SVEBA DAHLEN

860159-02

Rev.22

P-Series

Pizza oven P200 P400 P400HT P600 P600HT P800 P800D



CE

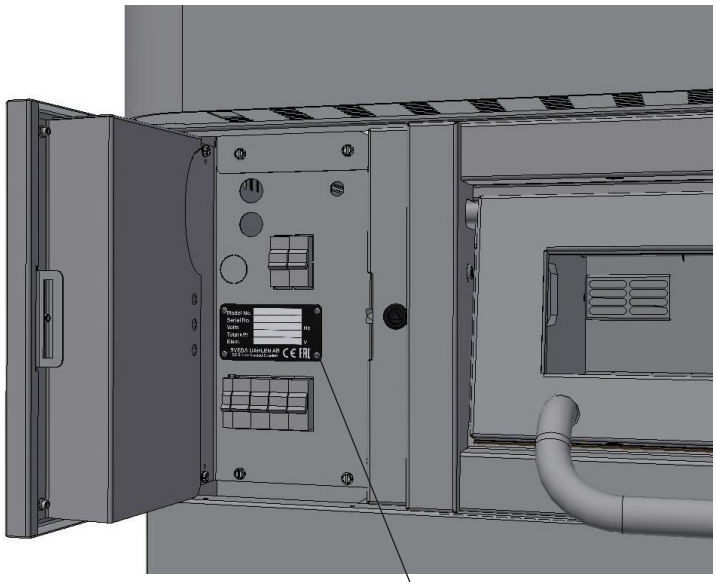
Model No.		
Serial No.		
Volts		Hz
Total kW		
Elem.		V

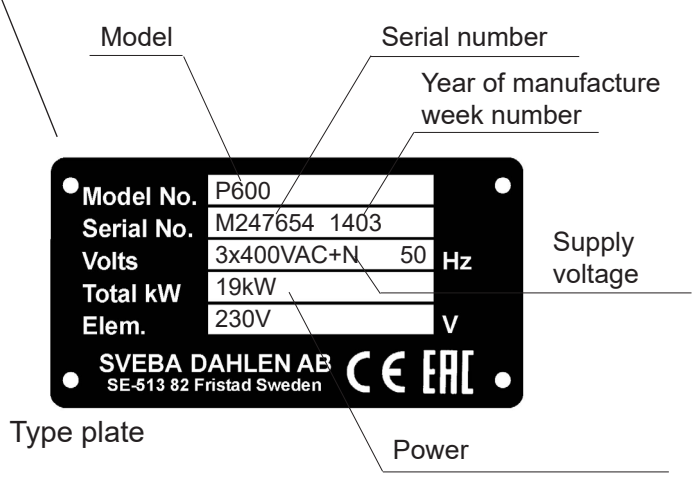
SVEBA DAHLEN AB
SE-513 82 Fristad Sweden

CE EAC

Operation
Maintenance
Installation

P-Series





If you have any questions, or would like to report a fault, please contact your fitter or agent in the first instance, or contact

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The manufacturer reserves the right to make dimensional and design modifications

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Important

The following must always be specified in all correspondence: ***Oven model designation***
Serial number
Supply voltage

The user must be familiar with the function and operation of the oven for it to work effectively and safely.

Therefore, read these instructions before starting to use the oven.

Do not service or repair either the oven or the control panel. Incorrect servicing or repairs may result in injury or damage.

Adjustments and repairs must be carried out by service engineers who are trained and authorised by SVEBA DAHLEN AB.

Keep this manual in a suitably safe place.

Be very careful when transporting the oven on castors as its centre of gravity is high and there is a great risk of it tipping over if it strikes any obstacles on the floor.

The oven must be connected to an all-pole circuit breaker with a contact gap of at least 3mm.
3-pole protection is recommended for use for safety in the electrical supply unit so as to ensure automatic disconnection of all phase conductors if there is a fault in even one phase conductor.

The supply cable must only be replaced by an authorised specialist.

The glass doors must only be cleaned with a damp cloth and a small amount of detergent. Do not use large amounts of water. See the section entitled Maintenance.

The air intakes at the front of the underside of the oven must not be covered.

Symbols present on the oven.

