

OPTIONS – S-SERIES



Bake everything from bread rolls and sourdough bread to delicate pastries to perfection with the ultramodern S-Series mini rack oven. Achieve similar baking results, efficiency and functionality to that of an large industrial rack oven.

The S-Series is a compact mini rack oven, yet still provides a high level of efficiency and flexibility. It is equipped with IBS, a steam system and an SD Touch II control panel, among other features, which enable faster, more even and more energy-efficient baking.



OPTIONS – S-SERIES

1. Canopy with built-in fan

Draws off heat, smells and steam when the oven door is opened (not in combination with condensation unit).

2. Extra oven rack for 4, 5 or 6 trays

Fits SR120. Rack for 6 trays supplied with the oven. Guide width 25 or 50 mm. Distance between trays: 6 trays = 72 mm, 5 trays = 86 mm, 4 trays = 105 mm.

3. Extra oven rack for 6, 8 or 10 trays

Fits SR130 and SR240. Rack for 10 trays supplied with the oven. Guide width 25 or 50 mm. Distance between trays: 10 trays = 84 mm, 8 trays = 104 mm, 6 trays = 139 mm.

4. Condensation unit

Air-cooled condensation unit that captures the steam leaving the oven and converts it into water before it can spread through the premises. An ideal option in situations where you cannot connect to a ventilation system. Suitable for all S-Series ovens and is easy to maintain and install. Made of stainless steel. Weight: 48 kg, Consumption: 85 W, Airflow m³/h: 320, Max. condensed water l/h: 5. (Not in combination with canopy with built-in fan).

5. Sound signal – Softer Sound Café – muted sound signal for use in-store.

6. Automatic rotation stop

The rack automatically rotates to the correct position when the door is opened.

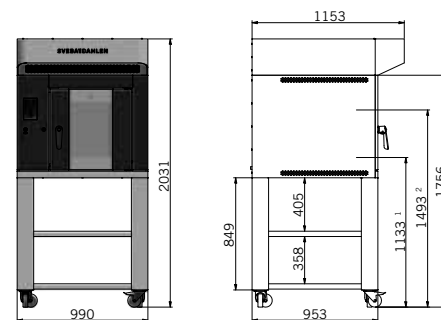
7. Frequency converter for fans

The fan speed is governed by a frequency converter in order to maintain the desired flow of air. This is helpful when baking sensitive products such as meringues, macaroons and muffins.

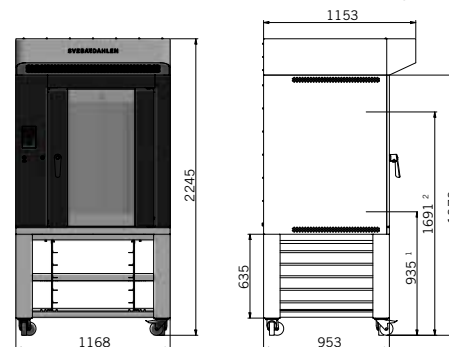
8. Sveba Connect – cloud service solution for rack ovens

Access statistics and take control of the energy consumption for connected ovens, recipe management, important notifications and service information. Overview of all connected ovens in real time.

Dimensional sketch SR120 with extra storage shelf.



Dimensional sketch SR240 with underbuilt tray rack.



¹ lowest baking tray infeed.
² highest baking tray infeed.

	SR120	SRP120	SR130	SRP130	SR240	SRP240	SP1	SP2
Left-hand hinged door with double-glazed window*	○	○	○	○	○	○		
Triple-glazed door panel, left or right-hand hinge *	○	○	○	○	○	○		
Condensation unit (not available in combination with canopy with fan)	○	○	○	○	○	○		
Canopy with built-in fan (not available in combination with condensation unit)	○	○	○	○	○	○		
Automatic rotation stop	○	○	○	○	○	○		
Frequency converter for fan	○	○	○	○	○	○		
Sound signal – Softer Sound Café	○	○	○	○	○	○		
Extra storage shelf, stainless steel (not with tray rack underneath).	○		○		○			
Tray rack underneath for 10 trays. Adjustable with regard to tray size. Not with extra shelf (trays not included).	○		○		○			
Extra oven rack for 4, 5 or 6 trays. Guide width 25 mm.	○	○						
Extra oven rack for 6, 8 or 10 trays. Guide width 25 mm.			○	○	○	○		
Extra oven rack for 4, 5 or 6 trays. Guide width 50 mm.	○	○						
Extra oven rack for 6, 8 or 10 trays. Guide width 50 mm.			○	○	○	○		
Black design	○	○	○	○	○	○		
Sveba Connect – Cloud service solution	○	○	○	○	○	○		
Fully assembled		○		○		○		
Water filter	○	○	○	○	○	○	○	○

* For rack oven