

P-Series

Pizza oven P200 P400 P600 P800 P800D

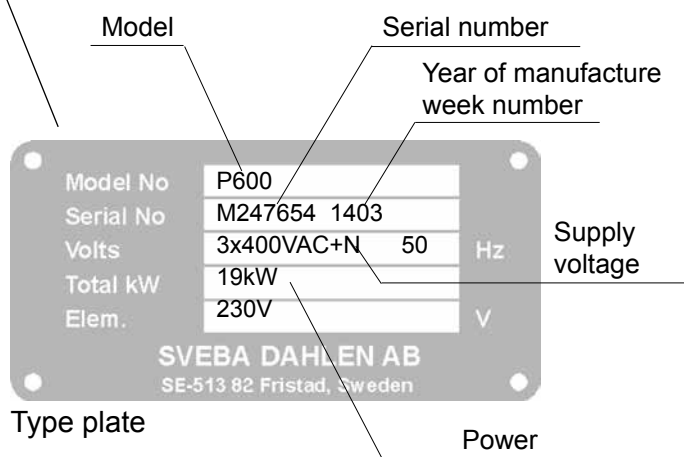


Model No		
Serial No		
Volts		Hz
Total kW		
Elem.		V

SVEBA DAHLEN AB
SE-513 82 Fristad, Sweden

**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

SVEBA DAHLEN AB
SE-513 82 FRISTAD, SWEDEN
Tel. +46 (0) 33 15 15 00
Fax +46 (0) 33 15 15 99
Web: www.sveba-dahlen.com
Mail: info@sveba-dahlen.se

The manufacturer reserves the right to make dimensional and design modifications

Contents

Important	4
Assembly of legs and pull-out shelves	5
Separate decks	6
Starting the oven for the first time	9
Introduction	10
Measurement details	11
Product description	16
Panel	18
Baking tips	27
Troubleshooting	28
Maintenance	30
Servicing	31

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.

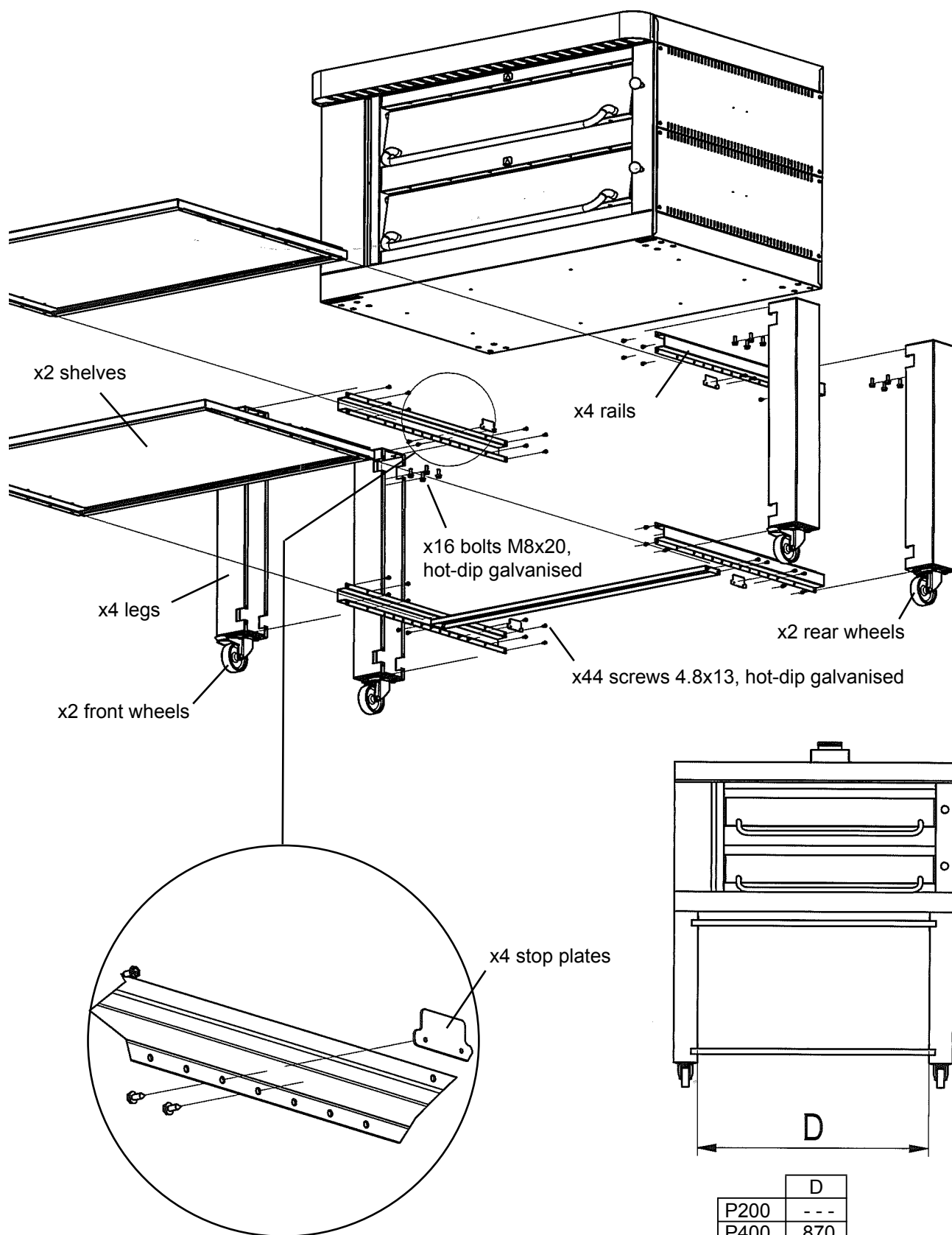
The oven must be connected to an all-pole circuit breaker with a contact gap of at least 3mm. 3-pole protection is recommended for use for safety in the electrical supply unit so as to ensure automatic disconnection of all phase conductors if there is a fault in even one phase conductor.

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.

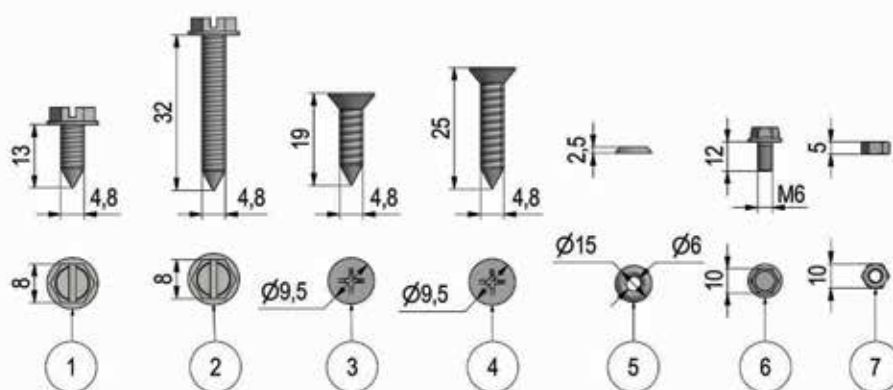
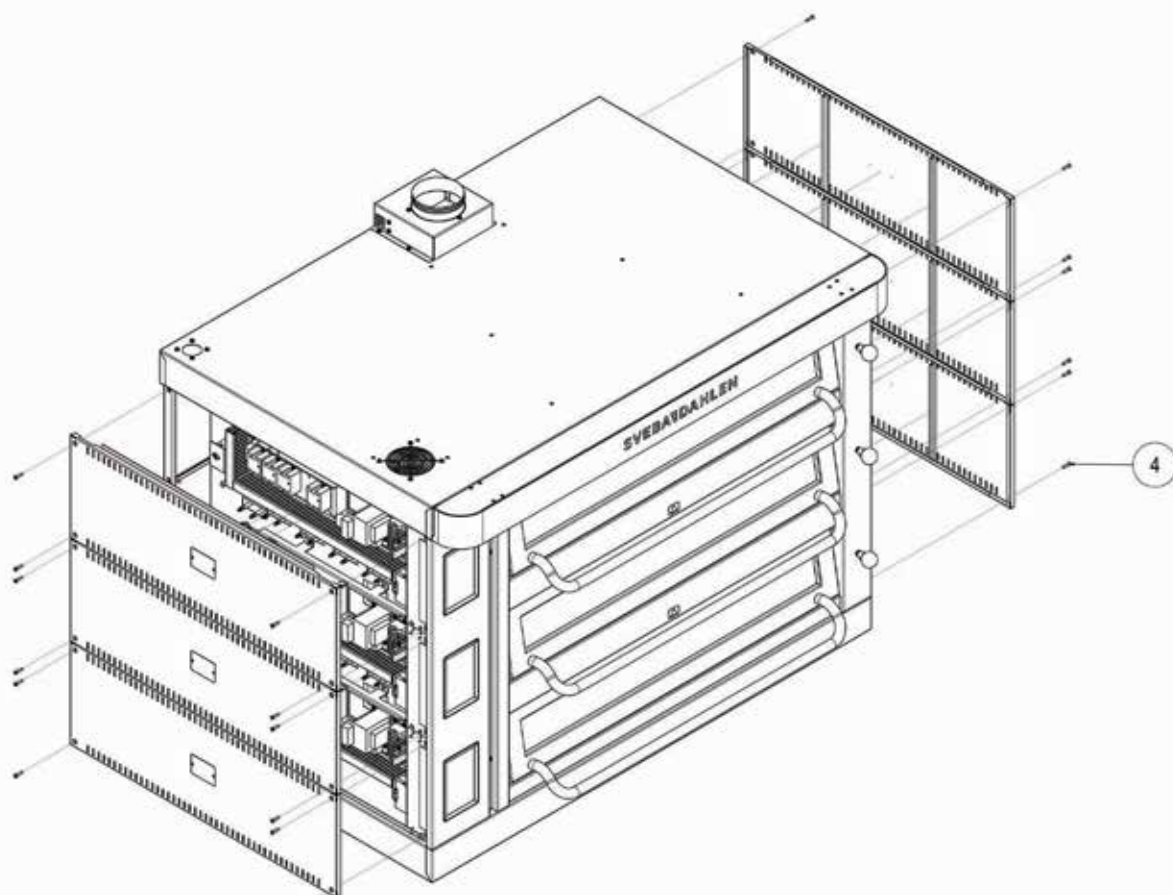
The air intakes at the front of the underside of the oven must not be covered.

