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Ovens
烤炉



Work tables
工作台



Proofers
醒发箱



Shop equipment
蛋糕柜



Bakery &
confectionery machinery
面包店和西饼屋设备



Tabletop Wares
台式器皿

MODULAR

Multi-use electric ovens
多功能电层炉



salva



MODULAR OVENS

Salva modular ovens are world-wide recognized in the bakery, pastry, and pizza-making sectors world-wide for their **cooking quality, flexibility and versatility**.

The heat distribution system is the distinguishing characteristic of these ovens. A set of flat refractory ceramic bricks with electric heating elements passing through them, located on the ceiling and the floor, guarantee uniform heat distribution throughout the chamber, providing **bread, pastry and pizzas with a unique taste, texture and appearance.**

Salva modular ovens **adapt to the customer's production needs** they come in module form or independent chambers that can be stacked, each customer can set up the oven according to their needs. Moreover, having independent modules make them **very versatile**, as they allow different types of products to be cooked in each module.

1. Cooking quality
2. Flexibility
3. Versatility

层炉烤箱系列

Salva层炉烤箱在全世界的面包房、西饼屋、匹萨店都享有盛名，大家都公认它烘焙质量一流，操作灵活以及用途广泛。

比起其他竞争对手，热能分配系统是Salva层炉烤箱最独特的优势。在层炉内腔的顶部和底部，内嵌电热元件的耐火陶瓷板，可以保证热力均匀地分配到层炉内腔地每一个角落，以保证烘焙出来的面包，西饼，匹萨具有独特的风味，质地和外观。

Salva层炉烤箱采用独立炉腔设计，客户可根据自己的产量需求选取不同数量的层炉，设计合适的烤箱。另外，独立层炉，让烤箱变得多功能化，可以在不同层炉里烘焙不同的食品。

1. 烘焙质量
2. 操作灵活
3. 用途广泛



CHARACTERISTICS / 特性



Oven Door

With easy-to-substitute and easy-to-clean double pane glass. The door can be touched without burn risks. The inner pane is "low emission" type, which means important calorie savings.

烤箱门

烤箱门的玻璃是用双层隔热钢化玻璃组成，容易清洗也容易更换。由于采用双层设计，所以在烘焙时外层玻璃可以随时用手触摸，不会被烫伤。双层玻璃具有良好的保温性能，也就意味着节省更多的热能。



Lighting

All chambers are equipped with halogen lights. There are 2 points of halogen lighting: one on each side of the cooking area, which significantly improves the quality of the view to the inside of the cooking chamber (except in models EM, NXM and LXP, which have a single point of light).

照明设备

每一层层炉内腔装有两处卤素光源：分别位于内腔烘焙区域的两边，为使用者观察炉内烘焙情况提供了很好的帮助（EM，NXM和LXP这几个型号的产品只安装了一个卤素灯）



Electric Protection

All the modules and stoves are equipped with their corresponding protective thermo magnetic switch. These switches can be easily accessed, allowing the connection/disconnection of each module by the user as required.