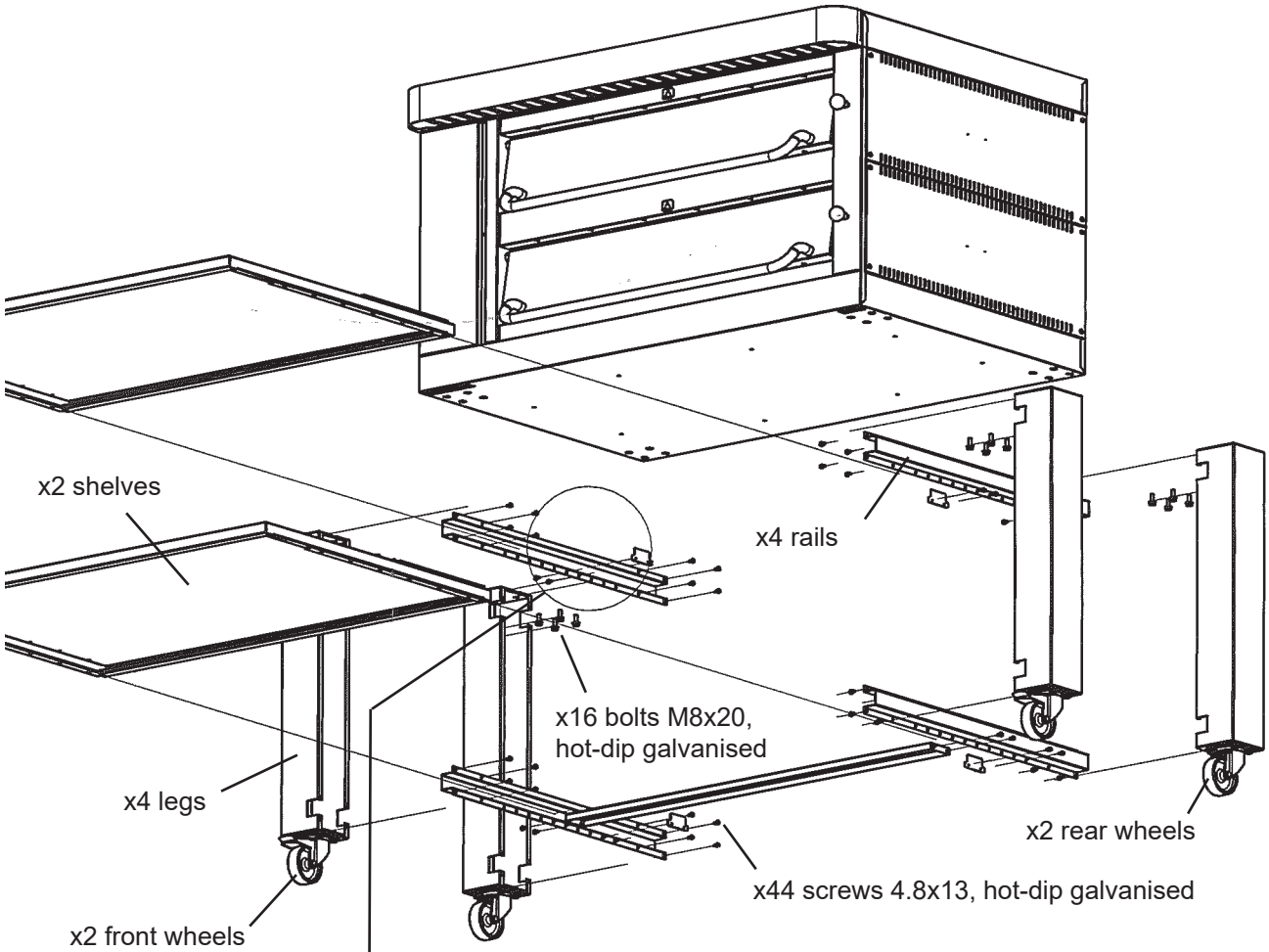


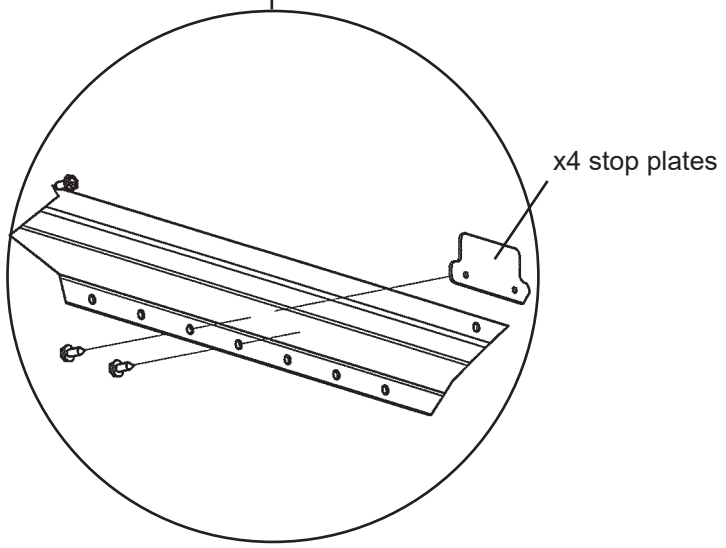
Hot surface

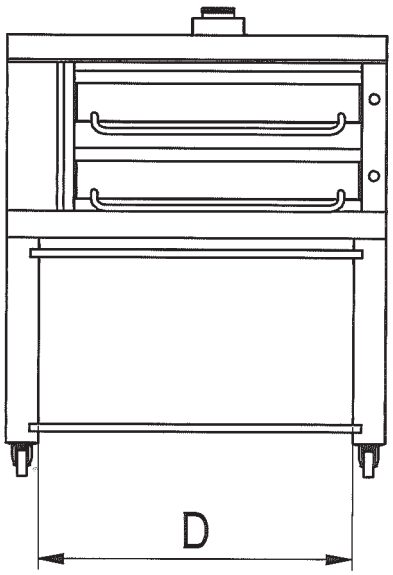


Ground potential connection

Assembly of legs and pull-out shelves

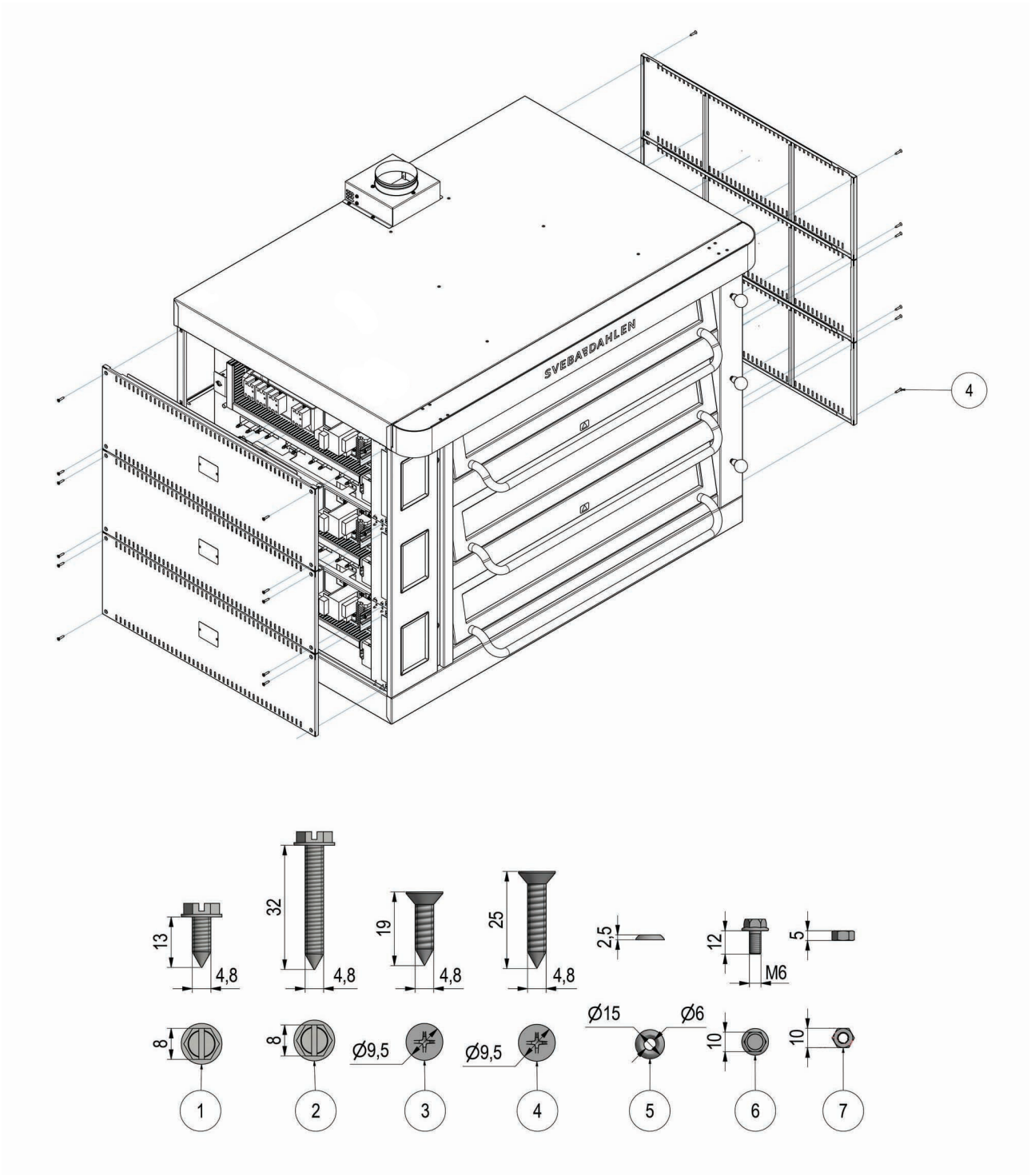


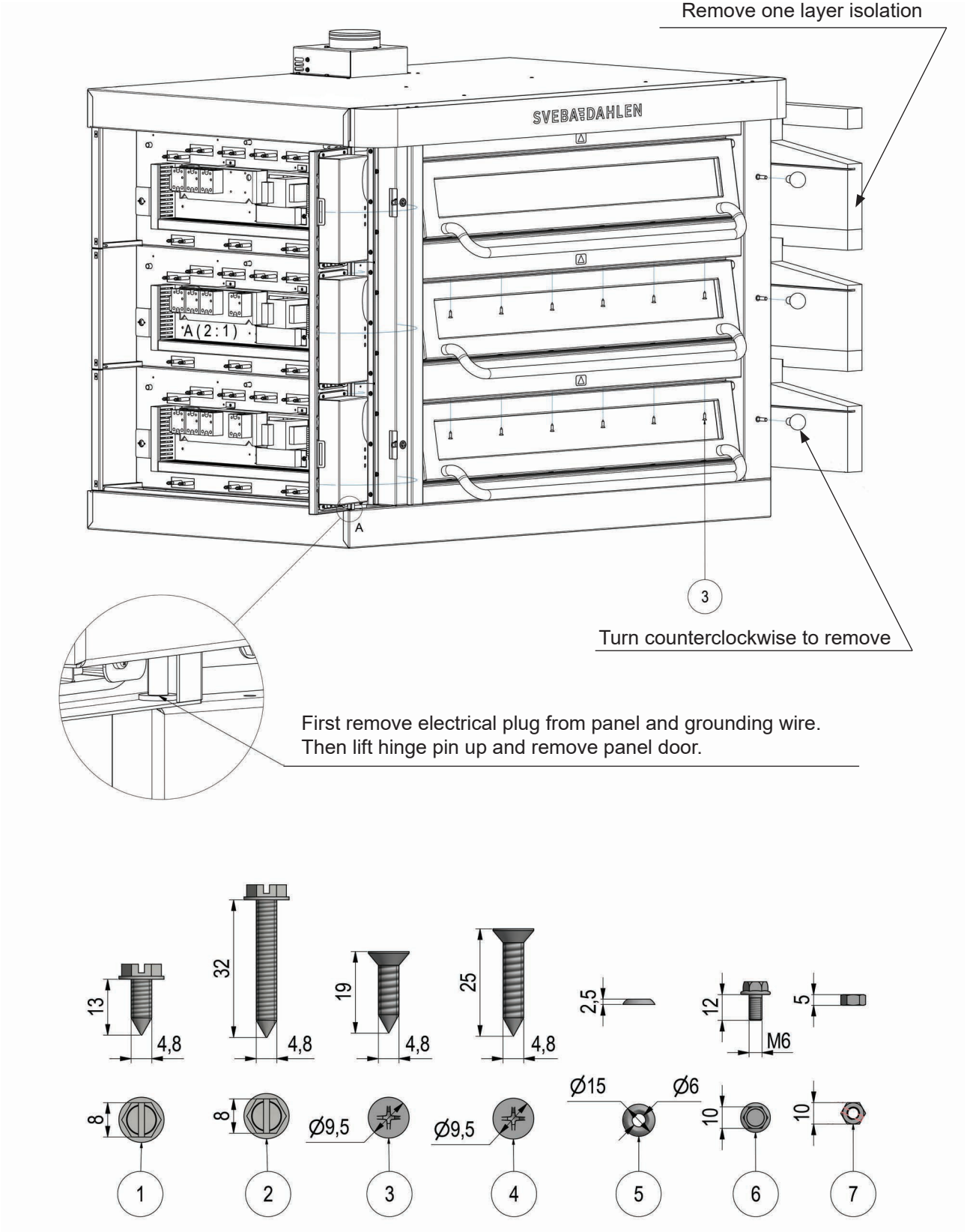


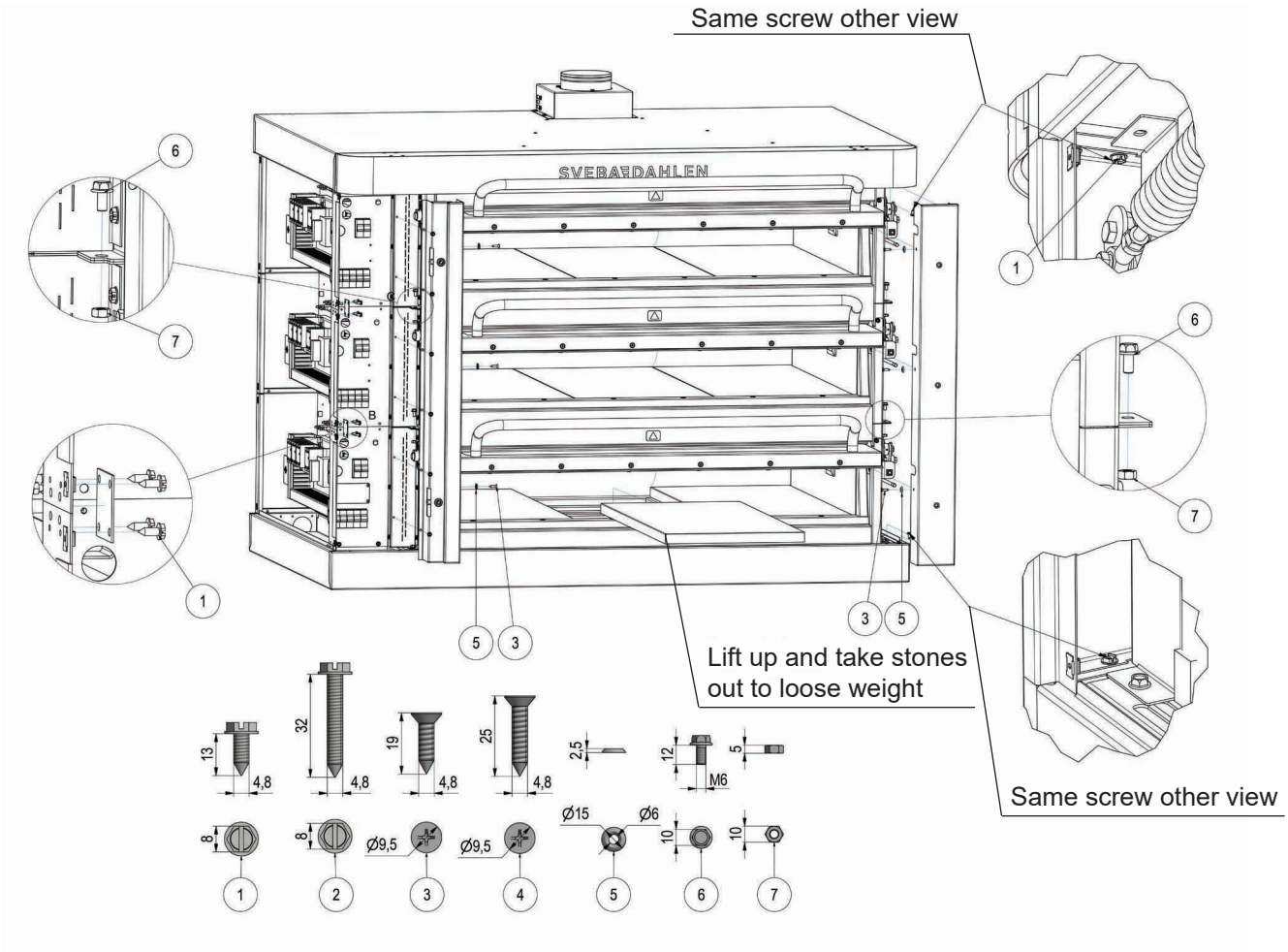


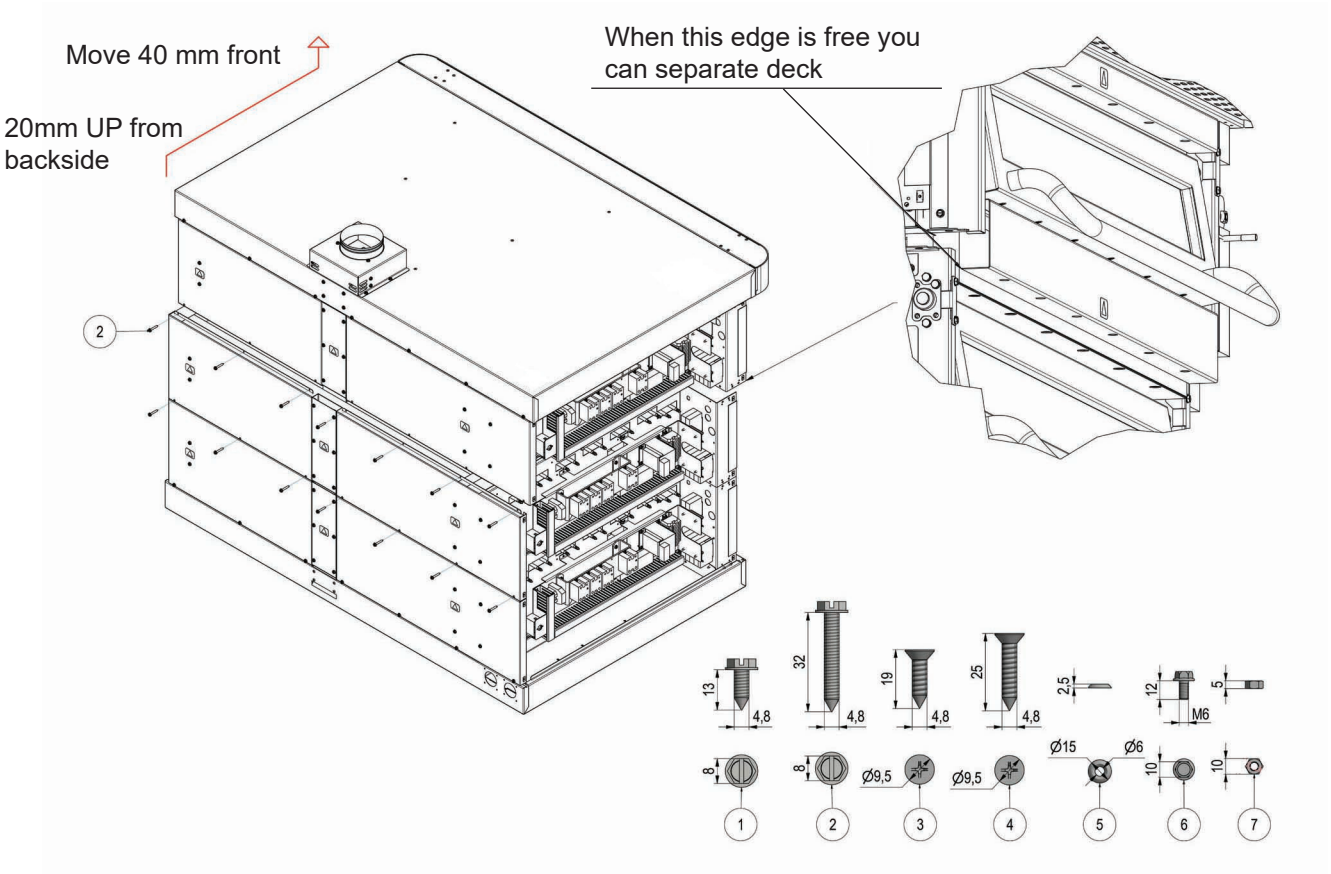
	D
P200	- - -
P400	870
P600	1225
P800	1580

Separate decks




Remove one layer isolation
SVEBA DAHLEN
A (2 : 1)
A
3
Turn counterclockwise to remove
First remove electrical plug from panel and grounding wire.
Then lift hinge pin up and remove panel door.
13
4,8
32
4,8
19
4,8
25
4,8
2,5
12
M6
5
8
8
Ø9,5
Ø9,5
Ø15
Ø6
10
10
1
2
3
4
5
6
7


Same screw other view
SVEBA DAHLEN
Lift up and take stones
out to loose weight
Same screw other view
13
4,8
32
4,8
19
4,8
25
4,8
2,5
12
M6
5
8
Ø9,5
Ø15
Ø6
10
1
2
3
4
5
6
7


Move 40 mm front
20mm UP from
backside
When this edge is free you
can separate deck
2
13
4,8
32
4,8
19
4,8
25
4,8
2,5
12
M6
5
8
Ø9,5
Ø15
Ø6
10
1
2
3
4
5
6
7

Starting the oven for the first time

Before starting to use the oven, the oven must undergo a first burn so as to evaporate moisture in the hearthstones and any protective oil remaining in the oven chamber.

This procedure will cause quite a lot of smoke from the oven, but this is completely normal. Therefore, ensure that the ventilation system on the premises is running and capable of removing the smoke.

All oven sections may be burned out at the same time.

- Close all the oven doors, open all the dampers and set the temperature to approx. 120 °C.
- Start the oven using the on/off buttons on the panels.
- When the oven has reached a temperature of 120 °C, leave it to stand for approx. 30 minutes. Then wipe down the inside of the glass doors using a dry cloth or paper towel. Take care not to burn yourself.
- Increase the temperature to approx. 200 °C. Leave the oven to stand for approx. 15 minutes when this temperature has been reached.
- Increase the temperature to 240-250 °C and leave the oven to stand at this temperature for approx. 2 hours. The oven will then be ready for use.
- When the oven has been switched off and left to cool, wipe the inside of the glass doors with a damp cloth.

The coating on the glass which appeared during burning will burn onto the glass otherwise and will be very difficult to remove.

The above procedure also has to be carried out when switching to new hearthstones in an old oven, and failure to perform this procedure will invalidate the warranty.

