



Innovative

Commercial kitchen
equipment – everything
from a single source

salvis.ch

smart cooking





Salvis is a Swiss company that is over 100 years old. We build high-quality hobs and appliances for professional kitchens. Salvis stands for energy-saving and easy-to-use products with the best baking and cooking results.

100 years of Salvis. Salvis → Franke → Salvis

Experience and tradition – a good recipe

Salvis is based in Oftringen in the heart of Switzerland. Decades of experience and tradition are the foundations of the company's current image. The combined know-how of Franke Verpflegungstechnik AG (founded in 1911) and Salvis Lucerne (founded in 1915) was incorporated into the present-day Salvis AG and further perfected.

Commitment and passion

Perfect kitchen solutions cannot be mastered only with experience. The necessary commitment is required to achieve the best possible performance. Many employees who give their best every day to meet our high-quality standards are behind every kitchen and Combi-Steamer that is built. Chefs are creative and seek solutions bordering on the thermal and physical limits. Salvis has been working on these challenges for over 100 years and has carried out pioneering work on many products, such as the Pressure Steamer, the Salamander with its variable reflector and plate recognition or the Vacuum Packaging System GreenVAC.



***smart* cooking** by SALVIS

Expertise, innovation and quality galore.

“Enjoy cooking again at long last.

The processes are perfectly planned thanks to Salvis’ know-how.”



Bruno Lustenberger, Hotel Krone, Aarburg (Switzerland)

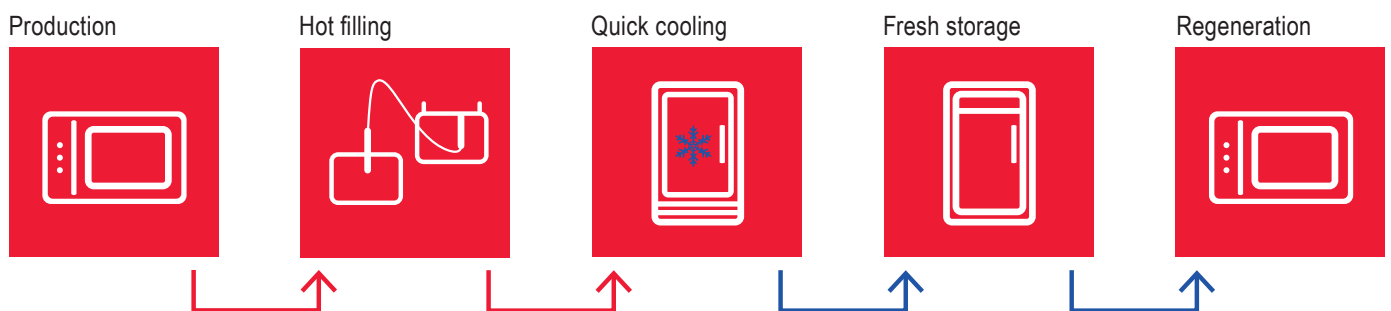
We serve you a variety of culinary delights. Whether it's traditional cuisine in the Taverne Restaurant, sophisticated and market-fresh dishes in the Grill Room or exquisite cheese specialities in the Kegelbahn Restaurant, our kitchen can conjure up something to suit all tastes.

Bruno Lustenberger cooks on the Hob Salvis VisionPRO, supported by the Salamander Salvis Classic, the Pressure Steamer Salvis Vitality Pro and the Combi-Steamer Salvis CucinaEVO.



smart cooking – the success lies in the system

The *smart cooking* principle enables clever and stress-free cooking. It is based on the ecological vacuuming packaging system Salvis GreenVAC. Time-delayed production guarantees consistent quality, simplifies work processes and increases the kitchen's output. It is possible to extend the freshness of food and simplify work processes in the kitchen at the same time thanks to the features of the Salvis GreenVAC. *smart cooking* guarantees satisfaction among guests and hosts alike.



The principle is simple:

Large quantities of fresh products can be pre-produced and prepared at any time. The cooking process is interrupted in the blast-chiller in the GreenVAC container and preserved at the same time. The food is stored temporarily until it is needed. The aromas and nutritional values are preserved. The gentle regeneration process is separated from production for the perfect food experience.

Groundbreaking. The Salvis VisionPRO and Salvis Master Hob Ranges.