电保护开关

每一层层炉都安装有独立的热电磁保护开关，这些开关都安装在很容易接触的地方，可以让用户方便的根据需要连接/断开各个层炉。

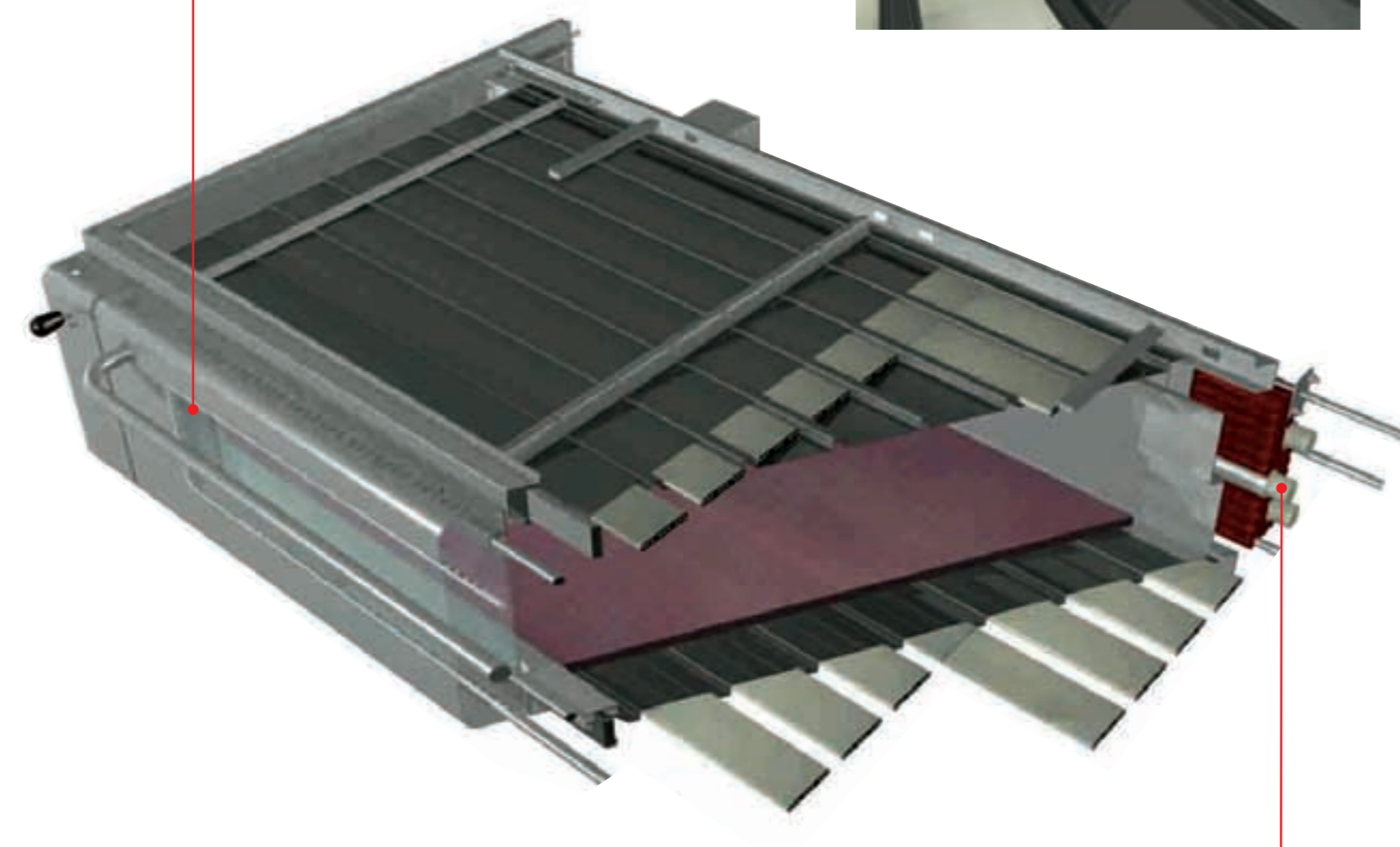
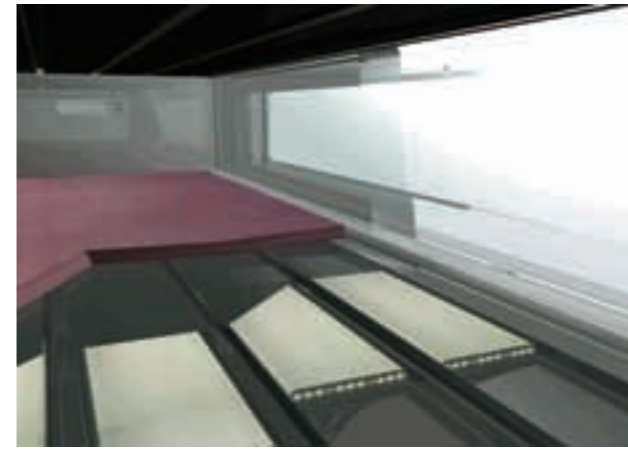
Cooking chamber

• The cooking chamber is perfectly sealed and is built of aluminized plate on its sides, providing longer life and a brighter interior.

• The ceiling and floor of the cooking chamber is made of blued black steel plate, which provides an optimal regular heat radiation.

烤炉内腔

• 炉腔内部完全密封，侧面由铝质板材制成，这样不仅干净整洁而且寿命更长
• 炉腔顶部和底部由经过热处理的钢板制成，这样可以提供最佳及稳定的热辐射

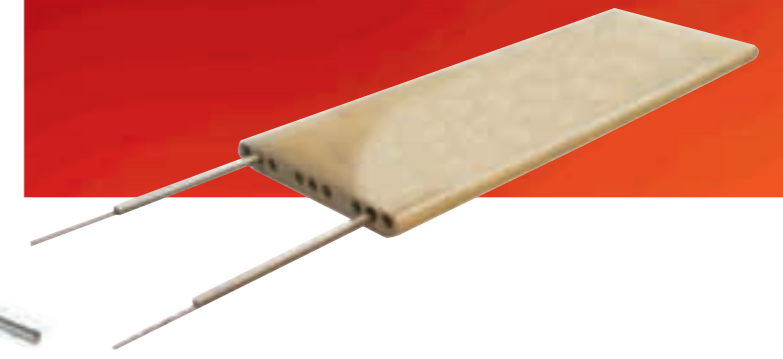


Heat distribution system

• A unique heat distribution system in the market, made up of a set of flat ceramic bricks with electric heating elements passing through them, located on the ceiling and floor of the cooking chamber.
• Three groups of independent heating elements, on the ceiling, floor, and front which allows control of the heat intensity at all times in each of the critical zones of the cooking chamber.

