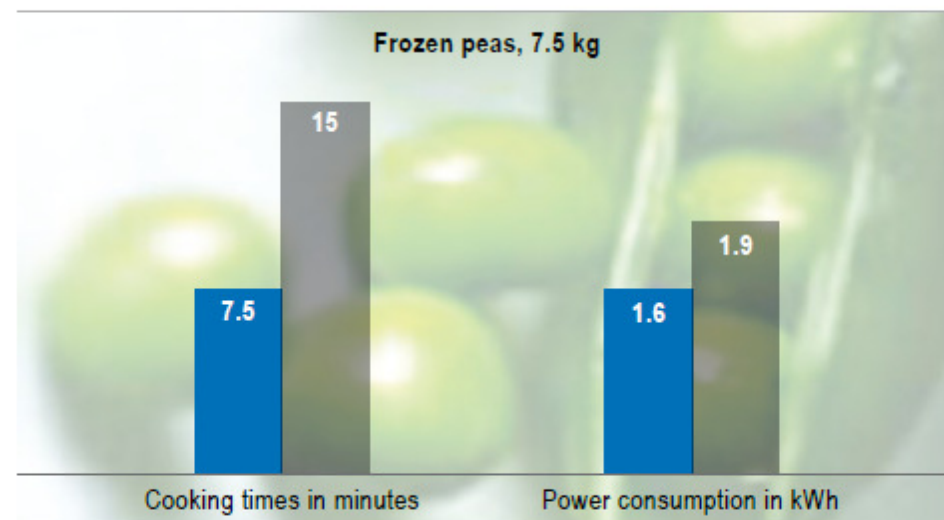
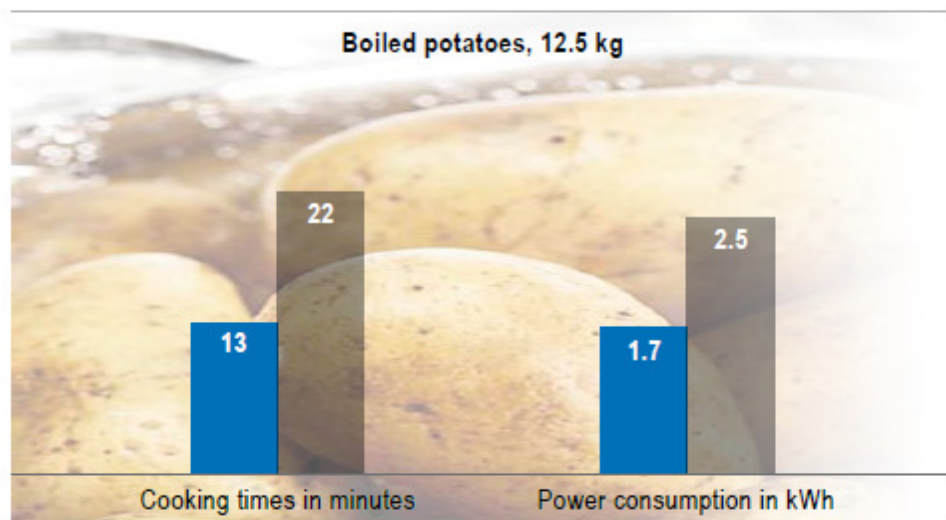
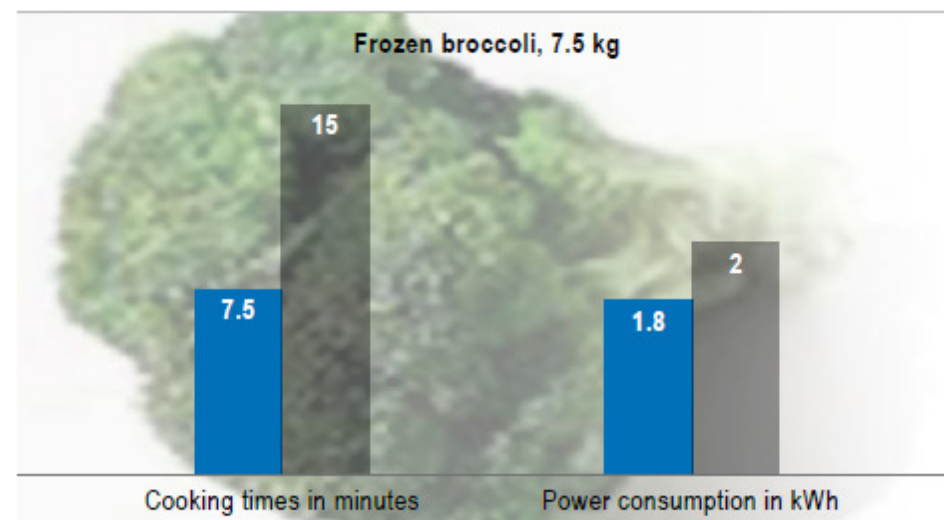
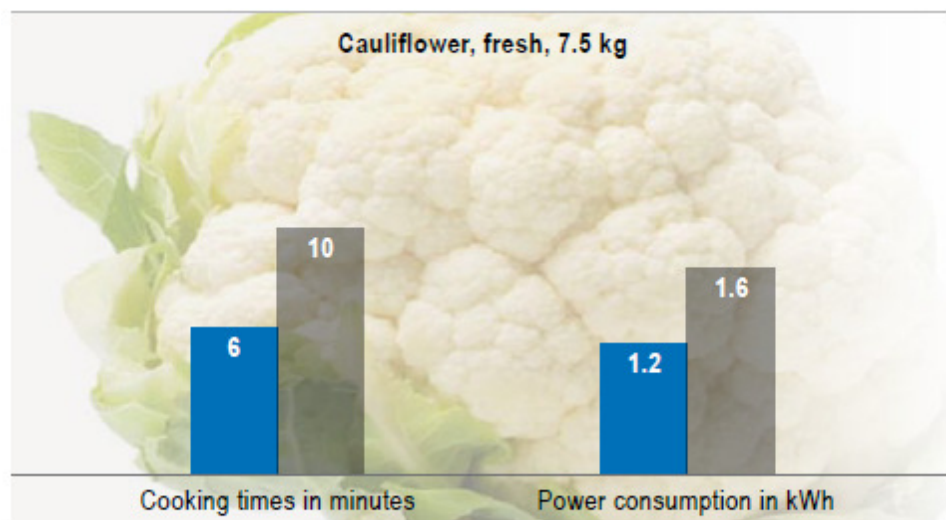


