

SERIES



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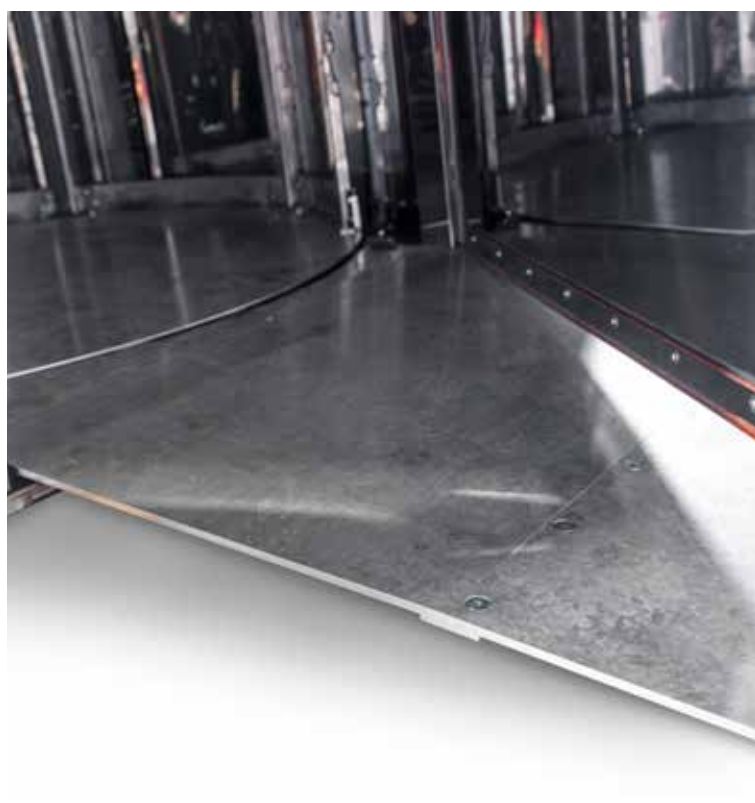
Fully-equipped industrial capacity with even baking results

The I-Series is a very quiet, reliable and powerful rack oven, built to be safe for use in an industrial environment with high production capacity and that can be loaded quickly and easily on a single occasion without having to rotate the platform. The oven's unique steam system, consisting of two combined and well-tested systems, is extremely powerful with a highly efficient steam capacity. The combination of the oven's designed air flow system and a rotating rack provides extremely even baking results.

The I-Series is robust, efficient and easy to use since it is equipped with a smart control panel. The oven exterior always retains a low temperature and its surfaces are smooth and easy to clean. More than 95% of the oven is made of recyclable material resulting in a unique oven with environmental efficiency in combination with energy efficiency that also makes for an economically smart choice.

All models are equipped with an extra strong floor with a stable sandwich design with sturdy rock wool insulation, reducing both heat losses and protecting the

floor from the exposure to heat. The oven is equipped with a rotating, stainless steel platform with a very torsion-resistant bottom plate that does not buckle under the weight of the rack trolleys. Up to four racks can be baked simultaneously on the platform (depending on the size of the plates). The oven also has an extra robust ramp, made from the same material as the platform, which is reinforced with profiles to further increase its stability. The ramp is vertically adjustable so that it can be adapted exactly to the level of the platform.



Heating system

Highly effective long life stainless steel heat exchanger gives great total economy.



Airflow

A horizontal airflow developed to give a very even baking result across the rack, even for sensitive bakes with short baking times. The airflow also provides better efficiency and therefore lower heating costs.



Steam system

A uniquely developed steam system with both even and efficient capacity, as well as rapid recovery, resulting in a greater production capacity.



Low noise level

A very quiet oven.



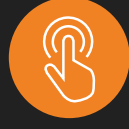
Energy efficiency

High energy efficiency thanks to the intelligent energy-saving functions and well-insulated oven space.



Rotation

Rotating rack with optimized rotation speed and automatic change of rotation direction using the rack, gives an even bake with better results.



Control panel

User-friendly, smart control panel that gives the user complete control of the entire baking process.



Sveba Connect (option)

Compatible with Sveba Dahlen's cloud service for ovens. Overview of all connected ovens in real time. Save money, maximize the bakery's efficiency, get statistics, service information, important notifications and have full control of the recipe bank.