热能分布系统

• 目前市场上特有的热能分布系统：在每一个耐火陶瓷板内部都嵌有电热元件。这些耐火陶瓷板被安装在炉内腔的顶层和底部。
• 三组独立加热元件分别位于炉腔的顶部，底部和入口处，它们可以让使用者对炉腔的温度进行充分的控制，特别是炉腔内的重点区域。



Steam Unit

• The design allows uniform distribution of steam throughout the cooking chamber surface.
• The steam that it produces is instantaneous and programmable in quantity depending on the characteristics of the product to be cooked.

蒸汽产生装置

• 独特的设计可以让蒸汽均匀分布在炉腔内部。
• 蒸汽不但产生快速，还可以根据不同特性的烘焙产品，预设控制产生不同量的蒸汽。





BAKERY RANGE - 面包烘焙系列



Ovens with electric floors

This is the perfect solution for artisans who want quality bread of different varieties, but want a lighter and more flexible oven than the traditional kind with several floors.

The flexibility of these ovens allows them to be installed in almost any bakery, regardless of how small it may be.

They are equipped with a refractory hearth cooking surface which gives firmness to the bottom of the bread and make it very crunchy.

电热层炉烤箱

对于需要烘焙出各式各样高质量面包的面包师来说，这款电热层炉和传统的层炉相比更加轻便和灵活。

这款电热层炉的灵活性使其可安装在几乎任何一个面包房，不论面包房的面积有多少。

由于炉底板由硬质耐热耐火材料组成，所以烘烤出来面包的底部酥脆可口。

NXDP

Cooking area
烘焙面积:
2,18 m² per module
2,18 m² 每个层炉

- NXDP 32 - 6.5 m²
- NXDP 42 - 8.7 m²

NXEP

Cooking area
烘焙面积:
1,12 m² per module
1,12 m² 每个层炉

- NXEP 32 - 3.4 m²
- NXEP 42 - 4.5 m²

LXP

Cooking area
烘焙面积:
1,49 m² per module
1,49 m² 每个层炉

- LXP 31 - 4.6 m²
- LXP 41 - 6.1 m²

* It is provided also with the support standard.
* 也可提供带脚支架型号。

ACCESSORIES FOR OVENS WITH ELECTRIC FLOORS 电热层炉烤箱附件

1. MANUAL LOADER / 手动炉底板加载



MODEL-型号	CS-NXEP	CS-NXDP	CS-LXP
Width / 宽度	680 mm	680 mm	760 mm
Total length / 总长度	1084 mm	1840 mm	2190 mm
Length loader / 炉底板长度	799 mm	1555 mm	1905 mm
Height / 高度	20 mm	20 mm	20 mm

2. MANUAL SHEAR LOADER / 剪叉式手动炉底板加载



MODEL-型号	E.C.CM-NXEP	E.C.CM-NXDP	E.C.CM-LXP
Width Shear / 剪叉宽度		840 mm	
Min. Load Height / 最小加载高度		630 mm	
Máx. Load Height / 最大加载高度		1.810 mm	
Length loader / 炉底板长度	1.175mm	1.955mm	2.305mm
Width loader / 炉底板宽度	660mm	660mm	730mm
Guide type / 导向类型		Floor/底面	
Weight / 重量	105kg	115kg	125kg

3. MANUAL COLUMN ELEVATING LOADER / 立柱式手动炉底板加载



MODEL-型号	E.C.CM-NXEP	E.C.CM-NXDP	E.C.CM-LXP
Height Column / 立柱高度		2.050 mm	
Width Column / 立柱宽度		1.213 mm	
Min. Load Height / 最小加载高度		560 mm	
Máx. Load Height / 最大加载高度		2.000 mm	
Length Loader / 炉底板长度	1.175mm	1.955mm	2.305mm
Width Loader / 炉底板宽度	660mm	660mm	730mm
Guide Type / 导向类型		Floor/底面	
Weight / 重量	180kg	190kg	200kg

