

DECK OVENS

D-SERIES – DECK OVEN

The original way of baking bread!

A reliable deck oven with low noise level that works for both confectionary and bakeries. Robust, fossil free oven which gives the image of a craft baker. Reliable and energy-efficient with double temperature sensors to ensure an even heat distribution throughout the oven interior for perfect baking results. Available in five standard widths, suited for most sizes of baking trays. Can be equipped with an underbuilt proofer.

FEATURES AND BENEFITS

Five basic sizes. All types of bakeries. Bakes both confectionary and bread. *Adaptable to most bakeries.*

Available in five standard widths and up to five sections in height, standard crown height 160 mm, optional height 220 mm available. *Suited for most tray and bread sizes.*

Designed in a flexible module system with many options. *Gives each bakery the ability to create the oven that best suits their needs.*

Reliable heating elements. Turbo function. Heats up the oven quickly to the set temperature. *Specially selected for reliability and rapid response.*

Dual temperature sensors. *Gives an even bake result.*

Each oven section can be individually controlled with separate settings of the top, bottom and front heat. *Full control of the baking process.*

Radiation cover. *Provides a gentle and even heat radiation. Protects and gives an advantage when baking sweet and delicate products.*

Tray grid for even baking on plates.

High quality door gasket and well insulated oven chamber. *Keeps the heat inside the oven.*

Precision-built oven doors. *Gives the door a smooth action and ensures convenient and safe handling.*

Effective working halogen lighting. *Provides whiter and more intensive working light than standard bulbs.*

Stainless steel front. *Maintains low temperature and is easy to keep clean.*

Aluminium legs and standard castors with adapted height for good ergonomics.

AC guard. Makes it possible to connect the oven to a smaller circuit breaker. *The oven distributes the power to the decks that need it most.*

A range of options such as steam generator and stone hearth. *Makes the D-Series adaptable to the customers' needs.*

SD Touch II panel (option). *The next generation of user-friendly touch panel with high resolution screen, swipe function, simple recipe handling with timer down to seconds for functions such as temperature, steam etc.*

Condensation unit (option).

Can be delivered with underbuilt proofer with sliding glass doors. *The inside is built completely in stainless materials to ensure a long service-life, simple cleaning, and low maintenance costs.*

Max baking temperature 330°C / 626°F.



D32 with SD Touch II panel (option)



Thermal stability stone*

Specifically formulated and manufactured to provide an even, rapid heat transfer, optimal heat retention, and quick recovery time while maintaining thermal stability. Rapid heat transfer can provide an improved oven spring.

* Standard execution delivered without stone sole.



D11 **EXTERNAL DIMENSIONS**
W = 1075 mm
D = 1416 mm
H (1 deck) = 1689 mm



D22 **EXTERNAL DIMENSIONS**
W = 1390 mm
D = 1416 mm
H (2 decks) = 1829 mm

SD Amigo (standard panel)



new



D32E **EXTERNAL DIMENSIONS**
W = 1705 mm
D = 1416 mm
H (3 decks) = 1969 mm



Example with mixed heights on oven chamber.

D42E **EXTERNAL DIMENSIONS**
W = 1705 mm D = 1416 mm
H (4 decks, mixed height) = 2169 mm



D43 **EXTERNAL DIMENSIONS**
W = 2020 mm D = 1416 mm
H (4 decks) = 2109 mm



D54 **EXTERNAL DIMENSIONS**
W = 2335 mm D = 1416 mm
H (5 decks) = 2149 mm

LEG HEIGHTS

Standard legs: 100, 200, 300 to 1000 mm.
Wheel: 130 mm.
Other lengths available on request.

Examples are equipped with Canopy.
All models are available with up to 5 decks.

DECK OVENS

MODELS & TECHNICAL	D1	D2	D2E	D3	D4
Max. tray size mm	600 x 800	2 x 470 x 800	2 x 600 x 800	3 x 470 x 800	4 x 470 x 800 / 3x 600 x 800
Internal dimensions (W x H x D mm)	635 x 221 x 820	950 x 221 x 820	1265 x 221 x 820	1580 x 221 x 820	1895 x 210 x 820
Baking surface mm (stone / steel plate)	630 x 804	945 x 804	1260 x 804	1575 x 804	1890 x 804
Fuse 1 to 5 decks (amp)*	16-25-32-50-63	25-32-40-63-80	25-40-50-80-80	25-40-63-80-100	25-50-63-100-125
Power supply per deck (kW)	5.0	6.9	8.8	10.7	12.6
1-deck oven	D11	D12	D12E	D13	D14
2-deck oven	D21	D22	D22E	D23	D24
3-deck oven	D31	D32	D32E	D33	D34
4-deck oven	D41	D42	D42E	D43	D44
5-deck oven	D51	D52	D52E	D53	D54

* Fuse calculation including steam generator.