A high degree of flexibility in the top and base combined with the latest innovative technical solutions.

Fully integrated. Hygienic. Tailor-made.

The Salvis VisionPRO and Salvis Master hob ranges combine precision, the highest quality workmanship and a long service life with the latest innovative technical solutions. Completely tailor-made – completely customisable. Smooth surfaces, large radii and rounded-off edges make the base and top of the Salvis VisionPRO and Salvis Master hobs particularly easy to use and clean.



Salvis hobs are the right investment for the future, supported by reliable technology
The focus is always on the optimisation of processes and the reduction of operating costs



Every hob is a masterpiece. Each one is the result of individual planning and tailor-made production after assessing the needs of restaurateurs in due consideration of the unique structural conditions in which they operate



Quality through in-house production. The thermal components are developed, tested and installed in our own factory
This is the only way that we can guarantee a high standard of quality and performance



Range of hobs Salvis Master



Range of hobs Salvis VisionPRO

Unrivalled. The Combi-Steamer Salvis CucinaEVO. Cooking environment virtuosi for the competent kitchen. Convenient. On-demand. Solid.



Space. Power. Design.

Salvis CucinaEVO fulfils every requirement from chefs for an easy-to-use, powerful and perfectly equipped Combi-Steamer. And always with one more argument.

Our vision becomes reality – developed by chefs for chefs!



Lowest possible operating costs
Full energy-efficient package of eco-friendly features



Twice the cooking chamber size with the QT models
T models with widths of just 55 cm



A-la-carte selection
Convenient for working at stations and in bistro kitchens
Pro models with cooking programs and a cleaning system



Salvis CucinaEVO 623T



Salvis CucinaEVO 1011QT



Salvis CucinaEVO Dual Rack
611QT on 611QT

“I felt that I was understood from the very beginning of the consultation. Every aspect of the kitchen is right, despite changing requirements during the year!”



Martina Strobel, Weisses Lamm, Sommerach (Germany)

If you have ever spent time in Martina Strobel's restaurant with its creaky floorboards, vaulted ceilings and cosy lighting, you will have wished that the rooms could tell stories about all the people who have passed through them and what they have experienced. Typical Franconian specialities – Schäuferle (a traditional dish prepared from pork shoulder), Bratwurst and oven-roasted chicken seasoned with herbs – are a must in the Weissen Lamm Restaurant. But what about a pear risotto as well to go with the Franconian turkey?

Martina Strobel cooks on the Hob Salvis VisionPRO, supported by the Salamander Salvis Classic and the Deep Fat Fryer Salvis Fryline.

Outstanding. The Salvis Pressure Steamer Vitality Pro.

Perfect cooking results in record time.
Gentle. Healthy. Multi-functional.

The Salvis Pressure Steamer Vitality Pro is the perfect addition to a kitchen where there is a need for quick, gentle and high-quality processes. The cooking times are reduced up to 70 % in the pressure range, bringing efficiency into the kitchen.



A reduction of cooking time by up to 70 % guarantees greater freshness and ensures increased turnover



Precision cooking enables the appliance to be used versatily for sous-vide or over night cooking



The food preserves its colour, shape, aromas and nutritional value



Pressure Steamer Salvis Vitality Pro

Accomplished. The Deep Fat Fryers Salvis Fryline.

Very easy handling. Best product quality.
Maximum efficiency.

The Deep Fat Fryers Salvis Fryline are available in the Easy or Pro versions. All models are available as a standalone or built-in model. Integrated fat / oil filter system. They leave nothing to be desired in terms of performance, operation and care.



Lowest possible operating costs
Full energy-efficient and eco-friendly package



Extremely easy to maintain thanks to their structural design with deep-drawn pans and an optional pump and / basket lift system



Less oil consumption thanks to a powerful flat heating element. The electronic sensor allows for deep fat frying at temperatures as low as 165 °C



Deep Fat Fryers Salvis Fryline Pro, Type SFR42

Crowning. The Salamander Salvis Classic and Salvis Vitesse.

A golden brown crust in an instant.
Quick. Loadable on all sides.

Powerful. The Induction and Ceran Cooking Range Salvis Compactline.

Achieve success with front cooking freshness.

Salvis Salamanders are a MUST in every kitchen. The “constantly cold” handle and the variable reflector are their trademark. The striking design is complemented by their innovative style and energy-saving automatic plate recognition feature.

