



salva

salva

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A NEW ERA 一个崭新的时代

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烤炉，开辟了一个能够在顾客面前烘焙的烤炉的崭新时代。

这款对流烤炉，超前的直线设计、最新的材质，例如钢化玻璃和高质量零配件，开启了公众对烤炉的一个全新概念。SALVA公司在1984年推出第一款KWIK-CO烤炉，而这一款新KWIK-CO烤炉，也正是SALVA公司团队这么多年来积累的经验和专业知识的体现。

这款新KWIK-CO烤炉，具备了所有与其他烤炉区分的必要元素。

kwik-co



“THE NEW KWIK-CO”

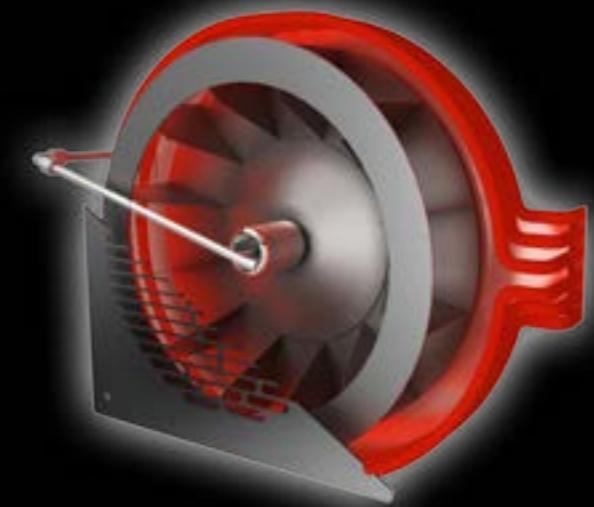
“新一代KWIK-CO烤炉”

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.

这款新KWIK-CO烤炉，为了能够使它美观独特，烘焙均匀精湛，牢固“零错误”，在设计时考虑到了各个方面，哪怕是最小的一个细节。

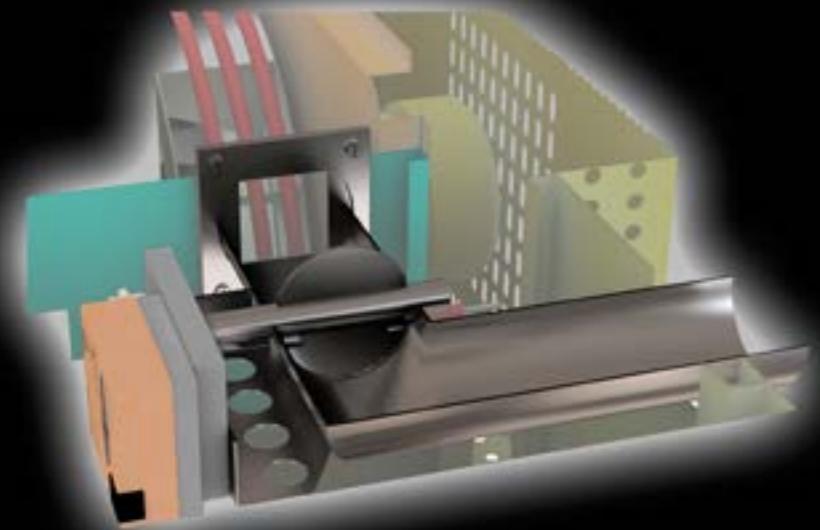
The fan is built in AISI 304 stainless steel. With a diameter of 350 mm and rotation of 1,500 r.p.m., it is the core of the oven. Its auto-reverse rotation every two minutes guarantees even cooking.

