



## kwik-co KX-5+H+KXS-20

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.
- **STANDARD control panel**  
It consists of 8 programs giving the option to control the dosing resistances, the time of steam injection, the temperature and the time of boiling.
- **Rapid recovery steam producer**

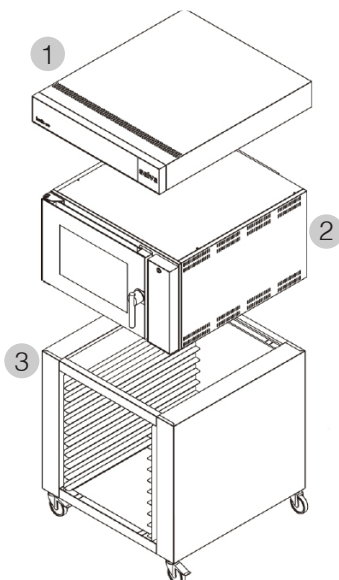
### PRODUCT NEWS

- **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 Support KXS-20**  
It places the oven to a height adapted to work.  
Capacity: 20 trays.  
Legs height: 963 mm.  
Wheels height: 200 mm.  
The front wheels have built-in brake.



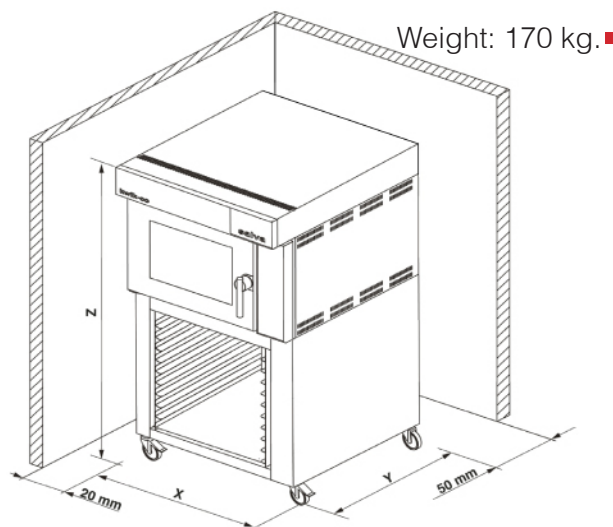
- 2 KX-5+H oven**  
Height: 1070 mm.  
Capacity: 5 trays (60 x 40 cm)  
o 5 trays (66 x 46 cm).

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

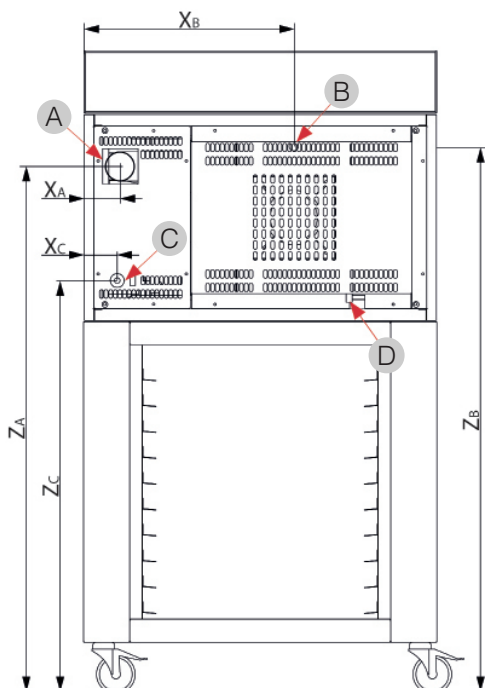
## INSTALLATIONS IN DETAIL

- 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



X	Y	Z
915 mm	1097 mm	1858 mm



## Facilities location (mm)

	X	Y	Z
<b>A</b> Baking chamber fumes chimney	100	-	1363
<b>B</b> Water supply	561	-	1398
<b>C</b> Electric power supply	210	-	1043
<b>D</b> Drainage	850	-	1013