If the hearthstone is replaced at a later date, it is very important to follow the above instructions on heating.

The hearthstone will crack and be destroyed if it is heated up too quickly.

Any smoke detectors may be triggered during the first burn of the oven in a small room with poor ventilation.

Therefore, try to allow the smoke to escape by opening doors and windows, for example.

The user is responsible for the machine being cleaned thoroughly before it is put into use. It is best to use a mild cleaning liquid on all surfaces that come into contact with food to guarantee that they are not contaminated. It is the user's responsibility to ensure that the machine is not put into use before it has been cleaned thoroughly.

Introduction

With the P series, Sveba Dahlen takes pizza baking to a new level. The unique, well-insulated, solution makes the oven extremely energy efficient.

For the user, this means financial benefits when baking.

You can program the start and stop times for the entire week using the smart panel. This means that the oven will always be at the correct operating temperature when you start baking. If there is a difference between the required temperature and the actual temperature, this is adjusted quickly by the automatic turbo function.

The oven's insulating properties are important for the work environment and result in a cooler workplace. Ergonomics are improved when the oven door does not have to be opened over and over in order to move the pizzas around before they are ready.

The oven rests on a substantial structure with sturdy legs, while also being easy to move using the lockable wheels. This makes cleaning, servicing and other work easier.

The P series is very well insulated and it is equipped with double temperature sensors. Double glass door is available as an option. This keeps the heat in place and ensures and even temperature throughout the entire oven. The result is both lower energy costs and better baking results.

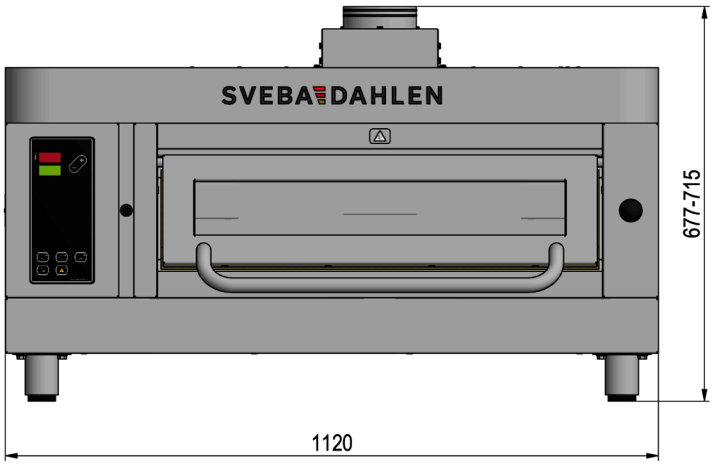
Easy opening and closing, with the robust door structure supplied with decent auxiliary suspension. The stainless, sandblasted handles stay cool and are pleasant to touch.

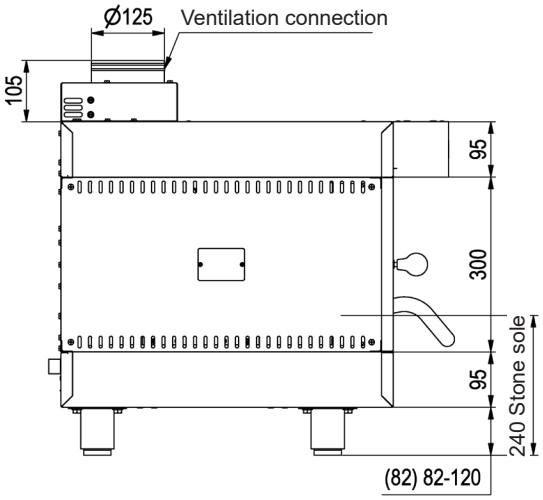
There are two robust, pull-out shelves with bowls in the upper one. These work perfectly as stands and allow you easy access to products such as spices and oils.
P-200 instead has short adjustable legs.

