

Bakery equipment that is a cut above



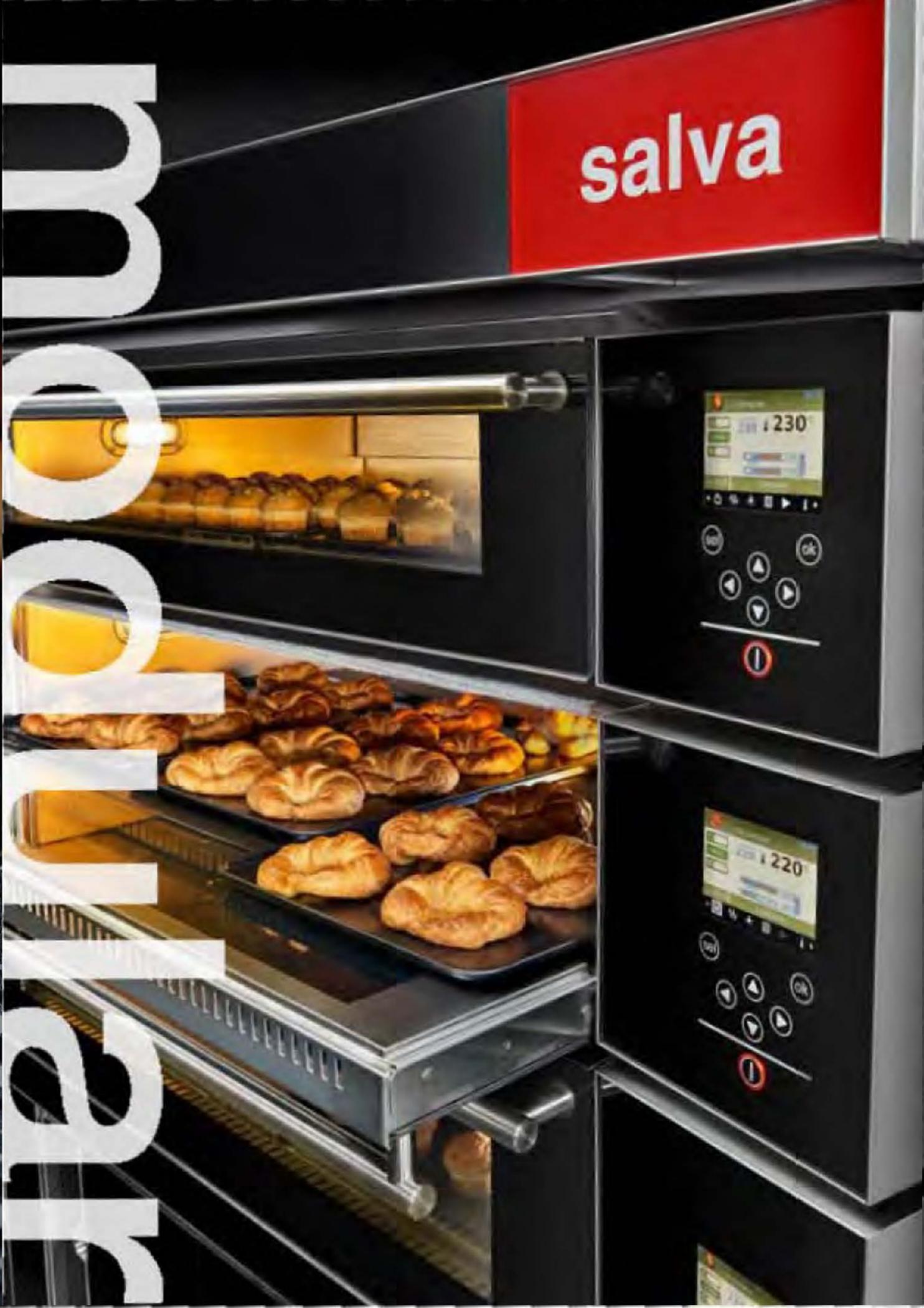


Salva is known worldwide for a very fine range of premium bakery equipment and ovens for artisanal bakeries, patisseries, coffee shops, hotel resorts and supermarkets. The Salva brand is now proudly brought to India by Trufrost & Butler.

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DECK OVENS



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MODULAR. BEYOND EXCELLENCE

salva

It seemed impossible to improve the modular oven, recognised worldwide for its baking quality, flexibility and versatility.

Over 10 years of research by SALVA's R&D team have taken the modular oven beyond excellence.

Lower consumption

The POWER MASTER CONTROL system allows it to operate 33% below nominal power.

Better baking

The system of electrical resistances crossing the ceramic bricks, the heart of the SALVA modular oven, ensures excellent baking.

More programs

The new control panel has up to 100 different programs allowing different baking phases.

Greater connectivity

The E-FUTURE control panel means it can connect to the internet via the SALVA LINK program and be controlled from any mobile device.

The modular designed by SALVA offers all its performance in pastry, bakery and pizzeria, being able to grow with your business.



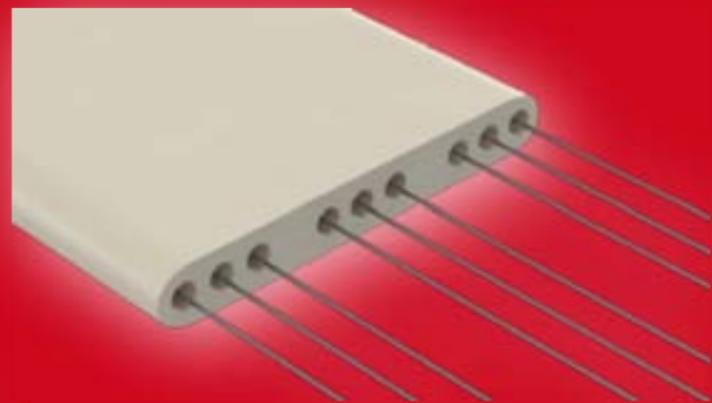
EXCELLENT BAKING

The secret of the modular oven is in sweet baking. Gentle, perfect baking is achieved thanks to the use of ceramic elements to heat the oven. The heat emitted by the oven's radiant surface allows uniform development of the end product, baking it to perfection.



SALVA uses an oven heating system which is unique on the market. Tungsten electrical elements inserted in ceramic bricks. Over 90% of the top and bottom sections is effective radiant surface, with independent control of the sets of elements in the mouth, top and bottom.

The COOL TOUCH door is fitted with a DOUBLE-GLAZED air chamber to break the thermal bridge. The inside glass panel is low-emissivity, meaning all the heat generated remains inside.



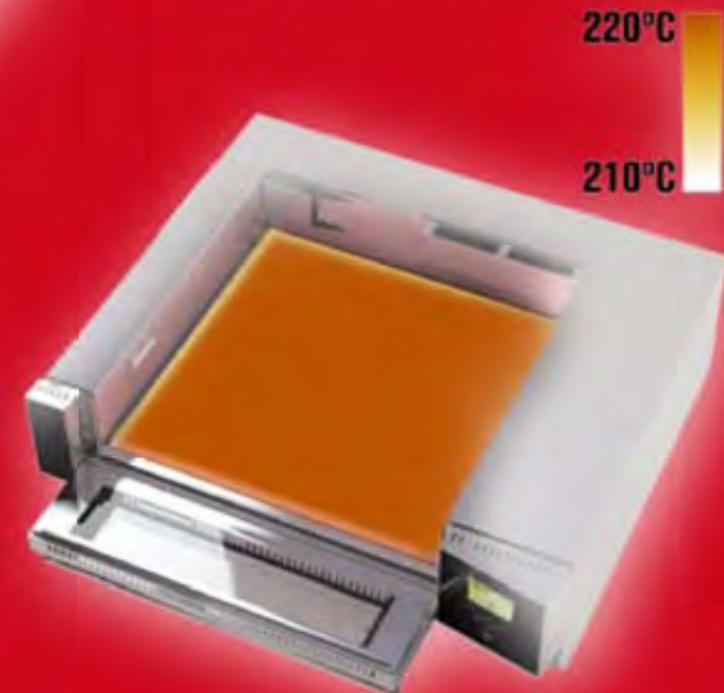
The use of ceramic heating elements ensures temperature on the baking surface does not vary by more than $\pm 5^{\circ}\text{C}$. The result is uniform baking and a final product with an unbeatable appearance.



The draft is motorised and programmable in all oven versions, guaranteeing products with a perfect finish. No more oversights when opening the draft.



Over 50 kg of metal rods combined with ceramic heater cartridges allow the production of large amounts of instant steam (100 ml water per second). Injection time is programmable.



EXCELLENT BAKING

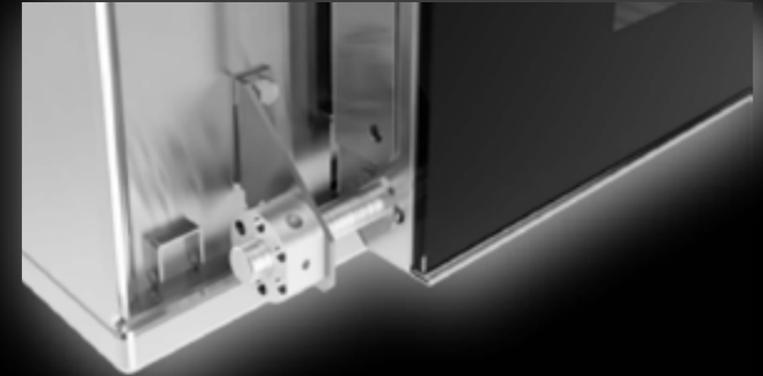
salva



The new modular oven door is a masterpiece of engineering. All the heat generated by the ceramic elements remains inside. This has a dual effect: firstly, it reduces energy consumption, and, secondly, it guarantees a perfect end product.

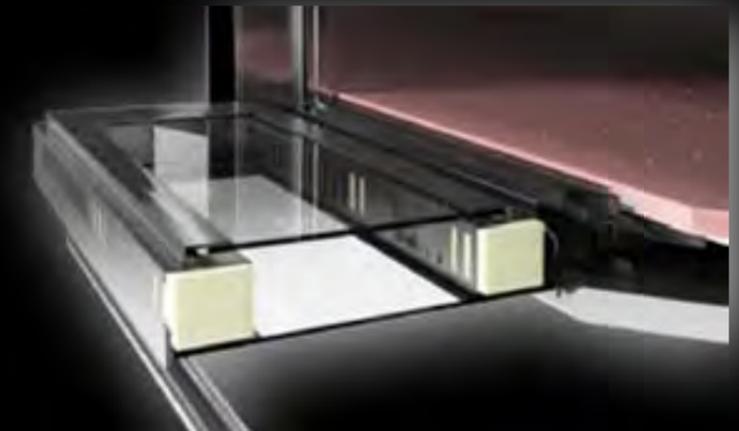
ROBUST DESIGN

The door of a modular oven opens and closes 100,000 times during its working life. The new, redesigned spring with more torque ensures correct opening and closing.



NATURAL CONVECTION COOLING

The SCHOTT BOROFLOAT® Low Emissivity glass installed inside the door ensures all heat generated in the ceramic elements remains inside the baking chamber. The separation between the inside and outside glass generates an air chamber which cools the outside glass by natural convection.



DETAILED DESIGN.

The door's vision surface has increased by 30%, making it easier to see inside the oven and keep a check on baking. The new design of the oven's chamber front guarantees perfect alignment between the front seal and the fastener, thus ensuring the sealtight integrity of the baking chamber. Leakage of heat has decreased by 70%.



modular

EXCELLENT BAKING

ERGONOMIC CONTROL PANEL

The new layout of the control panel improves visibility and handling whilst keeping it away from the effects of outside steam. The control panel tray provides protection from impacts and isolates the electronic components.



ROBUST HANDLE

The new handle makes it easy to open and close the door, whilst giving the oven a more robust, long-lasting personality.



EASY-CLEAN DOOR

Designed down to the last detail. The door's inward opening system does not require any tools. The door is easy and practical to clean.



CONTROL PANELS. THE TOUCHSCREEN ERA



The modular oven can be fitted with 2 different control panels: ADVANCE and e-FUTURE

E-FUTURE CONTROL PANEL

TOUCH CONTROL
 5.7" Display
 Function pictograms displayed
 SALVA LINK Connection
 Easy to programme and use
 Temperature control over 3 zones
 Motorised draft
 100 programmes 10 phases in each one
 ECO Parameter: Auto-off
 ECU Parameter: Efficient temperature maintenance
 Firmware programme loading



ADVANCE CONTROL PANEL

TOUCH CONTROL
 Easy to programme and use
 Temperature control over 3 zones
 Motorised draft
 100 programmes 10 phases in each one
 ECO Parameter: Auto-off
 ECU Parameter: Efficient temperature maintenance
 Firmware programme loading



CAKE-MAKING



SALVA's cake-maker modular oven is renowned as the best oven by prestigious artisan bakers around the world. The new door reduces heat loss by 35%, meaning lower energy consumption. The SCHOTT BOROFLOAT® Low-Emissivity glass used in the doors is cutting-edge German technology in thermal low-emissivity glass.



MODULES 60x40

	Interior measurements	Chamber height	Capacity	Steam
EM-20	817x669 mm	200 mm		
E-20	1.217x669 mm.	200 mm		
E-30		300 mm		
EMD-20	1.217x869 mm	200 mm		Optional
ED-20	1.217x1.269 mm.	200 mm		
ED-30		300 mm		

MÓDULOS 76x46 (30"x18")

	Interior measurements	Chamber height	Capacity	Steam
NXM-20	952x911 mm	200 mm		
NXM-30		300 mm		Optional
NXE-20	1.410x911 mm.	200 mm		
NXE-30		300 mm		
NXD-20	1.410x1.678mm.	200 mm		Yes



MODULAR. THE JEWEL IN THE CROWN

Installed all around the world since 1968.



"Baking quality and low consumption. What more could you ask for?"



"Highly responsive"



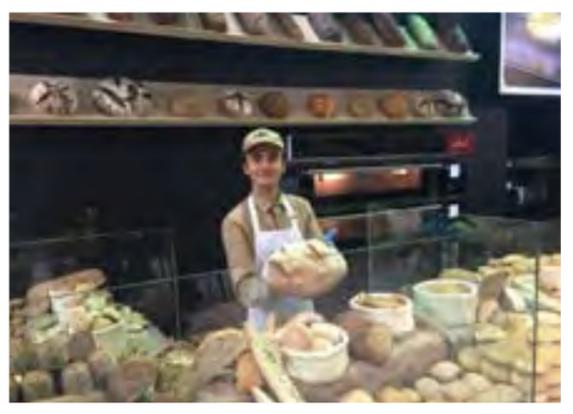
"The ideal companion"



"Always excellent products"



"The modular oven perfectly conveys the image we wish to portray as a company"



"From the very beginning we knew it was the ideal oven for a visible location."



"Robust and versatile"



BAKERY



SALVA's cake-maker modular oven is renowned as the best oven by prestigious artisan bakers around the world.

The new door reduces heat loss by 35%, meaning lower energy consumption.

The SCHOTT BOROFLOAT® Low-Emissivity glass used in the doors is cutting-edge German technology in thermal low-emissivity glass.

PIZZERIA



The secret of a good pizza is in the dough. The oven is the tool that guarantees the final result. That's why leading pizza chefs trust SALVA's modular oven.

The new modular pizza oven increases field of vision by 30%.

The cutting-edge door, along with its high thermal inertia, allows the oven to quickly recover temperature, making it the leading oven for this type of demanding product.

	NXMP		NXEP		NXDP		LXP	
	surface measurements		surface measurements		surface measurements		surface measurements	
By module	0,87m2	By module	1,3 m2	By module	2,37 m2	By module	1,52 m2	
NXMP-32	2,6 m2	NXEP-32	3,9 m2	NXDP-32	7,1 m2	LXP-31	4,6 m2	
NXMP-42	3,5 m2	NXEP-42	5,2 m2	NXDP-42	9,5 m2	LXP-31	6,1 m2	

PIZZA MODULES 30 cm.				
	Baking surface measurements	Chamber height	Capacity	No Steam
EM-20 PIZZA	817x669 mm	200 mm	●●	No Steam
EMD-20 PIZZA	1.217x869 mm	200 mm	●●●●	No Steam
E-20 PIZZA	1.217x669 mm.	200 mm	●●●●	No Steam
NXM-20 PIZZA	952x911 mm.	200 mm	●●●●	No Steam
NXE-20 PIZZA	1.410x911 mm.	200 mm	●●●●	No Steam

BOUTIQUE OVEN



This oven combines the best of SALVA. The Kwik-co and the modular oven together form an unbeatable baking duo. All baking and fermentation requirements are met in less than 1 sqm. Fresh products and pre-cooked products. Bakery, Cake-Making and Pizzeria. A straightforward control panel with ECO and ECU energy-saving parameters. Baking technology in compact spaces.

BOUTIQUE OVENS RANGE

KX5- EMT- KXE20 BOUTIQUE OVEN

Comprises a forced convection oven (5 trays 60x40) and a radiation baking chamber (2 trays 60x40). It also has a direct fermentation proofer (20 trays 60x40).



KX5-EMT BOUTIQUE OVEN - STAND

Ideal for open-kitchen baking. It comprises a forced convection oven (5 trays 60x40) and a radiation baking chamber (2 trays 60x40).



KX5-2 EMT BOUTIQUE OVEN - STAND

Comprises a forced convection oven (5 trays 60x40) and a radiation baking chamber (4 trays 60x40). Its versatility makes it the ideal companion for open-kitchen baking.



KX9-EMT BOUTIQUE OVEN - STAND

High-capacity boutique oven. Combines high production with its forced convection oven (9 trays 60x40) and high-quality radiation baking (2 trays 60x40).



2 KL5-2 NXE BOUTIQUE OVEN

High-production boutique oven aimed at open-kitchen baking. It comprises 2 forced convection ovens (10 trays 76x46) and 2 radiation baking modules (6 trays 76x46).



2 KL5-NXE BOUTIQUE OVEN

High-production boutique oven aimed at open-kitchen baking. It comprises 2 forced convection ovens (10 trays 75x45) and 1 radiation baking module (3 trays 76x46). It is equipped with a direct proofer (18 trays 76x46).



ENERGY SAVINGS



SALVA's modular oven has been designed for the lowest energy consumption possible. CUTTING-EDGE TECHNOLOGY for reduced energy consumption.