* The minimum distance between the wall and the left side of the oven must be 250 mm. The minimum distance between the wall and the right side of the oven must be 50 mm.
* 烤炉左边距离墙壁的最小距离为250 mm，烤炉右边距离墙壁的最小距离为50 mm。

4. SEMI-AUTOMÁTIC COLUMN LOADER / 立柱式半自动炉底加载



MODEL-型号	E.C.CM-NXEP	E.C.CM-NXDP	E.C.CM-LXP
Height Column / 立柱高度		2.528 mm	
Width Column / 立柱宽度		800 mm	
Length Loader / 炉底板长度	1.242 mm	2.002 mm	2.351 mm
Width Loader / 炉底板宽度	675 mm	675 mm	755 mm
Min. working Height loader / 最小工作高度		350 mm	
Máx. working Height loader / 最大工作高度		2.000 mm	
Width canvas / 帆布宽度	660 mm	660 mm	740 mm
Guide Type / 导向类型		Floor/底面	
Weight / 重量		400 kg	
End of travel fastening / 最终行程限位		Yes / 是	
End of travel oven cabinet / 最终行程炉腔限位		Yes / 是	
End of travel oven cabinet floors / 最终行程炉底板限位		Yes / 是	

* The minimum distance between the wall and the left side of the oven must be 250 mm. The minimum distance between the wall and the right side of the oven must be 50 mm.
* 烤炉左边距离墙壁的最小距离为250 mm，烤炉右边距离墙壁的最小距离为50 mm。



PAstry RANGE - 西饼烘焙系列

Salva modular ovens are pastry ovens par excellence. The best artisans in the world recognize and trust Salva modular ovens for their baking uniformity and versatility.

These are the characteristics that make these ovens essential for the baking of delicate products in artisan pastry, such as éclairs, biscuits, puff pastries, etc.

CONFECTIONERY DOOR

All pastry-cooking models are equipped with a door which opens outwards with a panoramic low-emission inner pane.

Salva 层炉，是西饼烤炉中的佼佼者。因其热量分布均匀，用途广泛，受到全世界最好的糕点师的喜爱。正是因为这些特质，使其成为烘烤出松软美味西饼的关键所在，比如奶油小饼，饼干，千层饼等。

西饼烤炉箱门

所有的西饼层炉都是外开式箱门设计，箱门的玻璃是由可看炉腔全景的内层低辐射的双层隔热钢化玻璃制成。



MODULES 60x40 (23,62"x15,75")/层炉 60x40

Model 型号	Interior Measurements 内部尺寸	Capacity 容量	Steam 蒸汽
EM-20	826x682x200 mm	☐☐	Steam optional 蒸汽 (选配)
E-20	1226x682x200 mm	☐☐☐	Steam optional 蒸汽 (选配)
E-25	1226x682x250 mm	☐☐☐	Steam optional 蒸汽 (选配)
EMD	1226x882x200 mm	☐☐☐☐	Steam optional 蒸汽 (选配)
ED-20	1226x1282x200 mm	☐☐☐☐☐	Steam optional 蒸汽 (选配)
ED-25	1226x1226x250 mm	☐☐☐☐☐	Steam optional 蒸汽 (选配)

MODULES 75x45 (29,53"x17,72")/层炉 75x45

Model 型号	Interior Measurements 内部尺寸	Capacity 容量	Steam 蒸汽
NXM-20	961x833x200 mm	☐☐☐	Steam optional 蒸汽 (选配)
NXE-20	1421x833x200 mm	☐☐☐☐	Steam optional 蒸汽 (选配)
NXD-20	1421x1593x200 mm	☐☐☐☐☐☐	Yes 是

PIZZA MAKING RANGE - 匹萨烘焙系列

Every pizza-making professional knows that the secret of a good pizza is in the dough. Being aware of this, at Salva, we have taken meticulous care to equip our ovens with the best features for baking pizzas.

In Salva modular ovens, thanks to the absolute control of the floor and ceiling of the cooking chamber, the pizzas will always be baked to perfection. The modular ovens for pizza-making are equipped with a refractory hearth cooking surface which reaches 375°C.; thus, in any of the available models, pizzas made with fresh dough cook in 4 to 5 minutes and those made with precooked dough cook in 2 to 3 minutes, as required by the consumer.

PIZZA-MAKING DOOR

All modular ovens for pizza-making are equipped with a special door for pizzas with pans which support high temperatures..

