

## P600HT-N

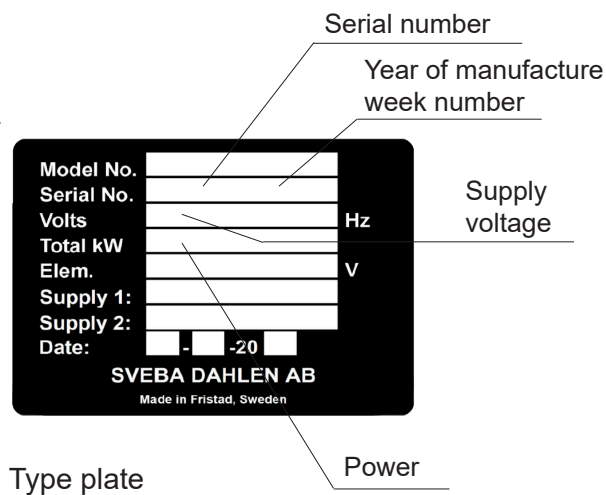
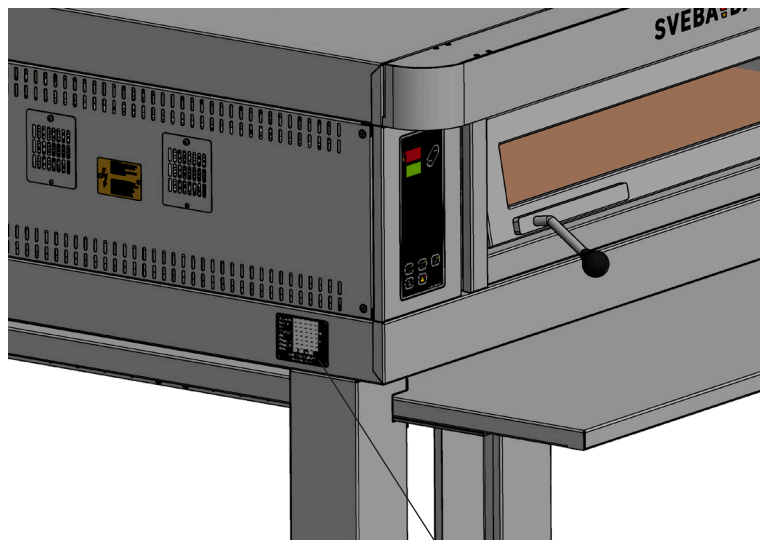
Pizza oven



Model No.	<input type="text"/>	
Serial No.	<input type="text"/>	
Volts	<input type="text"/>	Hz
Total kW	<input type="text"/>	
Elem.	<input type="text"/>	V
Supply 1:	<input type="text"/>	
Supply 2:	<input type="text"/>	
Date:	<input type="text"/> - <input type="text"/> -20 <input type="text"/>	

**SVEBA DAHLEN AB**  
Made in Fristad, Sweden

**Installation  
Operation  
Maintenance**



If you have any questions, or would like to report a fault, please contact your fitter or agent in the first instance, or contact

**BLODGETT BRANDS**  
**42 ALLEN MARTIN DRIVE**  
**ESSEX JUNCTION, VT 05452**  
**Tel. 802.658.6600**  
**Fax. 802.864.0183**

**Web: [www.sveba-dahlen.com](http://www.sveba-dahlen.com)**  
**[www.blodgett.com](http://www.blodgett.com)**

The manufacturer reserves the right to make dimensional and design modifications

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# Important

The following must always be specified in all correspondence: *Oven model designation*  
*Serial number*  
*Supply voltage*

The user must be familiar with the function and operation of the oven for it to work effectively and safely. *Therefore, read these instructions before starting to use the oven.*

**Do not service or repair either the oven or the control panel. Incorrect servicing or repairs may result in injury or damage.**

Adjustments and repairs must be carried out by service engineers who are trained and authorised by SVEBA DAHLEN AB.

Keep this manual in a suitably safe place.

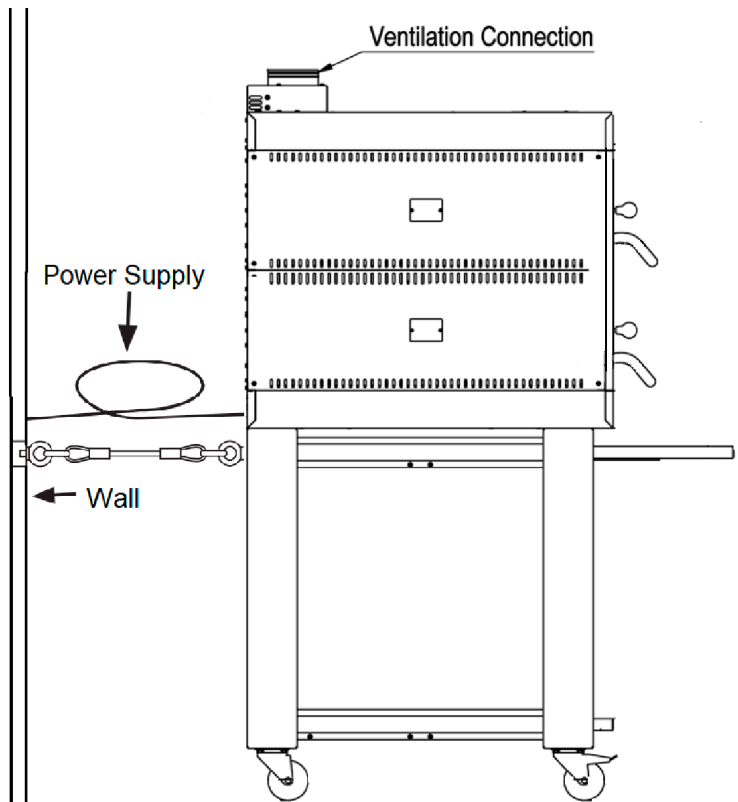
Be very careful when transporting the oven on castors as its centre of gravity is high and there is a great risk of it tipping over if it strikes any obstacles on the floor.

The oven must be connected to an all-pole circuit breaker with a contact gap of at least 3mm. 3-pole protection is recommended for use for safety in the electrical supply unit so as to ensure automatic disconnection of all phase conductors if there is a fault in even one phase conductor.

The supply cable must only be replaced by an authorised specialist.

The glass doors must only be cleaned with a damp cloth and a small amount of detergent. Do not use large amounts of water. See the section entitled Maintenance.

The air intakes at the front of the underside of the oven must not be covered.



## Attention

The unit must be secured against slipping by a chain or cable in order to prevent damage to the electricity supply line.