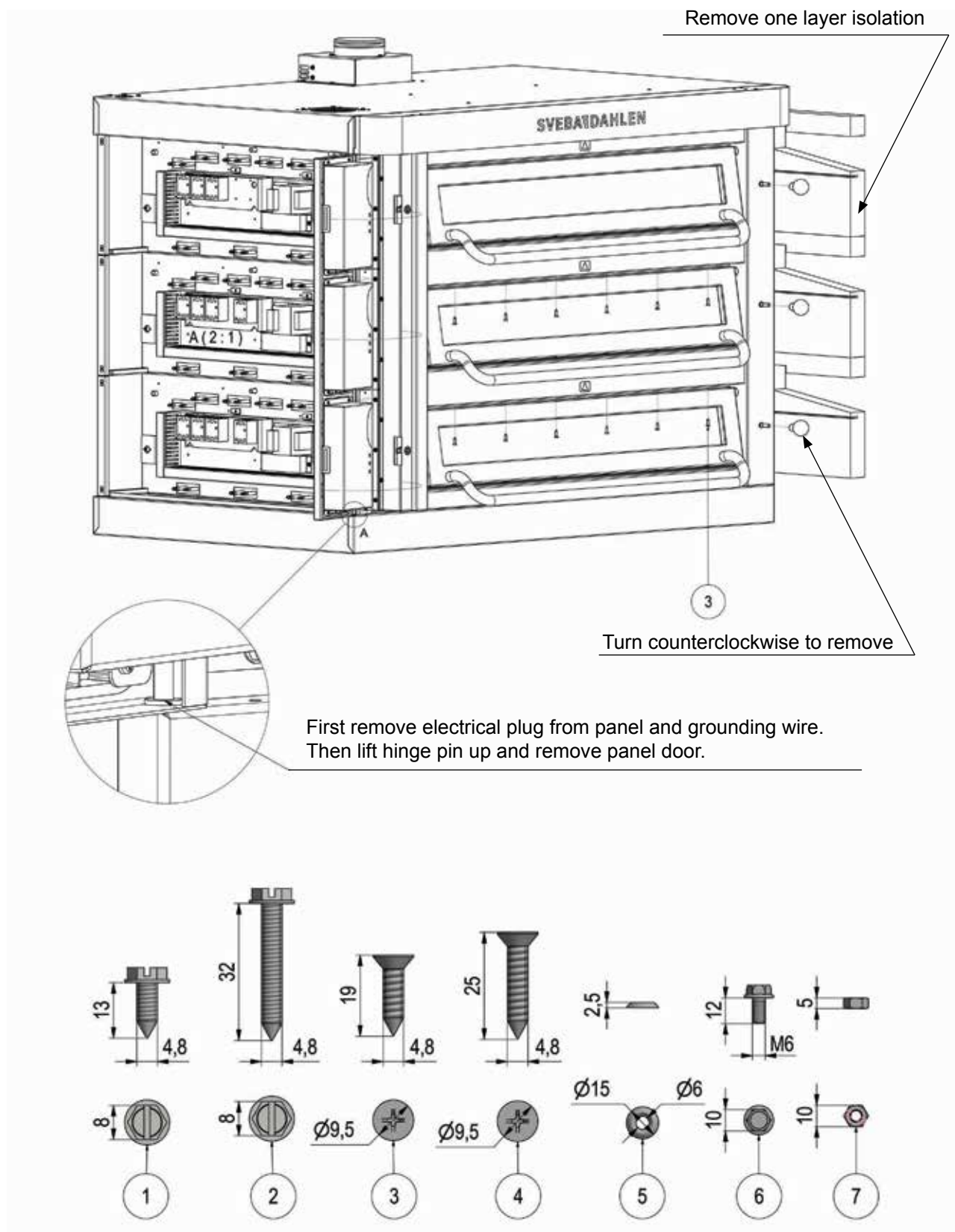
Assembly of legs and pull-out shelves

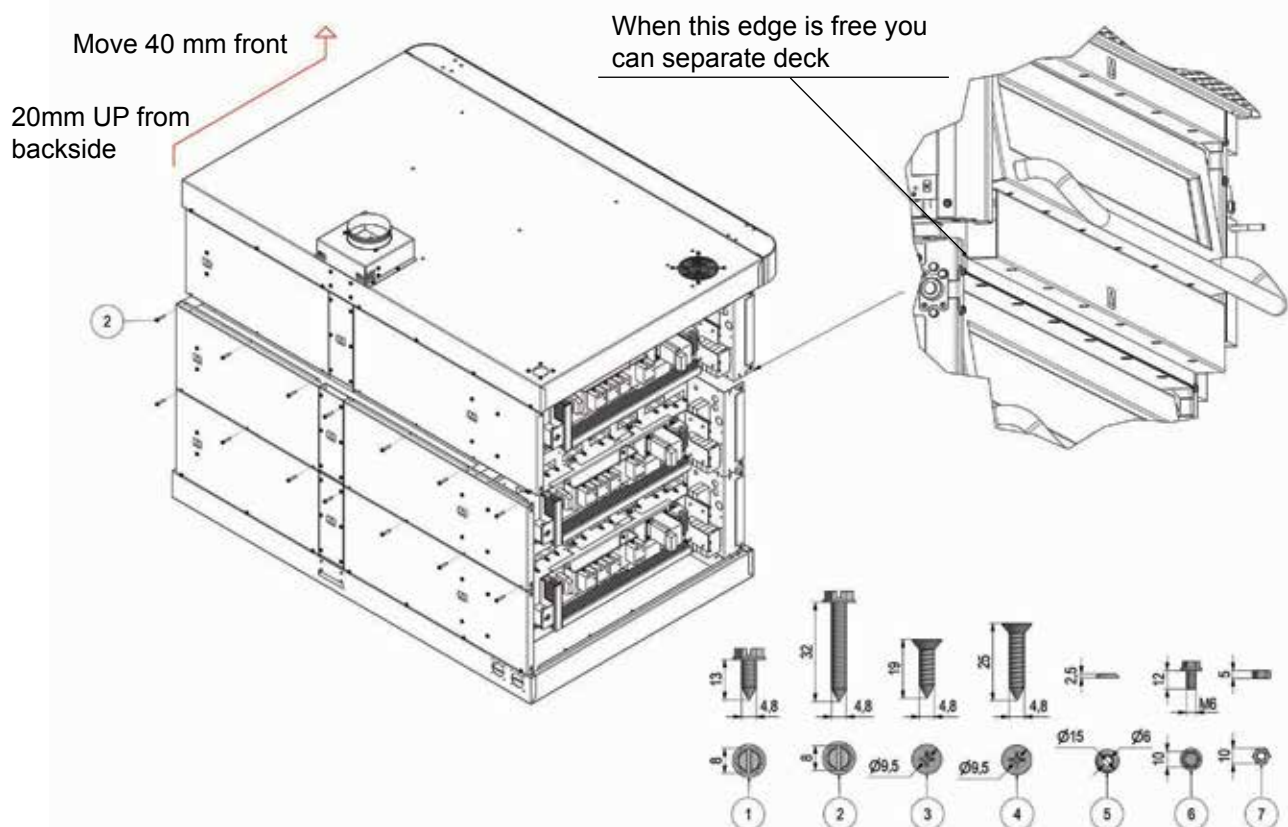
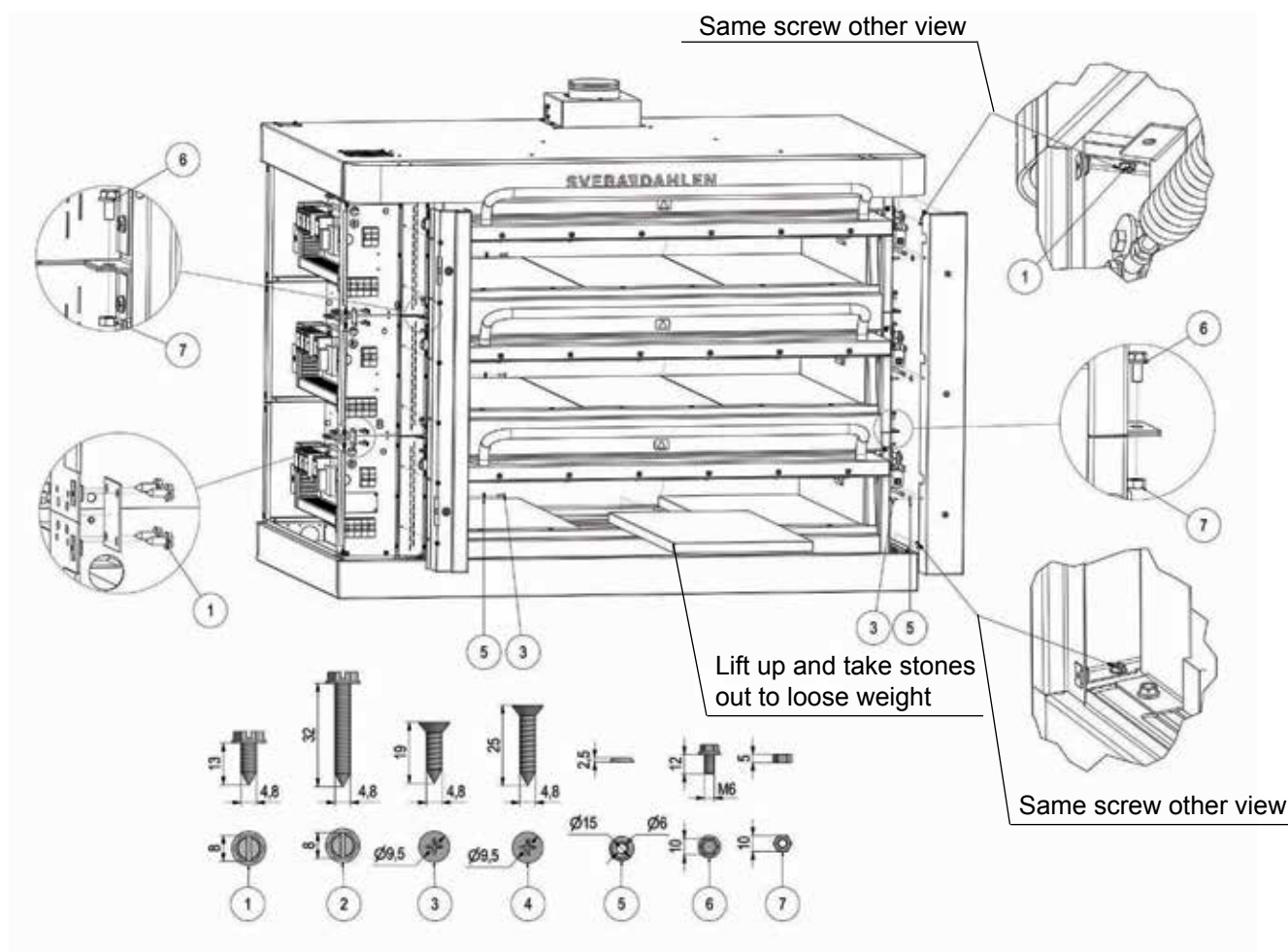


