

SOPHISTICATED. A modular cooking range



salvis.ch

smart cooking

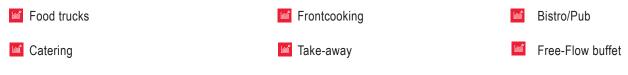


Salvis is a 100-year old Swiss company. We build high-quality hobs and appliances for professional kitchens. Salvis means energy-saving, easy-to-use products that deliver excellent baking and cooking results.

The fine art of front cooking

High-quality chefs are in demand more than ever – and especially for tableside food preparation. This is where front cooking turns into an art all of its own: keeping guests entertained while keeping the meal on track. Our reliable, modular systems make it easy to switch between a range of front cooking ideas.

The smart system solution can be expanded as needed and caters to any requirements with over 20 models from 14 product groups. The perfect system solution for all mobile kitchens:



Simply sophisticated!



Hotel Kemmeribodenbad in Schangnau, Switzerland uses Salvis-Smartline units in its food truck

<u>SALVIS</u>

Complete. Front cooking with the Salvis-Fresh&Smart mobile cooking unit.

Gear for gastrotainers: simple and flexible to use.



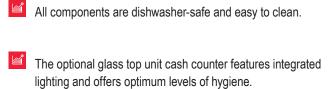
Glas top with lightning

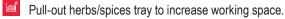
4-speed ventilation

The idea couldn't be simpler: two modular Salvis-Smartline cooking units, each 400 mm long, create the basis for a mobile kitchen. The front cooking unit is configured as required by your cooking concept. The integrated 2x 230 V and 2x 400 V power supply units offer maximum flexibility – simply *smart cooking*

Flexible features at-a-glance:

- Vapours and odours are removed as soon as they occur.
- The three-sided extraction system means a reliable extraction is guaranteed.
- 80% of odours are absorbed by the combined non-woven filter!
- Cooking fat is removed by the cyclone filters and collected in drip trays.









Salvis-Fresh&Smart with optional cash counter and ventilation unit

Sophisticated. The Salvis-Smartline modular cooking units.

The perfect system solution for small and large professional kitchens. Simple. Individual. Expandable.

Make your idea come to life with our solutions: over 40 model variants are available with a range of functions. The small footprint of just 0.24 m² turns you into a first-class caterer. The standard depth of just 600 mm on all models matches all of the worktops and front cooking units.



Ceramic cooking unit Cook on two large ceramic hobs without requiring any specialised cookware.



Gas cooking unit Two separate gas hob zones of different sizes with piezo ignition and a safety pilot.



Bain-marie Deep-drawn inner container with large radiuses, making it quick and easy to clean.



Induction cooking unit Models with 1 or 2 heating zones. Electronic pan identification with visual display for induction cookware.



Deep fat fryer Thermostatic temperature adjustment from 100 to 190 °C with an electromechanical safety controller.



Chip fryer Keep-warm system with adjustable top/bottom heating. 150 mm deep-drawn chip fryer.



Induction wok An innovative all-rounder. A generously-sized ceramic drop-in hob for induction woks.



Pasta cookers Fits up to 6 round or square pasta baskets and perforated GN containers for pre-cooked pasta.



Work surface Practical worktop with drawer for using and storing GN containers.

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Roasting and grilling



Fry top 400 Universal fry top made from special

steel with seamless joint to inner housing. Recessed cooking fat drip tray in the cold zone.



Grill top 400 and 600

All Salvis-Smartline countertop and built-in functional units are available in the familiar Salvis red-and-white as well in an elegant grey-white.



Fry top 600

Universal fry top made from special steel. Fry surface is recessed with rounded corners to ensure easy cleaning.



Grill / fry top 600 Smooth/Grooved grill top made from special steel with seamless joint to inner housing. Temperature continuously adjustable to 250 °C.



Salvis Smartline Fry Top 800 Generously sized fry top made from a high-quality, corrosion- and wear-resistant special steel.



Combi fry top 400 Compact multi-purpose appliance with a 65 mm deep, large-capacity pan.



Fitted into the Salvis-Gastroline range of units



Countertop units

The multi-purpose, compact Salvis Compactline.

An elegant yet practical design to inspire your customers.

Elegant yet rugged rotary knob

Compact dimensions

Logo on rear

The Salvis Compactline is the low-cost, high-quality way to get started with front cooking technology, in a clean-cut, elegant package. The simple rotary switch offers quick and energy-saving operation. An eye-catcher for both front cooking work and back of house. An efficient way to cook quickly, wherever you are.

State-of-the-art technology ensures maximum convenience and operating safety. The countertop appliances are supplied with one cooking zone. Continuously adjustable temperature ensures the nutritious preparation of all kinds of food.

