



salva

NEW
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A NEW ERA

Kwik-co paves the way for a new cooking era for customers.

Its advanced design of vertical lines, state-of-the-art materials such as tempered glass and the quality of its components have created a new oven concept. The new Kwik-co reflects the experience and knowledge acquired by the team that has formed SALVA since it launched this product range in 1984.

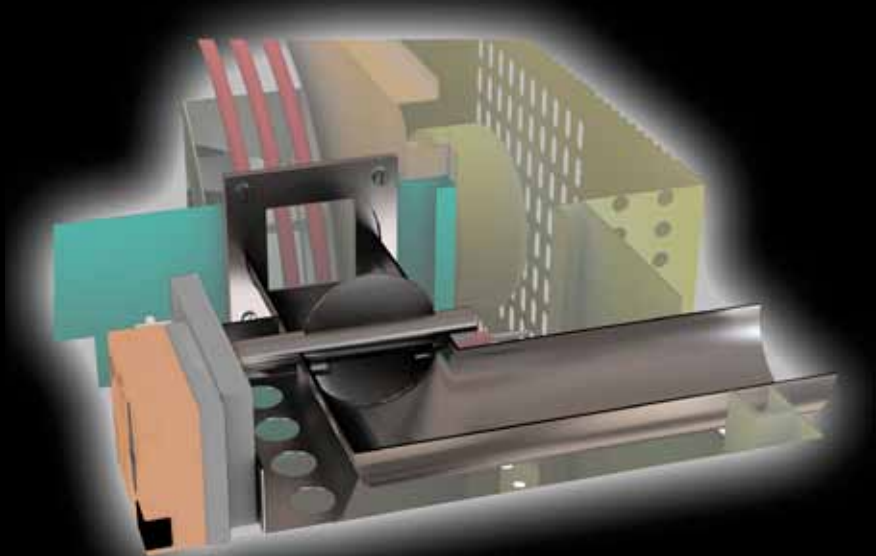
The new Kwik-co provides all the necessary elements to set your business apart from the rest.

kwik-co

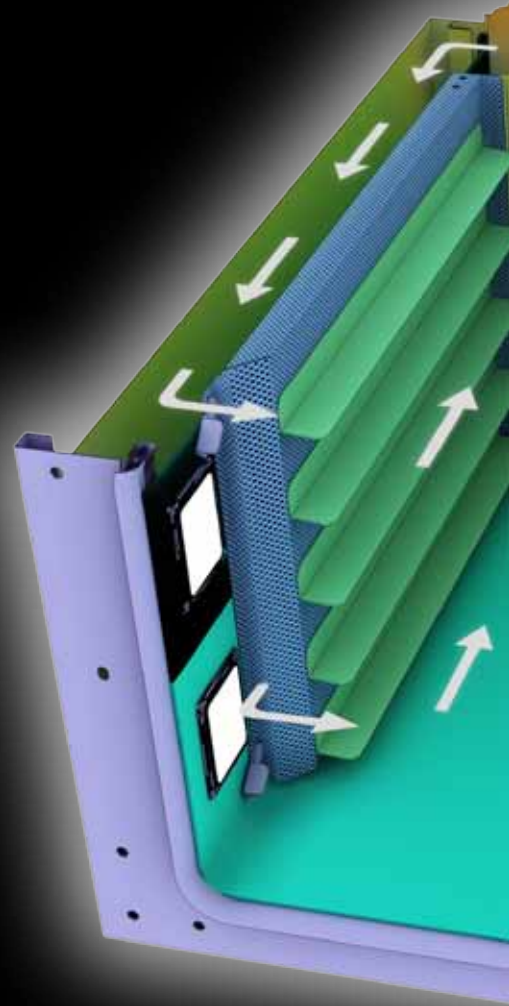


“THE NEW KWIK-CO”

The new Kwik-co has been designed taking into account every aspect down to the finest detail, in order to create an aesthetically unique oven with excellent baking uniformity and “zero faults” robustness.