烤炉的涡轮是用不锈钢304制造，直径为350毫米，转速为1,500转/秒，其功能相当于是烤炉的心脏。每2分钟自动反向旋转设计，保证了烘焙的均匀性。



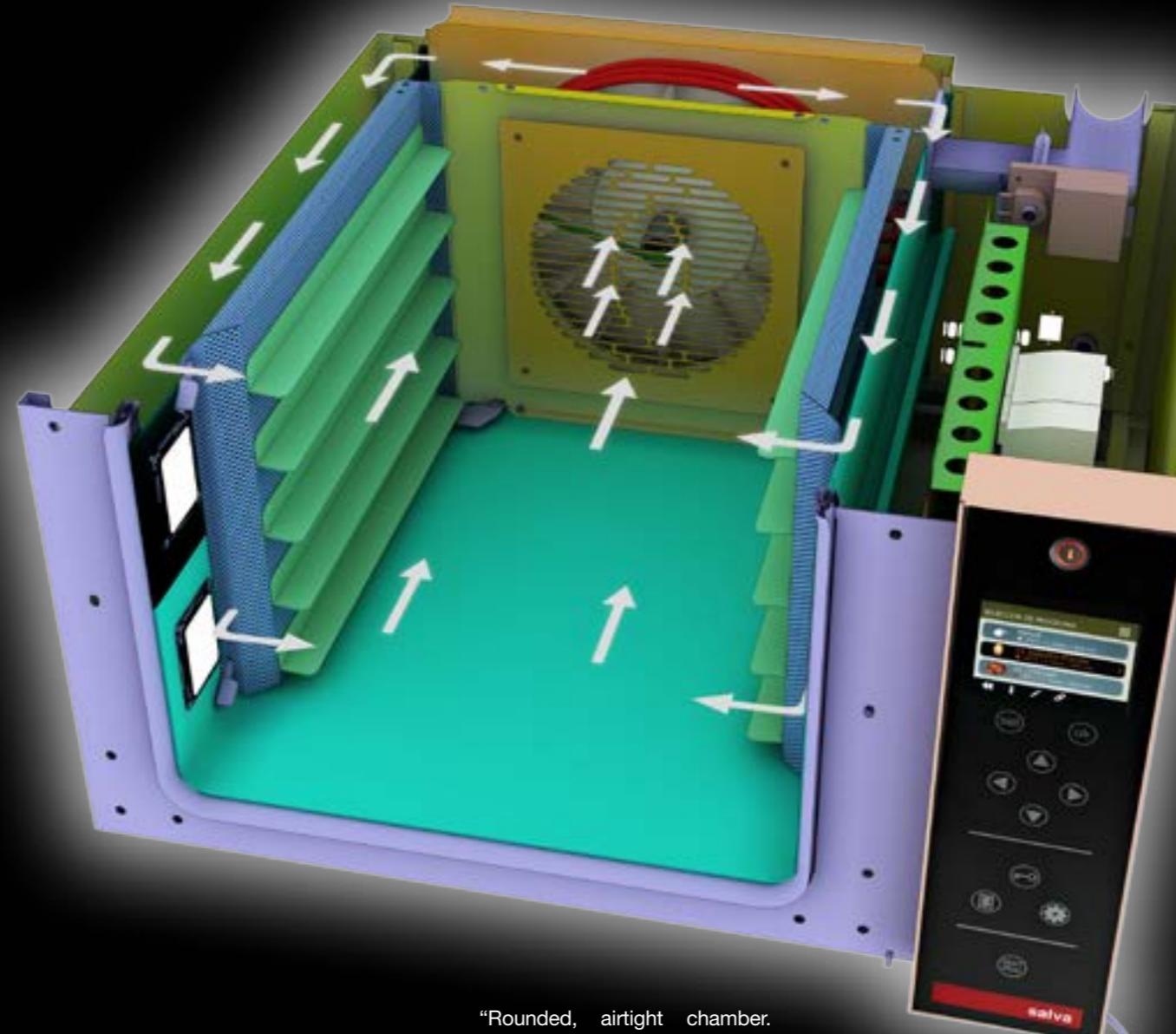
“The high-performance spray emits a steam spray that is distributed throughout the chamber. The injection of water into the diffuser coupled to the fan shaft generates atomised steam particles.

烤炉高性能的蒸汽产生器，保证了蒸汽的喷雾效果，以及在整个腔室内的分布。将水注入到一个和涡轮轴旋转相连的扩散器，能够产生雾状蒸汽颗粒。



“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”.

所有版本的操作面板上都设有排气罩开启设置，无论是高级版本和标准版本面板上，而且该设置也是可编程的，避免操作人员在烘焙中途手动干预启动。



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

烤炉两侧肺腔的设计独特，有利于气流的流通以及在整个腔室内的均匀分布，从而保证制品的最佳烘焙效果。

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

烤炉的腔室是圆形密封设计，有利于空气的流通，保证烘焙的均匀性，防止蒸汽外泻。

“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.

“100,000次，这是一台Kwik-Co烤炉的门在它的平均使用周期里能够正常开关的次数”。这款烤炉的门，能够保证完美无磨损的操作，得益于以下几个因素：

- 1, 把手/闭锁装置：材料厚实牢固，宽手柄设计使得开门动作不费力。
- 2, 门的探测器：磁性的。
- 3, 铰链：5mm厚度：这是市场上最厚的铰链. 不锈钢304制造。



“THE NEW KWIK-CO”

“新一代KWIK-CO烤炉”



“Stainless steel casing. Guarantees the aesthetic balance of the tempered glass with usage requirements, protecting it as a sort of bumper”.