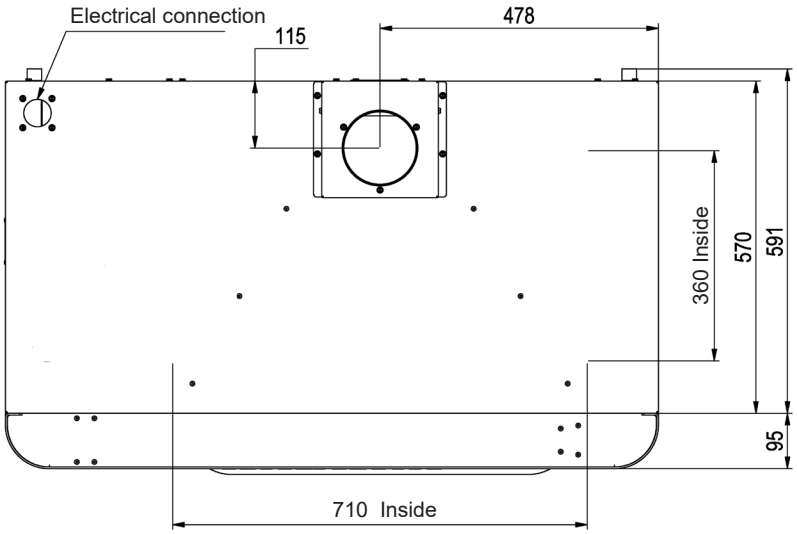
Please read the chapter on baking tips so you can get the best out of the oven.

Measurement details

P-Series 201







Height, door opening

140 mm

Ventilation

100-125 m^3 / hour, Ø125mm connection

Cable

3,5m cable is included for all ovens. Adapters are included for 3N / 400V & 3N / 415V

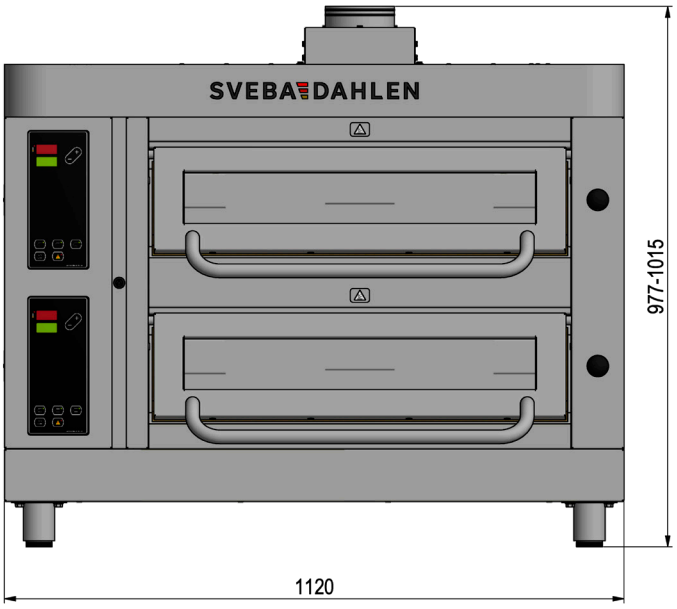
Recommended fuses

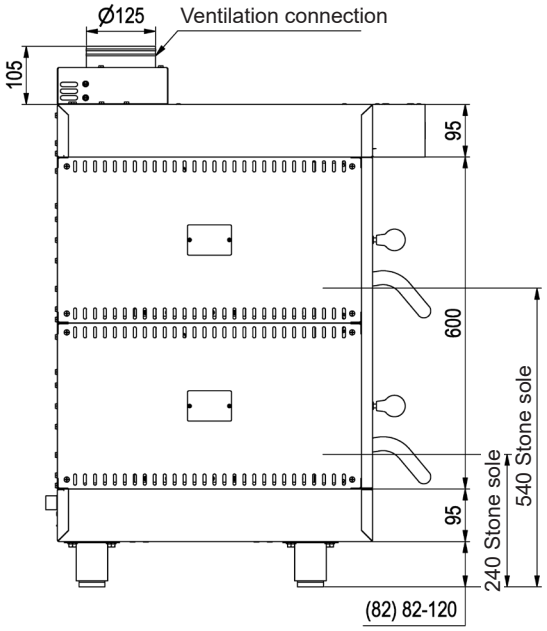
	Voltage		
	3N / 400V	3N / 415V	3 / 230V
P201	10A	10A	16A

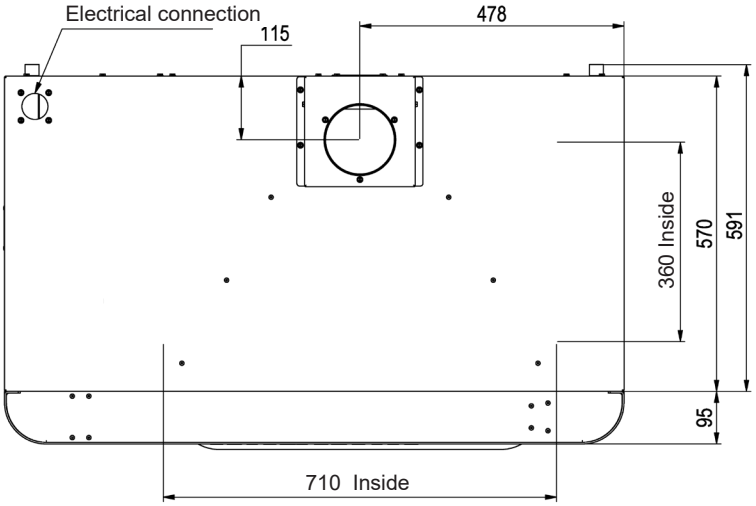
Power Total

	Voltage		
	3N / 400V	3N / 415V	3 / 230V
P201	3,55kW	3,8kW	3,55kW

P-Series 202







Height, door opening

140 mm

Ventilation

120-150 m^3 / hour, Ø125mm connection

Cable

3,5m cable is included for all ovens. Adapters are included for 3N / 400V & 3N / 415V

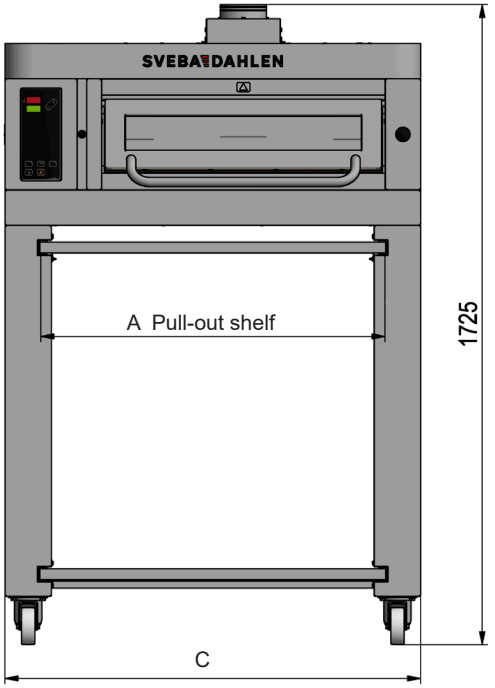
Recommended fuses

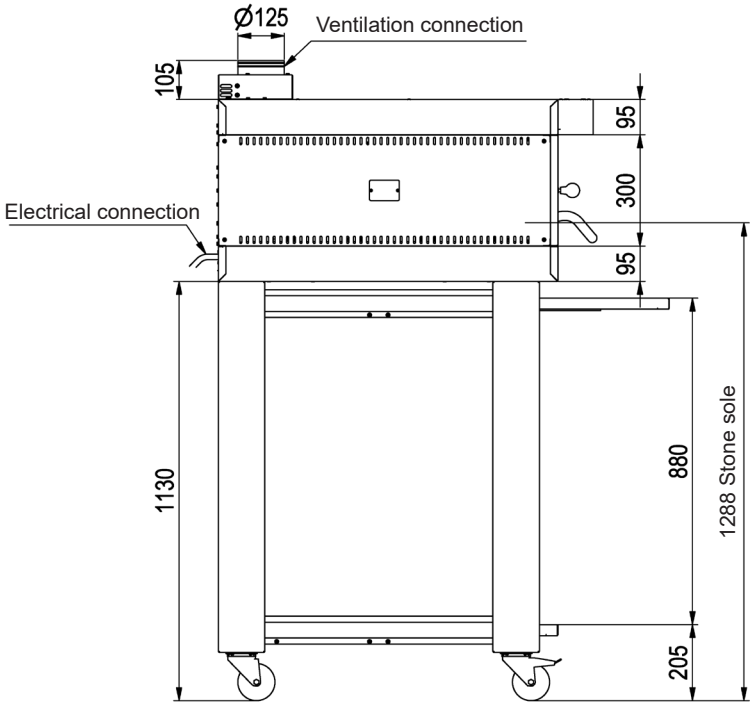
	Voltage		
	3N / 400V	3N / 415V	3 / 230V
P202	16A	16A	25A

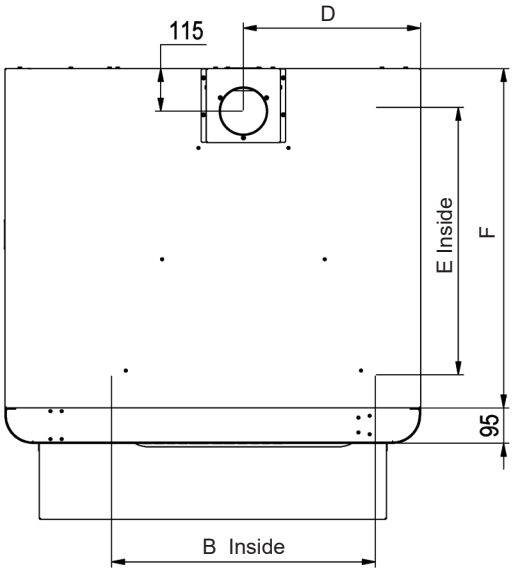
Power Total

	Voltage		
	3N / 400V	3N / 415V	3 / 230V
P202	7,1kW	7,6kW	7,1kW

P-Series 401, 401HT, 601, 601HT, 801, 801D







Height, door opening

140 mm

Ventilation

100-125 m^3 / hour, Ø125mm connection

Cable

3,5m cable is included for all ovens. Adapters are included for 3N / 400V & 3N / 415V

Recommended fuses

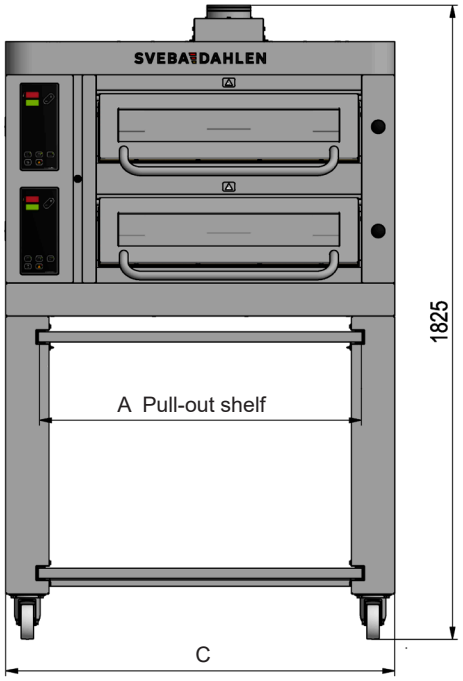
	Voltage		
	3N / 400V	3N / 415V	3 / 230V
P401	16A	16A	25A
P401HT	25A	25A	32A
P601	16A	20A	32A
P601HT	32A	32A	40A
P801	25A	25A	40A
P801D	25A	25A	50A

