



FEATURES

Baking Quality

- Ceramic heating elements
- Base/Top/Front heating element independent configuration.
- Automatic Damper High Quality steam

Robustness

- 5 year warranty on Heating elements

Energy Efficiency

- Ceramic heating elements
- High insulation
- ECO and ECU programs

Maintenance

- Easy access to the components
- Few wear elements

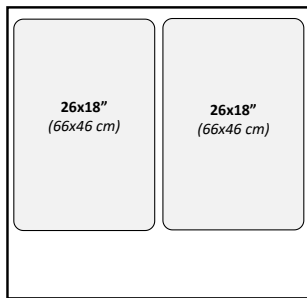
Versatility

- Modular configuration adaptable to your needs
- Optional tray sizes
- Pastry, Bakery and Pizza models

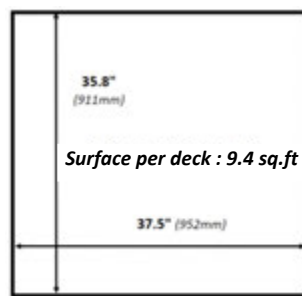
Esthetic

- Current and Modern
- Customizable

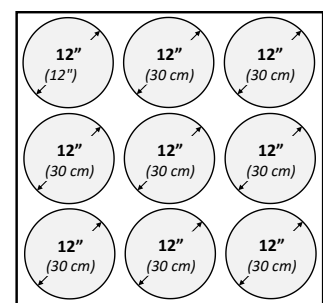
modular **NXM Pastry**



modular **NXMP Bakery**



modular **NXM Pizza**



		Power	3 Phases
NXM 1002	208 V	6.7 Kw	17.3 A
	240 V		
NXM 1002 A1	208 V	8.3 Kw	21.6 A
	240 V		
NXM 1002 V1	208 V	8.1 Kw	21.0 A
	240 V		
NXM 1002 A1-V1	208 V	9.8 Kw	25.3 A
	240 V		

		Power	3 Phases
NXM 1002 B1 V1	208 V	8.1 Kw	21.0 A
	240 V		

		Power	3 Phases
NXM 1002 P1	208 V	8.3 Kw	21.6 A
	240 V		

Advance

- Touch control
- Easy handling and programming
- 100 programs
- Lighting control key
- Automatic air intake
- Automatic switch-off



E-Future

- Touch control
- Pictograms
- 100 programs - 10 phases
- Independent heating by program
- Intuitive, easy to program and use
- Update and loading of programs by firmware
- Automatic switch-off
- Partial loading
- Easy access to a large quantity of information
- salvaLINK

