



## 经典披萨烤炉

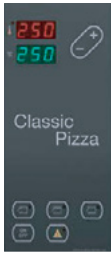
Classic Pizza Oven

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# 经典耐用的披萨烤炉

经典烤炉制作的可靠经久耐用适用于长时间使用。经典烤炉有四种宽度并且能达到4层高度。有很高的可靠性、实用性和灵活性。



D - 控制面板  
D-Pizza Control Panel

## 特点及优势

- 烤炉隔热保温层很好的将热量保存在炉腔内，从而提供了很好的工作环境和低的能耗费用。
- 精密制作的烤炉门具有陶瓷玻璃
- 双卤素灯更好的控制烘焙过程
- 坚固的石板底
- 铝制腿带有滚轮，方便移动和清洗
- 标准型烤炉带有不可拆卸的支架

## 选项

- 披萨工作台（下）
- 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



# 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

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.

Precision built oven door with ceramic glass.

Double halogen lights for better control of the baking process.

Solid stone soles.

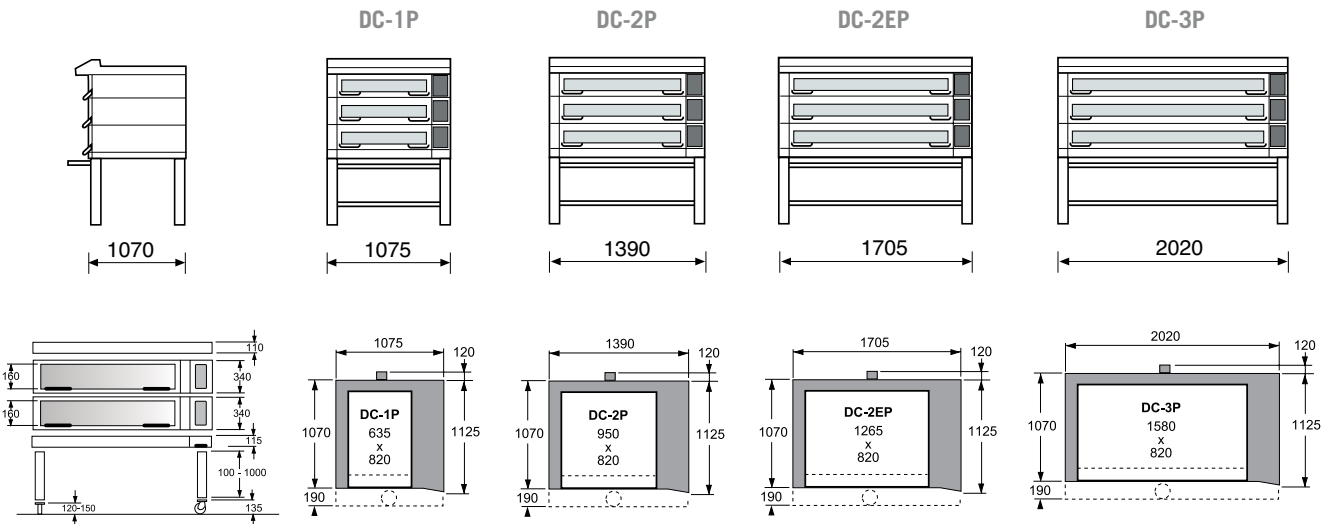
Aluminum legs with castors for movability and easy cleaning.

Comes standard with unloading shelf.

## 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