

Classic Pizza Oven



Pizza ovens with tradition





*Classic Pizza Oven model DC-22P
with optional canopy and castors.*

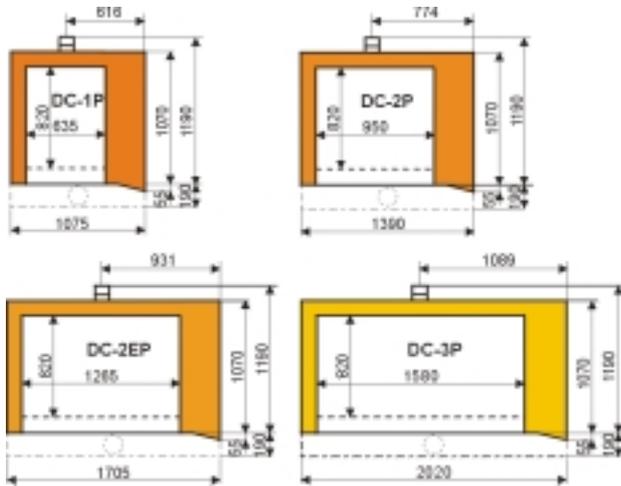
Classic Pizza Oven **With all the features you could wish for**

Sveba-Dahlen have delivered pizza ovens all over the world since 1970. Classic Pizza Oven is a robust and

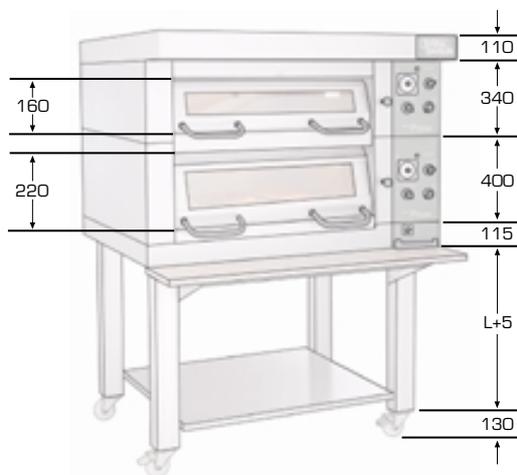
reliable oven designed to meet every user's requirements for functionality, convenience and economy.

Robust and flexible design

Classic Pizza Oven is of modular design and available in four different widths. An oven can easily be upgraded in capacity up to maximum three decks.



The sketch shows the depth and widths of the four different Classic Pizza Oven chambers.



The sketch shows the heights of Classic Pizza Oven. Leg height (L) is adjusted according to the number of decks or customer requirements, from 100-1000 mm.

The exterior of the oven is made of high-quality stainless steel. Around the oven chamber Classic Pizza Oven has a 120 mm layer of Rockwool® insulation for superior heat economy and a safer working environment.

The oven door is designed with ergonomic handles and a large window of ceramic glass. The built-in halogen lighting distributes a warm and even light, has a longer life span and can withstand high temperatures.

A convenient unloading shelf, stone soles, stainless steel shelf stand and aluminium legs with adjustable feet are standard execution on Classic Pizza Oven.

Efficient heat balance

Classic Pizza Oven has an efficient heat balance with individual controls for front, top and bottom zones. The result is a uniform temperature throughout the deck, even if the door is frequently opened.

Type of oven	DC-1P	DC-2P	DC-2EP	DC-3P
El load (kW)	5.4	7.9	10.4	12.9

N.B. Electrical load per oven deck.

Classic Pizza Oven quickly reaches the baking temperature, maximum 400° C. A pilot lamp indicates when the selected temperature is reached.

Each oven deck is regulated separately.

User-friendly instrument panel

The instrument panel with clearly visible symbols and controls is easy-to-use and angled towards the operator.

All controls are located on the right-hand side, which simplifies installation and servicing.



Standard execution

- Stepless controls for front, top and bottom heat
- Halogen lighting
- Ceramic glass in door
- Unloading shelf
- Adjustable feet
- Stainless steel shelf stand
- Stainless steel exterior
- Stone soles
- Individual controls for each deck

Options

- Week timer
- Crown height 220 mm
- Canopy
- Castors
- Turbo start
- Pull-out shelf



Ovens for professional baking since 1948

Sveba-Dahlen develop, market and manufacture rack, deck, pizza and tunnel ovens, proving chambers and fermentation lines for both small and large bakeries, supermarkets, industrial bakeries and pizzerias, restaurants and large kitchens.

Our products are designed and manufactured using the most modern methods, the latest techniques and a most experienced staff. They are well known for high-quality material, reliable availability and perfect baking results. Sveba-Dahlen has been certificated in accordance with ISO 9001 since 1996.

Clients all over the world purchase our ovens and

we have today more than 40 distributors with their own service-teams located strategically in all parts of the world. Well-trained and experienced technicians are a guarantee that installation, adjustment and service will be conducted correctly.

Despite our world-wide activity, we remain at heart and soul a family enterprise. We take pride in short lines of communication, quick decisions and straightforward answers. And to meet our clients honestly and with respect.

That has been our formula since 1948. You can rely on that we do our outmost to keep on this course.

