



boutique KX-9+H + EMT + S20

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

STRUCTURE

- **Motorised damper**
In all versions. It do 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 transmit 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.

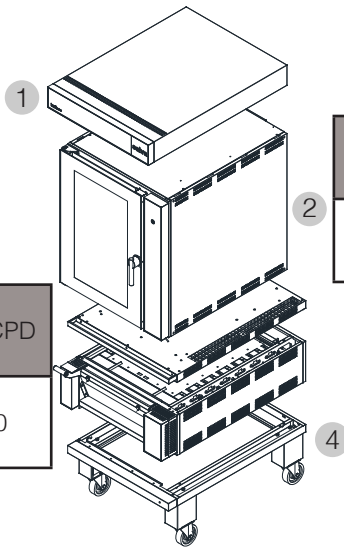
OVEN COMPOSITION AND DETAILS

- 1 Top module
Essential.
Height: 6.3".

- 2 KX-9+H oven
Height: 42.1".
Capacity: 9 trays (60 x 40 cm)
o 9 trays (26" x 18").

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

- Tower total power: 20.63 kW.



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

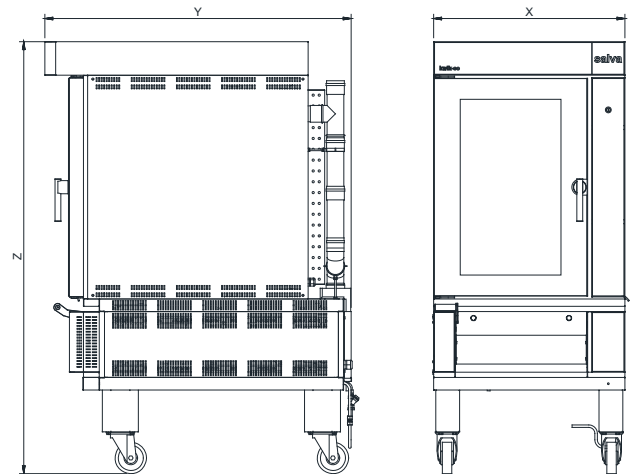
kW	V	A	Hz	BOCPD
6	208-240 3PH	15.6	50/60	25

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

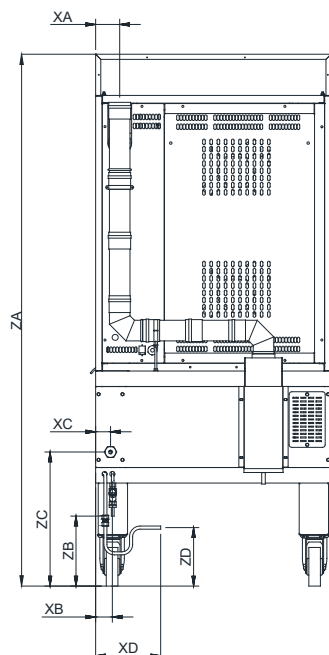
INSTALLATIONS IN DETAIL

- A Baking chamber fumes chimney
It is recommendable to use a standard independent insulated damper of 7.9" (200 mm) inside diameter.
- B 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	56 inch	81.3 inch



Facilities location (in.) ■

	X	Y	Z
A Baking chamber fumes chimney	3.7	-	81.3
B Water supply	2.6	-	10.7
C Electric power supply	2.3	-	20.5
D Drain	10	-	8.9