

P SERIES



SVEBA DAHLEN



Delivers perfect results - even at high workloads!

The energy efficient P-Series incorporates excellent insulating properties where the heat reflecting glass surface creates a cooler workplace while maintaining the heating efficiency of the oven. The excellent ergonomic design of the oven with its solid, robust and compression-spring door construction along with the stainless steel, bead-blasted handles provides a good work environment as does the optimum height between decks.

For medium or high intensity baking, the damper can be opened to release odors and steam that occur during baking. For low intensity baking, the damper should be closed to ensure the lowest energy consumption.

The oven's pizza stone is thicker so it will retain the heat longer. Stone is naturally slow in absorbing and releasing heat which results in a uniform, stone-oven baked pizza bottom. The oven chamber has three heating zones: upper, front and lower heat, which play an important role for keeping the temperature uniform. The two temperature sensors which are

always active, ensure uniform temperature regulation regardless of where the pizzas are placed. The turbo function of the oven ensures quickpreheating and at very high workloads.

The pizza oven is equipped as standard with a weekly timer so that the oven is ready to go when the work shift begins. The P-Series only requires one ventilation duct on the premises and is available in two different colors and 14 models - one for each type of restaurant!



Heating system

Highly efficient heat distribution in 3 zones: upper, lower and front heat results in uniform baking and produces good overall economy.



Energy efficiency

High energy efficiency thanks to intelligent energy savings features and well insulated oven chamber.



Low maintenance costs

Rugged, high quality parts and few moving parts make it highly user friendly offering long life.

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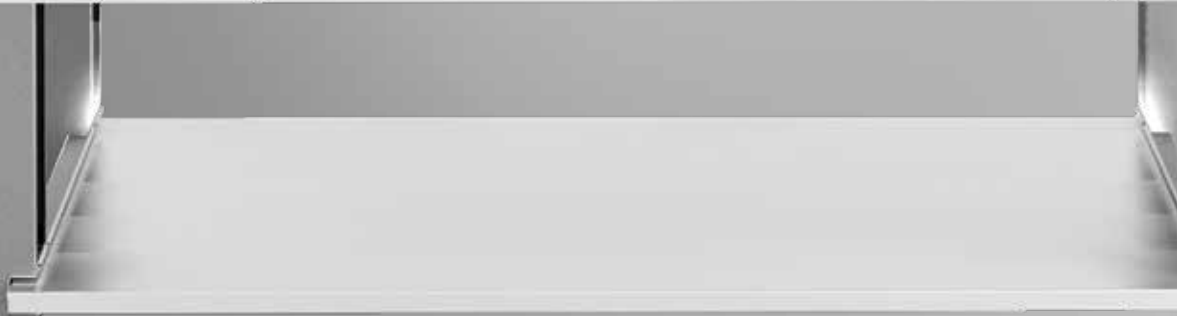
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PROPERTIES AND FUNCTIONALITY

The P-Series is a robust, energy-efficient, ergonomic and user-friendly pizza oven.

1. High efficiency heating system

High-quality and a well-insulated oven chamber that retains the heat more effectively. Reliable heating elements incorporating a turbo feature and two temperature sensors that heat the oven chamber with three heating zones: upper, lower and front. The heat is distributed quickly and efficiently to reach the right temperature and this is retained throughout baking.

2. Robust door construction

The sturdy door construction equipped with an excellent compression spring system offers easy opening and closing. The stainless steel, bead-blasted handle stays cool and provides a comfortable grip.

3. Improved work environment

Tempered glass with heat reflecting outer surface retains the heat in the oven chamber. This results in a better working climate in the restaurant kitchen.

4. Effective lighting

Halogen lights provide the oven with a whiter and more concentrated working light.

5. Robust legs with lockable wheels

The lockable wheels keep the oven in place and enable it to be moved for cleaning. P200 bench model, has adjustable legs as standard.

6. Pizza stone

Thicker stones that retain heat better. Makes the pizzas evenly baked with perfect crisp.



*Option for P200, P400 and P600:
Beyond Black - design in black stainless steel
with anti-fingerprint coating.*

**We are working on certifying our products.
Contact your dealer for the latest certification information.**

TECHNICAL SPECIFICATION

MAX. NUMBER OF DECKS

Max. number of decks in the models is three, other than in P200 where the maximum number of decks is two.

