



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.

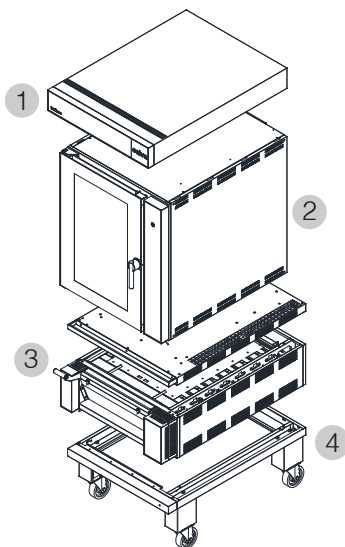
Connectivity ■
The E-FUTURE control panel means it can connect to the internet via the SALVA LINK program and be controlled from any mobile device.

OVEN COMPOSITION AND DETAILS

- 1 Top module
Essential.
Height: 160 mm.

- 2 KX-9+H oven
Height: 1070 mm.
Capacity: 9 trays (60 x 40 cm)
o 9 trays (66 x 46 cm).

kW	V	A	Hz
14.5 III+N+T	230	38.5	50/60
	400	22	



- 3 One EMT module
Height: 315 mm/module.
Capacity: 2 trays (60 x 40 cm)/module.

kW	V	A	Hz
6.13 III+N+T	230	13.6	50/60
	400	7.4	

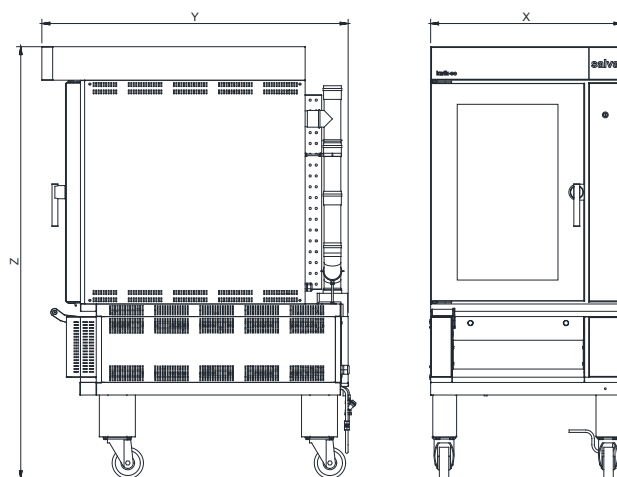
- 4 Support
Legs height: 200 mm.
Wheels height: 200 mm.

■ Tower total power: 20.63 kW.

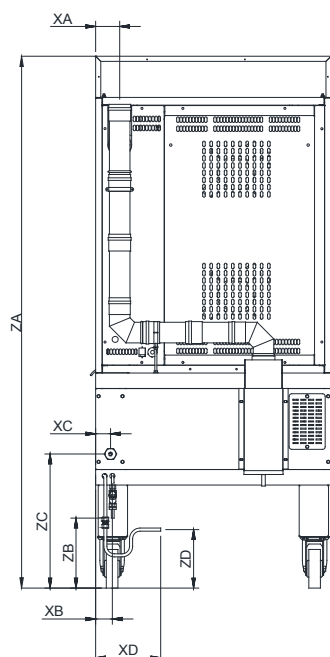
INSTALLATIONS IN DETAIL

- A Baking chamber fumes chimney
It is recommendable to use a standard independent insulated damper of 200 mm (6.9") inside diameter.
- B Water supply
The EMT oven needs outlet water pressure between 1,5-2,5 kg/cm² 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 30 mm internal diameter flexible rubber tube.
EMT oven: 1" drain connected to the oven by 14 mm internal diameter flexible hose.

GENERAL DIMENSIONS



X	Y	Z
915 mm	1423 mm	2065 mm



Facilities location (mm) ■

	X	Y	Z
A Baking chamber fumes chimney	93	-	2065
B Water supply	65	-	272
C Electric power supply	58	-	520
D Drain	253	-	227

Technical sheet_KX9+H+EMT+S_(english)131117