

Inspiring and elegant.

The new induction wok from the Salvis Compactline range.

Oftringen, 10 August 2017: The new range of Salvis Compactline tabletop units is now complete. The outstanding features of the induction wok are its elegant design and efficiency.

The variety of application options for a wok are well known in the field of display cooking. Timeless in Asian cuisine with all its facets as well as in the ever popular Mediterranean cuisine, and not to forget regional specialities.

The Salvis Compactline wok is a true eyecatcher in the guest area. 3.5 or 5 kW powerful induction technology underneath the elegant flow glass ensure fast and gentle cooking. The intuitive rotary switch allows fast and energy-saving operation of the state-of-the-art induction technology. The 6 mm thick ceramic glass surface, designed for professional use, guarantees stability and a long service life.

The flush design and the smooth surfaces make the wok particularly easy to clean. Very easy handling, high cooking power and maximum convenience and operating safety.

More information available from:

Salvis AG
Nordstrasse 15
4665 Oftringen
Switzerland

Image files of kitchens and products on request.

Salvis logos: <http://www.salvis.ch/de/download/bilder?folder=logos>

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