

salva



sirocco

SK-21 GAS

Gas 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.
- **STANDARD control panel**
It provides 8 programs to work with a variety of products and also has motorized shot.
- **Boiling chamber**
The rotation platform (3 rpm) and air speed (1 m³/seg) is very low, making a soft and suitable boiling for the product.

NEWS

- **Burner and combustion chamber**
It incorporates a forced air burner, and a safety probe, which make possible the operation and durability.
- **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.

SK-21 GAS technical data

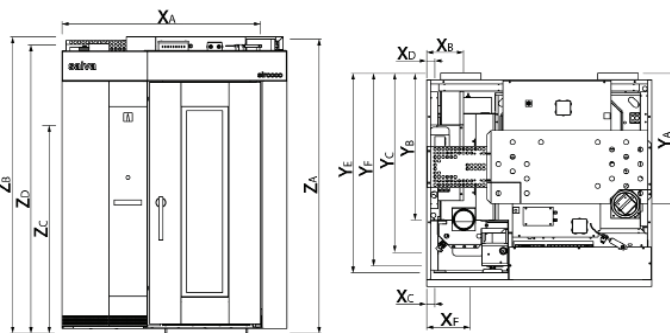
kW	V	A	Hz
0.5	230 3PH	2.1	60

Consumption by baking in SK-21 GAS oven

G-20	G-25	G-30	G-31
1.72 Nm ³	1.98 Nm ³	1.29 kg	1.25 kg

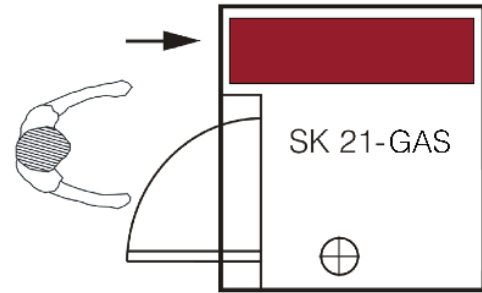
INSTALLATIONS IN DETAIL

- A** Baking chamber fumes chimney
It is recommendable to use a standard independent insulated damper of 200 mm (6.9") inside diameter.
- B** Exhaust gases outlet
Insulated damper of 150 mm inside diameter.
- C** 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.
- D** Electric power supply
The electrical connection should be performed by authorized professionals, following the rules in force in each country.
- E** Gas installation
The gas supply installation should be carried out through stretched steel (without welding) or copper pipe.
- F** Drain
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).



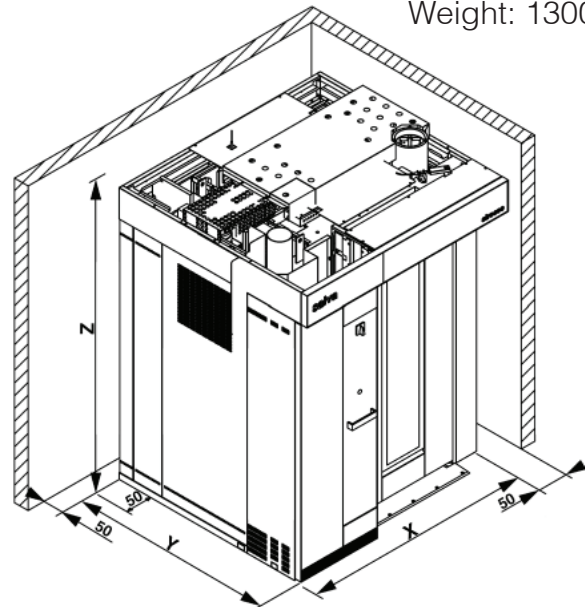
Access/maintenance of the oven

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



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 Exhaust gases outlet	277	1052	2139
C Water supply	121	1234	1461
D Electric power supply	487.5	1557	2135
E Gas installation	0	1285	0
F Drainage	421	1177	0