modular NXM 3006 Pastry



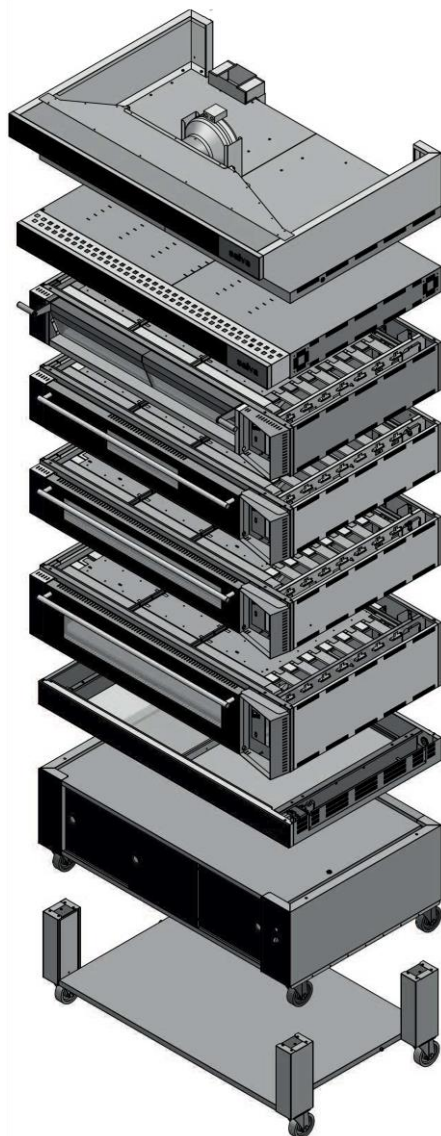
modular NXM 3006 Bakery



modular NXM 3006 Pizza



STEAM	Optional (Y/N)	Yes	No
STONE	Optional (Y/N)	Bakery Stone	Pizza Stone
TEMPERATURE	570°F (300°C)	570°F (300°C)	752°F (400°C)
DOOR	Pastry Door	Bakers Door	Pizza Door
LOADER	No	Yes	No
INDEPENDENT DECKS	Yes	Yes	Yes
CONTROL	Advance/Future	Advance/Future	Advance/Future
HIGH	7.9"/11.8"	7.9"	7.9"



Extraction Hood

H:18" / W: 57.2" / D: 57.1"

TOP (Base/Top)

H:6.5" / W: 57.2" / D: 57.4"

Bakery Deck 20

H:12.4" / W: 57.2" / D: 53.7"

Pizza Deck 20

H:12.4" / W: 57.2" / D: 51.8"

Pastry Deck 20

H:12.4" / W: 57.2" / D: 51.8"

Pastry Deck 30

H:16.3" / W: 57.2" / D: 51.8"

BASE (Base/Top)

H:5.9" / W: 57.2" / D: 46"

Proofer

H:27.7" / W: 57.2" / D: 46"

Stand + Wheels

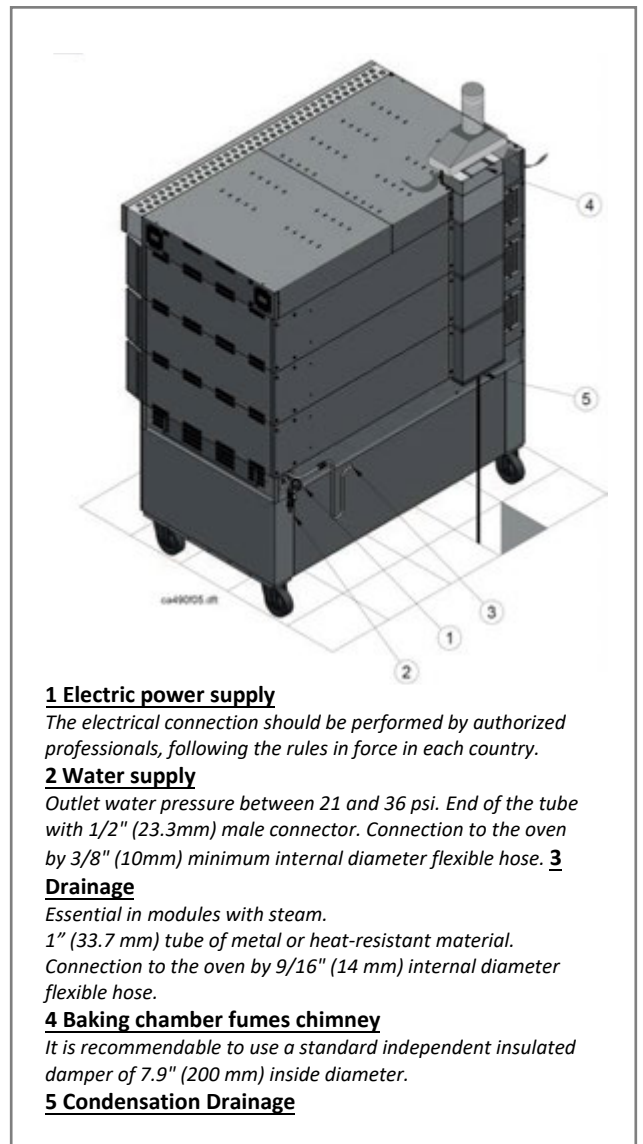
One Deck: 28.7"+ 4"

Two Deck: 20.9"+4"

Three Deck: 17.1"+4"

Four Deck: 4"+4"

Five Deck: 2"+4"



1 Electric power supply

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

2 Water supply

Outlet water pressure between 21 and 36 psi. End of the tube with 1/2" (23.3mm) male connector. Connection to the oven by 3/8" (10mm) minimum internal diameter flexible hose.

