

Salvis AG crowns its 100th anniversary

Professional cooks swear by Salvis systems

In 1915 Emil Salvisberg founded the sole proprietorship Salvis in Reussbühl (Lucerne). He thus laid the foundation stone for a company which made many milestones in gastronomy and catering. In this way, in 1919 Salvis produced the first electric cooker. In 1997, the company merged with Franke Verpflegungstechnik AG. The longstanding know-how of both companies was united and further perfected in the Salvis AG of today.

Milestones of the Development of Equipment

Both Franke and Salvis have each developed and optimized high quality equipment for professional kitchens and, in this way, have significantly facilitated the work of professional cooks. Among others, approximately 30 years ago the Combi-Steamer was added to the milestones of the Franke/ Salvis equipment development. Especially praised was the well-designed Salvis Combi-Steamer Banquet System which guarantees stress-free work, optimized kitchen utilization and simplified production processes.

The Coronation of the 100-year Company History

Salvis crowned its anniversary year with one of the largest orders for banquet systems for the "International Convention Center" in Durban, South Africa. No less than 30 units (!) Salvis CUCINA 20 x GN 1/1 with 70 rack and banquet systems for a total of 6,000 people were installed over the New Year 2014/2015.

The Salvis specialists with their partner (Culinary Equipment Company), ensured a smooth operation at the event. Delivery, assembly and above all the training of its 45 happy cooks and an extremely proud kitchen chef, John Moatshe, ensured an additional motivation boost. The Salvis CUCINA's today are fitted with many technical refinements as well as a high resolution touch display. The chefs were convinced above all by the simple operation and the perfectly elaborated programs. In 2008 Salvis already excelled with the installation of the largest banquet system in North Europe in the Ericsson Globe Arena in Stockholm. 3,740 dishes are served hot here within 20 minutes from the first to the last guest, beautifully presented and with full control over costs. Simply smart cooking. Salvis AG – the banquet professionals!



Further information can be obtained from:

Salvis AG
Nordstrasse 15
4665 Oftringen

Contact:

Michel Aeby
Head of Marketing & PM
Direct line: +41 62 788 18 02
E-mail: michel.aeby@salvis.ch

Lea Schwappacher
Marketing Assistant
Direct line: +41 62 788 18 01
E-mail: lea.schwappacher@salvis.ch

Image files of the installation and kitchen on request.

Image files of ICC Durban: <http://icc.co.za/press/photography/>

Image files Ericsson Globe Arena, Stockholm:

<http://ipressglobearenas163278.newsroom.meltwaterpress.com/photo>

Logos ICC Durban: <http://icc.co.za/press/durban-icc-logos/>

Logos Salvis:

<http://www.salvis.ch/de/index.php?page=1612791243&f=1&i=535844605&s=1612791243>

