



# SMARTBOX

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Effective retarding and proving in a small area



SVEBA  DAHLEN

# SMARTBOX



The Sveba-Dahlen Smartbox is designed for retarding and proving products on trays. It has a high capacity while taking up a small footprint due to its compact design.

The programmable panel makes it easy to prepare your baking as early as the day before. When you arrive the next morning, the product is fully proven and ready for baking thanks to the automatic retarding/proving process. Smartbox is well insulated and has an easy-to-open door with a reliable, magnetic seal. The product works perfectly when combined with Sveba-Dahlen's S-Series and D-Series. It is also excellent as a retarder-prover for small-scale production or as a flexible supplement when working with a larger retarder-prover.

## DATA

	SMARTBOX 400	SMARTBOX 450
Maximum tray size	400 x 600	450 x 600
No. of trays	26	26
Distance between guides	45	45
Power	1.5 kW	1.5 kW
Voltage	230 V	230 V

The guides can be adjusted for different types of products. The 400 model has a wider type of guides, enabling it to handle smaller, narrower trays.

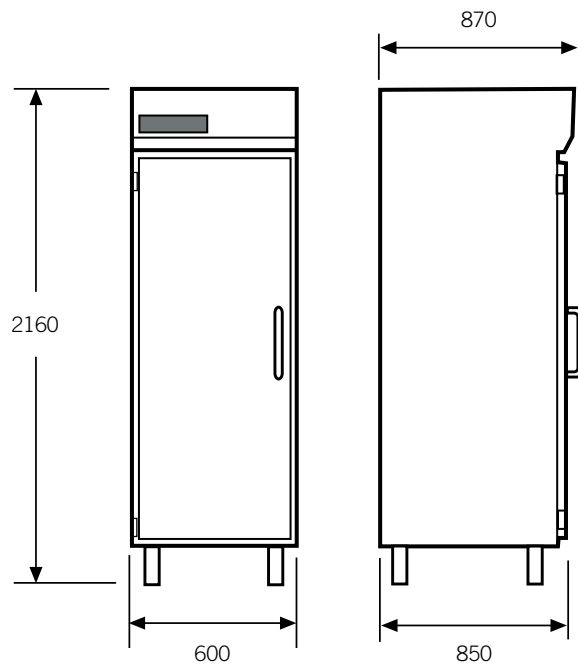


400 model



450 model

# DRAWINGS AND MEASUREMENTS



We are continually certifying our products.  
The Smartbox is CE-marked.



## SMARTBOX 400/450

W x H: 600 x 2160 mm  
Depth: 850 mm

# INFORMATION

- 01** Compact design.  
*Takes up little space.*
- 02** Front, sides and interior of stainless steel, 55 mm insulation. Easy to keep clean.  
*Retains heat or cold inside the unit.*
- 03** Control panel for manual or preprogrammed retarding or proving control. *User-friendly panel that is easy to understand and use.*
- 04** The door is equipped with a sturdy handle and a magnetic seal. *Easy to open and close.*
- 05** Temperature range: +2° to +50° (retarding).  
Temperature range: from room temperature to +50°C (proving).  
*Meets most needs.*
- 06** Refrigerant R134a. Cooling compressor included.  
*Environmentally friendly.*
- 07** Smartbox has automatic defrosting.  
*Versatile and maintenance-free.*
- 08** Mountable tray tracks – 26 pairs of adjustable guides.  
*Easy to adjust to suit the products for optimal utilization.*

## PANEL

The programmable panel makes it easy to prepare your baking as early as the day before, and the automatic retarding/proving process gives you a smooth start to the workday. The panel automatically switches between the retarding and the proving functions – based on the times you set – and can also be programmed to give a signal when it is time to start your oven. Temperature and defrosting are also controlled via the panel, which provides a digital display of the temperature and remaining time.





## *Better baking business*

We didn't become the leading Nordic player just by delivering high-quality products. We got here because we offer a unique total concept and effective, innovative solutions for everyone from small bakeries to large industrial bakeries. Solutions that help baking result in business. Better baking business.