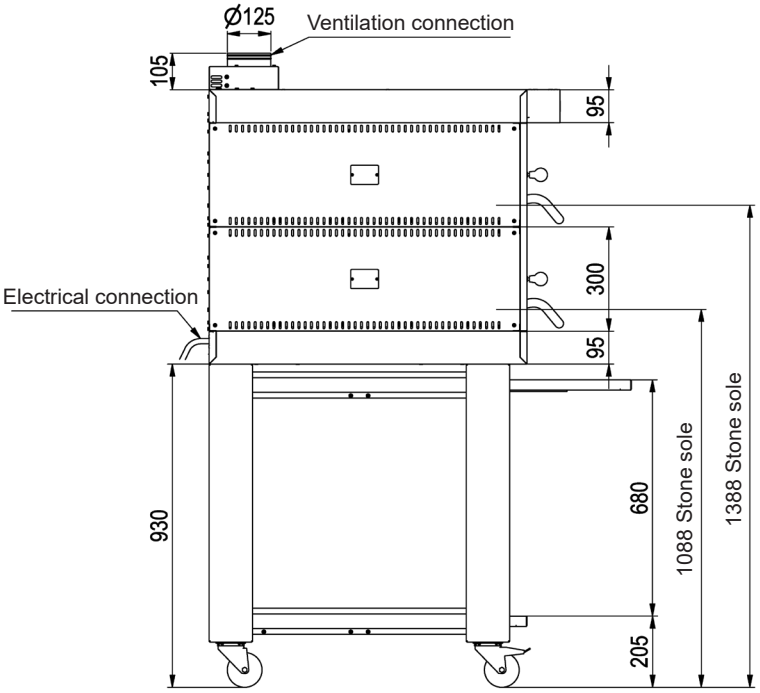
							Weight (kg)	
	A	B	C	D	E	F	without stone	with stone
P401	935	710	1120	478	720	915	211	240
P401HT	935	710	1120	478	720	915	211	240
P601	1290	1065	1475	655	720	915	257	300
P601HT	1290	1065	1475	655	720	915	257	300
P801	1645	1420	1830	833	720	915	312	370
P801D	1645	1420	1830	833	865	1060		

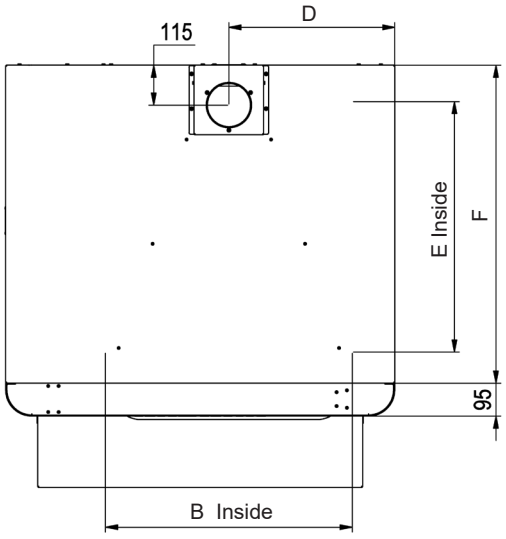
Power Total

	Voltage		
	3N / 400V	3N / 415V	3 / 230V
P401	6,7kW	7,3kW	6,7kW
P401HT	9,1kW	9,9kW	9,1kW
P601	9,5kW	10kW	9,5kW
P601HT	12,5kW	13,6kW	12,5kW
P801	12,4kW	13,5kW	12,4kW
P801D	14,4kW	15,6kW	14,4kW

P-Series 402, 402HT, 602, 602HT, 802, 802D







Height, door opening

140 mm

Ventilation

120-150 m^3 / hour, Ø125mm connection

Cable

3,5m cable is included for all ovens.
Adapters are included for 3N / 400V & 3N / 415V

Recommended fuses

	Voltage		
	3N / 400V	3N / 415V	3 / 230V
P402	25A	25A	40A
P402HT	32A	40A	50A
P402V	40A	40A	63A
P602	32A	32A	50A
P602HT	50A	50A	80A
P802	40A	40A	80A
P802D	50A	50A	80A

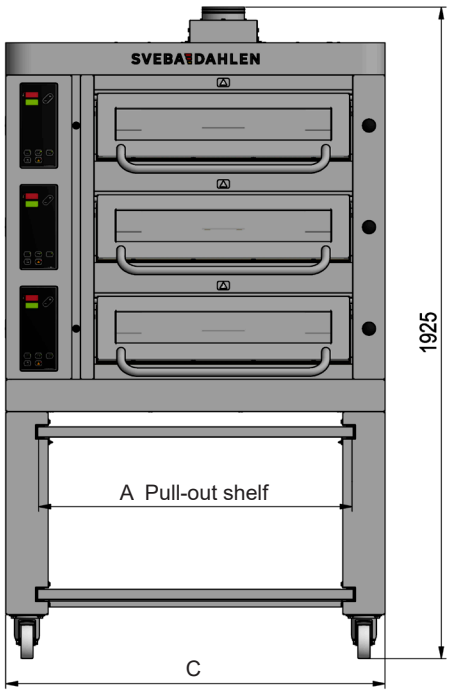
P402V=Vichinga

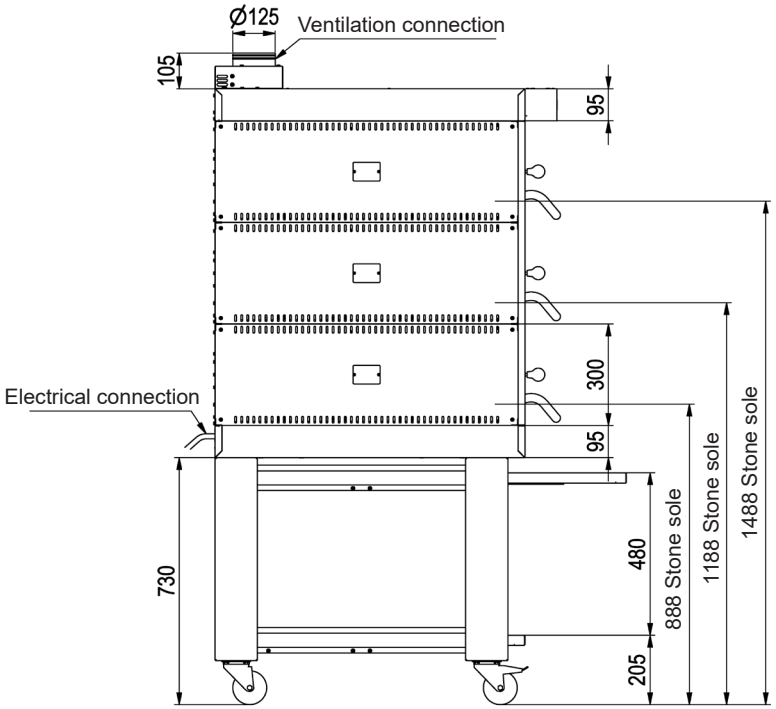
	A	B	C	D	E	F	Weight (kg)	
							without stone	with stone
P402	935	710	1120	478	720	915	274	332
P402HT	935	710	1120	478	720	915	274	332
P402V	935	710	1120	478	720	915	274	332
P602	1290	1065	1475	655	720	915	333	420
P602HT	1290	1065	1475	655	720	915	333	420
P802	1645	1420	1830	833	720	915	404	520
P802D	1645	1420	1830	833	865	1060		

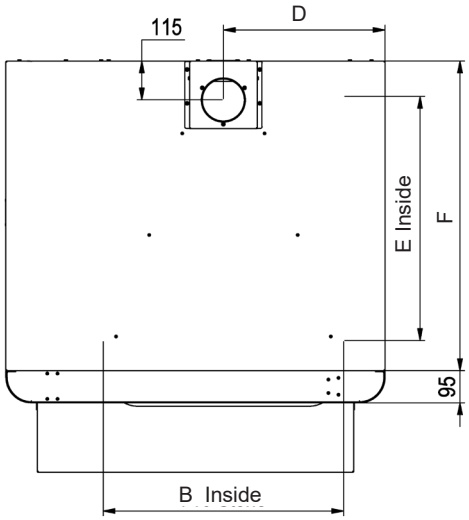
Power Total

	Voltage		
	3N / 400V	3N / 415V	3 / 230V
P402	13,4kW	14,6kW	13,4kW
P402HT	18,2kW	19,8kW	18,2kW
P402V	15,8kW	17,2kW	15,8kW
P602	19kW	20kW	19kW
P602HT	25kW	27,2kW	25kW
P802	24,8kW	27kW	24,8kW
P802D	28,7kW	31,2kW	28,7kW

P-Series 403, 603, 803, 803D







Height, door opening

140 mm

Ventilation

150-200 m^3 / hour, Ø125mm connection

Cable

3,5m cable is included for all ovens. Adapters are included for 3N / 400V & 3N / 415V

Recommended fuses

	Voltage		
	3N / 400V	3N / 415V	3 / 230V
P403	32A	32A	63A
P603	50A	50A	80A
P803	63A	63A	100A
P803D	80A	80A	125A

							Weight (kg)	
	A	B	C	D	E	F	without stone	with stone
P403	935	710	1120	478	720	915	343	430
P603	1290	1065	1475	655	720	915	410	540
P803	1645	1420	1830	833	720	915	496	670
P803D	1645	1420	1830	833	865	1060		

Power Total

	Voltage		
	3N / 400V	3N / 415V	3 / 230V
P403	20,1kW	21,9kW	20,1kW
P603	28,5kW	30kW	28,5kW
P803	37,2kW	40,5kW	37,2kW
P803D	43,1kW	46,9kW	43,1kW

Product description

Approvals

P-Series is CE-approved in accordance with the EMC Directive and the Low Voltage Directive.

Structure

The oven mainly comprises two parts, an oven section and a leg section. The leg section comprises four legs, each of which is secured to the base by means of four screws.
P200 instead has short adjustable legs.