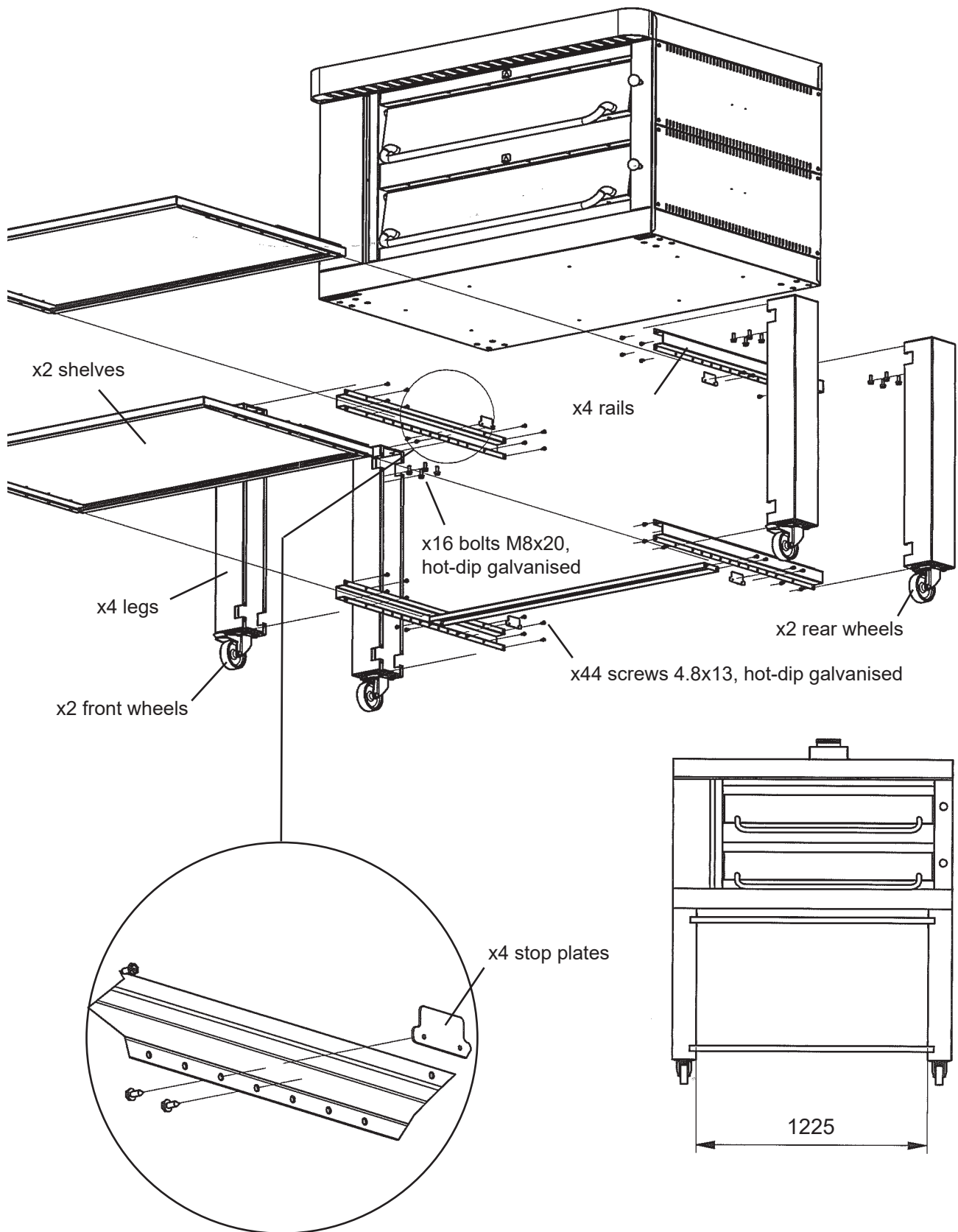
To avoid damages on the supply line, the restraint cable must be shorter than electrical connection line.



Hot surface

THIS OVEN IS RESTRICTED TO COOKING PIZZA AND BREAD PRODUCTS ONLY, ALL OTHER FOODS MUST BE COOKED IN PANS OR OTHER CONTAINERS.

# Assembly of legs and pull-out shelves



## Starting the oven for the first time

Before starting to use the oven, the oven must undergo a first burn so as to evaporate moisture in the hearthstones and any protective oil remaining in the oven chamber.

This procedure will cause quite a lot of smoke from the oven, but this is completely normal. Therefore, ensure that the ventilation system on the premises is running and capable of removing the smoke.

All oven sections may be burned out at the same time.

- Close all the oven doors, open all the dampers and set the temperature to approx. 248 °F.
- Start the oven using the on/off buttons on the panels.
- When the oven has reached a temperature of 248 °F, leave it to stand for approx. 30 minutes. Then wipe down the inside of the glass doors using a dry cloth or paper towel. Take care not to burn yourself.
- Increase the temperature to approx. 392 °F. Leave the oven to stand for approx. 15 minutes when this temperature has been reached.
- Increase the temperature to 464-482 °F and leave the oven to stand at this temperature for approx. 2 hours. The oven will then be ready for use.
- When the oven has been switched off and left to cool, wipe the inside of the glass doors with a damp cloth.

The coating on the glass which appeared during burning will burn onto the glass otherwise and will be very difficult to remove.

The above procedure also has to be carried out when switching to new hearthstones in an old oven, and failure to perform this procedure will invalidate the warranty.

**If the hearthstone is replaced at a later date, it is very important to follow the above instructions on heating.**

**The hearthstone will crack and be destroyed if it is heated up too quickly.**

**Any smoke detectors may be triggered during the first burn of the oven in a small room with poor ventilation.**

**Therefore, try to allow the smoke to escape by opening doors and windows, for example.**

The user is responsible for the machine being cleaned thoroughly before it is put into use. It is best to use a mild cleaning liquid on all surfaces that come into contact with food to guarantee that they are not contaminated. It is the user's responsibility to ensure that the machine is not put into use before it has been cleaned thoroughly.

# Introduction

You can program the start and stop times for the entire week using the smart panel. This means that the oven will always be at the correct operating temperature when you start baking. If there is a difference between the required temperature and the actual temperature, this is adjusted quickly by the automatic turbo function.

The oven's insulating properties are important for the work environment and result in a cooler workplace. Ergonomics are improved when the oven door does not have to be opened over and over in order to move the pizzas around before they are ready.

The oven rests on a solid structure with sturdy legs, while also being easy to move using the lockable wheels. This makes cleaning, servicing and other work easier.

The P-Series is very well insulated and it is equipped with double temperature sensors. This keeps the heat in place and ensures an even temperature throughout the entire oven. The result is both lower energy costs and better baking results.

Easy opening and closing, with the robust door structure supplied with decent auxiliary suspension. The stainless, sandblasted handles stay cool and are pleasant to touch.

There are two robust, pull-out shelves as standard.

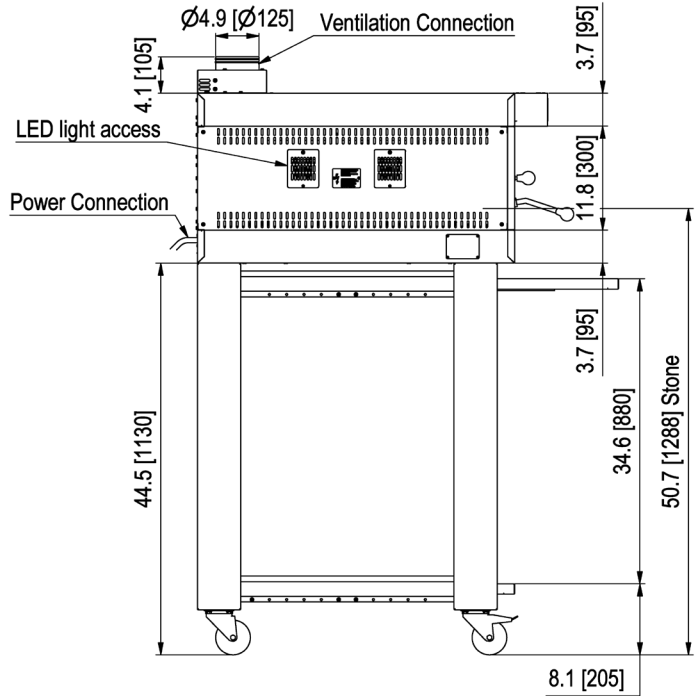
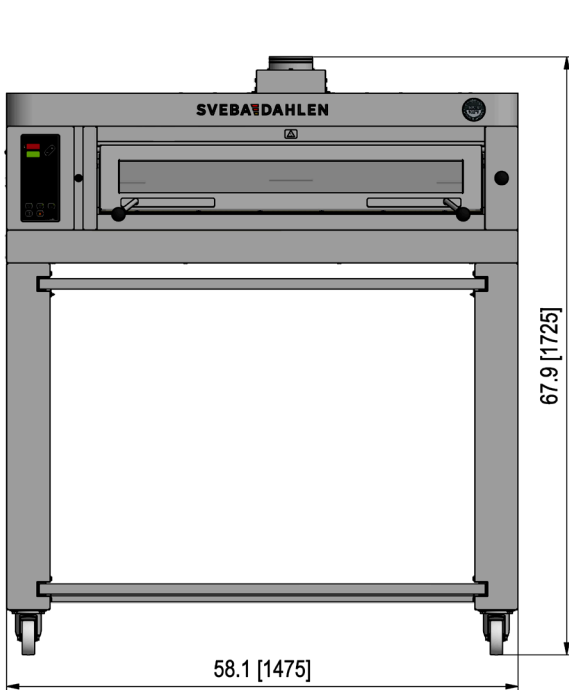
Please read the section containing baking tips so you can get the best out of the oven.

