

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! The Premium package option offers even more features.



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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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 stone that retains heat better.

7. Control Panel

Control panel SD Amigo Pizza with real-time functionality, week schedule, energy-saving mode, and both automatic and manual turbo functions. The panel is equipped with a backup battery that ensures all panel settings, including real-time and schedule settings, are saved even in the event of a power outage, providing continuous operation and reliability. Control the upper, lower, and front heat separately.



*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. 4.9". Direct connection is recommended since there is built-in power interruption for a better work environment. Airflow of max. 3531-7062 ft³ an hour.

CONNECTION CABLE

9.8 ft 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.

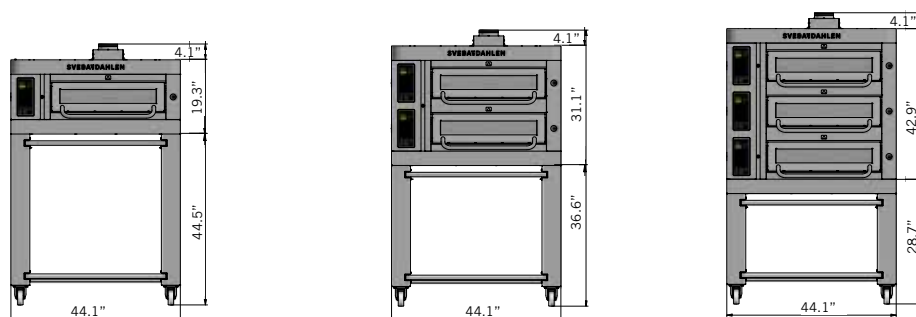
Weight

P201	275 lb
P202	418 lb
P401	529 lb
P402	731 lb
P403	947 lb
P601	661 lb
P602	925 lb
P603	1190 lb
P801	815 lb
P802	1146 lb
P803	1477 lb
P801D	1124 lb
P802D	1521 lb
P803D	1940 lb