OPTIONS

	D1	D2	D2E	D3	D4
SD Touch II control panel per deck***	•	•	•	•	•
Crown h. 220 mm per deck**	•	•	•	•	•
Built-in steam generator with steam trap per deck 1.8 kW*	•	•	•	•	•
Common water connections per deck	•	•	•	•	•
Stone sole per deck	•	•	•	•	•
Door Solid per deck (no window)	•	•	•	•	•
Door Solid high oven chamber per deck (no window)	•	•	•	•	•
Door with double glazed window per deck	•	•	•	•	•
Door with double glazed window high oven chamber per deck	•	•	•	•	•
High temp. model incl. 350°C proof ceramic glass in doors per deck. Can not be combined with double glass.	5.4kW*	7.9kW*	10.4kW*	12.9kW*	-
High temp. model for high oven chamber incl. 350°C proof ceramic glass in doors per deck. Can not be combined with double glass.	5.4kW*	7.9kW*	10.4kW*	12.9kW*	-
Pull-out shelf	•	•	•	•	-
Fixed utility shelf	•	•	•	•	-
Canopy	•	•	•	•	•
Stainless steel baking chamber per deck***	•	•	•	•	•
Condensation unit with canopy	•	•	•	•	•
If separate decks are ordered					
Separate deck section for extension of existing ovens	•	•	•	•	•
Extra kit: Top and bottom	•	•	•	•	•
Extra kit: Top and bottom, SD Touch II	•	•	•	•	•

• = Available.
- = Not available.

* kW is per deck ** Standard 160 mm ***All decks must be equipped with same type of panel or chamber.

ACCESSORIES

	D1	D2	D2E	D3	D4
Oven Charger Liftmatic-G	-	●	●	●	●
Setting device, per pcs	1 x 600 x 800 mm	2 x 450 x 800 mm	2 x 600 x 800 mm	3 x 450 x 800 mm	3 x 600 x 800 mm
Transport trolleys in s/s with 10 shelves	600 x 800 mm	450 x 800 mm	600 x 800 mm	450 x 800 mm	600 x 800 mm

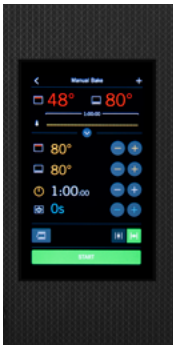
● = Available.
- = Not available.

PANELS



1.

new ● Launch Date
● June 01 2024
●
More information on page 4.



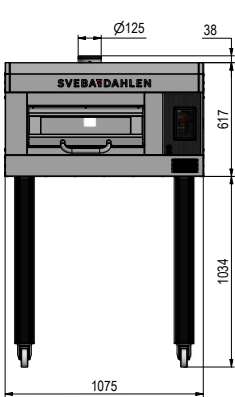
2.

- 1. SD Amigo
- 2. SD Touch II

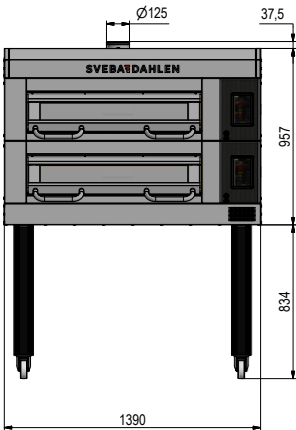


For full information about our control panels, visit: sveba.com/en/products/panels

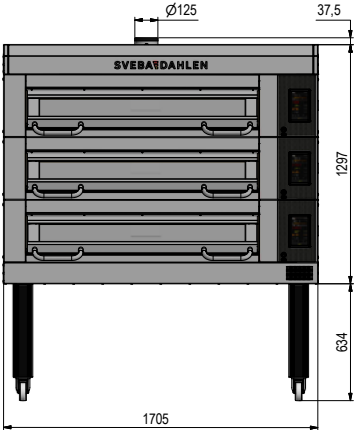
MEASUREMENTS



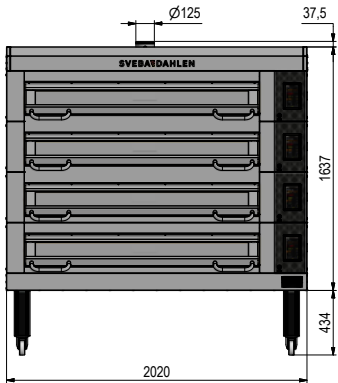
D11



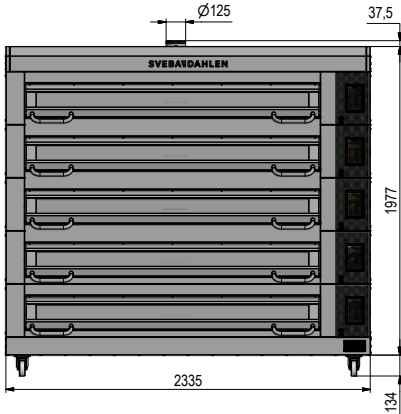
D22



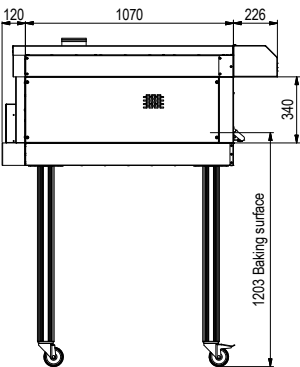
D32E



D43



D54



Depth external: 1070 mm.
Total Depth: 1190 mm.
Total Depth with canopy: 1416 mm.