SVEBA DAHLEN

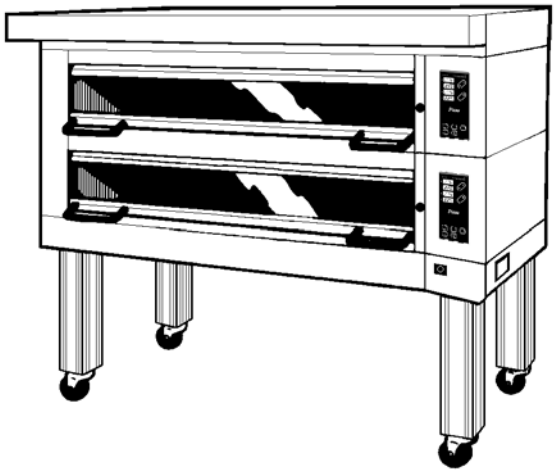
860005-02

Rev.5

Classic Pizza

Pizza oven

Typ: DC-1P DC-2P DC-2EP DC-3P



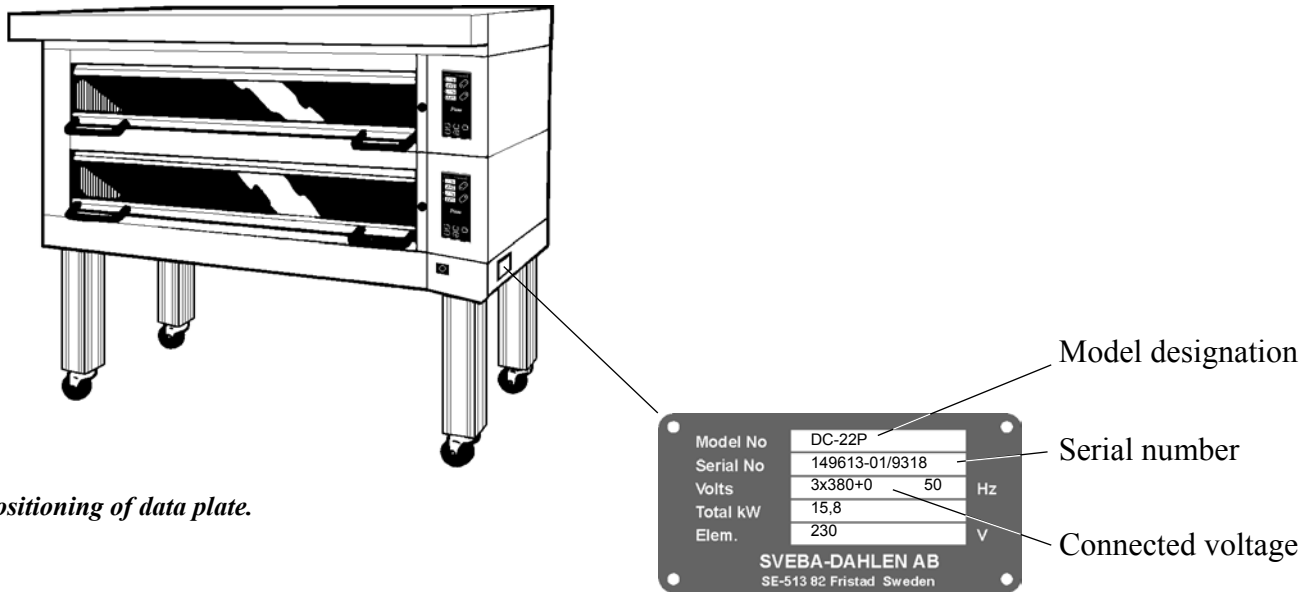
CE

Model No		
Serial No		
Volts		Hz
Total kW		
Elem.		V

SVEBA-DAHLEN AB
SE-513 82 Fristad Sweden

Operating
Maintenance
Installation

Data plate.



Positioning of data plate.

Data plate for Classic Pizza oven

To obtain assistance with installation or service of the oven the oven serial number and model desig-nation must be given.
Note the serial number, model designation and voltage so that they are readily available when contacting us.

Please direct all your questions, comments or technical problems regarding this product to the SVEBA-DAHLEN dealer or directly to

SVEBA-DAHLEN AB
SE-513 82 Fristad
Sweden
Tel. +46 33 151500
Fax +46 33 151599
Web: www.sveba-dahlen.se
Mail: info@sveba-dahlen.se

Subject to changes without notice

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Technical data

The oven chamber is available in four widths (Fig. 2).

Fig. 1 shows an oven with 2 oven chambers.
The oven can be combined to form 3 decks of oven chambers.

The leg length **L** can vary from 0 to 1100 mm.

Standard leg length is 100, 200 and 300 mm, etc. but other lengths are available on request. Castors or feet can be fitted directly to the oven bottom.

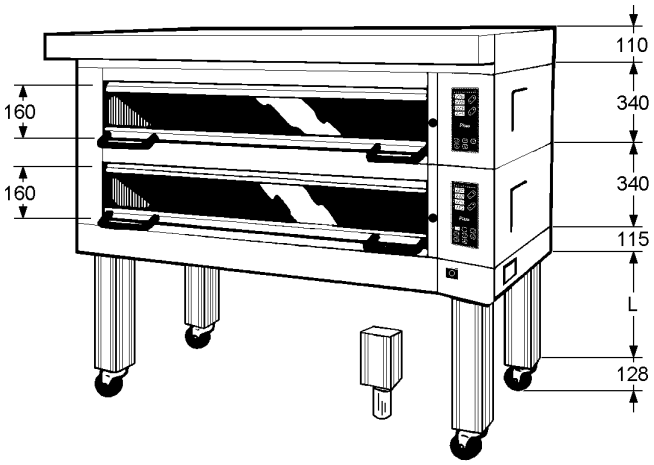


Fig. 1 Height of Classic Pizza in mm.

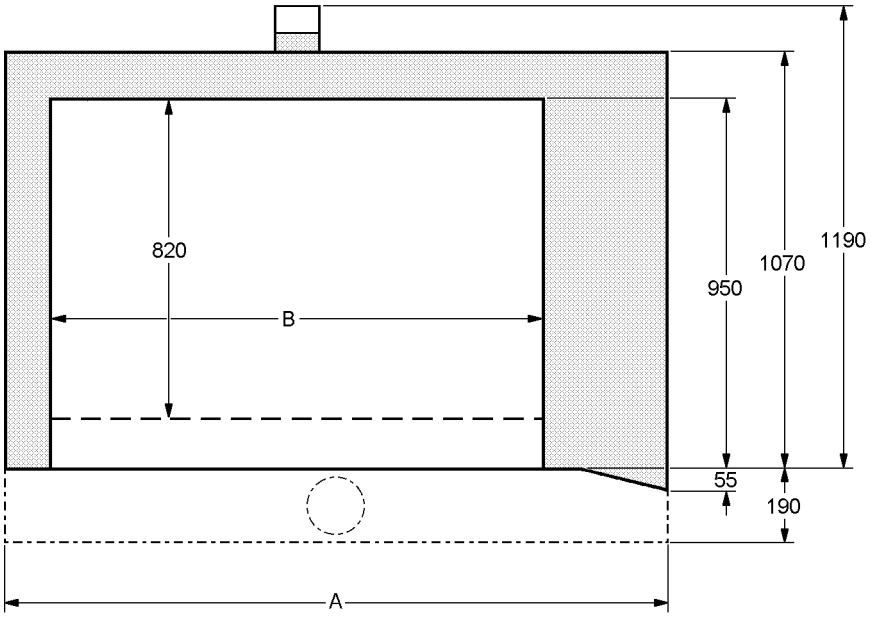


Fig. 2 Dimensional drawing for Classic Pizza

Oven-model	A mm	B mm	Connected power kW
DC-1P	1075	635	5,4
DC-2P	1390	950	7,9
DC-2EP	1705	1265	10,4
DC-3P	2020	1580	12,9

Table 1 Dimensions and outputs for Classic Pizza

Design principle

The deckoven is CE-approved according to EMC, LVD

The deck oven is manufactured in detachable sections. The advantage of this is that the sections can be combined to suit special purposes or areas. This makes the oven easy to install.

