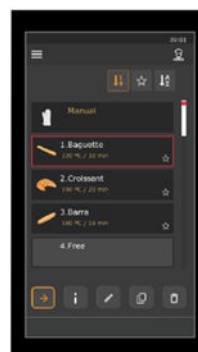


SALVA BOUTIQUE OVEN - 1Deck NXE-20 & 2 KwikCo KL5 with STC Control Panel - Standard Hood



Smart Control Panel

Showing Baking
Programmes menu
display

Features

Salva NXE-20 Deck Oven with Steam and Stone Floor

- Guaranteed uniform heat distribution throughout the chamber
- Independent modules allow different types of products to be cooked in each module
- Energy efficient unique heat distribution system
- Steam units and stone floors to each deck
- Capacity of 3 (18" x 30") trays per deck
- Automatic start up
- Doors open downward and outwards

Salva Kwik-co KL5 Convection Oven

- Full stainless steel construction
- COOL-TOUCH double-glazed door
- Perfect for 'Bake Off' in front of customers
- All controllers with energy safe shut down
- Integral thermal insulation
- Integrated steam system
- Fan on rear wall
- Smart Touch Control Panel (STC) - easy to program and use, colour display with:
 - o Faster response time from controller
 - o Function pictograms displayed
 - o SALVA LINK Connection
 - o Temperature control over 3 zones
 - o Motorised draft
 - o 100 programmes with up to 10 phases in each one
 - o ECO Parameter: Auto-off
 - o ECU Parameter: Efficient temperature maintenance
 - o Firmware programme loading
 - o USB programmable to a certain point

Technical Specifications

KL5 Convection Ovens x2	
Capacity	5 trays - 800mm x 400mm <i>or</i> 800mm x 460mm
Space Between Trays in Oven (mm)	80
Power / Connection Required (EACH)	415V 50Hz 8.5kW 13A / 20A 5Pin
Dimensions (mm)	915W x 1219D x 535H
Weight (kg)	120
NXE-20 Deck Oven with Steam and Stone Floor	
Number of Decks & Doors	1 deck with 1 outward and downward opening door per deck
Total Baking Surface Area (m ²)	1.3
Capacity per Deck	3 x 18" x 30" trays
Dimensions - per deck (mm)	1912W x 1316D x 315H
Power / Connection Required	415V 50Hz 10.8kW 15A / 20A 5 Pin
Weight (kg)	284 per deck
BOUTIQUE - NXE+KL5+KL5+Std Hood	
Total Dimensions (mm)	1912W x 1521D x 1959H (depends on oven stand height)
Water Requirement	<ul style="list-style-type: none"> - A decalcifier (Water Softener) device between the water intake from the supply network and the water inlet into the oven is required (supplied with the oven) - Water supply must include a PRV Pressure Regulator Valve (supplied with the oven) - Water intake (water pressure between 1.5 and 2.5 bar) with a 3/8" (17.2 mm) pipe diameter or similar, that ends in a 1/2" (21.3 mm) male connector, so it can be connected to the manual valve of the oven - Waste water drainage connection required
<i>Must be connected to extraction system</i>	
WARRANTY: This item is covered by Premier Care 2 Year Parts & Labour Warranty	