	D
P200	---
P400	870
P600	1225
P800	1580

Separate decks







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 its P-Series, Sveba Dahlen takes pizza making to a new level. This unique, well insulated solution with double tempered glass makes the oven extremely energy-efficient.

This ensures economical baking for users.

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 insulating properties of the oven are important in terms of the work environment. 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. Furthermore, the heat-reflecting surface of the glass helps to keep the workplace cooler.

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 comes with double tempered glass and twin temperature sensors. This keeps the heat in place and ensures an even temperature throughout the entire oven. This results in both lower energy costs and better 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.

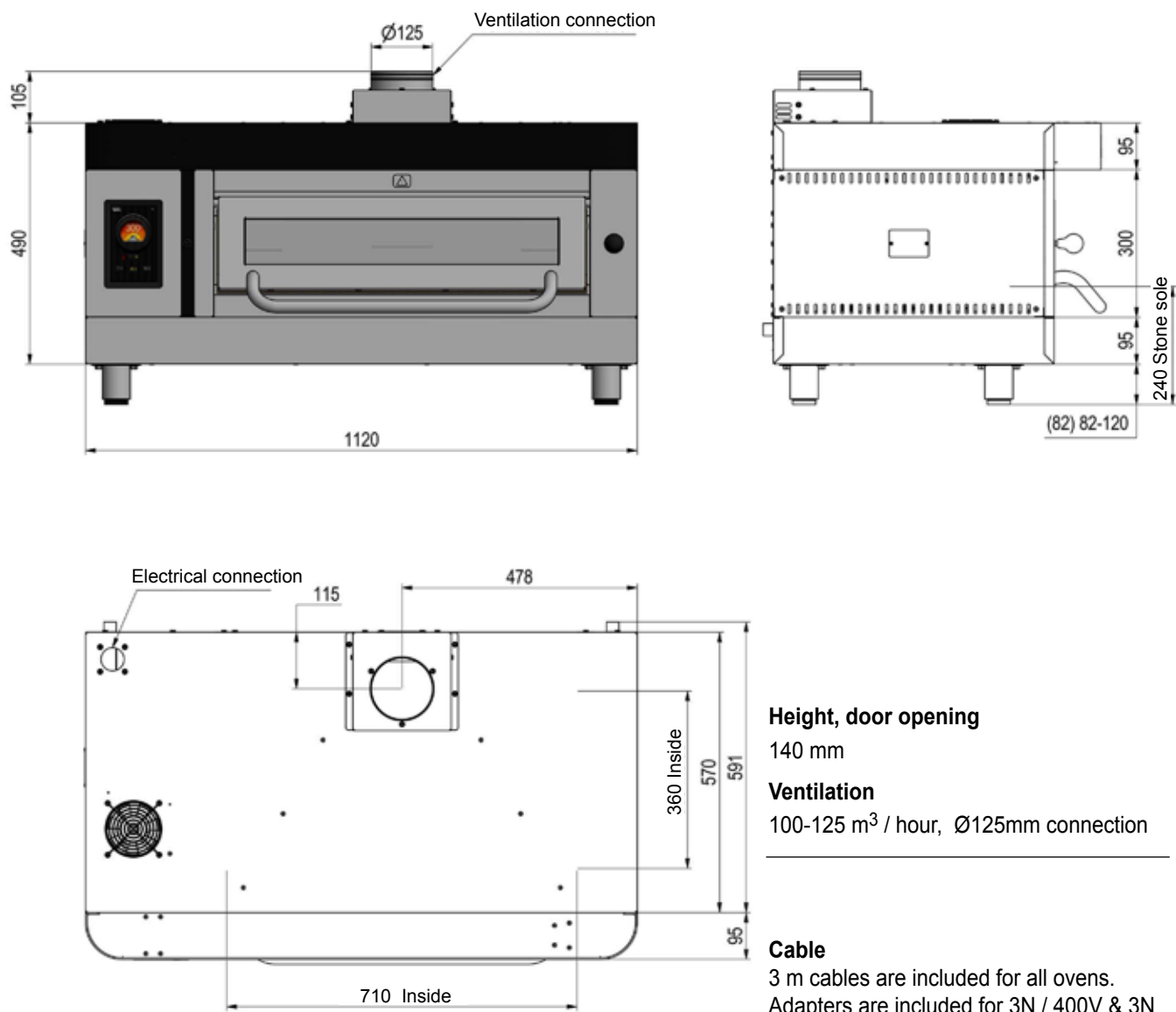
There are two robust, pull-out shelves with bowls in the upper one. These work perfectly as stands and allow you easy access to products such as spices and oils.

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 m³ / hour, Ø125mm connection

Cable
3 m cables are included for all ovens.
Adapters are included for 3N / 400V & 3N / 415V