One, or up to three oven sections ca be placed between the bottom and top.

The legs are then fitted to the bottom, and can be supplied with castors or adjustable feet.

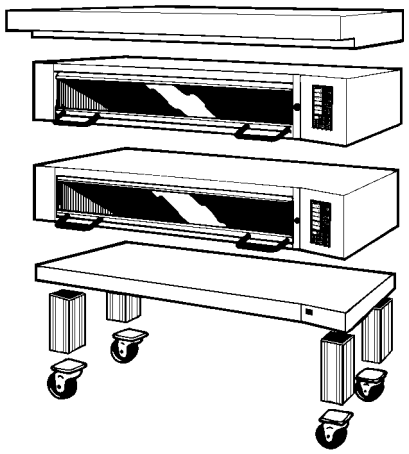


Fig. 3 The Classic Pizza modules.

Accessories for Classic Pizza oven

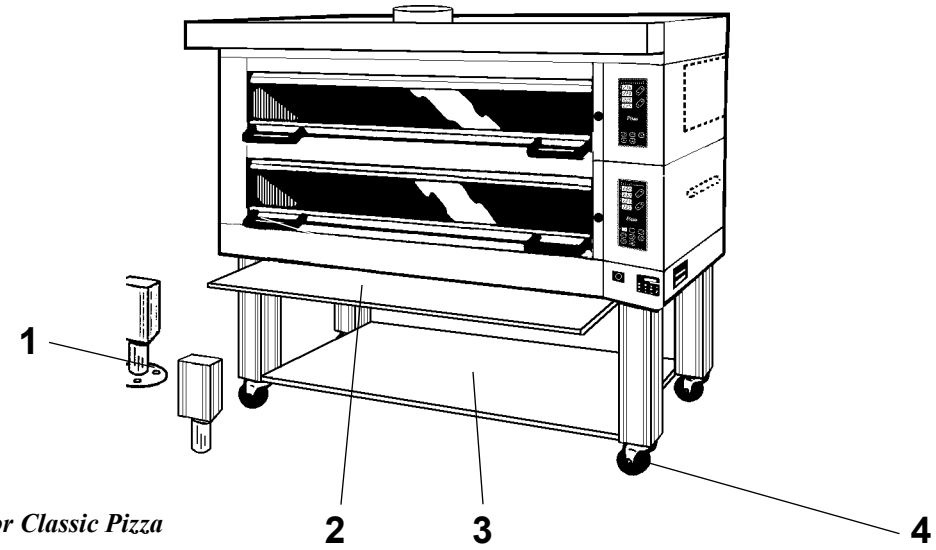


Fig. 4 Accessories for Classic Pizza

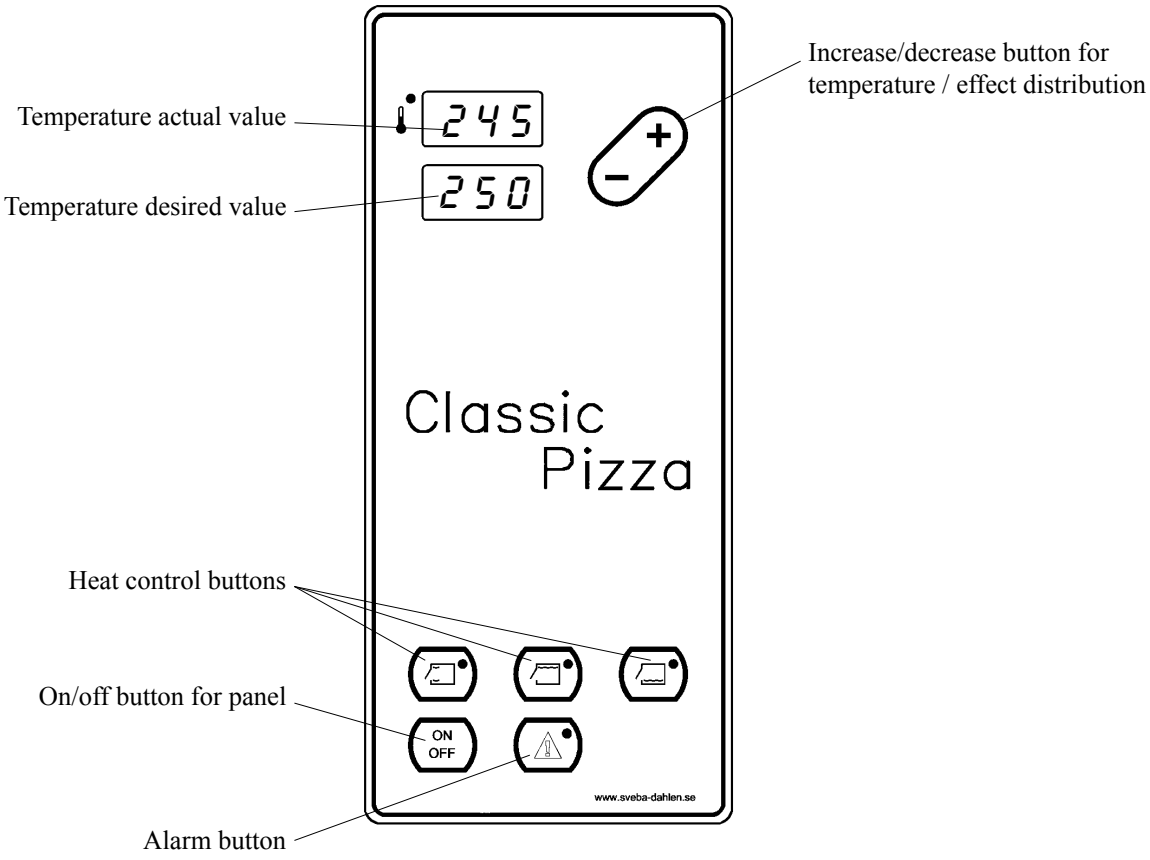
1 Adjustable feet
If nothing else stated adjustable feet is standard execution.
The adjustment in height is ± 15mm and the adjustable feet are therefore to be recommended when the oven is placed on an uneven floor.

2 Pull out shelf
Practical working shelf wich can be pulled out from the oven. Cannot be used if the oven is delivered without legs.
The shelf stand delivered with the oven must be removed if a pull out shelf is to be mounted.

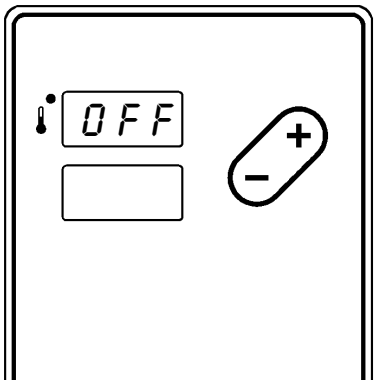
3 Shelf stand
Practical shelf for storage of tins, kitchen utilities. Cannot be used if the oven is delivered without legs.

4 Castor
The oven can be fitted with castors to facilitate moving.

General description

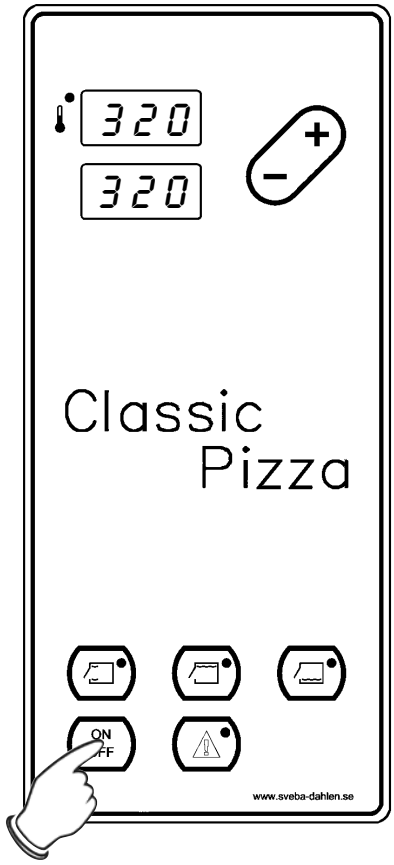


Oven turned off



The panel displays OFF and all of its functions are off.