POWER MASTER CONTROL

This system allows an oven with several levels to operate with savings of up to 50% of its rated power. It is NOT necessary to contract the sum of the module powers, only the functional power. The POWER MASTER CONTROL system distributes the energy in accordance with the oven's requirements, without exceeding the power contracted.

PROPORTIONAL MODE

This system, independent from the previous one, alternates between activating the top and bottom heating elements.

ECO-ENERGY DESIGN for reduced consumption.

The top and bottom of the baking chamber are made of black BLUED STEEL. All the energy received by these two surfaces is transmitted in the form of radiation. There is no heat loss.

The independent ceramic heating elements, located in the mouth of the oven, generate a THERMAL BARRIER which minimises heat loss caused by the door opening.

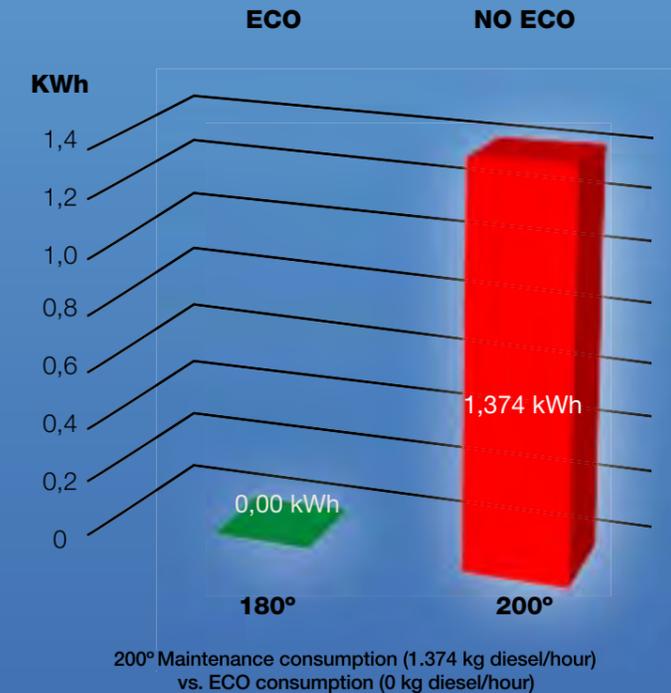
The oven's THERMAL MASS gives it great energy inertia. Energy consumption is minimum once working temperature is reached. This inertia is reached through the use of ceramic heating elements and the refractory bottom.

CONSUMPTION

40 MINUTES TO PASS FROM 25°C TO 200 °C.
HEATING CONSUMPTION: 4.15 KW X H / M2
AVERAGE BAKING CONSUMPTION: 1.4 KW X H / M2

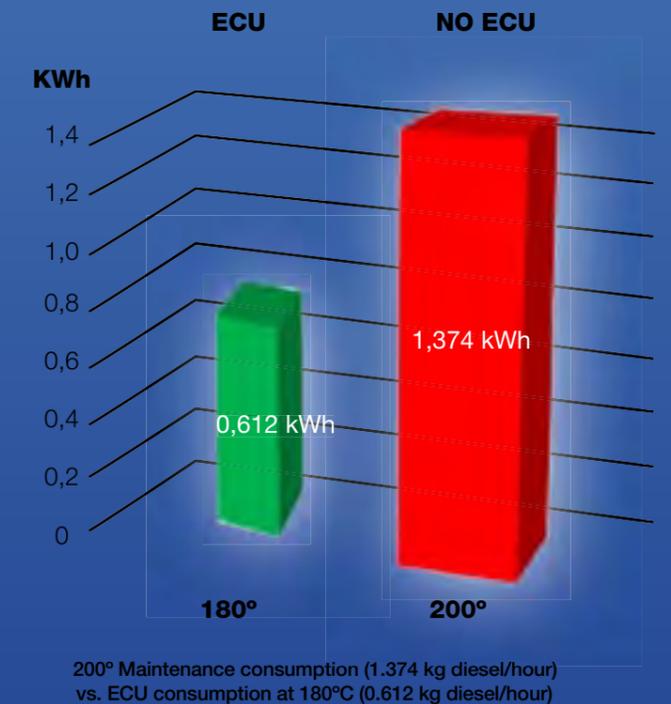
AUTO-OFF ECO PARAMETER

The ECO parameter is available in the ADVANCE and e-FUTURE panels. This consists of the oven moving into standby and all the systems powering off if the panel or door is not used for a period of time set by the customer. By default this time is 10 minutes.



EFFICIENT MAINTENANCE ECU PARAMETER

The ECU parameter is available in the ADVANCE and e-FUTURE panels. The oven moves into standby if the panel or door is not used for a period of time set by the customer (default 30 minutes). When the temperature in the baking chamber drops below a value set by the user (by default, 120°C), the oven activates the heating elements in order to keep this temperature constant. The oven drops 20°C in 1 hour and takes just 9 minutes to restore working temperature.



SALVALINK

SALVA LINK is the software used to control SALVA ovens and fermenters.

The user interface is intuitive and easy to use, with all the key details of the connected machinery available at a glance.

It can be used to check the status of the units, change programmes, and access the energy consumption charts. Data analysis ensures a PROFITABLE bakery business.

Remote access to the control panel allows quicker, more accurate interventions and means the unit can be started up more quickly.

SALVA LINK helps you to be more profitable.





LOADERS

LOADERS

The bakery-type modular oven (inward opening door) has a complete range of loaders. Built-in Loader, Column Loader and Scissor Loader.

SCISSOR LOADER



MANUAL ELEVATOR LOADER



AUTOMATIC ELEVATOR LOADER



BUILT-IN LOADER



ACCESSORIES

AIR CONDENSER



Eliminates excess baking steam. Uses air as the refrigerant fluid. The use of air makes it environmentally-friendly, with no additional costs other than electricity.

WATER CONDENSER



Eliminates excess baking steam, using water as the refrigerating fluid.

EXTRACTION HOOD



The extraction system means the oven can work in compact spaces, and can discharge all the particles generated in baking.

MODELS

FOR 60x40 TRAYS

PER MODULE
2 - 60x40
0,55 m²
4 ∅ 30 cm

MODULE EM-		
	Power	Weight
EM-E/B	-	33/50 kg.
EM-20	4,9 kw	141 kg.
EM-20+V	6,3 kw	187 kg.
EM-20 PIZZA	6,2 kw	155 kg.
PROOFER	1 kw	108 kg.
LEGS GRILLE	-	-



PER MODULE
2 - 60x40
0,55 m²
4 ∅ 30 cm

MODULE EMT-		
	Power	Weight
EMT-E/B	-	19/15 kg.
EMT-20+V	4,9 kw	141 kg.
LEGS GRILLE	-	-



PER MODULE
3 - 60x40
0,76 m²
8 ∅ 30 cm

MODULE E-		
	Power	Weight
E-E/B	-	45/65 kg.
E-20	7,8 kw	168 kg.
E-20+V	9,2 kw	236 kg.
E-20 PIZZA	9,8 kw	185 kg.
E-30	9,8 kw	208 kg.
E-30+V	11,2 kw	256 kg.
PROOFER	1 kw	108 kg.
LEGS GRILLE	-	-



PER MODULE
4 - 60x40
1,06 m²
8 ∅ 30 cm

MODULE EMD-		
	Power	Weight
EMD-E/B	-	50/73 kg.
EMD-20	9,1 kw	199 kg.
EMD-20+V	11,6 kw	270 kg.
EMD-20 PIZZA	11,5 kw	227 kg.
PROOFER	1 kw	139 kg.
LEGS GRILLE	-	-



PER MODULE
6 - 60x40
1,54 m²

MODULE ED-		
	Power	Weight
ED-E/B	-	65/165 kg.
ED-20	13 kw	260 kg.
ED-20+V	15,5 kw	340 kg.
ED-30	16,3 kw	297 kg.
ED-30+V	18,8 kw	375 kg.
LEGS GRILLE	-	-



FOR 75x45 TRAYS

PER MODULE /
2 - 75x45
0,57 m²
4 ∅ 30 cm

MODULE NXM-		
	Power	Weight
NXM-E/B	-	43/60 kg.
NXM-20	6,6 kw	170 kg.
NXM-20+V	8 kw	220 kg.
NXMP-20	8 kw	293 kg.
NXM-20 PIZZA	8,2 kw	185 kg.
NXM-30	8,2 kw	203 kg.
NXM-30+V	9,6 kw	251 kg.
PROOFER	1 kw	108 kg.
LEGS GRILLE	-	-



PER MODULE
3 - 75x45
1,28 m²
9 ∅ 30 cm

MODULE NXE-		
	Power	Weight
NXE-E/B	-	57/83 kg.
NXE-20	9,4 kw	229 kg.
NXE-20+V	10,8 kw	284 kg.
NXEP-20	10,8 kw	293 kg.
NXE-20 PIZZA	10,8 kw	293 kg.
NXE-30	13,7 kw	276 kg.
NXE-30+V	9,6 kw	323 kg.
PROOFER	1 kw	150 kg.
LEGS GRILLE	-	-



PER MODULE
4 - 75x45
1,52 m²
10 ∅ 30 cm

MODULE LXP-		
	Power	Weight
LXP-E/B	-	68/104 kg.
LXP-20	11,4 kw	483 kg.
LEGS GRILLE	-	-



PER MODULE
6 - 75x45
2,40 m²
18 ∅ 30 cm

MODULE NXD-		
	Power	Weight
NXD-E/B	-	86/126 kg.
NXD-20+V	19,8 kw	431 kg.
NXDP-20	19,8 kw	441 kg.
LEGS GRILLE	-	-





PREMIUM
CONVECTION OVENS



salva

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A NEW ERA

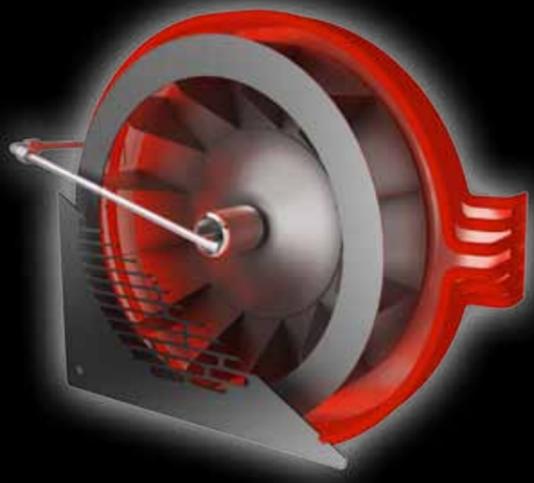
Kwik-co paves the way for a new cooking era for customers. Its advanced design of vertical lines, state-of-the-art materials such as tempered glass and the quality of its components have created a new oven concept. The new Kwik-co reflects the experience and knowledge acquired by the team that has formed 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

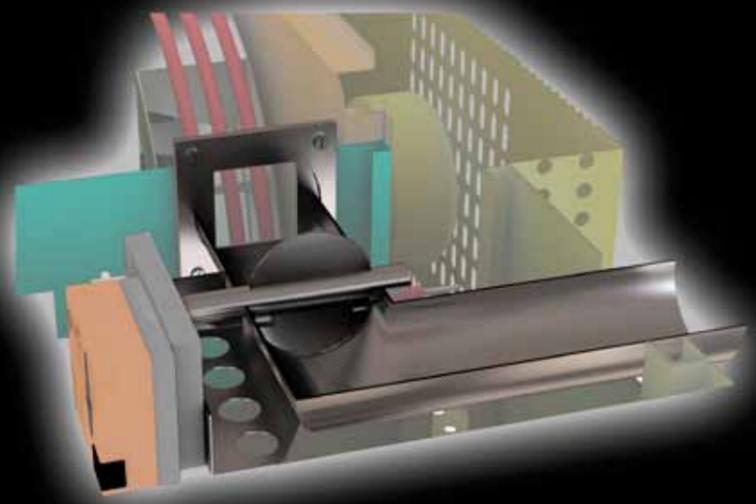
“THE NEW KWIK-CO”

The 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.

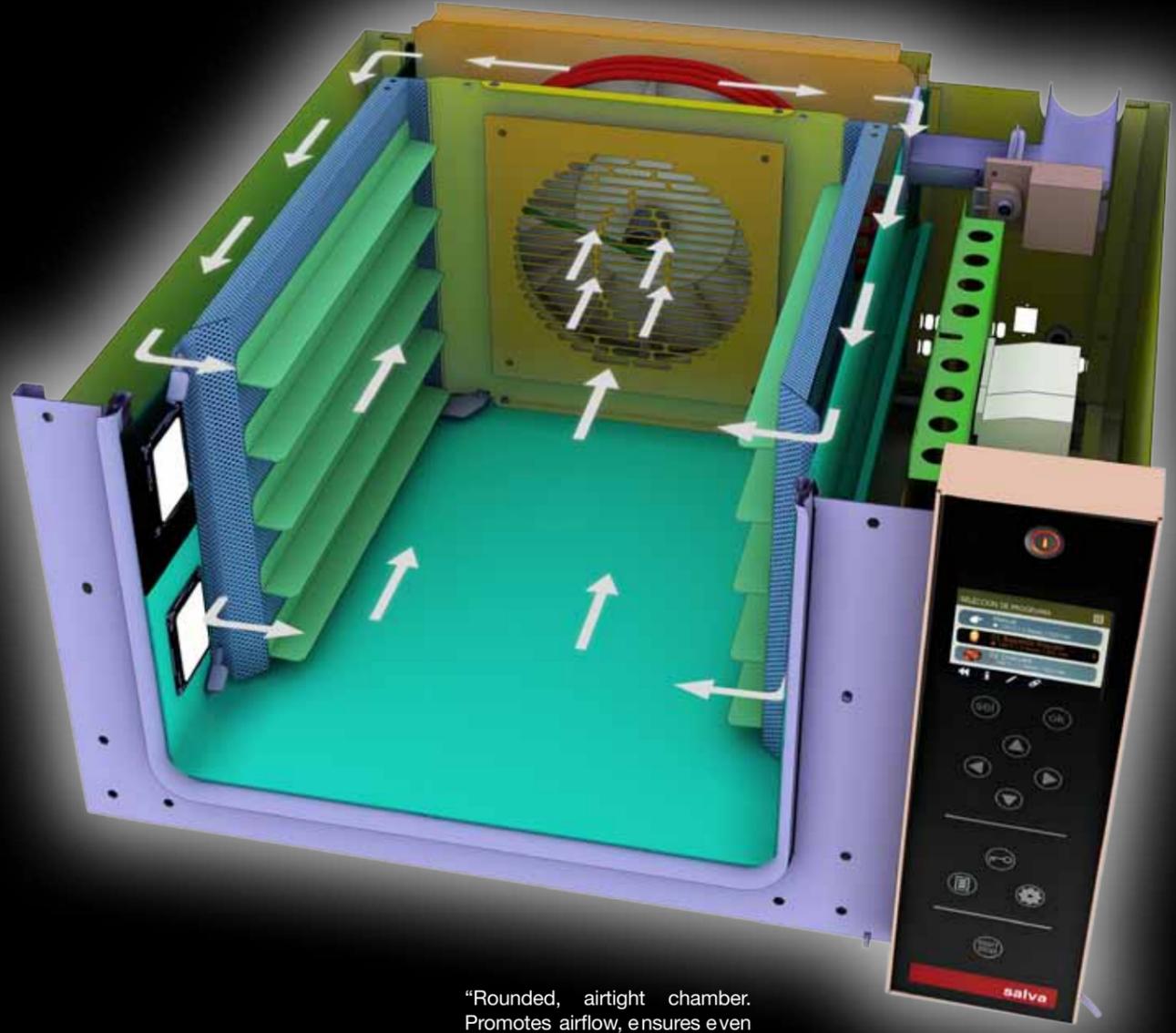


“The high-performance spray emits a steam spray that is distributed throughout the chamber. The injection of water into the diffuser coupled to the fan shaft generates atomised steam particles.”

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”.



“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.



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

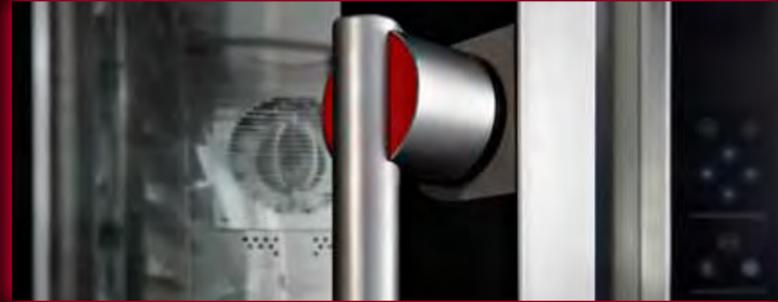
“Rounded, airtight chamber. Promotes airflow, ensures even cooking and prevents leaks.”



“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 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"




The Premium control panel features a large color LCD display at the top showing a warning icon and a program selection menu. Below the display is a touch-sensitive interface with icons for 'sel', 'ok', and directional arrows. At the bottom, there is a 'start stop' button and the 'salva' brand logo.



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.



"A perfect result with a robust oven".

"The unique taste of perfection"



"My workmate"



"Nothing is above it".



"The pride of our business"



"Robust and tireless"



"My day-to-day assistant".

ENERGY SAVING EINERGIE- EINSPARUNG

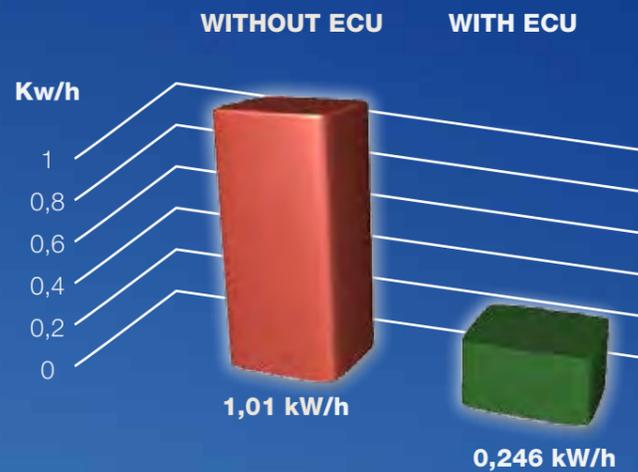
Salva has taken on the energy-saving battle. Every constructive decision made by the development team has been geared towards reducing the energy consumption of the new Kwik-co to an absolute minimum. This has been made possible due to:

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.