Front cooking with style. The mobile cooking units with their compact design and clear lines deliver maximum performance in the catering and hospitality sectors. With a ceran hob, an effective induction hob or wok for the live guest experience.



The Classic model pays for itself within a very short time thanks to its simple plate recognition. Energy on demand!



Flexibility pays off – catering and show cooking with proven induction technology



The Vitesse model allows for constant monitoring of the food being cooked thanks to its 4-sided accessibility



Efficient individual cooking zones with 3 kW, 3,5 kW and 5 kW and a 270 mm coil diameter for large events



The HiLight system allows for fast heating-up times and delivers very precise heat



Fresh cuisine guaranteed! Handy practical design with efficient technology



Salamander Salvis Vitesse



Salamander Salvis Classic



Induction / Ceran
Salvis Compactline



Induction Wok
Salvis Compactline

Sophisticated. The Thermal Cooking Range Salvis Smartline.

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

Salvis Smartline is a complete thermal cooking range. Every module is available as a height-adjustable table-top unit or as a virtually flush built-in component. The perfect system solution for large professional kitchens as well as for satellite kitchens, front kitchens and takeaways.



Front cooking – added value for every guest and restaurateur



Easy to use without instructions. Suitable for every culinary concept



Efficient, easy-to-maintain snack units

Complete. The Mobile Cooking Station Salvis Fresh&Smart.

Cook in front of guests wherever they are with the Smartline cooking units from Salvis. Mobile. Practical. Odourless.

The Salvis fresh-air cooking station Fresh&Smart is the professional front cooking solution. The innovative steam extraction on three sides neutralises unpleasant odours virtually completely thanks to a high-performance filter.



Able to handle increases in turnover as required
Quickly adaptable to any concept



Hygienic solution in hospitality and catering
With combined odour and contaminant filter



Ergonomic workstation with minimum space requirements



Griddle Plate Salvis Smartline



Pasta Cooker Salvis Smartline



Mobile Cooking Station Salvis Fresh&Smart

“I couldn’t achieve the quality of my dishes without the power of my Salvis kitchen.”



Mirko Mair, Sichelburg Restaurant, Pfalzen (Italy)

A visit to Mirko Mair at the Sichelburg Restaurant in Pfalzen is a combination of pleasure and history. Experience the contemporary art of cooking in a historical ambience in the beautifully panelled rooms with impressive vaulted ceilings in the Sichelburg Restaurant.

Mirko Mair cooks on the Hob Salvis VisionPRO, supported by the Combi-Steamer Salvis CucinaEVO, the Pressure Steamer Salvis Vitality Pro and the Salamander Salvis Classic.

Precise. Salvis Sous-Vide Circulators.
For cuisine of the highest standard.

Intelligent. The Vacuuming Packaging System Salvis GreenVAC. Convenient vacuuming in a container without a bag – even with delicate food. Simple. Quick. Rewarding.

Efficient sous-vide circulators ensure the finest textures thanks to their temperature precision. Simple user-friendly 3-element control system with a clear current temperature display. The individual pans can be complemented by system accessories.

Salvis GreenVAC is an environmentally friendly multi-cycle vacuuming system. It ensures a maximum vacuum directly in a specially designed Gastronorm container. Salvis GreenVAC extends shelf life, optimises your mise en place and dispenses with decanting products into portions. Perfect for storage, out-of-house and catering areas.



System with a future – product costs are reduced through time-delayed production or an improved shelf life



Reduces the cost of goods in the kitchen, thus increasing the return on investment



The powerful circulating pump ensures uniform cooking results, even when fully loaded



Simplified storage with a system and guaranteed freshness



Perfect textures thanks to temperature precision



Reduces food waste and film consumption by up to 65 %



Sous-Vide Circulator
Salvis SousChef



Vacuuming Packaging System Salvis GreenVAC

Flexible. The Frying and Cooking Appliances Salvis Marmite. The innovative all-round unit. Just as suitable for à-la-carte cuisine as they are for community catering.

Mature. The Furniture Range Salvis Gastroline. Almost unlimited possible combinations. Energy-efficient. Hygienic. Eco-friendly.

The Salvis Marmite is an innovative all-round unit. This high-quality Marmite with its special frying surface construction is highly economical in any kitchen thanks to its low-energy consumption and compact dimensions.

