



boutique KX-5+H + EMT + KXE-20

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.

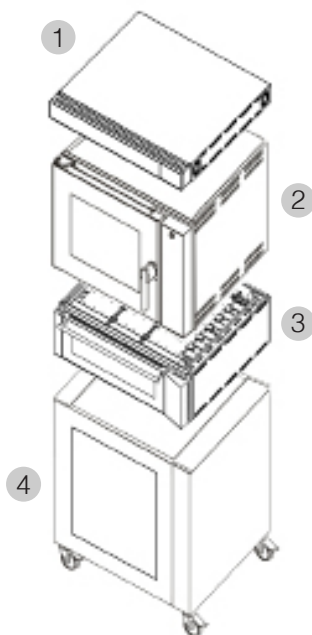
OVEN COMPOSITION AND DETAILS

- 1 Top module
Essential.
Height: 165 mm.

- 4 KXE-20+H proofer
Capacity: 20 trays.
Proofer height: 965 mm.

kW	V	A	Hz
1.1	230	5	50/60

Wheels height: 200 mm.
The front wheels have built-in brake.



- 2 KX-5+H oven
Height: 535 mm.
Capacity: 5 trays (60 x 40 cm)
o 5 trays (66 x 46 cm).

kW	V	A	Hz	Consumption
7.5 III+N+T	230	19	50/60	0.19 kWh/kg
	400	11		

- 3 One EMT module
Height: 315 mm/module.

Capacity: 2 trays (60 x 40 cm)/module.

kW	V	A	Hz	Consumption
6.13 III+N+T	230	13.6	50/60	- kWh/kg
	400	7.4		(per module)

■ **Tower total power: 13.5 kW.**

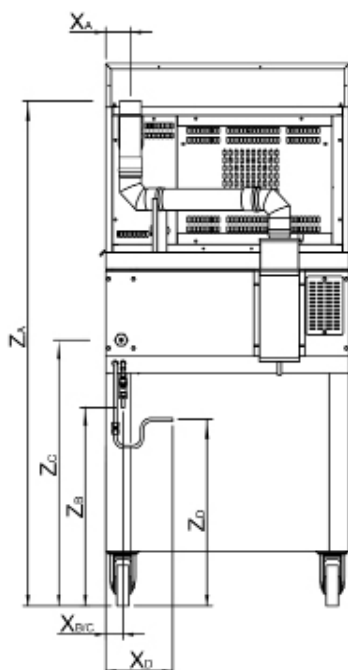
INSTALLATIONS IN DETAIL

- A Baking chamber fumes chimney
It is recommendable to use a standard independent insulated damper of 80 mm inside diameter.

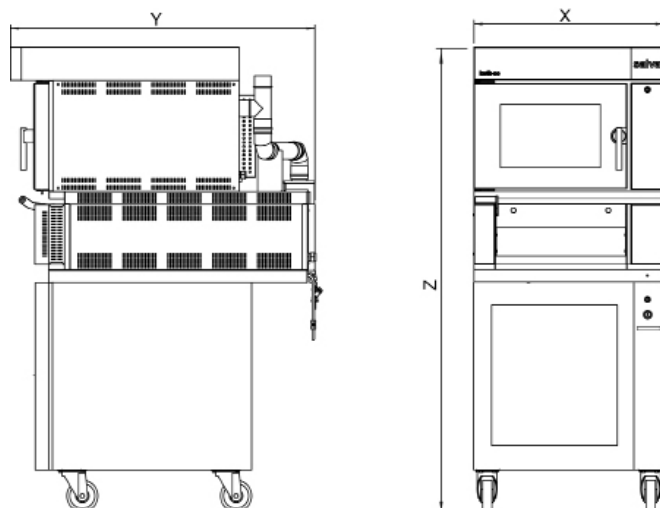
- B Water supply
The EMT oven needs outlet water pressure between 1,5-2,5 kg/cm² and end of the tube of 1/2" (23.3 mm) male connector. The kwik-co needs outlet water pressure lower than 0,5 bar and 3/4" (19,05 mm) female connector.

- 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	1465 mm	1980 mm

Facilities location (mm) ■

	X	Y	Z
A Baking chamber fumes chimney	93	-	1760
B Water supply	65	-	836,7
C Electric power supply	65	-	1045
D Drain	251,4	-	792

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