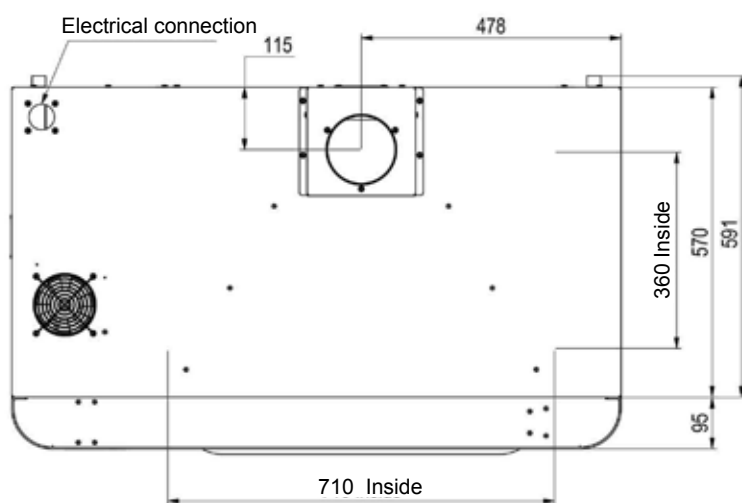
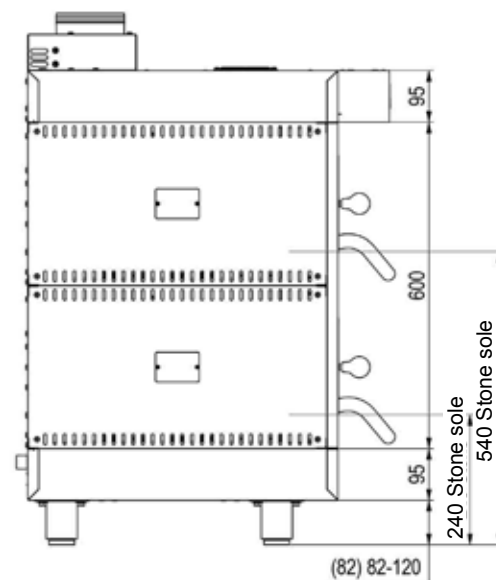
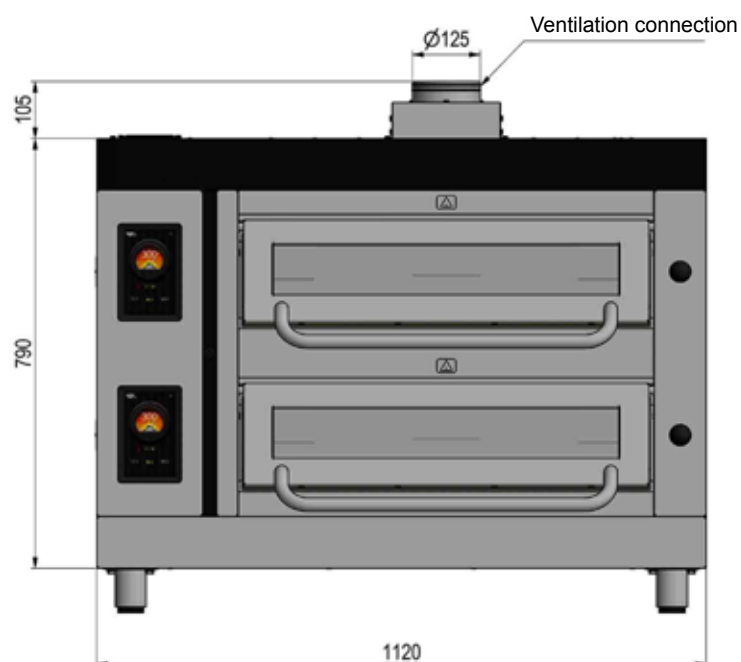
Recommended fuses

	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 m³ / hour, Ø125mm connection

Cable

3 m cables are included for all ovens.
Adapters are included for 3N / 400V & 3N / 415V

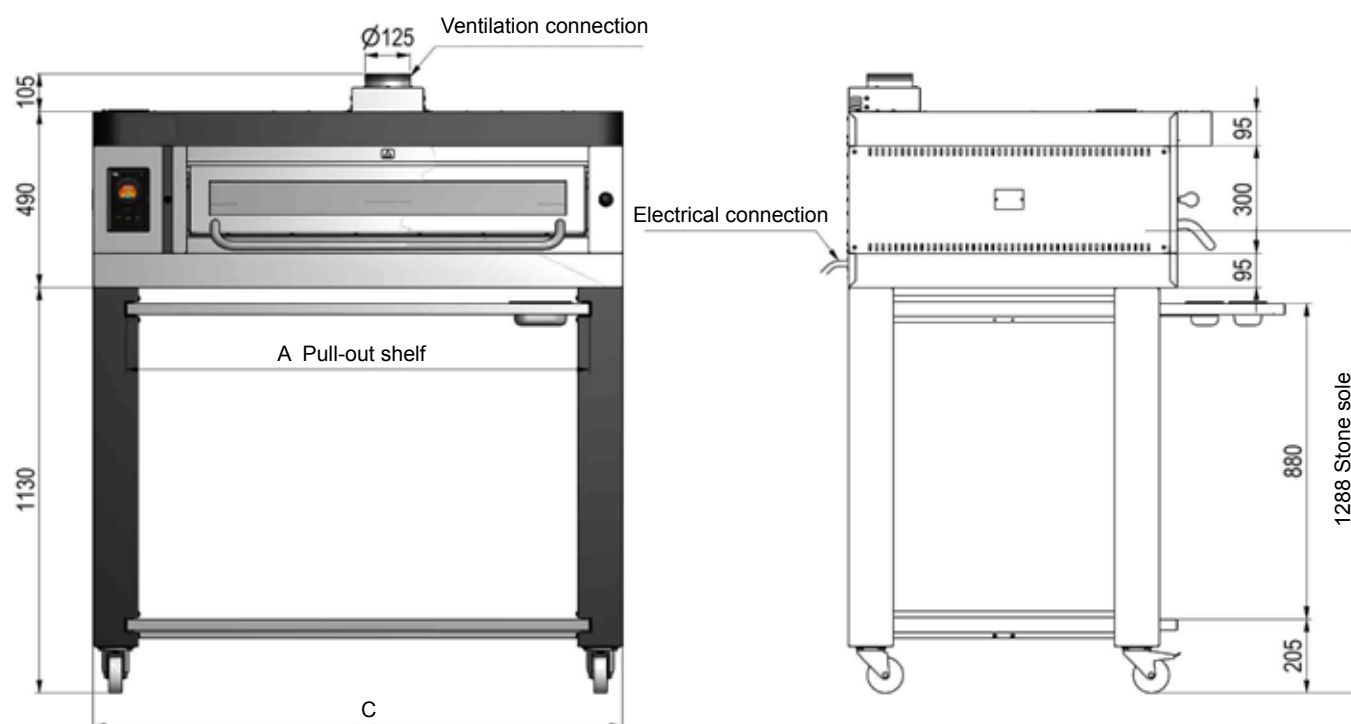
Recommended fuses

	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, 601, 801, 801D



Height, door opening

140 mm

Ventilation

100-125 m³ / hour, Ø125mm connection

Cable

3 m cables are included for all ovens.
Adapters are included for 3N / 400V & 3N / 415V

Recommended fuses

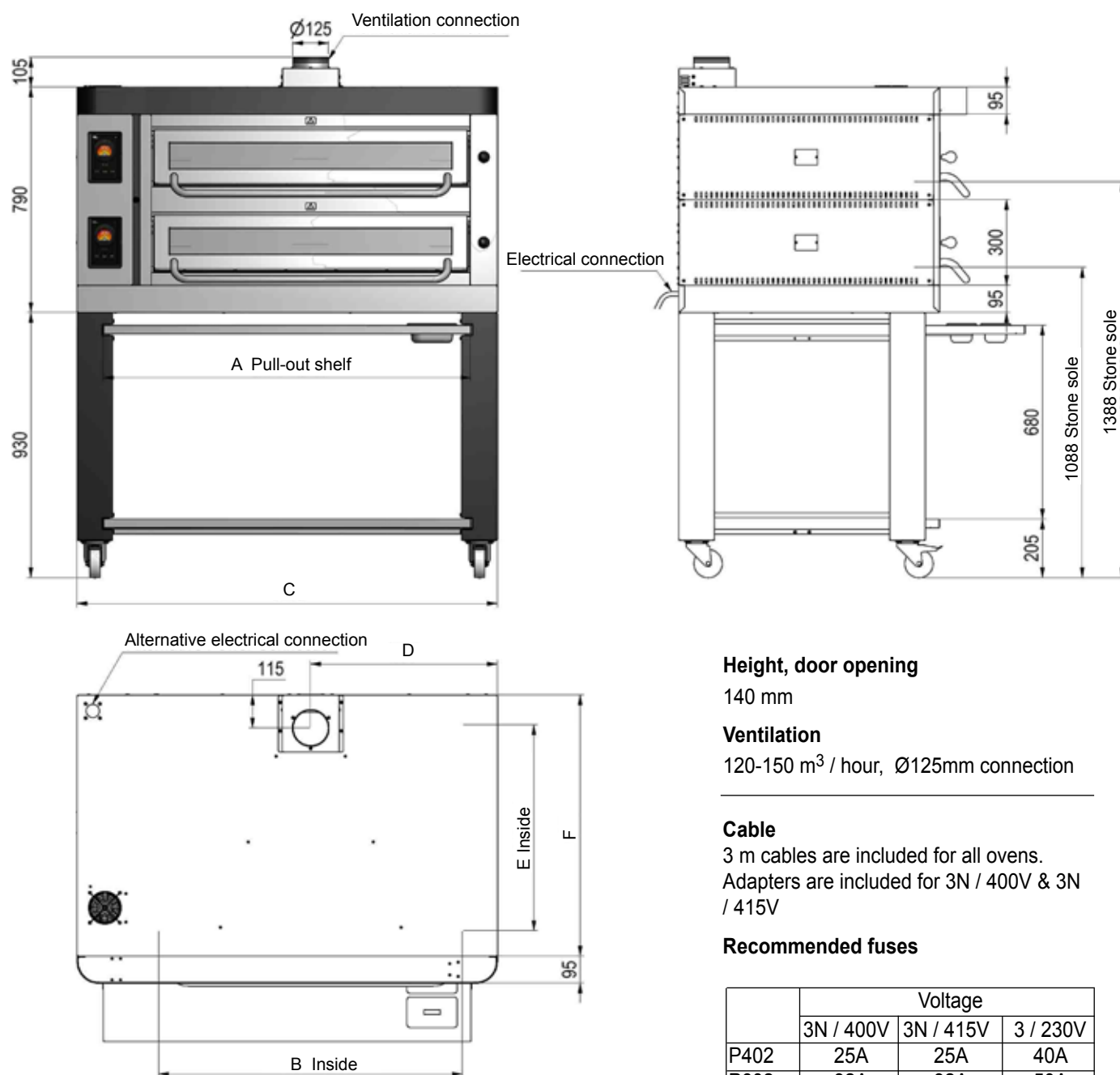
	Voltage		
	3N / 400V	3N / 415V	3 / 230V
P401	16A	16A	25A
P601	16A	20A	32A
P801	25A	25A	40A
P801D	25A	25A	50A

