

# salva



## sirocco SK-21 E+V

Electrical oven of great capacity, designed for gyratory 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, with 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

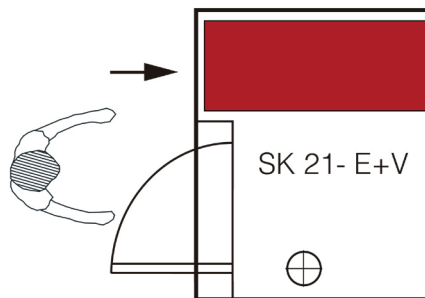
### Capacity

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	BOCPD
42.5	230 3PH	109	60	150

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

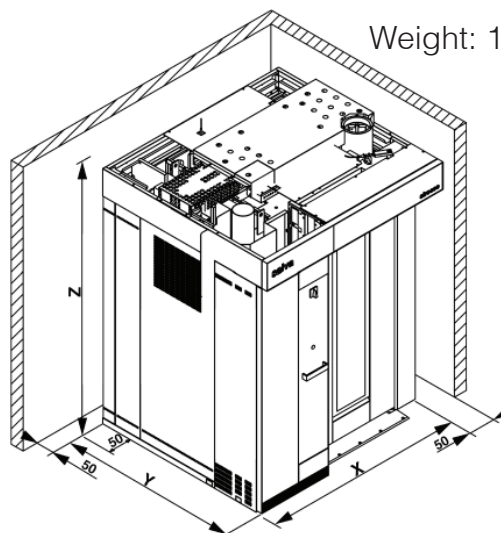


## INSTALLATIONS IN DETAIL

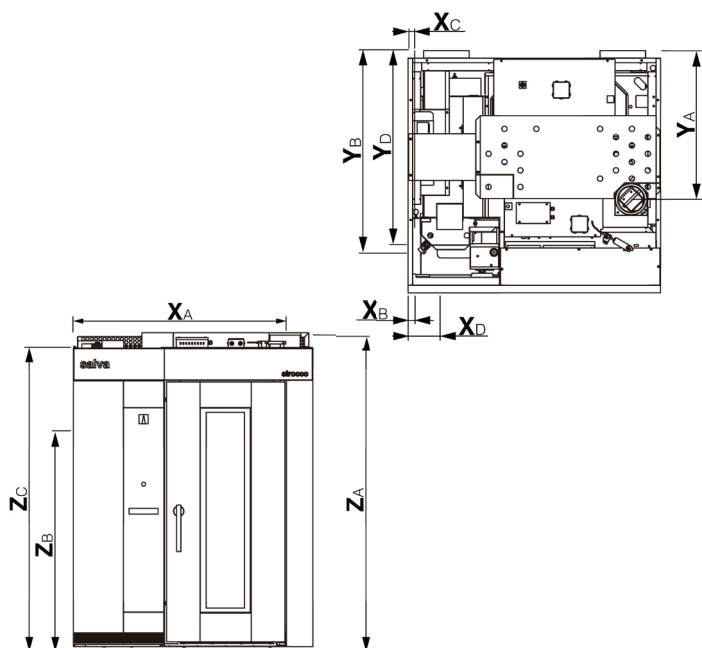
- A Baking chamber fumes chimney**  
It is recommendable to use a standard independent insulated damper of 200 mm ( 6.9") inside diameter.
- B Water supply**  
Outlet water pressure between 1,5 and 2,5 kg/cm<sup>2</sup>.  
Water inlet: pipe 3/8 "(17.2 mm) in diameter.  
End of the tube with 1/2 "(23.3 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
<b>A</b> Baking chamber fumes chimney	1471	936	2180
<b>B</b> Water supply	121	1234	1461
<b>C</b> Electric power supply	487.5	1557	1135
<b>D</b> Drainage	421	1177	-