The P-Series high temp is available with one or two decks. The oven with two decks has one high temp deck and one deck for temperatures up to 662°F (350°C).

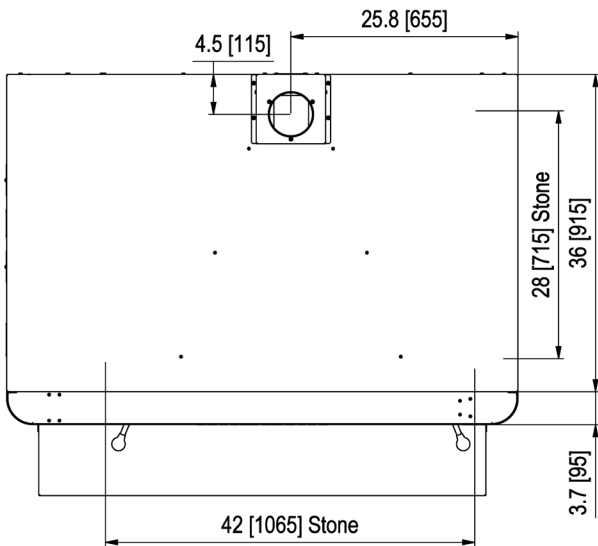
-P601HT-N One deck high temp (up to 932°F (500°C))

-P602HT-N Lower deck: up to 662°F (350°C) Upper deck: up to 932°F (500°C)

P-Series 601HT-N



inch [mm]



**Height, door opening**

5,51" (140 mm)

**Ventilation**

3500-4400 cu ft / hour (100-125 m<sup>3</sup> / hour),  
Ø4,92" connection (Ø125mm)

**Cable**

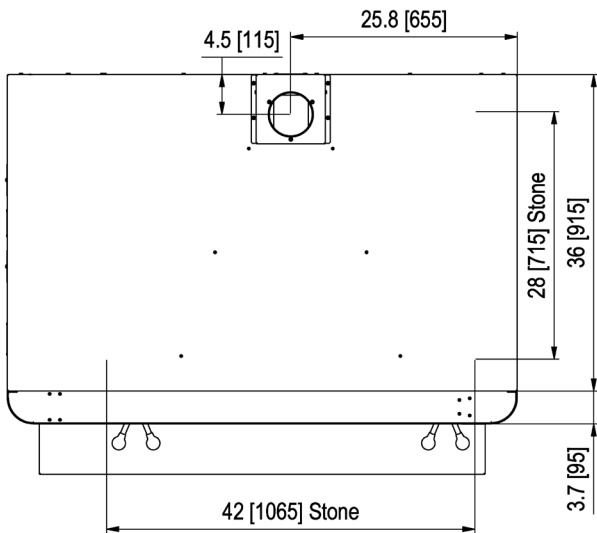
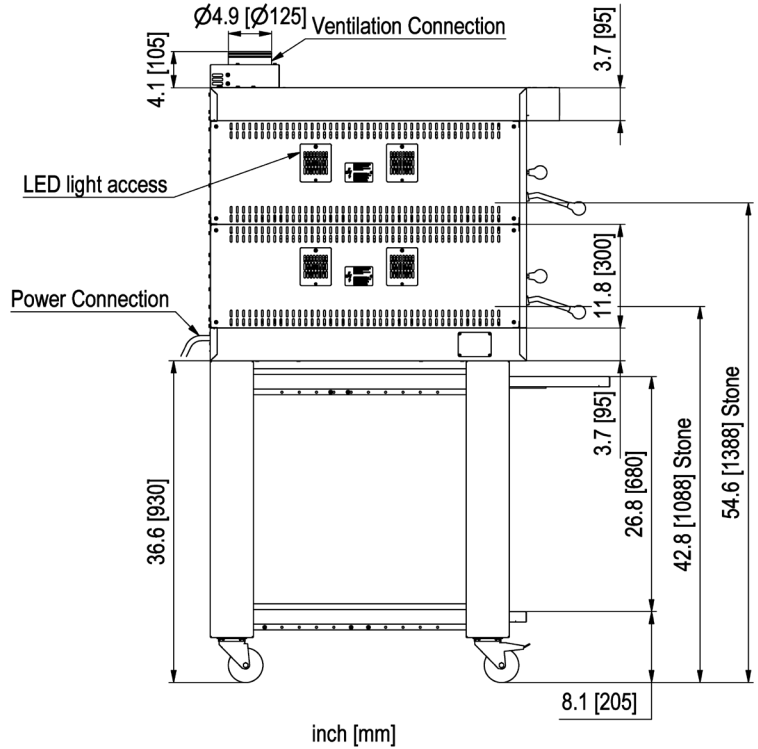
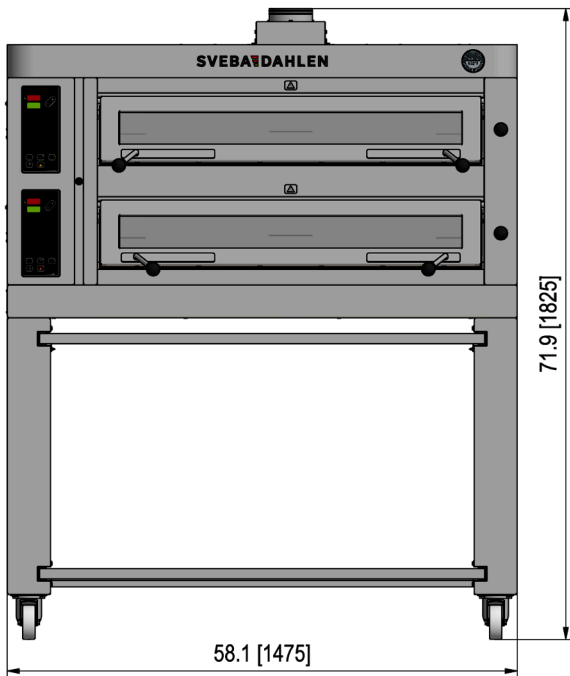
11,5 feet (3,5m) cables are included for all ovens.

Approx. weight lbs (kg)	
without stone	with stone
565 (257)	660 (300)

P601HT 3 / 230V	
Recommended fuse	40A
Power total	12,5kW



P-Series 602HT-N



Approx. weight lbs (kg)	
without stone	with stone
733 (333)	924 (420)

**Height, door opening**

5,51" (140 mm)

**Ventilation**

4200-5300 cu ft / hour (120-150 m<sup>3</sup> / hour),  
Ø4,92" connection (Ø125mm)

**Cable**

11,5 feet (3,5m) cables are included for all ovens.

P602HT 3 / 230V	
Recommended fuse	80A
Power total	25kW

# Product description

## Structure

The oven mainly comprises two parts, an oven section and a leg section. The leg section comprises four legs, each of which is secured to the base by means of four screws.

## Electrical connection

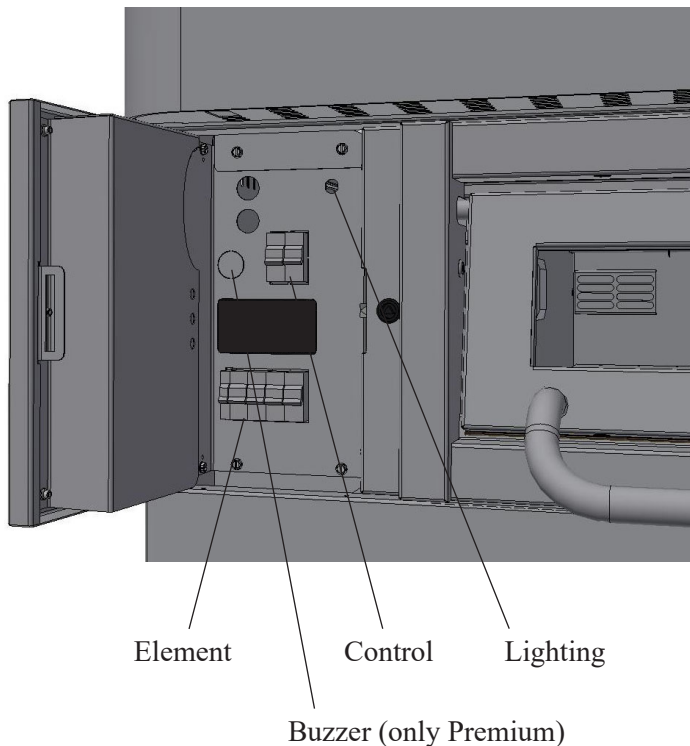
11,5 feet (3,5m) cables are included for all ovens.

