

Launch date: September 18, 2022

Artista Deli – simply luxury handcrafted

Sveba Dahlen proudly presents the innovative stone tunnel oven Artista Deli

Let us introduce you to a brand-new artist on the bakery and pizza scene: the Artista Deli. The name is actually chosen due to the fact that this oven is performing like a true artist. Not only because you actually can get 3-ovens-in-1. Or that it's modular and make it possible to increase the volume as your business grow. But also to the focus on craftsmanship even if the volume is high.

The Artista Deli is developed for those restaurants and bakeries that still want the feel of luxury handcrafted goods but increase the volumes of products. It's developed for them who'd like to minimize the handling process in the bakery or restaurant which is labor saving. And cost saving.

Artista Deli is a small high temp electric stone tunnel oven with a baking temperature of 450°C / 842°F. This makes it extremely flexible and able to bake everything from bread to pizza, with an emphasis on precision and consistent baking results. Artista Deli is ideal for genuine making stone-baked pizza, pizza bottoms and many other products such as loaves of bread baked either with or without a tin, focaccia, flatbread, pitta bread, Arabic bread, Persian bread, naan bread, and more. All this is done in an energy-efficient and artisanal way. You can even use the Artista Deli to make customized products, e.g. with your company's logo on the bottom.

Artista Deli is an extremely flexible solution. It's actually three ovens in one, since you can replace the included stone hearth belt with a perforated or solid steel belt. The stone hearth belt is used for producing pizza, flatbread, pitta bread, naan bread, etc. The steel belt is used for sweeter doughs and low-rise products such as cookies. The perforated steel belt is used for free-form, high-rise loaves.

With its modular design and choice of belts, this versatile oven allows you to reduce your future investment and make a larger variety of products using the same oven. This means that with Sveba Dahlen's Artista Deli in your bakery, you can increase the overall flexibility, volume and profits.

You also have an option to add a conveyor at the infeed and outfeed to improve the process flow in your production. This oven can be combined with other machines in your product line, such as a tin set (strap) conveyor or a packaging station.

The Artista Deli is completely fossil-free and has a low carbon footprint because it runs on electricity. It is made in Sweden from robust materials, and its modular system minimizes waste during production. The Artista Deli is also energy-efficient since it only uses the energy that is actually needed during the active baking time. This means that Artista Deli rationalizes the flow in your bakery by minimising processing and increasing production volumes compared with a traditional deck oven. This process completely replaces baking in traditional pizza and bakery ovens and the baking process thus requires less labor.

The results are also excellent, on a par with genuine, handcrafted pizza and other breads. The difference is that Artista Deli always turns out consistently baked products, with exactly the results set by the baker. Every day, all year round!

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Artista Deli is manufactured by Sveba Dahlen, a company specializing in bakery ovens for all types of professional bakeries. Sveba Dahlen designs its ovens to meticulous standards in terms of baking results, choice of materials, user-friendliness, and quality.

Sveba Dahlen - Your partner in successful baking!



Artista Deli, which will be launched at the IBIE in Las Vegas, USA, has been certified for the 2022 IBIE BEST in Baking Program in the PLANT EFFICIENCY category. This is a new category for 2022, one that encompasses equipment, ingredients, packaging, technology or another process not related to automation or robotics that improves operational efficiency.

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Where: IBIE, Las Vegas, USA

<https://sveba.com/en>

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