Start of oven



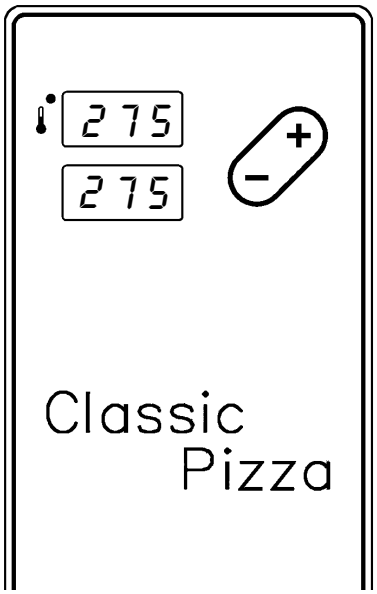
Start oven by pressing ON/OFF button.

The displays illuminate.

The oven light illuminates.

The oven section is heated to the set value.

Baking

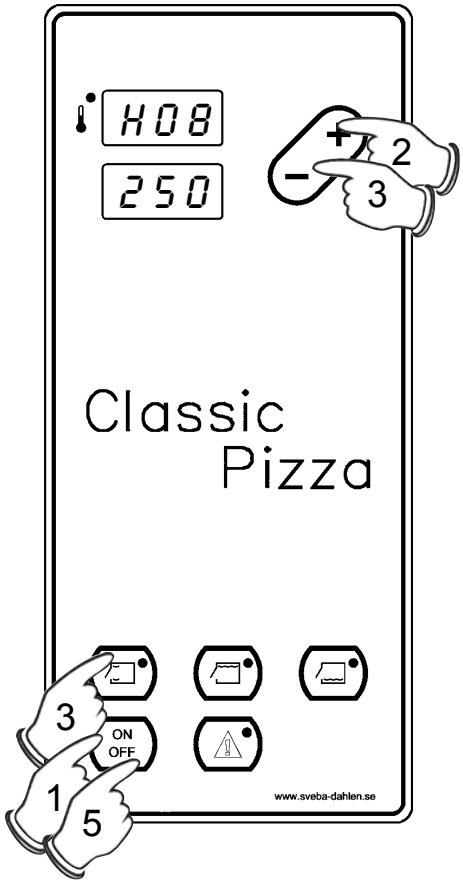


1. Enter the desired temperature, baking time and steam time.

2. To divide the power between front, top and bottom heat, enter the desired value by pressing the respective button. Settings 0-10 correspond to 0-100% power. The display "Temperature set value" is used to show the set temperature. Change the value with the +/- button for temperature. The display returns to the set values after a couple of seconds.

The oven can be started with a timer that counts down the set time, according to the description "Start timer", or be programmed to start and stop and fixed times every day, according to the description "Weekly timer",

Start Timer



1. Hold the ON/OFF button pressed in for 10 seconds. The temperature display changes to the desired start temperature and the number of hours remaining to the start.

2. Set the desired start temperature with +/-.

3. Set the hours until the start by holding the front heat button pressed in and change with +/-.

4. The display counts down ´hour by hour, when H00 is reached, the oven starts and heats up to the set temperature.

5. The start timer can be deactivated, by holding once again the ON/OFF button pressed in for 10 seconds.

Weekly Timer

In the event of a power cut, the time must be reset.

In order for the weekly timer must be activated first in the service menu, parameter P02.

The settings are made with the panel in the Off position.

1. Panel indicates stb.

2. Change between Stb SEt and rtc, by holding the front heat button pressed in, and change mode with +/-.

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

SEt = Setting for the start and stop times. See fig. 2

rtc = Settings for the real time clock. See fig 3

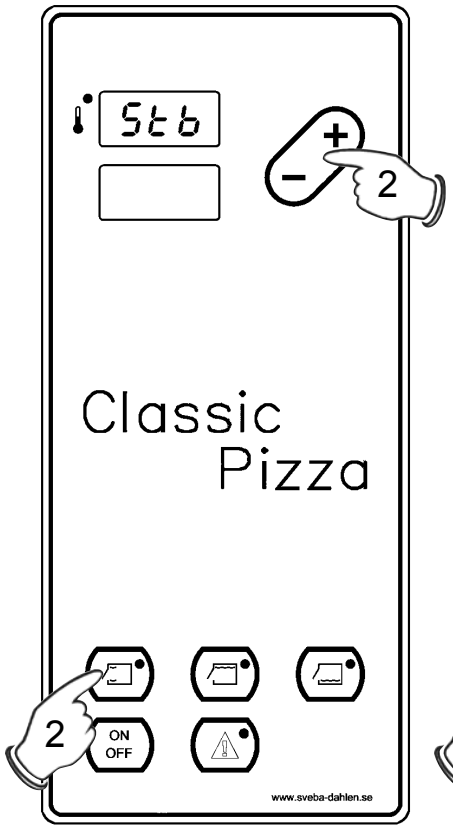


Fig 1

Fig 2

Fig 3

Setting the real time clock, rtc.

1. Change to "rtc".

2, Change between day, hours and minutes, by holding the bottom heat bottom pressed in and change with +/-.

3. Set the weekday (day 1 = Monday) with +/-. See fig. 1

4. Set the hours with +/-. See fig. 2

5. Set the minutes with +/-. See fig. 3

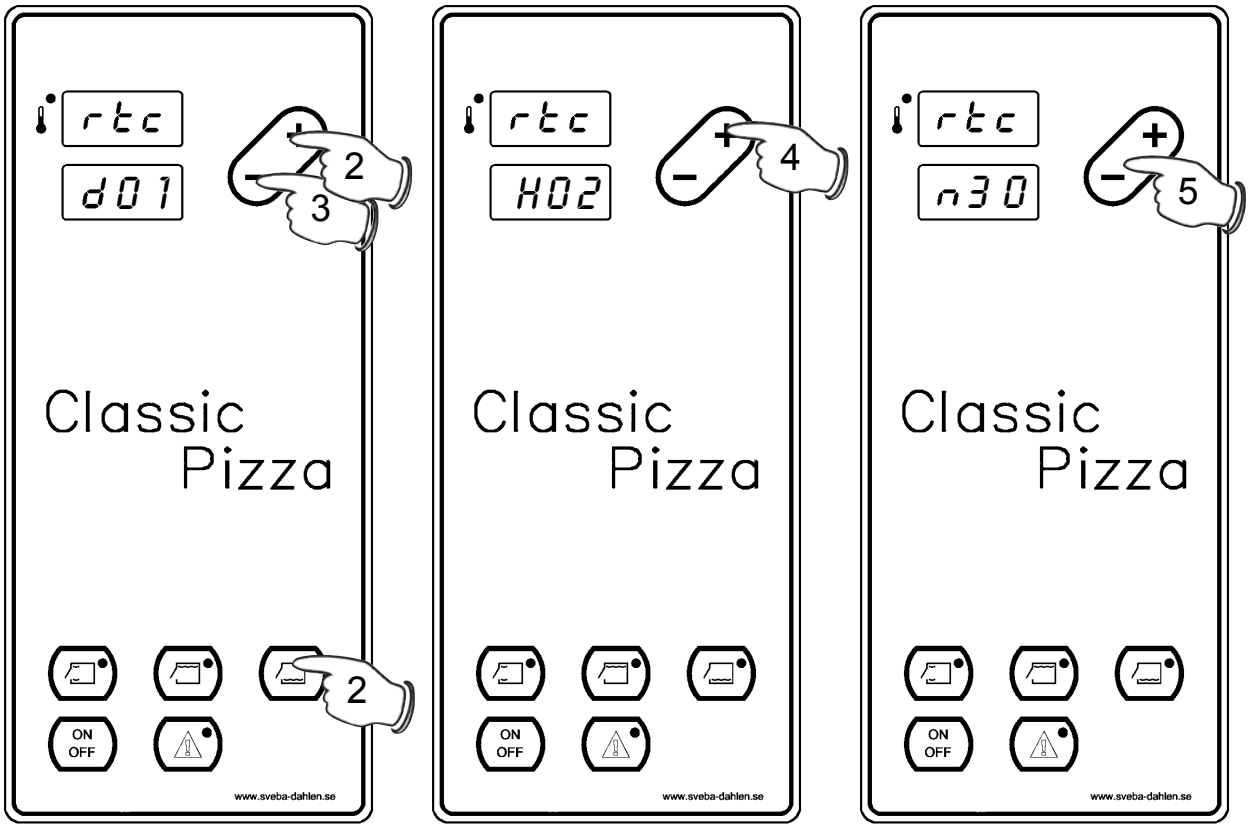


Fig 1 *Fig 2* *Fig 3*

Setting the start and stop times, set.

