



## boutique KX-5+H + 2 EMT + S35

The multipurpose electric ovens tower is designed for small spaces and to bake facing the public. It consists of a convection oven and two stackable separate modules, allowing the baking of a large variety of products.

### STRUCTURE

- **Motorised damper**  
In all versions. It does away with the need for manual operator action halfway through baking.
- **Sealed baking chamber**
- **COOL-TOUCH door in kwik-co oven**  
Double-glazed door with easy-open system for cleaning. Cool external glass due to a system of thermal insulation and "Low-E" low emissivity glass.
- **Bakery door in EMT oven**  
With a new mechanism for easy cleanliness.
- **High density insulation**  
High capacity of heat retention inside the oven.
- **Steam**  
Rapid recovery and high performance steam generator.

### PRODUCT NEWS

#### New aesthetics

The new aesthetic provides quality and elegance to the product, that next to the robustness that transmits the new handles, mark the personality of SALVA.

#### Variety of baking

The combination of convection and radiation ovens provide variety of baking to the customer, giving the possibility of produce a large variety of products.

#### ECO energy design

Full load resistance is active only the 55% of the baking time in the kwik-co oven.

#### 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.

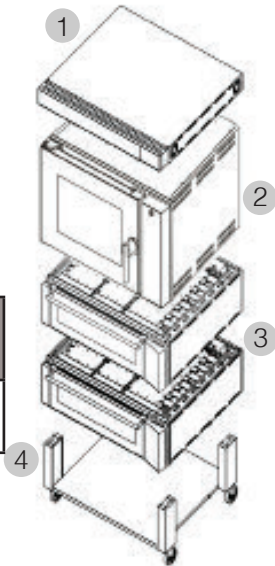
# OVEN COMPOSITION AND DETAILS

1 Top module  
Essential.  
Height: 6.5".

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

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

■ Tower total power: 17.3 kW.



3 Two EMT module  
Height: 12.4/module.  
Capacity: 2 trays (21" x 15")/module.  
1 tray (26" x 18")/module.

kW	V	A	Hz	BOCPD
6	208-240 3PH	15.6	50/60	25

4 Support  
Legs height: 13.8".  
Wheels height: 8".

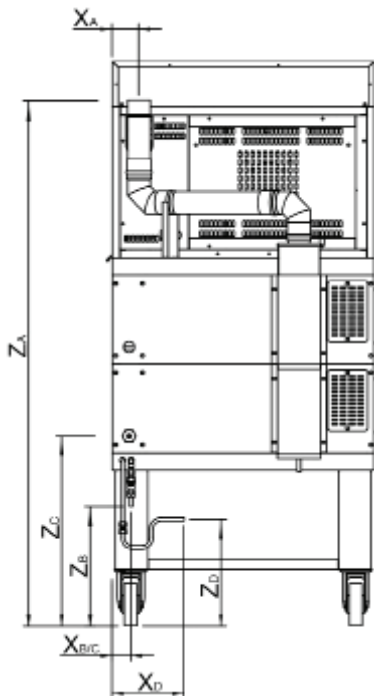
## INSTALLATIONS IN DETAIL

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

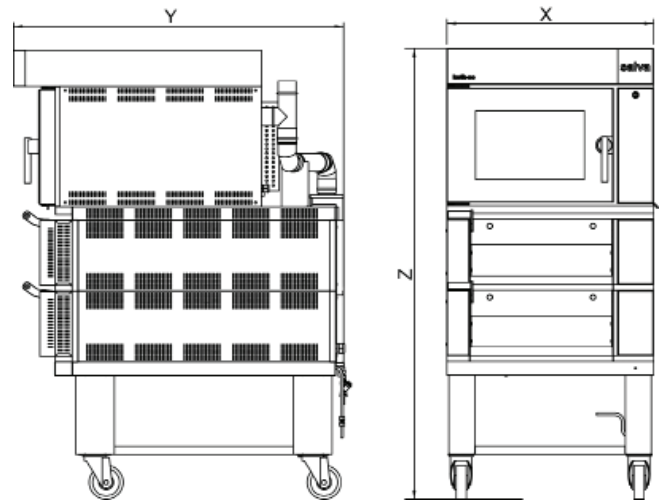
B Water supply  
The EMT oven needs outlet water pressure between 21 and 36 psi and end of the tube of 1/2"(23.3 mm) male connector. The kwik-co needs outlet water pressure lower than 0.5 bar and 3/4" (19.05 mm) female connector.

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

D Drain  
Kwik-co oven: connection to the oven by 1.18" internal diameter flexible rubber tube.  
EMT oven: 1" drain connected to the oven by 0.5" internal diameter flexible hose.



## GENERAL DIMENSIONS



X	Y	Z
36 inch	57.7 inch	74 inch

Facilities location (in.) ■

	X	Y	Z
A Baking chamber fumes chimney	3.7	-	72.2
B Water supply	2.6	-	16.6
C Electric power supply	2.6	-	24
D Drain	10	-	14.8