



## 经典耐用的层披萨烤炉

Classic Pizza Oven



**SVEBA  
DAHLIN**

# 经典耐用的层披萨烤炉

始于1970年，Sveba-Dahlen 披萨烤炉现已遍布世界各地。我们的经典披萨烤炉质量可靠经久耐用，其设计可满足每个用户对于功能性、便利性及经济性的需求。经典披萨烤炉炉腔周围有120mm厚的矿物棉质保温层，提供优质的绝缘及更安全的工作环境。经典披萨烤炉有一个高效热量平衡控制装置，能单独控制面火、底火及门火。这样，即使经常打开炉门，炉腔也能保持统一的温度。



DC-22P带D控制面板



D - 控制面板  
D-Pizza Control Panel

## 特点及优势

- 最高温度可达400℃，适用于各种披萨制作
- 坚固的石板底
- 双卤灯更好的监控烘焙过程
- 精密制作的烤炉门带有陶瓷玻璃窗口，不用打开炉门，更好地察看烘焙过程
- 放置架便于操作
- 铝制腿带有滚轮，方便移动和清洗
- 顶盖高度为160mm
- 通过控制面板输入电流设定，可让烤炉在较小的供电下使用

## 选项

- 不锈钢披萨烤炉台具有非常容易清洗的表面。顶部装有凹进的冷却的容器，保证食材新鲜，方便取用



披萨工作台（上）

# A Time Tested Pizza Oven Built for Heavy Use

The Classic pizza oven is a reliable and durable oven built to withstand long hours of operation. The Classic pizza is available in four different widths and up to four decks high. Reliability and high performance, along with the flexibility has made Sveba-Dahlen Classic Pizza oven a preferred choice among several top Pizza-chains.

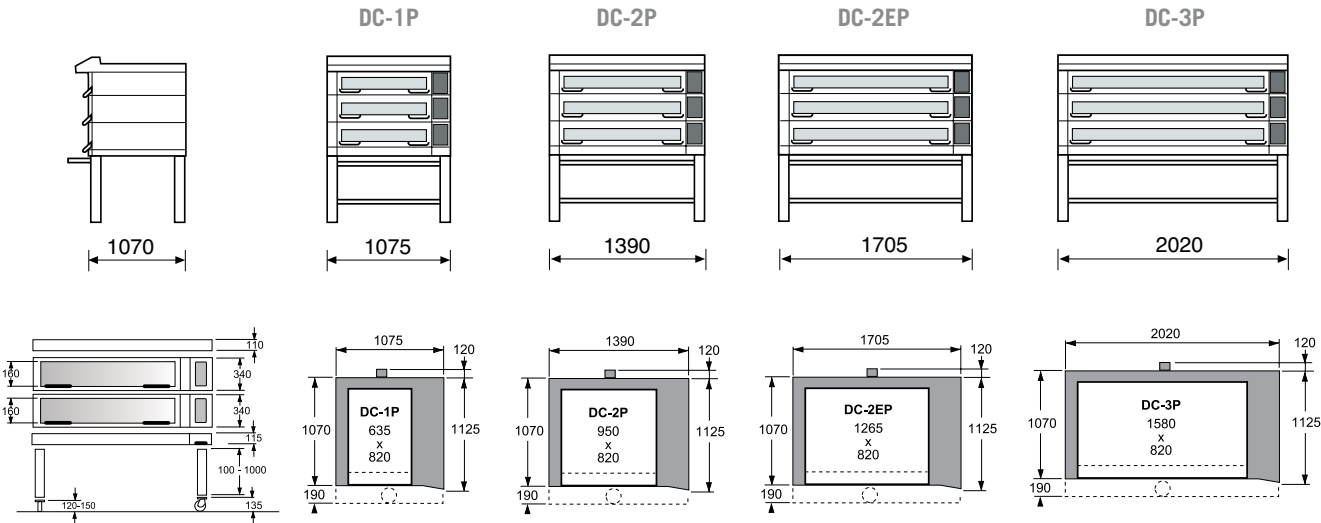
## FEATURES AND BENEFITS

- Reaches a maximum temperature of 400°C, and is applicable to all kinds of pizza making
- Solid stone soles
- Double halogen lights for better control of the baking process.
- Precision built oven door with ceramic glass
- Comes standard with unloading shelf
- Aluminium legs with castors for movability and easy learning
- Baking chamber height is 160mm
- The insulated oven chamber keeps the heat where it is supposed to be, inside the chamber, providing a better working environment and lower energy costs.

## OPTIONS

- A stainless steel pizza bench with an easy to clean working surface. The toppings are stored in recessed and cooled containers, keeping them fresh and accessible.

## 尺寸 MEASUREMENTS



## 技术参数 SPECIFICATIONS

	DC-1P	DC-2P	DC-2EP	DC-3P
功率/层	5.4	7.9	10.4	12.9
ELECTRICAL LOAD kW / PER DECK	5.4	7.9	10.4	12.9



**瑞典制造 享誉世界**

**MADE IN SWEDEN. LOVED AROUND THE WORLD.**

从街角的小型手工面包坊到大型工业面包企业及连锁店，无论您身处世界何地，当您走进面包店，都有可能发现Sveba-Dahlen的身影。我们秉承瑞典制造工艺，凭着对面包与烘焙的热爱，针对产品烘焙的各个阶段，致力于为不同规模的专业面包企业研发、制造和销售瑞典顶级烘焙设备。

From the small artisan bakery on the corner, to large industrial bakeries: Wherever in the world you walk in to a bakery, you are likely to find Sveba-Dahlen. With a heritage in Swedish engineering and a passion for bread and baking, we develop, manufacture and sell equipment for every stage of the baking process for professional bakeries of all sizes.

*Better baking business.*

A Member of the Sveba-Dahlen Group AB