1. Change to "SEt".

2. When the +/- button is pressed, the top display changes from SEt to show the start day and hour, the lower display shows the stop day and hour.

3. Set the start hour with +/-.

4. Set the stop hour, by holding the top heat button pressed in, and change with +/-.

5. Change to next day be holding the lower heat button pressed in and change with +/-.

To inactivate a start/stop time: increase the time until "--" is shown in the display.

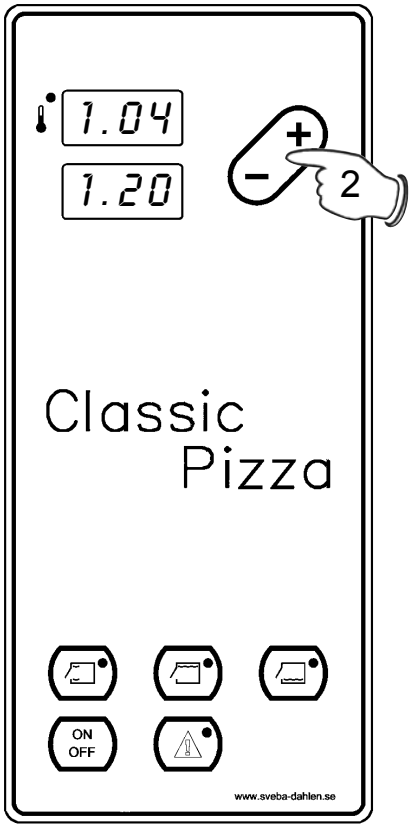


Fig 1

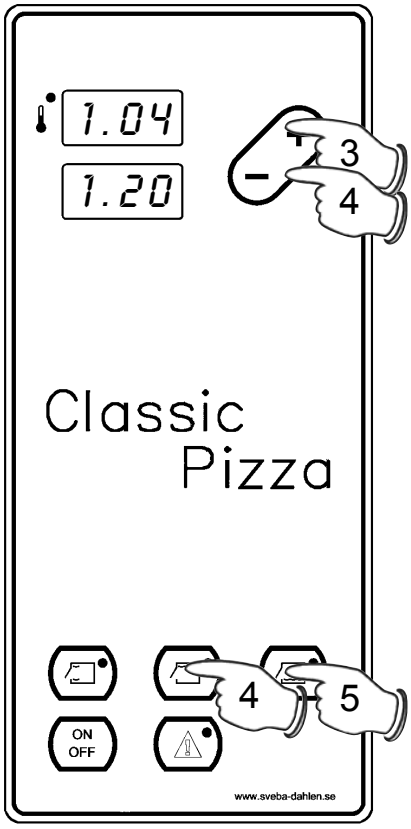
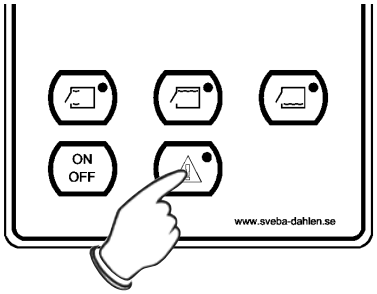


Fig 2

Alarm management



When an alarm signal is launched the alarm symbol is turned on.

Read the alarm message on the lower display by pushing the alarm symbol.

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

INDICATION	FIELD TYPE	ACTION
E1	Fault in temperature sensor, top heat	Inspect sensor and its connections
E2	Fault in temperature sensor, bottom heat	Inspect sensor and its connections
E3	Fault in cold compensation	Replace panel
E4	Power failure	Set the clock.
E5	External alarm	Inspect fuses and overheating protection.
E90	Network fault, serial interface	Test pipelines.Inspect communi-cation settings (given on wiring diagram). Call in authorised service engineer.
E91	Energy supply not energised in one of the slave panels.	Call in authorised service engineer. Inspect parameter ”AC guard” in all slave panels.
SEr	Alarm, time for service	Call in authorised service engineer.
EP	Fault in parameter memory	Replace panel
Pr	Internal test not OK	Replace panel

Turbo start

The oven is fitted with automatic turbo function. If the difference between the desired and actual temperatures exceeds a value set in the service menu, all temperature outputs are switched to 100% for fast heating.

The turbo function is deactivated when a baking program is started or if the difference between the desired and actual temperatures is less than the set value.

AC guard

The oven calculates the present current consumption.

”Max. permitted current” is set in the service menu. The current consumption is not permitted to exceed this value. If a deck is turned off because of excessive current consumption, the temperature symbol will flash.

Energy saving mode.

The energy-saving mode is activated by setting a value greater than zero in P03.

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

INSTRUMENT PANEL (Option)

Heat indicator, yellow
The lamp lights when the temperature falls below set temperature. The lamp goes off when the set temperature is reached.

Turbo knob
Max. load on top- and bottom elements until the thermostat breaks the first time.

Thermostat
Regulates the temperature in the oven to the temperature which is set on the thermostat.

Control for top heat
Regulates the heat from the top elements. Turn the control to the O position when this section is not used.

Damper Control
Pushed-in - Closed
Pulled-out - Open

Control for front heat
Regulates the heat at the front of the oven. (Over and under the door). Turn the control to the O position when this section is not used.

Control for bottom heat
Regulates the heat from the bottom elements.
Turn the control to the O position when this section is not used.

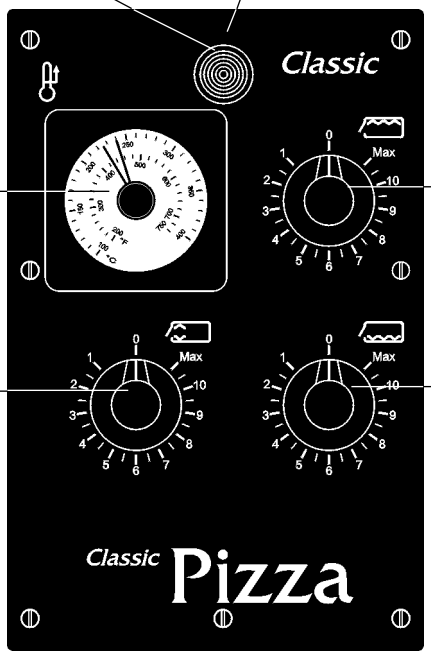


Fig. 5 Classic Pizza

Control switch
O - Off
I - On
Breaks the control current to all oven sections.
The current must be broken with the main oven switch before carrying out service work.

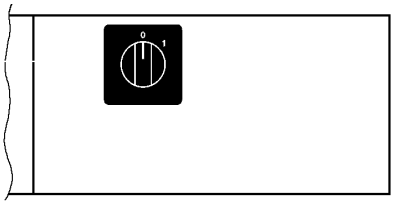
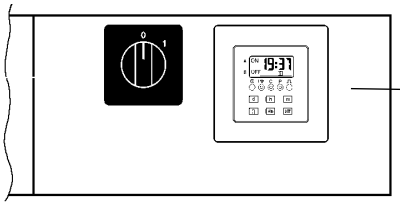


Fig. 6 Standard control panel

Control switch
O - Off
HAND - On
AUTOM - Automatic
Breaks the control current to all oven sections. In pos. AUTO the oven is stopped and started at the times prog-rammed in the week timer.
The current must be broken with the main oven switch before carrying out service work.