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.



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.



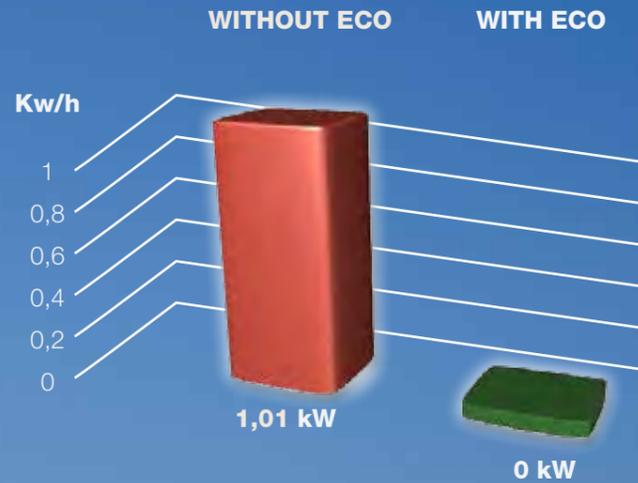
“LOW-E” INTERNAL GLASS: glass capable of retaining up to 80% of the radiant energy it receives inside the cooking chamber.

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.

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 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.

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.



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 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.

Oven KL5+H



Oven KL9+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.

	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.

GAS
GAZ



Oven KX-5G



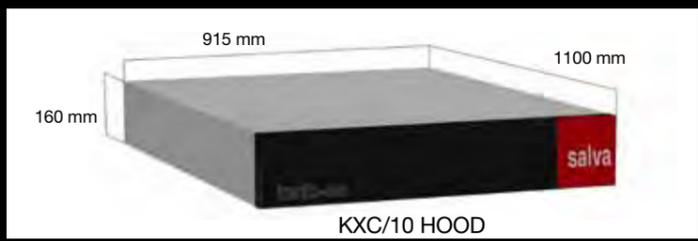
Oven KX-9G



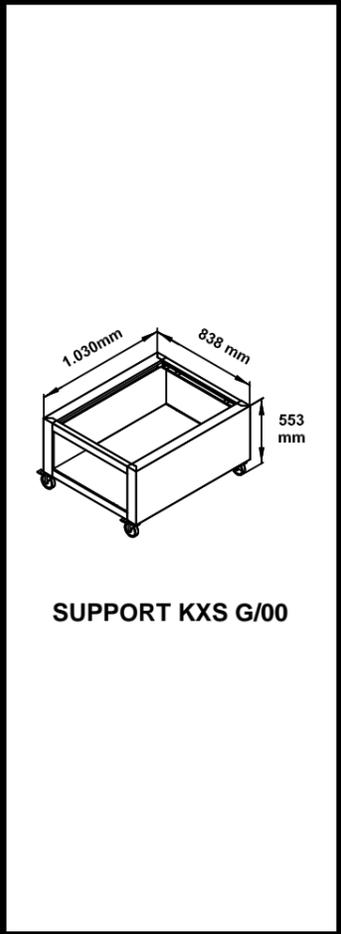
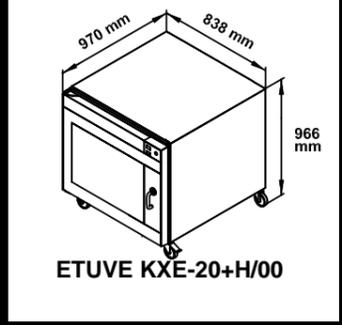
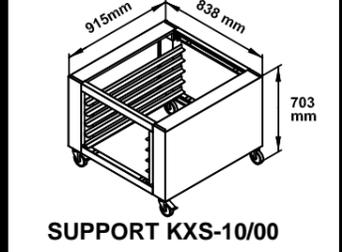
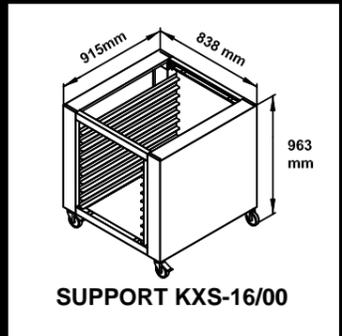
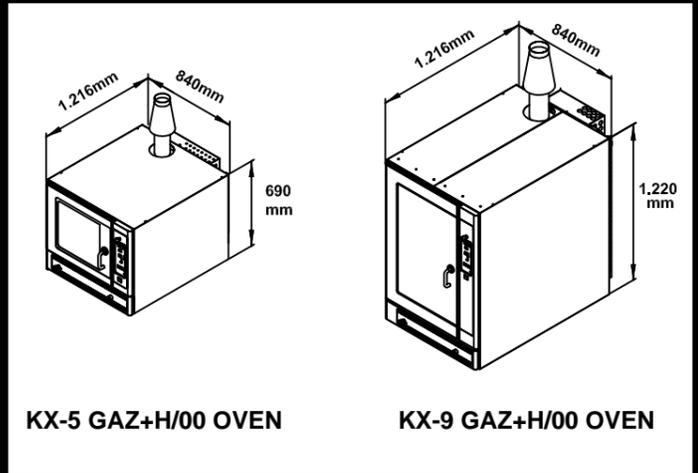
	KX-5G+H	KX-9G+H
Ext. meas.	840 x 1216 x 690 mm	840 x 1216 x 1220 mm
Net capacity	5 trays of 60x40 cm or 66x46 cm 5	9 trays of 60x40 cm or 66x46 cm
Space between trays	78 mm	102 mm
Potencia Eléctrica	0,75 Kw (I) SINGLE PHASE	1,3 Kw (I) SINGLE PHASE
Gas Natural (G-20)	1,5 Nm3/h	2,9 Nm3/h
Gas Natural (G-25)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

DIMENSIONS

ELECTRIC



GAS





CONVECTION OVENS

salva

75
YEARS
Since 1943

salva



salva

REINVENTING THE HOT POINT



New design / Quality of proven cooking / Low consumption / easy maintenance.

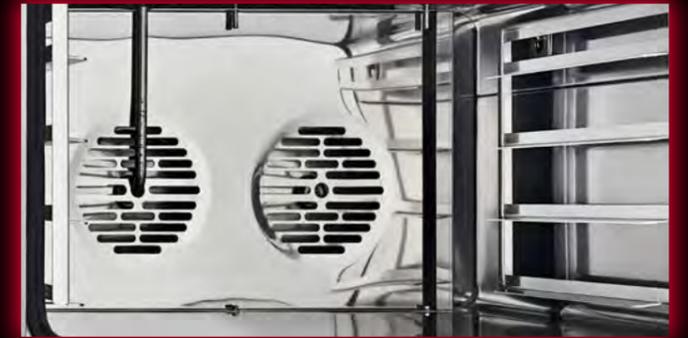
The LABE family of ovens has always been characterized by a proven quality and for responding completely satisfactorily in the most diverse scenarios.

Labe

REINVENTING THE HOT POINT

GREAT COOKING QUALITY

The two perfectly sized turbines and the high quality moisture system (DIRECT HUMIDITY) result in a perfectly cooked product. Thus highlighting its great regularity of cooking and the appearance of the final product.



LOW MAINTENANCE

Designed and manufactured to last. The selection of high quality components allows you to have a furnace with minimum maintenance times, allowing you to make your business even more profitable.



LOW CONSUMPTION

The use of high density insulating blanket to insulate the entire cooking chamber allows to obtain a furnace with high energy efficiency. In addition to the use of a low emissive glass (LOW-E) in the door, an efficient and totally safe oven is achieved.



EASY CLEANING

Two movements are those that are needed to perfectly clean the chamber and the oven door labe. The new E-CLEANING system allows to keep the oven in an unbeatable state.



WELCOME TO THE ERA OF TECHNOLOGY.

TECHNICAL FEATURES

Model	kW	Capacity Kapazität (mm)	Depth open door Tiefe offene Tür (mm)	Depth Tiefe (mm)	Width Breit (mm)	High groß (mm)	Weigh Gewicht (kg)
LT-4	6.5	4 (600 x 400)	1155	736	840	612	80
LT-4 + H							
LT-4 PL			1542		839	613	
LT-4+H PL							



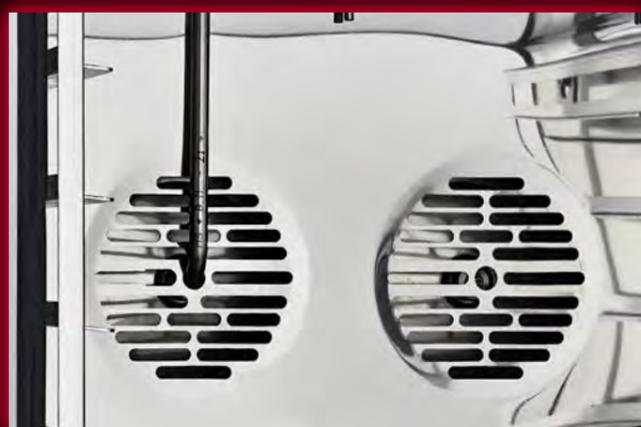
LT-4 PL



LT-4



LOW-E
Use of low thermal emission crystals and double glazing for a great thermal bridge break.



DIRECT HUMIDITY
High quality moisture generation system.

CONTROL PANEL



ACCESSORIES



TRAY SUPPORT
Support on which the oven can be placed and allows the storage of trays.



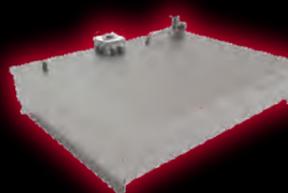
STOVE
Accessory that allows to obtain a perfectly regulated temperature, obtaining a high quality product fermentation.



FAN MOBILITY
Improved air flow to obtain a spectacular cooking result.



LOW REPAIR
Easy access system and component repair.



HOOD CONDENSER
Hood with steam condenser that allows to locate the oven in those places without chimney or smoke evacuation.



TRAYS
Indispensable in any hot spot. A complete range of trays provided by the Labe oven with great cooking possibilities. From pre-cooked pastries to baguette through macarons and other delicate products.

ROTARY RACK OVENS

salva



BEYOND EXCELLENCE

salva



The new Sirocco has been designed and manufactured to obtain maximum gain from the first bake. The control panel, the energy efficiency oriented design and advanced air flow system allow return on investment from the outset.

At the touch of a button, begins the big dream of the latest technology. Users have at their disposal technological advances such as load management or ECU and ECO internal parameters, geared to energy saving.

The new Sirocco helps bakery businesses grow, offering maximum productivity with minimum consumption.

SALVA presents the new Sirocco, the result of continuous improvement, the brand's hallmark since 1943, the year it was founded.

- New Design
- Improved Energy Efficiency
- High Productivity
- Reliability
- Baking Quality

THE NEW ROTARY SIROCCO

THE DOOR.

SALVA'S new COOL TOUCH door is an achievement in applied engineering. All heat energy is used in baking, making it safe to touch the outside of the door (always less than 70°C).

DOUBLE SENSOR

INTAKE SENSOR.

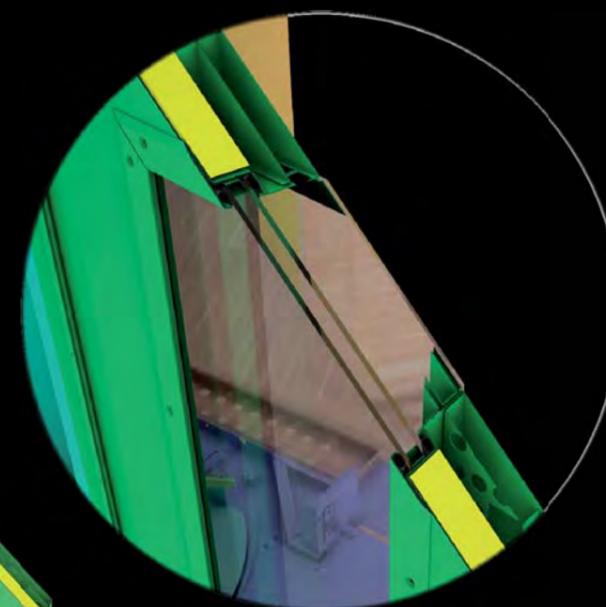
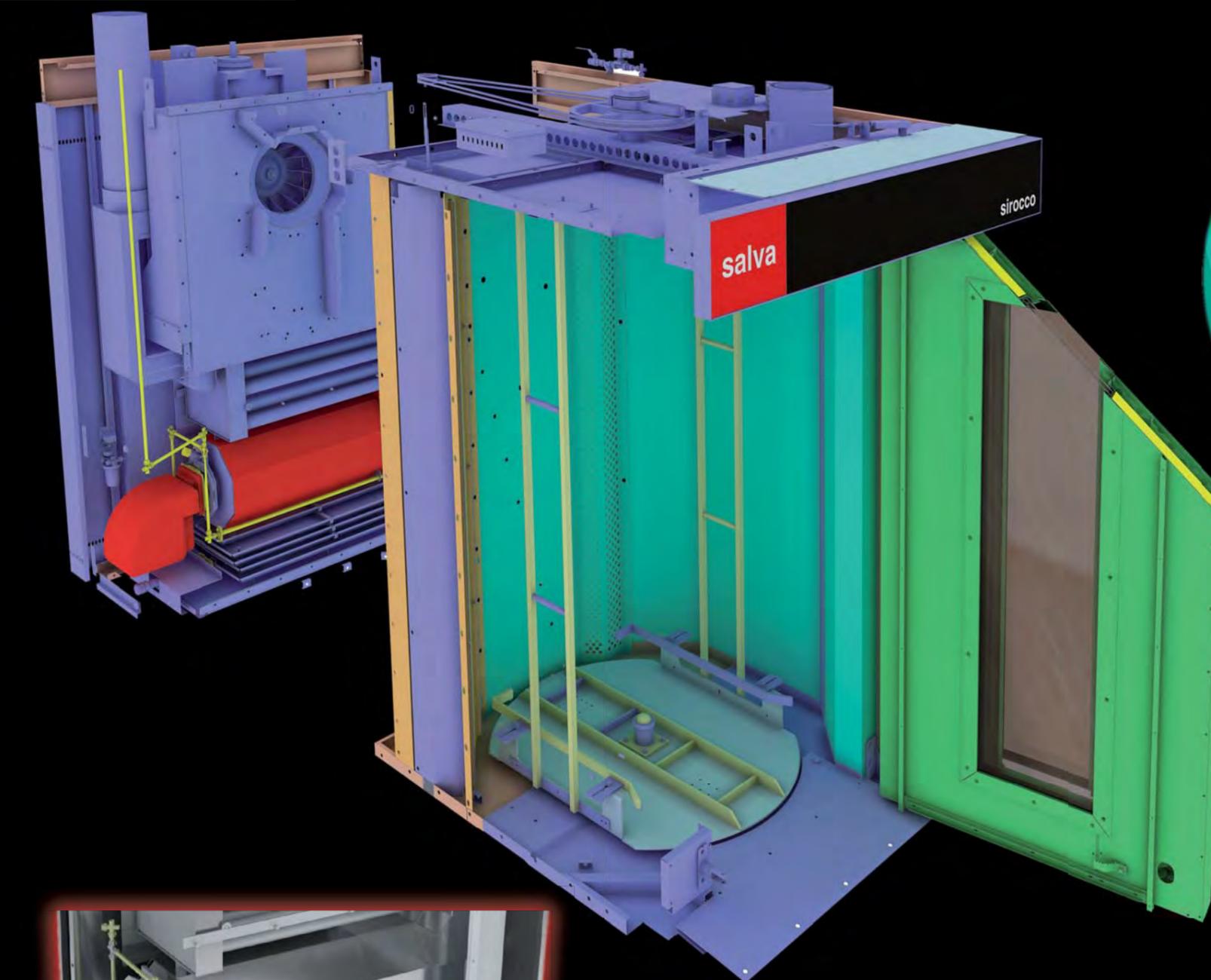
The temperature sensor is located on the intake area. This obtains shorter recovery cycles, shorter burner ignition cycles and less wear of the combustion chamber as it reaches lower temperatures.

SAFETY SENSOR.

Temperature sensor placed in the combustion chamber (safety temperature combustion chamber: 620 ° C). Therefore, the combustion chamber is protected, from excessive temperatures, extending its working life.

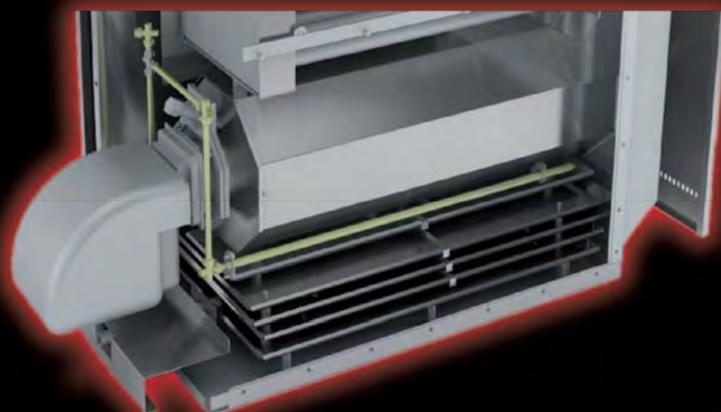
STEAM SYSTEM.

The exclusive high performance Steam System allows a large amount of water to be vaporized immediately, resulting in a bulkier and brighter product than in other ovens. The rotation of the turbine during the injection of steam into the baking chamber ensures a uniform and homogeneous distribution of the steam generated and the result is a product with an unbeatable aspect (Dynamic Steam System ®)



TRIPLE GLAZING SYSTEM.

Its triple glazing system, with CLIMALIT thermal bridge breakage and Low-e type emissivity glass on the two inner windows of the door, results in the insulation capacity of the door being reinforced.