Part number 60471-800 Entelec 11513916 35mm<sup>2</sup> 4,5Nm

## Fuses

The oven is fitted with built-in miniature circuit breakers situated inside the openable panel door, where they are readily accessible. There is also a glass fuse here (6,3A, 5x20mm) for illumination of the oven chamber.

If the oven overheats, a miniature circuit breaker is tripped via the oven's overheat protector (see the section entitled Troubleshooting).



## Ventilation

The ventilation holes around the oven must not be covered. If the oven is built into a wall, this space must be ventilated so that the oven's electrical equipment is not damaged. The ambient temperature for the oven must not exceed 122 °F.

When the oven is built in, it is important to ensure that there is at least 2" between the oven and any flammable construction elements.

Bear in mind that the ventilation holes on the oven's front underside may not be blocked when installing on a bench or if the oven's own stand is not used.

## Evacuation

The P-Series is designed for connection to an evacuation duct with mechanical ventilation. The oven is ready for connection to a Ø5" evacuation duct. An appropriate extraction volume is 3500-7000 cu ft/hour, depending on the size of the oven, see section Dimensions. The evacuation air temperature is approx. 104-113 °F.

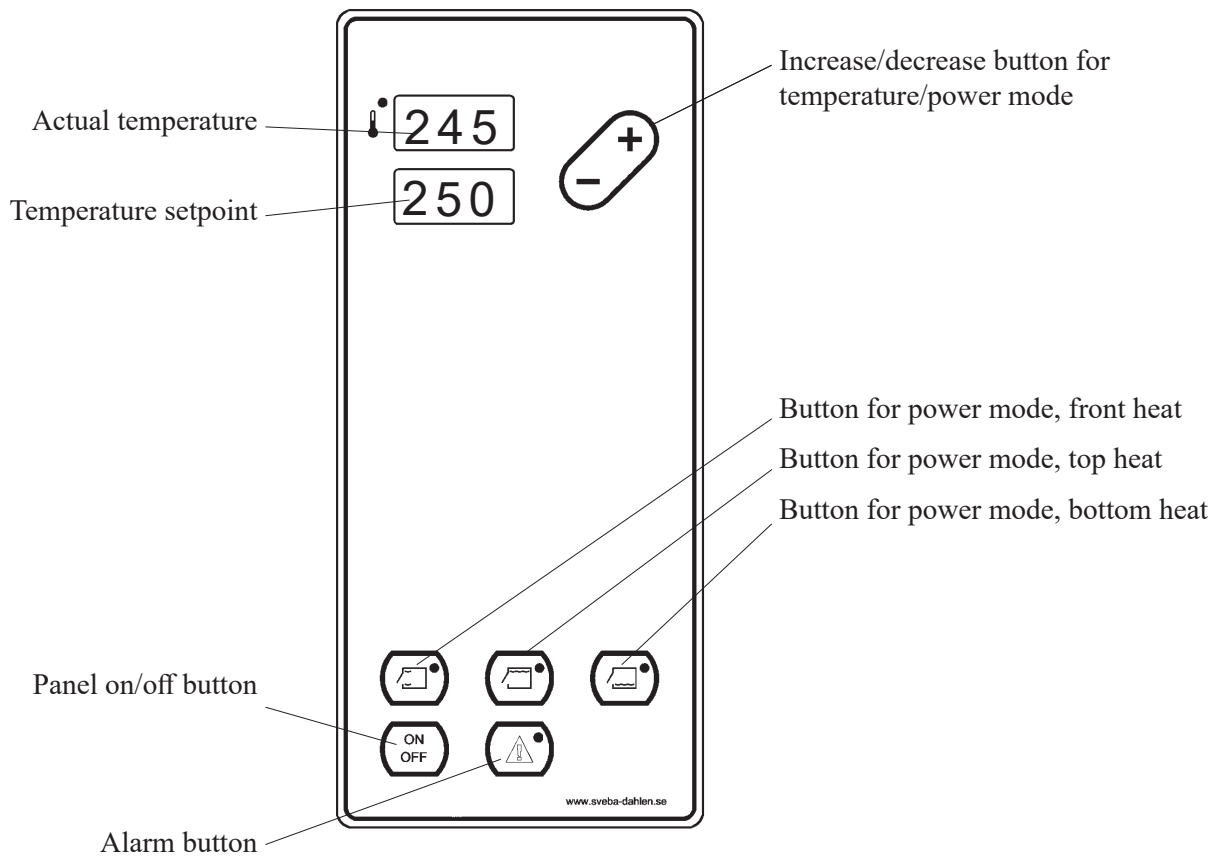
If the oven is connected to an evacuation with natural ventilation, the oven's vent hood will be unable to remove odours and smoke from the oven chamber as efficiently.

## Heating

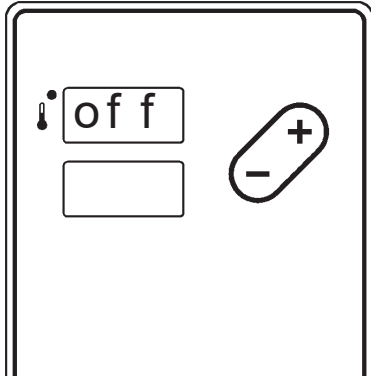
The oven has a built-in Turbo function which allows it to reach the set temperature in the shortest time possible. This function is enabled and disabled fully automatically if necessary.

# Panel

## General description

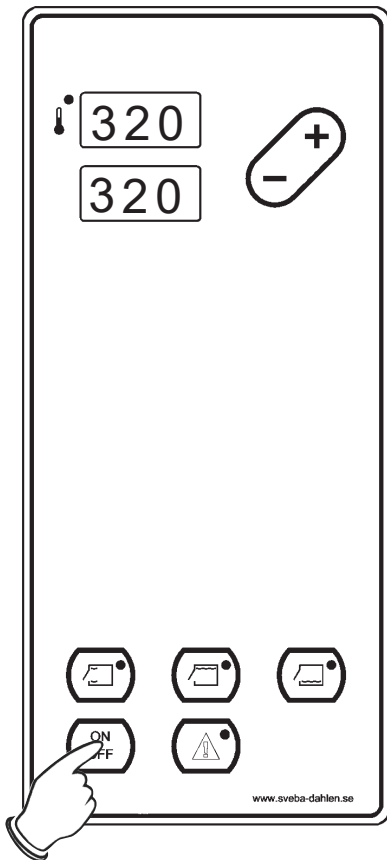


Oven off



The panel shows OFF and all its functions are switched off.

Starting the oven



Start the oven by pressing the ON/OFF button.

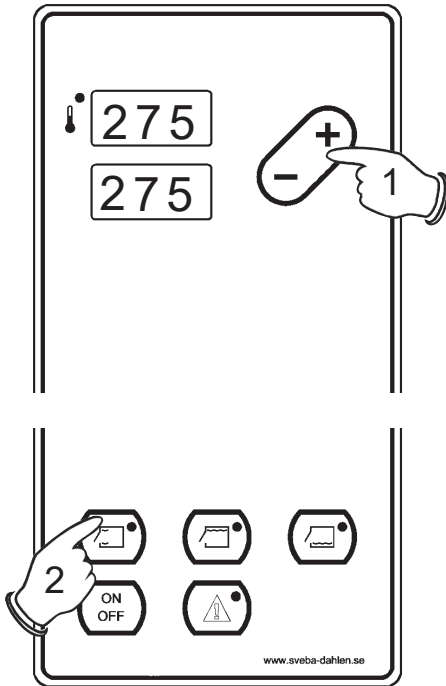
The displays come on.

The oven lights come on.

The oven section is heated to the set value.

The display for showing the temperature's actual value is normally switched off and lights up for 4 seconds when the +/- buttons are pressed simultaneously. Continuous display, however, can be selected in the service menu.

