



S系列迷你旋转烤炉

S-Series Mini Rack Ovens

占地小，产量大
Great Capacity with a Small Footprint



占地小，产量大

Sveba-Dahlen S系列旋转烤炉，是灵活性极高的迷你旋转烤炉。S系列烤炉占地面积小，能在有限的空间提供充足的产量，该系列烤炉在亚洲市场深受欢迎。

S系列旋转烤炉与所有Sveba-Dahlen旋转烤炉一样，配备了本公司的专利：烤车双向旋转系统（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。

特点及优势

烤车双向旋转系统（IBS 系统）

S系列旋转烤炉与所有斯巴达能旋转烤炉一样，配备了本公司的专利：烤车双向旋转系统（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。

排风罩

可在打开炉门时吸收水蒸气和油烟。

多种加热方式

可选择电加热、燃油加热或燃气加热。

玻璃门

宽大的热反射双层玻璃门让烘焙过程一目了然。

强劲的蒸汽系统

S系列旋转烤炉配备内置强劲的蒸汽系统，确保良好的烘焙效果。

占地面积小

S200和S300旋转烤炉占地面积仅为1平方米，S400占地面积为1.1平方米。

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。



选项

冷凝装置

如无通风系统，可选购蒸气冷凝装置。冷凝装置为不锈钢箱体，便于安装，维护简便。

醒发箱

所有S系列烤炉均可配置最多放置12个烤盘的下置醒发箱，当空间有限或产量不大时是一个完美的组合。

贮存柜

所有型号的迷你旋转烤炉都可选配不锈钢双开门两层格架的内置贮存柜。

左开门

烤炉标准配置为右开门，可根据客户要求定制为左开门。

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。

Great Capacity with a Small Footprint

The Sveba-Dahlen S-Series is a range of mini rack ovens with high flexibility. With their small footprint the S-Series can provide great capacity even where space is limited, making them very popular on the Asian market.

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-Dahle's 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.

CANOPY

Canopy collects heat and fumes when the door is opened.

MULTIPLE HEATING OPTIONS

Electricity, oil or gas heated.

GLASS DOOR

The large heat-reflecting dual glass door provides an optimal overview of the baking process.

POWERFUL STEAM SYSTEM

The S-Series has a built-in high capacity steam system for excellent bread baking results.

OPTIONS

CONDENSATION UNIT

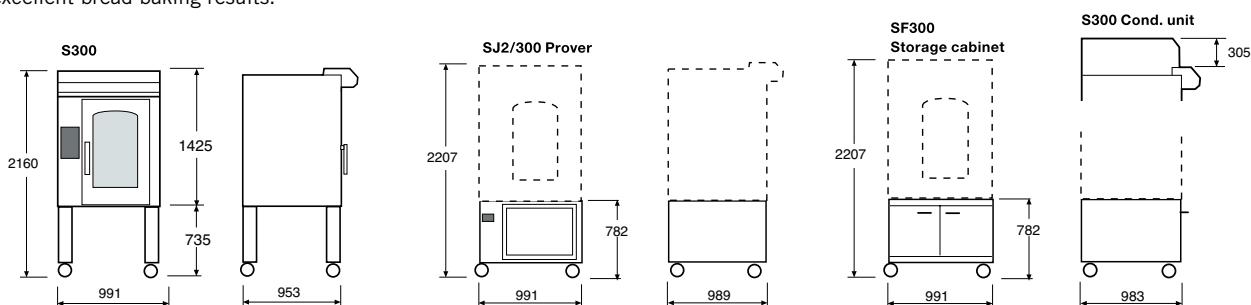
When there is no ventilation system, an air-cooled condensation unit that converts the steam to water can be separately ordered. The condensation unit has a stainless steel casing, easy to install and simple maintenance.

PROVERS

All the S-ovens can be fitted with underbuilt provers for up to 12 trays. A perfect combination in confined space or when baking small batches.

STORAGE CABINET

A built-in cabinet with two doors and two shelves in stainless steel is available for all models.



规格 SPECIFICATIONS

	S200	SJ2/300	S300	SJ2/300	S400	S402***	SJ400
	电加热 ELECTRIC	下置醒发 PROVER	电加热 ELECTRIC	下置醒发 PROVER	电加热 ELECTRIC	燃气加热 GAS FIRED	下置醒发 PROVER
最大烤盘尺寸 MAX TRAY SIZE	400 X 600	400 X 600	400 X 600	400 X 600	457 X 660	457 X 660	457 X 660
电源 POWER SUPPLY	15.5 kW*	1.5 kW	19.5-23 kW**	1.5 kW	19.5-23 kW**	1.0 kW	1.5 kW

标准型 15.5 kW / 可选配 11.7 kW **标准型 23.0 kW / 可选配 19.2 kW
Standard 15.5 kW / Option 11.7 kW ** Standard 23.0 kW / Option 19.5 kW

参数如有更新，恕不另行通知。
Subject to changes without notice.



*** 包括燃烧器 Including burner



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，针对烘焙产品的各个阶段，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