每一个匹萨制作师都知道制作美味匹萨的秘诀是匹萨面团的烘焙，正因为我们意识到这点，所有我们在设计产品时研究了每一细节，使其成为烘焙匹萨最好的烤炉

因为Salva匹萨层炉能够精确的控制炉腔底部、顶部和入口处的温度，所以匹萨能在烘焙最完美的时候出炉。匹萨层炉的炉底板可以达到 375 °C；按照用户的不同需求，采用新鲜面团做成的匹萨只要 4-5 分钟就可以出炉，采用预烘焙面团做成的匹萨只要 2-3 分钟就可以出炉。

匹萨烤炉箱门

所有的匹萨层炉烤箱都装有特殊的外开式玻璃烤箱门，可以耐受很高的温度。



MODULES FOR 30 cm PIZZAS / 30 cm 匹萨层炉

Model 型号	Interior Measurements 内部尺寸	Capacity 容量	Pizza Diameter 匹萨直径	Steam 蒸汽	Model 型号	Interior Measurements 内部尺寸	Capacity 容量	Pizza Diameter 匹萨直径	Steam 蒸汽
EM-20 pizza	826x682x200 mm	☐☐☐	∅ 30 cm	Without Steam 无蒸汽	E-20 pizza	1226x682x200 mm	☐☐☐☐☐	∅ 30 cm	Without Steam 无蒸汽
NXM-20 pizza	961x833x200 mm	☐☐☐☐☐	∅ 30 cm	Without Steam 无蒸汽	EMD-20 pizza	1226x882x200 mm	☐☐☐☐☐☐	∅ 30 cm	Without Steam 无蒸汽
					NXE-20 pizza	1421x833x200 mm	☐☐☐☐☐☐	∅ 30 cm	Without Steam 无蒸汽



DIMENSIONS - 尺寸

CONTROL PANEL

• ALLOWS SELECTION OF:

- Temperature
- Cooking time
- Dosing of heating elements
- Steam time

• PROPORTIONAL DOSING OF HEATING ELEMENTS:

Possibility of regulating the elements of the ceiling and floor proportionally.

• TIMED STARTING:

Allows the programming of the connection of each module independently.

• CONTROL OF POWER:

Possibility of distributing available contracted power among the modules that are operating.

• LCD SCREEN:

Illumination from the rear for easy viewing of the cooking values (with contrast regulation).

控制面板

• 可以选择:

- 烘焙温度
- 烘焙时间
- 加热单元数量
- 蒸汽时间

• 加热单元数量控制:

能够分别控制炉腔顶部和底部局部的温度

• 启动时间控制:

