

Sophisticated.

Thermal cooking range Salvis-Smartline

Mobile cooking station Salvis-Fresh&Smart



smart cooking





Salvis is a 100-year-old Swiss company. We develop high-quality hobs and appliances for professional kitchens. Salvis stands for energy savings as well as easy-to-use products with the best baking and cooking results.

Sophisticated. The Salvis-Smartline thermal cooking range.

The perfect system solution for professional cuisine, on either a small or a large scale. Simple. Individual. Extensible.

Do you want to fascinate your guests with frontcooking, entertain them with promotion days, set new trends in the terrace business or in party service? Then the Salvis-Smartline range is just right for you! The clever, individually expandable system solution includes 29 different modules.

The perfect design of your working area, whether you are roasting, grilling, frying, boiling or keeping food hot. It is easy to design your own individual layout, and it can be extended subsequently. The perfect system solution for professional canteens and large kitchens, as well as for satellite kitchens, front kitchens and take-aways. Simply sophisticated!

Cooking units



Induction cooking unit

Models with one or two heating zones. Electronic pan detection with visual display for induction-suitable pots with a pan base diameter of 125 up to 260 mm. Precision temperature operation and fast response times thanks to modern induction technology.



Ceramic cooking unit

Cooking on 2 large glass ceramic rings without requiring special cookware. Infinitely adjustable, ready for cooking immediately and with a high degree of efficiency. Temperatures at front and rear can be controlled separately.



Induction wok

Innovative all-rounder. Generous ceramic base for induction-compatible woks. Electronic pot recognition with visual display when incompatible cookware is used. High, continuously variable power for rapid heating and immediate readiness.



Gas cooking unit

2 separate, different strength gas burners with piezo ignition and flame failure device. The burner trough, the burners and the pot support can be removed without tools.



Roasting and grilling



Grill plate (narrow and wide)

Grooved grill surface made of special steel with one or two heating zones to achieve the typical grill pattern. Seamless transition to the internal housing. Grill plate is recessed with rounded corners for easy cleaning. Continuously variable heating up to 250 °C for a uniform temperature distribution. Easily removable, recessed grease collection tray in the cold zone.

Griddle plate (narrow and wide)

Universal roasting plate made of special steel with one or two heating zones. Seamless transition to the internal housing. Griddle is recessed with rounded corners for easy cleaning. Continuously variable heating up to 250 °C for a uniform temperature distribution. Easily removable, recessed grease collection tray in the cold zone.



Grill-griddle plate, wide

Grooved griddle surface made of special steel with seamless transition to the internal housing. Recessed grease collection tray in the cold zone. Temperature left and right variably thermostatically regulated up to 250 °C.

Combi-griddle

Compact, multifunction device with specially treated steel plate with smooth surface. 65 mm deep pan with large capacity. Seamless transition to the internal housing. Continuously variable heating up to 250 °C for a uniform temperature distribution. Teflon closure and discharge towards the front.



Bain-Marie



Bain-Marie

Deep-drawn inner container with large radii. Thus easy and quick to clean. Fits GN containers. Direct heating and thermostatic temperature control. Heating switches off when running dry means complete safety and no damage to the heating element. Safety drain cock for particularly easy handling.

Work unit



Work unit

Practical work surface with drawer for using and holding GN container (not included in delivery). At the top with recess for a cutting board (not included in delivery).

Pasta cooker



Pasta cooker

Deep-drawn inner container with large radii. Thus easy and quick to clean. Fits up to 6 round or angular pasta baskets and perforated GN containers. Direct heating and thermostatic temperature control. Preparation of up to 80 portions/h of ready-to-cook pasta due to high performance. Safety drain cock for particularly easy handling.