不锈钢护面，既保证了和钢化玻璃的审美平衡，又对钢化玻璃起到保险杠似的保护作用。



“One robust and reliable handle with all the personality of SALVA”.

SALVA独特的把手设计，既牢固又好用。



“COOL-TOUCH double-glazed door. Cool external glass due to a system of thermal insulation and ‘Low-e’ low emissivity windows”.

双层玻璃冷触门设计：外层玻璃是由热桥断热系统的玻璃组成，内层玻璃是由低辐射玻璃组成。



“Equipped with a speaker of adjustable intensity: the sound signals can be adjusted to suit the point of sale”. (Premium version only)

配备可调扬声器：具有适合各个销售点需要的蜂鸣声。（只有高级版本操作面板上具备这个功能）



“Double glazed door with easy-open system for cleaning”.

双层玻璃门，非常容易拆开，方便清洗。



“Hinged air tanks for easy access to the cooking chamber for cleaning”.

烤炉两侧肺腔的铰链设计，保证了进入炉腔清洗的简易性。

CONTROL PANELS

操作面板

The Kwik-co oven can be assembled with three different control panels: PREMIUM, STANDARD and BASIC.

KWIK-CO烤炉有三种不同的操作面板可供选择：高级版本，标准版本和基本版本。

STANDARD

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

标准版本

旋转反相器
10个程序
操作和编程简单
程序以固件形式下载
排气罩开启可设置
ECO参数（自动关闭）



BASIC

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

基本版本

旋转反相器
大尺寸数字
机电按钮
排气罩开启



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

高级版本

高级版本操作面板具有非常敏捷快速的学习记忆曲线。

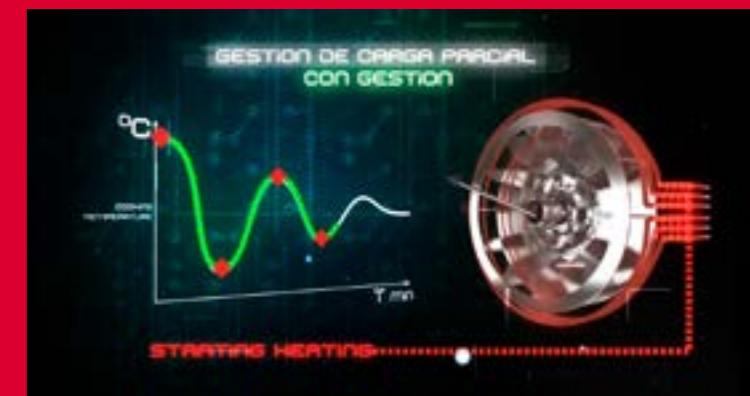
旋转反相器
触摸屏控制
大尺寸彩色图形显示
100个程序，10个阶段
每个程序有独立的加热设置
象形图菜单设置
程序以固件形式下载
排气罩开启可设置
ECO参数（自动关闭）
ECU参数（保持有效温度）
SALVA LINK系统

PARTIAL LOAD MANAGEMENT

部分负载操作

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.

激活部分负载烘焙操作之后，微处理器会不断地对比满载负荷的记忆曲线和烤炉内正在发生的负载和温度参数，从而决定什么时候开始运行电阻，以达到实际曲线和记忆曲线完全一致的效果。



KWIK-CO, KING OF THE WORLD

KWIK-CO烤炉， 世界的王者

Since 1984, establishing itself in every country.

自1984年起，就已经开始在全世界各个国家使用。



"The unique taste of perfection"
优质烤炉烘焙出来的完美制品。



"A perfect result with a robust oven".
独特完美的味道。



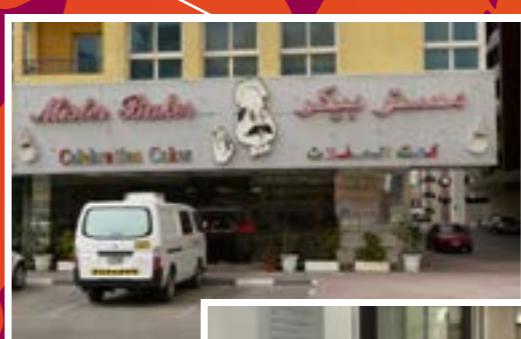
"My workmate"
我的工作伙伴。



"The pride of our business"
我们工作的荣耀。



"Robust and tireless"
强壮的，不知疲惫的。



"Nothing is above it".
可以烘焙所有制品。



"My day-to-day assistant".
我的日常好帮手。

ENERGY SAVING 节省能源

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.

