

salva



kwik-co 2KX-5+H+KXE-20

Kwik-co is a electrical oven with advanced design of straight lines and last generation materials, it opens a new oven concept, witch is ideal for shops, big surfaces, café shops and to cook facing the public.

STRUCTURE

- **Motorised vent damper**
In all versions. It do away with the need for manual operator action halfway through cooking.
- **Fan**
Is the core of the oven. It's auto-reverse rotation every two minutes guarantees even cooking.
- **Side air tanks**
Designed for an even distribution of airflow throughtout the chamber to ensure excellent product cooking.
- **PREMIUM control panel**
It consists of 100 programs, shot power, additional information on cooking and access to SALVALINK.
- **Rapid recovery steam producer**

PRODUCT NEWS

- **ECO energy design**
Full load resistance is active only the 55% of the cooking time.
- **Stainless steel casing**
Guarantees the aesthetic balance of the tempered glass with usage requirements, protecting it as a sort of bumper.
- **Robust and reliable handle**
Marking all the personality of SALVA.
- **COOL-TOUCH door**
Double-glazed door with easy-open system for cleaning. Cool external glass due to a system of thermal insulation and "Low-E" low emissivity windows.
- **Hinged air tanks**
Guarantees a easy access to the cooking chamber for cleaning.

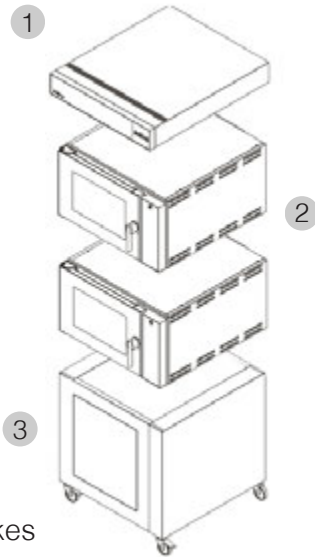
OVEN COMPOSITION AND DETAILS

- 1 Hood KXC
Beauty hood.
Connectable to the system of aspiration of the place.
Height: 6.3" (160 mm)

- 3 KXE-20+H proofer
Capacity: 20 trays
Proofer height: 38" (965 mm)

kW	V	A	Hz
1.1	208-240 1PH	5	50/60

Wheels height: 4" (100 mm)
The front wheels have built-in brakes



- 2 Two KX-5+H ovens
Height: 21" per oven.
Capacity: 5 trays (60 x 40 cm)/oven
o 5 trays (26" x 18")/oven.
Total capacity: 10 trays.

kW	V	A	Hz	BOCPD
7.6	208-240 3PH	20	50/60	30

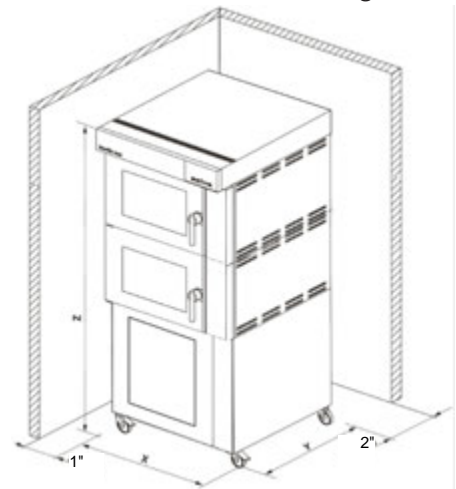
Total power (proofer + oven): 16.3 kW

INSTALLATIONS IN DETAIL

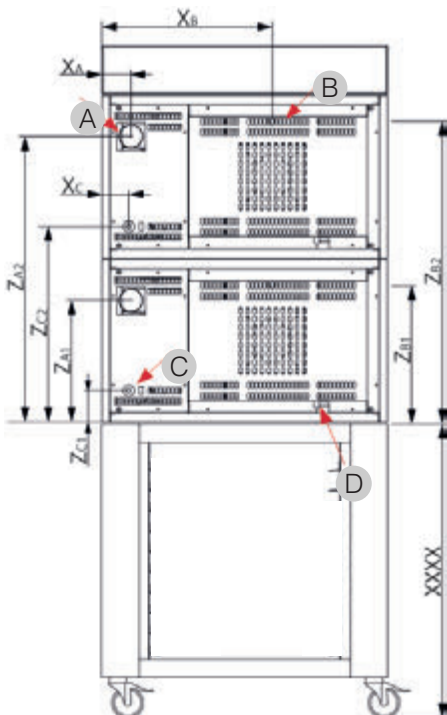
- A Baking chamber fumes chimney
It is recommendable to use a standard independent in-sulated damper of 3.15" (80 mm) inside diameter.
- B Water supply
Outlet water pressure have to be lower than 0.5 bar.
3/4" (19.05 mm) female connector.
Connection to the oven by 3 ft. (1m) long flexible hose.
- C Electric power supply
The electrical connection should be performed by authorized professionals, following the rules in force in each country.
- D Drainage
Rubber tube drain.
Connection to the oven by 1.18" (30mm) internal diameter flexible hose.

GENERAL DIMENSIONS

Weight: 734 lbs. ■



X	Y	Z
36 inch	43.2 inch	86.5 inch



Facilities location (in.) ■

	X	Y	Z ₁ / Z ₂
A Baking chamber fumes chimney	4	-	15.8/36.8
B Water supply	25.4	-	17.1/38.2
C Electric power supply	8.25	-	3.15/24.2
D Drainage	33.5	-	2 / 23