Electrical connection

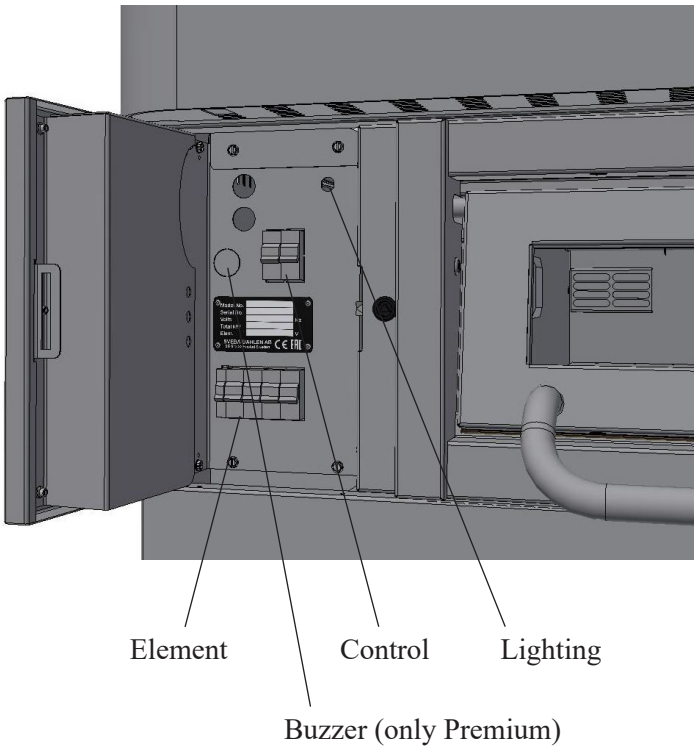
3,5m cable is included for all ovens. Adapters are included for 3N / 400V & 3N / 415V.

60471-800	Entrelec	11513916	35mm2	4,5Nm
60471-801	Entrelec	11514211	70mm2	6,0Nm

Fuses

The oven is fitted with built-in miniature circuit breakers situated inside the openable panel door, where they are readily accessible. There is also a glass fuse here (6,3A, 5x20mm) for illumination of the oven chamber.

If the oven overheats, a miniature circuit breaker is tripped via the oven's overheat protector (see the section entitled Troubleshooting).



Ventilation

The ventilation holes around the oven must not be covered. If the oven is built into a wall, this space must be ventilated so that the oven's electrical equipment is not damaged. The ambient temperature for the oven must not exceed 50 °C.

When the oven is built in, it is important to ensure that there is at least 50 mm between the oven and any flammable construction elements.

Bear in mind that the ventilation holes on the oven’s front underside may not be blocked when installing on a bench or if the oven’s own stand is not used.

Evacuation

The P-Series is designed for connection to an evacuation duct with mechanical ventilation. The oven is ready for connection to a ø125 mm evacuation duct. An appropriate extraction volume is 100-200 m³ m³/hour, depending on the size of the oven, see section Dimensions. The evacuation air temperature is approx. 40-45 °C.

If the oven is connected to an evacuation with natural ventilation, the oven's vent hood will be unable to remove odours and smoke from the oven chamber as efficiently.

Heating

The oven has a built-in Turbo function which allows it to reach the set temperature in the shortest time possible. This function is enabled and disabled fully automatically if necessary.

Double glass (option)

A double glass door is available as an option. This contributes to a cooler work environment, more uniform baking results and lower energy consumption.

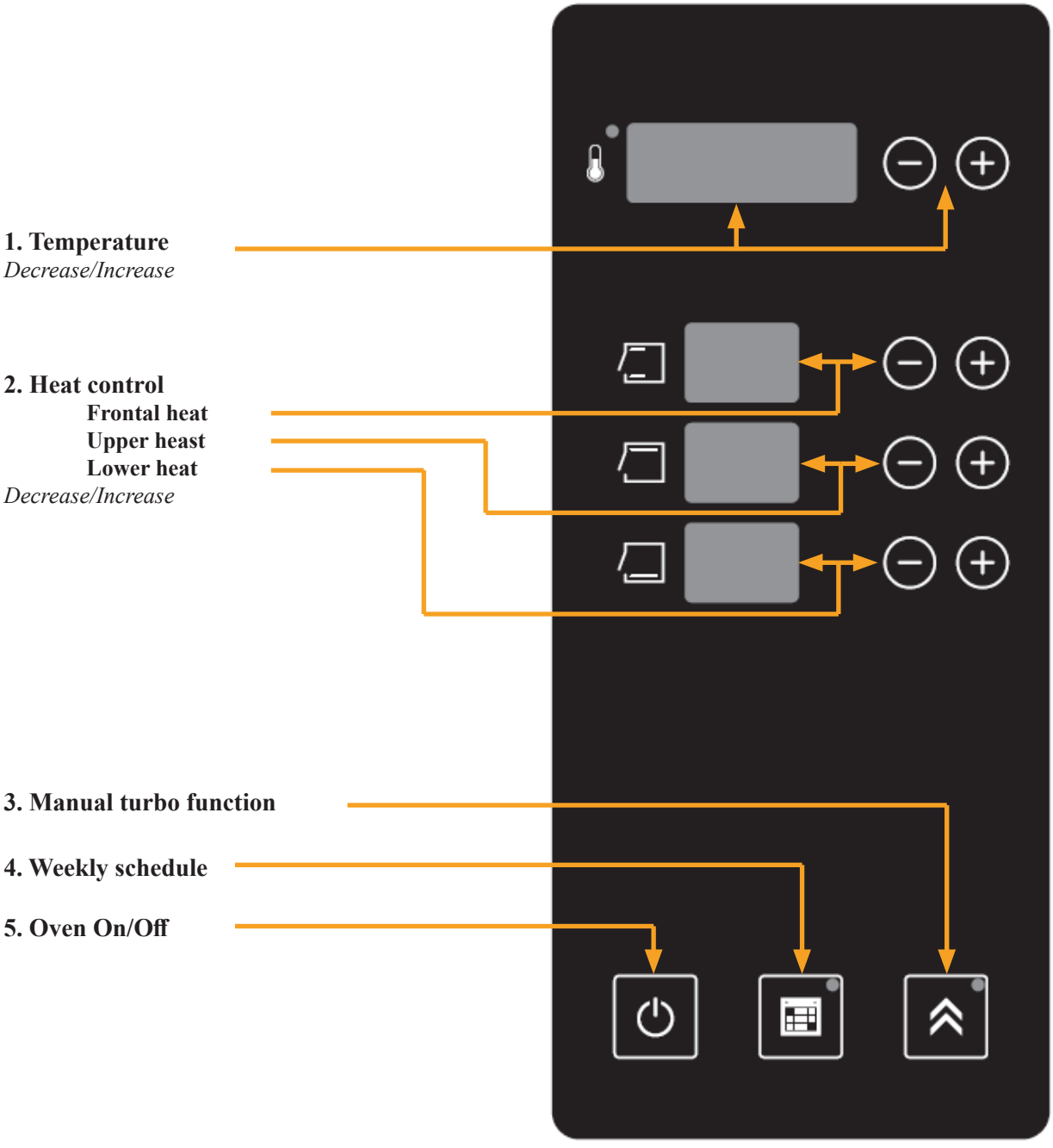
See the section entitled Maintenance for how to clean the doors.

Vichinga (option)

For those who want the opportunity to bake both traditional and Neapolitan pizza, the Vichinga oven combination is available as an option. This means baking traditional pizza at up to 350ºC in the lower oven chamber and Neapolitan pizza at higher temperatures in the upper oven chamber.
Vichinga is available as an option for P402HT and P602HT. (The combination is then called P402V and P602V)

SD Amigo Pizza Panel (D3)

Panel buttons and displays



Switched off oven:

When the oven chamber is switched off, the temperature display (1) will show OFF.



Starting the oven

The oven is switched on by pressing  (5). The oven will return to the temperature that the panel was last set to and will also automatically set itself to the most recently used heat control.

Start baking

Setting the baking temperature:

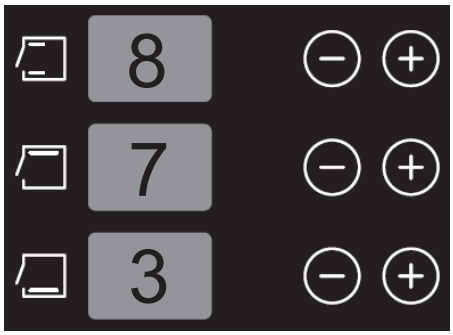
The oven baking temperature is set using the -/+ button to set the temperature (1). When the red LED is lit, this means that the elements are switched on.



The temperature display will normally show the temperature set. If you want to see what temperature the oven is at any given time then press both temperature setting -/+ buttons (1) at the same time. The temperature will then be displayed for a few seconds before returning to the normal view.

Heat control:

In order to distribute how much power should be directed to the frontal, upper and lower heat groups, set your preferred value using -/+ (2). Settings of 0–10 are equivalent to 0–100% heat.



Manual Turbo function:

If you find that the oven loses heat due to increased workload then it is possible to circumvent the set heat settings (2) so that these transition from the set values to full power. Pressing  enables the manual turbo function for both the upper and lower heat in the oven. The oven will then increase to its setpoint temperature before returning to the set heat settings as its point of reference. If the oven continues to lose heat then consider increasing the heat settings. The manual turbo function can be cancelled by pressing the button again.

Automatic Turbo function:

The oven is fitted with an automatic turbo function. This means that when an oven chamber is switched on from OFF, it will deliver 100% power to both upper and lower heat until the set temperature is reached. The oven will then begin to regulate itself in relation to the heat settings made as above.

In the event that the temperature falls below the P16 parameter setting, the turbo function will be automatically enabled and heat regulation will be disconnected until the oven's fall in temperature is lower than that indicated by parameter P16.

Settings in parameter level ADMIN:

P16= 40° (factory setting)

Setting the clock:

The panel has a backup battery that ensures the clock remains accurate in the event of a power cut. Should the backup battery discharge fully or if the clock is not set, then the clock will flash on the panel display.

Setting the time and day can only be done using the lower deck. If the oven has several decks, the clock setting will be transferred to all other decks within 1 min.

The panel clock should be set when the panel is in OFF mode.

1. Press  for 2 sec in order to enter the panel's setup mode.
2. Cycle through to **rtc** (real time clock) using the -/+ buttons for HEAT CONTROL UPPER HEAT (2).
3. Set the time using the -/+ buttons for TEMPERATURE (1), (times use the 24-hour format).
4. Set the day of the week using the -/+ buttons for HEAT CONTROL FRONTAL HEAT (2).
5. To exit setup mode, hold the WEEKLY SCHEDULE button (4) for 2 sec.

Setting a weekly schedule:

A weekly schedule can be set when the panel is in OFF mode.