SVEBA DAHLEN

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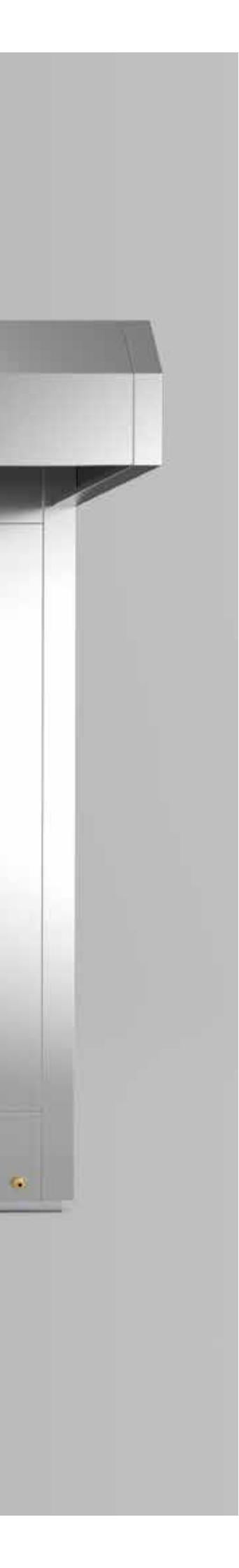
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PROPERTIES AND FUNCTIONALITY

1. **Effective heat exchange**

Heat exchange in the oil and gas ovens takes place in accordance with the counter-flow principle. The air inside the oven that passes the heat exchanger initially encounters the coolest flue gases and is subsequently gradually heated by the increasingly hotter gases. The result is high efficiency and low heating costs.

2. **Heating elements with long service life**

High quality Swedish-manufactured heating elements. Only I60 (electric oven).

3. **Smart control panel**

A user-friendly, dust and moisture-resistant panel with touch and swipe functionality that allows a good overview of the entire baking process. With its intelligent energy-saving functions and the option for checking the costs per bake, the panel affords complete control over finances. The option of easily saving and retrieving recipes, and programming oven start times, contributes to increased efficiency.

4. **Magnetic multi-holder**

A tool holder with a compartment and powerful magnet for storing items such as gloves, knives and paperwork.

5. **An ergonomic handle**

A robust and grip-friendly handle that clearly shows when the door is open or closed.

6. **A powerful combined steam system**

Powerful levels of steam, quickly. Made from aluminum and steel, resulting in extra clean steam. Good heat properties guarantee quick recoverability, contributing to a continual baking process.

7. **Increased Baking Surface (IBS)**

Our own patented system that allows for alternate rack rotation inside the oven during the baking process. The IBS system provides faster, more even and more energy-efficient baking.

8. **Slow start**

Provides a softer handling of the product, since rotational speed is lower at the start thereby facilitating the baking of brittle and more delicate pastries.

9. **Automatic rotation stop**

The rack automatically rotates to the unloading location when the door handle is lifted at the end of the bake.

10. **Door stop with study hinges and integrated, adjustable door holding function.**

Ensures that the door remains open when loading and unloading trolley racks.

11. **Sturdy rock wool insulation**

The heat is retained inside the oven thanks to extra thick wall insulation, an air gap and roof insulation, resulting in lower energy consumption and a better working environment.

12. **A robust floor**

An extra strong floor in a stable sandwich design with sturdy rock wool insulation that both reduces heat losses and protects the floor from exposure to heat.

13. **A robust platform and ramp**

An extra reinforced platform and robust ramp vertically adjustable so that it can be adapted exactly to the level of the platform.

14. **Environmentally efficient**

More than 95% recyclable material.

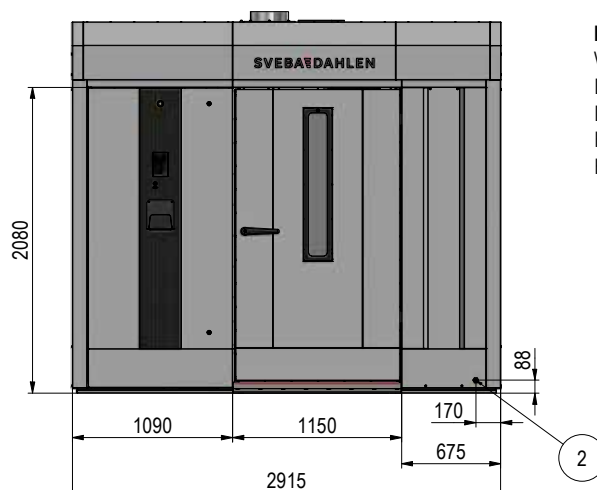
We are working on certifying our products.