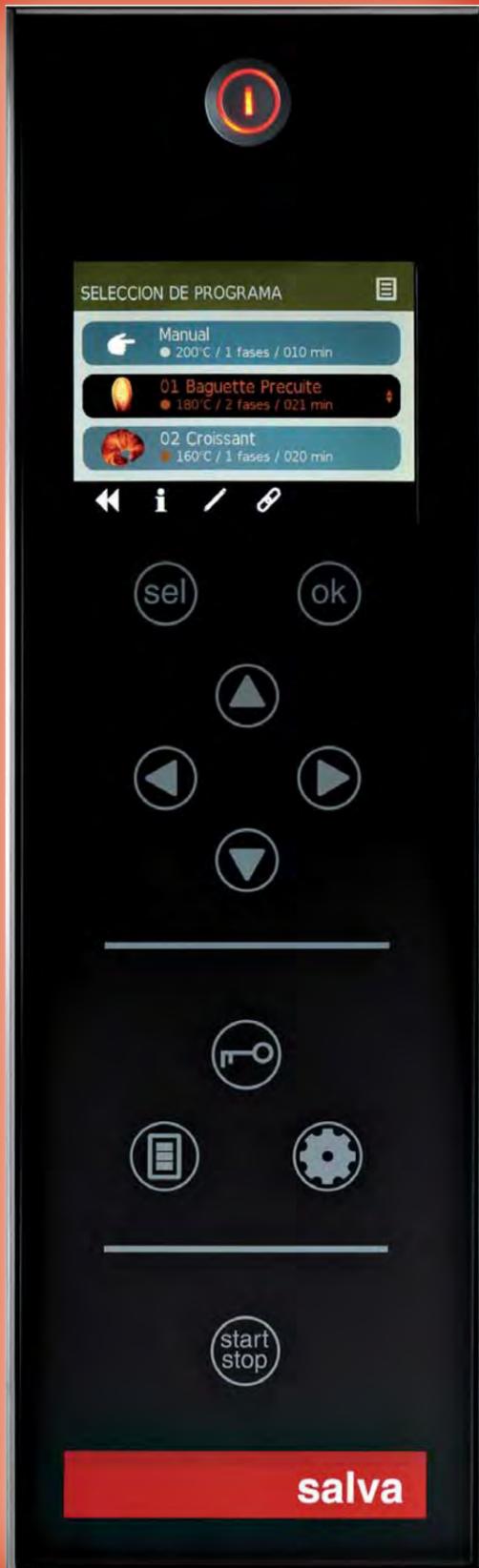
COUPLING AREA.

Platform ball coupling redesigned in order to facilitate coupling between the platform and rack. Reducing inefficiencies when inserting and removing racks.

DOOR THICKNESS.

Door thickness has increased from 91.5mm to 110mm (20% increase) thus improving cooling capacity and insulation. Resulting in greater energy efficiency.

CONTROL PANELS



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
- Chained cooking

STANDARD

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



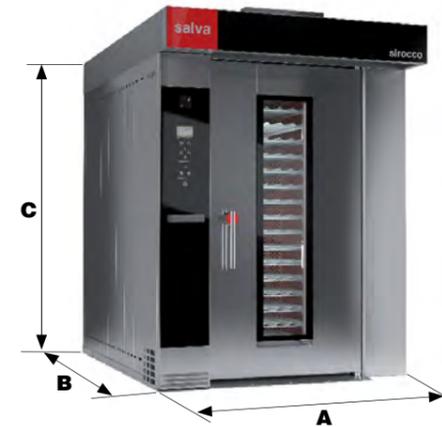
BASIC

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



DIMENSIONS

SIROCCO OVENS

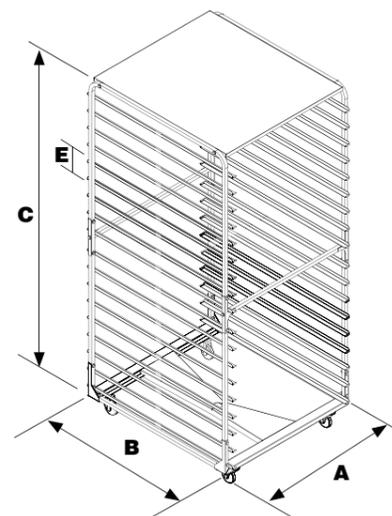


Model	A (mm) Width	B (mm) Depth	C (mm) Height
SIROCCO SK			
SK-21	1.665	1.557	2.197
SK-22	1.275	1.957	2.197
SK-23	1.275	1.957	2.197
SIROCCO SR			
SR-21	2.022	1.791	2.197
SR-22	1.581	2.281	2.197
SR-23	1.581	2.281	2.197
SIROCCO SP			
SP-21	2.258	2.079	2.197
SP-22	1.758	2.502	2.197
SP-23	1.758	2.502	2.197

CONSUMPTION

Model	ELECTRICAL OVEN		GAS-DIESEL OVEN				
	(kW) Electrical power	(kW) Electrical Power	G-20 Natural Gas	G-25 Natural Gas	Butane Gas	Propane	Diesel
SK	42,5	49	5,5	6	3,9	3,8	4,2
SR	57	67	7,1	8,2	5,3	5,2	5,7
SP	78	96	10,2	11,8	7,6	7,5	8,2

RACKS



Modelo	Tray	A (mm)	B (mm)	C (mm)	E (mm)
SK	BSK-16/02 60x40	614	456	1.792	100
	BSK-18/02 60x40	614	456	1.792	89
	BSK-20/02 60x40	614	456	1.792	80
	BSK-16/02 66x46	674	516	1.792	100
	BSK-18/02 66x46	674	516	1.792	89
	BSK-14/02 70x50	714	556	1.792	115
	BSK-16/02 70x50	714	556	1.792	100
	BSK-18/02 70x50	714	556	1.792	89
	BSK-16/02 75x45	764	506	1.792	100
	BSK-16/02 80x40	814	456	1.792	100
BSK-18/02 80x40	814	456	1.792	89	
SR	BSR-14/03 80x60	814	660	1.792	115
	BSR-16/03 80x60	814	660	1.792	100
	BSR-18/03 80x60	814	660	1.792	89
	BSR-20/03 80x60	814	660	1.792	80
SP	BSP-16/03 100x80	1.014	860	1.792	100
	BSP-18/03 100x80	1.014	860	1.792	89



bread slicer

75
YEARS
Since 1940

salva

salva

RE-INVENTING THE BREAD CORNER

COMPLETE RANGE

Table top and floor standing bread slicers with a cutting width of 45 to 60cm. SALVA offers you a range of slicers adapted to all your needs. With a classic appearance or a refined design, they will be perfectly integrated into your bakery.



BREAD SLICERS PROFESSIONAL USE

UP TO 200 Slices / hour



PROFITABLE

The most competitive prices with ambitious quality standards: solid structure, ergonomic lever progressive traction, wheels with brake, reinforced blades, gear and automatic stop by actuating lever, crumb container ergonomic.

TECHNICAL CHARACTERISTICS



Lever with progressive traction. It allows optimizing the effort.



Removable crumb tray. Light and accessible from the front.



FLAPS

They allow the bread to be optimally maintained at the exit of the machine, making it much easier to pick it up



SAFETY COVER. (OPTIONAL)

The self locking device prevents access to the blades whilst still allowing the cutting process to continue.

TECHNICAL DATA



Tipo	CUTTING THICKNESS DICKE SCHNEIDEN	kW	Voltage Spannung		Depth Tiefe (mm)	Width Breite (mm)	High Hoch (mm)	Weight Gewicht (kg)
			Single phase Einzelphase	Triphasic Dreiphasig				
T-45	FIXED CUT FESTER SCHNITT	0,49	2,4/1,4	4,1	661	685	773	?
TZ-45					661	685	1393	
TZ-60					760	843	1243	
TZ-80 PRO					826	795	1091	220

SELF-SERVICE BREAD SLICERS.

UP TO 200 Slices / hour

STURDINESS

Regular maintenance will guarantee the life of the slicer and you can cut the bread exactly like want for many years.

TECHNICAL CHARACTERISTICS



CIRCULAR TEFLON BLADE

Oil lubrication is not necessary. It is non-stick, made of Teflon which allows a clean and smooth cut of all types of bread.



ADJUSTABLE CUTTING THICKNESS

It allows the user to easily select the number of slices and their thickness between 2 and 25 mm (depending on the type of bread).



AUTOMATIC CLAW

Stabilizes bread during cutting and ensures bread handling after the cut.

TECHNICAL DATA

TZ-45 SELF



TZ80 VARIASELF



Tipo	CUTTING THICKNESS <i>DICKE SCHNEIDEN</i>	kW	Voltage <i>Spannung</i>		Depth <i>Tiefe</i> (mm)	Width <i>Breite</i> (mm)	High <i>Höch</i> (mm)	Weight <i>Gewicht</i> (kg)
			Single phase <i>Einzelphase</i>	Triphasic <i>Dreiphasig</i>				
TZ-45 SELF	FIXED CUT <i>FESTER SCHNITT</i>	0,49	2,4/1,4	4,1	892	598	1267	220
TZ-80 VARIASELF	VARIABLE CUTTING (3 Thicknesses)				826	795	1091	220
TZ-100 VARIASELF	<i>VARIABLES SCHNEIDEN</i> (3 Dicken)				826	985	1091	220

SALVA REFRIGERATION



1 | SALVA FREEZING [4-5]

2 | Fermentation [6-9]

3 | Direct Fermentation Cabinet AR - 22 [10]

Controlled Fermentation Cabinets. IVERPAN Range [11]

4 | Controlled Fermentation Chamber for Racks. FCSR-11 [12-13]

Direct Fermentation Chambers. AF Range [14-15]

Controlled Fermentation Chambers. FC Range [16-17]

Controlled Fermentation Chambers. Gamme France Range [20-23]

5 | Salva LIN K [24-25]

6 | Blast Freezers [26-29]

7 | Industrial Facilities [30-31]

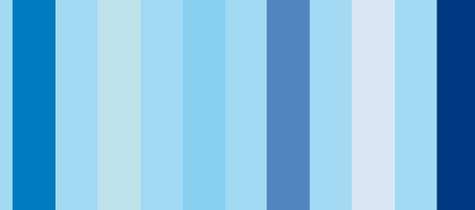
8 | Technical Characteristics [32-35]

SALVA has been providing solutions for bakers and cake makers since 1943.

Controlling the cold is the art of the baker. Proper control means you can offer your customers a larger range of recently baked products around the clock, as the current market demands.

Freezing technology differs completely from baking technology, which is why **SALVA** created the **SALVA FREEZING** division some years ago. This division specialises in the design and manufacture of units to control moisture and temperature curves, guaranteeing a fresh, aromatic, mouth-watering product.

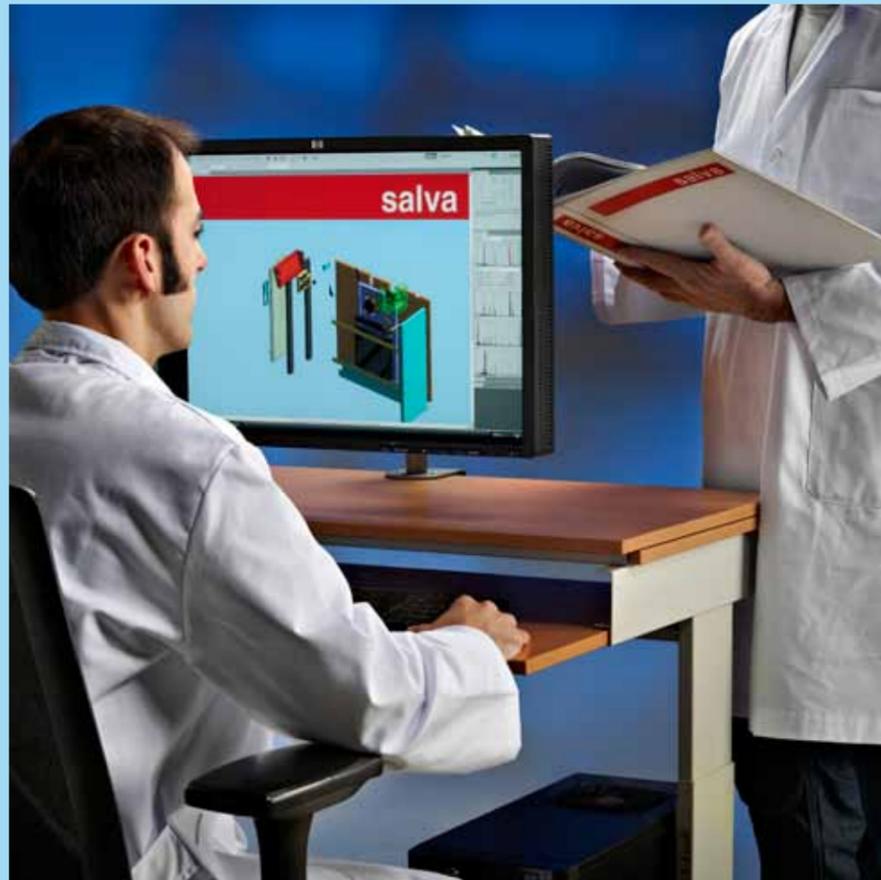


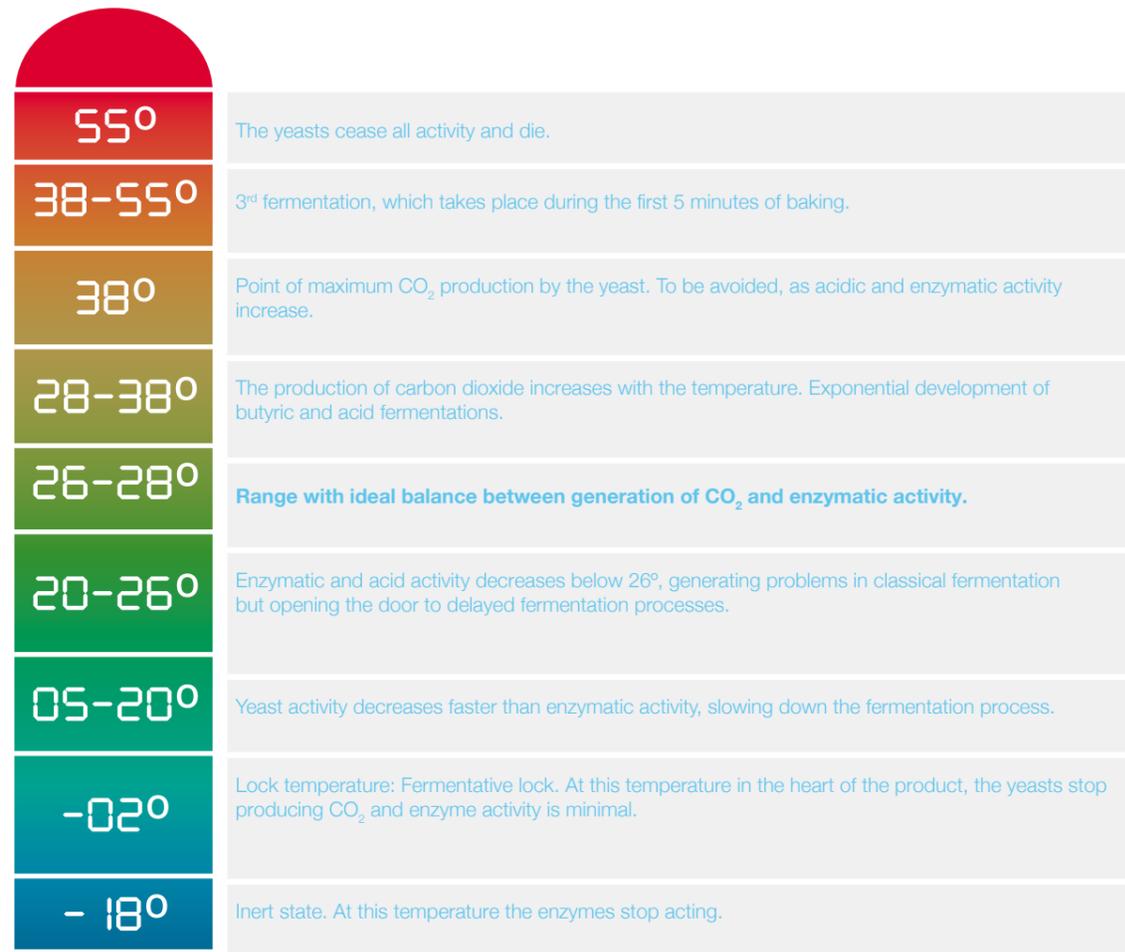


This requires in-depth knowledge of how heat is extracted from the dough, the production of cold air, uniform circulation around the chamber and the generation and suitable provision of moisture, in order to reinforce the aroma and smell of the dough.

To this end SALVA counts on leading experts in freezing technology and the best production means and quality control for each of the construction elements which make up the equipment, and is thus able to offer the market the best product.

Controlling cold technology requires true professionals. People who understand and master the chemical reactions produced by the yeast enzymes. Professionals who control this activity at different temperatures and moisture levels. Experts who understand and control everything which affects the dough in this critical manufacture process.





Direct Fermentation

Ranges: FC, FC France, AF, AR-22, IVERPAN, FCSR-11



After reaching the optimum fermentation temperature (26-28°), this is maintained constant throughout the process, along with the moisture percentages (70-82%). These conditions provide a balance between acid and fermentation processes.

Delayed Fermentation



The long duration fermentation processes (from 6 to 24 hours) at positive temperatures lower than those of classic fermentation are directly applicable in 2 business models:

1. The bread baker. Allows continuous working, guaranteeing product in line with the production process and at minimum energy cost.
2. The professional artisan baker striving for excellence in all products. The temperature range between 5 and 20° allows the doughs to develop with CO₂ production and slow enzymatic activity, resulting in pieces with excellent properties in terms of aroma and taste.

