



## I系列工业化旋转烤炉

### I-Series Industrial Rack Ovens

高产量、多烤车旋转烤炉  
High Capacity Multi Rack Ovens



**SVEBA**  
**DAHLIN**

# High Capacity Multi Rack Ovens

The I-series is the industrial version of Sveba-Dahlens rotating rack ovens, designed for high capacity baking and round the clock operation.

The large oven window is made of heat-reflecting glass and the good lighting gives an excellent visual control of the baking process.

As all Sveba-Dahlen rack ovens the I-Series is equipped our patented system for racks rotating in both directions. This ensures an even baking result as all products are exposed to 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.

### BUILT IN STEAM SYSTEM

A built in high capacity steam system that can handle continuous baking without interruption.

### MULTIPLE HEATING OPTIONS

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

### HIGH-GRADE INSULATION

High-grade insulation ensures that the heat stays inside the oven and keep your energy costs down. The walls are insulated with 100 mm overlapping sheets of rock wool with a 20 mm air-gap. The roof insulation is 150 mm thick.

### LARGE AND RIGID PLATFORM

The entire rotating platform is made of 8 mm stainless steel (12 mm for I71 and I72) with a very rigid base plate which is not pressed down by the weight of the racks. Up to six fully loaded trays can be baked simultaneously on the platform (depending on tray size).

## OPTIONS

### 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.

### AUTOMATIC EVACUATION SYSTEM

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

### OVEN DELIVERED FULLY ASSEMBLED

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

# 高产量、多烤车旋转烤炉

I系列旋转烤炉是Sveba-Dahlen 工业化烤炉，设计用于大产量烘焙，可二十四小时生产。烤炉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。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。

## 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。

### 内置蒸汽系统

强劲的内置蒸汽系统可保证持续烘焙而无须中断。

### 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。

### 高标准隔热层

高标准隔热层确保烤炉内的热量不流失，降低能耗成本。炉腔周围用100毫米厚的叠层矿物棉保温层和20毫米的空气间隙作隔离。炉顶保温层厚度为150毫米。

### 大型坚固的旋转底盘

整个旋转底盘由8毫米不锈钢（其中I71和I72型厚度为12毫米）及可承受重型烤车及产品的坚固底座构成。根据烤盘和烤车尺寸，最多可在该底盘上同时烘焙每层6盘面包。

## 选项

### 排风罩

不锈钢排风罩能在打开炉门时排走蒸气和油烟，可选配风机，增加排风效果。

### 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。

## 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，还可用温度设定自动关闭烤炉来节能。

### 创建自己的焙烤方案

创建自己的焙烤方案，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。

## 技术规格 TECHNICAL SPECIFICATIONS

### MAX TRAY SIZE

#### 最大烤盘尺寸

3 x 600 x 800,  
4 x 457 x 762 mm

### I60\*

电加热  
ELECTRIC

### I61

燃油加热  
OIL FIRED

### I62

燃气加热  
GAS FIRED

电源 POWER SUPPLY

147 kW

3 kW

3 kW

最大直径 MAX DIAMETER : 1,925 MM

最大高度 MAX HEIGHT : 1,825 MM

\*不提供两级燃烧器 BURNER 2-STEP NOT AVAILABLE

### MAX TRAY SIZE

#### 最大烤盘尺寸

3 x 600 x 1000,  
4 x 600 x 800 mm

### I71\*\*

燃油加热  
OIL FIRED

### I72\*\*

燃气加热  
GAS FIRED

电源 POWER SUPPLY

3 kW

3 kW

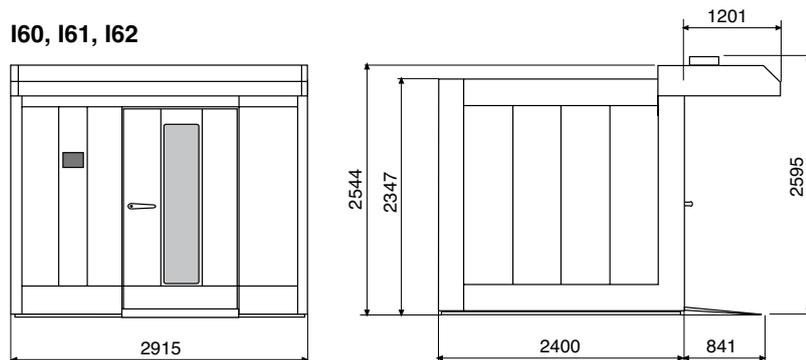
最大直径 MAX DIAMETER : 2,175 MM

最大高度 MAX HEIGHT : 1,950 MM

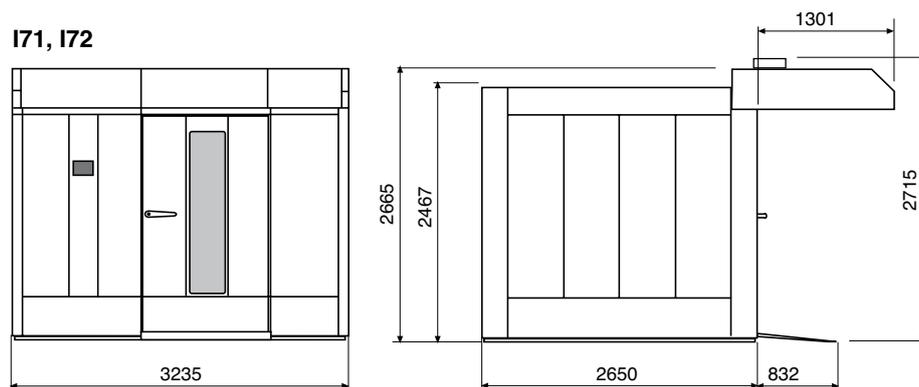
\*带BCS控制面板 WITH BCS PANEL

## 内部尺寸 MEASUREMENTS, INTERNAL

### I60, I61, I62



### I71, I72





## 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