Flexible features at-a-glance:

The structural glazing used on the 6 mm thick Induction coils and ceramic hobs with a large diameter of ceramic hob offers both stability and safety. 270 mm. Seamless housing with slimline dimensions. Elegant wok flow glass for the ultimate in design. Cable routing possible to the front or the rear. Anti-slip feet. Electronic pan identification system. Adapter frame to ensure same working height as induction wok.



Ceramic hob

Salvis ProfiLine.

The product range for large quantities. Modular. Efficient. Product range, facts and figures on request



TECHNICAL DATA AT-A-GLANCE.

Salvis Mobile Cooking Station Fresh&Smart

Description	SFS 1100
Dimensional without calcab quard $(M \times D \times H)$	1100 × 720 × 950 mm
Dimensions without splash guard (W × D × H) Dimensions with splash guard (W × D × H)	1100 × 720 × 950 mm
Dimensions with glass top unit (W × D × H)	1100 × 720 × 1350 mm
Connected load (incl. Salvis-Smartline cooking units)	22 kW (max.)
Voltage/fuse	400 V 3 50/60 Hz, 3x 32 A
Article no. with Swiss socket	BI371930
Article no. with Euro socket	BI371933
Salvis-Smartline capacity	2x models 400 / 1 Fry Top 800

Optional – glass top unit with lighting	Model GA-11
Article no. (Switzerland)	BI371931
Article no. (Europe)	BI371934
Voltage/fuse	230 V 1N 50/60 Hz, 10 A

Salvis Compactline

Art. no.	External dimensions W×D×H	Heating zones	Connected load	Voltage	Plug type
NC350100	370 × 390 × 125	1	3.5 kW	230 V 1N 50/60 Hz, 1x 16 A	23
NC350110	370 × 390 × 125	1	3.5 kW	230 V 1N 50/60 Hz, 1x 16 A	"Schuko"
NC500100	370 × 390 × 125	1	5.0 kW	400 V 3 50/60 Hz, 3x 16 A	25
NC500110	370 × 390 × 125	1	5.0 kW	400 V 3 50/60 Hz, 3x 16 A	CEE 16
NC300100	370 × 390 × 125	1	3.0 kW	230 V 1N 50/60 Hz, 1x 16 A	23
NC300110	370 × 390 × 125	1	3.0 kW	230 V 1N 50/60 Hz, 1x 16 A	"Schuko"
NC350500	370 × 390 × 180	1	3.5 kW	230 V 1N 50/60 Hz, 1x 16 A	23
NC350510	370 × 390 × 180	1	3.5 kW	230 V 1N 50/60 Hz, 1x 16 A	"Schuko"
NC500500	370 × 390 × 180	1	5.0 kW	400 V 3 50/60 Hz, 3x 16 A	25
NC500510	370 × 390 × 180	1	5.0 kW	400 V 3 50/60 Hz, 3x 16 A	CEE 16
	NC350100 NC350110 NC500100 NC500110 NC300100 NC300100 NC350510 NC350510 NC500500	Art. no. W×D×H NC350100 370 × 390 × 125 NC350110 370 × 390 × 125 NC500100 370 × 390 × 125 NC500110 370 × 390 × 125 NC500100 370 × 390 × 125 NC300100 370 × 390 × 125 NC300110 370 × 390 × 125 NC300110 370 × 390 × 180 NC350510 370 × 390 × 180 NC500500 370 × 390 × 180	Art. no. W×D×H zones NC350100 370 × 390 × 125 1 NC350110 370 × 390 × 125 1 NC350110 370 × 390 × 125 1 NC500100 370 × 390 × 125 1 NC500110 370 × 390 × 125 1 NC300100 370 × 390 × 125 1 NC300110 370 × 390 × 125 1 NC300110 370 × 390 × 125 1 NC350500 370 × 390 × 180 1 NC350510 370 × 390 × 180 1 NC500500 370 × 390 × 180 1	Art. no. W×D×H zones Connected load NC350100 370 × 390 × 125 1 3.5 kW NC350110 370 × 390 × 125 1 3.5 kW NC500100 370 × 390 × 125 1 5.0 kW NC500100 370 × 390 × 125 1 5.0 kW NC500110 370 × 390 × 125 1 5.0 kW NC300100 370 × 390 × 125 1 3.0 kW NC300110 370 × 390 × 125 1 3.0 kW NC300500 370 × 390 × 180 1 3.5 kW NC350510 370 × 390 × 180 1 3.5 kW NC500500 370 × 390 × 180 1 5.0 kW	Art. no. W×D×H zones Connected load Voltage NC350100 370 × 390 × 125 1 3.5 kW 230 V 1N 50/60 Hz, 1x 16 A NC350110 370 × 390 × 125 1 3.5 kW 230 V 1N 50/60 Hz, 1x 16 A NC500100 370 × 390 × 125 1 5.0 kW 400 V 3 50/60 Hz, 3x 16 A NC500110 370 × 390 × 125 1 5.0 kW 400 V 3 50/60 Hz, 3x 16 A NC500110 370 × 390 × 125 1 3.0 kW 230 V 1N 50/60 Hz, 1x 16 A NC300100 370 × 390 × 125 1 3.0 kW 230 V 1N 50/60 Hz, 1x 16 A NC300110 370 × 390 × 125 1 3.0 kW 230 V 1N 50/60 Hz, 1x 16 A NC350500 370 × 390 × 180 1 3.5 kW 230 V 1N 50/60 Hz, 1x 16 A NC350510 370 × 390 × 180 1 3.5 kW 230 V 1N 50/60 Hz, 1x 16 A NC500500 370 × 390 × 180 1 3.5 kW 230 V 1N 50/60 Hz, 1x 16 A

