

# salva



kwik-co

## KX-9+KX-5+H/KXS 300

Kwik-co is a electrical oven with advanced design of straight lines and last generation materials, it opens a new oven concept, witch is ideal for shops, big surfaces, café shops and to cook facing the public.

### STRUCTURE

- **Motorised vent damper**  
In all versions. It do away with the need for manual operator action halfway through cooking.
- **Fan**  
Is the core of the oven. It's auto-reverse rotation every two minutes guarantees even cooking.
- **Side air tanks**  
Designed for an even distribution of airflow throughtout the chamber to ensure excellent product cooking.
- **PREMIUM Control Panel**  
It allows to adapt the program to the boiling product, controlling the dosage of resistances, the injection of steam time, temperature and boiling time.
- **Rapid recovery steam producer**

### PRODUCT NEWS

- **ECO energy design**  
Full load resistance is active only the 55% of the cooking time.
- **Stainless steel casing**  
Guarantees the aesthetic balance of the tempered glass with usage requirements, protecting it as a sort of bumper.
- **Robust and reliable handle**  
Marking all the personality of SALVA.
- **COOL-TOUCH door**  
Double-glazed door with easy-open system for cleaning. Cool external glass due to a system of thermal insulation and "Low-E" low emissivity windows.
- **Hinged air tanks**  
Guarantees a easy access to the cooking chamber for cleaning.

## OVEN COMPOSITION AND DETAILS

### 1 Hood KXC

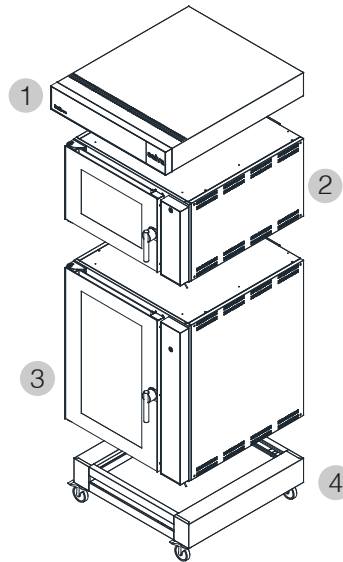
Beauty hood.  
Connectable to the system of aspiration of the place.  
Height: 160 mm.

### 3 KX-9+H oven

Height: 1070 mm.  
Capacity: 9 trays (60 x 40 cm)  
or 9 trays (66 x 46 cm).

### 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	BOCPD
7.6	208	20	50/60	30
	240			

### 4 KXS 300 support

It places the oven to a height adapted to work.  
Height: 300 mm.  
The front wheels have built-in brakes.

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

■ Total power (KX-9 + KX-5): 22 kW

## INSTALLATIONS IN DETAIL

### A Baking chamber fumes chimney

It is recommendable to use a standard independent insulated damper of 80 mm (6.9") inside diameter.

### B Water supply

Outlet water pressure have to be lower than 0,5 bar.  
3/4" (19,05 mm) female connector.  
Connection to the oven by 1 m long flexible hose.

### C Electric power supply

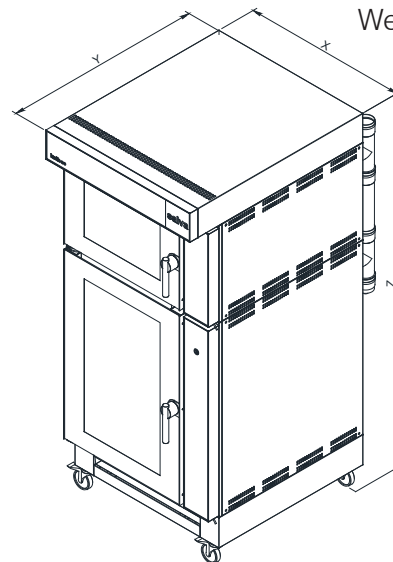
The electrical connection should be performed by authorized professionals, following the rules in force in each country.

### D Drainage

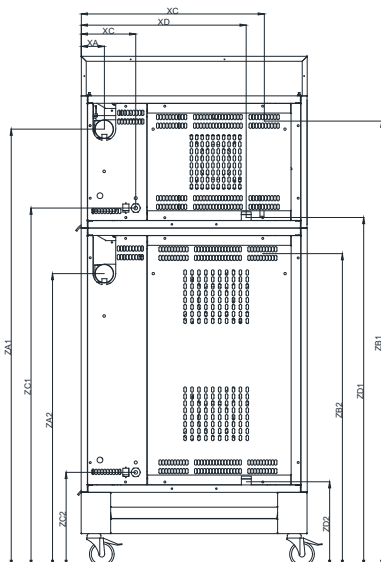
Rubber tube drain.  
Connection to the oven by 30 mm internal diameter flexible hose.

## GENERAL DIMENSIONS

Weight: 344 kg. ■



X	Y	Z
915 mm	1097 mm	2065 mm



Facilities location (mm) ■

	X	Y	Z <sub>1</sub> / Z <sub>2</sub>
A Baking chamber fumes chimney	93	-	1770 / 1185
B Water supply	561	-	1805 / 1265
C Electric power supply	210	-	1450 / 380
D Drainage	850	-	1419 / 349