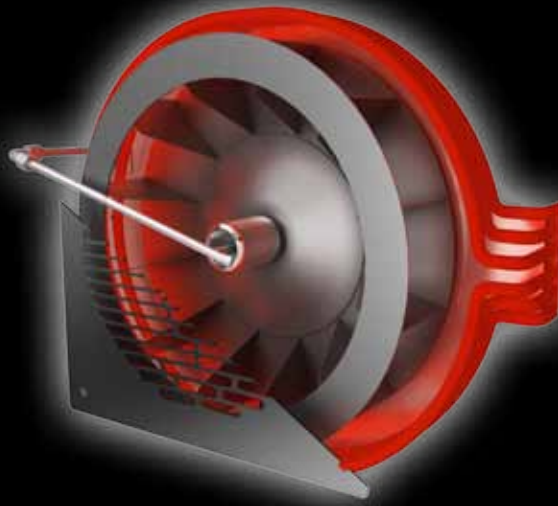
“The vent damper is motorised in all versions and, with the Premium and Standard models, it is also programmable, doing away with the need for manual operator action halfway through cooking”.



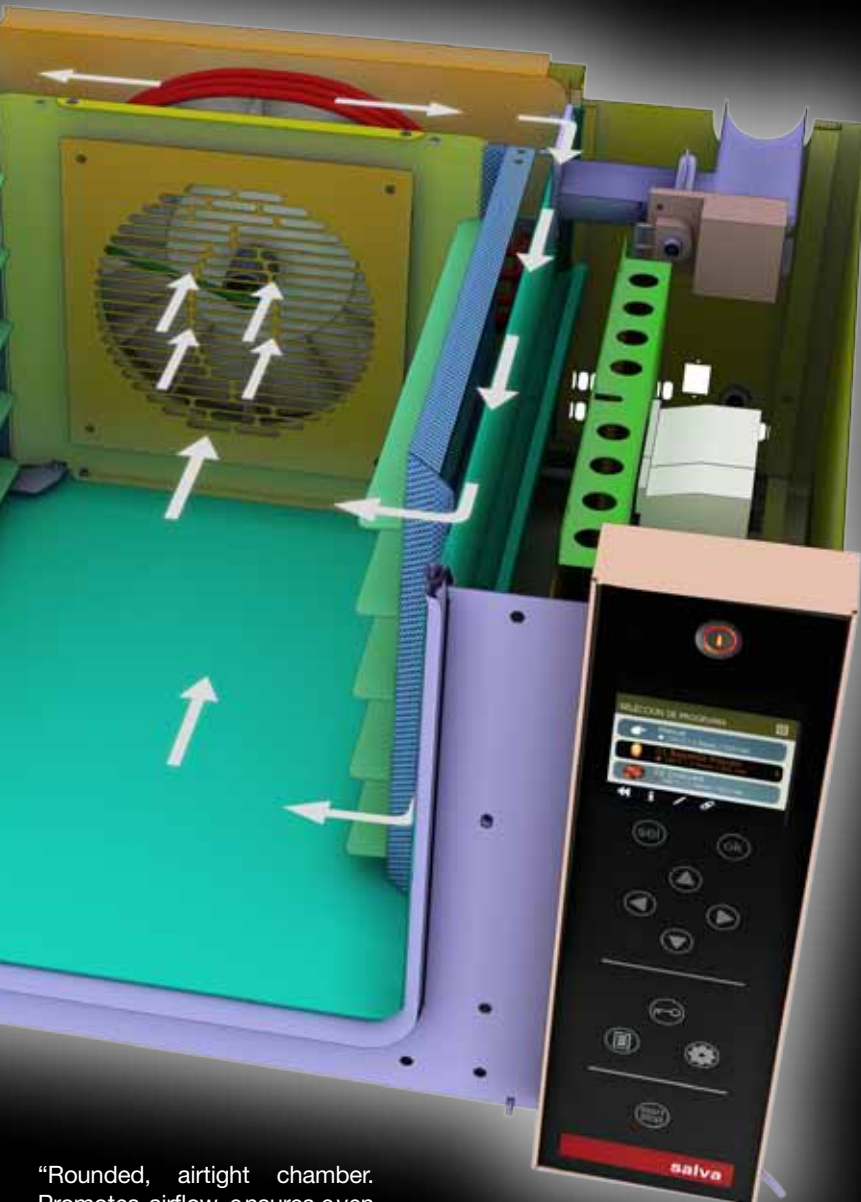
“The side air tanks are designed for an even distribution of airflow throughout the chamber to ensure excellent cooking”.