VENTILATION CONNECTION

Only one connection of dia. 125. Direct connection is recommended since there is built-in power interruption for a better work environment. Airflow of max. 100-200 m³ an hour.

CONNECTION CABLE

3m cable included. Glove, "plug & play", included in 3N/400V and 3N/415V models. (Exception P803D 3x415VAC+N)

RECOMMENDED FUSE

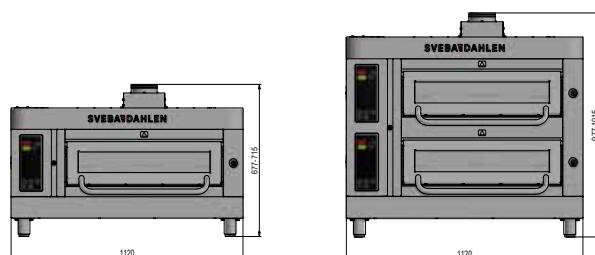
Amperes per fuse varies with electrical network voltage.

Weight

P201	125 kg
P202	190 kg
P401	240 kg
P402	332 kg
P403	430 kg
P601	300 kg
P602	420 kg
P603	540 kg
P801	370 kg
P802	520 kg
P803	670 kg
P801D	510 kg
P802D	690 kg
P803D	880 kg

* Weight including pizza stone and legs.