Power Total

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

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

P-Series 402, 602, 802, 802D



Height, door opening

140 mm

Ventilation

120-150 m³ / hour, Ø125mm connection

Cable

3 m cables are included for all ovens.
Adapters are included for 3N / 400V & 3N / 415V

Recommended fuses

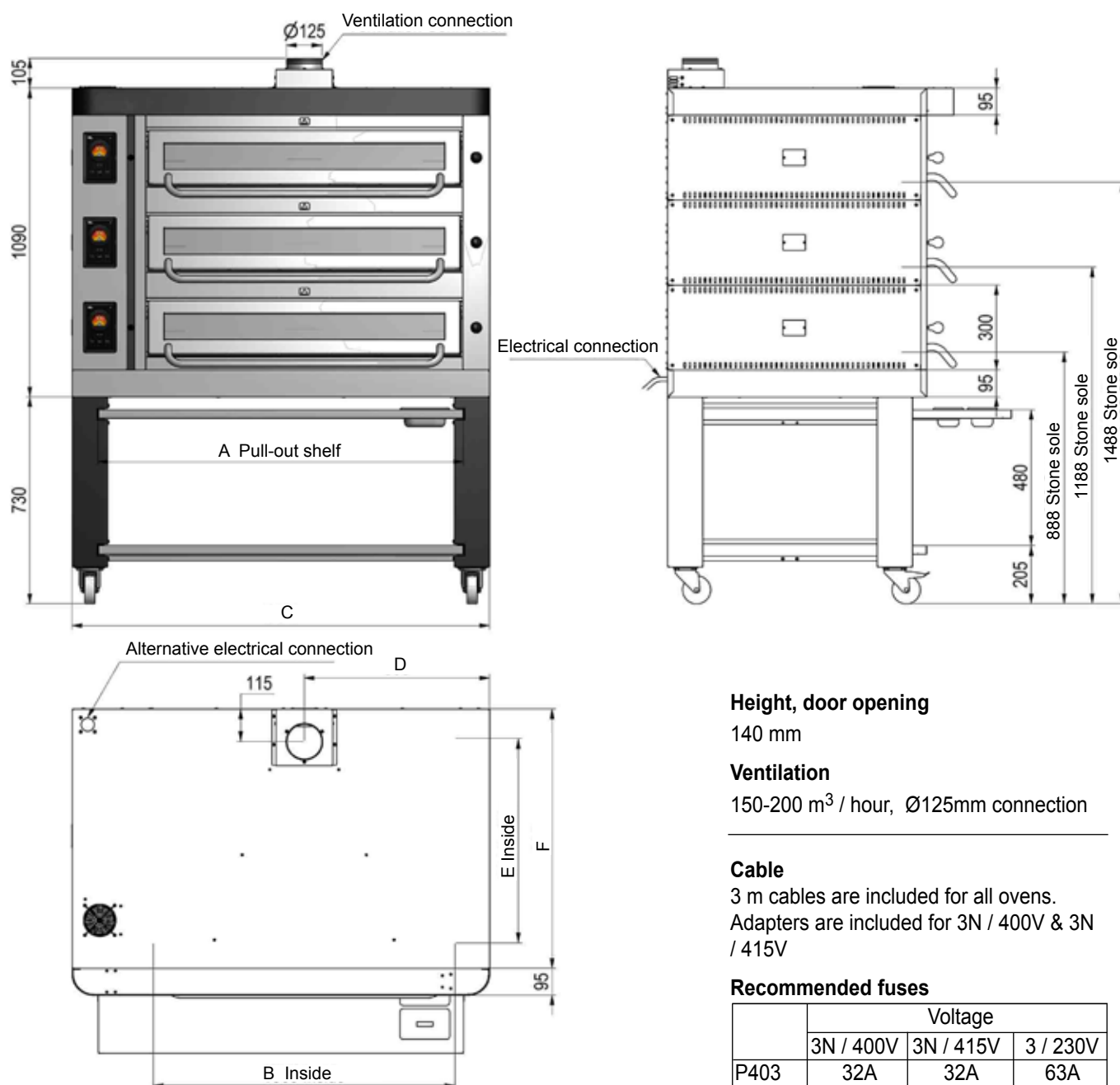
	Voltage		
	3N / 400V	3N / 415V	3 / 230V
P402	25A	25A	40A
P602	32A	32A	50A
P802	40A	40A	80A
P802D	50A	50A	80

Power Total

	Voltage		
	3N / 400V	3N / 415V	3 / 230V
P402	13,4kW	14,6kW	13,4kW
P602	19kW	20kW	19kW
P802	24,6kW	27kW	24,8kW
P802D	28,7kW	31,2kW	28,7kW

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

P-Series 403, 603, 803, 803D



Height, door opening

140 mm

Ventilation

150-200 m³ / hour, Ø125mm connection

Cable

3 m cables are 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

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

	A	B	C	D	E	F	Weight (kg)	
							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		

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.

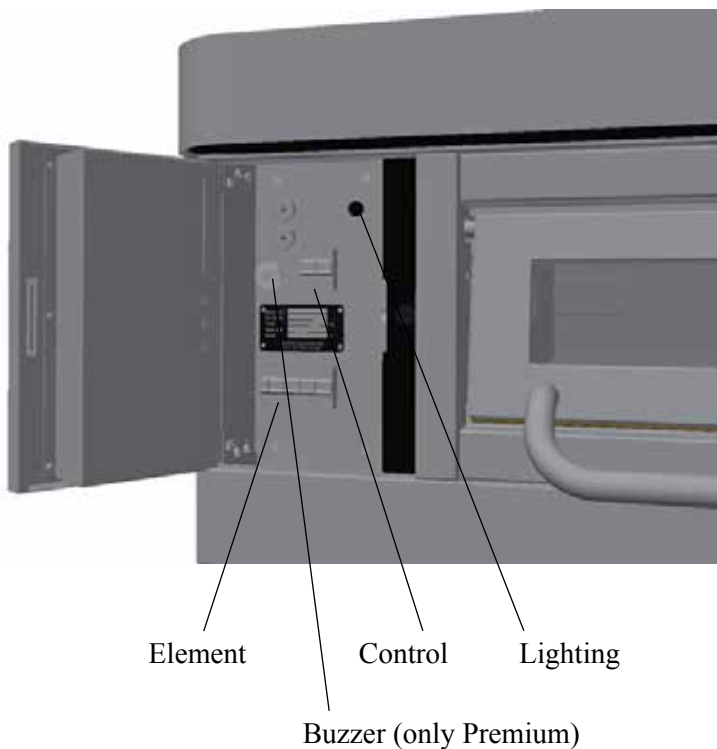
Electrical connection

3 m cables are included for all ovens. Adapters are included for 3N / 400V & 3N / 415V.

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.

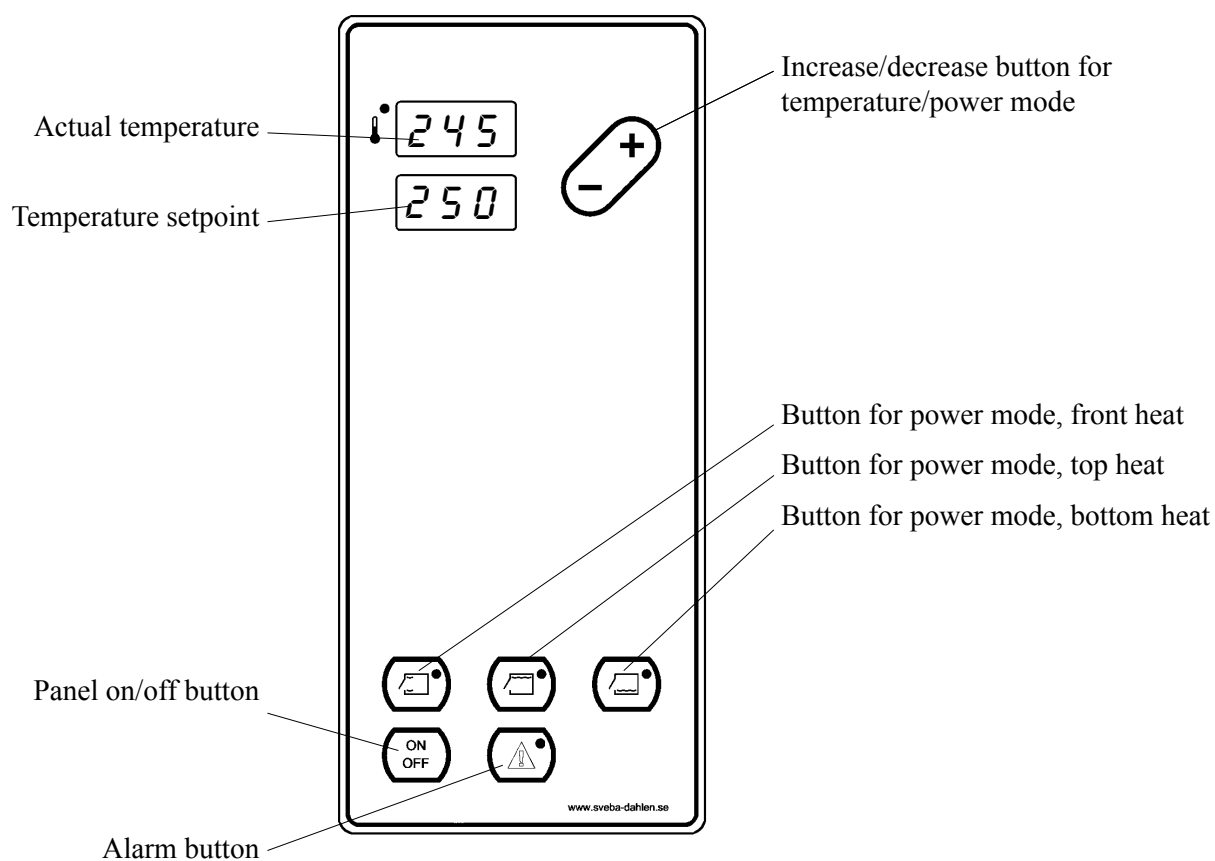
Double glass

The doors on the oven are fitted with double tempered glass with a reflective outer layer. This helps to ensure a cooler working environment, more even baking and lower energy consumption.

