



## F200 - Optimal for proofing in limited space

Designed for retarding and proofing products on trays. High capacity while taking up a small footprint due to its compact design. Innovative and energy efficient steam generator. Produces the steam with ultrasound and adding cold steam to the cabinet, meaning a faster and more energy efficient cooling process. With a very accurate and reliable temperature and humidity sensor of highest quality that ensures a long life-span. The programmable ergonomically placed panel makes it easy to prepare your baking as early as the day before!



### Temperature and humidity

Temperature and humidity are set separately. Ensures optimal control when proofing.



### Lighting

Strong, energy-efficient light sources with daylight effect.



### Control panel

A user-friendly control panel which gives the user full control of the proofing process.



### Easy cleaning

Simple design with large surfaces without frames or joints, as well as smart solutions for easier cleaning.



### Energy efficiency

High energy efficiency using ultrasound technique for adding humidity to the cabinet, no boiling needed.

**We always provide high performance, energy-efficient, qualitative and user-friendly bakery and restaurant machines.**

We offer reliable technology that allows bakery and restaurant industry professionals creative freedom, combined with high cost-efficiency.

We are reliable and professional business partners throughout the entire baking process, with a committed and available organization, user-friendly design and robust equipment.

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# F

## SERIES



## F200

SVEBA  DAHLEN

SVEBA DAHLEN

9

10

4

5

6

1

7

2

3

8





## PROPERTIES AND FUNCTIONALITY

### 1. Outstanding proofing

Specially designed fan system and pressure side gives an optimal airflow.

### 2. Long, reliable operation

Compact design with robust insulation and stainless steel construction. High quality materials keeps the heat outside and cold inside if retarding and heat inside if proofing.

### 3. Maintenance free and easy to clean

Automatic defrosting. The guides, 2 pairs of 7 in each is easy to detach. Clean design without unnecessary frames or joints.

### 4. Intelligent cooling

Automatic program adjustment for cooling phase. Senses the product temperature and adjusts the program for optimal quality.

### 5. Control Panel

User-friendly control panel with touch function, clear display and easy to learn. Pre-programmed or manual retarding and proofing control.

### 6. Ergonomic design

Ergonomically placed control panel on the door, special designed handle with magnetic seal, easy to open / close.

### 7. Clear overview

Large double glazed window in door and bright vertical LED-lights inside. Gives a clear overview of the proofing process on all trays. Turn on lights on panel without opening the door.

### 8. Less waste water

The high quality steam generator produces less waste water during proofer process, more environmentally friendlier product.

### 9. Alarm signal

A signal alarms if error occurs or when proofing program is finished.

### 10. Cooling compressor

High quality cooling compressor is included for the Retarder Proofer model. Uses Refrigerant R290 - approved and environmentally friendly refrigerant for future use.

## OPTIONS

### Right hand hinged door.

### Black design.

Door in black stainless steel.

### Water Filter.

An effective filter that filters out dirt and limescale deposits, which gives the proofer a longer life. Also gives the products a better taste and aroma.



### Control Panel

The F200 is equipped with a large user-friendly control panel which makes it easy to set up the proofing / retarding process.

- Manual or automatic program.
- Advanced mode - adjust parameters to fit your needs.
- Alarm - sounds when a program is finished.
- Schedule - Set which date and time the current operation will end.
- Save recipes.
- Lights on/off.
- Language settings.

### Detachable guides

The F200 is very easy to clean inside. Due to two sets of guides, each with space for seven trays, which means space for a total of 14 trays. The sets of guides can easily be detached, without any tools. Just pull the guide up and to the side. The guides can be washed in the dishwasher.

## TECHNICAL SPECIFICATIONS

Temperature range retarding	+2°C to +50°C
Temperature range proofing	Room temperature to +50°C
Refrigerant for retarder	R290
Tray size [mm]	400 x 600, 450 x 600, 530 x 325
Distance between guides [mm]	88
Number of trays	14
Power supply	1.5 kW
Voltage	230 V
Water Supply	G3/4
Drainage outlet	2 x 20 mm

## DRAWINGS & DIMENSIONS