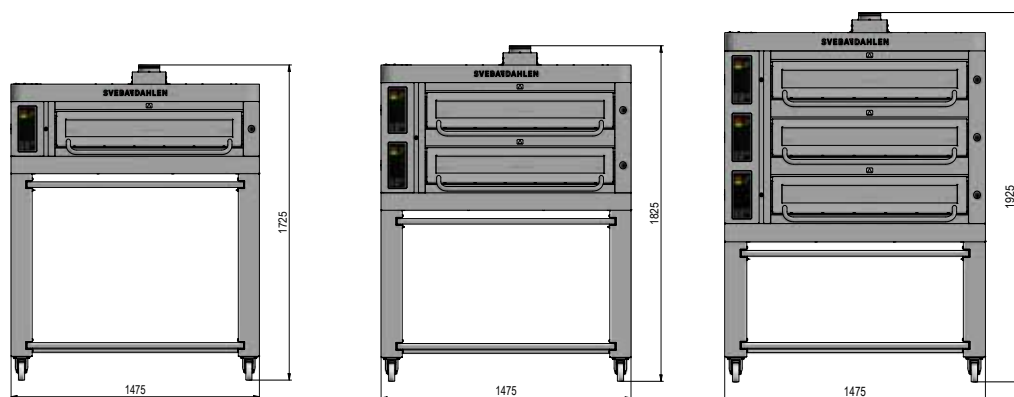
P201 / P202



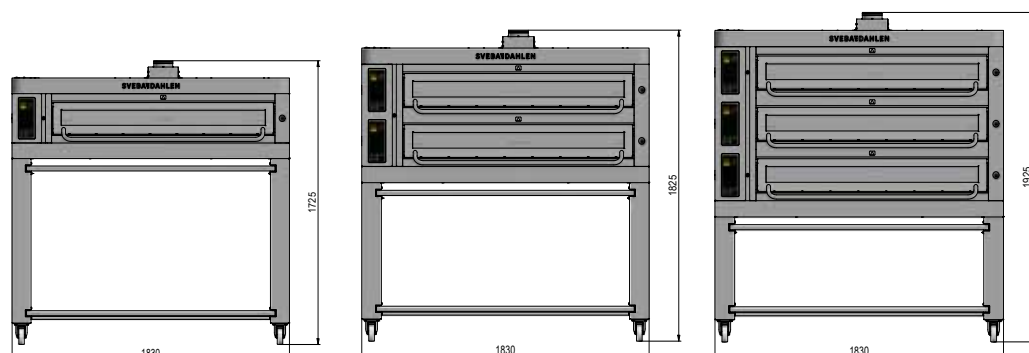
P401 / P402 / P403



P601 / P602 / P603



P801 / P801D / P802 / P802D / P803 / P803D



	P201	P202
Maximum baking temperature	350° C	350° C
Baking surface ²	0.26m ²	0.51 m ²
Baking area (stone hearth) mm WxD	710 x 360 mm	2 x 710 x 360 mm
Capacity pizzasδ1α.35 cm	2 pizzas	4 pizzas
Power*	3.6 kW	7.1 kW
External dimensions WxHxD	1120 x 677 x 591 mm	1120 x 977 x 591 mm
Internal dimensions WxHxD	715 x 169 x 365 mm	2 x 715 x 169 x 365 mm
Depth with canopy	686 mm	686 mm
Door opening height mm	140 mm	140 mm
Exhaust duct, connection dia. 125	100-125 m ³ /h	120–150 m ³ /h

	P401	P402	P403
Maximum baking temperature	350° C	350° C	350° C
Baking area m ²	0.51 m ²	1.02 m ²	1.53m ²
Baking area (stone hearth) mm WxD	710 x 720 mm	2 x 710 x 720 mm	3 x 710 x 720 mm
Capacity pizzasδ1α.35 cm	4 pizzas	8 pizzas	12 pizzas
Power*	6.7 kW	13.4 kW	20.1 kW
External dimensions WxHxD	1120 x 1725 x 915 mm	1120 x 1825 x 915 mm	1120 x 1925 x 915
Internal dimensions WxHxD	715 x 169 x 725 mm	2 x 715 x 169 x 725 mm	3 x 715 x 169 x 725 mm
Depth with canopy	1010 mm	1010 mm	1010 mm
Door opening height mm	140 mm	140 mm	140 mm
Exhaust duct, connection dia. 125	100-125 m ³ /h	120–150 m ³ /h	150–200 m ³ /h

	P601	P602	P603
Maximum baking temperature	350° C	350° C	350° C
Baking surface ²	0.77 m ²	1.53m ²	2.30 m ²
Baking area (stone hearth) mm WxD	1065 x 720 mm	2 x 1065 x 720 mm	3 x 1065 x 720 mm
Capacity pizzasδ1α.35 cm	6 pizzas	12 pizzas	18 pizzas
Power*	9.5 kW	19.0 kW	28.5 kW
External dimensions WxHxD	1475 x 1725 x 915 mm	1475 x 1825 x 915 mm	1475 x 1925 x 915 mm
Internal dimensions WxHxD	1070 x 169 x 725 mm	2 x 1070 x 169 x 725 mm	3 x 1070 x 169 x 725 mm
Depth with canopy	1010 mm	1010 mm	1010 mm
Door opening height mm	140 mm	140 mm	140 mm
Exhaust duct, connection dia. 125	100-125 m ³ /h	120–150 m ³ /h	150–200 m ³ /h

	P801 / 801D	P802 / 802D	P803 / 803D
Maximum baking temperature	350° C	350° C	350° C
Baking surface ²	1.02 m ² / 1.23 m ²	2.04 m ² / 2.46 m ²	3.07 m ² / 3.68 m ²
Baking area (stone hearth) mm WxD	1420 x 720/865 mm	2 x 1420 x 720/865 mm	3 x 1420 x 720/865 mm
Capacity pizzasδ1α.35 cm	8 pizzas	16 pizzas	24 pizzas
Power*	12.4 / 14.4 kW	24.8 / 28.7 kW	37.2 / 43.1 kW
External dimensions WxHxD (P800)	1830 x 1725 x 915 mm	1830 x 1825 x 915 mm	1830 x 1925 x 915 mm
External dimensions WxHxD (P800D)	1830 x 1725 x 1060 mm	1830 x 1825 x 1060 mm	1830 x 1925 x 1060 mm
Internal dimensions WxHxD	1425 x 169 x 725/870 mm	2 x 1425 x 169 x 725/870 mm	3 x 1425 x 169 x 725/870 mm
Depth with canopy	1010 / 1155 mm	1010 / 1155 mm	1010 / 1155 mm
Door opening height mm	140 mm	140 mm	140 mm
Exhaust duct, connection dia. 125	100-125 m ³ /h	120–150 m ³ /h	150–200 m ³ /h

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.

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