



## 双倍深度经典层烤炉

Classic Double Depth Deck Oven



**SVEBA**  
**DAHLIN**

# 双倍深度经典层烤炉，深度加倍， 拥有更大的产能

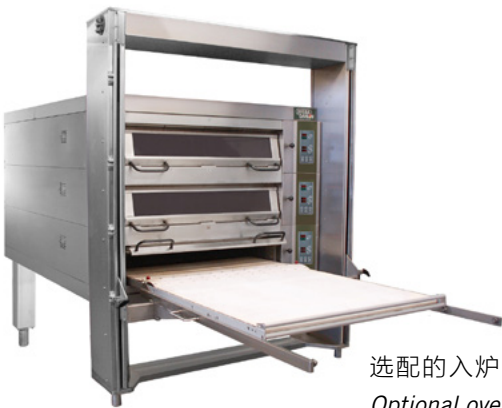
经典层烤炉的特别版，双倍深度拥有更大产能，只有一种标准宽度。

## 特点及优势

- 精密构造的烤炉门，确保开关门灵活，操作方便安全。
- 高效的照明卤灯，比普通灯泡更加明亮。
- 可靠的加热元件，增强快速响应与可靠性。
- 烤炉每层可以通过面火、底火、门火分别独立控制，烘烤过程全掌控。
- 高级隔热炉腔和不锈钢外表，防止热量流失，表面低温，易于清洁。
- 包括铝合金可调节支架。
- 只有220mm的层高。
- 两个内置蒸汽发生器。
- 标配石板底。

## 选项

- D1+ 可编程电子操作面板
- 风罩
- 烤炉入炉装置
- 入炉装置 2x600x1640mm
- 入炉装置的推车 600x1640mm
- 可以多达4层



选配的入炉装置  
*Optional oven charger.*



入炉装置可以快速有效的  
装载产品入炉  
*Accessory setting device  
for fast and efficient  
loading of the oven.*



# 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.

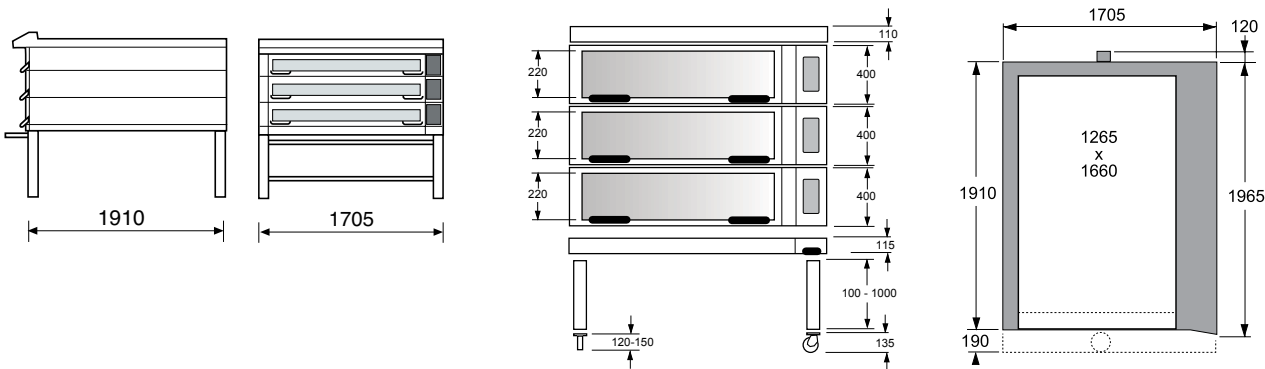
## FEATURES AND BENEFITS

- 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 only.
- Double built-in steam generators.
- Cement soles as standard.

## OPTIONS

- D1+ programmable panel
- Canopy
- Oven charger
- Setting device 2 x 600 x 1640 mm
- Trolley for Setting device 600 x 1640 mm
- Available in up to 4 decks

## 尺寸 MEASUREMENTS (mm)



## 技术参数 SPECIFICATIONS

每层功率/包含蒸汽发生器，功率为	17.2 kW
EL. LOAD KW/DECK INCL. STEAM GENERATOR	17.2 kW

焙烤面积/层	2.09 M <sup>2</sup>
BAKING SURFACE / DECK	2.09 M <sup>2</sup>

托盘容量/层	400 x 600 mm	8 个托盘/TRAYS
TRAY CAPACITY / DECK	600 x 800 mm	4 个托盘/TRAYS



## 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