Controlled Fermentation

Ranges: FC, FC France, IVERPAN, FCSR-11

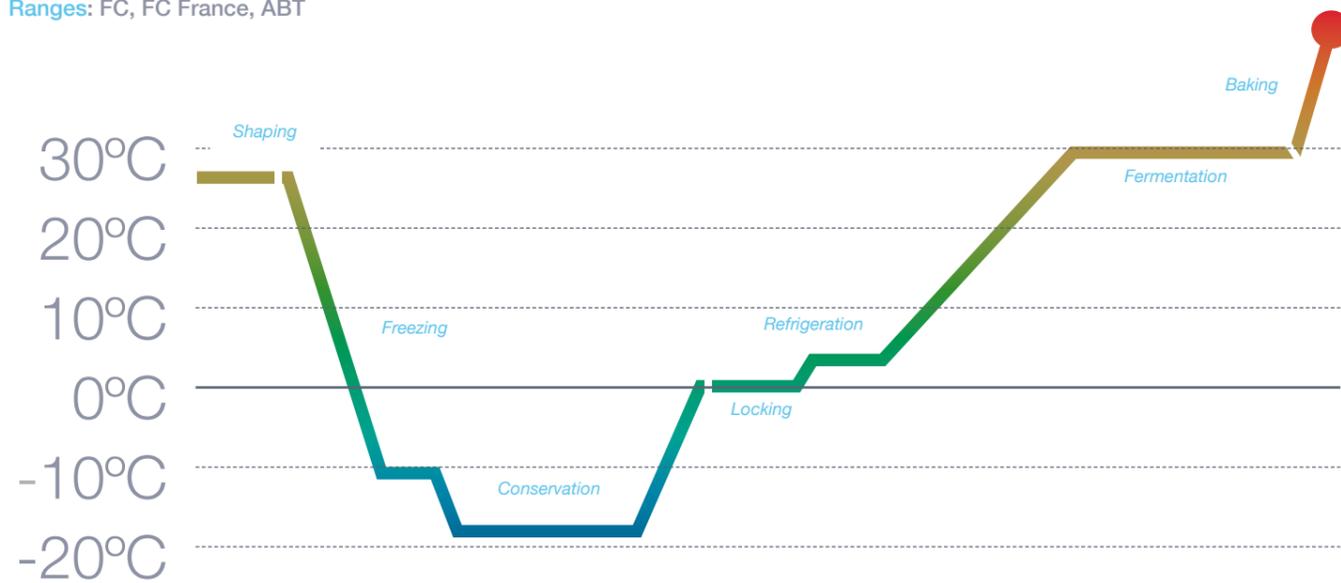


Controlled fermentation allows the professional artisan baker to rationalise production times. A drop in temperature to -1°C blocks all enzymatic activity. Correct moisture level and temperature parameters, along with the optimum design of the chambers, prevents any condensation in the product, leading to fresh, aromatic bread.

Fermentation is programmed in line with capacity at the bakery.

Frozen dough process

Ranges: FC, FC France, ABT



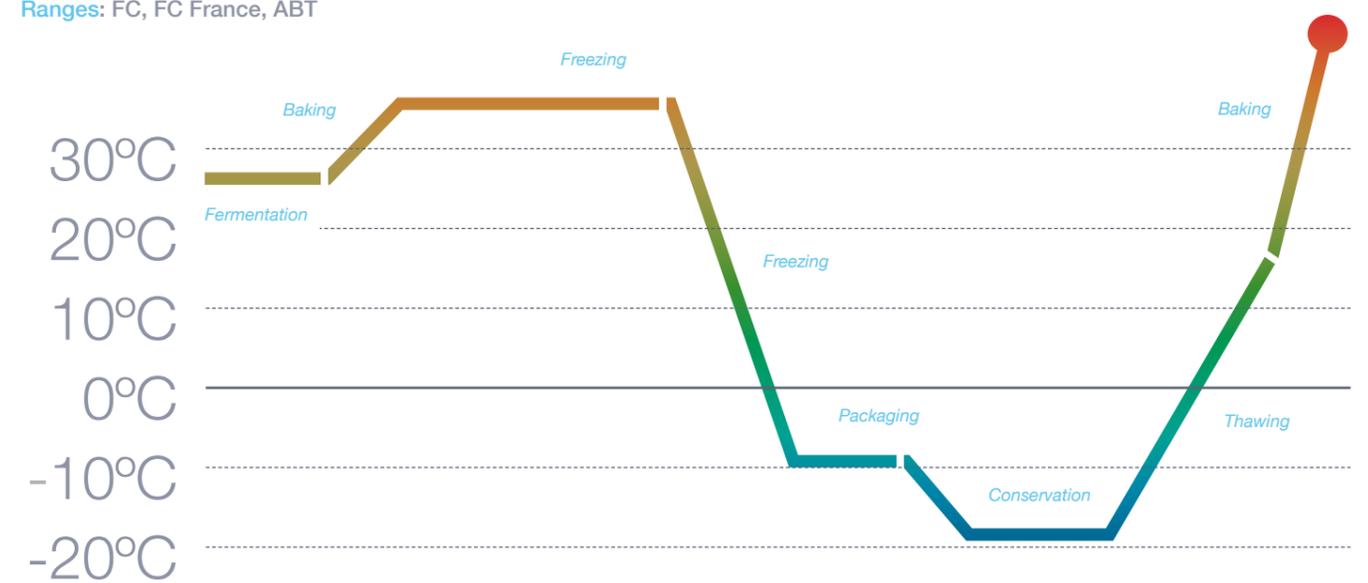
After shaping, the pieces are blasted at -18°C in the heart, thus guaranteeing all the properties of the product as if it were fresh.

Conservation is done in negative freezing chambers, meaning stock can be kept in line with existing demand.

Thawing takes place at the point of sale in fermentation chambers which are controlled with moisture and thaw temperature parameters to guarantee a fresh, crusty final product.

Pre-baked bread process

Ranges: FC, FC France, ABT



The recently baked pieces, still hot, are blasted at -18°C in the heart, thus maintaining all the properties of the product as if it were recently baked. Production is always distributed to sales points in line with the cold chain, which is key in this process.

Pre-baked bread means demand can be met around the clock with a fresh, recently baked product.

Direct Fermentation Cabinet AR-22

The solution to direct fermentation processes is just a connection point away. The AR-22 is designed as an easy installation product.

Essential in any hot spot.



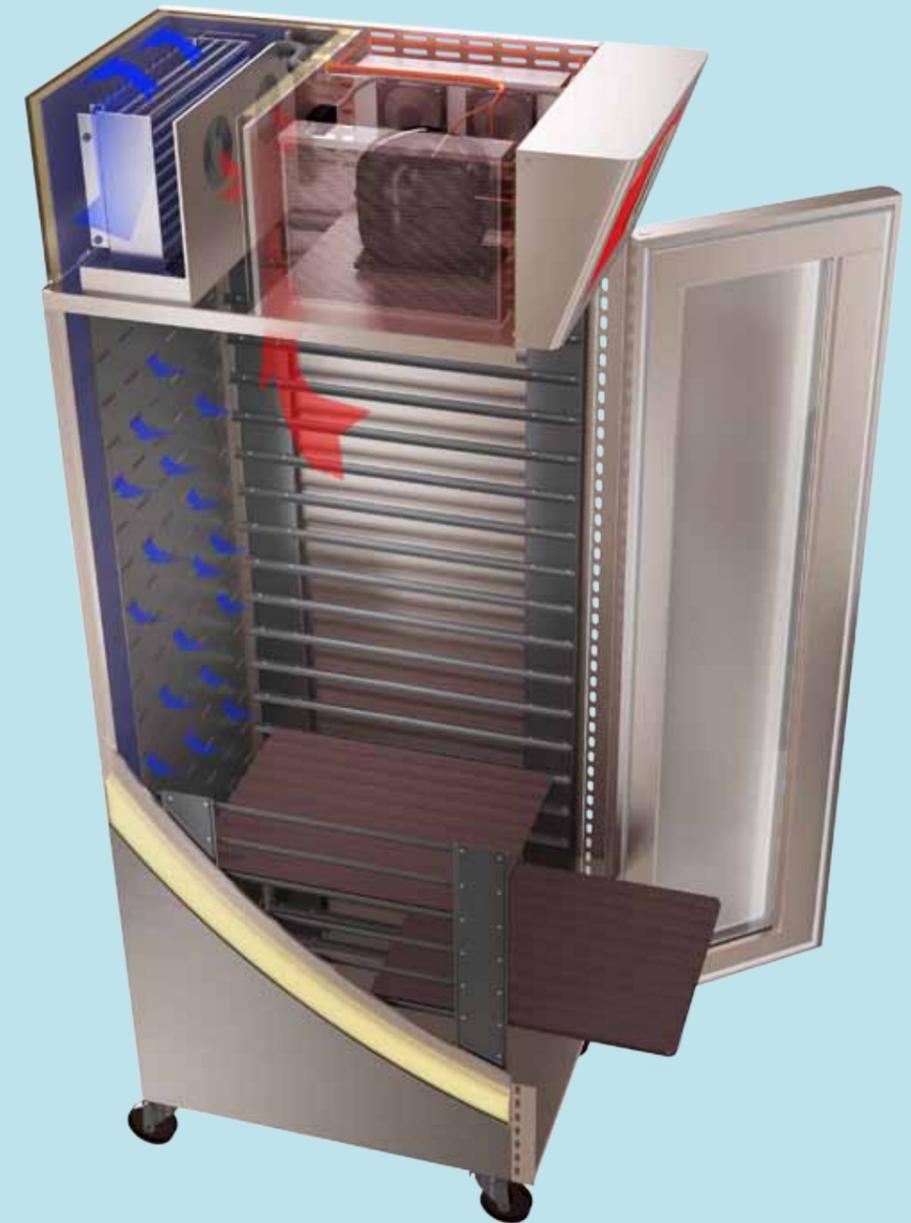
The generation of steam and dry heat is controlled independently. Its power provides optimum steam conditions and temperatures in an instant.



Controlled Fermentation Cabinet. IVERPAN Range

For over 40 years, Salva's range of controlled fermenters for IVERPAN trays has been recognised as an essential piece of equipment for cake makers and hot points around the world.

A practical solution thanks to its compact and robust design. It is easy to install and extremely versatile, allowing controlled or direct fermentation to be carried out. The entire rear of the cabinet is fitted with baffles which guarantee the optimum distribution of air, offering maximum protection for the most delicate products.



Controlled Fermentation Chamber for Racks. FCSR-11

The FCSR-11 applies all the quality and technical solutions of the IVERPAN controlled fermentation range to a rack chamber.

Introduces the convenience and benefits of controlled fermentation in small bakeries which base their production on the use of racks. Fitted with Salva's most advanced fermentation control software, providing small artisan bakers with a range of possibilities previously only available to large chambers.



The powerful freezing equipment developed by our engineers has maximum consumption of less than 2kW.

Triple tempered insulating glass with dual air chamber. A unique design which prevents condensation and energy losses.

CHARACTERISTICS

- The cabinet can be used as:
 - Controlled fermentation chamber for racks.
 - Direct fermentation chamber.
 - Conservation chamber at 2°C.
- 40 mm insulated base. Includes access ramp to facilitate rack entry.
- Working temperature range between -2°C and 40°C.
- ST climate class refrigeration group (subtropicalised).
- Control panel for easy operation and programming in line with the user's possibilities.
- Sound power level emitted is less than 70 dB.
- Refrigerating noise R 404 A. Refrigerant which does not harm the ozone layer.
- Capacity: 2 racks 60x40. 1 rack 80x60.

The 60 mm thick insulation and the AISI 304 stainless steel internal coating provide maximum resistance from corrosion and also energy savings.



Direct Fermentation Chambers. AF Range.

Salva's AF range of chambers for direct fermentation offers a wide variety of sizes and heights in order to adapt to the needs of any bakery. The 70 mm sandwich panels and 21 mm base ensure perfect insulation. Moreover, the exclusive INSTACLACK assembly technology allows for quick, straightforward assembly without any work.

In conjunction with the CRF-2 convector, the professional can fit direct fermentation equipment with minimum energy costs.



CRF-2 Convector

The CRF-2 convector is designed and manufactured by Salva for the quick, efficient production of heat and moisture inside the AF direct fermentation chambers.

The efficient generation of steam using an electrical arc minimises electrical consumption. In combination with the dry heat resistor, it can generate ideal fermentation conditions for a volume of 17 m³.



FC Controlled Fermentation Range

Salva's extensive experience in the design and manufacture of controlled fermentation chambers means the FC range is a cutting-edge product for bakeries.

Our exchange of knowledge with customers can be seen in this extensive range, with the application of advanced solutions in its construction. An integral structure, comprising 70 mm high-density insulating panels; ST class cold groups (subtropicalised), ready to work in the most adverse conditions; interior designed to facilitate perfect air distribution; stainless steel interior surfaces, making this our flagship range.



Characteristics

- Made of plastic coated metal panels on the outside and stainless steel on the inside, injected with 70 mm thick polyurethane.
- Electronic control panel, control for temperature, moisture, times and periods and optical indications for the processes. With possibility of five fermentation stages.
- Capacity to work at -10°C (standard).
- 21 mm thick insulated base.
- Independent moisture and heat generator.

Controlled Fermentation Chambers. FC Range

Termometro

The FC range of controlled fermentation chambers brings together all the characteristics to make it an essential item in all 21st-century bakeries.



Air distribution

The interior is designed to ensure the perfect distribution of cold, heat and moisture throughout the volume of the chamber. The suction system is designed to conduct air and moisture from bottom to the top, obtaining perfect uniform fermentation.



Control panel

The whole FC range is fitted with the FC 95 LCD panel. Its process control unit houses all of Salva's experience in controlled fermentation.



Easy assembly system

NO INSTALLATION WORK, NO PROBLEMS: the INSTACLACK system is fast, clean and simple. The FC range is thermally shielded with high-density injected polyurethane SANDWICH panels of 70 mm on the sides and top section and 21 mm in the base.



Cooling unit

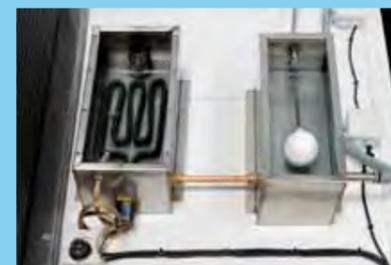
As is the case with all Salva cold equipment, the heart of each FC comprises carefully selected components from leading suppliers, assembled and tested for 24 hours at our facilities by experts in refrigeration.



Independent Isothermal steam generator /

The powerful 2.2 kW steamgenerator is capable of filling the chamber with moisture in a few seconds. Has a simple, ingenious design with a double communicated vat which does not cover the water resistor, leading to energy savings.

Steam generator's functioning does not affect chamber's temperature: increases proofing homogeneity.



Gamme France Range controlled fermentation chambers are designed and manufactured for artisan bakers who use W rising flour (over 180).

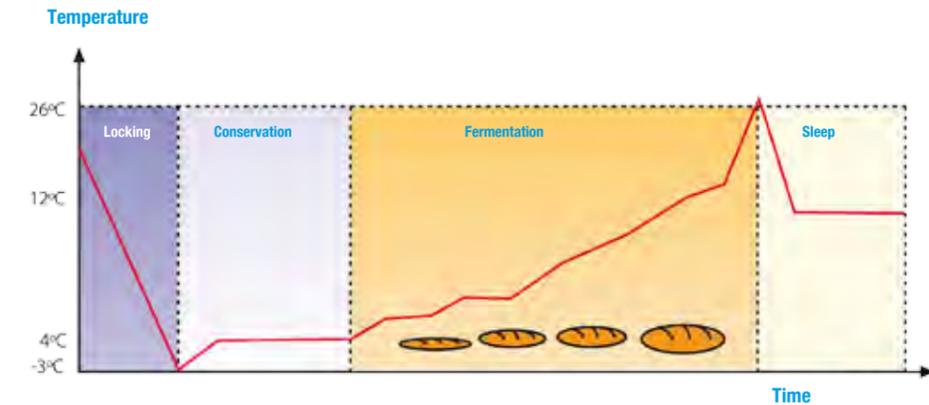
The Gamme France range includes many construction elements from the FC range, such as the quality of the cold group components, the control panel, the wall thicknesses and exceptional fermentation quality.

The differences compared to the FC range are that the base is optional, the cold group is adapted to northern European temperatures and the moisture is produced through dripping in the evaporators.



KS-95 LCD Control Panel

The KS-95 LCD control panel is found throughout the FC range and the Gamme France range. Governs the operation mode of the fermentation chambers in accordance with the baker's requirements. Its easy programming makes it an indispensable ally for all artisan bakers.



Gamme-France controlled fermentation cabinets have 3 operation modes:

1. Conservation (including lock stage and conservation stage).
 - Only the cold cycle is carried out.
 - The conservation temperature is defined.
 - The achievable temperature is -3°C.
 - The optional defroster should be added in conservation temperatures below 0°C and times of over 12 hours.
2. Conservation and fermentation (including all the stages).
 - The following are defined to control this cycle:
 - Time and date of baking.
 - Lock time.
 - Lock temperature.
 - Conservation temperature.
 - Fermentation time.
 - Fermentation temperature.
 - Relative fermentation moisture.
3. Fermentation (fermentation cycle only).
 - To control this cycle we could define:
 - Fermentation time.
 - Fermentation temperature.
 - Relative fermentation moisture.

* Sleep function

- The Sleep Function is provided as standard in Gamme-France controlled fermentation cabinets.
- This function is automatically activated when either controlled fermentation or direct fermentation is selected, and can be disabled by the baker/cake maker by simply pressing the "sleep" button.

Gamme France Range Controlled Fermentation Chambers

Air distribution

Set of vertical evaporators and fans for the uniform distribution of heat and cold from the chamber.



Heater group

Comprising shielded electrical resistors. Its power is dimensioned so proofing processes are slower, more natural.

Control panel

- Electronic control panel as standard. Located at a lower height for easier access and protection from bangs.
- Includes sleep mode as standard.
- Programming of temperature, moisture and time (real time) in the 3 functions.

Moisturizing system

Gamme-France controlled fermentation cabinets have a standard humidifier which provides moist steam, thus guaranteeing the hydration of the product and ensuring its quality.



Refrigerating group

Thermostat located in the top of the cabinet. Unit with power to lower the total capacity to -3°C in 3 hours.



Sandwich Panels

- 70mm thick injected polyurethane panels. Up to 40% more than that usually found on the market.
- Highly optimised panel assembly system. Very short panel assembly time (30 minutes approx.)
- Size of panels suitable for the customer's premises.
- Interior of the AISI 304 stainless steel cabinet.

Switchboard

- Independent magneto-thermic switches to protect all the circuits.
- Non-pull glands for all electrical connection ducts
- Switching transformer
- Safety thermostat for fermentation resistors
- Independent component power supply input terminals
- Main isolating switch



Salva LINK is the management programme for total control of the complete facility. The ovens and fermenters intercommunicate through a central PC.

Apart from allowing communication between SALVA units, Salva LINK has an optional production control model to manage:

- The devices used throughout the working day.
- Time of use.
- Facility productivity.
- Downtime due to lack of planning or capacity.
- Idle time
- Detection of errors in the manufacturing process.