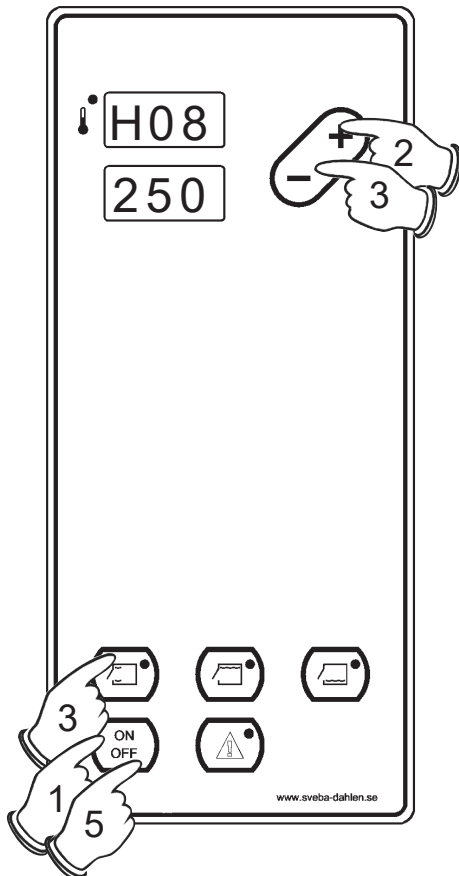
Baking



1. Set the desired temperature.
2. To distribute the power between front, top and bottom heat, set the desired value by pressing the relevant button. Settings of 0-10 are equivalent to 0-100% power. The “temperature setpoint” display is used to indicate the set value. Change the value using the +/- button for temperature. The display switches to the set temperature after a few seconds.

The oven can be started with a timer which counts down a set time, as described in the section entitled “Start timer”, or be programmed to start and stop at set times every day, as described in “Weekly timer”.

Start timer



1. Press the ON/OFF button and hold it down for 10 seconds. The temperature display switches to the required start temperature and the number of hours left until the oven starts.
2. Set the desired start temperature by pressing “+ / -”.
3. Set the number of hours until the oven starts by holding down the front heat button and changing the value by pressing + / -.
4. The display counts down the hours. When H00 is reached, the oven starts and is heated to the present temperature.
5. The start timer can be deactivated by pressing the ON/OFF button again and holding it down for 10 seconds.

## Weekly timer

The timer has to be reset in the event of a power outage.

The weekly timer first has to be activated in the service menu, parameter P02, for it to work.

Settings are defined with the panel set to OFF.

1. The panel indicates Stb.
2. Switch between Stb, SEt and rtc by holding down the front heat button and changing the mode by pressing + / - .

Stb = Standby, oven ready to be started by the start timer. See Fig. 1

SEt = Setting of start and stop times. See Fig. 2

rtc = Setting of real-time clock. See Fig. 3

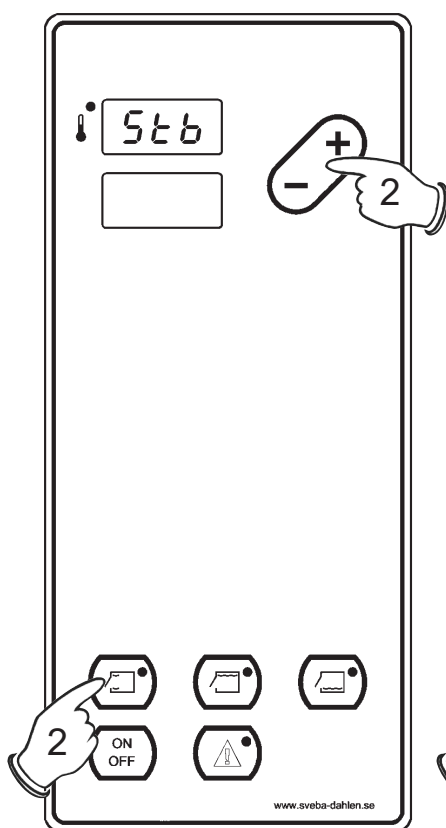


Fig. 1

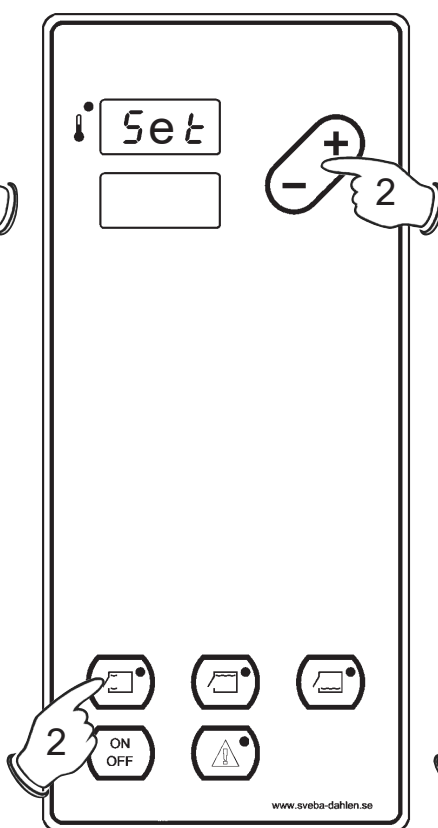


Fig. 2

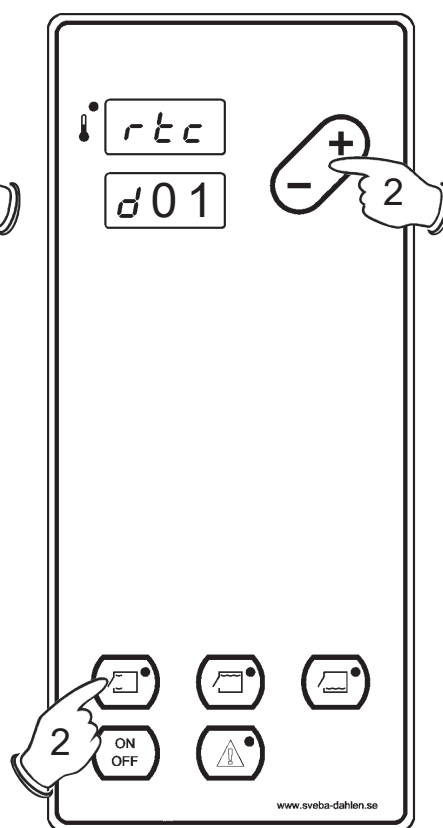


Fig. 3

## Setting the real-time clock, "rtc"

1. Switch to "rtc".
2. Switch between day, hour and minute by holding down the bottom heat button and changing by pressing + / - .
3. Set the day of the week (day 1 = Monday) by pressing + / - . See Fig. 1
4. Set hours by pressing + / - . See Fig. 2
5. Set minutes by pressing + / - . See Fig. 3

