

# salva



kwik-co

## KX-9+KX-5+H/KXS 300

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 allows to adapt the program to the boiling product, controlling the dosage of resistances, the injection of steam time, temperature and boiling time.
- **Rapid recovery steam producer**

### PRODUCT NEWS

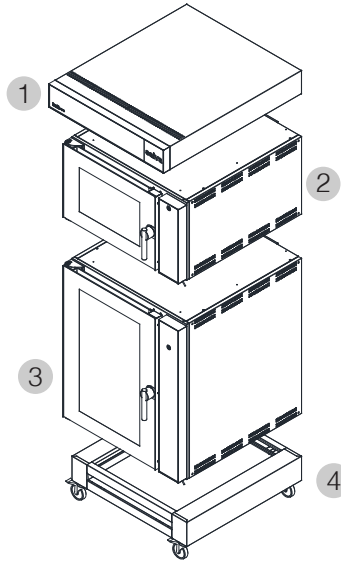
- **ECO energy design**  
Full load resistance is active only the 55% of the cooking time.
- **Stainless steel casing**  
Guarantees the aesthetic balance of the tempered glass with usage requirements, protecting it as a sort of bumper.
- **Robust and reliable handle**  
Marking all the personality of 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 KX-9+H oven  
Height: 42"  
Capacity: 9 trays (60 x 40 cm) or 9 trays (26" x 18").

- 2 KX-5+H oven  
Height: 21"  
Capacity: 5 trays (60 x 40 cm) or 5 trays (26" x 18").



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

kW	V	A	Hz	BOCPD
14.2	208-240 3PH	37.6	50/60	60

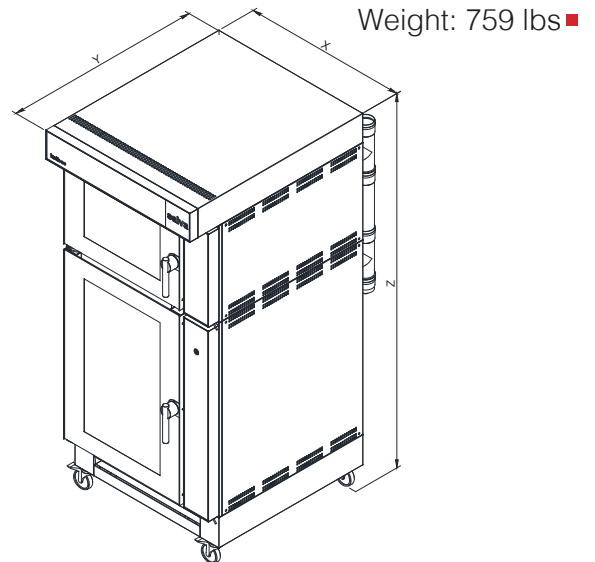
- 4 KXS 300 support  
It places the oven to a height adapted to work.  
Height: 11.8"  
The front wheels have built-in brakes.

■ Total power (KX-9 + KX-5): 22 kW

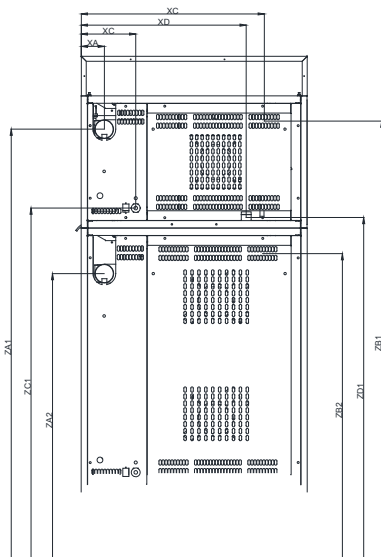
## INSTALLATIONS IN DETAIL

- 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



X	Y	Z
36 inch	43.2 inch	81.1 inch



Facilities location (in.) ■

	X	Y	Z <sub>1</sub> / Z <sub>2</sub>
A Baking chamber fumes chimney	3.7	-	69.7 / 46.7
B Water supply	22	-	71.1 / 49.8
C Electric power supply	8.25	-	57.1 / 15
D Drainage	33.5	-	55.9 / 13.7