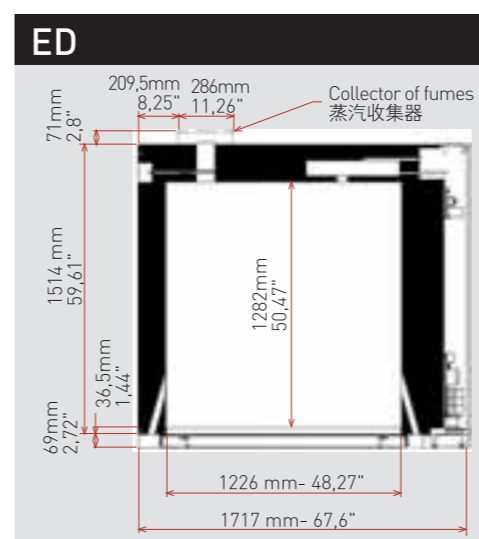
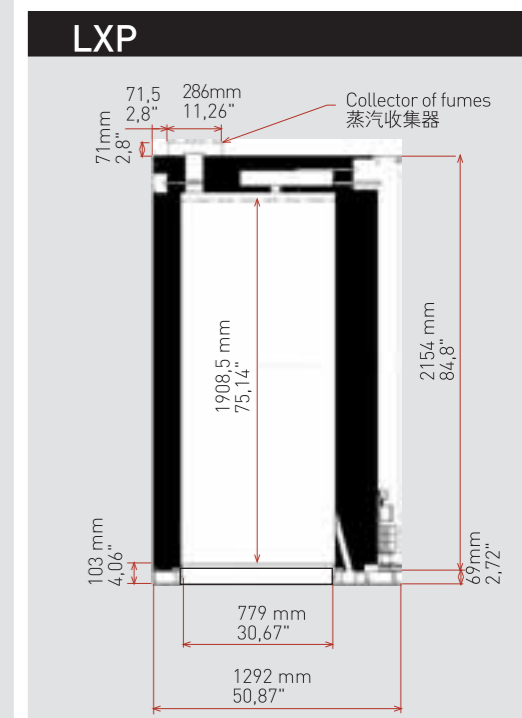
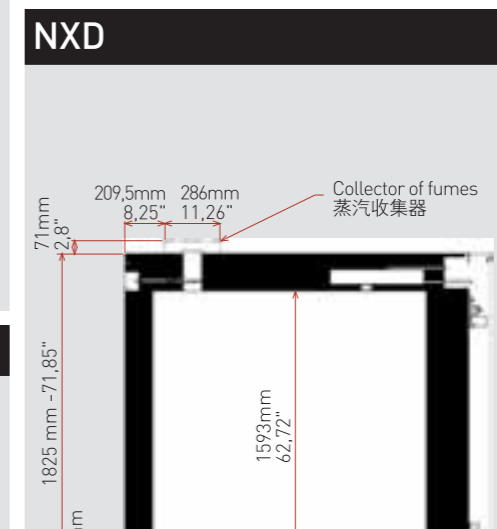
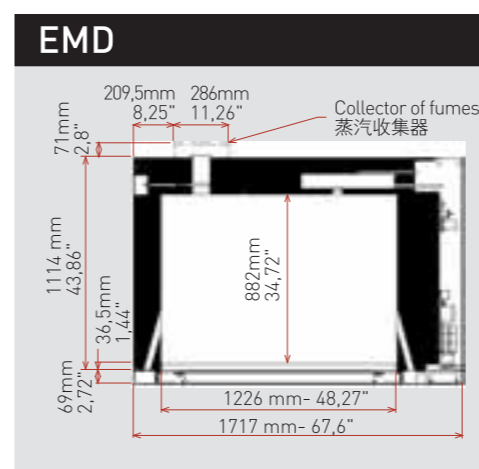
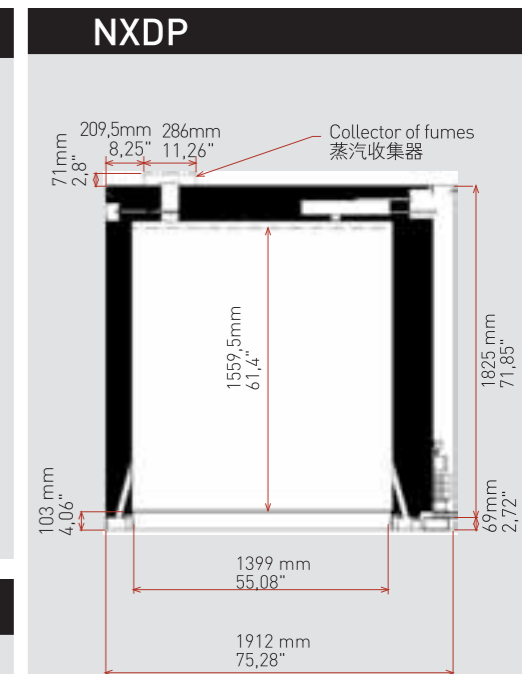
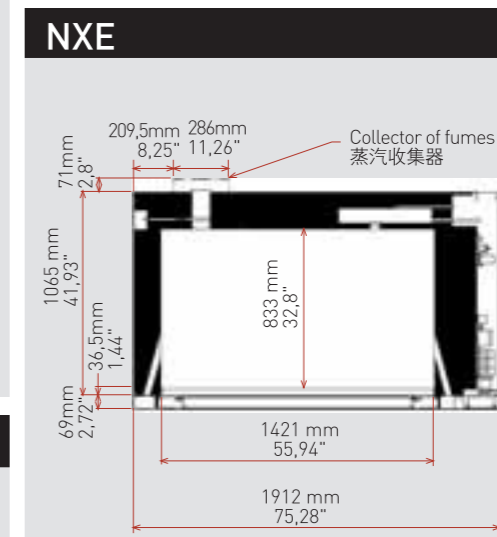
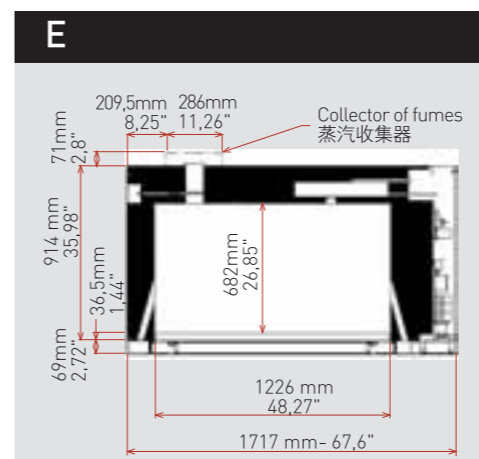
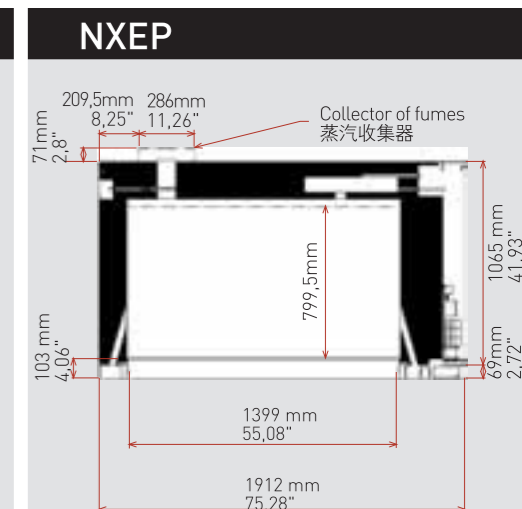
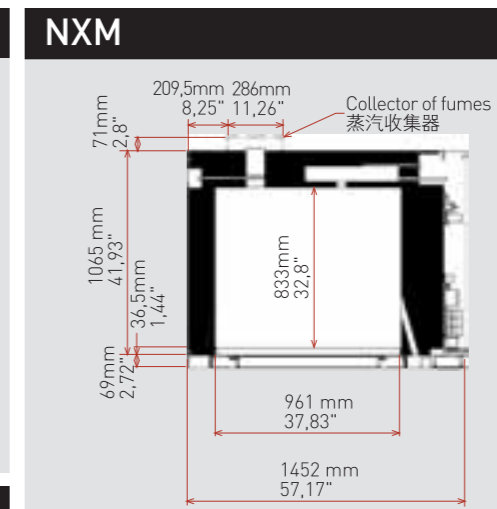
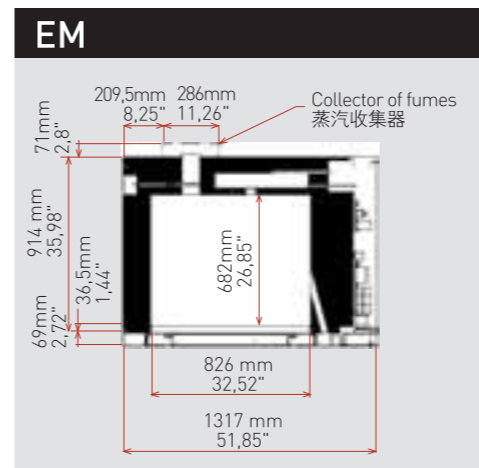
可以独立设置不同层炉的程序