Contact your dealer for the latest certification information.

TECHNICAL SPECIFICATION



I60 / I61 / I62



I60 / I61 / I62

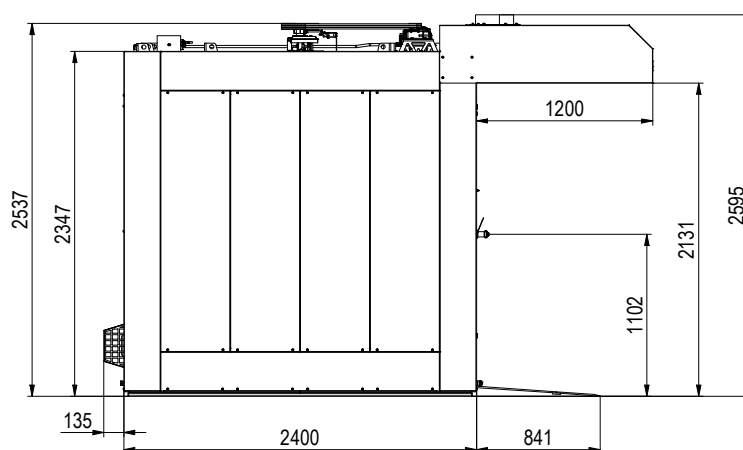
W x H: 2915 x 2537 mm

Depth: 2535 mm

Depth with hood: 3735 mm

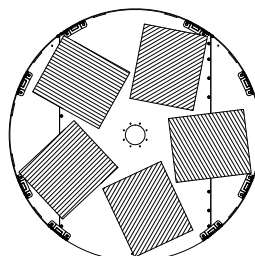
Height with hood: 2595 mm

Height with AES: 2740 mm

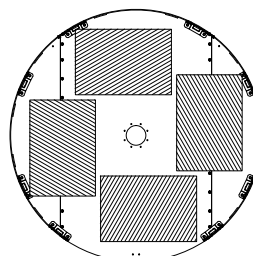


RACK POSITIONING

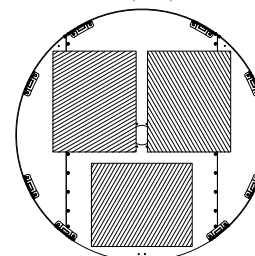
Example - recommended
rack positioning on platform



Rack size: 510 x 600 mm
Tray size: 450 x 600 mm



Rack size: 520 x 762 mm
Tray size: 457 x 762 mm



Rack size: 660 x 800 mm
Tray size: 600 x 800 mm

I60 / I61 / I62

	I60 (electric)	I61 (oil)	I62 (gas)
Maximum baking temperature	300°	300°C	300°C
Max tray size per rack	3 x 600 x 800 mm 4 x 457 x 762 mm 5 x 450 x 600 mm	3 x 600 x 800 mm 4 x 457 x 762 mm 5 x 450 x 600 mm	3 x 600 x 800 mm 4 x 457 x 762 mm 5 x 450 x 600 mm
Maximum rotational diameter for racks	1925 mm	1925 mm	1925 mm
Maximum rack height, platform	1875 mm	1875 mm	1875 mm
Recommended fuse (amp)*	200-200-200-250-250 A	20 A	20 A
Power (electric)*	123-129-135-141-147 kW	5.5 kW	5.5 kW
Power (heat)	144 kW (max)	165 kW (rec) 180 kW (max)	165 kW (rec) 180 kW (max)
Average consumption**	86 kW/h	99 kW/h	99 kW/h
Maximum load, platform	1000 kg	1000 kg	1000 kg
Weight with platform	2950 kg	3100 kg	3100 kg
Door swing radius	1150 mm	1150 mm	1150 mm



*Depending on voltage. ** For continuous baking. Approx. 60% of installed power.

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