Salva公司为了达到节省能源的目标，付出了很大的努力，如同进行了一场较量战争。新一代KWI-K CO烤炉采用的每一个建设性的决定，都是为了最大可能地降低能耗。新款KWI-K CO烤炉的节能是建立在以下几方面基础上的：

1. ECO能源设计
2. 自动关闭的ECO参数
3. ECU参数，保持有效温度。

Salva公司为顾客提供了市场上能效最高的烤炉。在满载负荷的情况下，电阻的运行时间只有整个烘焙时间的55%。

ECO ENERGY DESIGN / ECO能源设计

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.

新一代KWI-K CO烤炉设计时有一个明确的目标：这款烤炉的能效必须是全方位的。最新的隔热方案，最先进的耐高温玻璃，以及可编程的软件，使得每一款KWI-K CO烤炉都能达到最高性能的烘焙效果。

结果显示，即使在满载负荷的情况下，烤炉消耗能量的时间只有整个烘焙时间的55%。



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

低辐射内层玻璃：能够阻止高达80%的从炉腔内发出的热量辐射。

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.

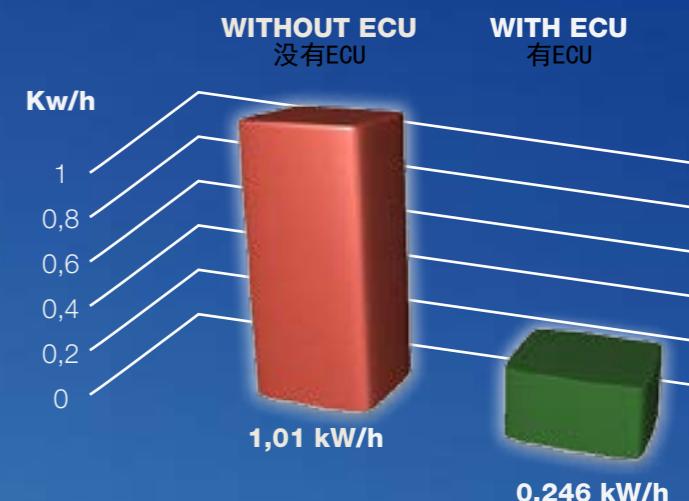
双层隔热：第一层高密度隔热层完全覆盖腔室，同时，气流腔室又使得在流通时热量损失最小化。这样的结果是达到能源的最大利用率。

EFFICIENT MAINTENANCE ECU SETTING

ECU参数保持有效温度

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.

在标准版本和高级版本的操作面板上具有ECU参数。其作用是：当一台烤炉在用户设定的一段时间内，如果在操作面板或者门上没有任何动作，烤炉会进入保持有效温度状态。烤炉出厂时，ECU参数设定值为5分钟和120°C。如果温度保持在200°C，能耗降低75%左右，恢复到烘焙温度的时间为4分钟。



AUTO-OFF ECO SETTING

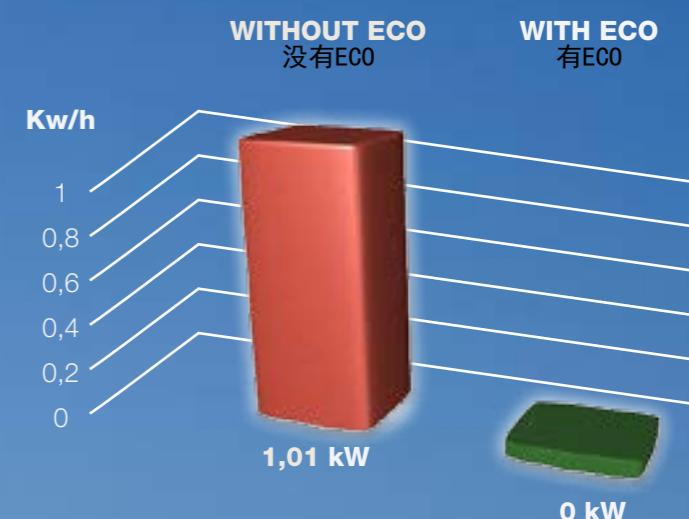
自动关闭的ECO参数

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.

在标准版本和高级版本的操作面板上具有ECO参数，其作用是：在用户设定的一段时间内，如果在操作面板和门上没有任何动作，烤炉会进入一个待用状态，过后，所有的系统将关闭。当烤炉在预加热状态时，ECO参数开始运行。

在ECO参数状态的时间里，烤炉的能耗是0kW/h。出厂时，ECO参数设定值为5分钟。



SALVA LINK

SALVA LINK 系统

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.

