

salva

Salva大中国区

地址: 上海市卢湾区淮海中路222号力宝广场1902室
电话: (+86) 21 5396 5583
传真: (+86) 21 5396 6675
手机: (+86) 135 6451 9826
电邮: chen.yan@salvagroup.net



SALVA INDUSTRIAL S.A.

GI-636 Km. 6 Polígono 107
E-20100 Lezo, Guipúzcoa
Tel: (+34) 943 449300
Fax: (+34) 943 449329
e-mail España: salva@salva.es
e-mail Export: sales@salva.es
www.salva.es

DELEGACIONES / DELEGATIONS

Norte: (+34) 609 420 415
Noroeste: (+34) 609 420 418
Centro: (+34) 696 497 559
Cataluña: (+34) 933 638 800
Levante: (+34) 963 580 189
Andalucía: (+34) 618 102 174

FILIALS

SALVA FRANCE, S.A.R.L.

Sogaris, 226
94664 Rungis Cedex (France)
Tel: (+33) 1 45 152 770
Fax: (+33) 1 45 152 771
e-mail: info@salva.fr

DELEGACIONES / DELEGATIONS

Region Parisienne: (+33) 06 11 74 73 04
Grand Ouest: (+33) 06 82 65 23 01
Süd-Ouest: (+33) 06 16 44 62 40
Süd-Est: (+33) 06 16 56 02 27
Nord: (+33) 06 11 74 73 04

SALVA DEUTSCHLAND

Beethovenstr. 4
67165 Waldsee
Tel: (+49) 6236 512 85
Fax: (+49) 6236 565 37
Handy: (+49) 177 6596 153
e-mail: heiner.krieger@salvagroup.net

SALVA TURKEY

Seyrantepe Mah.
Cigirtkan Sok.
Nº4 Giris Kat
34408 Kagithane (Istanbul)
Tel: (+90) 2122 804 964
Fax: (+90) 2122 804 965
e-mail: cerensomer@gmail.com

SALVA PORTUGAL

Tel: (+35) 1 911 199 615
e-mail: sergio.pereira@salvagroup.net

SALVA SOUTH ASIA

32 Jalan Rajah
#03-01 Rajah Tower
329141 Singapore
GSM: +65 8468 4623
e-mail: mikel.larranaga@salvagroup.net

SALVA RUSSIA AND UKRAINE

P.O.Box No.24
117216 Moscow
Russia
Tel: (+37) 917 525 75 25
(+37) 12 13 09 375
e-mail: ksenia.zayats@salvagroup.net

SALVA GREATER CHINA

Rm. 1902 Lippo Plaza No. 222 Huaihai
Middle Rd.
Shanghai 200021, P. R. China
Tel: (+86) 21 5396 5583
HP: (+86) 135 6451 9826
e-mail: chen.yan@salvagroup.net

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SIROCCO EVOLUTION

SIROCCO  EVOLUTION SK, SR and SP

Rack rotating ovens

Our experience in the design of ovens, the use of state of the art technology in their modelling and the most up to date means of production, capable of dealing with the most unusual shapes, all give rise to outstanding products. At SALVA, we are aware of the importance an oven has for our customers, so we have added something unique, which is our experience in the market from 1943 until now; during which time we have observed, analysed and compared the opinions and working practices of bakers and confectioners. Our Technical Dept has carried out exhaustive monitoring of all the possible areas susceptible to improvement, in order for us to manufacture a longer-lasting and more reliable product.

All of this has led to a robust reliable oven that is capable of providing perfectly even baking and where loaves of bread are obtained that are shiny, well developed and with the texture and flavour required by the most exacting baker.

This is the new rotary forced air convection oven for racks.
It is the **SIROCCO  EVOLUTION**




1. Quality of baking
2. Robustness
3. Reliability
4. Full range
5. Easy to use



SIROCCO EVOLUTION 转炉SK,SR,SP系列 此系列转炉可以放入推入式专用台车

在烤炉设计方面的丰富经验、应用最现代的科学技术以及最先进的解决方案，使我们生产出了最优质的烤炉。SALVA，铭记烤炉对客户的重要性，通过他自1943年成立以来的丰富经验，并且通过观察、分析、检验面包师和西饼师的建议和烘焙习惯，在其产品上注入了独特的设计。为了生产出优质、最值得信任的产品，通过竭尽所能的改进和技术服务，实现了对烤炉最彻底的更新换代。

所有这些努力，使得SALVA生产出了优质、最值得信任的烤炉。SALVA的烤炉烘焙均匀，其烘烤出来的面包色泽诱人、烘焙充分，无论是品质还是味道都能够满足最苛刻的面包师的要求。

这是一款全新的通过空气对流加热，可以放入推入式专用烤盘台车的转炉。这就是 **SIROCCO  EVOLUTION** 转炉。

1. 烘焙质量
2. 坚固耐用
3. 值得信任
4. 系列齐全
5. 操作简单

SIROCCO EVOLUTION

Quality of Baking

A well developed loaf with a crispy crust.