The fan is built in AISI 304 stainless steel. With a diameter of 350 mm and rotation of 1,500 r.p.m., it is the core of the oven. Its auto-reverse rotation every two minutes guarantees even cooking.



“The high-performance spray emits a steam spray that is distributed throughout the chamber. The injection of water into the diffuser coupled to the fan shaft generates atomised steam particles.



“Rounded, airtight chamber. Promotes airflow, ensures even cooking and prevents leaks.”



“100,000 times is the number that a Kwik-co oven door opens and closes in its average lifetime.” A door to guarantee perfect, wear-free operation thanks to:

1. Handle/closure: reinforced and of considerable thickness, its large lever ensures effortless opening.
2. Door detector: magnetic.
3. Hinges: 5 mm thick, the strongest available. AISI 304 stainless steel.

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PROGRAM SELECTION

←	Mozzarella	200°C / 1.50 min / 1.50 min
🍞	01 Baguette Précuite	180°C / 2 steps / 021 min
🍷	02 Crostini	275°C / 1.50 min / 1.50 min

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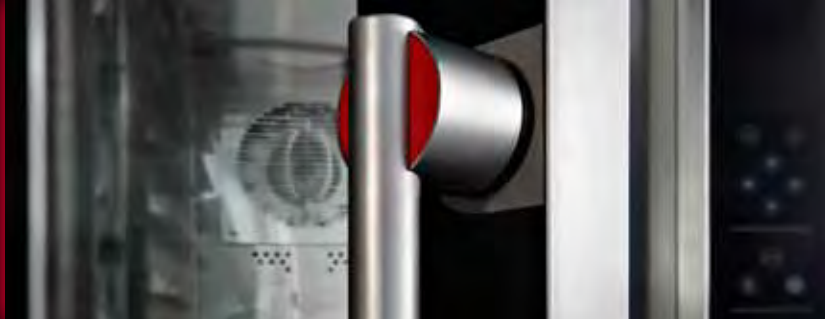
start stop

salva

“THE NEW KWIK-CO”



"Stainless steel casing. Guarantees the aesthetic balance of the tempered glass with usage requirements, protecting it as a sort of bumper".



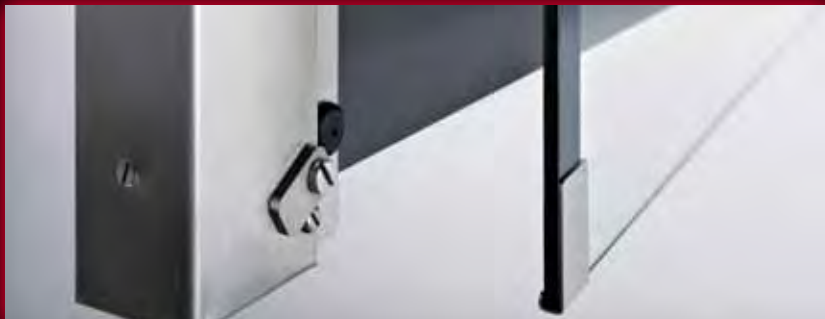
"One robust and reliable handle with all the personality of SALVA".



"COOL-TOUCH double-glazed door. Cool external glass due to a system of thermal insulation and 'Low-e' low emissivity windows".



"Equipped with a speaker of adjustable intensity: the sound signals can be adjusted to suit the point of sale". (Premium version only)



"Double glazed door with easy-open system for cleaning".



"Hinged air tanks for easy access to the cooking chamber for cleaning".

CONTROL PANELS

The Kwik-co oven can be assembled with three different control panels: PREMIUM, STANDARD and BASIC.

