

# salva



## modular NXM-3006-P3 S435 Advance

### FEATURES

Electrical polyvalent oven for trays formed by three modules or independent chambers apilables that allow to mount the oven so that it adapts to the current and future needs of the client.

### STRUCTURE

- **Oven door**  
Double low-emissivity glass.  
The glass is easy to replace and to clean.  
Reinforced insulation for high temperatures (752°F)
- **Allogenic lighting**
- **Adapted for Pizza**  
Ceramic heating elements  
Cemented Pizza Stone floor.
- **Advance Control Panel**  
It allows adapting the program and the regulation of the ceiling, floor and front heating elements.  
Optimization of heat loss with an independently controlled front heat curtain.

### NEWS

#### Lower consumption ■

The POWER MASTER CONTROL system allows it to operate 33% bellow nominal power.

#### Better baking ■

The system of electrical resistances crossing the ceramic bricks, the heart of the SALVA modular oven, ensures excellent baking.

#### More programs ■

The new control panel has up to 100 different programs allowing different baking phases.

#### Connectivity ■

The E-FUTURE control panel means it can connect to the internet via the SALVA LINK program and be controlled from any mobile device.

#### Temperature ■

The cooking temperature is up to 752°F due to the additional reinforcement of the baking chamber

# OVEN COMPOSITION AND DETAILS

## 1 Top module

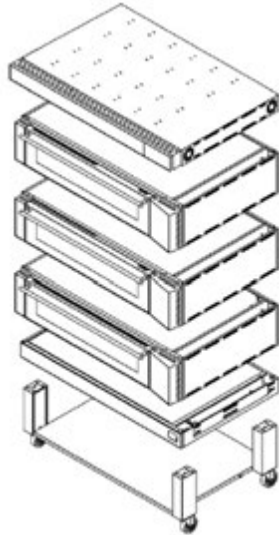
Essential.  
Height: 6.5"

## 2 Base

Essential.  
Height: 5.9"

## 4 Support NXM-435/02

Legs height: 17.1".  
Wheels height: 8".



1  
2  
3  
4

2

Three modules NXM-P1  
Height: 12.4"/module.  
Capacity: 9 pizzas Ø 12"  
Total capacity: 27 pizzas Ø 12"

	Total kW	V	A	Hz	BOCPD
NXM-P1 Single Connection	8.3 kW 3Ph+G	204-240	21.6	50/60	30 Amp.
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NXM-P1 Single Connection	8.3 kW 3Ph+G	204-240	21.6	50/60	30 Amp.
<b>Total Connection</b>	<b>25.1 kW 3Ph+G</b>	<b>204-240</b>	<b>64.3</b>	<b>50/60</b>	<b>90 Amp.</b>

Weight: 1544 lbs

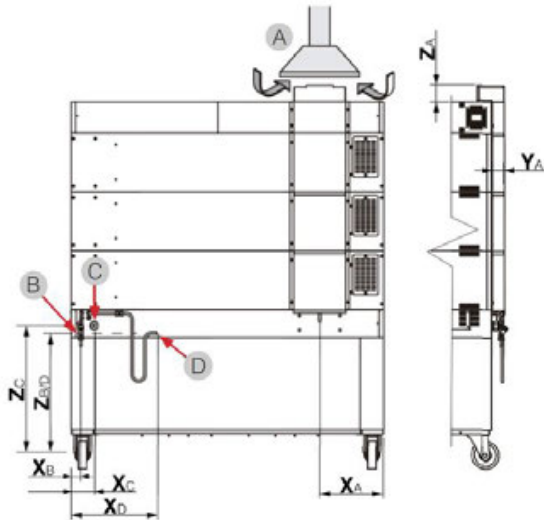
# INSTALLATIONS IN DETAIL

## A Baking chamber fumes chimney

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

## B Electric power supply

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



A

Baking chamber  
fumes chimney

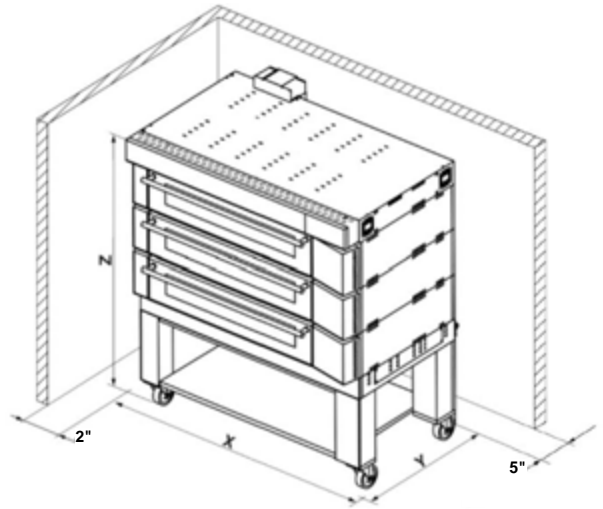
	X	Y	Z
Baking chamber fumes chimney	13.9"	2.9"	40"

B

Electric power  
supply

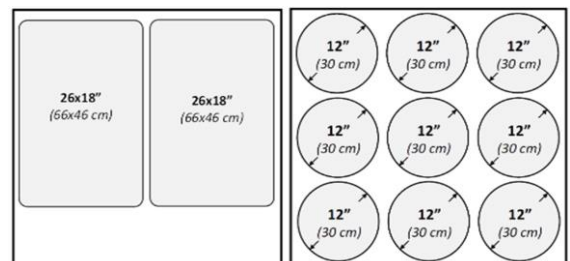
Electric power supply	5"	-	39"
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# GENERAL DIMENSIONS



X	Y	Z
57.5 inch	52.4 inch	74.6 inch

## Facilities location (in.)



Surface per deck: 9.4 sq.ft

Capacity per deck: 2 tray (26"x18") / 9 pizzas (12" Ø)