Circuit diagrams and technical details are included in the operating instructions. Subject to changes regarding power, dimensions and construction.

smart cooking stands for profitable and efficient cuisine. The system is based on timedelayed production with the Salvis vacuuming technology GreenVAC.

Smart cooking is the recipe for success for satisfied guests and hosts.

TECHNICAL DATA AT-A-GLANCE.

Salvis Smartline modular cooking units

Description	Art. no. Countertop model	Art. no. Built-in model	External dimensions L×D×H	Connected load	Voltage
Induction cooking unit 1 heating zone	BI371824 BI371916	BI371825 BI371917	380 × 615 × 208/218 380 × 615 × 208/218	3.5 kW 5.0 KW	230 V 1N 50/60 Hz, 16 A 400 V 3 50/60 Hz, 10 A
Induction cooking unit 2 heating zones	BI371822 BI371914	BI371823 BI371915	380 × 615 × 208/218 380 × 615 × 208/218	2x 3.5 kW 2x 5.0 KW	400 V 3 50/60 Hz, 16 A 400 V 3 50/60 Hz, 16 A
Induction wok	BI371826 BI371918	BI371827 BI371919	380 × 615 × 208/218 380 × 615 × 208/218	3.5 kW 5.0 KW	230 V 1N 50/60 Hz, 16 A 400 V 3 50/60 Hz, 10 A
Ceramic cooking unit 2 heating zones	BI371820	BI371821	380 × 615 × 208/218	2x 2.5 kW	400 V 3 50/60 Hz, 16 A
Gas cooking unit, natural gas H $^{\mbox{\tiny 1)}}$	BI371922	BI371923	380 × 615 × 208/218	Front 5.0 kW Rear 3.5 kW	
Grill top 400, special steel	BI371848	BI371935	380 × 615 × 208/218	4.0 kW	400 V 2 50/60 Hz, 10 A
Grill top 600, special steel	BI371819	BI371808	580 × 615 × 208/218	2x 4.0 kW	400 V 3 50/60 Hz, 20 A
Grill/fry top 600, special steel	BI371804	BI370805	580 × 615 × 208/218	2x 4.0 kW	400 V 3 50/60 Hz, 20 A
Fry top 400, special steel	BI371800	BI371801	380 × 615 × 208/218	4.0 kW	400 V 2 50/60 Hz, 10 A
Fry top 600, special steel	BI371802	BI371803	580 × 615 × 208/218	2x 4.0 kW	400 V 3 50/60 Hz, 20 A
Fry Top 800, special steel	BI372100	BI372101	780 × 615 × 208/218	2x 4.2 kW	400 V 3N 50/60 Hz 16A
Combi fry top	BI371806	BI371807	380 × 615 × 208/218	4.0 kW	400 V 2 50/60 Hz, 10 A
Bain-marie	BI371854	BI371855	380 × 615 × 208/218	1.8 kW	230 V 1N 50/60 Hz, 10 A
Pasta cookers	BI371828	BI371829	380 × 615 × 208/218	6.0 kW	400 V 3N 50/60 Hz, 16 A
Work unit with drawer	BI371856	-	380 × 615 × 208/218	Capacity: max. GN	1/1-100
Deep fat fryer	BI371840	BI371841	380 × 615 × 208/218	5.8 kW	400 V 3N 50/60 Hz, 10 A
Chip fryer "Silofrit"	BI371852	BI371853	380 × 615 × 208/218	1.0 kW	230 V 1N 50/60 Hz, 10 A

Accessories and customer voltages on request. Circuit diagrams and technical details are included in the operating instructions.

Subject to changes regarding power, dimensions and construction.

¹⁾ Other gas types on request.

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