The fermenter may, at a specific point during the process, start up the ovens through the PC, ensuring baking temperature is reached at the moment fermentation finishes.

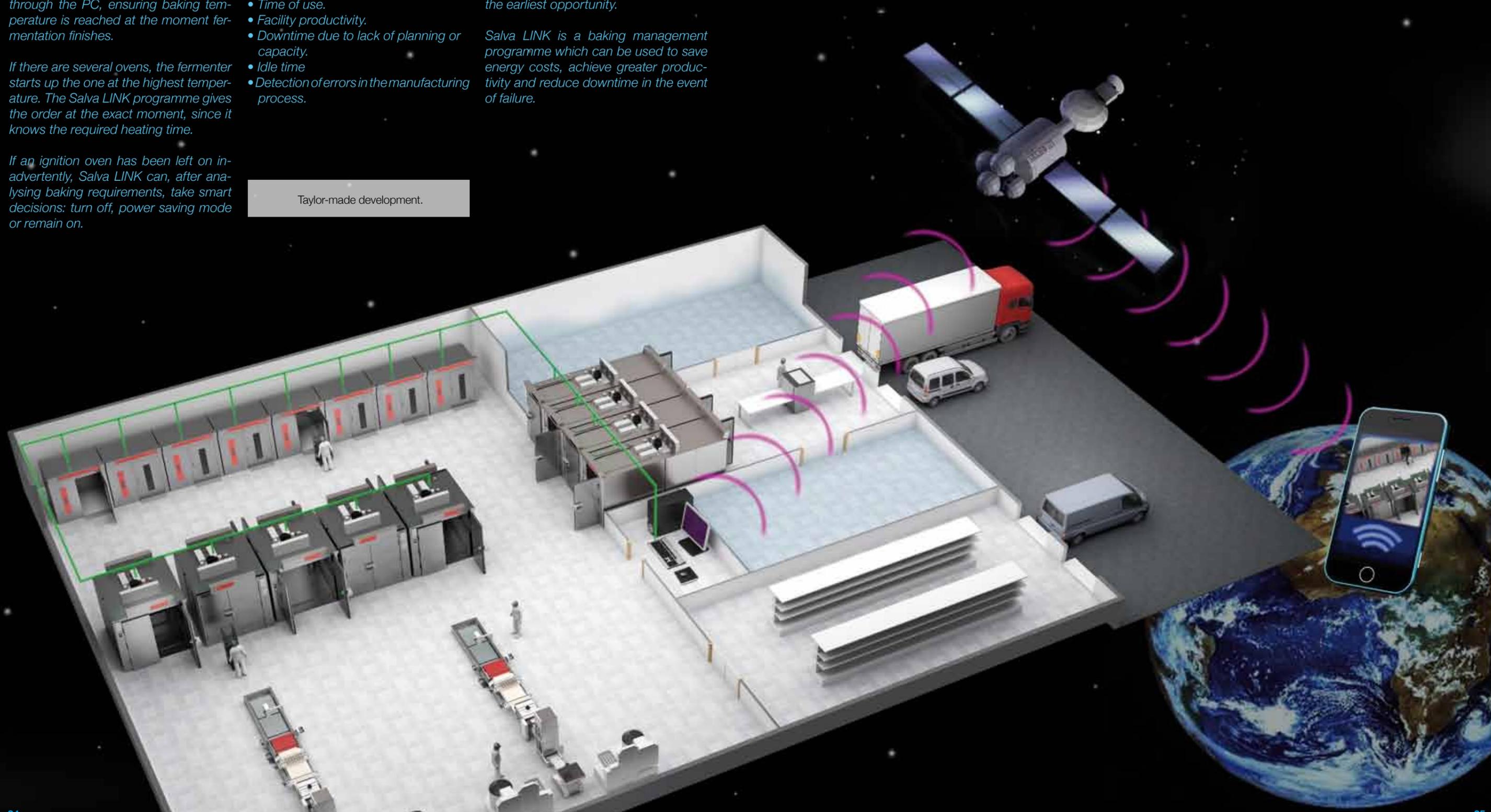
If there are several ovens, the fermenter starts up the one at the highest temperature. The Salva LINK programme gives the order at the exact moment, since it knows the required heating time.

If an ignition oven has been left on inadvertently, Salva LINK can, after analysing baking requirements, take smart decisions: turn off, power saving mode or remain on.

The Salva LINK maintenance model allows the facility to communicate with any person in the event of failure. It can communicate with SALVA's official Technical Assistance Service, allowing the failure to be diagnosed and the unit started up from the remote control at the earliest opportunity.

Salva LINK is a baking management programme which can be used to save energy costs, achieve greater productivity and reduce downtime in the event of failure.

Taylor-made development.

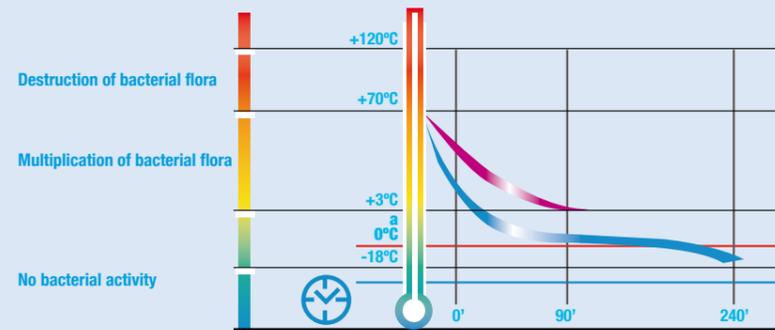


Blast freezers

The SALVA range of blasts allows bakers to meet the challenges to their business in the 21st-century. Two processes in a single machine.

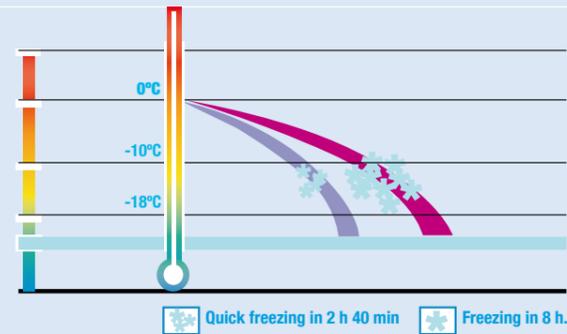
BLAST

Consists of significantly speeding up the freezing process. The product is taken from baking temperature up to temperature in the heart of +3°C in 90 min.



DEEP FREEZE

Lowers the temperature of the product from baking to -18° in 240 minutes. Prevents the formation of microcrystalline.



FRESH PRODUCT /

Allows the product to be served at any moment with the same properties as recently baked, just as your customers demand.

REDUCE WASTE PRODUCT

Keep sales in line with production, reducing defective products by 50%.

STREAMLINE THE PRODUCTION PROCESS

Allows you to meet peak demand without any risk of losing sales.

BETTER MANAGE HUMAN RESOURCES

Better organise personnel needs. Avoid night-time and holiday periods.



MAXIMUM TEMPERATURE UNIFORMITY

The rounded, seal tight internal chamber allows the airflow to rapidly reach the temperatures required in all points.



MAXIMUM FUNCTIONALITY

The high-quality components which make up the refrigerator group offer high performance even in intensive work conditions.

Uses R404A refrigerant, in accordance with environmental protection standards.

MAXIMUM PRECISION

The multipoint temperature sensor allows the temperature of the foodstuffs to be detected with maximum accuracy in the different blast or deep-freeze stages.



Tray



- Sliding system with 3 positions for each tray:
-Standar: 65mm / -A 50mm /-A 32,5mm.
- 60 mm high-density polyurethane insulation (42kg/m³).
- Finished in 18/10 shiny Aisi 304 stainless steel.
- Includes temperature sensor and defrost as standard.
- Memory for up to 99 deep freeze or temperature blast cycles
Allows the product to be blasted or deep frozen based on a pre-set time interval (and, in consequence, in the 90 mins or 240 mins as set out in HACCP Standards) or through temperature control in the heart of the product using a temperature sensor.

TYPE	Dimensions	Blast cycle	Freezing cycle	Blast capacity	Freezing capacity	Refrigeration capacity	Voltage	Power	Current	Tray capacity	Weight
ABT-5	790x800x850	+90/+3	+90/-18	12 Kg	8 Kg	690	230/1/50	1200	6.2	5	103
ABT-8	790x800x1320	+90/+3	+90/-18	25 Kg	16 Kg	1300	230/1/50	2000	9.2	8	142
ABT-12	790x800x1800	+90/+3	+90/-18	36 Kg	24 Kg	2850	400/3/50	3500	4.2	12	188
ABT-16	790x800x1950	+90/+3	+90/-18	55 Kg	36 Kg	3930	400/3/50	5150	5.7	16	221

Rack



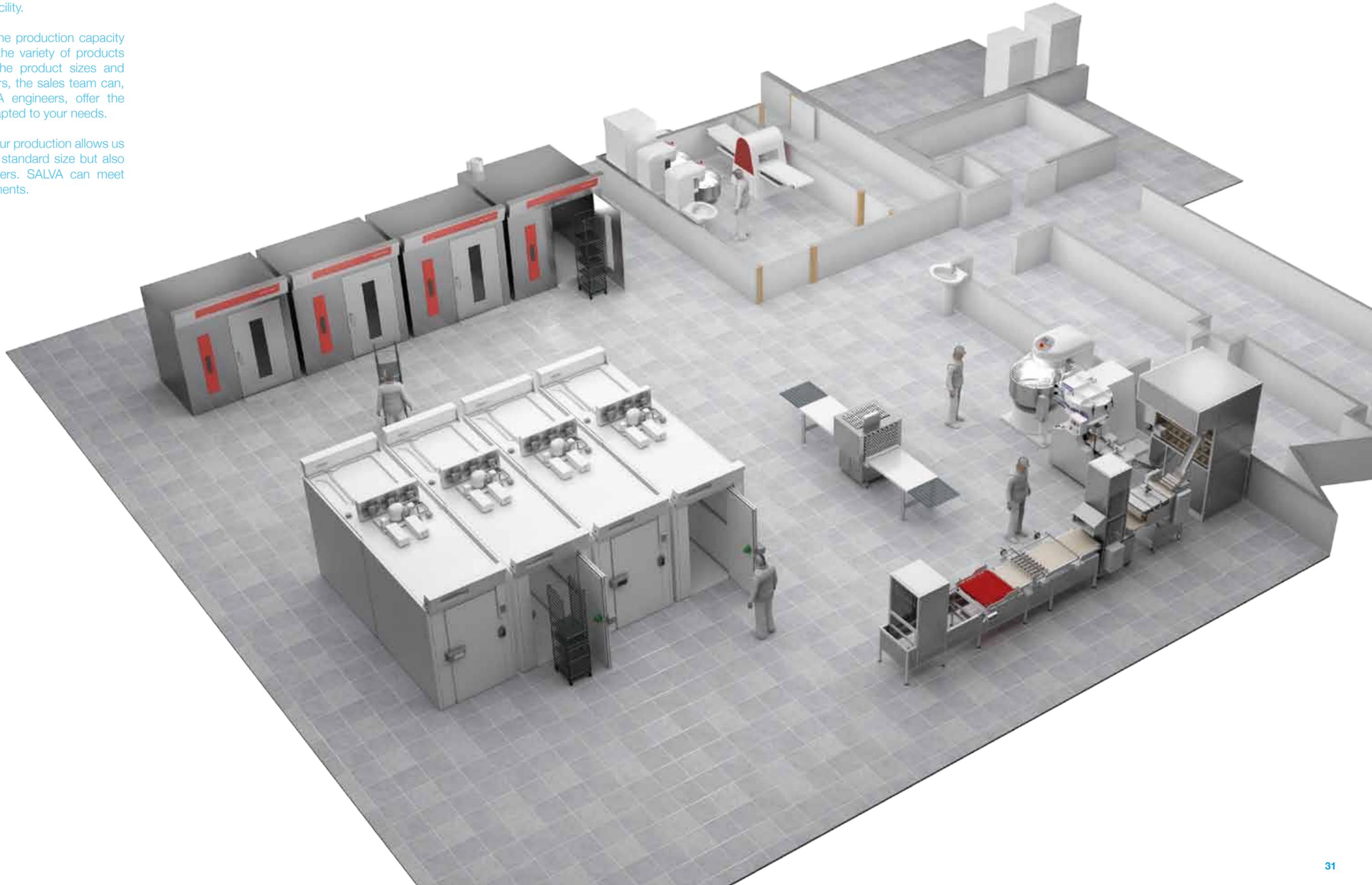
- Range fitted with multipoint temperature sensor, with 4 temperature sensors.
- This range can change the airspeed inside the chamber, thus maintaining the degree of moisture.
- Memory for up to 99 deep freeze or temperature blast cycles.
- Fitted with HACCP memory to register the high-temperature alarms and cycles which have exceeded the maximum time envisaged:
 - 90 minutes for positive blast.
 - 240 minutes for deep freeze.

TYPE	Dimensions	Blast cycle	Freezing cycle	Blast capacity	Freezing capacity	Refrigeration capacity	Voltage	Power	Current	Tray capacity	Weight
ABT-SM11	1200x1050x2430	+90/+3	+90/-18	70 Kg	48 Kg	5970	400/3/50	4770	14.2	1 (60x40)	320
ABT-SR11	1600x1450x2430	+90/+3	+90/-18	150 Kg	100 Kg	11030	400/3/50	5620	14.6	1 (60x80)	420
ABT-SM12	1200x1750x2430	+90/+3	+90/-18	140 Kg	96 Kg	9650	400/3/50	7650	23.6	2 (60x40)	640
ABT-SR12	1600x2550x2430	+90/+3	+90/-18	300 Kg	200 Kg	16290	400/3/50	14460	35.8	2 (60x80)	640
ABT-SP11	1700x1450x2430	+90/+3	+90/+3	150 Kg	100 Kg	9650	400/3/50	-	-	1 (100x80)	-

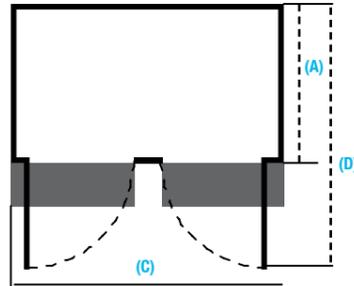
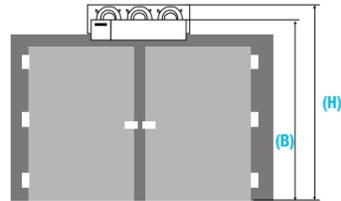
SALVA's capacity and experience means it can offer its knowledge in the bespoke design of your facility.

Once it knows the production capacity to be reached, the variety of products to be offered, the product sizes and the working hours, the sales team can, alongside SALVA engineers, offer the solution best adapted to your needs.

The flexibility of our production allows us to offer not only standard size but also bespoke chambers. SALVA can meet any size requirements.

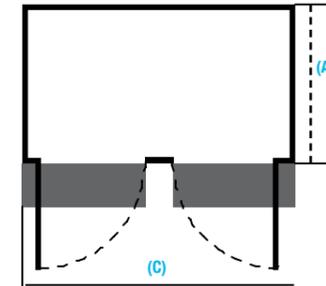


Technical characteristics. FC Controlled Fermenter



TYPE	Exterior dimensions				Number of doors	Rack's tray capacity										Power /	Voltage /	Door light* / (mm)
	Length /	Depth /	Depth /	Height /		60x40	66x46	75x45	70x50	80x40	80x46	80x60	90/92x65	100x80				
FOR RACKS (1,80 m height)																		
FC-SM-12	1.260	1.260	2.090	2.280 / 2.341	1	2	2	1	1	1	1	1	-	-	3,6	230/400	730x1.845	
FC-SM-16	2.020	2.020	2.850	2.280 / 2.491	1	6	6	4	4	4	4	3	-	-	7,3	230/400	730x1.845	
FC-SM-26	2.020	2.020	2.850	2.280 / 2.491	2	6	6	4	4	6	4	3	-	-	7,3	230/400	730x1.845	
FC-K-12	1.260	1.260	2.260	2.280 / 2.341	1	2	2	2	1	2	2	1	1	1	3,6	230/400	900 x 1.845	
FC-K-13	1.260	2.020	3.020	2.280 / 2.341	1	3	3	3	3	3	3	1	1	1	3,6	230/400	900 x 1.845	
FC-K-14(B)	2.020	1.640	2.640	2.280 / 2.341	1	6	4	4	4	3	3	2	2	1	5,2	230/400	900 x 1.845	
FC-K-16	2.400	2.020	3.020	2.280 / 2.491	1	9	6	6	6	6	6	4	4	2	7,3	230/400	900 x 1.845	
FC-K-24(A)	2.400	1.260	2.260	2.280 / 2.341	2	6	4	4	3	3	3	2	2	2	5,2	230/400	900 x 1.845	
FC-K-24(B)	2.400	1.640	2.640	2.280 / 2.341	2	9	5	4	4	4	4	2	2	2	5,2	230/400	900 x 1.845	
FC-K-26	2.400	2.020	3.020	2.280 / 2.491	2	9	6	6	6	6	6	4	2	2	7,3	230/400	900 x 1.845	
FC-SR-12	1.640	1.640	2.790	2.280 / 2.341	1	5	3	3	3	3	3	2	2	1	3,6	230/400	1.050 x 1.845	
FC-SR-13	1.640	2.400	3.550	2.280 / 2.341	1	6	6	5	5	4	4	3	3	2	5,1	230/400	1.050 x 1.845	
FC-SR-14	2.400	1.640	2.790	2.280 / 2.491	1	8	6	5	4	4	4	4	2	2	7,3	230/400	1.050 x 1.845	
FC-SR-16	2.400	2.400	3.550	2.280 / 2.491	1	12	9	8	6	6	6	6	6	4	10,4	230/400	1.050 x 1.845	
FC-SR-24	2.780	1.640	2.790	2.280 / 2.491	2	8	8	6	6	6	6	4	4	2	7,3	230/400	1.050 x 1.845	
FC-SR-26	2.780	2.400	3.550	2.280 / 2.491	2	12	12	10	8	8	8	6	6	4	10,4	230/400	1.050 x 1.845	
FC-SP-12	1.640	2.020	3.320	2.280 / 2.491	1	6	4	4	4	4	4	2	2	2	5,2	230/400	1.200 x 1.845	
FC-SP-13	1.640	2.780	4.080	2.280 / 2.491	1	8	6	6	6	5	5	3	3	3	5,2	230/400	1.200 x 1.845	
FC-SP-14	2.780	2.020	3.320	2.280 / 2.491	1	8	8	8	8	8	8	5	5	4	10,4	230/400	1.200 x 1.845	
FC-SP-16	3.160	2.400	3.700	2.280 / 2.491	1	12	12	10	8	10	8	5	5	4	10,4	230/400	1.200 x 1.845	
FC-SP-24	3.160	2.020	3.320	2.280 / 2.491	2	12	9	9	8	8	8	6	6	4	10,4	230/400	1.200 x 1.845	
FC-SP-26	3.160	2.400	3.700	2.280 / 2.491	2	12	12	10	9	10	8	8	8	6	10,4	230/400	1.200 x 1.845	
FOR RACKS (2,04 m height)																		
FC-SR-12	1.640	1.640	2.790	2.505 / 2.721	1	5	3	3	3	3	3	2	2	1	3,6	230/400	1.050 x 1.845	
FC-SR-13	1.640	2.400	3.550	2.505 / 2.721	1	6	6	5	5	4	4	3	3	2	5,1	230/400	1.050 x 1.845	
FC-SR-14	2.400	1.640	2.790	2.505 / 2.871	1	8	6	5	4	4	4	4	2	2	7,3	230/400	1.050 x 1.845	
FC-SR-16	2.400	2.400	3.550	2.505 / 2.871	1	12	9	8	6	6	6	6	6	4	10,4	230/400	1.050 x 1.845	
FC-SR-24	2.780	1.640	2.790	2.505 / 2.871	2	8	8	6	6	6	6	4	4	2	7,3	230/400	1.050 x 1.845	
FC-SR-26	2.780	2.400	3.550	2.505 / 2.871	2	12	12	10	8	8	8	6	6	4	10,4	230/400	1.050 x 1.845	
FC-SP-12	1.640	2.020	3.320	2.505 / 2.871	1	6	4	4	4	4	4	2	2	2	5,2	230/400	1.200 x 1.845	
FC-SP-13	1.640	2.780	4.080	2.505 / 2.871	1	8	6	6	6	5	5	3	3	3	5,2	230/400	1.200 x 1.845	
FC-SP-14	2.780	2.020	3.320	2.505 / 2.871	1	8	8	8	8	8	8	5	5	4	10,4	230/400	1.200 x 1.845	
FC-SP-16	3.160	2.400	3.700	2.505 / 2.871	1	12	12	10	8	10	8	5	5	4	10,4	230/400	1.200 x 1.845	
FC-SP-24	3.160	2.020	3.320	2.505 / 2.871	2	12	9	9	8	8	8	6	6	4	10,4	230/400	1.200 x 1.845	
FC-SP-26	3.160	2.400	3.700	2.505 / 2.871	2	12	12	10	9	10	8	8	8	6	10,4	230/400	1.200 x 1.845	

