

GROUNDBREAKING.

Range Salvis Master and Salvis Master Compact



salvis.ch



Range Salvis Master

durable.flexible.elegant.



Ranges for professionals - Salvis Master

The flexible design and maximum ease of cleaning satisfy even the most demanding kitchen professionals. Variable in length and width, the Salvis Master cooker can be adapted to any structural situation. A wide range of high-performance functional units from our own production guarantee the greatest possible flexibility in range configuration and reliability.

Salvis offers both state-of-the-art induction technology and conventional heating systems that can be used according to requirements and needs. An (almost) arbitrary placement of the thermal components and furniture of your choice, the Salvis-Master range dapts optimally to the flow of your kitchen.

The upper section of the range-line Salvis Master

is a unit consisting of a cover and frame, which forms the separation between bottom section and cover.

Spot-welded reinforcements under the entire area of the cover guarantee a high degree of stability for the upper section of the range. Removable front panels make the range extremely easy to service.



Functional units installed flush with the surrounding

area are either welded or bonded using high quality Paktan. The entire range is smoothed with very fine grains. A special unit allows grinding of ranges up to a length of 5200 mm. This provides the range-line Salvis-Master with an absolutely fantastic look: «Simple elegance.»



Over 80 functional units at your disposal, which, broadly speaking, can be installed irrespective of the

bottom section used. This includes innumerable bottom sections and accessories, which make the rangeline Salvis-Master so flexible that it seems like new every time you use it.





The new standard ranges Salvis Master Compact

The ideal solution for school kitchens, bistro, children's day-care centres or small-scale catering concepts.

As a stand-alone unit or with the option of a plug-in seam, the range and adjacent work surface can be hygienically connected.

Examples of the highest ergonomic and hygienic standards are the flush-mounted hobs and the large, easy-to-clean radii in the substructure. Additional frames for hygienic wall closure are available as an option.



Equipment Standard ranges

- High-performance flush-mounted infrared heating zones or induction technology.
- Installation on height-adjustable CNS feet.
- Reinforced 40mm cover in durable sandwich construction with 2+2mm.
- Can be operated from one side
- Substructure in standard hygienic design

Optional variants Standard ranges

Installation on chrome steel base Plug-in seam connection right or left Plug-in seam connection right & left

1 intermediate shelf is included



Frame CU100



MH 200221 - Induction hob 4x double square coils



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 satisfied guests.

FACTS AND FIGURES AT A GLANCE

		Vitro ceramic hob with pot detection	Induction hob 4x round coils	Induction hob 4 Zones 2 square coils
Article number		MH200121	MH200201	MH200221
Model		Ceran 4 zones TK	Induction 4 zones round	Induction 4 full surface
Cooking zones		4 Zones à 300x300 mm	4 round coils à 270 mm	4 Z. à 2 x 135x260 mm
Wall connection types				
C100 rear/left/right		optional	optional	optional
Plug-in seam connection		optional	optional	optional
Sub construction		open	open	open
Feet		Standard stainless steel	Standard stainless steel	Standard stainless steel
Stainless-steel-socket		optional	optional	optional
Dimensions (L ×T × H)	mm	800 x 800 x 750/900	800 x 800 x 750/900	800 x 800 x 750/900
Electric load	kW	4 x 4,0 kW	4 x 5,0 kW	4 x 7,0 kW
Connected Load	V	400V 3 50/60 Hz	400V 3 50/60 Hz	400V 3 50/60 Hz
Fuse	А	3 x 32 A	3 x 32 A	2x (3 x 20) A
Size of glass	mm	720 x 650	720 x 650	720 x 650

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