SALVA LINK 系统是一个能够全面控制所有销售点的操作程序。通过一台主机，各个地方的受控制的烤炉和醒发箱能够彼此连接起来。

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.

通过SALVA LINK系统，各个销售点的管理效率更高：

- 可以建立新的菜单，并且在所有设备上装载。
- 可以修改已存在的菜单。
- 随时了解每一台设备的状态。
- 智能控制设备：保持开启状态，设置为低能耗状态或者关闭设备。

SALVA LINK的维修模块，允许在出现故障情况时，让人和设备连接起来。可以联系SALVA公司的技术支持部门，通过远程控制，诊断故障原因，从而尽早让设备重新启动，恢复使用。

SALVA LINK，是一款烘焙管理程序，能够节省能源成本，保证最大产能，减少因故障而出现的停产时间。



ELECTRIC 电



Oven KX-5 / 烤炉KX-5



	KX5+H
Ext. meas. / 外部尺寸	915 x 1059 x 535 mm.
Net capacity / 有效容量	5 trays of 60x40 cm or 66x46 cm. 5个60x40cm或者66x46cm的烤盘
Space between trays / 烤盘间距	80 mm.
Power / 功率	7,5 kW (3+N+T) THREE PHASE / 三相
Weight / 重量	120 Kg.

Oven KX-9 / 烤炉KL9+H



	KX9+H
Ext. meas. / 外部尺寸	915 x 1059 x 1070 mm.
Net capacity / 有效容量	9 trays of 60x40 cm or 66x46 cm. 9个60x40cm或者66x46cm的烤盘
Space between trays / 烤盘间距	103 mm.
Power / 功率	14,5 Kw (3+N+T) THREE PHASE / 三相
Weight / 重量	195 Kg.

Oven K-15 / 烤炉K-15



K-15

Ext. meas. / 外部尺寸	1000 x 1440 x 2120 mm.
Net capacity / 有效容量	15 trays of 80x46 cm. 15个80x46cm的烤盘
Space between trays / 烤盘间距	100 mm.
Power / 功率	24,5 kW (III+N+T) THREE PHASE / 三相
Weight / 重量	32,5 kW (III+N+T) THREE PHASE / 三相
	580 Kg.

Oven KL5+H / 烤炉KL5+H



Oven KL9+H / 烤炉KL9+H



KL5+H

	KL5+H
Ext. meas. / 外部尺寸	915 x 1219 x 535 mm.
Net capacity / 有效容量	5 trays of 80x40 cm or 80x46 cm. 5个80x40cm或者86x46cm的烤盘
Space between trays / 烤盘间距	80 mm.
Power / 功率	8,5 kW (3+N+T) THREE PHASE / 三相
Weight / 重量	120 Kg.

GAS
燃气



Oven KX-5G / 烤炉KX-5G



KX-5G+H

Ext. meas. / 外部尺寸	840 x 1216 x 690 mm	840 x 1216 x 1220 mm
Net capacity / 有效容量	5 trays of 60x40 cm or 66x46 cm 5个60x40 cm 或者 66x46 cm的烤盘	9 trays of 60x40 cm or 66x46 cm 9个60x40 cm 或者 66x46 cm的烤盘
Space between trays / 烤盘间距	78 mm	102 mm
Potencia Eléctrica / 功率	0,75 Kw (I) SINGLE PHASE . 单相	1,3 Kw (I) SINGLE PHASE . 单相
Gas Natural (G-20) / 天然气 (G-20)	1,5 Nm3/h	2,9 Nm3/h
Gas Natural (G-25) / 天然气 (G-25)	1,7 Nm3/h	3,3 Nm3/h
Gas Natural (G-30) / 丁烷气 (G-30)	1,1 Kg/h	2,1 Kg/h
Gas Natural (G-31) / 丁烷气 (G-31)	1,1 Kg/h	2,1 Kg/h
Weight / 重量	173 Kg.	200 Kg.

Oven KX-9G / 烤炉KX-9G

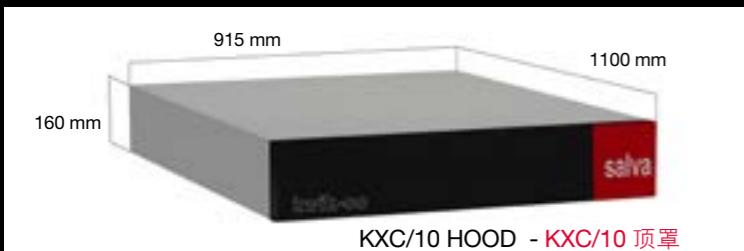


KX-9G+H

DIMENSIONS

尺寸

ELECTRIC/ 电



GAS/ 燃气