Technical characteristics. FC France Range



TYPE	Width (C)*	Depth (A)*	Door	Capacity	Tray
FC-SK-120 L	880	2020	520	1 x 2 = 2	(80 x 40)
FC-SK-120 T	1260	1260	900	1 x 2 = 2	(40 x 80)
FC-SK-130 L	880	2780	520	1 x 3 = 3	(80 x 40)
FC-SK-130 T	1260	1640	900	1 x 3 = 3	(40 x 80)
FC-SK-131 T	1260	1640	900	1 x 3 = 3	(40 x 80)
FC-SK-14 L	1640	2020	520	2 x 2 = 4	(80 x 40)
FC-SK-14 T	2020	1260	900	2 x 2 = 4	(40 x 80)
FC-SK-140 L	880	3540	520	1 x 4 = 4	(80 x 40)
FC-SK-140 T	1260	2020	900	1 x 4 = 4	(40 x 80)
FC-SK-141 L	880	3540	520	1 x 4 = 4	(80 x 40)
FC-SK-141 T	1260	2020	900	1 x 4 = 4	(40 x 80)
FC-SK-151 L	880	4300	520	1 x 5 = 5	(80 x 40)
FC-SK-151 T	1260	2780	900	1 x 5 = 5	(40 x 80)
FC-SK-16 L	1640	2780	520	2 x 3 = 6	(80 x 40)
FC-SK-16 T	2020	1640	900	2 x 3 = 6	(40 x 80)
FC-SK-160 T	1260	3160	900	1 x 6 = 6	(40 x 80)
FC-SK-161 L	880	5060	520	1 x 6 = 6	(80 x 40)
FC-SK-161 T	1260	3160	900	1 x 6 = 6	(40 x 80)
FC-SK-170 T	1260	3540	900	1 x 7 = 7	(40 x 80)
FC-SK-171 L	880	6200	520	1 x 7 = 7	(80 x 40)
FC-SK-171 T	1260	3540	900	1 x 7 = 7	(40 x 80)
FC-SK-18 L	1640	3540	520	2 x 4 = 8	(80 x 40)
FC-SK-18 T	2020	2020	900	2 x 4 = 8	(40 x 80)
FC-SK-24 L	1640	2020	520	2 x 2 = 4	(80 x 40)
FC-SK-24 T	2400	1260	900	2 x 2 = 4	(40 x 80)
FC-SK-26 L	1640	2780	520	2 x 3 = 6	(80 x 40)
FC-SK-26 T	2400	1640	900	2 x 3 = 6	(40 x 80)
FC-SK-28 L	1640	3540	520	2 x 4 = 8	(80 x 40)
FC-SK-28 T	2400	2020	900	2 x 4 = 8	(40 x 80)

TYPE	Width (C)*	Depth (A)*	Door	Capacity	Tray
FC-SR-120 T	1.260	1.640	900	1 X 2 = 2	(60 X 80)
FC-SR-130 T	1.260	2.400	900	1 X 3 = 3	(60 X 80)
FC-SR-131 T	1.260	2.400	900	1 X 3 = 3	(60 X 80)
FC-SR-14 T	2.020	1.640	900	2 X 2 = 4	(60 X 80)
FC-SR-140 T	1.260	3.160	900	1 X 4 = 4	(60 X 80)
FC-SR-141 T	1.260	3.160	900	1 X 4 = 4	(60 X 80)
FC-SR-150 T	1.260	3.540	900	1 X 5 = 5	(60 X 80)
FC-SR-151 T	1.260	3.540	900	1 X 5 = 5	(60 X 80)
FC-SR-16 T	2.020	2.400	900	2 X 3 = 6	(60 X 80)
FC-SR-161 T	1.260	4.300	900	1 X 6 = 6	(60 X 80)
FC-SR-171 T	1.260	5.060	900	1 X 7 = 7	(60 X 80)
FC-SR-18 T	2.020	3.160	900	2 X 4 = 8	(60 X 80)
FC-SR-24 T	2.400	1.640	900	2 X 2 = 4	(60 X 80)
FC-SR-26 T	2.400	2.400	900	2 X 3 = 6	(60 X 80)
FC-SR-28 T	2.400	3.160	900	2 X 4 = 8	(60 X 80)

* millimetres

TYPE	Width (C)*	Depth (A)*	Door	Capacity	Tray
FC-SP-120 L	1.260	2.400	900	1 x 2 = 2	(100x80)
FC-SP-120 T	1.640	2.020	1.200	1 x 2 = 2	(100x80)
FC-SP-130 L	1.260	3.540	900	1 x 3 = 3	(100x80)
FC-SP-130 T	1.640	2.780	1.200	1 x 3 = 3	(100x80)
FC-SP-131 L	1.260	3.540	900	1 x 3 = 3	(100x80)
FC-SP-14 T	2.400	2.020	1.200	2 x 2 = 4	(100x80)
FC-SP-140 L	1.260	4.680	900	1 x 4 = 4	(100x80)
FC-SP-140 T	1.640	3.920	1.200	1 x 4 = 4	(100x80)
FC-SP-16 T	2.400	2.780	1.200	2 x 3 = 6	(100x80)
FC-SP-18 T	2.400	3.920	1.200	2 x 4 = 8	(100x80)
FC-SP-24 T	2.780	2.020	1.100	2 x 2 = 4	(100x80)
FC-SP-26 T	2.780	2.780	1.100	2 x 3 = 6	(100x80)
FC-SP-28 T	2.780	3.920	1.100	2 x 4 = 8	(100x80)

salva

MIXING TECHNOLOGY







THE ALLIANCE OF TWO LEADING COMPANIES WITH A SINGLE GOAL



SALVA INDUSTRIAL, a leader in the manufacture of machinery and ovens for the bakery sector since 1943, and AMASADO-RAS SAUS, which has been manufacturing mixers since 1897, have decided to take on the challenge of a global market through a business alliance. Both companies will offer the market the best of themselves. SALVA will offer its extensive sales and service network, which covers 87 countries worldwide. SAUS will offer its unrivalled leadership in the manufacture of mixers for over 100 years, with its brand now being synonymous with quality.

WATER COOLER

salva

THE EA-175 WATER COOLER
ALLOWS A CONSTANT RESERVE OF
COOLED WATER, IN ORDER TO MIX
THE DOUGH IN THE OPTIMUM TEM-
PERATURE RANGE DURING QUICK
MIXING OR IN UNFAVOURABLE EN-
VIRONMENTAL CONDITIONS.



It is fitted with electronic control and an shaker to ensure exact, uniform water temperature. The vat is made of AISI 304 stainless steel for maximum protection against corrosion. Insulated with injected polyurethane sandwich panels to minimize energy loss. Capable of reducing the temperature of 175 litres of water by 5°/hour with consumption of just 0.45 kW.

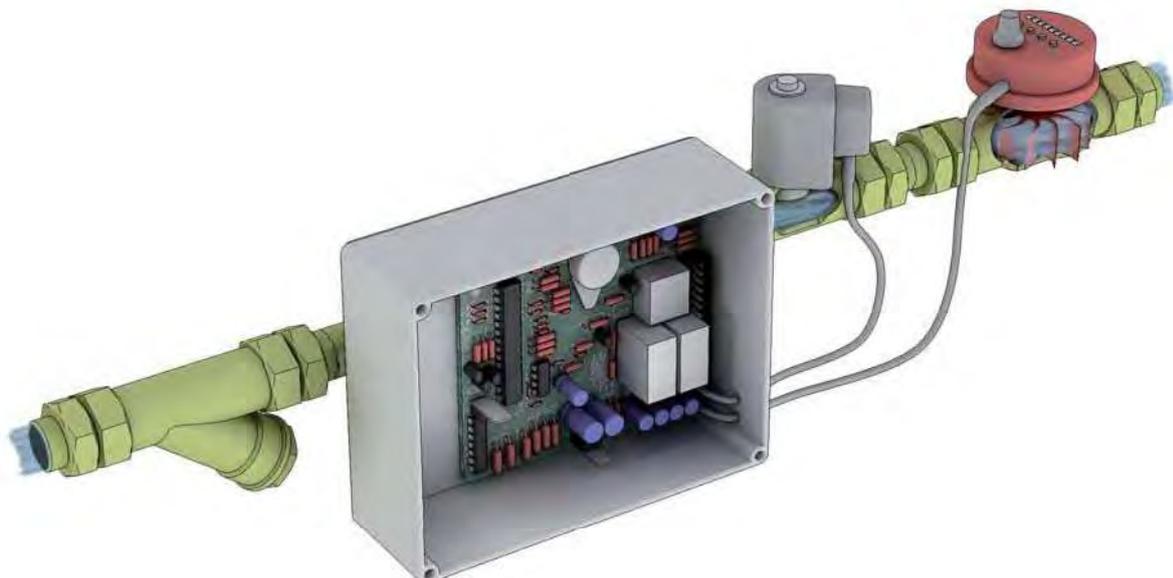
WATER METER

salva

HIGH LEVEL OF PRECISION FOR EXACT CONTROL OF WATER AMOUNT TO BE ADDED TO THE DOUGH.
THE WATER METER CAN WORK IN TWO WAYS: AUTOMATIC OR MANUAL



Fitted with a 3-digit electronic selector with "Last Program" memory to repeat the last amount set by simply pressing a button. The shut-off valve with impurity filter prevents the device from becoming blocked up, and can work at a pressure of up to 10 atmospheres.



TWIN-ARM MIXER

The SALVA-SAUS twin-arm mixers range is highly versatile and resistant. Essential for bakers aiming to loyally reproduce traditional hand mixing. Given the high oxygenation of the dough and the low temperature increase index, it is suitable for doughs of any moisture range in baking or cake making. Essential for maximum quality in high moisture, wholemeal and rye doughs.

The twin-arm mixers are designed to be the most robust on the market. Their cast iron body absorbs the vibrations produced during operation. The design of the kinematic chain provides balance throughout the unit. All the mechanical components are reinforced, fitted with steel castors, and have hardened shafts mounted on constantly lubricated bearings and gears.



Grey cast-iron which provides the machine with maximum rigidity.



The bowl support plate with side support wheel eliminates any swinging, increasing the useful life of the machine and its components.



AISI 304 steel arms and bowl: maximum chemical stability in contact with foodstuffs. Adjustable hook.



The arm shafts are made of F-155 steel, for maximum protection against the twisting forces which come about.

SPIRAL MIXER



The SALVA- SAUS AE spiral mixer range is designed and manufactured to work in a high production line thanks to its quick mixing capacity and robustness. This range is particularly recommended for medium and high moisture doughs, since it provides the dough with less initial force than others, making it ideal to produce pre-baked bread and in processes with automatic sheeting.



Fitted with 2 independent motors, both reversible: one to turn the bowl plus a 2-speed one for the spiral.

The spiral kneaders have a welded metal structure to ensure the rigidity of the machine. In inox. AISI 304.

The electronic panel allows mixing times to be assigned to each speed independently.

FORK MIXERS



Specially designed and manufactured for Artisan Master Bakers who believe in traditional baking and strive for excellence in their doughs. The PX range adapts to any degree of moisture, from the hardest to the softest recipes. The exclusive design of the arm movement allows minimum heating in the dough, as is the traditional way.

The mixer has been designed in welded 18/8 stainless steel.

The headpiece has been designed to support all the stress produced during the work stage.

It has a manual low voltage switchboard with timer, with the option of automatic.



Ergonomic bowl trough brake. .



ROBUST HEADPIECE. Bronze crown for fork movement.



EASY MAINTENANCE. The fork can be accessed by releasing the four screws.

ROLLER KNEADER



The SALVA-SAUS roller kneader is designed for slow kneading of all types of doughs. Spiral rollers have been used by the most demanding bakers since bread production became industrialised. Made from high-quality materials: robust steel chassis, AISI 304 dough trough and stainless steel-aluminium alloy spirals which are subsequently hardened and polished. Optimal reliability thanks to its gear transmission system with continuous oil lubrication. Fitted with 2 work speeds and timer. Can optionally be fitted with an electronic control panel.

DOUGH REFINER



SALVA-SAUS dough refiners are the perfect tool to refine all types of doughs. Fitted with 2 food-safe stainless steel rollers which expel the oxygen retained in the kneaded structure. Made from high-quality materials: robust steel chassis and AISI 304 vat. Optimal reliability thanks to its gear transmission system with continuous oil lubrication.

HYDRAULIC LIFTERS WITH DISCHARGE TO HOPPER

SALVA-SAUS offers a complete range of lifters with discharge to hopper, compatible with its entire range of mixers. They all have a robust design in order to support the loads when working, thus guaranteeing reliability and safety.

Innovative system with elevation in 2 steps: carefully designed to take up the least floor space possible.



The elevation system comprises 2 hydraulic pistons.

HYDRAULIC LIFTER WITH DISCHARGE TO TABLE



The hydraulic lifter, with discharge to table, is the ideal complement for those bakers with low production rates or who work with doughs which are not put through a bun divider, such as the case of very moist doughs.

Its robust construction guarantees safe working for all the staff.



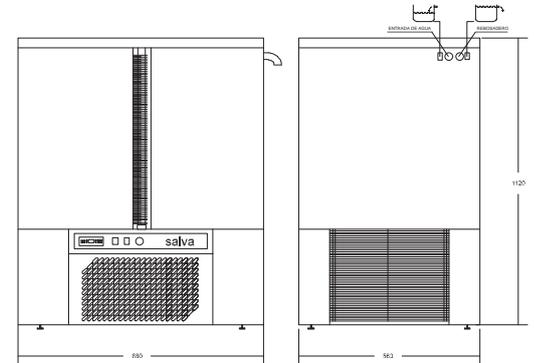
The hydraulic lifter is designed to work in places without excessive height.



The elevation system comprises 1 hydraulic piston, which tips the mixer on the table.

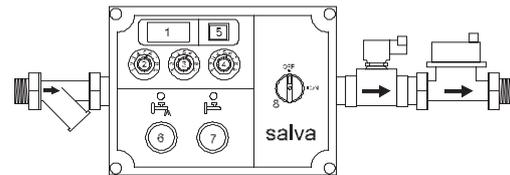
TECHNICAL CHARACTERISTICS

WATER COOLER



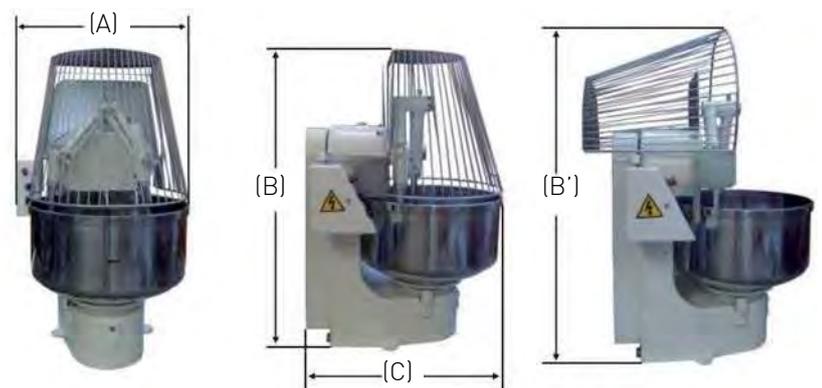
TYPE TYP	BOX DIMENSIONS KASTENMAßE (mm.)	WEIGHT GEWICHT (kg.)	PLUG STECKER (mm.)
AE-175	880	560	1.120

WATER METER



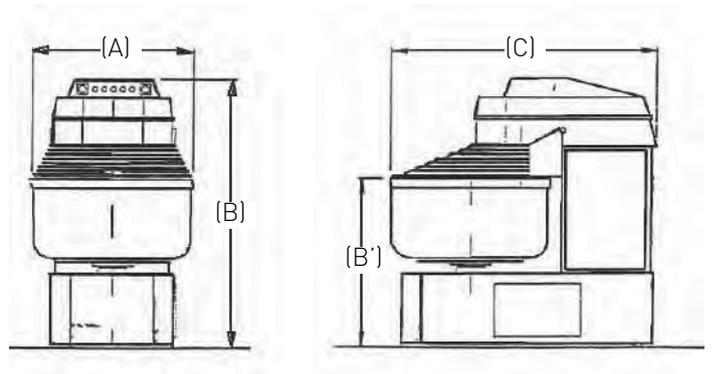
TYPE TYP	DEPTH TIEFE (mm.)	WIDTH BREITE (mm.)	HEIGHT HÖHE (mm.)	COMPRESSOR VERDICHTER (hp.)	NET CAPACITY NETTOVER- MÖGEN (L.)	GAS GAZ	TEMPERATURE TEMPERATUR (°C.)	POWER LEISTUNG (W.)	VOLTAGE SPANNUNG (V.)
CL-1	560	1.120	880	1	175	R-404 A	+ 5°	750	220 50/60Hz.