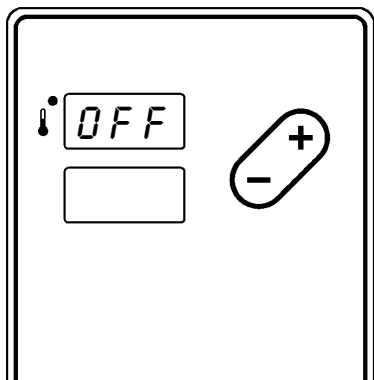
See the section entitled Maintenance for how to clean the doors.

Panel

General description

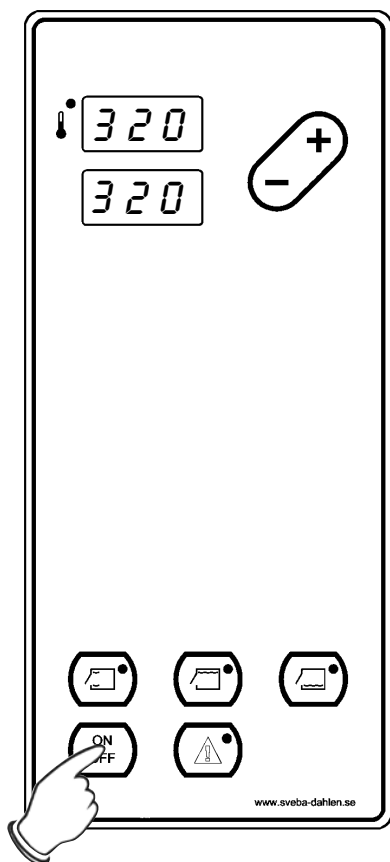


Oven off



The panel shows OFF and all its functions are switched off.

Starting the oven



Start the oven by pressing the ON/OFF button.

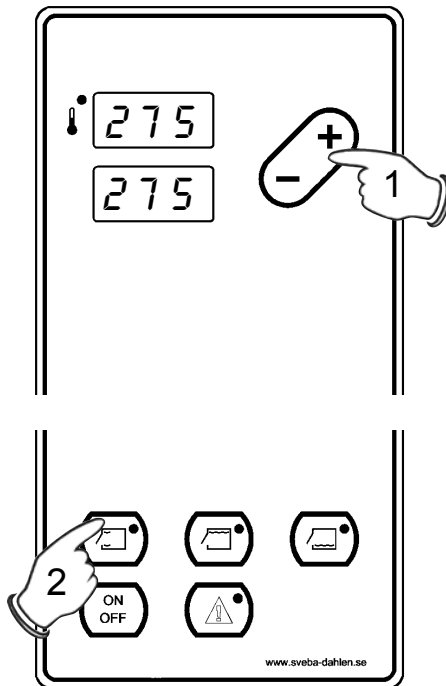
The displays come on.

The oven lights come on.

The oven section is heated to the set value.

The display for showing the temperature's actual value is normally switched off and lights up for 4 seconds when the +/- buttons are pressed simultaneously. Continuous display, however, can be selected in the service menu.

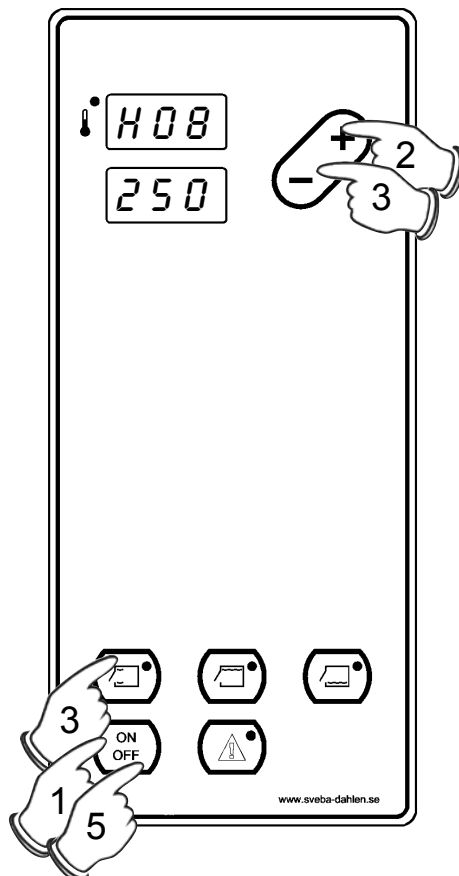
Baking



1. Set the desired temperature.
2. To distribute the power between front, top and bottom heat, set the desired value by pressing the relevant button. Settings of 0-10 are equivalent to 0-100% power. The “temperature setpoint” display is used to indicate the set value. Change the value using the +/- button for temperature. The display switches to the set temperature after a few seconds.

The oven can be started with a timer which counts down a set time, as described in the section entitled “Start timer”, or be programmed to start and stop at set times every day, as described in “Weekly timer”.

Start timer



1. Press the ON/OFF button and hold it down for 10 seconds. The temperature display switches to the required start temperature and the number of hours left until the oven starts.
2. Set the desired start temperature by pressing “+ / -”.
3. Set the number of hours until the oven starts by holding down the front heat button and changing the value by pressing + / -.
4. The display counts down the hours. When H00 is reached, the oven starts and is heated to the present temperature.
5. The start timer can be deactivated by pressing the ON/OFF button again and holding it down for 10 seconds.

Weekly timer

The timer has to be reset in the event of a power outage.

The weekly timer first has to be activated in the service menu, parameter P02, for it to work.

Settings are defined with the panel set to OFF.

1. The panel indicates Stb.
2. Switch between Stb, SEt and rtc by holding down the front heat button and changing the mode by pressing + / - .

Stb = Standby, oven ready to be started by the start timer. See Fig. 1

SEt = Setting of start and stop times. See Fig. 2

rtc = Setting of real-time clock. See Fig. 3

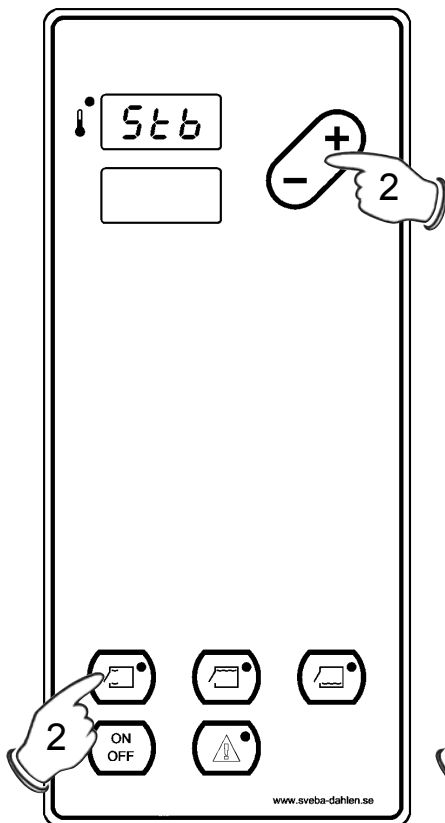


Fig. 1

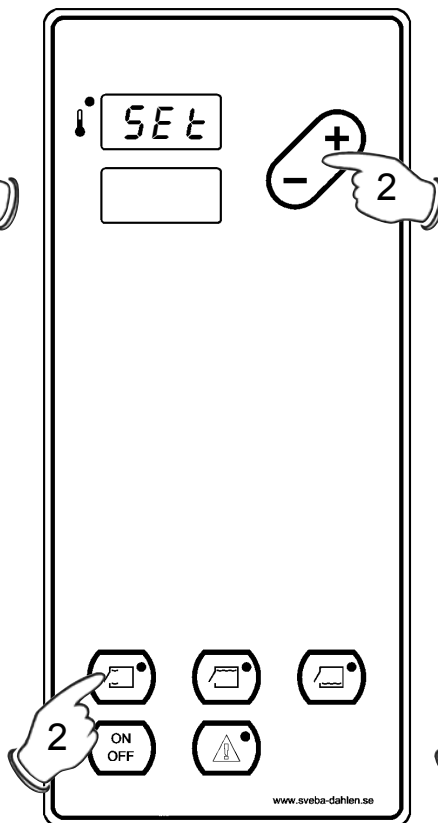


Fig. 2

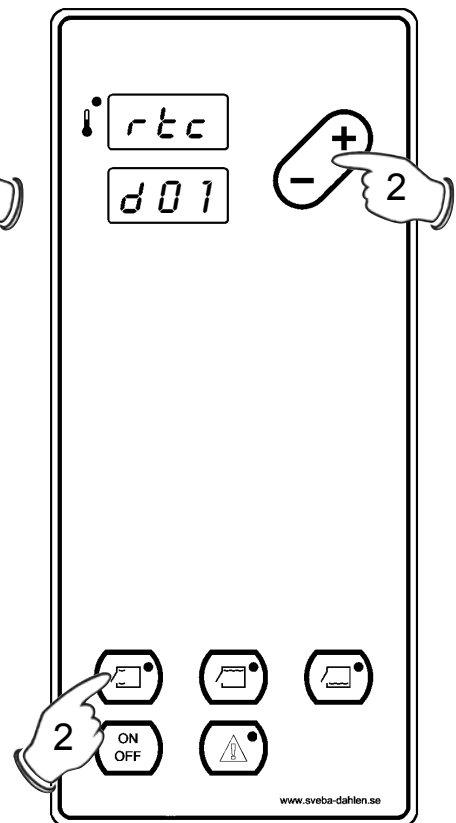


Fig. 3

Setting the real-time clock, “rtc”