STANDARD

- Rotation inversion
- 10 programs
- Easy to program and use
- Loading of programs through firmware
- Programmable vent damper
- ECO parameter (Auto-off)



BASIC

- Rotation inversion
- Over-sized digits
- Electromechanical keypad
- "Motorised vent damper"





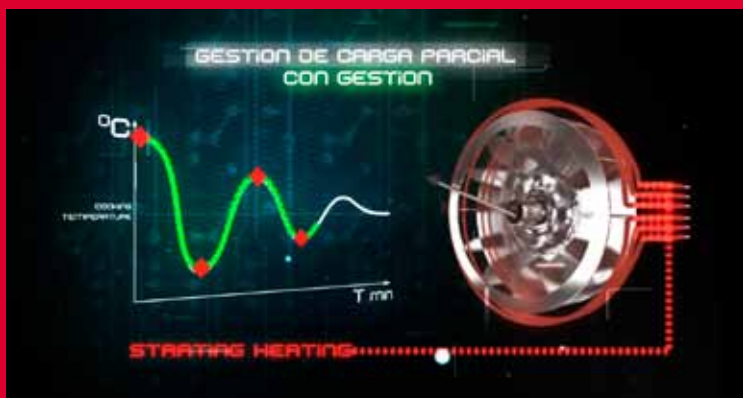
PREMIUM

The intuitive PREMIUM panel has a fast learning curve.

- Rotation inversion
- Touch control
- Large, colour graphic display
- 100 programs, 10 phases
- Independent heating by program
- Built-in library of pictograms
- Loading of programs through firmware
- Programmable vent damper
- ECO setting (Auto-off)
- ECU setting (efficient temperature maintenance)
- SALVA LINK

PARTIAL LOAD MANAGEMENT

When partial load cooking is enabled, the microprocessor contrasts the curve memorised for a full load with the load and temperature settings inside the oven. It decides the point at which the element will start operating to ensure that the real curve is identical to the one stored in the memory.



KWIK-CO, KING OF THE WORLD

Since 1984, establishing itself in every country.



"My workmate"



"The pride of our business"



"Robust and tireless"



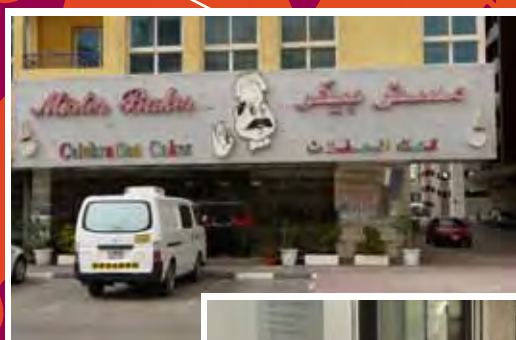
"The unique taste of perfection"



"A perfect result with a robust oven".



"Nothing is above it".



"My day-to-day assistant".

ENERGY SAVING *EINERGIE- EINSPARUNG*

Salva has taken on the energy-saving battle. Every constructive decision made by the development team has been geared towards reducing the energy consumption of the new Kwik-co to an absolute minimum. This has been made possible due to:

1. Eco energy design.
2. Auto-off ECO setting.
3. Efficient maintenance ECU setting.

Salva has created the most energy-efficient oven on the market.

At full load, the element is only active for 55% of the cooking time.

ECO ENERGY DESIGN

The new generation of Kwik-co is designed with a clear aim: to produce an oven with integral energy efficiency. New insulation solutions, state-of-the-art refractory glass and software programmed to produce the best cooking performance for every kW consumed.

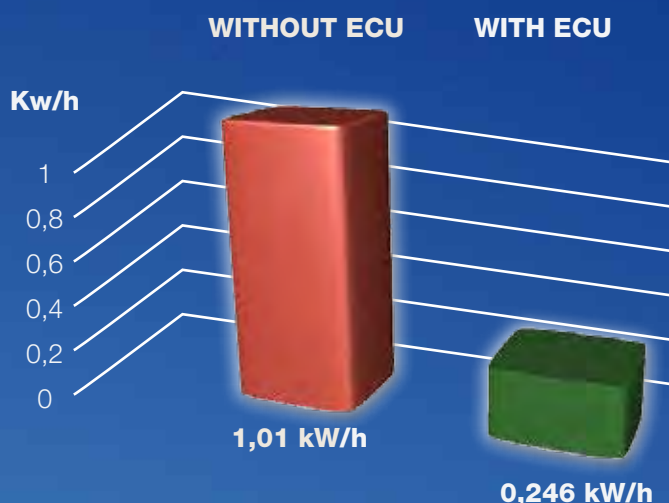
The result of all this is that, at full load, it only consumes energy for 55% of the total cooking time.



