



## V系列旋转烤炉

### V-Series Rack Ovens

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强大的工业化、多烤车旋转烤炉  
A powerful multi-rack oven for industrial baking



## 强大的工业化、多烤车旋转烤炉

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V系列旋转烤炉，坚固耐用，使用寿命长；三种规格可选，最多可容纳4个烤车；V系列烤炉配置多样化，可满足中小型面包工厂及连锁店的需求。与所有Sveba-Dahlen旋转烤炉一样，配备了本公司专利烤车双向旋转系统(IRS 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

### 烤车双向旋转系统 (IBS 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。

### 热风循环

完美的热风循环系统可有效提高烘焙质量，并可缩短烘焙时间长达10%。

### CASCADE 蒸汽系统

Sveba-Dahlen 的大产能专利蒸汽系统，可保证连续的烘焙生产。

### 三种尺寸

V系列烤炉有三种尺寸供选择，都适合亚洲风格的烘焙生产。

### 可调速风扇

即使对精致的产品，可调速风扇及可预设程序的菜单也可保证完美的烘焙效果。可在同一台烤炉中焙烤面包，糕点及蛋糕等等。

### 高标准隔热层

高标准隔热层确保烤炉内的热量不流失。

### 降低外表温度

内外均采用不锈钢材料，降低外表温度并方便保养。

### 玻璃门

炉门配备热反射玻璃大视窗以及明亮的内部灯光，让烘焙过程一目了然。

### 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。

## 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。

# A powerful multi-rack oven for industrial baking

The robust and versatile V-series comes in three sizes, with a capacity of up to four racks. The ovens can be delivered in a wide range of configurations to suit the demands of most small to mid-size industrial bakeries. As all Sveba-Dahlen rack ovens the V-Series is equipped with racks rotating in both directions (IBS system). This patented system 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.

### MEGA FLOW

Create optimal air flow in the oven chamber which improves baking and can reduce baking time with up to 10%.

### CASCADE STEAM SYSTEM

Sveba-Dahlen patented steam system with very high capacity that enables continuous baking.

### THREE SIZES

The V-series is available in three 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.

### EXTRA INSULATION

High grade insulation ensures that the heat remains inside the oven chamber.

### COOL SURFACE

Stainless steel inside and cover for a low surface temperature and easy maintenance.

### GLASS DOORS

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

### MULTIPLE HEATING OPTIONS

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

## OPTIONS

### ROTATING PLATFORM\*

Depending on the kind of racks used, a rotating platform with an adjustable ramp is available. Capacity 600 kg.

### HEAVY DUTY ROTATING PLATFORM

Heavy duty platform V40/41/42. Capacity 800 kg.

### 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 V3X and 4X ovens can be equipped with a motor driven hook that lifts and lowers 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.

### FREQUENCY CONVERTER FOR FANS

The oven can be equipped with a frequency converter for a step-less control of the fan speed to obtain desired air volume.

### SLOW START\*

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

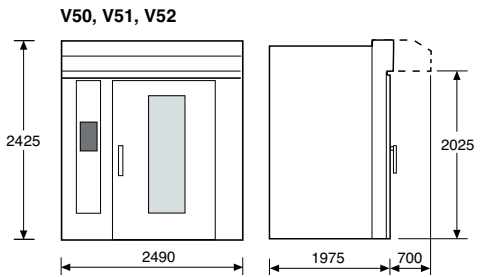
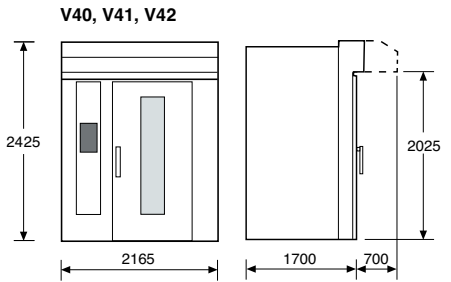
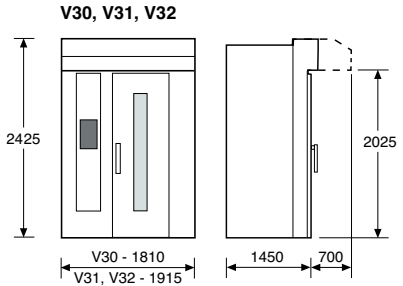
\*Standard on V52

\*\*Not available on V52

## 技术规格 TECHNICAL SPECIFICATIONS

### 规格 SPECIFICATIONS

	<b>V30</b> 电加热 ELECTRIC	<b>V31</b> 燃油加热 OIL FIRED	<b>V32</b> 燃气加热 GAS FIRED
电源 POWER SUPPLY	46-52-58-64-70 kW	2.2 kW	2.2 kW
	<b>V40</b> 电加热 ELECTRIC	<b>V41</b> 燃油加热 OIL FIRED	<b>V42</b> 燃气加热 GAS FIRED
电源 POWER SUPPLY	64-72-80-88-95 kW	2.2 kW	2.2 kW
	<b>V50</b> 电加热 ELECTRIC	<b>V51</b> 燃油加热 OIL FIRED	<b>V52</b> 燃气加热 GAS FIRED
电源 POWER SUPPLY	95-104-112-120 kW kW	3.0 kW	3.0 kW



### 内部尺寸 MEASUREMENTS, INTERNAL

	<b>V30</b> <b>V31</b> <b>V32</b>	<b>V40</b> <b>V41</b> <b>V42</b>	<b>V50</b> <b>V51</b> <b>V52</b>
最大烤盘尺寸 MAX TRAY SIZE	600 x 800 mm	2 x 457 x 762 mm	2 x 600 x 800 mm
最大烤车对角线 MAX RACK DIAGONAL	1050 mm	1300 mm	1580 mm
最大烤车高度 MAX RACK HEIGHT			
- 旋转底盘 Platform	1815 mm	1815 mm	1815 mm
- 吊钩 Hook	1880 mm	1880 mm	-



## 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