

salva



DECK OVENS / CONVECTION



QUALITY OF COOKING.

The unique system of ceramic resistances, the use of black paneled sheet, the design and construction of the door and the independent control of resistance assemblies among others, make it obtain an incomparable cooking quality.

LOW CONSUMPTION.

Designed to consume as little energy as possible. Through the use of high intensity insulation of rock wool, an ECO design of the doors and other components.

LONG USEFUL LIFE.

High quality components and a design oriented to provide a long service life and low oven maintenance.

THE RANGE

MODULE (60X40)	COOKING SURFACE (MM)	INSIDE HEIGHT	Nº TRAYS	DOOR TYPE	STEAM
EM	817x669	200	2 (60x40)	pastry / pizza	OPTIONAL
EMT	669x817	200	2 (60x40)	pastry / pizza	OPTIONAL
E	1217x669	200/300	3 (60x40)	pastry / pizza	OPTIONAL
EMD	1217x869	200	4 (60x40)	pastry / pizza	OPTIONAL
ED	1217x1269	200/300	6 (60x40)	pastry / pizza	OPTIONAL
MODULE (75X45)	COOKING SURFACE (MM)	INSIDE HEIGHT	Nº TRAYS	DOOR TYPE	STEAM
NXM	952x911	200/300	2 (75x45)	past./bakery/pizza	OPTIONAL
NXE	1410x911	200/300	3 (75x45)	past./bakery/pizza	OPTIONAL
NXD	1410x1678	200	6 (75x45)	past./bakery/pizza	OPTIONAL



SR 21 E+V



SK 21 E+V

THE RANGE

MODEL	SR 21 E+V	SK22 E+V
POWER (Kw)	230/400V	230/400V
WEIGHT	1650	1300
DIMENSION	2022x1791x2197	1275x1957x2197

METRO CONVECTION OVENS



MODELS	KX5+H	KX9+H
Ext. Measurement	915 x 1059 x 535mm	915 x 1059 x 1070mm
Net Capacity	5 trays of 60x40 cm or 66x46cm.	5 trays of 60x40cm or 66x46cm.
Space between trays	80 mm.	103 mm.
Power	7, 5kw (3+N+T) 3ph	14, 5kw (3+N+T) 3ph
Weight	120 kg.	195 kg.

SPIRAL MIXERS



	A	B	C	D	E	Weight
AE-25	745 mm	675 mm	720 mm	1260 mm	1290 mm	260 kg
AE-50	745 mm	845 mm	1250 mm	1425 mm	1850 mm	450 kg

Amount of flour: 25 kg. (60% hydration).

kW	V	A	Hz
1.5 / 3 III+N+T	400	5.3 5.8	50

Amount of flour: 50 kg (60% hydration).

kW	V	A	Hz
4.2 / 6.5 III+N+T	230	20.4 28.7	50
	400	13.7 15	

PLANETARY MIXER

DESCRIPTION

SALVA's mixers are designed to make cake mixtures. They have a planetary axis system for perfectly uniform mixtures of any type of cake mix. They allow various functions such as beating, mixing or kneading any type of light dough.

DIMENSIONS

Type	Capacity Size (Lt.)	Recipient (cm)	Power Install (kw)	Weight (kg)
BM-20	20	20	0,75	85
BM-20/40	20/40	∅ 40 ↕ 36	1,5	240
M-60	60	∅ 45 ↕ 42	1,5	243

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



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.



Type	Cylinder Length (mm)	Conveyor belts length (mm)	Speeds	Power 230/400 V (III)		Weight (kg)		Ext. dimensions (mm)			
				CV	kw	Neto	Bruto	A/A'	B	C/C'	D
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	880



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