“LOW-E” INTERNAL GLASS: glass capable of retaining up to 80% of the radiant energy it receives inside the cooking chamber.

DOUBLE-LAYER INSULATION: a high-density insulating layer completely covers the chamber while an air chamber minimises secondary conduction losses. The result is that the energy consumed is maximised to the full.

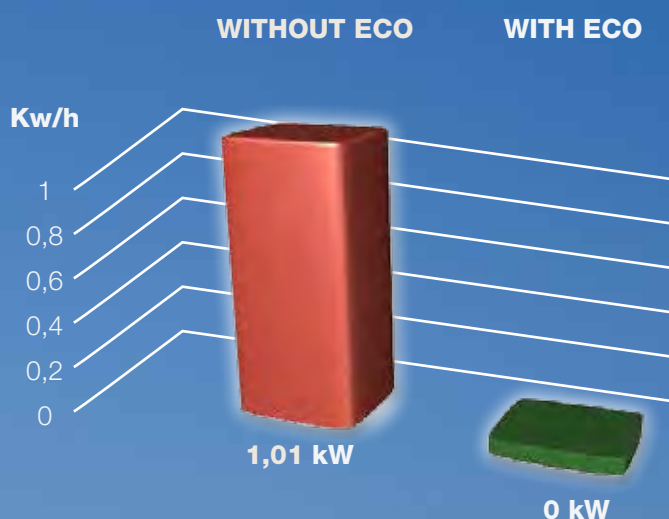
The ECU setting available on Premium and Standard control panels manages the transition to an efficient oven maintenance temperature once a user-set period has elapsed in which the panel or door are not touched. It comes programmed with a time of 5 minutes and a temperature of 120°C. For a maintenance temperature of 200°C, consumption drops by 75%. The recovery temperature for cooking is 4 minutes.



AUTO-OFF ECO SETTING

The ECO setting available on Premium and Standard control panels puts the oven in standby mode, shutting down all oven systems at the end of a period set by the client during which the door or panel have not been touched. This setting is activated when the oven is preheating.

While in the ECO setting, the oven consumes 0 kW/h. It comes programmed with a time of 5 minutes.



SALVA LINK

Salva Link is the management software that gives you full control of all your points of sale. The ovens and fermenters controlled at each of your premises can be connected via a PC.

Salva Link ensures the highly efficient management of your points of sale:

- Create new recipes and upload them to all systems.
- Modify recipes.
- Check on the status of each appliance at any time.
- Make smart decisions about your appliances: keep them switched on, put them in low consumption mode or shut them down.

The Salva LINK maintenance module allows the installation to communicate with individuals in case of breakdown. It can contact the official SALVA technical support service for a remote diagnosis of the fault in order to restart the appliance as soon as possible.

Salva LINK is the bakery management program, designed to save on energy costs, guarantee higher productivity and reduce downtime in the event of a breakdown.





ELECTRIC



Oven KX-5



	KX5+H
Ext. meas.	915 x 1059 x 535 mm.
Net capacity	5 trays of 60x40 cm or 66x46 cm.
Space between trays	80 mm.
Power	7,5 kW (3+N+T) THREE PHASE
Weight	120 Kg.

Oven KL5+H



	KL5+H
Ext. meas.	915 x 1219 x 535 mm.
Net capacity	5 trays of 80x40 cm or 80x46 cm.
Space between trays	80 mm.
Power	8,5 kW (3+N+T) THREE PHASE
Weight	120 Kg.

Oven KL9+H



	KL9+H
Ext. meas.	915 x 1219 x 1070 mm.
Net capacity	9 trays of 80x40 cm or 80x46 cm.
Space between trays	103 mm.
Power	17 Kw (3+N+T) THREE PHASE
Weight	200 Kg.

Oven KX-9



KX9+H

Ext. meas.	915 x 1059 x 1070 mm.
Net capacity	9 trays of 60x40 cm or 66x46 cm.
Space between trays	103 mm.
Power	14,5 Kw (3+N+T) THREE PHASE
Weight	195 Kg.