• 功率控制:

可以在不同层炉间分配限定功率

• 液晶屏幕:

背光液晶面板可以让操作变得清晰可辨



CONFIGURATIONS / 配置组合

EM-



Ref. 型号	Power 功率	Weight 重量		
EM-E/B	-	顶部 50 Kg. 底部 50 Kg.		Top 顶部 Base 底部
EM-20	4,9 Kw	140 Kg.		20cm Module 20cm 层炉
EM-20+V	6,3 Kw	190 Kg.		20cm+V Module 20cm+V 层炉
EM-20 PIZZA	6,2 Kw	153 Kg.		Pizza 20cm Module 20cm 匹萨层炉
STOVE 脚炉*	1 Kw	90 Kg.		Stove 脚炉
LEGS GRILL 支架	-	-		Height of legs: 10, 20, 43, 53, 63 y 73cm. (43cm. standard).

(*) N.º Trays 12 (60 x 40)
烤盘数量12 (60x40)
(•) Height 10, 20 without grill
去除支架高度10, 20

(•) Grill 烤架

支架高度:
10,20,43,53,63,73cm
(常用是43cm)

E-



Ref. 型号	Power 功率	Weight 重量		
E-E/B	-	顶部 65 Kg. 底部 65 Kg.		Top 顶部 Base 底部
E-20	7,8Kw	175 Kg.		20cm Module 20cm 层炉
E-20+V	9,2Kw	225 Kg.		20cm+V Module 20cm+V 层炉
E-20 PIZZA	9,8Kw	193 Kg.		Pizza 20cm Module 20cm 匹萨层炉
E-25	9,8Kw	190 Kg.		Pizza 25cm Module 25cm 匹萨层炉
E-25+V	11,2Kw	240 Kg.		25cm+V Module 25cm+V 层炉
STOVE 脚炉*	1 Kw	112 Kg.		Stove 脚炉
LEGS GRILL 支架	-	-		IDEM

(*) N.º Trays 18 (60 x 40)
烤盘数量18 (60x40)

