



Classic Pizza oven



Since 1970 we have delivered over 15,000 pizza ovens. With the Classic you are choosing a pizza oven which is designed for your convenience, economy and the taste of your customers. Four widths available to suit your premises, and the flexibility to add extra decks to suit your requirements.

The oven has an unloading shelf, ergonomic door handle and the door has a spring damping mechanism that automatically holds the door if you release your grip. The external cladding is in stainless steel - easy to keep clean.

The oven quickly reaches the baking temperature and the effective balance heat maintains a uniform heat throughout the deck, even if the door is opened frequently. The easy-to-read panel is conveniently angled towards the operator.

The Classic is modular design. An oven bought today can be expanded in the future as increased requirements dictate.

A tough new type of ceramic glass, which can withstand extremely high temperatures is used in the doors.

Halogen light which distributes a warm even light, has a longer lifespan and can withstand high temperatures.

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