3 Drainage

Essential in modules with steam.

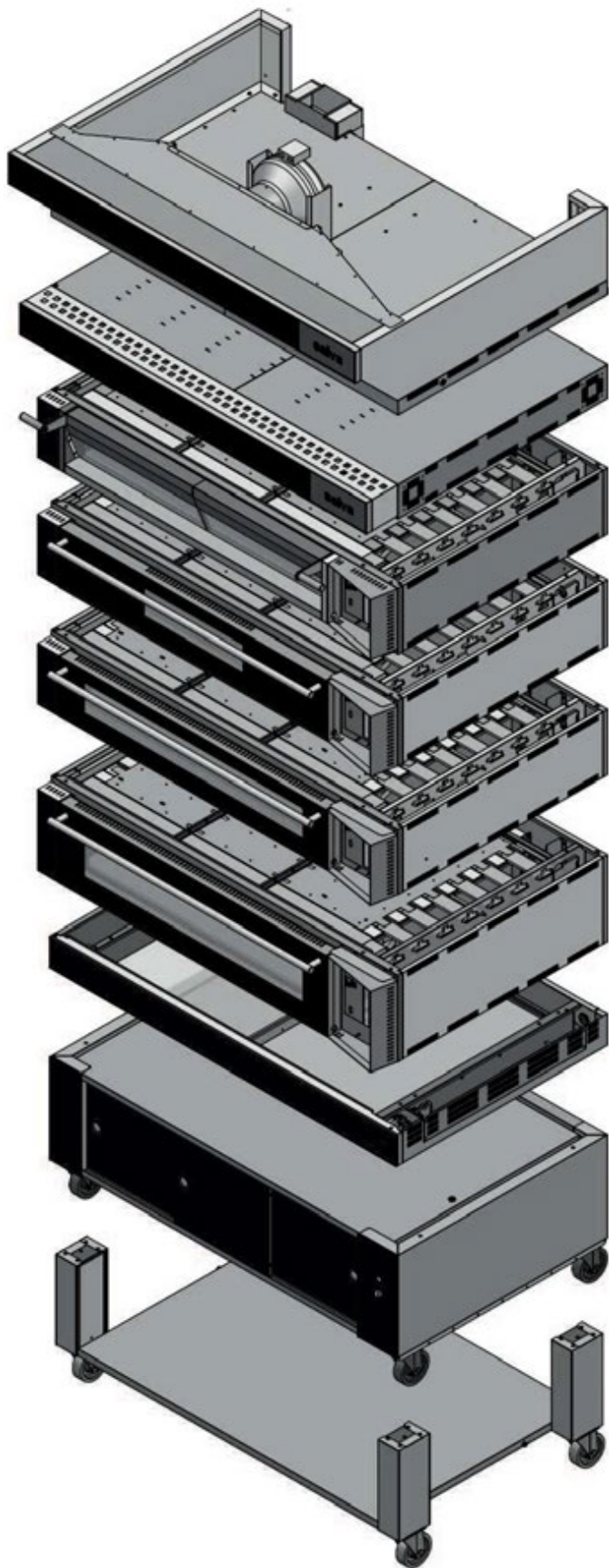
1" (33.7 mm) tube of metal or heat-resistant material.

Connection to the oven by 9/16" (14 mm) internal diameter flexible hose.

4 Baking chamber fumes chimney

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

5 Condensation Drainage



NXM Extraction Hood 1138226932

NXM Base/Top+V (TOP) 1138236902

NXM Bakery Adv. 1138371902
Fut. 1138871902

NXM Pizza Adv. 1138241902
Fut. 1138741902

NXM Pastry Adv. 1138221902
Fut. 1138721902

NXM Pastry + V Adv. 1138231902
Fut. 1138731902

NXM-30 Pastry Adv. 1138401902
Fut. 1138901902

NXM-30 Pastry + V Adv. 1138411902
Fut. 1138911902

NXM Base/Top + V (BASE) 1138236902

NXM Proofer 1138227902

NXM S730 1138228027

NXM S530 1138228025

NXM S435 1138228024

NXM S200 1124492000

NXM S100 1124491000