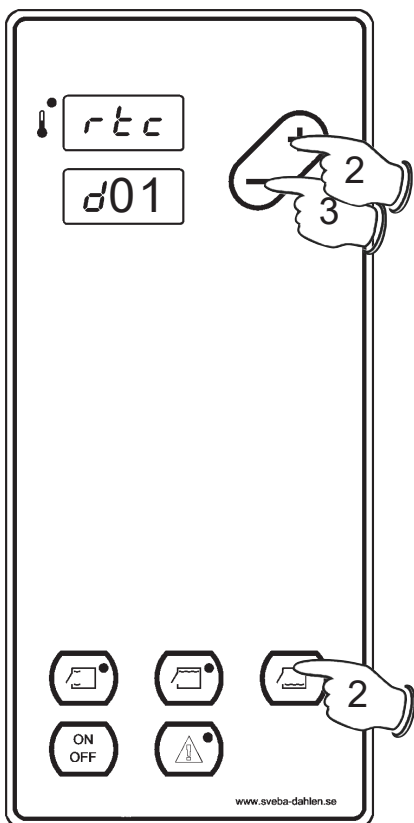


Fig. 1

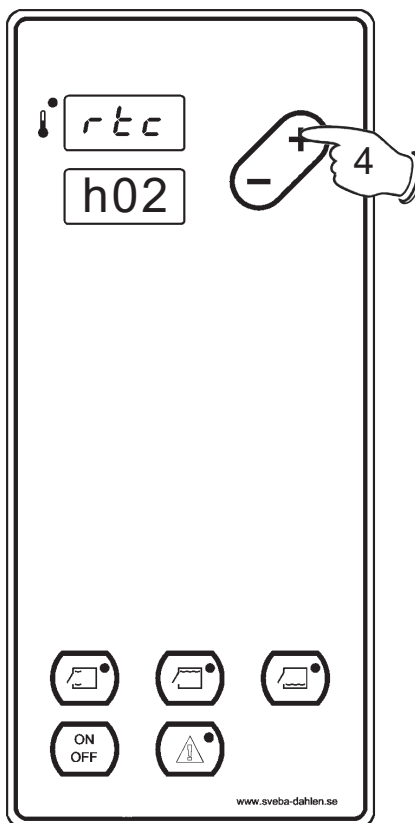


Fig. 2

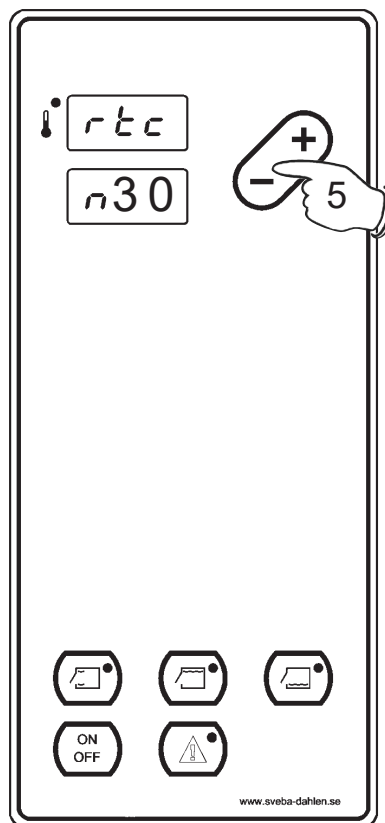


Fig. 3



## Setting start and stop times, “SEt”

1. Switch to “SEt”.
2. When the + / - button is pressed, the top display switches from SEt and displays the start day and hour, while the bottom display shows the stop day and hour.
3. Set the start hour by pressing + / -.
4. Set the stop hour by holding down the top heat button and changing the value by pressing + / -.
5. Switch to the next day by holding down the bottom heat button and changing by pressing + / -.

To disable a start/stop time: increase the time until “--” appears in the display.

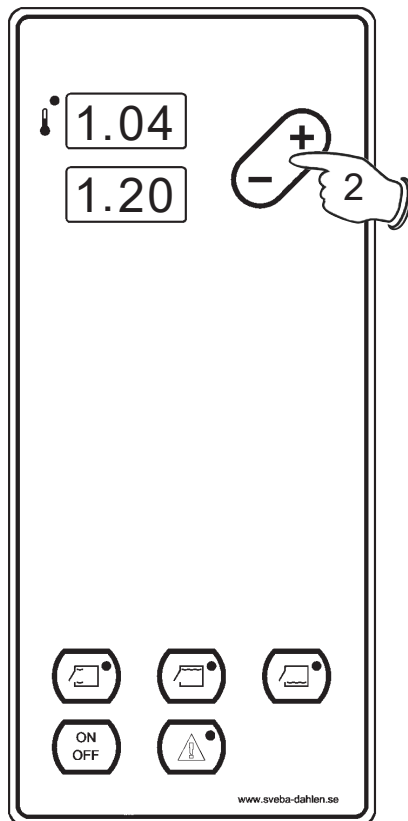


Fig. 1

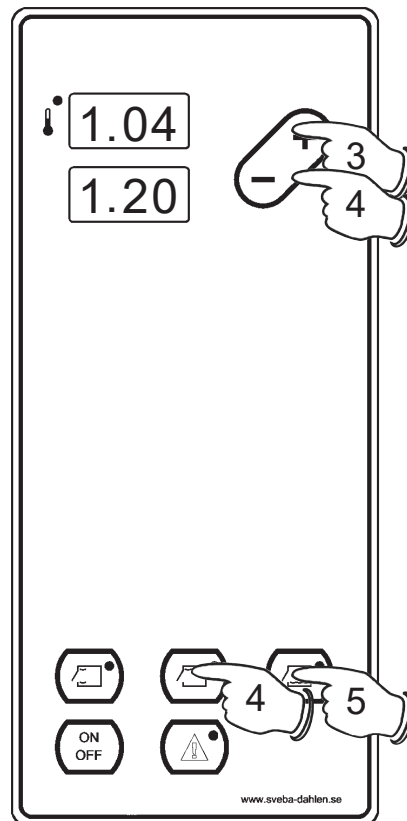
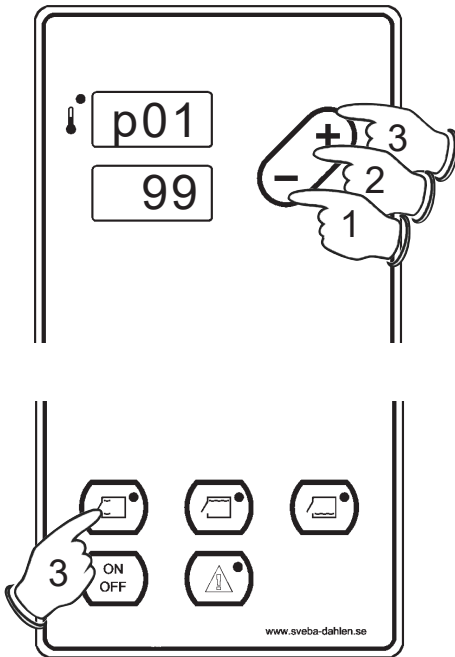


Fig. 2

Parameter level 1



For service menu access for users.

1. Hold down the + / - buttons for temperature for 4 seconds, the parameter number is shown in the top display and the value is shown in the bottom display.
2. Switch the parameter by pressing + / -.
3. Set the value by holding down the front heat button and changing the value by pressing + / -.

If no button is pressed within 10 seconds, the panel will switch back to the previous mode.

Parameter list

**P01: Max. permitted power consumption (not applicable to single decks).** Set to the same value (amps) as the bakery's supply fuse to the oven.

If the oven's power consumption exceeds this value, a level is disconnected automatically.

Order of priority for level disconnection.

1. Disconnects the level at which the temperature is closest to the setpoint.
2. When a level has been disconnected by the load monitor, its temperature symbol flashes. **P28 must be activated.**

**P02: Weekly timer.**

Activation of the panel's built-in weekly timer.

Panel displays *Stb* (standby) instead of *Off*.

**P03: Energy saving timer.**

Energy saving mode is activated by setting a value greater than zero in P03.

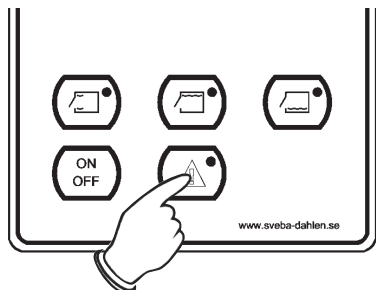
If any button is then pressed, the panel switches back to the previous baking temperature set.

**P04: Energy saving temperature.**

See P03.

Area	Default	Default Pizza
0-999A.	0	0
0: Deactivated 1: Activated	0	0
0-999min.	0	0
0-482F	100	100

## Alarm management



The alarm symbol comes on when an alarm is triggered.

Read the alarm from the bottom display by pressing the alarm symbol.

The alarm symbol remains on as long as the alarm is active.

INDICATION	FAULT TYPE	ACTION
E1	Fault in temperature sensor, left	Check sensor and its connection
E2	Fault in temperature sensor, right	Check sensor and its connection
E3	Fault in cold compensation	Replace panel
E4	Power failure	Set the clock.
E5	External alarm	Check fuses and overheat protection.
E90	Network error, serial interface	Test of wiring connections Check the settings for communication (indicated in wiring diagram). Contact an authorised service engineer
E91	Energy measurement not activated in one of the slave panels	Contact an authorised service engineer Check parameter “AC guard” in all slave panels
SEr	Alarm, time for service	Contact an authorised service engineer
EP	Fault in parameter memory	Replace panel
Pr	Internal test failed	Replace panel

## Turbo start

The oven is fitted with an automatic turbo function. If the difference between the setpoint temperature and the actual temperature is greater than a value set in the service menu, all temperature outputs are fully connected for fast heating.