Frying



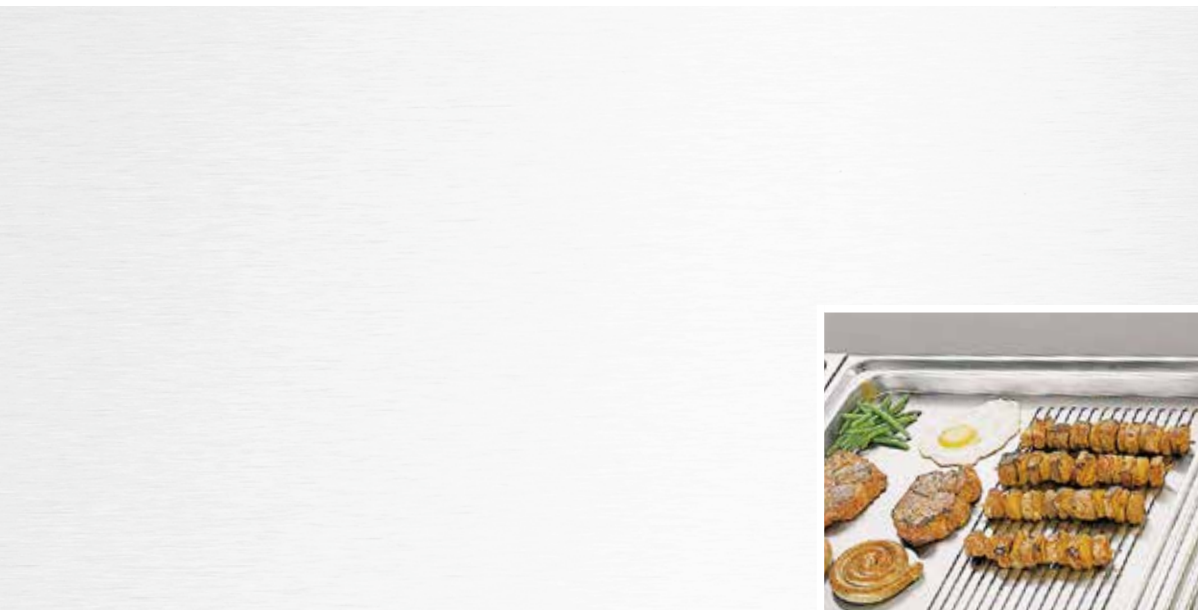
Deep fryer

Temperature thermostatically adjustable from 100 to 190 °C by electro-mechanical safety controller. Suitable for all deep-frying products. Heating element pivots out for easy cleaning of the one piece, deep-drawn basin. Frying basket and flat lid included.



Silofrit

Heated holding system with adjustable upper and lower heat. 150 mm deep-drawn chip scuttle for large capacities. Perforated insertion plate included.



Application options

All Salvis-Smartline units are available as tabletop and as built-in units and can easily be combined with any standard supporting structure. This includes of course all neutral, heated and refrigerated Salvis-Gastroline units. Tabletop models 208/218 mm high give you the ideal working height. The built-in units are practically flush-mounted.

Do you want more flexibility and mobility? This is what the Salvis-Fresh&Smart mobile cooking station was developed for. It has room for two Salvis-Smartline units that can be swapped over in seconds if needed. Simply unplug, swap over the unit, plug it in and off you go!



▲ Integrated with Salvis-Gastroline range of kitchen furnishings



▲ Tabletop units



▲ Salvis-Smartline integrated with the mobile cooking unit Salvis-Fresh&Smart

Design in grey



All Salvis-Smartline tabletop and built-in units are available not only in the well-known Salvis-red & white design, but also with a control panel in elegant grey.

Complete. Frontcooking with the Salvis-Fresh&Smart mobile cooking station.

Prepare food where the customer is and eats. Easily and flexibly applicable.

With the mobile frontcooking station Salvis-Fresh&Smart the odours and steam from cooking will be eliminated just above the cooking surface, where they originate. This is possible with an efficient and direct, three sided suction system, which is placed just above and around the cooking units. The steam and odours are lead directly downwards via ventilation slots into a specially developed filter system. The FreshAir system totally neutralizes the unpleasant odours.

The module can be equipped with the different Salvis-Smartline appliances. The units are interchangeable.

Mobile without extractor hood – the solution for modern frontcooking.

The benefits at a glance:

- **Steam and odours are eliminated at source.**
- Direct suction on three sides, no external extraction plant needed.
- **80% smell elimination.**
- Flexible in use thanks to its great mobility.
- Opens up new and additional market segments.
- **All parts easy to clean.**
- Optionally available with glass top and lights.
- Mobile unit with 4 steerable wheels, 2 of them are lockable.





