the work more efficient for both small and big bakeries.

Our ovens are designed and manufactured by the most modern methods with the latest technology, and by extremely competent people. Our ovens are renowned for their excellent material quality, high operating reliability and excellent baking results. Since 1996 Sveba-Dahlen has been certified in accordance with ISO 9001.

Customers from all over the world buy our ovens, thus we have today some 40 world-wide agents with their own service teams. Well-trained and experienced technicians are your guarantee that installation, adjustment and service, will be conducted correctly.

Despite our world-wide operations we remain at heart and soul a family company. We therefore honour short decision channels, quick and frank decisions. We treat our customers honestly and with respect.

This has been our successful recipe since 1948, and you can be sure that we will do our best to keep to this course.



Sveba-Dahlen AB, SE-513 82 Fristad, Sweden.

Telephone: +46 (0)33 26 67 90. Fax: +46 (0)33 26 67 76. mail@sveba-dahlen.se www.sveba-dahlen.se