Week timer
Timer for automatic start and stop of the oven. The oven can be programmed for different start and stop times. The start and stop times can also be varied for all days in the week.

Fig. 7 Control panel with week timer

Heat controls

The Classic Pizza oven is fitted with three groups of elements which can be regulated separately. These groups are called TOP HEATING, BOTTOM

HEATING, and FRONT HEATING.

Top and bottom heating are used to influence the properties of the baked product. The main purpose of the front heating is to compensate for the heat losses at the oven door.

Certain commissioning time can be expected before you find your own setting.

To start with you can use the values below (fig 9), and then adjust to your own settings.

Built-in current delimiter

Description of AC guard (current delimiter)

The oven calculates the present power consumption.

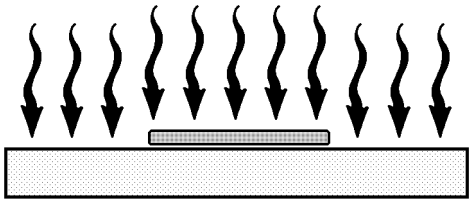
”The maximum allowed current” is set in the service menu (see under Setting of service parameters). The power consumption is not allowed to exceed this value. If one deck is disconnected because of a too high power consumption, the temperature symbol on the display flashes. In the service menu you select which of the oven chambers is to be given priority, when the power consumption is too high. From factory the lower oven chamber has been given priority. When the power consumption no longer is needed, the panel will automatically disconnect this function and the temperature symbol will stop flashing.

Built-in turbo function

Description of turbo function

The oven is fitted with an automatic turbo function. If the difference between and pre-set and real temperature is larger than a value set in the service menu, all heating elements will be given full power to quickly regain the correct working temperature.

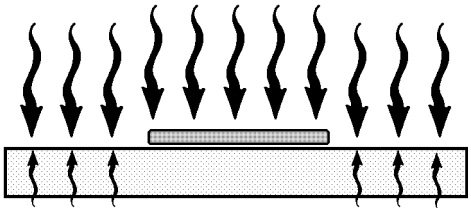
Baking tips



The oven is fitted with strong heating elements positioned over and under the stone soles.

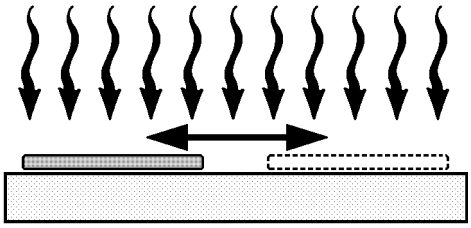
The position of these elements is thoroughly tested to give a perfect baking, irrespective of where the pizzas are being put in the oven.

Abundant heat from the upper heating elements is a must to get a well baked pizza. Normal baking temperature is about 320°C



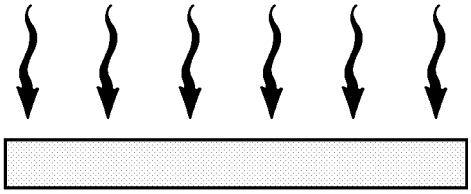
Start setting the top heat on 8. Proceed by testing a setting that suits just your pizzas. To start with set the bottom heat on 1-2.

The front heat is intended to adjust the baking at the very front door. If on this setting the pizzas are pale – increase the front heat somewhat. A recommended start value for the front heat would be 8-9.



The heat radiation from the upper heating elements will heat the surface of the stone soles.

By longer interruptions in the baking the heat in the stone soles will be accumulated. Therefore the first pizza baked after such an interruption may have a somewhat darker bottom. This ‘darkness’ will diminish the next time a pizza will be placed on the same place in the oven.



If the full capacity of the oven will not be used, we recommend that the pizzas are alternately placed in the oven. This procedure will balance the temperature in the soles and give a more even baking of the bottom of the pizza.

By longer interruptions in the baking the upper heat can be reduced somewhat. At rush hours the top- and bottom heat can be increased. The el load of the ovens is amply sufficient and consequently the oven quickly reaches full power again.

Recipe and cooking method for Pizza

Recipe: 1850g Flour
35g Salt
20g Yeast (fresh)
40g Olive oil
1000g Water

Dough temperature should be 25° C (in order to make the bread extra tasty add 100 g of rye flour to the above recipe).

The recipe is calculated to approximate 12 pizzas.

Mix the ingredients with a dough mixer slowly for 2 minutes and fast for 4-5 minutes.

Let the dough rest for 2 hours.

Part it in pieces of 250 g each.

Cover it with plastic foil and let it rest in a cool place at 5-7° C for another 24 hours (the dough can be kept like that for about a week).

Form round plates of 30-35 cm in diameter. Cover them with tomato sauce, grated cheese and shredded ham. Bake them in the Classic Pizzaoven at 320° C with upper heat 8, lower heat 2-4 and front heat 9 for 3,5-4,5 minutes. Put some olive oil at the edges and sprinkle with some oregano.

This is an original pizza, but you can put anything you like on it.

Enjoy your meal!

Stainless Steel Can Rust!

It is a common misapprehension that stainless steel cannot rust. Stainless steel is called ”passive steel” because it contains metals such as chromium, or both chromium and nickel, which protect the metal against corrosion. However, stainless steel also contains 70-80% iron which can rust.

The element which normally makes steel stainless is the metal chromium, which oxidizes in the air and forms a thin protective oxide layer on the steel’s surface. If the oxide layer is damaged, a new protective oxide layer is rapidly formed in the damaged area.

However, if some dirt on the sheet iron hinders the acid from forming an oxide layer, the otherwise stainless sheet iron is no longer stainless and begins to rust.

There are mainly three things that can break down and destroy the protective oxide layer.

- **Dirt** such as food remains, dough, chemicals, and water can damage the surface, if they are left to dry on the sheet.
- There are, among other things, **chlorides** in water, food and salt and they are very aggressive if they are not washed away. There can also be chlorides in detergents and these should not be used for cleaning stainless materials.
- The m**echanical wearing down** of iron objects such as knives, scrapers and wire brushes.

What should I do to avoid corrosion attacks?

A principal rule is: **Clean and dry surfaces do not rust!**

Wipe off dough, food remains and other dirt with a wet sponge or rag. Dried-in dirt can be carefully scraped away with a nylon brush or a plastic scraper. Immediately wash and dry all surfaces. A rubber scraper can be used to dry large smooth surfaces.

Iron objects, such as wagons of steel, which scrape against the surface of stainless sheet iron, damage the oxide layer and cause the sheet iron to begin to rust. The damage can only be repaired by smoothing the damaged area with stainless grinding tools or by cleaning with special liquids (10-20% Nitric acid).

- **Do not use steel wool!** Use Scotch-Brite or stainless wool.
- **Do not use a steel scraper!** Use a plastic or stainless steel scraper.
- **Do not use a wire brush!** Use a nylon brush or a stainless steel brush.

If the stainless sheet iron has a smoothed-over surface structure, you should always wash and dry it in the direction of the cutting and not in the opposite direction.

Use alkaline detergents but **not chloride-based** ones**.** If chloride-based detergents are used, you must immediately rinse the surface several times with plenty of water and then dry the surface clean. **Soda**, **borax** and **natrium perborate** are other excellent cleaning agents.

Do not use disinfectants which contain **hypochlorites**, because these agents cause spot corrosion on the stainless sheet iron.

Hard water is one of the enemies of stainless sheet iron. A softening filter makes the water softer and less corrosive.

If you follow these simple cleaning rules, the life time of your machines will increase significantly. A clean surface maintains its protective oxide layer, a dirty surface destroys it!

