



P系列披萨烤炉

P-Series Pizza Ovens

低能耗，高产能，顶尖级披萨烤炉

Low energy, High Capacity, State of the Art Pizza Ovens



低能耗，高产能，顶尖级披萨烤炉

Sveba Dahlen一直致力于采用材料、制造和设计方面的最新技术研发最先进的披萨烤炉，P600即是Sveba-Dahlen研发的最新一款，旨在以最低的能耗创造高产能。



特点及优势

先进的双层钢化热反射玻璃门提供最佳的保温性能，同时可让烘焙过程更加直观

顶部隔热和超现代的设计和加工，使烤炉非常节能 – 能耗量低于其他烤炉35 %

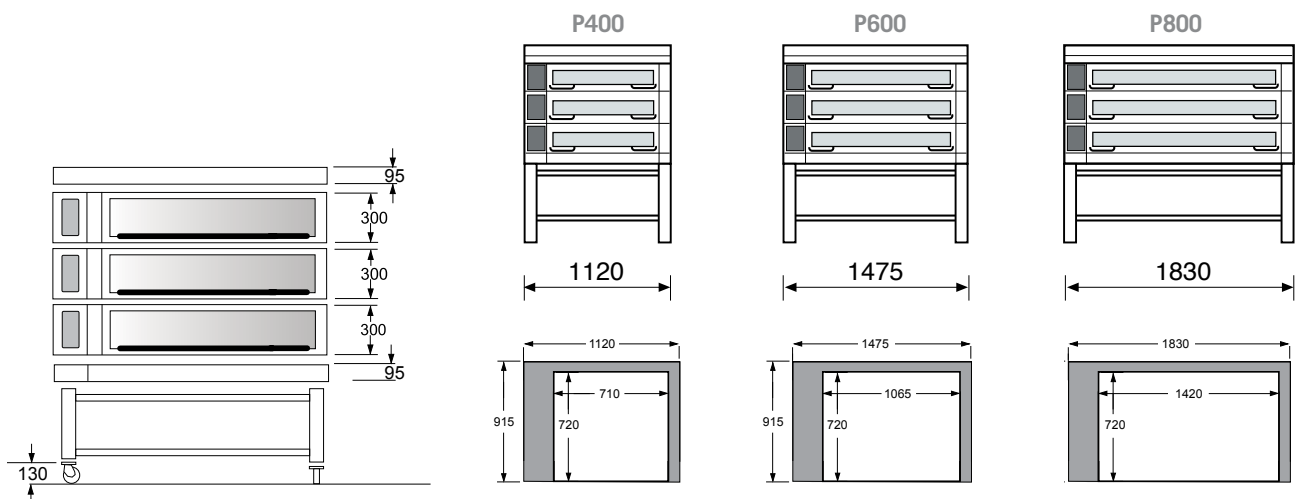
双温度传感器和顶部隔热的设计保证以最少的能耗烤出最好的披萨

双温度传感器确保整个炉腔温度精准均衡

标配Sveba-Dahlen披萨控制面板，节能的可编程SD控制面板为选项

带可锁滑轮的坚固炉腿移动方便，便于清洗。标配顶部带盒子的出炉架

尺寸 MEASUREMENTS



Low Energy, High Capacity, State of the Art Pizza Ovens



The P-Series is the latest addition to the Sveba-Dahlen family of Pizza ovens. State of the art pizza ovens in a modern design using the latest technology in material, construction and design, the P-Series is developed for high capacity pizza production, using a minimum of energy.

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.

技术参数 SPECIFICATIONS

	P400	P600	P800
XXXXXXX/层 BAKING SURFACE/DECK	0.51 M ² 0.51 M ²	0.77 M ² 0.77 M ²	1.03 M ² 1.03 M ²
XXXXXX宽度 STONE WIDTH	355 mm 355 mm	355 mm 355 mm	355 mm 355 mm
XXXXXXX/层 NO. OF STONES/DECK	2 2	3 3	4 4
开门高达到 (mm) HEIGHT DOOR OPENING mm	140 mm 140 mm	140 mm 140 mm	140 mm 140 mm
电压 VOLTAGE	400 V / 50Hz / 3ph 400 V / 50Hz / 3ph	400 V / 50Hz / 3ph 400 V / 50Hz / 3ph	400 V / 50Hz / 3ph 400 V / 50Hz / 3ph
电流 FUSE	25A 25A	50A 50A	63A 63A
功率 kW	7.3 kW / 层 7.3 kW / DECK	10 kW / 层 10 kW / DECK	13.5 kW / 层 13.5 kW / DECK



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