



C系列旋转烤炉

C-Series Rack Ovens

通用节能、单烤车旋转烤炉

Versatile and energy efficient compact rack ovens



SVEBA
DAHLIN

通用节能、单烤车旋转烤炉

C系列旋转烤炉是瑞典Sveba-Dahlen集团推出的高性能紧凑型旋转烤炉，经过多年实践与市场检验，是一款非常适合亚洲市场、适用于所有烘焙产品的非常可靠的烤炉。

C系列旋转烤炉高效节能，占地面积小，在有限的空间也能保证充足的产量。

C系列旋转烤炉与所有Sveba-Dahlen旋转烤炉一样，配备了本公司的专利：烤车双向旋转系统（IBS 系统），让烤车始终受热均匀，确保烤车上所有产品受热一致，烘焙效果一致。



特点及优势

增强烘烤面积 (IBS 系统)

烤车双向旋转能显著提升烘焙效果。Sveba-Dahlen 的专利烤车双向旋转系统能确保产品受热均匀，更高效地达到一致的烘焙效果。

四种规格

C 系列旋转烤炉有四种规格可供选择，所有规格都非常适合亚洲的烘焙方式。

风速可调

使用同一烤炉就可以烘焙不同类型的产品，如面包，起酥，松饼，蛋糕等，进行风速调整，烘焙流程预编程，确保优异的烘焙效果。

多种加热方式

可选择电加热、燃油加热或燃气加热；燃气加热采用威索燃烧器。

双风机

强劲的双风机可使炉腔内气流分布均匀，高标准层叠隔热层确保烤炉内的热量不流失。

降低烤炉外表温度

内外均采用不锈钢材料，降低烤炉外表温度。

玻璃门

炉门配备大视窗热反射玻璃以及明亮的内部灯光，让烘焙过程一目了然。

选项

旋转底盘

针对常用的烤车，可选择带坡道可调的旋转底盘。

自动排风系统

自动排风系统在打开炉门时抽走油烟和蒸汽，改善工作环境。

烤车自动升降装置

烘焙重载产品时，C 系列旋转烤炉可选配马达驱动式吊钩，让烤车自动升降。

排风罩

不锈钢排风罩能在打开炉门时排走蒸汽和油烟，可选配风机，增加排风效果。

烤炉整机交付

整机交付的烤炉可立即投入使用，减少安装启动时间。

风扇变频控制

烤炉可配备风扇变频器，实现风速无级控制。

触摸屏控制面板

Sveba-Dahlen SD 控制面板

让烘焙更经济，产品更出色

Sveba-Dahlen 全系列旋转烤炉均配备了触摸屏控制面板，让烘焙过程完全掌控，多种功能完美结合，提高效率，降低成本。



操作简便，易于掌握

全中文友好界面，操作简单易懂，增加产能及录用新员工时，大大缩短员工培训时间，降低成本。



节能技术

创建您自己的节能模式：如生产过程中烤炉暂时空闲时，可关闭风扇、旋转、照明和风门，还可利用温度设定自动关闭烤炉来节能。

创建自己的烘焙方案

创建自己的烘焙方案，并将成品图片输入到触摸屏。可以通过USB记忆棒将同一方案复制其它烤炉，使所有烤炉的烘焙效果保持一致。

Versatile and energy efficient compact rack ovens

The C-series is the Sveba-Dahlen range of compact high performance rack ovens. Based on a time tested concept that has proven to be perfect for the Asian markets the C-series is a highly reliable choice for all types of baking.

The system is very energy efficient and with its small footprint the C-Series can provide great capacity even where space is limited.

As all Sveba-Dahlen rack ovens the C-Series is equipped with our patented system for racks rotating in both directions (IBS). This ensures an even baking result as all products are exposed to the same amount of heat and will be ready at the same time.

TOUCH PANEL



BETTER RESULTS AND LOWER COSTS WITH THE SVEBA-DAHLEN TOUCH PANEL

All Sveba-Dahlen rack ovens are equipped with a touch panel that gives you perfect control of the baking process, and a wide range of features to improve efficiency and reduce your costs.

USER FRIENDLY AND EASY TO LEARN

A user friendly interface in Chinese with easy to understand menus reduces training time and lower your costs when expanding your business or employing new staff.



ENERGY SAVING TECHNOLOGY

Create your own settings to save energy. If the oven is idle fans, rotation and lamps will turn off and the damper will close. You can also make temperature settings for the oven to turn off when energy can be saved.

CREATE RECIPES

Create recipes and import pictures of your products to the touch panel. To insure the same baking result in all ovens and locations you can install the same recipes on all ovens with a USB-stick.

FEATURES AND BENEFITS

INCREASED BAKING SURFACE (IBS)

Rotating racks gives a far better result. Sveba-Dahlens patented system with racks rotating in two directions ensures that all products are exposed to the same amount of heat, which gives a more efficient baking with even result.

