

C

SERIES



SVEBA DAHLEN



High capacity in a small space

The C-Series consists of quiet, energy-efficient and compact ovens with high flexibility, which are designed to fit into small spaces. The C-Series' compact ovens have room for one rack and are available in four sizes, which can all be powered by electricity, oil or gas. The oven's smart control panel and well-conceived design make it very user-friendly in most types of bakeries.

The C-Series' even baking results are produced by the optimized rotational speed of the rack and the horizontal airflow in the oven. In addition, the integrated steam system gives the product a nice crust.

The energy efficient C-Series is equipped with a sturdy, overlapping stone wool insulation, an insulated floor and an additional insulated oven door with double glazing. Together with the smart control panel and the high-capacity heating system, these features give an energy-efficient oven that quickly reaches the right temperature and the possibility to measure the oven's energy consumption per use. In addition, they improve the working environment, as the heat remains inside the oven chamber. The eco mode also means that the oven goes into standby when not in use.

The oven is equipped with a suspension hook for the trolley, which frees up space, improves ergonomics and makes the oven easier to clean. When combined with a rack lift, both loading and unloading become easier and safer. If the C-Series is equipped with a rotating platform, it can also be used with most types of rack trolleys. This makes the oven even more flexible and customizable.

The C-Series has automatic rotation stop, which facilitates unloading, as the rack is always correctly positioned in relation to the door when the oven is open. The spring-loaded door hinges keep the door open during loading and unloading. The oven is equipped with a magnetic utility holder for gloves and knives, etc.



Heating system

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



Rotation

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



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.



Control panel

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



Energy efficiency

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



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.

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PROPERTIES AND FUNCTIONALITY

The C-Series is a compact oven that can be delivered fully assembled, which makes it easy to install. The stainless steel oven is both quiet and energy efficient.

1. Effective heat exchange

The heat exchange in the oil and gas ovens follows the countercurrent exchange principle. The air inside the oven that passes the heat exchanger initially meets the coolest smoke gasses, gradually warming up from the increasingly hotter gasses. The result is high efficiency and low heating costs.

2. Smart control panel

User-friendly dust and moisture-resistant panel which allows a good overview of the entire baking process. With its intelligent energy-saving functions and the option to check the costs per bake, the panel provides complete control over finances. The option to easily save and retrieve recipes, and program the oven start time, all allow for increased efficiency.

3. Integrated, programable, high-capacity steam system

Settings for how much steam is released and when it should be turned on and off. Gives a smooth, crisp crust and for some breads a significantly increased volume.

4. Magnetic utility holder

Tool holder with pocket and powerful magnet, to store items such as gloves, knives and paperwork.

5. Ergonomic handle

Robust and ergonomic handle that clearly shows when the door is open or closed.

6. Sturdy rock wool insulation

The heat is retained inside the oven thanks to its thick wall insulation, air gap and roof insulation, leading to a better working environment.

7. Increased Baking Surface (IBS)

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

8. Heating package integrated into the top section

Requires little floor space.

9. Made of strong stainless steel

Easy to keep clean. Extends the oven's life.

10. Suspension hook for rack trolley

Facilitates loading and unloading of rack trolley. Easier to keep the oven chamber clean.

We are working on certifying our products.

Contact your dealer for the latest certification information.

TECHNICAL SPECIFICATION

The C-Series is heated using electricity, gas or oil. For the complete package, purchase a two-stage burner for oil or gas powered ovens.

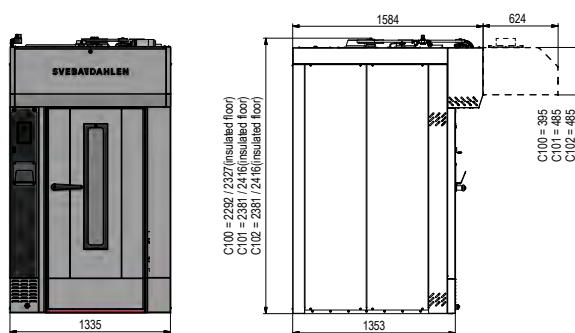


Max load

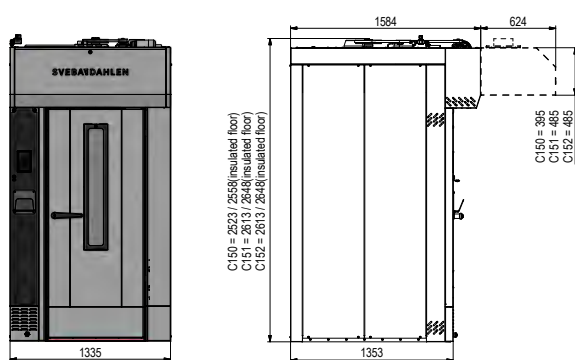
	C100	C101	C102
	C150	C151	C152
	EL	OIL	GAS
Hook	150 kg	150 kg	150 kg
Rack lift	150 kg	150 kg	150 kg
Platform	150 kg	150 kg	150 kg
HD plate	350 kg	350 kg	350 kg

	C200	C201	C202
	C250	C251	C252
	EL	OIL	GAS
Hook	200 kg	200 kg	200 kg
Rack lift	200 kg	200 kg	200 kg
Platform	200 kg	200 kg	200 kg
HD plate	350 kg	350 kg	350 kg