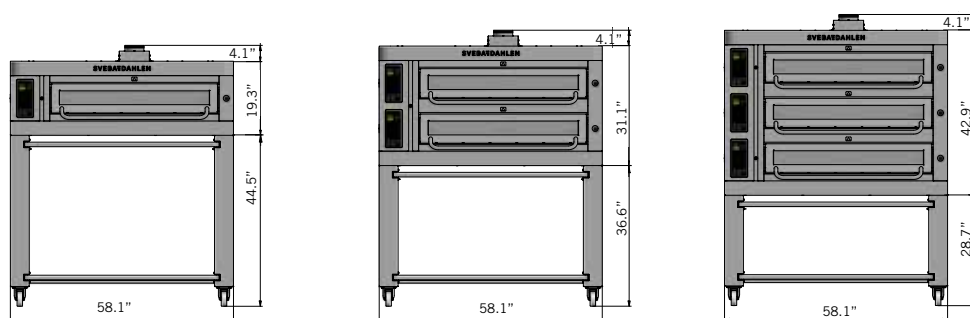
P201 / P202



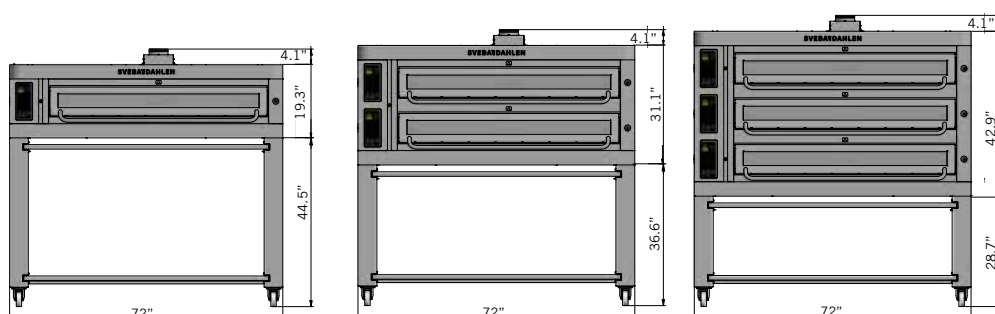
P401 / P402 / P403



P601 / P602 / P603



P801 / P801D / P802 / P802D / P803 / P803D



	P201	P202
Maximum baking temperature	662°F	662°F
Baking surface ft²	2.8 ft²	5.5 ft²
Baking area (stone hearth) WxD [in]	28" x 14.2"	2 x 28" x 14.2"
Capacity pizzas Ø 14"	2 pizzas	4 pizzas
Power*	3.6 kW	7.1 kW
External dimensions WxHxD [in]	44.1" x 26.7" x 23.3"	44.1" x 38.5" x 23.3"
Internal dimensions WxHxD [in]	28.1" x 6.7" x 14.4"	2 x 28.1" x 6.7" x 14.4"
Depth with canopy [in]	27"	27"
Door opening height [in]	5.5"	5.5"
Exhaust duct, connection Ø 4.9"	3531-4414 ft³/h	4237–5297 ft³/h

	P401	P402	P403
Maximum baking temperature	662°F	662°F	662°F
Baking area ft²	5.5 ft²	11 ft²	16.5 ft²
Baking area (stone hearth) WxD [in]	28" x 28.3"	2 x 28" x 28.3"	3 x 28" x 28.3"
Capacity pizzas Ø 14"	4 pizzas	8 pizzas	12 pizzas
Power*	6.7 kW	13.4 kW	20.1 kW
External dimensions WxHxD [in]	44.1" x 67.9" x 36"	44.1" x 71.9" x 36"	44.1" x 75.8" x 36"
Internal dimensions WxHxD [in]	28.1" x 6.7" x 28.5"	2 x 28.1" x 6.7" x 28.5"	3 x 28.1" x 6.7" x 28.5"
Depth with canopy [in]	39.8"	39.8"	39.8"
Door opening height [in]	5.5"	5.5"	5.5"
Exhaust duct, connection Ø 4.9"	3531-4414 ft³/h	4237–5297 ft³/h	5297–7062 ft³/h

	P601	P602	P603
Maximum baking temperature	662°F	662°F	662°F
Baking surface ft²	8.3 ft²	16.5 ft²	24.8 ft²
Baking area (stone hearth) WxD [in]	41.9" x 28.3"	2 x 41.9" x 28.3"	3 x 41.9" x 28.3"
Capacity pizzas Ø 14"	6 pizzas	12 pizzas	18 pizzas
Power*	9.5 kW	19.0 kW	28.5 kW
External dimensions WxHxD [in]	58.1" x 67.9" x 36"	58.1" x 71.9" x 36"	58.1" x 75.8" x 36"
Internal dimensions WxHxD [in]	42.1" x 6.7" x 28.5"	2 x 42.1" x 6.7" x 28.5"	3 x 42.1" x 6.7" x 28.5"
Depth with canopy [in]	39.8"	39.8"	39.8"
Door opening height [in]	5.5"	5.5"	5.5"
Exhaust duct, connection Ø 4.9"	3531-4414 ft³/h	4237–5297 ft³/h	5297–7062 ft³/h

	P801 / 801D	P802 / 802D	P803 / 803D
Maximum baking temperature	662°F	662°F	662°F
Baking surface ft²	11 ft² / 13.2 ft²	22 ft² / 26.5 ft²	33.1 ft² / 39.7 ft²
Baking area (stone hearth) WxD [in]	55.9" x 28.3" / 34"	2 x 55.9" x 28.3" / 34"	3 x 55.9" x 28.3" / 34"
Capacity pizzas Ø 14"	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) [in]	72" x 67.9" x 36"	72" x 71.9" x 36"	72" x 75.8" x 36"
External dimensions WxHxD (P800D) [in]	72" x 67.9" x 41.7"	72" x 71.9" x 41.7"	72" x 75.8" x 41.7"
Internal dimensions WxHxD [in]	56.1" x 6.7" x 28.5" / 34.3"	2 x 56.1" x 6.7" x 28.5" / 34.3"	3 x 56.1" x 6.7" x 28.5" / 34.3"
Depth with canopy [in]	39.8" / 45.5"	39.8" / 45.5"	39.8" / 45.5"
Door opening height [in]	5.5"	5.5"	5.5"
Exhaust duct, connection Ø 4.9"	3531-4414 ft³/h	4237–5297 ft³/h	5297–7062 ft³/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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