烘焙质量

每一片面包都烘烤充分，表皮松脆。

Suction Fan

Due to the position of the air outlets this fan makes sure that more heat reaches the base of the product. This way a superior bake is obtained and bread has a "sole" or "base" that is equivalent to that obtained by baking on a stone sole.



吸气涡轮

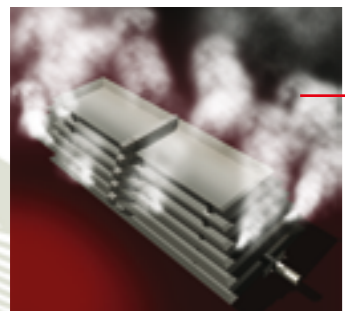
通过应用吸气涡轮，能够让烤炉底面获得更多的热量，就如同多加了一道“保护罩”，达到相当于在陶瓷板上烘烤的效果，从而能够更好地烘焙面包。

Steam Generator

This provides a large quantity of steam, in fact up to double the volume of the baking chamber.

High quality steam saturated with humidity, due to the high temperature it reaches.

Even distribution of steam throughout entire baking chamber.



蒸汽产生装置

能够产生大量的蒸汽，实际蒸汽量能达到烤炉内腔容积的两倍。

能够达到很高的温度，所以能产生高品质的饱和蒸汽。

能够把蒸汽均匀分布于烤炉内腔的各个角落。

Baking Platform

Allows you to work with practically any kind of rack.



烘烤台

适合任何一款推入式烤盘台车。

Baking Chamber

The Baking Chamber has been designed with a rounded interior in order to enhance air circulation.

The speed and flow of air, as well as the reduced rotation of the platform contribute to the achievement of the gentle baking that the product requires.

Its design allows loaves of different sizes to be baked at the same time.

Combustion Chamber

Designed with 3 heat exchanging stages in order to allow optimum performance.



燃烧室

三步骤热交换设计，从而能够达到最佳的性能。

烤炉内腔

烤炉内腔的圆形设计利于空气流通。

空气流通快速、充足，同时烘烤台的旋转速度减慢，有助于产品烘焙均匀、充分。

烤炉内腔的设计可以同时烘烤不同尺寸的面包。



SIROCCO EVOLUTION

Robustness

An oven that is capable of standing up to the most exacting production requirements.

坚固耐用

此系列烤炉，能够满足最苛刻的烘焙要求和烘焙环境。



1.5 mm thick AISI 430 Stainless Steel

在没有蒸汽接触、没有生锈可能的部位，全部使用 1.5毫米厚的不锈钢 430 板材。



Combustion Chamber manufactured from 2 mm thick AISI 304-L stainless steel.

燃烧室使用 2 毫米厚的不锈钢 304-L 板材。



Airtight/Watertight chamber, thanks to the use of the latest welding technologies.

因为应用了最先进的焊接技术，燃烧室的密封完美。



Insulation with 100 mm thick glass wool.

燃烧室使用 100 毫米厚的玻璃棉板隔热。



200 mm thick insulation on combustion chamber sides.

燃烧室的侧面使用 200 毫米厚的玻璃面板隔热。



Motorized damper for the elimination of baking fumes. Motorized damper(optional)for the elimination of residual baking fumes before the door is opened.

排烟机动化：自动排烟按钮（可选功能）能使烘焙产生的废气在烤炉门打开之前自动被清除。

Motors: Low level noise emission. Designed to withstand high temperatures.

马达：噪音小，能够承受很高的温度。



Drive belts: Designed to withstand even the stress generated by the largest model of oven.

传动皮带：能够承受最大型号烤炉产生的张力。



Door glass cool to the touch. Triple glazed with 25% larger viewing surface.