1. Switch to “rtc”.
2. Switch between day, hour and minute by holding down the bottom heat button and changing by pressing + / - .
3. Set the day of the week (day 1 = Monday) by pressing + / - . See Fig. 1
4. Set hours by pressing + / - . See Fig. 2
5. Set minutes by pressing + / - . See Fig. 3

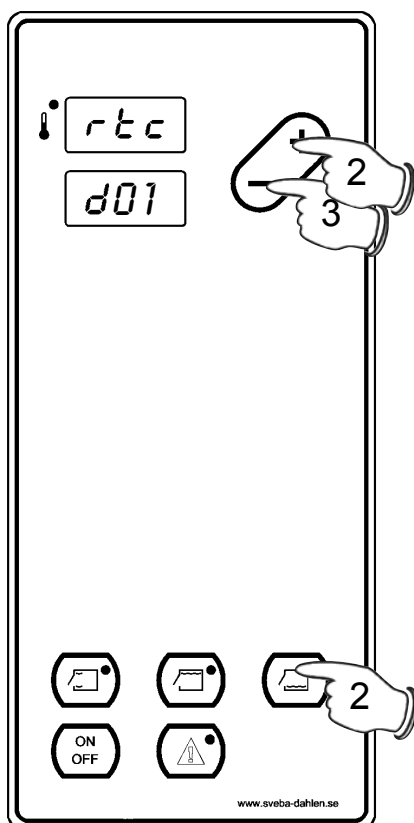


Fig. 1

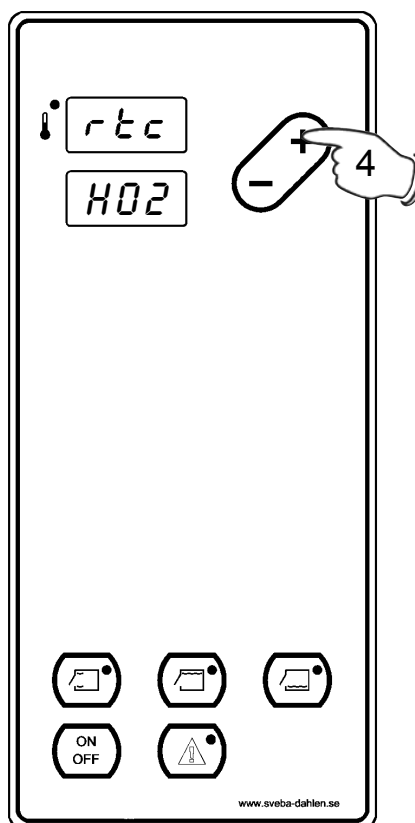


Fig. 2

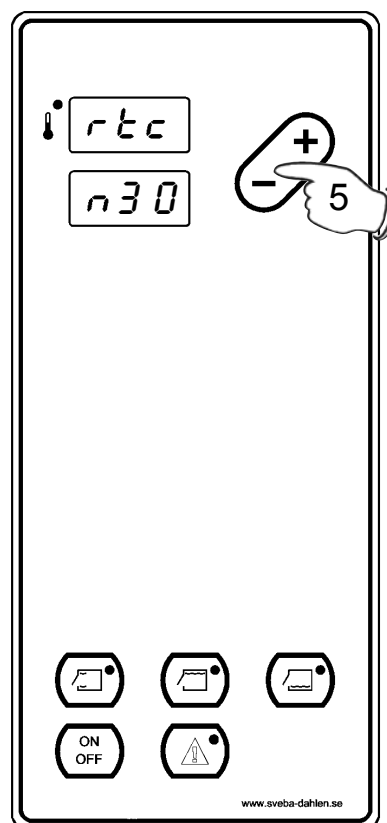


Fig. 3

Setting start and stop times, “SEt”

1. Switch to “SEt”.
2. When the + / - button is pressed, the top display switches from SEt and displays the start day and hour, while the bottom display shows the stop day and hour.
3. Set the start hour by pressing + / -.
4. Set the stop hour by holding down the top heat button and changing the value by pressing + / -.
5. Switch to the next day by holding down the bottom heat button and changing by pressing + / -.

To disable a start/stop time: increase the time until “--” appears in the display.

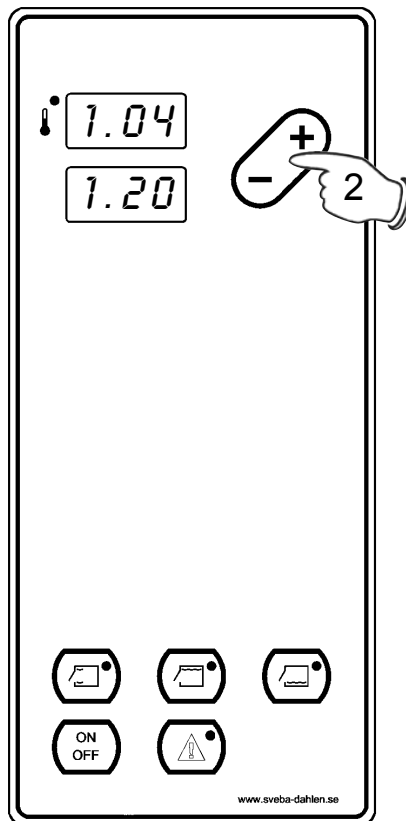


Fig. 1

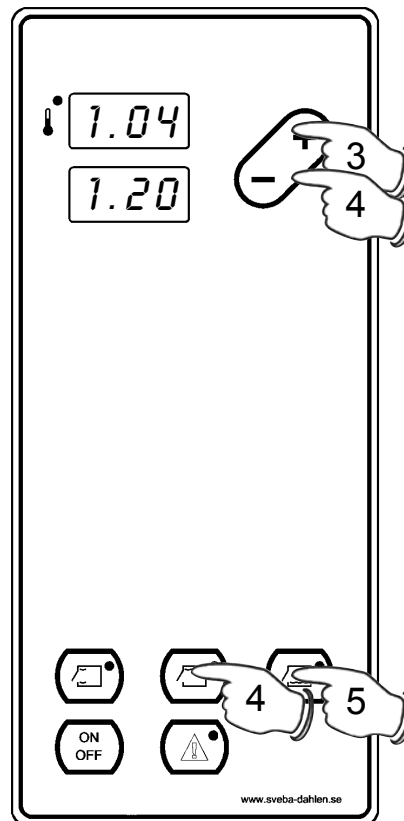
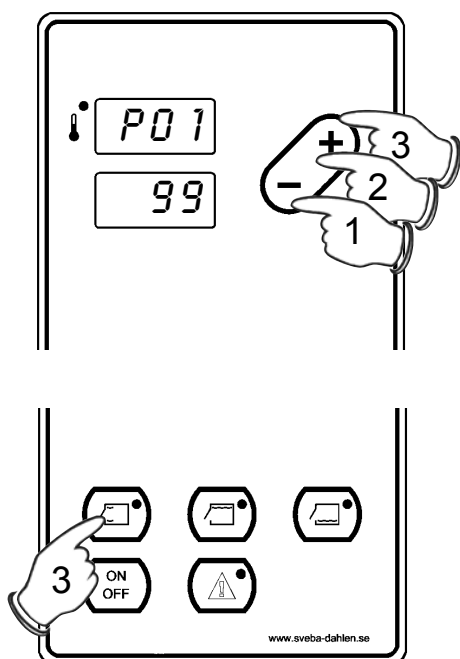


Fig. 2

Parameter level 1

**For service menu access for users.**

1. Hold down the + / - buttons for temperature for 4 seconds, the parameter number is shown in the top display and the value is shown in the bottom display.
2. Switch the parameter by pressing + / -.
3. Set the value by holding down the front heat button and changing the value by pressing + / -.

If no button is pressed within 10 seconds, the panel will switch back to the previous mode.

Parameter list**P01: Max. permitted power consumption.**

Set to the same value (amps) as the bakery's supply fuse to the oven.
If the oven's power consumption exceeds this value, a level is disconnected automatically.

Order of priority for level disconnection.