■ Cooking comparison between the Salvis Pressure Steamer and the combination steamer

■ Salvis Pressure Steamer Vitality Pro 3x1/1 ■ Combination steamer 6x1/1



Practical comparative test

Pressure-Steamer versus Combi-Steamer

Trail No.:	Device	Cooked product	Quantity	Cooking temperature °C	Cooking time Min	Power consumption kWh	Water consumption L
							Average values!
1	SCS 611	Cauliflower florets	7,5 kg	130	10.00	1.65	6.70
	SDS 311	Cauliflower florets	7,5 kg	119	5.80	1.16	6.00
	Difference				-4.20	-49.00	-0.70
						-29.70%	
2	SCS 611	Potatoes 6-7 cm	12,5 kg	100	30.00	2.35	12.00
	SDS 311	Potatoes 6-7 cm	15 kg	115	16.00	2.00	12.80
	Difference				-14.00	-0.35	0.80
						-14.89%	
3	SCS 611	Boiled potatoes	6 x GN 1/1 pierced	100	33.00	3.75	17.00
	SDS 311	Boiled potatoes	3 x GN 1/1 pierced	119	13.10	1.68	18.50
	Difference				-19.90	-2.07	1.50
						-55.20%	
4	SCS 611	Potato dumplings	80 p. / 70 gm	110	16.00	1.88	12.80
	SDS 311	Potato dumplings	80 p. / 70 gm	106	12.00	1.29	11.30
	Difference				-4.00	-0.59	-1.50
						-31.38%	
5	SCS 611	Poulard breast	20 p.	95 / 85	18.00	1.18	5.80
	SDS 311	Poulard breast	20 p.	102 / 80	14.40	0.60	6.20
	Difference				-3.60	-0.58	0.40
						-49.15%	6.90%
6	SCS 611	Veal tongue in stock	3 p. (2,66 kg)	85	600.00	13.70	54.70
	SDS 311	Veal tongue in stock	4 p. (3,44 kg)	105 / 85	600.00	4.36	57.00
	Difference				0.00	-9.34	2.30
						-68.18%	4.20%
	Summary:						
	In all the tests it is observed that the power consumption of the Salvis Pressure-Steamer is lower! Depending on the product and the time, we measured up to 50% reduction in cooking times and up to 65% saving in energy!						
	The quickest and the most economical Salvis Pressure-Steamer of all time!						
	The water consumption of the Pressure-Steamer can be further reduced by adjusting the escapement/condensation of steam!						
	SCS = Combi-Steamer						
	SDS = Pressure-Steamer						

SALVIS AG

Nordstrasse 15
CH-4665 Oftringen
www.salvis.ch
Telefon +41 62 788 18 18
Telefax +41 62 788 18 98

02/2012

smart cooking