## AC guard (with more than one deck)

The oven calculates current power consumption.

“Max permitted power” is set in the service menu. Power consumption is not permitted to exceed this value. The temperature symbol flashes if a level is shut off due to excessive power consumption.

## Energy saving mode

Energy saving mode is activated by setting a value greater than zero in P03.

The oven switches automatically to a lower temperature if no button is pressed within a set time.

# Baking tips

Baking in a stone oven is something of an art.

In large measure, the challenge is in learning how the heat behaves in the stone, with its high thermal inertia, and, bearing this in mind, setting the oven and working in the right way.

The oven is split into 3 heat groups. Top, bottom and front heat. All of them can be regulated from 0-10, where 0 means 0% power (completely switched off) and 10 means 100% power

- The top heat primarily regulates baking the top of the pizza
- The bottom heat primarily regulates baking the bottom of the pizza
- The front heat regulates the baking towards the door

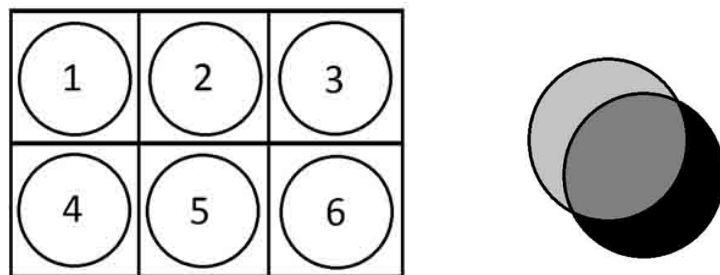
A good basic setting to start with, looks like this:

	Low intensive baking	Moderately intensive baking	High intensive baking
Front	8	9	10
Top	8	9	10
Bottom	1	3	6
Temperature	545°F	572°F	590°F

The bottom heat must never be set to 0!

When only the top heat is working, it heats up the upper layer of the stone very much, which, in its turn, burns the bottom of the pizza. So, by setting the bottom heat to approx. 1-2 instead, you obtain a paler bottom and a more stable and balanced oven.

It is important to work in a structured manner in order to obtain uniform results – the placing of the pizzas is important. Because the stone has a natural inertia when absorbing heat, you should give the stone a couple of minutes to recover before placing a pizza on the same spot again. This is best done by thinking of numbered locations in the oven, where you place the first pizza in location one, a second in location two and so on, when you have used all of the locations you start from location one again. If you have more than one deck, you can rotate through even more locations as needed. If the stone even so does not recover between pizzas, you need to increase the bottom heat.



It is also important not to bake a pizza in one location and then place the next pizza partly overlapping where the previous pizza lay. In which case, the pizza will lay partly on hot stone and partly on cooled stone and, as a result, the pizza will be very unevenly baked.

During moderate and high intensive baking, the damper can be opened to release some of the steam formed during baking through the rear section of the oven, this reduces the steam that comes out through the door.

During low intensive baking, the damper should be kept closed for the minimum energy consumption.

## Pizza High Temp

Tips when baking Neapolitan pizza:

- The flour should be finely ground and have a high protein content and low fibre content. “Tipo 00” is the best kind to use
- Sea salt should be used
- Sugar should not be used in the dough as this increases the risk of burning the base
- A long proving time should be selected – approx. 24 to 48 hours
- The dough should be warmed up in the oven before baking. This results in an airier “cornicione” and reduces the risk of burning the base
- The baking time is normally 60 to 90 seconds at a temperature of approx. 887 degrees Fahrenheit
- The higher the water content in the dough, the higher temperature you can usually bake it at

This is a typical recipe for Neapolitan pizza dough:

35,3 oz.	Tipo 00 flour
22,9 oz.	Water
1,2 oz.	Sea salt
0,05 oz.	Fresh yeast

The recommended basic settings for the oven are:

	Low intensive baking	Moderately intensive baking	High intensive baking
Front	7	8	9
Top	6	7	8
Bottom	1	2	3

As regards the temperature, we recommend the following based on how much water you have in the recipe in relation to the amount of flour used. However, we recommend that you always start on max. 375 degrees until you have got to know the oven.

	50% water	60% water	75% water
Temperature	707°F	797°F	887°F

# Troubleshooting

If any kind of problem occurs, you should first look through the troubleshooting list below to see whether you can rectify the fault yourself. If this does not help, please contact the Sveba Dahlen service department.

**Note: You are not permitted to work on electrical components yourself. This work must be undertaken by a qualified electrician.**

Fault	Cause	Action
The oven does not start.	<ul style="list-style-type: none"> <li>The oven's fuse may have tripped.</li> <li>The main fuse may have tripped:</li> </ul>	<ul style="list-style-type: none"> <li>Reset the fuse at the front of the oven.</li> <li>Replace the fuse in the master control panel.</li> </ul>
The oven temperature falls, or the oven takes a long time to return to temperature.	<ul style="list-style-type: none"> <li>The damper is open.</li> <li>A fuse/overheat protector may have tripped.</li> <li>An element may be broken.</li> </ul>	<ul style="list-style-type: none"> <li>Close the damper completely or partly.</li> <li>Reset the fuse at the front of the oven.</li> <li>Replace the broken element.</li> </ul>
The top of the product is too dark.	<ul style="list-style-type: none"> <li>Too much top heat.</li> </ul>	<ul style="list-style-type: none"> <li>Reduce the top heat.</li> </ul>
The underside of the product is too dark.	<ul style="list-style-type: none"> <li>Too much top heat.</li> <li>To high heat.</li> </ul>	<ul style="list-style-type: none"> <li>Reduce the top heat.</li> <li>Lower the heat.</li> </ul>
The top and underside of the product are too dark.	<ul style="list-style-type: none"> <li>Baking temperature too high.</li> <li>Baking time too long.</li> <li>Too much top heat.</li> </ul>	<ul style="list-style-type: none"> <li>Reduce the baking temperature slightly.</li> <li>Reduce the baking time slightly.</li> <li>Reduce the top heat.</li> </ul>
The product is paler in the front part of the oven.	<ul style="list-style-type: none"> <li>Not enough front heat.</li> <li>Too much top heat.</li> </ul>	<ul style="list-style-type: none"> <li>Increase the front heat by 1.</li> <li>Reduce the top heat by 1.</li> </ul>
The product is darker in the front part of the oven.	<ul style="list-style-type: none"> <li>Too much front heat.</li> <li>Not enough top heat.</li> </ul>	<ul style="list-style-type: none"> <li>Reduce the front heat by 1.</li> <li>Increase the front heat by 1.</li> </ul>
The oven bakes unevenly on some surfaces.	<ul style="list-style-type: none"> <li>Static relay broken.</li> <li>One or more elements may be damaged or "twisted".</li> </ul>	<ul style="list-style-type: none"> <li>Replace the static relay. This must only be replaced by an authorised specialist.</li> <li>Replace the damaged element.</li> </ul>
A lot of cooking smells/steam come out of the oven.	<ul style="list-style-type: none"> <li>Poor ventilation.</li> <li>Cold air is blowing on to the oven.</li> </ul>	<ul style="list-style-type: none"> <li>See "evacuation".</li> <li>E.g. if an AC unit is blowing chilled air towards the oven, this phenomenon happens. For this reason, direct the chilled air away from the oven.</li> </ul>

# Maintenance

## Cleaning

Cleaning your oven thoroughly will extend its service life and also give your customers a better impression. The oven chamber should be cleaned every day, for reasons of hygiene.

Do not use steel wool or other cleaning sponges. Do not use scouring powder or detergents which are aggressive or cause scratches on the oven's glass doors. Remember not to use cold cleaning fluids on hot glass as this may possibly crack the glass. You must be able to touch the glass with your hand (max. 122 °F) to be able to clean it. Glass doors which are rarely or never cleaned will become very difficult to clean. The stones in a P600 High Temp are cleaned by heating the oven to its maximum temperature for about one hour. This causes residues burnt onto the stone to burn off, and these can then be swept away using a natural fibre brush (not metal) so as not to damage the stone.