1. Disconnects the level at which the temperature is closest to the setpoint.
2. When a level has been disconnected by the load monitor, its temperature symbol flashes. **P28 must be activated.**

P02: Weekly timer.

Activation of the panel's built-in weekly timer.
Panel displays *Stb* (standby) instead of *Off*.

P03: Energy saving timer.

Energy saving mode is activated by setting a value greater than zero in P03.

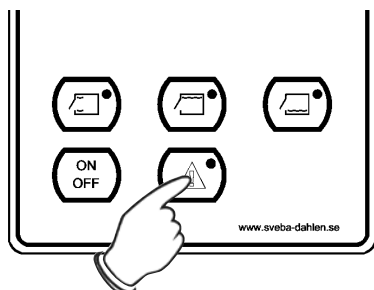
If any button is then pressed, the panel switches back to the previous baking temperature set.

P04: Energy saving temperature.

See P03.

Area	Default	Default
		Pizza
		0
0-999A.	0	0
0: Deactivated	0	0
1: Activated		
0-999min.	0	0
0-250C	100	100

Alarm management



The alarm symbol comes on when an alarm is triggered.

Read the alarm from the bottom display by pressing the alarm symbol.

The alarm symbol remains on as long as the alarm is active.

INDICATION	FAULT TYPE	ACTION
E1	Fault in temperature sensor, left	Check sensor and its connection
E2	Fault in temperature sensor, right	Check sensor and its connection
E3	Fault in cold compensation	Replace panel
E4	Power failure	Set the clock.
E5	External alarm	Check fuses and overheat protection.
E90	Network error, serial interface	Test of wiring connections Check the settings for communication (indicated in wiring diagram). Contact an authorised service engineer
E91	Energy measurement not activated in one of the slave panels	Contact an authorised service engineer Check parameter “AC guard” in all slave panels
SEr	Alarm, time for service	Contact an authorised service engineer
EP	Fault in parameter memory	Replace panel
Pr	Internal test failed	Replace panel

Turbo start

The oven is fitted with an automatic turbo function. If the difference between the setpoint temperature and the actual temperature is greater than a value set in the service menu, all temperature outputs are fully connected for fast heating. The turbo function is deactivated when a baking programme is started or if the difference between the setpoint temperature and the actual temperature is less than the set value.

AC guard

The oven calculates current power consumption.

“Max permitted power” is set in the service menu. Power consumption is not permitted to exceed this value. The temperature symbol flashes if a level is shut off due to excessive power consumption.

Energy saving mode

Energy saving mode is activated by setting a value greater than zero in P03.

The oven switches automatically to a lower temperature if no button is pressed within a set time.

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

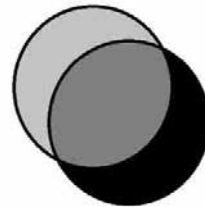
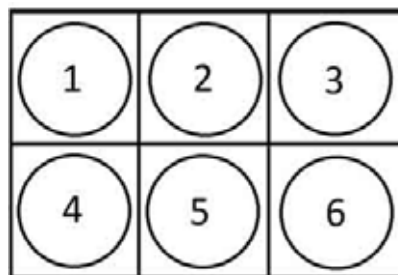
A good basic setting to start with, looks like this:

	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, as 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.

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.

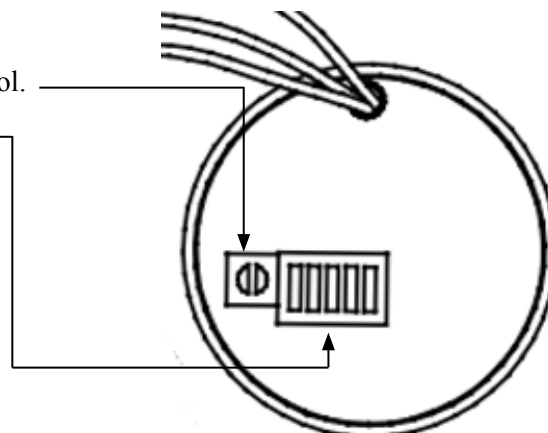
Note: You are not permitted to work on electrical components yourself. This work must be undertaken by a qualified electrician.

Fault	Cause	Action
The oven does not start.	<ul style="list-style-type: none"> • The oven's fuse may have tripped. • The main fuse may have tripped: 	<ul style="list-style-type: none"> • 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.	<ul style="list-style-type: none"> • The damper is open. • A fuse/overheat protector may have tripped. • An element may be broken. 	<ul style="list-style-type: none"> • 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.	<ul style="list-style-type: none"> • Too much top heat. 	<ul style="list-style-type: none"> • Reduce the top heat.
The underside of the product is too dark.	<ul style="list-style-type: none"> • Too much top heat. • Too high heat. 	<ul style="list-style-type: none"> • Reduce the top heat. • Lower the heat.
The top and underside of the product are too dark.	<ul style="list-style-type: none"> • Baking temperature too high. • Baking time too long. • Too much top heat. 	<ul style="list-style-type: none"> • 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.	<ul style="list-style-type: none"> • Not enough front heat. • Too much top heat. 	<ul style="list-style-type: none"> • Increase the front heat by 1. • Reduce the top heat by 1.
The product is darker in the front part of the oven.	<ul style="list-style-type: none"> • Too much front heat. • Not enough top heat. 	<ul style="list-style-type: none"> • Reduce the front heat by 1. • Increase the front heat by 1.
The oven bakes unevenly on some surfaces.	<ul style="list-style-type: none"> • Static relay broken. • One or more elements may be damaged or "twisted". 	<ul style="list-style-type: none"> • 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.	<ul style="list-style-type: none"> • Poor ventilation. • Cold air is blowing on to the oven. 	<ul style="list-style-type: none"> • 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.

Setting the acoustic signal

1. Remove the plug, or make the oven non-live in some other manner.
2. Unscrew the left-hand side plate.
3. Set the sound level by carefully turning the volume control.
4. Adjust the DIP switches to change the tone selection

Standard tone = 27.



Primary tone	Switch setting	Tone Description			
		12345	Pattern	Frequency Hz	Rate
1	11111	Alternating	800 & 970	2Hz (250ms-250ms)	
2	11110	Sweep	800 to 970	7Hz (7/s)	
3	11101	Sweep	800 to 970	1Hz (1/s)	
4	11100	Continuous	2850	Steady	
5	11011	Sweep	2400 to 2850	7Hz	
6	11010	Sweep	2400 to 2850	1Hz	
7	11001	S low whoop	300 to 1200	3s sweep, 0.5 s silence, then repeat	
8	11000	Sweep	1200 to 500	1Hz	
9	10111	Alternating	2400 & 2850	2Hz (250ms-250ms)	
10	10110	Intermittent	970	0.5Hz (1s On/1s Off)	
11	10101	Alternating	800 & 970	1Hz (500ms-500ms)	
12	10100	Intermittent	2850	0.5Hz (1s On/1s Off)	
13	10011	Intermittent	970	0.8Hz (250ms On/1s Off)	
14	10010	Continuous	970	Steady	
15	10001	Alternating	554 & 440	100ms-400ms	
16	10000	Intermittent	660	3.3Hz (150ms On/150ms Off)	
17	01111	Intermittent	660	0.28Hz(1.8s On/1.8s Off)	
18	01110	Intermittent	660	0.05Hz (13s Off / 6.5Hz On)	
19	01101	Continuous	660	Steady	
20	01100	Alternating	554 & 440	0.5Hz (1s On/1s Off)	
21	01011	Intermittent	660	1Hz (500ms-500ms)	
22	01010	Intermittent	2850	4Hz (150ms On/100ms Off)	
23	01001	Sweep	800 to 970	50Hz	
24	01000	Sweep	2400 to 2850	50Hz	
25	00111	Intermittent	970	3 x 500ms pulses followed by 1.5s silence then repeat	
26	00110	Intermittent	2850	3 x 500ms pulses followed by 1.5s silence then repeat	
27	00101	Continuous	4000	Steady	
28	00100	Alternating	800 & 970	2Hz (250ms-250ms)	
29	00011	Alternating	990 & 650	2Hz (250ms-250ms) (Symphoni tones)	
30	00010	Alternating	510 & 610	2Hz (250ms-250ms) (S quashni Micro tones)	
31	00001	Sweep	300 to 1200	1Hz	
32	00000	Continuous	4000	Steady	

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.

Daily maintenance

Sweep out the oven chamber and wipe the glass doors with a damp cloth. If you like, use a little washing up liquid or other detergent specifically for use with glass. Sveba Dahlen recommends **BRITE GLACE**, item number **91430-005**.

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. Do not 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.

External cleaning

Do not use alkaline or abrasive detergents. Sveba-Dahlen has an excellent detergent, **LAHEGA**, item number **91430-009**, for the stainless steel external surfaces.

To discuss these detergents, contact Sveba Dahlen on tel. 033 15 15 00, fax 033 15 15 99, or send an e-mail to spareparts@sveba-dahlen.se.

Take care when cleaning as your oven may have sharp corners and edges.

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.

Changing the oven chamber light

Switch off the oven first!

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.

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

Cleaning:

Oven chamber
Glass doors
Lamps

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 responsibility that:**Generic denomination: Pizza oven****Model: P-Series P200, P400, P600, 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 2004/108/EC, 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, EN 12100:2010 including applicable supplements and corrections

Fristad

Place

2015-10-05

Date

Signature

Peter Larsson

Name

CEO

Title