TWIN -ARM MIXER



TYPE TYP	FLOUR MEHL (kg.)	DOUGH TEIG (kg.)	WIDTH BREITE (mm.) A	HEIGHT HÖHE (mm.)		DEPTH TIEFE (mm.) C	CV	KW	BOWL MULDE	WEIGHT GEWICHT (kg.)
				CLOSED ZU B	OPEN AUF B'					
AB-25	25	40	745	1.260	1.290	720	1.3/1.8	0.9 / 1.2	500 x 340	280
AB-35	35	55	760	1.300	1.435	795	1.3/1.8	0.9 / 1.2	550 x 360	300
AB-50	50	80	825	1.395	1.560	920	2/3	1.6 / 2.3	650 x 410	450
AB-80	80	120	900	1.550	1.700	1.060	2.5/4	2 / 3	780 x 450	600
AB-125	125	180	1.070	1.400	2.000	1.280	4.5/6	3 / 4.5	940 x 460	950
AB-150	150	220	1.110	1.400	2.090	1.365	5/8	3.5 / 6	1.120 x 500	1.000

SPIRAL MIXER

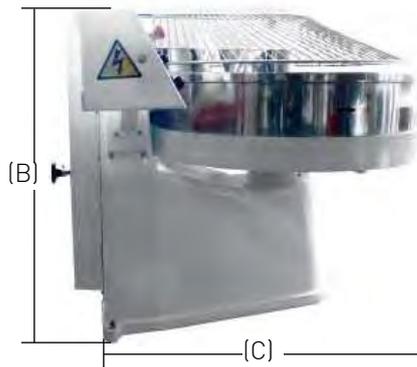


TYPE TYP	FLOUR MEHL (kg.)	DOUGH TEIG (kg.)	WIDTH BREITE (mm.) A	HEIGHT HÖHE (mm.) B	HEIGHT BOW HÖHE MULDE (mm.) B'	DEPTH TIEFE (mm.) C	SPIRAL MOTOR MOTOR SPIRAL kW	BOWL MOTOR MOTOR MULDE kW	WEIGHT GEWICHT (kg.)
AE-25	25	40	530	1.120	570	1.050	1.1 / 2.3	0.25	260
AE-50	50	80	700	1.410	730	1.220	2 / 4	0.75	430
AE-75	80	130	800	1.410	830	1.320	3 / 5.8	0.75	580

FORK MIXER

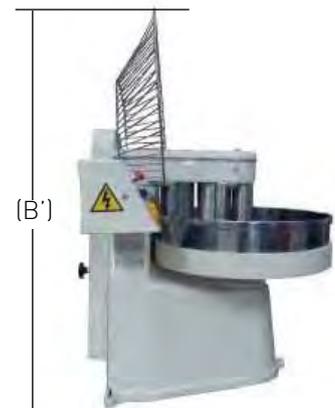
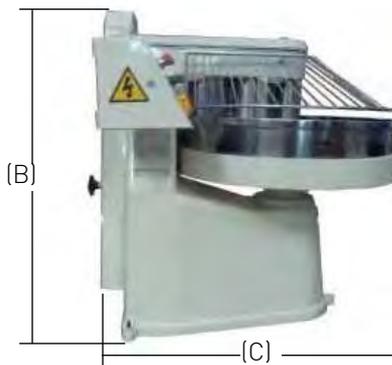


TYPE TYP	WATER WASSER (Lts.)	FLOUR MEHL (kg.)	DOUGH TEIG (kg.)	WIDTH BREITE (mm.) A	HEIGHT HÖHE (mm.) B	HEIGHT OPEN HÖHE AUF (mm.) B'	DEPTH TIEFE (mm.) C	HEIGHT TO BOWL HÖHE TO MULDE (mm.) D	Hz	MOTOR MOTOR (kW)	VOL. BOWL VOL. MULDE	WEIGHT GEWICHT (kg.)
PX-30 230	30	50	80	860	1.220	1620	1.140	780	50	2.3	720x400	335
PX-30 400	30	50	80	860	1.220	1620	1.140	780	50	1.6/2.3	720x400	335
PX-45 230	45	75	130	960	1.310	1750	1.320	800	50	2/3	720x430	415
PX-45 400	45	75	130	960	1.310	1750	1.320	800	50	2/3	720x430	415
PX-60 230	60	100	160	1000	1.350	1845	1.380	840	50	3/4.5	900x460	452
PX-60 400	60	100	160	1.000	1.350	1845	1.380	840	50	3/4.5	900x460	452



ROLLER KNEADER

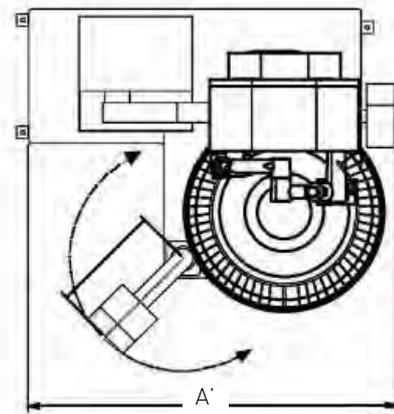
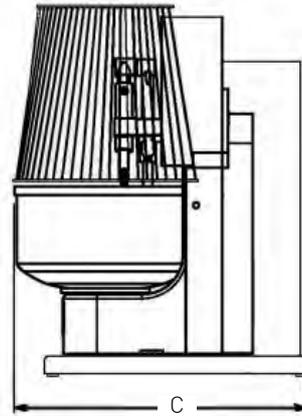
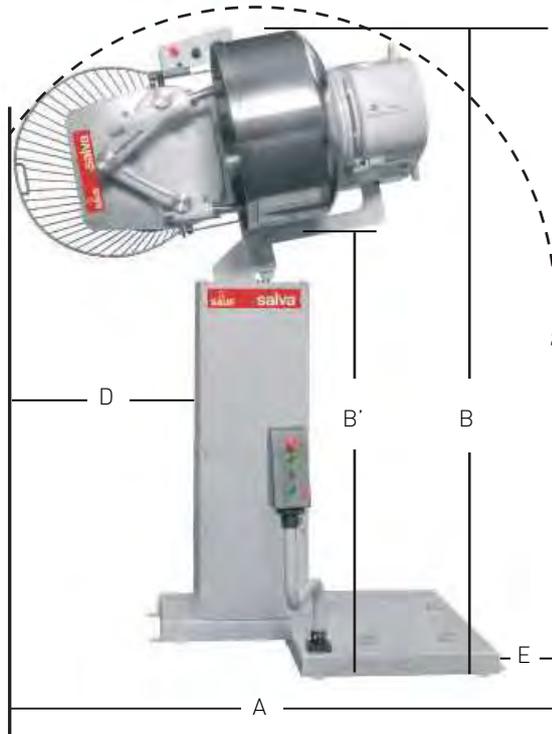
TYPE TYP	FLOUR MEHL (kg.)	DOUGH TEIG (kg.)	WIDTH BREITE (mm.) A	HEIGHT HÖHE (mm.)		DEPTH TIEFE (mm.) C	MOTOR MOTOR (kW)		WEIGHT GEWICHT (kg.)
				CLOSED ZU B	OPEN AUF B'		230 V./ III	400 V./ III	
AR-50	50	80	930	1.160	1.690	1.140	2/3	1.6/2.3	425
AR-100	100	150	1.020	1.170	1.850	1.295	2/3	1.6/2.3	550
AR-150	150	220	1.180	1.190	2.000	1.470	2.2/3.7	2/3	650
AR-200	200	300	1.280	1.240	2.150	1.530	2.2/3.7	2/3	750



DOUGH REFINER

TYPE TYP	FLOUR MEHL (kg.)	WIDTH BREITE (mm.) A	HEIGHT HÖHE (mm.)		DEPTH TIEFE (mm.) C	MOTOR MOTOR (kW) 230/400 V. III	WEIGHT GEWICHT (kg.)
			CLOSED ZU B	OPEN AUF B'			
CR-20	20	930	1.160	1.690	1.140	2,2	450
CR-40	40	1.020	1.170	1.850	1.295	3	550
CR-60	60	1.180	1.240	2.050	1.470	3	650

HYDRAULIC LIFTERS FOR TWIN -ARM MIXER



TYPE TYP	WIDTH BREITE (mm.) A	WIDTH BREITE (mm.) A'	HEIGHT HÖHE TOTAL (mm.) B	HEIGHT DISCHARGE HÖHE ENTLADEN (mm.) B'	DEPTH TIEFE (mm.) C	WIDE LEFT BREITEN LINKEN (mm.) D	WIDE RIGHT WIDE RECHTS (mm.) E	Hz	PHASES PHASEN	KW
BOWL LIFTER TIPPER ON TO THE TABLE										
VHCS CON AB-80	2290	1540	2400	1350	1280	700	400	50	3N	0.75
VHCS CON AB-125	2720	1645	2550	1350	1530	1000	400	50	3N	0.75
VHCS CON AB-150	2740	1655	2590	1310	1590	1020	400	50	3N	0.75

TYPE TYP	WIDTH BREITE (mm.) A	WIDTH BREITE (mm.) A'	HEIGHT HÖHE TOTAL (mm.) B	HEIGHT DISCHARGE HÖHE ENTLADEN (mm.) B	DEPTH TIEFE (mm.) C	WIDE LEFT BREITEN LINKEN (mm.) D	WIDE RIGHT WIDE RECHTS (mm.) E	Hz	PHASES PHASEN	KW
BOWL LIFTER-TIPPER INTO A VOLUMETRIC DIVIDER										
VHCT CON AB-80	2290	1540	2800	1750	1280	700	400	50	3N	0.75
VHCT CON AB-125	2720	1645	2950	1750	1530	1000	400	50	3N	0.75
VHCT CON AB-150	2740	1655	2990	1710	1590	1020	400	50	3N	0.75

salva



BM-60

BM-20/40

Planetary mixers



Modelo / Modèle / Model: BM-60



Modelo / Modèle / Model: BM-20/40



Modelo / Modèle / Model: BM-20

BLENDERS



Blenders are an essential tool in all baking, cake-making and cooking operations.

Designed to perform a range of different functions including beating, mixing or kneading with any type of mixture: dough, fondant, egg whites, sponge mix or meringue.

All areas that come into contact with food are made entirely from stainless steel and conform to all current EU health and safety standards.

» APPLICATIONS



Confectionery



Kitchen

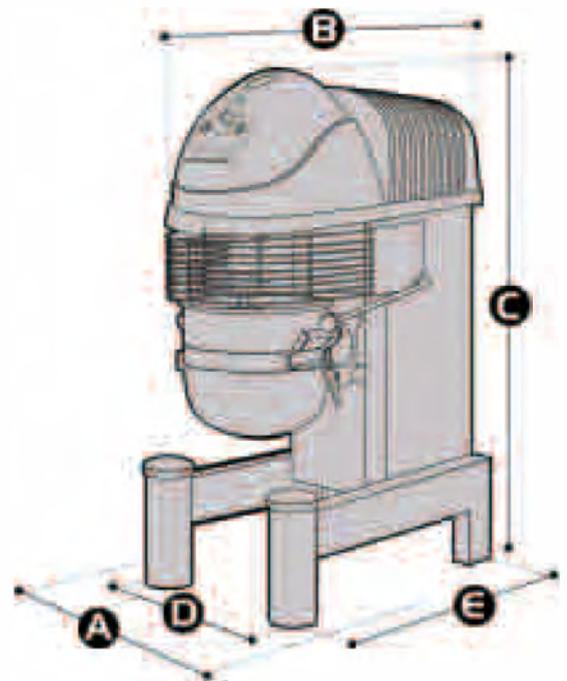
» FEATURES

- 3 fixed speed settings: designed to enable any cooking operation.
- Sturdy construction: recipients of different sizes can be used in the same machine. (The 40 l model can work with a 20 l recipient, with the corresponding utensils.)
- Maximum safety, in accordance with current regulations. The safety protector is made from stainless steel and transparent Perspex®, in order to ensure both optimum visibility and maximum safety for the product and the user.
- Thanks to the blender's specially designed liquids channel (OPTIONAL), ingredients can be added with no risk whatsoever, even while the appliance is switched on.
- Easy to clean.
- Extremely easy to use, since the control are manual and totally adjustable.
- The lever used to lift the vat is easy to handle and does not require physical effort.

» DIMENSIONS

Tipo Type	capacidad capacité size (lt)	recipiente recipient (cm)	potencia instalada puissance installé power install (kw)	peso poids weight (kg)
BM-20	20	20	0,75	85
BM-20/40	20/40	∅ 40↕ 36	1,5	240
BM-60	60	∅ 45↕ 42	1,5	243

Tipo Type	dimensions (mm)				
	A	B	C	D	E
BM-20	550	655	1200	525	-
BM-20/40	720	920	1400	630	850
BM-60	750	950	1400	630	850



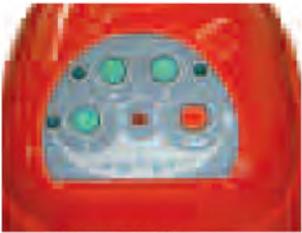
» ACCESSORIES

PROTECTION PANEL



→ Safety device designed to protect against accidents, equipped with a horizontal rotation opening system.

CONTROL PANEL



> BM-60 / BM-20/40



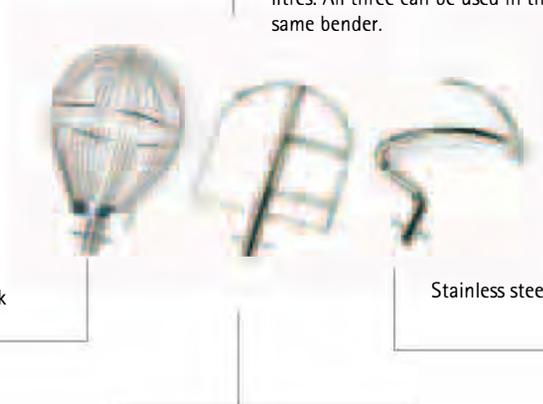
> BM-20

→ Speed selector.
→ Pilot light.
→ ON button.
→ OFF button.

RECIPIENT



→ One hundred percent stainless recipient which complies with all current health and safety standards.
→ There are three recipient models with capacities of 20,40 and 60 litres. All three can be used in the same bender.



Stainless steel wire whisk

Stainless steel kneading tool

Stainless steel paddle

salva



Dough sheeters

salva



Dough sheeter

Salva's manual dough sheeters meet all those varied demands that the professional pâtissier will find himself faced with during a days work. They offer the specific solution that each requires.

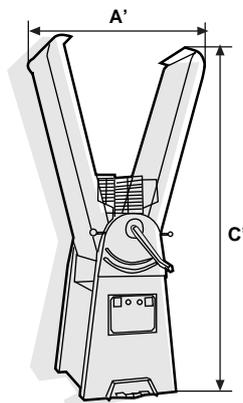
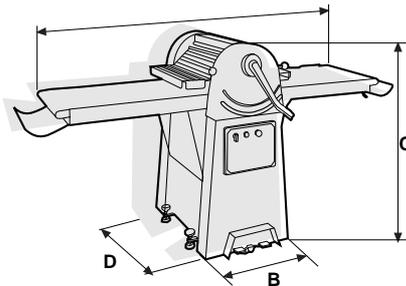
Principal Characteristics

- Hard chrome treated sheeting rollers.
- Optimum conveyor belt speed, with a differentiation between the entry belt (lower speed) and the exit belt (higher speed). This way the obstruction, stretching and tearing of the dough, when it passes through the rollers, is avoided and consequently greater output achieved.
- Easy dismantling of the rollers, which are adjustable by means of a lever.
- Easy dismantling of the scrapers for maintenance purposes as well as ease in the substitution of the conveyor belts.
- Anticorrosive treatment of the protective grills.

(*) Optional croissant cutting accessory upon order.

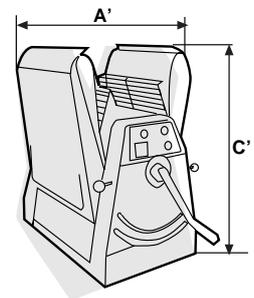
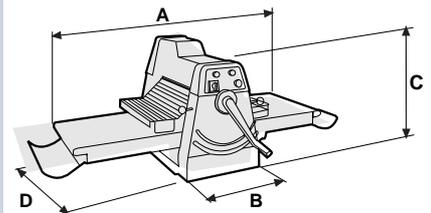
L-600-S

- Model with a pedestal.
- Two working speeds.
- Pedal operated, manual reversing control.
- 37 mm.space between rollers.



L-500-J

- Tabletop model.
- One single speed.
- 35 mm. space between rollers.



Type	Cylinder Length (mm)	Conveyor belts length (mm)	Speeds	Power 230/400 V (III)		Weight (kg)		Ext. dimensions (mm)			
				CV	kw	Net	Gross	A/A'	B	C/C'	
L-600-S	600	1.400	2	1,5/0,91	1,1/0,66	225	280	3240/640	615	1160/2160	1010
L-500-J	500	710	1	1	0,75	115	199	1800/607	420	640/830	

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