(•) Grill 烤架

EMD-



Ref. 型号	Power 功率	Weight 重量		
EMD-E/B	-	顶部 65 Kg. 底部 65 Kg.		Top 顶部 Base 底部
EMD-20	9,1 Kw	190 Kg.		20cm Module 20cm 层炉
EMD-20+V	11,6 Kw	270 Kg.		20cm+V Module 20cm+V 层炉
EMD-20 PIZZA	11,5 Kw	214 Kg.		Pizza 20cm Module 20cm 匹萨层炉
STOVE 脚炉*	1 Kw	135 Kg.		Stove 脚炉
LEGS GRILL 支架	-	-		IDEM

(*) N.º Trays 24 (60 x 40)
烤盘数量24 (60x40)

(•) Grill 烤架

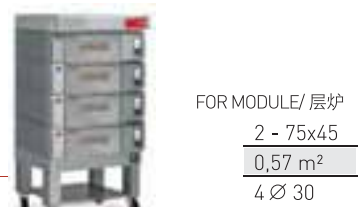
ED-



Ref. 型号	Power 功率	Weight 重量		
ED-E/B	-	顶部 90 Kg. 底部 90 Kg.		Top 顶部 Base 底部
ED-20	13 Kw	260 Kg.		20cm Module 20cm 层炉
ED-20+V	15,5Kw	340 Kg.		20cm+V Module 20cm+V 层炉
ED-25	16,3Kw	275 Kg.		25cm Module 25cm 层炉
ED-25+V	18,8Kw	355 Kg.		25cm+V Module 25cm+V 层炉
LEGS GRILL 支架	-	-		IDEM

(•) Grill 烤架

NXM-



Ref. 型号	Power 功率	Weight 重量		
NXM-E/B	-	顶部 60 Kg. 底部 60 Kg.		Top 顶部 Base 底部
NXM-20	6,6 Kw	170 Kg.		20cm Module 20cm 层炉
NXM-20+V	8 Kw	220 Kg.		20cm+V Module 20cm+V 层炉
NXM-20 PIZZA	8,2 Kw	188 Kg.		Pizza 20cm Module 20cm 匹萨层炉
STOVE 脚炉*	1 Kw	110 Kg.		Stove 脚炉
LEGS GRILL 支架	-	-		IDEM

(*) N.º Trays 12 (76x46)
烤盘数量12 (76x46)

(•) Grill 烤架

NXE-



Ref. 型号	Power 功率	Weight 重量		
NXE-E/B	-	顶部 65 Kg. 底部 65 Kg.		Top 顶部 Base 底部
NXE-20	9,4Kw	215 Kg.		20cm Module 20cm 层炉
NXE-20+V	10,8Kw	265 Kg.		20cm+V Module 20cm+V 层炉
NXEP-20	10,8 Kw	265 Kg.		20cm+V Module 20cm+V 匹萨层炉
NXE-20 PIZZA	12,3Kw	241 Kg.		Pizza 20cm Module 20cm 匹萨层炉
STOVE 脚炉*	1 Kw	140 Kg.		Stove 脚炉
LEGS GRILL 支架	-	-		IDEM

(*) N.º Trays 18 (76 x 46)
烤盘数量18 (76x46)

(•) Grill 烤架

NXD-



Ref. 型号	Power 功率	Weight 重量		
NXD-E/B	-	顶部 70 Kg. 底部 70 Kg.		Top 顶部 Base 底部
NXD-20+V	17,3Kw	310 Kg.		20cm Module 20cm 层炉
NXDP-20	19,8Kw	390 Kg.		20cm+V Module 20cm+V 层炉
LEGS GRILL 支架	-	-		IDEM

RANGE BAKERY - 面包烘焙系列

NXDP

	NXDP-32-6,5	NXDP-42-8,7
Power 功率	59.4 Kw	79.2 Kw
Weight 重量	1450 Kg.	1840 Kg.
Dimensions 尺寸	1912x2065x2010	1912x2065x2325
Decks 层数	3	4
Nº doors 入口数量	2 (70 cm)	2 (70 cm)

NXEP

	NXEP-32-3,4	NXEP-42-4,5
Power 功率	32.4 Kw	43.2 Kw
Weight 重量	1045 Kg.	1310 Kg.
Dimensions 尺寸	1912x1305x2010	1912x1305x2325
Decks 层数	3	4
Nº doors 入口数量	2 (70 cm)	2 (70 cm)

LXP

	LXP-31-4,6	LXP-41-6,1
Power 功率	41.7 Kw	55.6 Kw
Weight 重量	1040 Kg.	1300 Kg.
Dimensions 尺寸	1292x2394x2010	1292x2394x2325
Decks 层数	3	4
Nº doors 入口数量	1 (78 cm)	1 (78 cm)