

Salvis CucinaEVO Combi-Steamer

Space. Power. Design.

The Salvis CucinaEVO is evolutionary kitchen technology.

Our philosophy is consistent: food first, technology second. True to our principles, we have focused on developing a fantastic food experience with state of the art Combi-Steamer technology in the new Salvis CucinaEVO Combi-Steamer. We have incorporated every requirement from chefs for a very easy to operate, powerful and perfectly equipped Combi-Steamer in the new Salvis CucinaEVO generation, working with our chefs in the development team. Well engineered and innovative cooking products.

Oftringen, 20 May 2017: More space. More power. More design. The new Cucina EVO Salvis Combi-Steamers stand out firstly for their high-quality design. The high-quality black look fits seamlessly into front-cooking setups and existing production kitchens.

The QT model series has a GN 2/1 cooking chamber as standard and comes with the unique 4-in-1 cooking chamber concept, which can be used with GN 1/1 trays crosswise or lengthwise, standard 400 x 600 baking sheets and GN 2/1 trays. Exploit full capacity with GN heights up to 100 mm delivery perfect results.

The Salvis CucinaEVO T-models are space-saving, compact versions with widths of just 55 cm.

The newly developed fresh steam supply for all models increases production efficiency by up to 25%.

The new "Cook with inherent moisture control" function delivers juicy meat dishes and tasty baked goods.

Multifunctional down to the last detail

The latest innovation is a 3-in-1 appliance: with Combi-Steamer, shop oven and SmartCooking in one.

Depending on requirement, production demand and type of operation, the user can choose between the functions - on a single set of controls! Always with the aim of achieving excellent cooking, frying and baking results. The Salvis CucinaEVO with functions developed by chefs for chefs leaves nothing to be desired.

All cooking programmes can now be started from any step, which is very useful for different sizes or volumes. Optimised cleaning times and a 30% (!) reduction in cleaning agent consumption reduce operating costs as well. Lights out! The cooking chamber light turns off after 15 minutes of inactivity, as just one feature of the full eco-friendly package.

The new cool down function when the door is open makes production processes more efficient too.

Flexibility without limits

There are 2 control options available to choose from. The Easy control simplifies manual work at the stations and the Pro version supports automatic programmable production workflows. There are also 2 cleaning systems to choose from: Fully automatic with liquid cleaning agent or semi-automatic and space-saving with powder cleaner.

Operating costs permanently reduced to a minimum

The triple-glazing infrared reflective glass of the door keeps heat loss to a minimum and directs the heat to where it is needed - in the cooking chamber! The Salvis CucinaEVO QT Pro models come with a heat exchanger as standard, which recovers heat from steam and condensate, reducing water consumption and saving valuable resources. The newly developed EC motor is low-wearing and more efficient. It also only requires 1/3 of the power and significantly reduces your electricity bill.

Salvis AG stands for innovative, high-quality thermal cooking systems for the professional kitchen. The company is a proven and reliable partner to retailers - with more than 100 years of experience.

More information is available from:

Salvis AG
Nordstrasse 15
CH-4665 Oftringen

Contact:

Thomas Sandor
Head of Marketing & PM
Telephone direct: +41 62 788 18 04
Email: thomas.sandor@salvis.ch

Lea Schwappacher
Marketing Assistant
Telephone direct: +41 62 788 18 01
Email: lea.schwappacher@salvis.ch