Trouble shooting

In the event of a problem you should first look through the trouble shooting list below to see if you can correct the fault yourself. If this does not help contact Sveba-Dahlen's service department.
NOTE! Work on electrical components must be carried out by an authorized electrician.

Fault	Reason	Procedure
The oven does not start.	• Oven fuse blown. • Main fuse blown.	• Reset fuse in the oven distribution box. • Replace fuse in the main distribution box.
The oven drops in temperature or has long recovery time.	• Damper open. • A fuse/overheating protection has blown. • Defective element.	• Close damper fully or partially. • Reset fuse/overheating protection in the oven distribution box. • Replace defective element.
The top of the product is too dark.	• Too much top heat	• Reduce top heat.
The bottom of the product is too dark.	• Too much top heat.	• Reduce top heat.
Both the top and bottom of the product are too dark.	• Too high baking temperature. • Too long baking time. • Too much top heat	• Reduce baking temperature slightly. • Reduce baking time slightly. • Reduce top heat
The product is lighter at the front of the oven.	• Too little front heat. • Too much top heat.	• Increase front heat 1 step. • Reduce top heat 1 step.
The product is darker at the front of the oven.	• Too much front heat. • Too little top heat.	• Reduce front heat 1 step. • Increase front heat 1 step.
The oven bakes unevenly on certain surfaces.	• Static relay broken	• Change the static relay Note: only by authorized electrician.

Table 2 Trouble shooting.

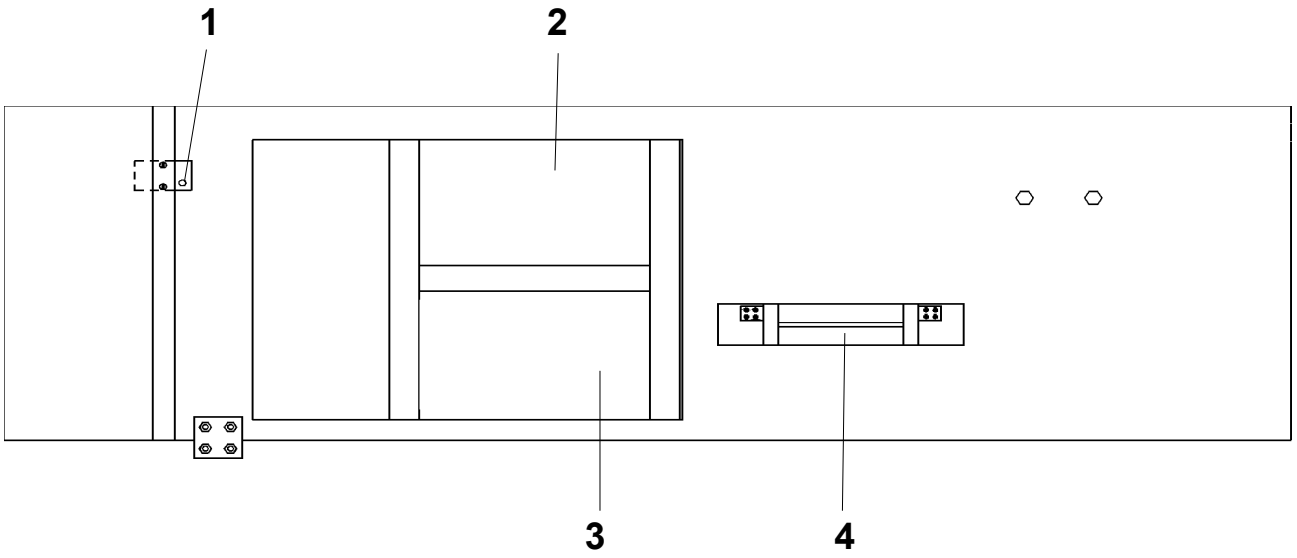


Fig. 11 Distribution box

1 Overheating protection
To get a complete disconnection, the fuse F1 of the elements will also trip (see point 3 too).
If the overheating protection has triggered this can be reset by pressing the reset button with a pen. The button is reached through the small round hole in the oven right-hand side panel.
Never use electrically conductive object when resetting! Call technician if the protection triggers repeatedly.

2 Static relay
There is a static relay for every group of heater elements, the upper, lower and front heaters.

3 Automatic fuse
The 3-pole fuse protects the oven elements. On the lower section there is also a 1-pole fuse. This is the oven control fuse and is common to all sections in the oven.
During service work in the oven the power supply to the oven must be switched off. It is not sufficient to switch off the oven built-in automatic fuses.

4 Light transformer
Transformer for the halogen light. Two lamps are connected to each transformer.

Read carefully through this manual before unpacking the oven. Incorrect handling can damage the oven during transport and installation.

Open the packing materials carefully so that the oven is not damaged. Inside the oven chamber there are several parts which must be used during assembly. Take these out and check with the enclosed packing list. They should include the adjustable feet or castors, distance bumper, consoles for unloading shelf, screws, nuts, mounting manual and washers for cable inlet. On top of the oven there should be unloading shelf, canopy and oven legs.

Assembly of oven parts.

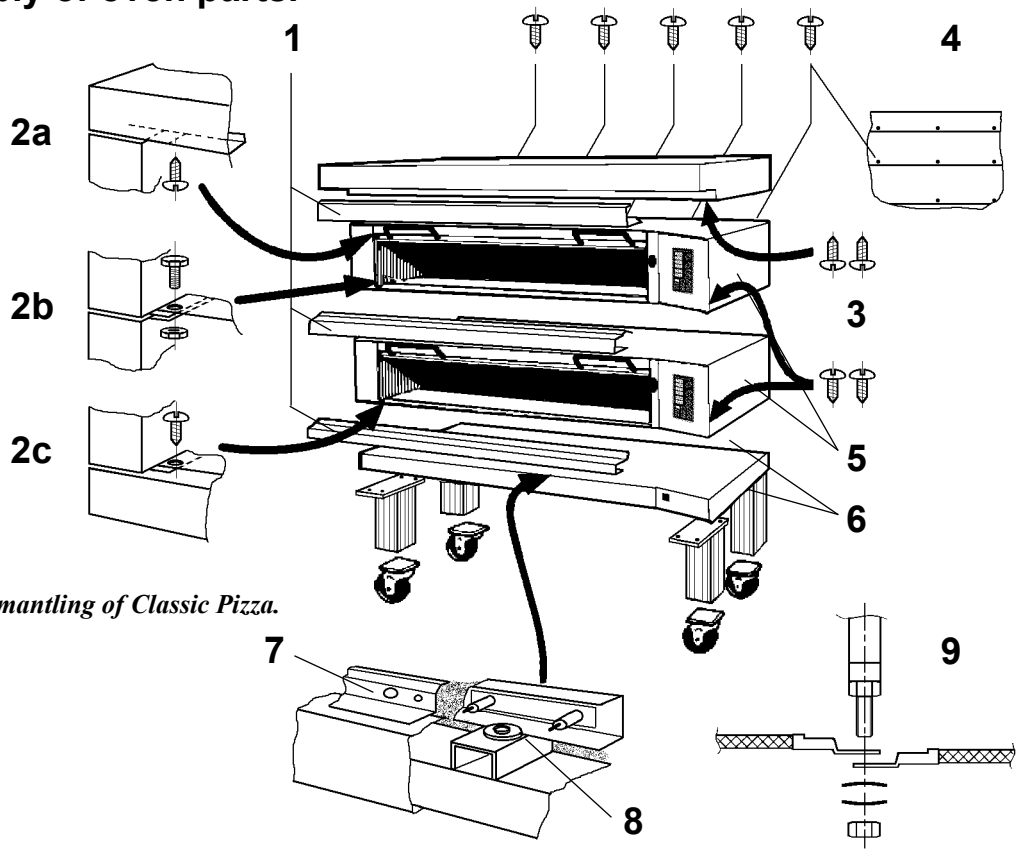


Fig. 12 Dismantling of Classic Pizza.

1 Unscrew the cover plates at the front of the oven. On ovens with one oven section there are two cover plates, and on other ovens three or more.

