



## EOLO

## EO-5+H+EOS-20



Kwik-co is a electrical oven with advanced design of straight lines and last generation materials, it opens a new oven concept, witch is ideal for shops, big surfaces, café shops and to cook facing the public.

### STRUCTURE

- **Motorised vent damper**  
In all versions. It do away with the need for manual operator action halfway through cooking.
- **Fan**  
Is the core of the oven. It's auto-reverse rotation every two minutes guarantees even cooking.
- **Side air tanks**  
Designed for an even distribution of airflow throughtout the chamber to ensure excellent product cooking.
- **STANDARD control panel**  
It consists of 8 programs giving the option to control the dosing resistances, the time of steam injection, the temperature and the time of boiling.
- **Rapid recovery steam producer**

### PRODUCT NEWS

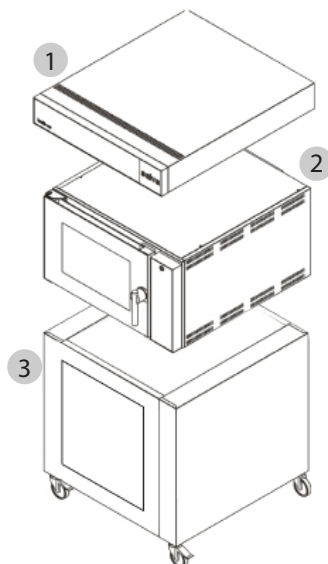
- **ECO energy design**  
Full load resistance is active only the 55% of the cooking time.
- **Stainless steel casing**  
Guarantees the aesthetic balance of the tempered glass with usage requirements, protecting it as a sort of bumper.
- **Robust and reliable handle**  
Marking all the personality of SALVA.
- **COOL-TOUCH door**  
Double-glazed door with easy-open system for cleaning. Cool external glass due to a system of thermal insulation and "Low-E" low emissivity windows.
- **Hinged air tanks**  
Guarantees a easy access to the cooking chamber for cleaning.

## OVEN COMPOSITION AND DETAILS

- 1 Hood KXC  
Beauty hood.  
Connectable to the system of aspiration of the place.  
Height: 160 mm.

- 3 KXE-20+H proofer  
Capacity: 20 trays.  
Proofer height: 965 mm.

Wheels height: 100 mm.  
The front wheels have built-in brake.



- 2 KX-5+H oven  
Height: 535 mm.  
Capacity: 5 trays (60 x 40 cm)  
o 5 trays (66 x 46 cm).

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

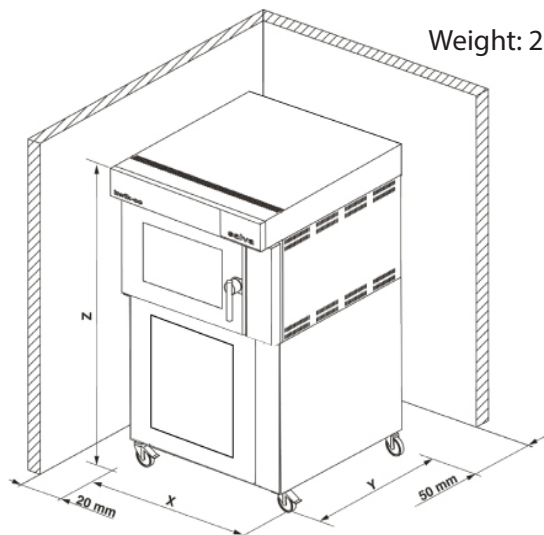
Total power (proofer + oven): 8.6 kW ■

## INSTALLATIONS IN DETAIL

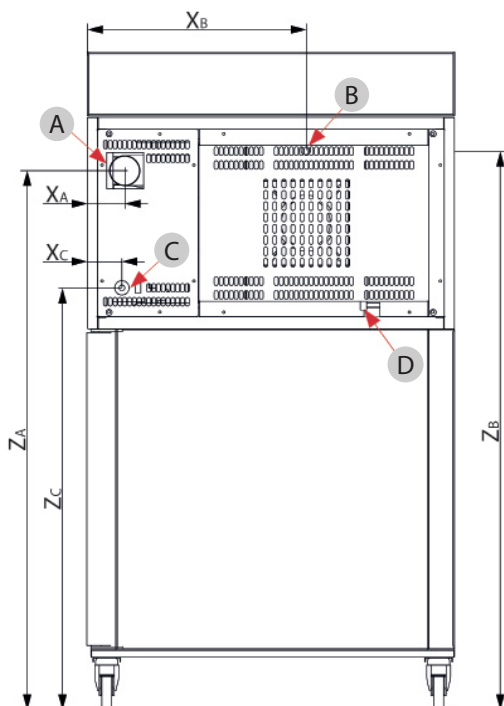
- A Baking chamber fumes chimney  
It is recommendable to use a standard independent insulated damper of 80 mm (6.9") inside diameter.
- B Water supply  
Outlet water pressure have to be lower than 0,5 bar.  
3/4" (19,05 mm) female connector.  
Connection to the oven by 1 m long flexible hose.
- C Electric power supply  
The electrical connection should be performed by authorized professionals, following the rules in force in each country.
- D Drainage  
Rubber tube drain.  
Connection to the oven by 30 mm internal diameter flexible hose.

## GENERAL DIMENSIONS

Weight: 221 kg. ■



X	Y	Z
780 mm	1001 mm	1658 mm



Facilities location (mm) ■

	X	Y	Z
A Baking chamber fumes chimney	100	-	1365
B Water supply	561	-	1400
C Electric power supply	210	-	1045
D Drainage	850	-	1015