

few seconds
HIGH-SPEED
pre-heating



CROWNING.

Salvis e-Salamander

salvis.ch

smart cooking



Smart cooking.
The new e-Salamander.
Only with plate detection.

E-Salamander Salvis Classic

The new e-Salamander Salvis Classic simply stays cold without the need for a dish. The “e” - stands for **easy, energy-saving, efficient or effective** for those who have set themselves energy-saving targets.

The **automatic plate recognition** recognises any dish from approx. 200g, no matter where it is positioned. In the blink of an eye. With **heat-up times of just a few seconds**, it brings your dish up to temperature, melts it, roasts it or simply keeps it hot.



Economical.

Reduces energy consumption by up to 70%.



Efficient.

Plate detection starts the heating elements only with a dish. Saves energy and also reduces the ambient temperature.



Eco-friendly

Maintenance-free and easy service access guarantee a long service life. Spare parts guarantee for 10 years.

Model		Classic	Wallmounting-Set
Tubular heating system	Art. no	SA893144	Art Nr SA373208
HiLight heating system	Art. no	SA893145	
Dimensions L x D x H	mm	600 x 480 / 520 x 456	405 x 34 x 125
Weight	kg	41	ca. 1
Connected load	kW	RH 3,6 // HL 4,6	
Voltage		400 V 2 N 50 / 60 Hz	
Fuse		2 x 16 A	

Accessories and special voltages available on request. Circuit diagrams and technical details are included in the operating instructions. Subject to changes in power, dimensions and construction.

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