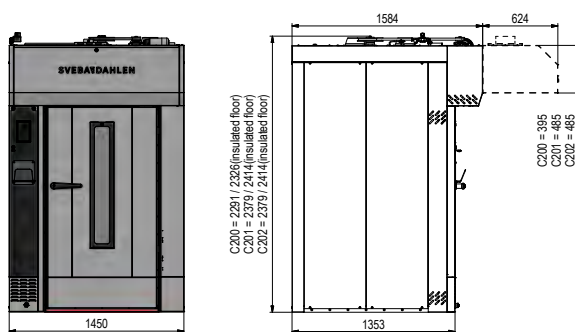
C100/C101/C102



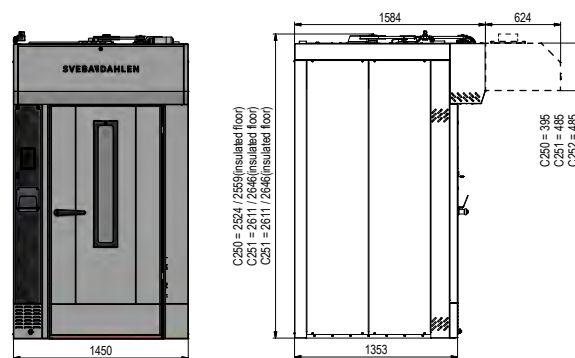
C150/C151/C152



C200/C201/C202



C250/C251/C252



	C100 (electric)	C101 (oil)	C102 (gas)
Maximum baking temperature	300° C	300° C	300° C
Maximum tray size	457 × 762 mm	457 × 762 mm	457 × 762 mm
Maximum rack size, diagonally	935 mm	935 mm	935 mm
Maximum rack height, platform	1,585 mm	1,585 mm	1,585 mm
Maximum rack height, hook	1,640 mm	1,640 mm	1,640 mm
Power (electric)*	30-35-40 kW	2.0 kW	2.0 kW
Power (heat)	28-33-38 kW	45 kW	45 kW
Average consumption**	18-21-24 kW/h	27 kW/h	27 kW/h
Weight, oven with hook	830 kg	1060 kg	1060 kg
Weight, oven with platform	890 kg	1120 kg	1120 kg
Door swing radius	860 mm	860 mm	860 mm

	C150 (electric)	C151 (oil)	C152 (gas)
Maximum baking temperature	300° C	300° C	300° C
Maximum tray size	457 × 762 mm	457 × 762 mm	457 × 762 mm
Maximum rack size, diagonally	935 mm	935 mm	935 mm
Maximum rack height, platform	1,815 mm	1,815 mm	1,815 mm
Maximum rack height, hook	1,880 mm	1,880 mm	1,880 mm
Power (electric)*	40-45-50 kW	2.0 kW	2.0 kW
Power (heat)	38-43-48 kW	50 kW	55 kW
Average consumption**	24-27-30 kW/h	30 kW/h	33 kW/h
Weight, oven with hook	950 kg	1000 kg	1000 kg
Weight, oven with platform	1010 kg	1060 kg	1060 kg
Door swing radius	860 mm	860 mm	860 mm

	C200 (electric)	C201 (oil)	C202 (gas)
Maximum baking temperature	300° C	300° C	300° C
Maximum tray size	600 × 800 mm	600 × 800 mm	600 × 800 mm
Maximum rack size, diagonally	1,050 mm	1,050 mm	1,050 mm
Maximum rack height, platform	1,585 mm	1,585 mm	1,585 mm
Maximum rack height, hook	1,640 mm	1,640 mm	1,640 mm
Power (electric)*	40-45-50 kW	2.0 kW	2.0 kW
Power (heat)	38-43-48 kW	55 kW	55 kW
Average consumption**	24-27-30 kW/h	33 kW/h	33 kW/h
Weight, oven with hook	940 kg	1070 kg	1070 kg
Weight, oven with platform	1000 kg	1130 kg	1130 kg
Door swing radius	970 mm	970 mm	970 mm

	C250 (electric)	C251 (oil)	C252 (gas)
Maximum baking temperature	300° C	300° C	300° C
Maximum tray size	600 × 800 mm	600 × 800 mm	600 × 800 mm
Maximum rack size, diagonally	1,050 mm	1,050 mm	1,050 mm
Maximum rack height, platform	1,815 mm	1,815 mm	1,815 mm
Maximum rack height, hook	1,880 mm	1,880 mm	1,880 mm
Power (electric)*	50-55-60 kW	2.0 kW	2.0 kW
Power (heat)	48-53-58 kW	60 kW	65 kW
Average consumption**	30-33-36 kW/h	36 kW/h	39 kW/h
Weight, oven with hook	1040 kg	1130 kg	1130 kg
Weight, oven with platform	1100 kg	1130 kg	1190 kg
Door swing radius	970 mm	970 mm	970 mm

* Depending on voltage

** During continuous baking Approx. 60% of installed power.

We believe in high performing, energy efficient and user-friendly equipment.

We offer reliable technology that allows the professionals of the baking industry creative freedom at the lowest cost of ownership.

We become the professional business partner throughout the baking process, with an accessible organization, user-friendly designs and precisely controlled, reliable equipment.

Reward Hospitality

Contact our team for enquiries.

Commercial: 0800 428 733 | **Domestic Products:** 0800 697 465 | **Service:** 0800 178 349

www.rewardhospitality.co.nz

