

Salvis Crystal Pro frying- and cooking appliances

The Salvis Crystal Pro range delivers solutions to meet the demands of large caterers, including canteens, hospitals, nursing homes, hotels and restaurants. Unlimited possible combinations, extreme flexibility and the very latest design make this the must-have range for high-output professional kitchens.

Oftringen, 3 February 2017: The Salvis Crystal Pro range is the outcome of decades of experience in commercial kitchens and delivers a full range of equipment, tilting cooking pans, frying pans and pressure braising pans for the tough conditions in high-output kitchens. The Powerblock heating system delivers the boost of energy needed for heating-up, as well as short production turnaround times, providing evenly and accurately distributed heat to the surface.

Touch control for quick and hygienic input

A user-friendly, easy-to-clean, scratch-resistant high-resolution touch display with large icons makes it easy to control your cooking processes. Standard recipes can also be programmed to make workflows even easier, with enough memory for up to 1000 recipes of up to 15 steps.

Soft program

The reduced heat program with a gentle, limited bottom temperature is ideal for delicate foods that burn easily, using power control for energy-saving slow-cooking that always delivers.

Cleaning and safety with IPX6

The high-quality chromium-nickel steel exterior and interior and the choice of freestanding, on the wall or wall-mounted installation meet all the hygiene requirements of a large kitchen. The IPX6 rating offers 8 times better protection than the approved device specification, so you can clean your equipment quickly and thoroughly with pressurised water and maintain excellent food safety.

Convenient pouring process

Motor-assisted tipping with variable speed and a SoftStart/SoftStop function makes it easy to pour even large volumes. Tilting is on an axis that moves forwards and upwards, so the emptying point is exact.

The pan/cooking pan can be tipped by more than 90°, which makes it easier to empty and clean completely.

Cook under pressure to save time and increase quality

Pressure-cooking means optimal heat transfer and shorter cooking times, as food is prepared in a closed system saturated with steam. Nutritional value and vitamins are left in the food thanks to the lower oxygen content in the pan and the shorter preparation times. Shorter cooking times also mean less energy!

More information is available from:

Salvis AG

Nordstrasse 15

4665 Oftringen

Switzerland

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