Technical data in brief.

Technical data

Dimensions with glass top (W × D × H)	Type SFS 1100 1100 × 720 × 1350 mm
Dimensions with splash guard (W × D × H)	1100 × 720 × 1150 mm
Dimensions without splash guard (W × D × H)	1100 × 720 × 950 mm
Connected load (incl. Salvis-Smartline units)	max 22 kW
Voltage/Fuse	400 V 3N AC 50/60 Hz, 32 A
Art. No. with CH socket	BI371930
Art. No. with Euro socket	BI371933
Salvis-Smartline support frame	2 narrow units

Optional – glas top with lighting

Art. No.	Type GA-11 BI371931
Voltage/Fuse	230 V 1N 50/60 Hz, 10 A

Accessories available upon request. Circuit diagrams and technical details are included in the operating instructions.
Subject to changes in power dimension and construction.



Mature. **Sophisticated.**

Crowning. Outstanding.

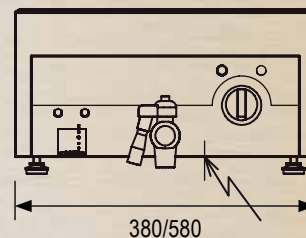
Accomplished. Unrivalled.

Innovative. Groundbreaking.

Intelligent. **Complete.**

Flexible. Efficient.

Multi-functional.



Technical data in brief.

Type	Art. No. Table model	Art. No. Built-in model	External dimensions	Connected load	Voltage/ Fuses
Induction cooking unit 1 zone	BI371824	BI371825	A	3,5 kW	230 V 1N 50/60 Hz, 16 A
	BI371916	BI371917	A	5,0 kW	400 V 3 50/60 Hz, 10 A
Induction cooking unit 2 zones	BI371822	BI371823	A	2 x 3,5 kW	400 V 3 50/60 Hz, 16 A
	BI371914	BI371915	A	2 x 5,0 kW	400 V 3 50/60 Hz, 16 A
Induction wok	BI371826	BI371827	A	3,5 kW	230 V 1N 50/60 Hz, 16 A
	BI371918	BI371919	A	5,0 kW	400 V 3 50/60 Hz, 10 A
Ceramic cooking unit 2 zones	BI371820	BI371821	A	2 x 2,5 kW	400 V 3 50/60 Hz, 16 A
Gas cooking unit natural gas H ¹⁾	BI371922	BI371923	A	front 5,0 kW back 3,5 kW	
Grill plate narrow special steel	BI371848	BI371935	A	4,0 kW	400 V 2 50/60 Hz, 10 A
Grill plate wide special steel	BI371819	BI371808	B	2 x 4,0 kW	400 V 3 50/60 Hz, 20 A
Grill-Griddle-Platte wide Spezialstahl	BI371804	BI371805	B	2 x 4,0 kW	400 V 3 50/60 Hz, 20 A
Griddle plate narrow special steel	BI371800	BI371801	A	4,0 kW	400 V 2 50/60 Hz, 10 A
Griddle plate wide special steel	BI371802	BI371803	B	2 x 4,0 kW	400 V 3 50/60 Hz, 20 A
Combi-griddle	BI371806	BI371807	A	4,0 kW	400 V 2 50/60 Hz, 10 A
Bain-Marie	BI371854	BI371855	A	1,8 kW	230 V 1N 50/60 Hz, 10 A
Pasta cooker	BI371828	BI371829	A	6,0 kW	400 V 3N 50/60 Hz, 16 A
Work unit with drawer	BI371856	-	A	assembly size: max. GN 1/1-100	
Deep fryer	BI371840	BI371841	A	5,8 kW	400 V 3N 50/60 Hz, 10 A
Silofrit	BI371852	BI371853	A	1,0 kW	230 V 1N 50/60 Hz, 10 A

Dimensions: W × D × H in mm, type A: 380 × 600²⁾ × 208/218, type B: 580 × 600²⁾ × 208/218

Accessories and special voltages available upon request. Circuit diagrams and technical details are included in the operating instructions.

Subject to changes in power dimension and construction.

¹⁾ Other types of gas on request. ²⁾ Plus 15 mm wall distance.

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