## Daily cleaning

1. Allow the oven to cool.
2. The stone. Brush the stone clean using a natural fibre brush (not metal). Burnt on residues can be scraped off using a metal scraper (take care not to damage the surface of the stone). The stone used in the P600 High Temp must be cleaned using the process described above by setting the oven to its maximum temperature and only using a natural fibre brush (not metal). Note: water and detergent must not be used on the stone!
3. The glass door. Wipe with a damp dishcloth and a little washing-up liquid, or use an appropriate detergent. We recommend **Brilliant Clean**, part number **80064-005** (follow the instructions on the bottle).  
**Note: the glass must be below 122 °F when cleaning it.**
4. External cleaning. Wipe all external surfaces, including panels, using a damp dishcloth and a little washing-up liquid. We recommend using **Steel-Care**, part number **91430-009**, for the stainless surfaces.

## Every 4 to 8 weeks/As required

We recommend **Oven Cleaner**, part number **6866-103180**, for cleaning heavily burnt-on stains on/in the oven. Can be used on glass and metal (but not on aluminium).

**Note: this detergent is very strong. Take care to use the correct protective equipment, and do not get the detergent on the stone, the gasket or the panel!**

1. Allow the oven to cool. It must be below 122 °F.
2. Put on rubber gloves and protective goggles.
3. Cover the dirty surfaces with Oven Cleaner.
4. Leave it to work for 5 to 15 minutes, depending on the thickness of the layer of burnt-on dirt to be removed.
5. Wipe with a wet sponge/cloth.

## Clean double glass / As needed

Dismantling and removing the glass from the glass is easier if there are two people.

You need: Socket for hex screw, size 8 mm. Glass cleaner. Towel

1. Open the door and unscrew the screws holding the glass unit to the inside of the door. The person helping holds their hands under the glass to stop it from falling down.
2. Lay the entire unit, glass pieces with sealing rings and metal frame, on a clean table and, preferably, on something soft, e.g. a towel.



3. Clean the glass pieces with a small quantity of cleaner. Take care to note which glass was placed innermost and which side of the glass faced into the oven. The glass pieces have to be in the same position when they are reassembled.
4. When the glass pieces have been cleaned, reassemble the glass unit on the table.
5. Lift and reassemble the glass unit in the door.



**Note: The oven must not be flushed with water as this may result in short-circuiting and cause corrosion damage to parts of the oven which cannot be seen. Do not use a high-pressure washer.**

**Do not use a high-pressure washer**



## Electrical cabinet

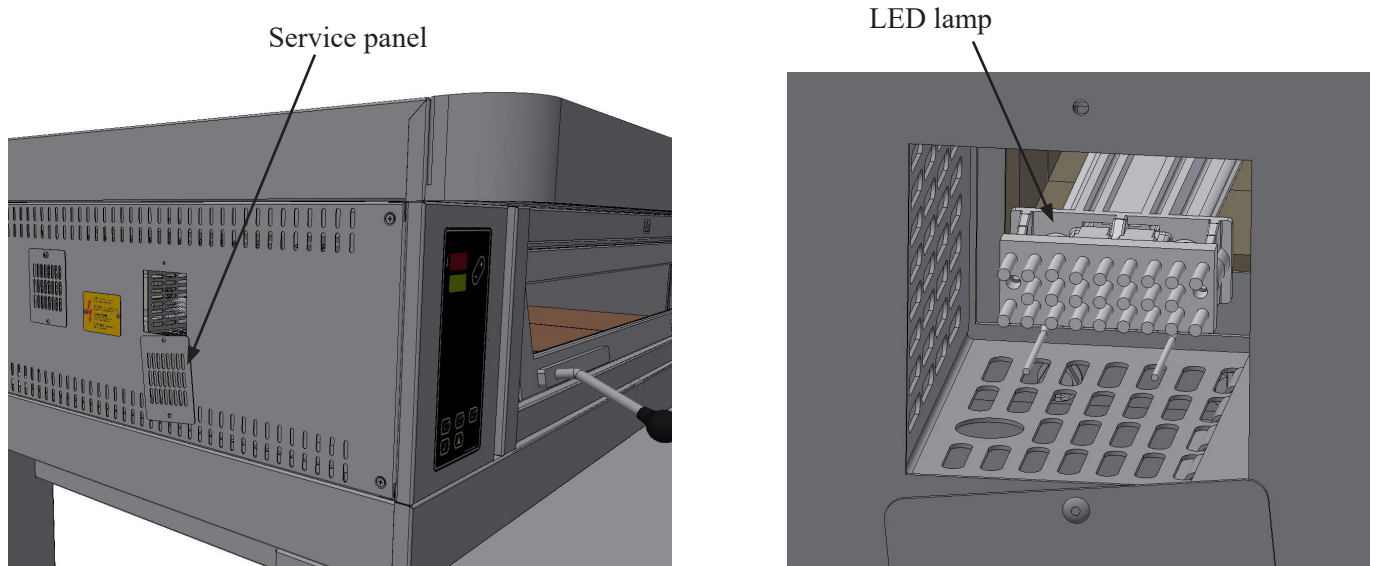
The main power supply must be switched off before carrying out any servicing.

Use a soft brush to clean the cables and components in the electrical cabinet. Take care when using a vacuum cleaner in the electrical cabinet as this may generate static electricity which may destroy the electronics in the data panel.

## Replacing the oven chamber lamp, type LED (P Series HT)

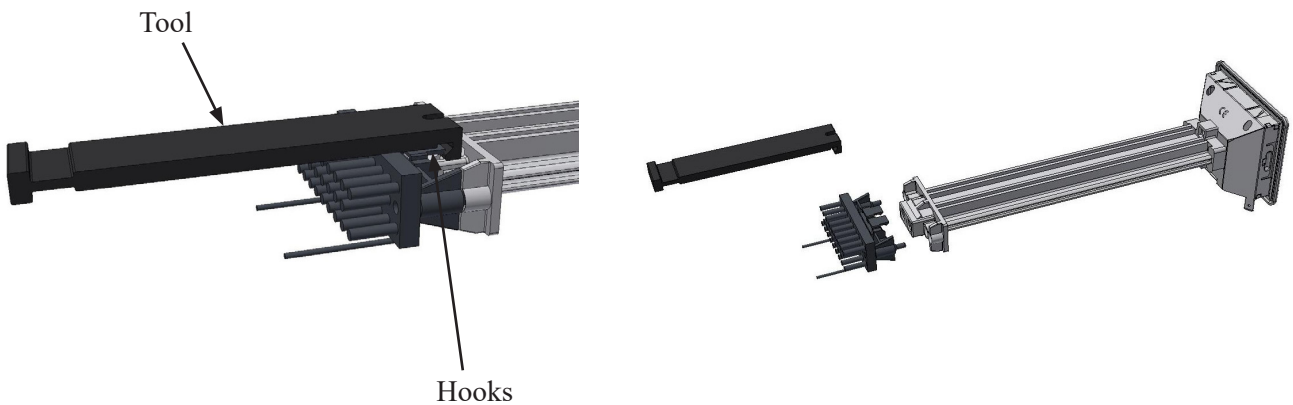
First, switch off the oven!

Access the LED lamp by undoing the screw and turning the service panel on the outside of the oven.



There is an LED lamp at the end of the LED luminaire. To replace it, first pull out the plug to the lamp. Next, detach or break off the hooks at the top and bottom of the lamp.

Use the tool supplied with the oven for ease of access to the hooks. When the hooks are detached, pull the LED straight out.



Install the new lamp by snapping it into the luminaire and connecting the plug.

# Servicing

The oven must be serviced at regular intervals for the warranty terms to remain valid. A service programme indicating service intervals is provided below. Follow this programme to ensure that your oven will continue to work well for a long time and continue to give you excellent results.

**Only original spares from Sveba Dahlen are to be used for servicing and repairs.**

## Service programme

### EVERY 12 MONTHS

#### Inspection and adjustment:

Door seal  
Glass mount  
Lighting, including cables  
Hearth plates

Tightening of connections  
Elements

Door spring  
Ball joint

Functionality check  
Checking of ambient temperature

Door bearings

Cooling fan

#### Cleaning:

Oven chamber

Glass doors

Lamps

Cooling fan