隔温的箱门：三层玻璃组成，可视面积增加25%。



Hermetically sealed door, avoiding cold air entering and steam escaping.

烤炉门关闭严密，防止冷风流入及蒸汽外泄。



Lighting by fluorescent lamp.

日光灯照明。




Shorter ramp for easier entry of the rack into the oven.

更短的道设计，使得烤盘台车更易推入烤炉

SIROCCO EVOLUTION


Full Range


The range of **SIROCCO  EVOLUTION** ovens has been designed so that every craft baker can find the model that is best suited his baking needs and the space he has available.

The range is made up of 3 series of models, the difference being their internal baking capacity. There are 9 models in total, differentiated by the location of the heat source and the access to it.

MODEL 型号	SK-21	SK-22	SK-23
	SR-21	SR-22	SR-23
	SP-21	SP-22	SP-23
Location Heat Exchanger 热交换器位置	Left 左边	Back 后面	Back 后面
Access to burner 燃烧器所处部位	Front 前面	Right 右边	Left 左边

系列齐全

SIROCCO  EVOLUTION 转炉系列齐全，能够满足每个面包师的要求。任何一个面包师都能找到最适合他烘焙要求，以及空间要求的转炉。

SIROCCO  EVOLUTION 转炉由三个系列组成，每个系列根据烤炉内部的烘焙容量又可分为三种型号，所以根据热交换器的位置和燃烧器所处部位一共有9个型号。


The ovens of the **SIROCCO  EVOLUTION** range have the possibility to connect 3 different models of control panel:


SIROCCO  EVOLUTION 转炉系列可以使用三款不同的控制面板。

KS-95

(Optional / 可选择的面板)



A Control panel that is based on microprocessor. It allows up to 50 different programs to be used, each program being divided into up to 5 different stages. In each of these stages, you can program the baking temperature, baking time, the steam time at the start of baking and the opening of the motorized flue. This control panel is aimed at craft bakers who want to get the most out of the **SIROCCO  EVOLUTION** range of ovens.

这款控制面板是建立在微电脑控制基础上的，最多可以设置50个不同的操作程序，每个操作程序可以分为不同的五档，每一档可以设定烘焙温度、烘焙时间、在烘焙开始后的蒸汽时间、自动化排气设定。这款控制面板适合于对 **SIROCCO  EVOLUTION** 转炉要求最高的面包师。



SK-22

SR-21

SP-21

This wide range of possibilities allows you to install a large group of Sirocco ovens without taking up too much space or restricting access to them when periodic maintenance is necessary.

齐全的转炉系列，解决了面包房空间条件的限制，同时使得维修时更加便捷。

KS-90

(Standard / 标准配置)



It allows up to 8 different programs that allow the oven to be adapted to the product to be baked. It allows control of:

- the steam injection time
- temperature
- each individual baking time.

这款控制面板最多可以设置 8 个不同的操作程序，以满足一台转炉的操作要求。这款控制面板可以控制：

- 蒸汽输入时间
- 温度
- 每次烘焙时间

KS-94

(Optional / 可选择的面板)



Electromechanical Control Panel with a digital temperature read-out.

电机控制面板带数字温度读表





SIROCCO EVOLUTION

Dimensions of oven / 转炉尺寸



TYPE 型号	A Width (mm)	B Depth (mm)	B' Depth without Hood 不含排气罩的深度 (mm)	C Depth with door open 打开门之后的深度 (mm)	D Total height 总高度 (mm)	Weight 重量 (kg)
SK-21	1.665	1.405	1.351	2.038	2.197	1.300
SK-22	1.275	1.705	1.653	2.438	2.197	1.300
SK-23	1.275	1.705	1.653	2.438	2.197	1.300
SR-21	2.023	1.640	1.586	2.433	2.197	1.650
SR-22	1.582	2.031	1.976	2.923	2.197	1.650
SR-23	1.582	2.031	1.976	2.923	2.197	1.650
SP-21	2.258	1.877	1.877	2.870	2.197	1.750
SP-22	1.760	2.250	2.200	3.292	2.197	1.750
SP-23	1.760	2.250	2.200	3.292	2.197	1.750

Sirocco Evolution Soleras (Bake on soles) Sirocco Evolution Soleras 烤炉 (在底部烘焙)

This is the answer for craft bakers who want to combine the capacity to load quickly that rotary oven offers with the characteristics of a standard multi-deck oven. Its the SIROCCO EVOLUTION SOLERAS.