FOUR SIZES

The C-series is available in four different sizes, all very suitable for Asian style baking.

ADJUSTABLE FAN SPEED

Adjustable fan speed and pre-programmed recipes ensures excellent baking result even for delicate products. Bake bread, pastries and cakes in the very same oven.

MULTIPLE HEATING OPTIONS

Electricity, oil or gas heated. Gas burners from Weishaupt.

DOUBLE FANS

The powerful double fan distributes the airflow evenly inside the oven chamber, and high grade overlapping insulation keeps the heat inside the oven.

COOL OVEN SURFACE

Exterior and interior of stainless steel keeps the surface cool.

GLASS DOOR

A large door window with heat-reflecting glass and powerful inside lighting gives good visual control of the baking process.

OPTIONS

ROTATING PLATFORM

Depending on the kind of racks used, a rotating platform with an adjustable ramp is available.

AUTOMATIC EVACUATION SYSTEM

Improve the working environment with a system that expels warm air and steam from the oven as the door is opened.

AUTOMATIC RACK LIFTING DEVICE

If you are baking heavy products, the C-Series ovens can be equipped with a motor driven hook that lifts and lower the rack automatically.

CANOPY

A canopy made of stainless steel expels steam and fumes when the door is opened. Can be equipped with a fan for extra efficiency.

OVEN DELIVERED FULLY ASSEMBLED.

Reduce start-up time by having your oven delivered fully assembled and ready to use.

FREQUENCY CONVERTER FOR FANS

The oven can be equipped with a frequency converter for a step-less control of the fan speed.

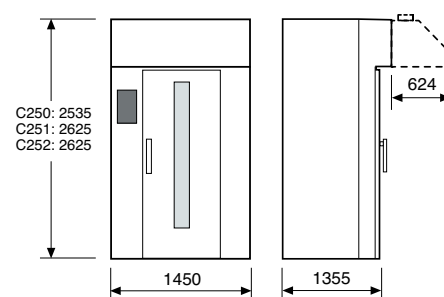
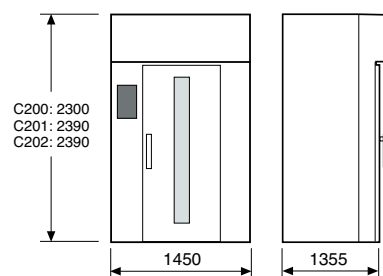
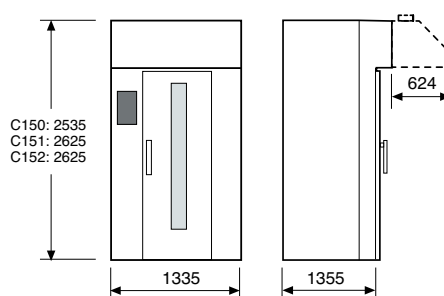
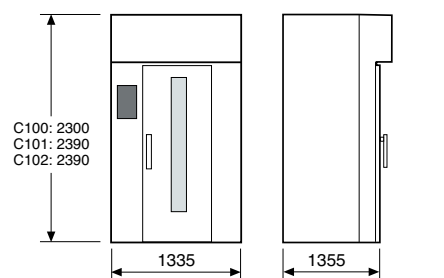
SLOW START

Smooth and gentle acceleration of the rack when baking products sensitive to vibration.

技术规格 TECHNICAL SPECIFICATIONS

规格 SPECIFICATIONS

	C100 电加热 ELECTRIC	C101 燃油加热 OIL FIRED	C102 燃气加热 GAS FIRED
电源 POWER SUPPLY	30-35-40 kW	2.0 kW	2.0 kW
	C150 电加热 ELECTRIC	C151 燃油加热 OIL FIRED	C152 燃气加热 GAS FIRED
电源 POWER SUPPLY	40-45-50 kW	2.0 kW	2.0 kW
	C200 电加热 ELECTRIC	C201 燃油加热 OIL FIRED	C202 燃气加热 GAS FIRED
电源 POWER SUPPLY	40-45-50 kW	2.0 kW	2.0 kW
	C250 电加热 ELECTRIC	C251 燃油加热 OIL FIRED	C252 燃气加热 GAS FIRED
电源 POWER SUPPLY	50-55-60 kW	2.0 kW	2.0 kW



内部尺寸 MEASUREMENTS, INTERNAL

	C100 C101 C102	C150 C151 C152	C200 C201 C202	C250 C251 C252
最大烤盘尺寸 MAX TRAY SIZE	457 x 762	457 x 762	600 x 800	600 x 800
最大烤车对角线 MAX RACK DIAGONAL	935 mm	935 mm	1050 mm	1050 mm
最大烤车高度 MAX RACK HEIGHT				
- 旋转底盘 Platform	1585 mm	1815 mm	1585 mm	1815 mm
- 吊钩 Hook	1640 mm	1880 mm	1640 mm	1880 mm

参数如有更新，恕不另行通知。
Subject to changes without notice.



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