

# salva



## metro K-15 + H

The new generation of the METRO K-15 oven is unique. The meticulous design incorporating high-quality components make it the most robust oven in the market.

### CHARACTERISTICS

- **Baking chamber**  
The carefully studied design of the chamber and the 3 turbines, distribute the air perfectly, allowing fast, homogeneous baking on all the trays.
- **Control panel**  
Possibility to choose between three types of panels.  
BASIC: Electromechanical keypad and «motorised vent damper».  
STANDARD: 10 programs and programable dumper.  
PREMIUM: 100 programs, programable dumper, additional information on cooking and access to SALVALINK.
- **Energy efficient**  
Due to SALVA's new innovations in energetic matter, it has achieved that the oven Metro is energetically the most efficient.
- **Safety system**  
Inside the new "Metro" oven, it has been included a hands-free opening system, called "Trapped-man", providing greater safety to operators.
- **Ergonomics, economy and safety**  
It incorporates technical improvements that make the daily work and maintenance more comfortable, economic and easier, taking every detail into account.
- **Redesigned door**  
The product guarantees greater life cycle thanks to the high resistance of the turning axes that have been incorporated, along with the triple insulated glass that reduces energy losses.
- **Robust and reliable handle**  
Marking the personality of SALVA and providing at the same time comfort to the user and greater life cycle to the product.

# TECHNICAL DETAILS OF THE K-15+H OVEN

## STANDARD control panel

- It consists of 10 programs, in which it is possible to programme the vent dumper, the baking-time and the temperature.
- Easy to program and use.
- Rotation inversion.
- Loading of programs through Firmware.
- ECO parameter (auto-off).
- ECU parameter (efficient temperature).

## Capacity

15 trays of 26" x 18".

## K-15+H technical data

kW	V	A	Hz	BOCPD
25.9	208-240 3PH	66.8	50/60	100

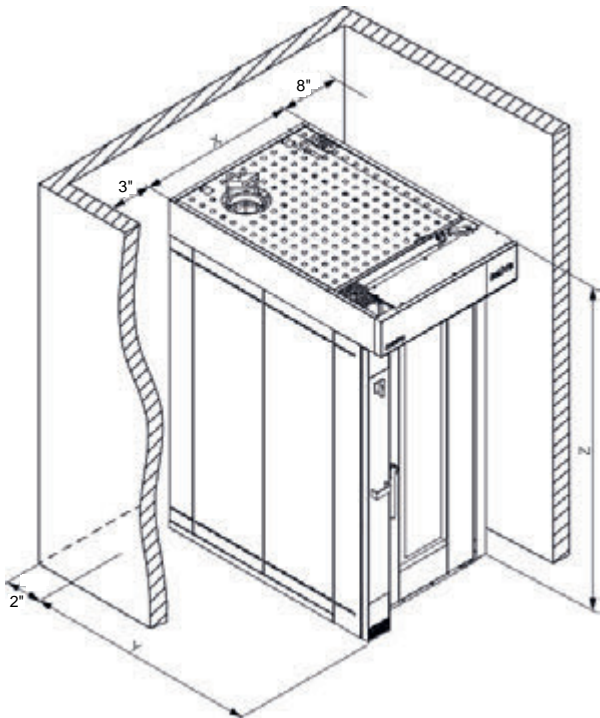
## GENERAL DIMENSIONS

Weight: 1202 lbs

## Dimensions and oven location

The location and placement details of the oven can be seen in the drawing below the text, where the general dimensions are detailed in the table below as well, with their respective letters assigned in the drawing that are also appreciated.

X	Y	Z
39.4 inch	61.4 inch	84.3 inch



\*Install a water softener if necessary.

## PREMIUM control panel

- It consists of 100 programs with 10 phases, in which it is possible to programme the vent dumper, the baking-time and the temperature.
- Independent heating by program.
- Touch control with colour graphic display and a library of pictograms.
- Rotation inversion.
- Loading of programs through Firmware.
- ECO parameter (auto-off).
- ECU parameter (efficient temperature).
- Access to SALVALINK.
- Enables partial load and chained cooking.

## Options

- Extraction hood
- Steam condenser (air/water)

## INSTALLATIONS IN DETAIL

### Baking chamber fumes chimney **A**

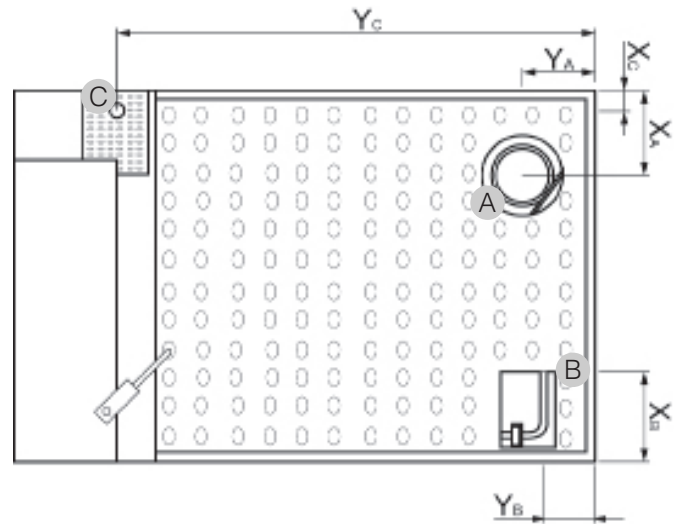
It is recommendable to use a standard independent in-sulated damper of 7.9" (200 mm) inside diameter.

### Water supply\* **B**

The inlet pressure must be less than 0.5 bar. Connection to the oven by a flexible hose 6 ft. (2 m) long, finished in fitting 3/4" female.

### Electric power supply **C**

The electrical connection should be performed by authorized professionals, following the rules in force in each country.



## Facilities location (in.)

	X	Y	Z
<b>A</b> Baking chamber fumes chimney	11	11.2	81.6
<b>B</b> Water supply	9	5.9	84.3
<b>C</b> Electric power supply	2.24	2	84.3