对有一部分面包师来说，他们希望能够把热风旋转烤炉的装载快捷以及标准层炉的烘烤特性结合在一起，这就是 Sirocco Evolution Soleras 烤炉。

Sirocco Evolution Soleras Racks Sirocco Evolution Soleras 烤炉专用台车

For SR model - 适用于SR系列



Proofing rack
醒发台车
CSFT-12 (80x60)



Oven loading rack
烤炉装载台车
CSH-12 CP (80x60)



Baking rack with soles
底部烘焙台车
CSC-12-S (80x60)

MODEL 型号	Width 宽度 (mm)	Depth 深度 (mm)	Height 高度 (mm)	Height between shelves 各层间隔高度 (mm)
SR				
CSF-12T (80x60)	810	651	1745	130
CSH-12CP (80x60)	1197	685	1845	130
CSC-12S (80x60)	870	655	1772	130
SP				
CSF-8T (100x80)	1010	851	1745	195
CSH-8CP (100x80)	1397	885	1845	195
CSC-8S (100x80)	1059	855	1772	195

For SP model - 适用于SP系列



Proofing rack
醒发台车
CSFT-8 (100x80)



Oven loading rack
烤炉装载台车
CSH-8 CP (100x80)



Baking rack with soles
底部烘焙台车
CSC-8-S (100x80)



Consumption / 能耗

MODEL 型号	MOTOR 马达 (kW)	CONSUMPTION PER HOUR / 每小时能耗							Weight 重量 (kg)
		ELECTRICAL OVEN 电转炉		GAS-DIESEL OVEN / 燃气-柴油转炉					
		Electrical power 电功率 (kW)	Power burnt off 油/气燃烧功率 (kW)	Natural Gas 天然气 G-20 (Nm³/h)	Natural Gas 天然气 G-25 (Nm³/h)	Butane Gas 丁烷 G-30 (Kg/h)	Propane (LPG) Gas 丙烷 G-31 (Kg/h)	Diesel 柴油 (Kg/h)	
SK	0.5	42.5	49	5.2	6.0	3.9	3.8	4.2	1.300
SR	1	57	67	7.1	8.2	5.3	5.2	5.7	1.650
SP	1	78	96	10.2	11.8	7.6	7.5	8.2	1.750

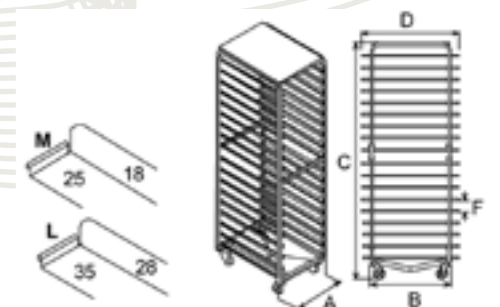
VOLTAGE (THREE-PHASE) 230/400
电压 (三相电压): 230/400

RUNNING CONSUMPTION 40%
运行耗能 40%

Possibility to reduce power in blocks of 5.1 kw in SK/ 6.9 kw in SR/ 9.5 kw in SP.
能够降低功率: SK 系列 5.1 KW/SR 系列 6.9 KW/SP 系列 9.5 KW。

Racks / 台车

MODEL 型号	TRAY 烤盘	A (mm)	B (mm)	C (mm)	D (mm)	Type of angle 角度类型
SK						
BSK/02 (60x40)	60x40	456	614	1792	614	M
BSK/02 (66x46)	66x46	516	614	1792	674	L
BSK/02 (75x45)	75x45	506	714	1792	764	M
BSK/02 (70x50)	70x50	556	714	1792	714	M
BSK/02 (80x40)	80x40	456	714	1792	814	M
BSK/02 (80x46)	80x46	516	714	1792	814	M
SR						
BSR/03 (80x60)	80x60	660	800	1792	812	M
BSR/03 (78x58)	78x58	640	800	1792	800	M
BSR/03 (80x50)	80x50	560	800	1792	812	M
SP						
BSP/03 (100x80)	100x80	860	956	1792	1011	M
BSP/03 (92x66)	92x66	710	836	1792	880	L



F 槽轨间隔 高度	Trays 烤盘	14	16	18
	Dimensions 尺寸 (mm)	115	100	89

For other measurements or heights between runners, check with SALVA.
如果需要其他尺寸或者高度的槽轨设计, 请咨询工厂。