Start time

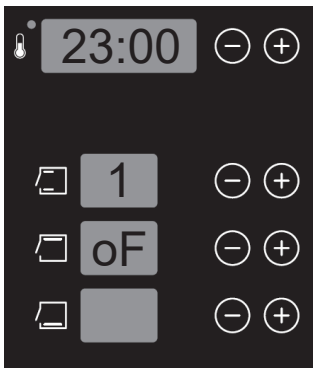
1. Press  for 2 sec in order to enter the panel's setup mode.
2. Cycle through to **one** (start time) using the -/+ buttons for HEAT CONTROL UPPER HEAT (2).
3. Set the over chamber start-time using the -/+ buttons for TEMPERATURE (1), (times use the 24-hour format).
4. Set the day of the week required using the -/+ buttons for HEAT CONTROL FRONTAL HEAT (2).
5. Change to the next day of the week using the -/+ buttons for HEAT CONTROL FRONTAL HEAT (2) and then apply the settings as above again, etc.



Stop time

If an automatic stop time is also required, this should be set by following the steps below.

1. Cycle through to **oF** (stop time) using the -/+ buttons for HEAT CONTROL UPPER HEAT (2).
2. Set the stop time using the -/+ buttons for TEMPERATURE (1).
3. Set the day of the week required using the -/+ buttons for HEAT CONTROL FRONTAL HEAT (2).
4 .Change to the next day of the week using the -/+ buttons for HEAT CONTROL FRONTAL HEAT (2) and then apply the settings as above again, etc.
5. To exit setup mode, hold the WEEKLY SCHEDULE button (4) for 2 sec.



If you would like to disable a day in the weekly schedule, cycle through to OFF by setting the time between 23:59–00:00 using the -/+ buttons.

Enable/disable set weekly schedule:

1. Press  briefly in order to enable the weekly schedule.
2. The LED will illuminate and **st** (stand by) will show on the panel that the weekly schedule has been enabled.
3. In order to disable the weekly schedule, briefly press on the WEEKLY SCHEDULE button. The LED should switch off.



Alarm

If an alarm is triggered in the oven, an error code will be shown on the HEAT CONTROL display (2) and the alarm code will remain visible while the alarm is active.

Code	Explanation	Action
E01	Temperature sensor left/upper.	Check connections/replace sensor.
E02	Temperature sensor right/lower.	Check connections/replace sensor.
E05	Fault in panel cold compensation.	Replace the panel.
E06	High temperature for left/upper sensor.	Determine the cause of the high temperature.
E07	High temperature for right/lower sensor.	Determine the cause of the high temperature.
E10	Element fuse tripped	Check fuse and overheat protection.
SEr	Appliance is due for service.	Contact an authorised service engineer
E90	No communication between panels.	Check communication connections Check communication settings (specified on the electrical diagram) Contact an authorised service engineer
E91	AC guard alarm.	P20 must be enabled in all slave panels
EP	Parameter memory error	Perform a factory reset/replace panel

AC guard:

The oven's maximum power consumption can be locked using an adjustable amperage by enabling the panels' internal power regulation systems. This function is used if the oven's total power consumption exceeds the that of the oven's supply fuse. The panels will disconnect the heat from the entire oven chamber to ensure that power does not exceed the set value. This is done in accordance with a pre-determined order of priority where the oven chamber with the greatest difference between the oven's temperature and the set temperature will be prioritised. Once an oven deck has been disconnected, the temperature display LED will flash.



The consequence of the above will be a somewhat-extended heating time for those decks that have been deprioritised.

Settings to enable AC guard:

USER level:

P01= (XX Ampere) setting the preferred maximum power consumption can only be done via the bottom deck.

ADMIN level:

P20= (1) The AC guard can be enabled from all decks.

Parameters USER level:

The settings available in the panel to the user are shown below. These should be used with caution as changes may alter the nature of the oven during operation.

To access parameters at USER level:

In OFF mode, simultaneously press the - and + buttons for frontal heat control for 2 sec. The panel will return to the normal view after approx. 20 sec if no button is pressed.

P01 Maximum allowable power consumption:

If the oven's internal power monitor is used them the maximum ampere rating for the oven's supply fuse must be entered into this parameter. The oven will then disconnect power in accordance with the order of priority where the oven chamber with the greatest difference between the oven temperature and the set temperature is given the highest priority. The purpose of this is to ensure that the oven's power consumption does not exceed the total value of the oven's supply fuse.

This is provided that parameter P20 (ADMIN level) is activated in all decks (enable AC guard).

P04 Actual temperature of upper heat/left:

Option to read temperature of upper heat.

P05 Actual temperature of lower heat/right:

Option to read temperature of lower heat.

P08 Display brightness:

The parameter allows you to change the brightness of the displays on a range of 1 to 16 according to your preferences.

P09 LED brightness:

The parameter allows you to change the brightness of the panel LEDs on a range of 1 to 16 according to your preferences.

Baking tips

Baking in a stone oven is something of an art.

In large measure, the challenge is in learning how the heat behaves in the stone, with its high thermal inertia, and, bearing this in mind, setting the oven and working in the right way.

The oven is split into 3 heat groups. Top, bottom and front heat. All of them can be regulated from 0-10, where 0 means 0% power (completely switched off) and 10 means 100% power

- The top heat primarily regulates baking the top of the pizza
- The bottom heat primarily regulates baking the bottom of the pizza
- The front heat regulates the baking towards the door

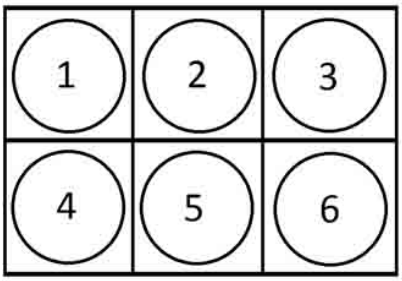
A good basic setting to start with, looks like this:

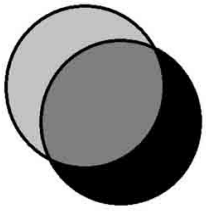
	Low intensive baking	Moderately intensive baking	High intensive baking
Front	8	9	10
Top	8	9	10
Bottom	1	3	6
Temperature	285°C	300°C	310°C

The bottom heat must never be set to 0!

When only the top heat is working, it heats up the upper layer of the stone very much, which, in its turn, burns the bottom of the pizza. So, by setting the bottom heat to approx. 1-2 instead, you obtain a paler bottom and a more stable and balanced oven.

It is important to work in a structured manner in order to obtain uniform results – the placing of the pizzas is important. Because the stone has a natural inertia when absorbing heat, you should give the stone a couple of minutes to recover before placing a pizza on the same spot again. This is best done by thinking of numbered locations in the oven, where you place the first pizza in location one, a second in location two and so on, when you have used all of the locations you start from location one again. If you have more than one deck, you can rotate through even more locations as needed. If the stone even so does not recover between pizzas, you need to increase the bottom heat.





It is also important not to bake a pizza in one location and then place the next pizza partly overlapping where the previous pizza lay. In which case, the pizza will lay partly on hot stone and partly on cooled stone and, has a result, the pizza will be very unevenly baked.

During moderate and high intensive baking, the damper can be opened to release some of the steam formed during baking through the rear section of the oven, this reduces the steam that comes out through the door.

During low intensive baking, the damper should be kept closed for the minimum energy consumption.

Pizza High Temp

Tips when baking Neapolitan pizza:

- The flour should be finely ground and have a high protein content and low fibre content. “Tipo 00” is the best kind to use
- Sea salt should be used
- Sugar should not be used in the dough as this increases the risk of burning the base
- A long proving time should be selected – approx. 24 to 48 hours
- The dough should be warmed up in the oven before baking. This results in an airier “cornicione” and reduces the risk of burning the base
- The baking time is normally 60 to 90 seconds at a temperature of approx. 475 degrees
- The higher the water content in the dough, the higher temperature you can usually bake it at

This is a typical recipe for Neapolitan pizza dough:

1000 grams.	Tipo 00 flour
650 grams.	Water
35 grams.	Sea salt
1.5 grams.	Fresh yeast

The recommended basic settings for the oven are:

	Low intensive baking	Moderately intensive baking	High intensive baking
Front	7	8	9
Top	6	7	8
Bottom	1	2	3

As regards the temperature, we recommend the following based on how much water you have in the recipe in relation to the amount of flour used. However, we recommend that you always start on max. 375 degrees until you have got to know the oven.

	50% water	60% water	75% water
Temperature	375°C	425°C	475°C

Troubleshooting

If any kind of problem occurs, you should first look through the troubleshooting list below to see whether you can rectify the fault yourself. If this does not help, please contact the Sveba Dahlen service department.

Note: You are not permitted to work on electrical components yourself. This work must be undertaken by a qualified electrician.

Fault	Cause	Action
The oven does not start.	• The oven's fuse may have tripped. • The main fuse may have tripped:	• Reset the fuse at the front of the oven. • Replace the fuse in the master control panel.
The oven temperature falls, or the oven takes a long time to return to temperature.	• The damper is open. • A fuse/overheat protector may have tripped. • An element may be broken.	• Close the damper completely or partly. • Reset the fuse at the front of the oven. • Replace the broken element.
The top of the product is too dark.	• Too much top heat.	• Reduce the top heat.
The underside of the product is too dark.	• Too much top heat. • To high heat.	• Reduce the top heat. • Lower the heat.
The top and underside of the product are too dark.	• Baking temperature too high. • Baking time too long. • Too much top heat.	• Reduce the baking temperature slightly. • Reduce the baking time slightly. • Reduce the top heat.
The product is paler in the front part of the oven.	• Not enough front heat. • Too much top heat.	• Increase the front heat by 1. • Reduce the top heat by 1.
The product is darker in the front part of the oven.	• Too much front heat. • Not enough top heat.	• Reduce the front heat by 1. • Increase the front heat by 1.
The oven bakes unevenly on some surfaces.	• Static relay broken. • One or more elements may be damaged or "twisted".	• Replace the static relay. This must only be replaced by an authorised specialist. • Replace the damaged element.
A lot of cooking smells/steam come out of the oven.	• Poor ventilation. • Cold air is blowing on to the oven.	• See "evacuation". • E.g. if an AC unit is blowing chilled air towards the oven, this phenomenon happens. For this reason, direct the chilled air away from the oven.

Maintenance

Cleaning

Cleaning your oven thoroughly will extend its service life and also give your customers a better impression. The oven chamber should be cleaned every day, for reasons of hygiene.

Do not use steel wool or other cleaning sponges. Do not use scouring powder or detergents which are aggressive or cause scratches on the oven's glass doors. Remember not to use cold cleaning fluids on hot glass as this may possibly crack the glass. You must be able to touch the glass with your hand (max. 50 °C) to be able to clean it. Glass doors which are rarely or never cleaned will become very difficult to clean. The stones in a P600 High Temp are cleaned by heating the oven to its maximum temperature for about one hour. This causes residues burnt onto the stone to burn off, and these can then be swept away using a natural fibre brush (not metal) so as not to damage the stone.

