



Product Presentation

Bakesmart



**SVEBA
DAHLIN**



The perfect product for small bakeries and shops

Bakesmart is a baking oven which perfectly suits the needs of small bakeries and active service shops. Easy to use, easy to place, easy to handle and easy to keep clean.

Thanks to Bakesmart you can bake almost everything in your shop – from black rye bread, baguettes and rustic bread to tasty coffee-bread. But Bakesmart is more than just a smart oven. You can complement it with a prover, storage chamber and evacuation system in several combinations. It is also possible to install two ovens one above the other.

“The scent of fresh baked bread is the absolute strongest buying signal you can give to your customers when they enter your shop. And with the smell of fresh baked it is always easier to sell a bit more than you had imagined...”



Examples of Bakesmart combinations:
Left: Bakesmart with a high storage chamber.
Middle: Two Bakesmarts with a low storage cabinet.
Right: Bakesmart with condensing unit and prover.

Compact design

Bakesmart is specially designed for small bakeries and shops which want to be able to offer customers fresh bread from morning to evening.

The oven is of the convection type – because the guides on the oven sides can be easily switched – there is place for 4 or 5 trays. The tray size is 600 x 400 mm.

Bakesmart features the standard Classic control panel with nine baking programmes and a possibility to manually adjust the settings during the process of baking.



Smart solutions

Bakesmart features a built-in steam function and lighting inside the oven. The detachable tray guides and the possibility to remove the glass door enables easy cleaning and makes it easy to supervise the baking process.

The oven also has a number of accessories, including a panel with colour display, which makes the baking more effective and easier. Provers, storage chambers and evacuation systems are other practical accessories which provide a better working environment and facilitate the everyday life of the baker.



Accessories

Colour Panel

Programmable panel with colour display. Stores up to 99 recipes, displaying names and temperature curves.



Prover

With time and alarm functions. Easy temperature settings and a steam function. Capacity for 2 x 8 shelves 400 x 600 mm.

Storage chamber (low and high)

Lower cabinet, available in 2 sizes; for 2 x 4 or 2 x 8 trays 400 x 600 mm.

Evacuation system

The evacuation system is available with a built-in condensation unit and a fan leading out the heat when the oven door is opened. Does not need to be connected to the ventilation.

Technical information, oven

Power	Weight	Tray size
7,5 kW	135 kg	600 x 400

Technical info. prover

Power	Weight	Tray size
2 kW	110 kg	600 x 400

Panels

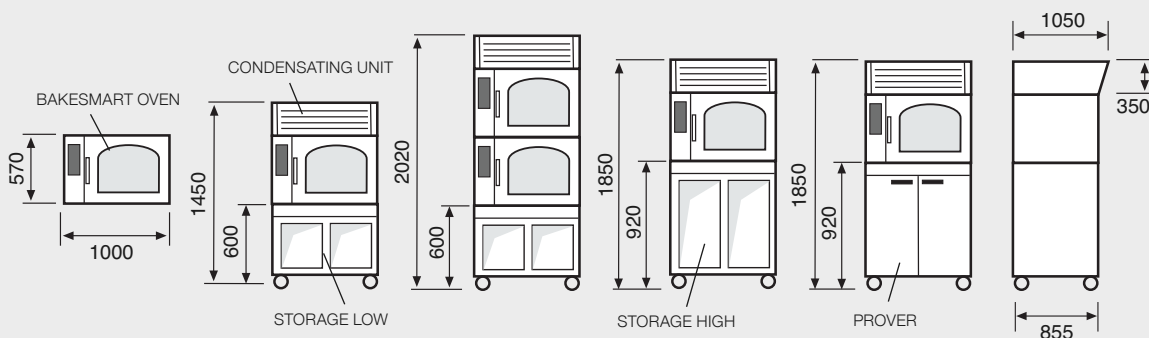


CLASSIC PANEL
Programmable panel with a digital display of time and temperature as a standard. Can store nine recipes.



COLOUR PANEL
Bakesmart can be equipped with a control panel with colour display. Programmable, storing up to 99 recipes, displaying names and temperature curves.

Measures



Subject to alteration
without notice

We have the oven for your bakery



Sveba-Dahlen develop, market and manufacture rack,
deck and tunnel ovens, proving chambers and
fermentation lines for professional baking.

We also supply supplementary bakery equipment which makes the
work more efficient in both large and small bakeries world wide.

Visit our website!



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