2 Loosen the screws which connect the top section with the top (**2a**) and the screws between the sections (**2b**). If necessary the screws which connect the bottom section with the bottom (**2c**) can also be loosened. Read more about this in item 6.

3 Loosen the screws which connect the right-hand front panel with the top, and the screws between the front panels, and if necessary also the screws between the front panel and the bottom.

4 Loosen the screws at the back of the oven along the joint between the section and the top, between the sections, and if necessary between the bottom section and the bottom.

5 Mark up and loosen the cables in the distribution box which are drawn between the sections and shall be separated. The thick power cables (4-5 pcs) are appropriately loosened at the automatic fuses, the thinner cables (2 pcs) are loosened at the terminal blocks.

6 The bottom section and the oven bottom should not be separated. If it is necessary to separate the oven also here, do as follows:
Begin by marking up where and how all the element cables are positioned, and then loosen these.

7 Loosen the cover plate behind the cables and lift this off the insulation material behind.

8 Loosen the three screws with their clamp washers so that the underlying plate strip releases. The oven section can now be lifted off.
When the oven is to be assembled again it is important that the plate strip is clamped again under the washers. Now replace the insulation material, fit the cover plate (**7**) and connect up the element cables again.

9 It is very important that the cables are correctly located, and that both cup washers are turned towards each other before they are screwed together.

- When the oven sections are separated from each other they can be carefully lifted down and moved to the place of assembly.

- Use the planks from the loading pallet and place these on the forks of the truck as spacers to protect the oven door (Fig. 13).

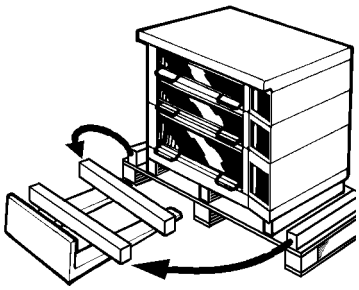


Fig. 13 Lifting of the parts of the oven.
Use the planks from the loading pallet when lifting off the oven section.

- Now lift off one section at once (Fig. 14).

- The sections can also be lifted in their lifting hooks, which are partially concealed under the insulation. The hooks at the front of the oven roof are to be turned up 90° before use (fig. 15).

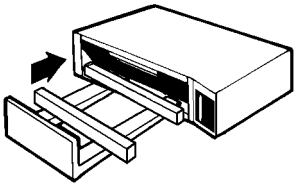


Fig. 14 Lifting of section with fork-lift truck.
Watch out for the door and the window! The planks should be at least 75 mm high. Never lift more than one oven chamber at once in this way!

- Do not put down or carry an oven section with the short side down (Fig. 16). The oven has no reinforcements for this type of strain, and there is a risk for deformation.
  If the section is put down on the back-piece, make sure that the underlayer is flat. A spot load such as a door threshold can easily crack the back-piece.
  Observe
  care with protruding parts such as the damper or the connection head of the element in the distribution box.

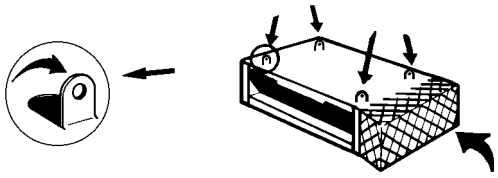


Fig. 15 Lifting of section in lifting hooks.
Never lift or pull on the area of the oven which is marked!

- When all parts are lifted into position the assembly of the oven can begin.

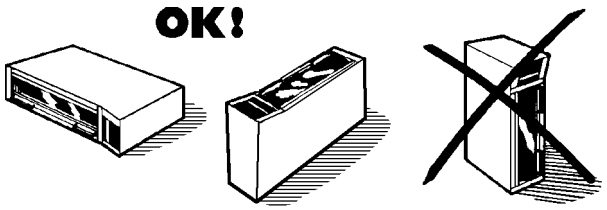


Fig. 16 Never put an oven section down on its side!
Watch out for extruding parts such as the damper or elements.

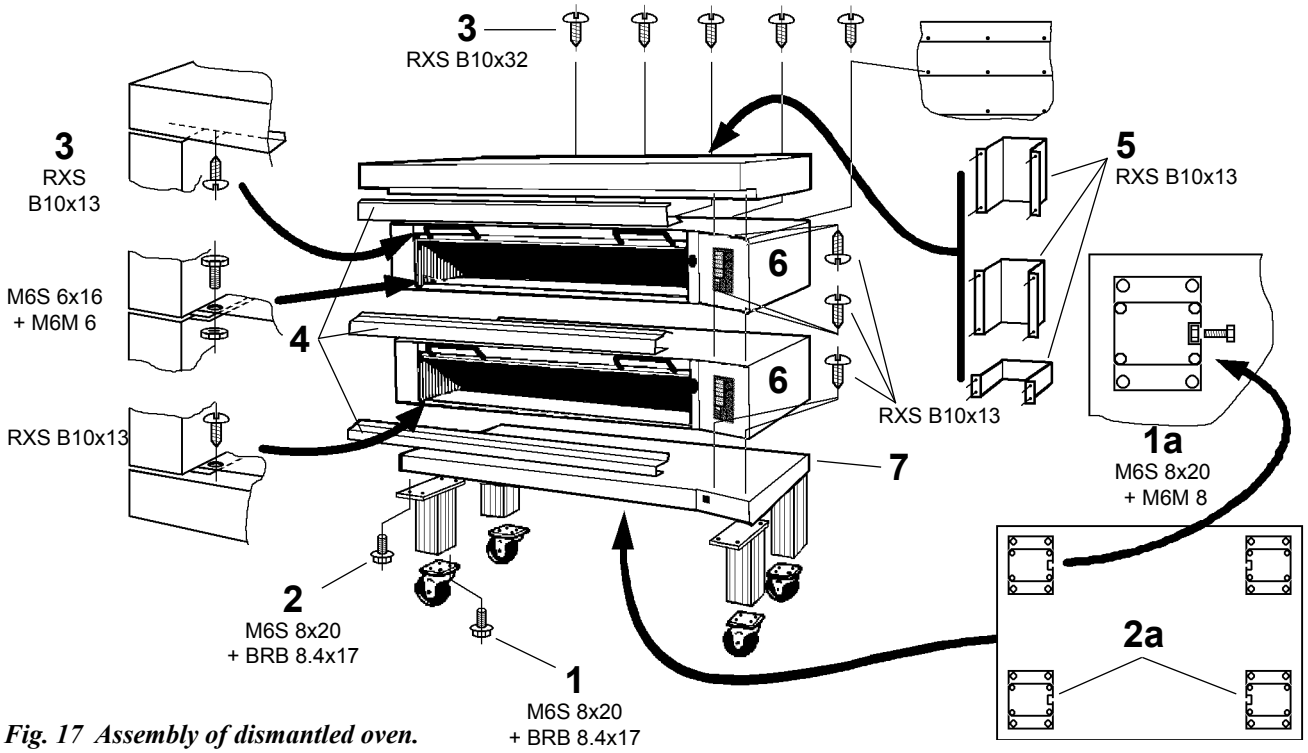


Fig. 17 Assembly of dismantled oven.

Electrical work, the connection of ventilation, must be executed by an authorized technician.

1 Secure the two M8x16 screws in the helicoidal groove of the two front legs. The four screws are meant to tighten the consoles for the unloading shelf delivered (1a). If the oven has to be provided with a shelf stand another screw M8x16 has to be secured in each of the four legs.
In case a pull out shelf shall be mounted instead of the unloading shelf, one M8x16 screw has to be secured in each of the legs for this shelf. Then mount the adjustable feet or the castors on the legs of the oven (1a).

2 Screw on the legs in the bottom section. The helicoidal grooves in the legs must be turned towards each other (**2a**).

3 Lift up all the oven sections incl. the top on the bottom section, and screw together.

4 Fit the cover plates which protect the element cables in the front of the oven. Check that all the closed oven doors fit tightly to the cover plates.

5 Screw on the exhaust ducts at the back of the oven. The thin end must face downwards. Now screw on the distance bumper down on the bottom section. The distance bumper protects the wall behind from the hot exhaust duct.