Daily cleaning

1. Allow the oven to cool.
2. The stone. Brush the stone clean using a natural fibre brush (not metal). Burnt on residues can be scraped off using a metal scraper (take care not to damage the surface of the stone). The stone used in the P600 High Temp must be cleaned using the process described above by setting the oven to its maximum temperature and only using a natural fibre brush (not metal). Note: water and detergent must not be used on the stone!
3. The glass door. Wipe with a damp dishcloth and a little washing-up liquid, or use an appropriate detergent. We recommend **Brilliant Clean**, part number **80064-005** (follow the instructions on the bottle).
   Note: the glass must not be above 50°C when cleaning it.
4. External cleaning. Wipe all external surfaces, including panels, using a damp dishcloth and a little washing-up liquid. We recommend using **Steel-Care**, part number **91430-009**, for the stainless surfaces.

Every 4 to 8 weeks/As required

We recommend **Oven Cleaner**, part number **6866-103180**, for cleaning heavily burnt-on stains on/in the oven. Can be used on glass and metal (but not on aluminium).

Note: this detergent is very strong. Take care to use the correct protective equipment, and do not get the detergent on the stone, the gasket or the panel!

1. Allow the oven to cool. It must not be above 50°C.
2. Put on rubber gloves and protective goggles.
3. Cover the dirty surfaces with Oven Cleaner.
4. Leave it to work for 5 to 15 minutes, depending on the thickness of the layer of burnt-on dirt to be removed.
5. Wipe with a wet sponge/cloth.

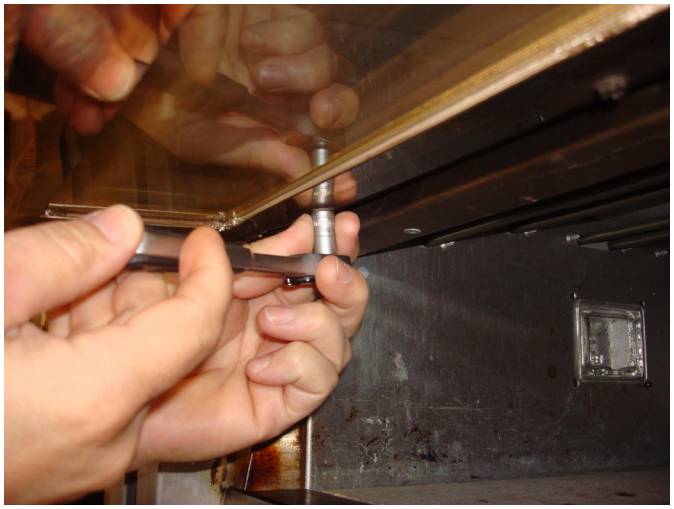
Clean double glass / As needed

Dismantling and removing the glass from the glass is easier if there are two people.

You need: Socket for hex screw, size 8 mm. Glass cleaner. Towel

1. Open the door and unscrew the screws holding the glass unit to the inside of the door. The person helping holds their hands under the glass to stop it from falling down.
2. Lay the entire unit, glass pieces with sealing rings and metal frame, on a clean table and, preferably, on something soft, e.g. a towel.

3. Clean the glass pieces with a small quantity of cleaner. Take care to note which glass was placed innermost and which side of the glass faced into the oven. The glass pieces have to be in the same position when they are reassembled.
4. When the glass pieces have been cleaned, reassemble the glass unit on the table.
5. Lift and reassemble the glass unit in the door.





Note: The oven must not be flushed with water as this may result in short-circuiting and cause corrosion damage to parts of the oven which cannot be seen. Do not use a high-pressure washer.

Do not use a high-pressure washer



Electrical cabinet

The main power supply must be switched off before carrying out any servicing.

Use a soft brush to clean the cables and components in the electrical cabinet. Take care when using a vacuum cleaner in the electrical cabinet as this may generate static electricity which may destroy the electronics in the data panel.

Replacing the oven chamber lamp, type halogen.

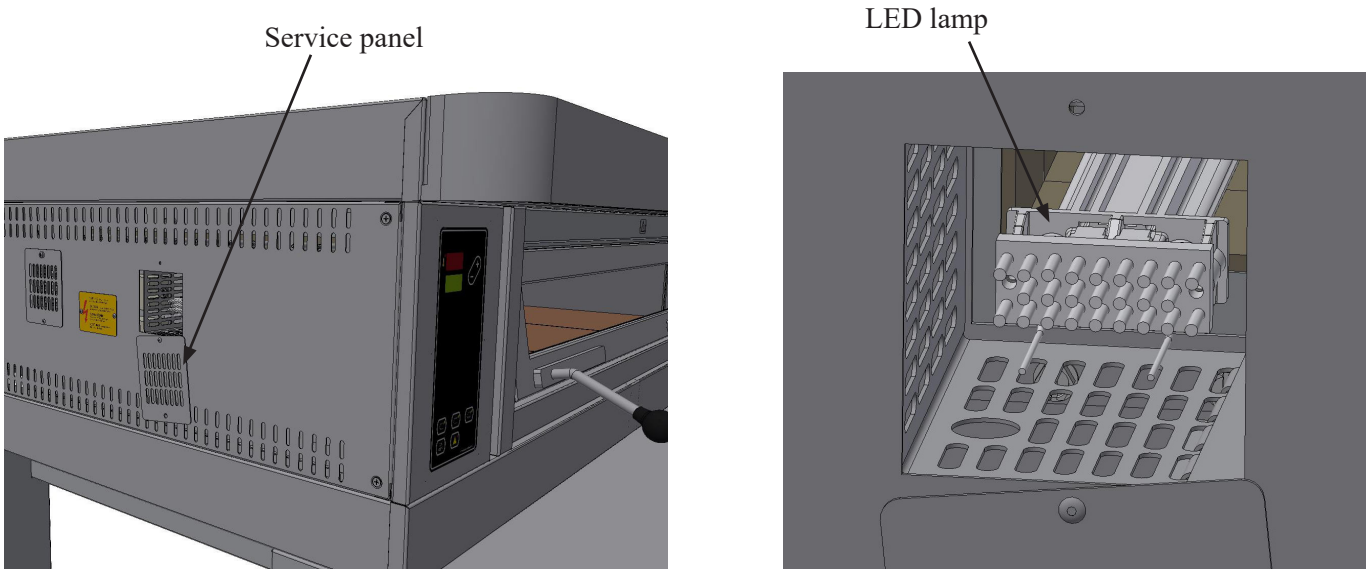
First, switch off the oven!

Carefully pry off the lamp glass using a knife or screwdriver. The bulb can now be replaced with ease. Do not touch the new bulb directly with your fingers. Grease from your fingers may reduce the service life of the bulb. Wear clean gloves, or hold onto the bulb with a piece of paper.

Replacing the oven chamber lamp, type LED (P Series HT)

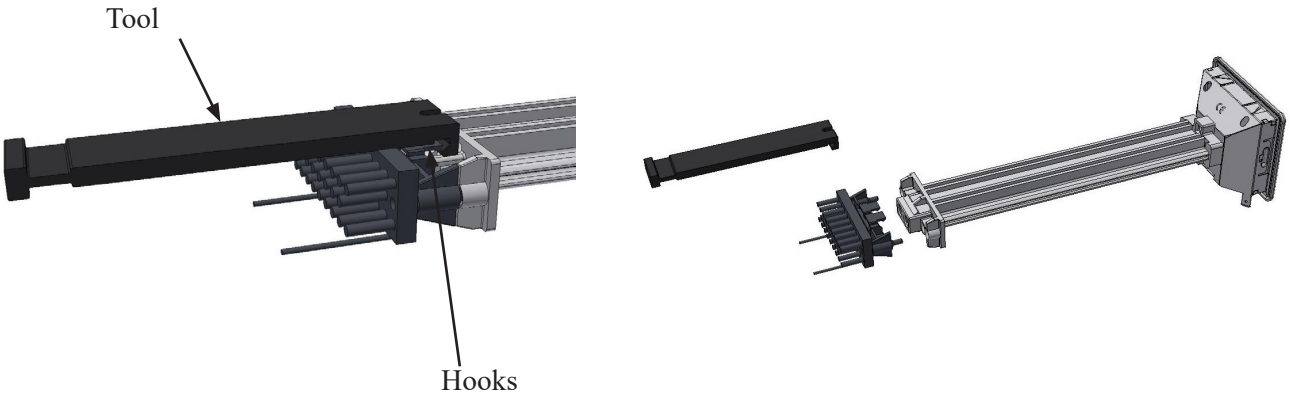
First, switch off the oven!

Access the LED lamp by undoing the screw and turning the service panel on the outside of the oven.



There is an LED lamp at the end of the LED luminaire. To replace it, first pull out the plug to the lamp. Next, detach or break off the hooks at the top and bottom of the lamp.

Use the tool supplied with the oven for ease of access to the hooks. When the hooks are detached, pull the LED straight out.



Install the new lamp by snapping it into the luminaire and connecting the plug.

Servicing

The oven must be serviced at regular intervals for the warranty terms to remain valid. A service programme indicating service intervals is provided below. Follow this programme to ensure that your oven will continue to work well for a long time and continue to give you excellent results.

Only original spares from Sveba Dahlen are to be used for servicing and repairs.

Service programme

EVERY 12 MONTHS

Inspection and adjustment:

Door seal
Glass mount
Lighting, including cables
Hearth plates

Tightening of connections
Elements

Door spring
Ball joint

Functionality check
Checking of ambient temperature

Door bearings

Cooling fan (for SD Touch or High Temp)

Cleaning:

Oven chamber

Glass doors

Lamps

Cooling fan (for SD Touch or High Temp)

SVEBA DAHLEN

DOCUMENT

EU- Declaration of conformity

TRANSLATION
(according to 2006/42/EC Annex 2A)

Manufacturer

Sveba Dahlen AB
Company name

Industrivägen 8
SE-513 82 FRISTAD
Address

Autorised person

Ion Folea
Name

Sveba Dahlen AB
Company name

Industrivägen 8
SE-513 82 FRISTAD
Address

Declare under sole responsibilty that:
Generic denomination: Pizza oven
Model: P-Series P200, P400, P400HT, P600, P600HT, P800, P800D

is in conformity with all relevant provisions of ordinances of the Machine directive 2006/42/EC

Furthermore is declared that the machinery is in conformity with all relevant provisions of ordinances in:
EMC-directive 2014/30/EU, including applicable supplements and corrections
Low voltage directive 2006/95/EC, including applicable supplements and corrections

The following standards have been applied:

EN 60335-2-36:2003**,** EN 12100:2010 including applicable supplements and corrections

Fristad — Place
2021-10-01 — Date

Signature

Jan Zimmermann — Name
CEO — Title