

salva

NEW
sirocco
RANGE



sirocco SK-21 E+V

Electrical oven of great capacity, designed for gyrotory rack and created for the adaptations to the wished needs of boiling.

STRUCTURE

- **Aspiration turbine**
Ensures a uniform and homogeneous distribution of the steam generated and the result is a product with an unbeatable aspect.
- **Steam**
Great quantity and quality steam producer with a quick recovery and uniform distribution of steam in all the boiling or cooking.
- **Control panel**
Possibility to choose between two types of panels.
STANDARD: 8 programs and power shot.
PREMIUM: 100 programs, shot power, additional information on cooking and access to SALVALINK.
- **Boiling chamber**
The rotation platform and air speed is very low, making a soft and suitable boiling for the product.

NEWS

- **Electrical batteries**
Is an electric model, witch consists of a few batteries that make possible the operation of the oven.
- **Boiling quality**
The octagonal design of the firing chamber provides regularity of temperature in the entire chamber, guaranteeing regularity of boiling in the product.
- **Redesigned door**
The increase thickness of the door isolates the heat inside. The opening axis reinforcement and the incorporation of a sturdy handle mark the personality of SALVA providing reliability and extending working life to the oven.
- **Temperature sensor integrated**
Is located on the intake air drive area. Gets a quick temperature recovery and the inertias of the oven are reduced.

CHARACTERISTICS AND DETAILS

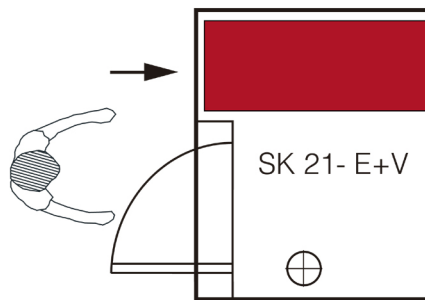
Capacity

BSK racks of 14, 16 or 18 heights.
Trays maximum dimension 80 x 40 cm.
Maximum weight on platform: 109 kg.
Maximum load of mass: 47 kg.

Technical data SK-21 E+V

kW	V	A	Hz
42.5 III+N+T	230	107	50
		109	60
	400	62	50
		64	60

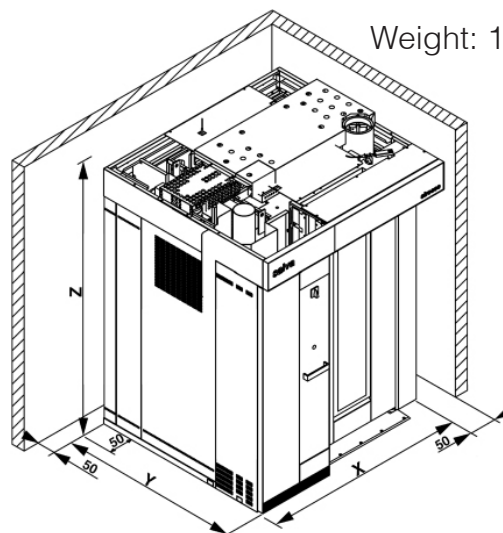
Access/maintenance of the oven
Access and maintenance of the oven from the front side of the oven.



INSTALLATIONS IN DETAIL

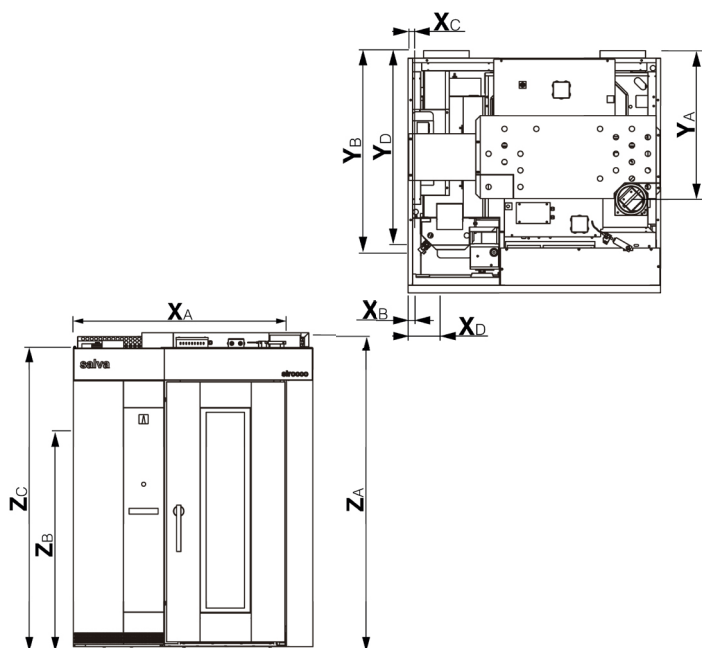
- A Baking chamber fumes chimney**
It is recommendable to use a standard independent insulated damper of 200 mm (6.9") inside diameter.
- B Water supply**
Outlet water pressure between 1,5 and 2,5 kg/cm².
Water inlet: pipe 3/8 "(17.2 mm) in diameter.
End of the tube with 1/2 "(23.3 mm) male connector.
- C Electric power supply**
The electrical connection should be performed by authorized professionals, following the rules in force in each country.
- D Drainage**
1" (33.7 mm) tube of metal or heat-resistant material.
Union between the local drain and the oven sealed with silicone (depth of 5 mm).

GENERAL DIMENSIONS



Weight: 1300 kg. ■

X	Y	Z
1665 mm	1557 mm	2197 mm



Location of facilities (mm) ■

	X	Y	Z
A Baking chamber fumes chimney	1471	936	2180
B Water supply	121	1234	1461
C Electric power supply	487.5	1557	1135
D Drainage	421	1177	-

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