

salva

NEW
sirocco
RANGE



sirocco SK-22 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, which 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

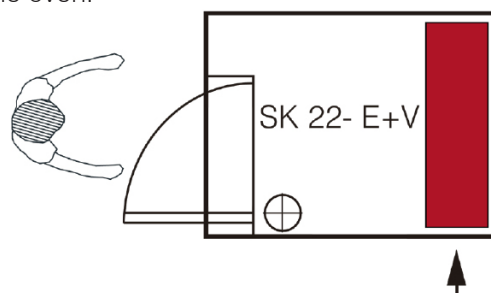
BSK racks of 14, 16 or 18 heights.
Trays maximum dimension 80 x 40 cm.
Maximum weight on platform: 109 kg.
Maximum load of mass: 47 kg.

Technical data SK-22 E+V

kW	V	A	Hz
42.5 III+N+T	230	107	50
		109	60
	400	62	50
		64	60

Access/maintenance of the oven

Access and maintenance of the oven from the back right side of the oven.



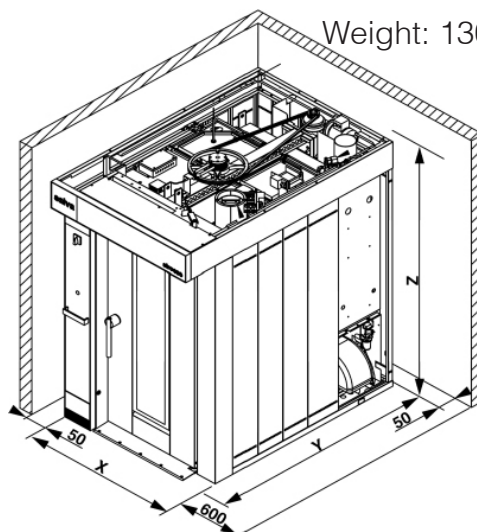
It is necessary to take into account the back access to locate the oven.

INSTALLATIONS IN DETAIL

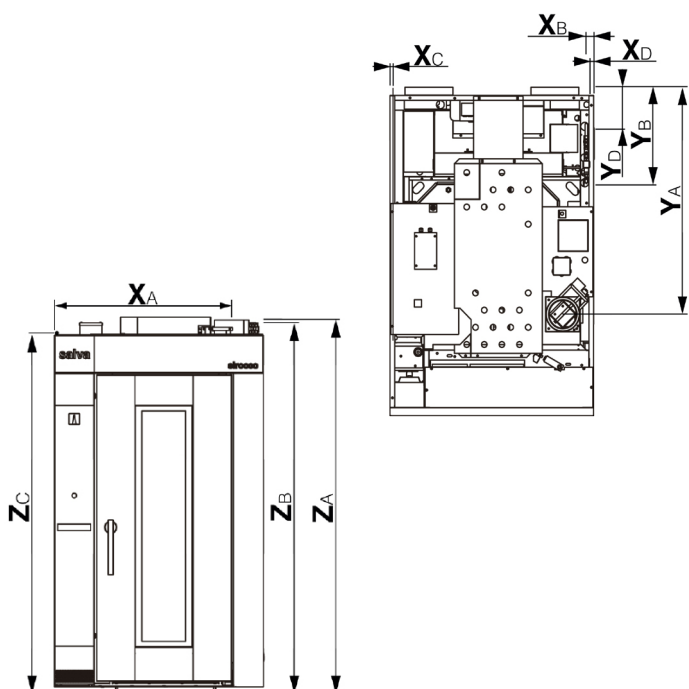
- A Baking chamber fumes chimney**
It is recommendable to use a standard independent insulated damper of 200 mm (6.9") inside diameter.
- B Water supply**
Outlet water pressure between 1,5 and 2,5 kg/cm².
Water inlet: pipe 3/8 "(17.2 mm) in diameter.
End of the tube with 1/2 "(23.3 mm) male connector.
- 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
1275 mm	1957 mm	2197 mm



Location of facilities (mm) ■

	X	Y	Z
A Baking chamber fumes chimney	1081	1336	2180
B Water supply	1238	365	2074
C Electric power supply	122.5	1957	1135
D Drainage	144	189	-