Salvis Gastroline offers an individual solution for every requirement. The hygienic design of the refrigerated, heated and neutral model meets the highest standards. Large radii, the full pull-out frame and the joint-free floor in the refrigeration units simplify daily cleaning.



Practical investment in every kitchen
Space-saving frying and cooking unit in one



Solid covers, additional reinforcements and maintenance-free components guarantee a long service life



Suitable for mobile use or as a standalone unit
Practical accessories are available



Great planning freedom due to the different versions that are available



High degree of flexibility due to its 60 l capacity
High-quality frying surface – no sticking any more



Food safety due to its hygienic design



Frying and Cooking Appliance Salvis Marmite 800 Plus



Refrigeration Furniture Salvis Gastroline

Efficient. Food Service Equipment Salvis ProfiLine. The product range for large quantities. Modular. Efficient. Practical.

Multi-functional. Frying and Cooking Appliances Salvis Crystal Pro. The right solution for every requirement. Variable. Quick. Flexible.

The comprehensive and efficient Salvis range of equipment ProfiLine is designed for the preparation of large quantities in community catering, company catering, social catering and the hotel business. The modular range of free-standing appliances combines proven engineering with a solid and stable finish. Perfect kitchen solutions can be realised to suit your individual needs in combination with a variety of thermal components in the electric and gas models.

The Crystal Pro range offers demand-orientated solutions for high-performance business kitchens such as canteens, hospitals, retirement homes, hotels and restaurants. Unlimited possible combinations, extreme flexibility and the very latest design make this the must-have range for professional commercial kitchens.



Modular system with a high degree of flexibility in the choice of components and energy



Wide range of large high-performance cooking units for large volumes



Self-explanatory control system for ease of use



High-quality equipment with IPX6 (water jet protection) and a high-resolution multilingual touch display



Effective connection of the appliances with a sunken U-shaped profile for easy cleaning



Different body heights and assembly options, such as wall- or floor-mounted Motor-assisted tipping



Food Service Equipment Salvis ProfiLine



Pressure Cooker
Salvis Crystal Pro



Tilting Kettle
Salvis Crystal Pro



Frying Pan Salvis Crystal Pro

The Salvis Service.

Salvis appliances come with a solid service package.

From chef to chef A-la-carte training expertise

Join us at various training locations and get excited about the latest developments and application ideas. Interesting relevant topics and production methods are practically served in bite-sized chunks. Contemporary, interesting and sometimes groundbreaking.

Assistance & coaching Our innovation is *smart cooking*

All of our staff are involved in a continuous education process. Internal exchanges about all objects and kitchens used in Europe has resulted in the creation of many solutions ready for you. *smart cooking* is our understanding of processes in the context of efficiency and quality.

Customer service & maintenance Regional organisation for quick assistance

Many Salvis products are fitted with their own diagnostic system. This simplifies procedures in the event of technical malfunctions and saves time spent on analysis by the customer service staff. Our partners near you are trained annually at our head office; this makes them independent local service providers.

smart cooking means cooking profitably and economically with cook-and-chill production, using Salvis GreenVAC vacuum technology. **smart cooking** is the perfect recipe for happy hosts and guests.

Salvis total kitchen concept Individual needs analysis, assistance and design

Different catering concepts require an individual analysis of the business structure, food selection and number of guests. The requirements and the specification for the new kitchen are clarified in the consultation. The kitchen organisation, logistics flow and technical equipment are determined during the design phase. Structural conditions, regulatory requirements, hygiene regulations and potential energy savings are also taken into account here. However, the kitchen must also be able to adapt flexibly to new market trends in the catering sector.

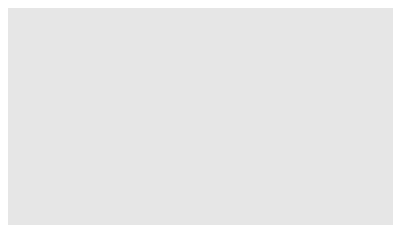
Our service in detail:

- Detailed needs analysis and design
- Professional kitchen planning
- Comprehensive project management and coordination
- Customised production
- Professional installation and handover
- Initial instruction by our kitchen professionals
- 24-hour customer service – technical service
- Cooking advice and seminars

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09/2017-22000240