6 Connect up all loose cables and make extra sure that they are connected correctly again.

7 Connect the incoming electric cable to the terminal in the bottom section. A number of flat washers to fit the cable screw unions are enclosed on delivery. Finally, check that no screws or cables are loose.

Assembly of a complete oven

- Open the packing materials carefully so as not to damage the oven.
- Fit the oven legs as per items 1 and 2.
- Carefully lift up the oven from the transport pallet and pull this out of the way. Screw on the oven legs in the oven bottom, see item 2. Put the oven down again.
- Fit the exhaust ducts and distance bumper, see item 5.
- Connect the incoming electric cable, see item 7.

The figures in the text refer to the text above, ”Assembly of a dismantled oven”.

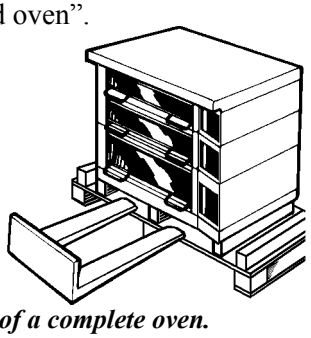
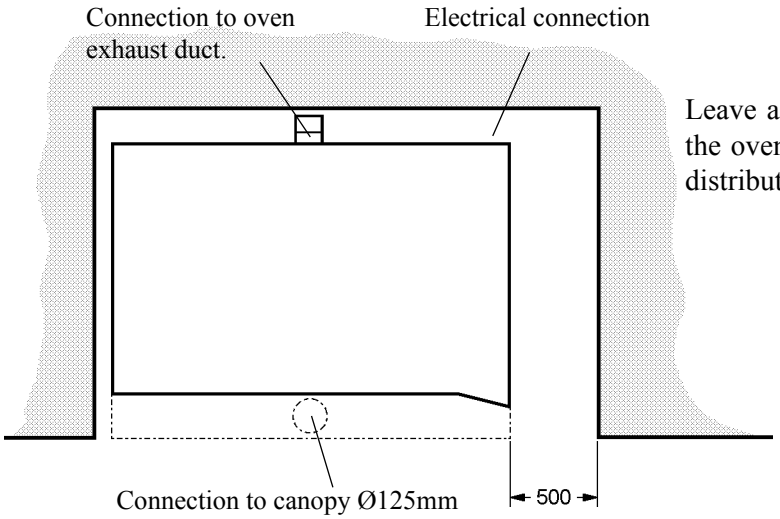


Fig. 18 Lifting of a complete oven.

Positioning.



Leave a 500 mm free space on the right-hand side of the oven. This space is needed for access to the oven distribution box during installation and service.

Fig. 19 Positioning of the oven

Connection to ventilation duct.

Ventilation and suction ducts are fire classed, and must therefore be insulated and fire classed as per current regulations.

The air which is led off via the ducts has a temperature of approx. 50-80°C if the installation is executed as per Fig. 20 or 21. The air volume which is led off it approx. 150-200 m³/h.

The ventilation duct must under no circumstances be connected directly to the oven exhaust ducts. There must always be some form of draught interruption as shown in the diagrams.

Exhaust ducts.
To ensure that smoke and hot air from the oven do not come into the room a ventilation duct with draught interruption must be fitted over the oven exhaust duct. If the oven is fitted with a canopy, this should also be connected to a ventilation duct (Fig. 20).

Exhaust hood.
If a hood is fitted over the entire oven it is not necessary to fit separate exhaust ducts on the oven (Fig. 21).
The hood should be approx. 0.5 metres larger than the external contours of the oven to be able to trap smoke and hot air.

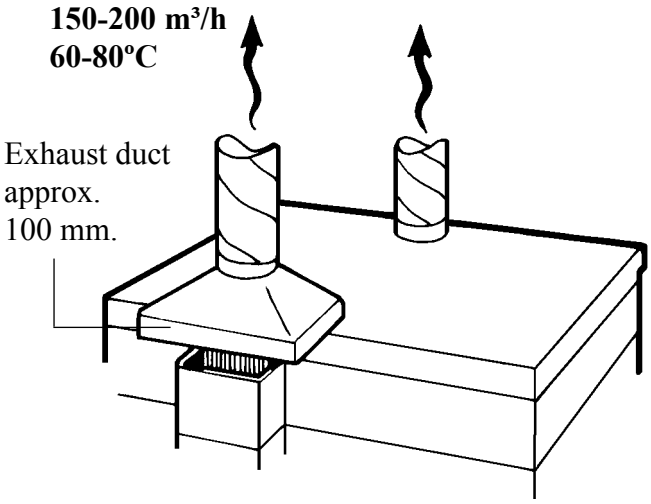


Fig. 20 Connection to exhaust ducts.

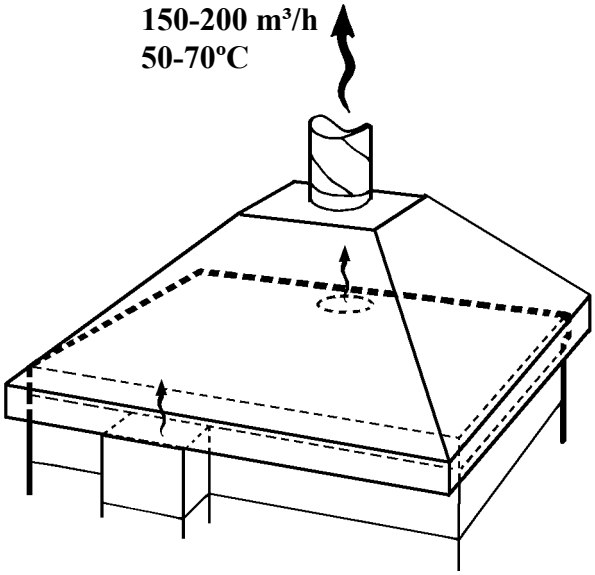


Fig. 21 Exhaust hood over the oven.

First start of the oven.

Check that the overheating protection has not triggered. If necessary, reset according to section "Distribution box" point 1.

Before the oven is first used it must be burned out so that residual protective oil in the oven chamber disappears.
During this procedure there will be a certain amount of smoke from the oven, but this is quite normal. Make sure that the ventilation system in the premise is in operation, and can get rid of the smoke.

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

- Close all doors, open all dampers and set the temperature to approx. 120C°..
- Start the oven with the main switch.
- When the oven has reached 120°C allow to stand for about 30 minutes. Afterwards wipe off the inside of the door glass with a dry cloth or paper. Make sure you don't burn yourself.
- Increase the temperature to approx. 200C°. Let the oven stay like this for about 15 minutes after reaching the temperature.
- Increase the temperature to 240-250C°, and let the oven stay at this temperature for about 2 hours. Your oven is now ready to be used.
- When the oven has been switched off and has cooled, wipe the inside of the door glass with a moist cloth. The coating on the glass which developed during the burn-out will otherwise stick tight and will be very difficult to remove.

In small premises with poor ventilation it is possible that smoke detectors are activated during the burn-out.
Use maximum ventilation by opening doors and windows.

DOCUMENT

EU-Declaration of conformity

Manufacturer

Sveba-Dahlen AB

Company

Industrivägen 8
SE-513 82 FRISTAD

Address

Declare under sole responsibility that the pizza oven Classic DC-1P, DC-2P, DC-2EP, DC-3P:
, are in conformity with following standards or other normative documents following the provisions in the COUNCIL'S DIRECTIVES:
-of December 15 2004 "relating to electromagnetic compatibility" **2004/108/EC**, and applicable supplements.
-of December 12 2006 "low voltage directive" **2006/95/EC**, and applicable supplements.
The following standard(s) have been applied: **EN 60335-2-36.**

Fristad — Place

2009-12-29 — Date

Signature

Anders Rietz — Name

Managing Director — Title

Sveba-Dahlen AB

Company

Industrivägen 8
SE-513 82 FRISTAD

Address