

Classic Deck Ovens



V-Series Rack Ovens



Gas & Electric Ovens

R1200 Formatic Cookie Machine



GBE Series
Fixed Bowl Spiral Mixers



Rondomat 4000



Easy Automat
Divider Rounder

The new S402 gas:

THE NEW S402 GAS FIRED

This is a new gas fired version of the successful S400, so now we can install and run the S-series almost anywhere.

The S402 is heated up with a burner that fires into a heat exchanger which prevents flue gases from hitting the product.

It heats up to 250°C (482°F) in just 16 minutes and it takes an additional 6 minutes to reach 300°C.

The steam package recovers in 15 minutes after a steam cycle which is plenty of time before the next bake, so the steam will be consistent bake after bake.

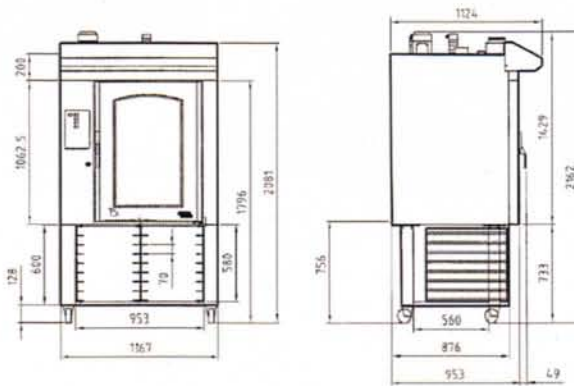
The insulation is built up with sealed insulation with aluminium coating making it possible to put the oven up against a wall.

The door can be changed from right to left hand hinged when installed; this can be done with no additional parts required.



Technical information:

- Weight 370 Kg
- El load 1 kW
- Heating output 28 kW (Btu/h 76700)
- Tray sizes:
 - 660 x 457
 - 660 x 460
 - 630 x 470
 - 610 x 470
 - 600 x 450
 - 600 x 400
 - 700 x 400



www.sveba-dahlen.se

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low-how – worldwide

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