Oven K-15



K-15

Ext. meas.	1000 x 1440 x 2120 mm.
Net capacity	15 trays of 80x46 cm.
Space between trays	100 mm.
Power	24,5 kW (III+N+T) THREE PHASE 32,5 kW (III+N+T) THREE PHASE
Weight	580 Kg.

GAS
GAZ



Oven KX-5G



KX-5G+H

Ext. meas.	840 x 1216 x 690 mm	840 x 1216 x 1220 mm
Net capacity	5 trays of 60x40 cm or 66x46 cm 5	9 trays of 60x40 cm or 66x46 cm
Space between trays	78 mm	102 mm
Potencia Eléctrica	0,75 Kw (I) SINGLE PHASE	1,3 Kw (I) SINGLE PHASE
Gas Natural (G-20)	1,5 Nm3/h	2,9 Nm3/h
Gas Natural (G-25)	1,7 Nm3/h	3,3 Nm3/h
Gas Natural (G-30)	1,1 Kg/h	2,1 Kg/h
Gas Natural (G-31)	1,1 Kg/h	2,1 Kg/h
Weight	173 Kg.	200 Kg.

Oven KX-9G



KX-9G+H

DIMENSIONS

ELECTRIC



KXC/10 HOOD



HOOD KLC/10



KX5+H/10 OVEN



KX9+H/10 OVEN



KX9+H/10 OVEN



KL9+H/10 OVEN



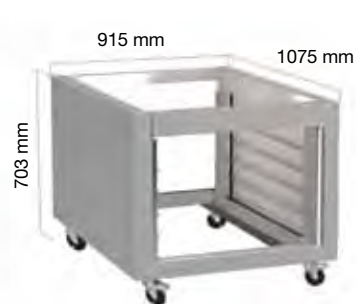
KXS-20/10 SUPPORT



KXS-10/10 SUPPORT



KLS-10/10 SUPPORT

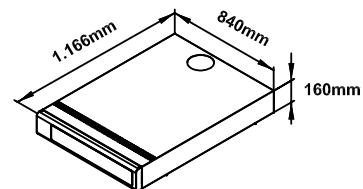


KXS-5/10 SUPPORT

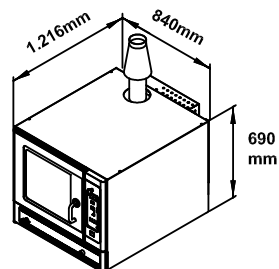


PROOFER KXE-20/10

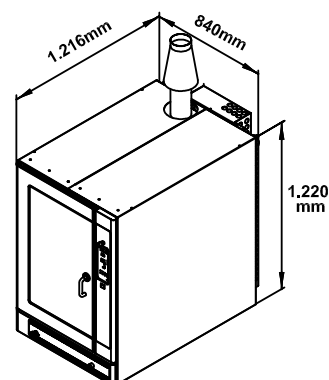
GAS



HOOD KXC/00



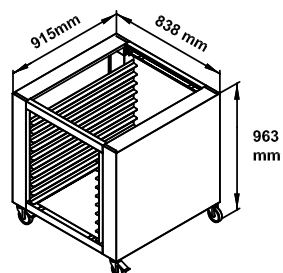
KX-5 GAZ+H/00 OVEN



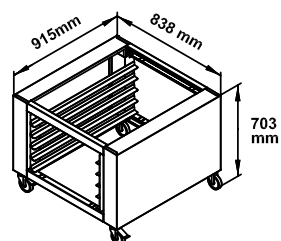
KX-9 GAZ+H/00 OVEN



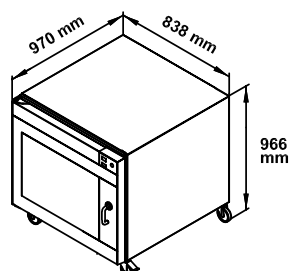
METRO K-15+H/10 OVEN



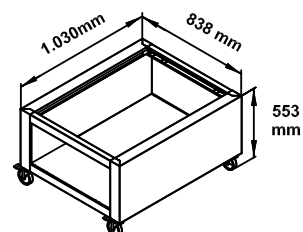
SUPPORT KXS-16/00



SUPPORT KXS-10/00



ETUVE KXE-20+H/00



SUPPORT KXS G/00



Trufrost & Butler

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