



# SOPHISTICATED.

A modular cooking range

salvis.ch

smart cooking





Salvis is a 100-year old Swiss company. We build high-quality hobs and appliances for professional kitchens. Salvis means energy-saving, easy-to-use products that deliver excellent baking and cooking results.

## The fine art of front cooking

High-quality chefs are in demand more than ever – and especially for tableside food preparation. This is where front cooking turns into an art all of its own: keeping guests entertained while keeping the meal on track.

Our reliable, modular systems make it easy to switch between a range of front cooking ideas.

The smart system solution can be expanded as needed and caters to any requirements with over 20 models from 14 product groups. The perfect system solution for all mobile kitchens:


 Food trucks

 Frontcooking

 Bistro/Pub

 Catering

 Take-away

 Free-Flow buffet

**Simply sophisticated!**



Hotel Kemmeribodenbad in Schangnau, Switzerland uses Salvis-Smartline units in its food truck

**Complete. Front cooking with the Salvis-Fresh&Smart mobile cooking unit.**

Gear for gastrotainers: simple and flexible to use.










Glas top with lightning



4-speed ventilation

The idea couldn't be simpler: two modular Salvis-Smartline cooking units, each 400 mm long, create the basis for a mobile kitchen. The front cooking unit is configured as required by your cooking concept. The integrated 2x 230 V and 2x 400 V power supply units offer maximum flexibility – simply *smart* cooking

**Flexible features at-a-glance:**

-  Vapours and odours are removed as soon as they occur.
-  All components are dishwasher-safe and easy to clean.
-  The three-sided extraction system means a reliable extraction is guaranteed.
-  The optional glass top unit cash counter features integrated lighting and offers optimum levels of hygiene.
-  80% of odours are absorbed by the combined non-woven filter!
-  Pull-out herbs/spices tray to increase working space.
-  Cooking fat is removed by the cyclone filters and collected in drip trays.



Salvis-Fresh&Smart with optional cash counter and ventilation unit



Extensible combined motor/filter unit



## Sophisticated. The Salvis-Smartline modular cooking units.

The perfect system solution for small and large professional kitchens.  
Simple. Individual. Expandable.



Make your idea come to life with our solutions: over 40 model variants are available with a range of functions. The small footprint of just 0.24 m<sup>2</sup> turns you into a first-class caterer. The standard depth of just 600 mm on all models matches all of the worktops and front cooking units.



### Ceramic cooking unit

Cook on two large ceramic hobs without requiring any specialised cookware.



### Induction cooking unit

Models with 1 or 2 heating zones. Electronic pan identification with visual display for induction cookware.



### Induction wok

An innovative all-rounder. A generously-sized ceramic drop-in hob for induction woks.



### Gas cooking unit

Two separate gas hob zones of different sizes with piezo ignition and a safety pilot.



### Deep fat fryer

Thermostatic temperature adjustment from 100 to 190 °C with an electromechanical safety controller.



### Pasta cookers

Fits up to 6 round or square pasta baskets and perforated GN containers for pre-cooked pasta.



### Bain-marie

Deep-drawn inner container with large radiuses, making it quick and easy to clean.



### Chip fryer

Keep-warm system with adjustable top/bottom heating. 150 mm deep-drawn chip fryer.



### Work surface

Practical worktop with drawer for using and storing GN containers.



Compatible functions



Height-adjustable



Simple to operate

**Roasting and grilling**



**Fry top 400**

Universal fry top made from special steel with seamless joint to inner housing. Recessed cooking fat drip tray in the cold zone.



**Fry top 600**

Universal fry top made from special steel. Fry surface is recessed with rounded corners to ensure easy cleaning.



**Salvis Smartline Fry Top 800**

Generously sized fry top made from a high-quality, corrosion- and wear-resistant special steel.



**Grill top 400 and 600**

All Salvis-Smartline countertop and built-in functional units are available in the familiar Salvis red-and-white as well in an elegant grey-white.



**Grill / fry top 600**

Smooth/Grooved grill top made from special steel with seamless joint to inner housing. Temperature continuously adjustable to 250 °C.



**Combi fry top 400**

Compact multi-purpose appliance with a 65 mm deep, large-capacity pan.



Fitted into the Salvis-Gastroline range of units



Countertop units

## The multi-purpose, compact Salvis Compactline.









An elegant yet practical design to inspire your customers.



The Salvis Compactline is the low-cost, high-quality way to get started with front cooking technology, in a clean-cut, elegant package. The simple rotary switch offers quick and energy-saving operation. An eye-catcher for both front cooking work and back of house. An efficient way to cook quickly, wherever you are.

State-of-the-art technology ensures maximum convenience and operating safety. The countertop appliances are supplied with one cooking zone. Continuously adjustable temperature ensures the nutritious preparation of all kinds of food.

### Flexible features at-a-glance:

-  The structural glazing used on the 6 mm thick ceramic hob offers both stability and safety.
-  Seamless housing with slimline dimensions.
-  Cable routing possible to the front or the rear.
-  Electronic pan identification system.
-  Induction coils and ceramic hobs with a large diameter of 270 mm.
-  Elegant wok flow glass for the ultimate in design.
-  Anti-slip feet.
-  Adapter frame to ensure same working height as induction wok.

### Salvis Compactline models



## Salvis ProfiLine.

The product range for large quantities.

Modular. Efficient.

*Product range, facts and figures on request*



## TECHNICAL DATA AT-A-GLANCE.

### Salvis Mobile Cooking Station Fresh&Smart

Description	SFS 1100
Dimensions without splash guard (W × D × H)	1100 × 720 × 950 mm
Dimensions with splash guard (W × D × H)	1100 × 720 × 1150 mm
Dimensions with glass top unit (W × D × H)	1100 × 720 × 1350 mm
Connected load (incl. Salvis-Smartline cooking units)	22 kW (max.)
Voltage/fuse	400 V 3 50/60 Hz, 3x 32 A
Article no. with Swiss socket	BI371930
Article no. with Euro socket	BI371933
Salvis-Smartline capacity	2x models 400 / 1 Fry Top 800

Optional – glass top unit with lighting	Model GA-11
Article no. (Switzerland)	BI371931
Article no. (Europe)	BI371934
Voltage/fuse	230 V 1N 50/60 Hz, 10 A

### Salvis Compactline

Description	Art. no.	External dimensions W×D×H	Heating zones	Connected load	Voltage	Plug type
Induction NC 1 35	NC350100	370 × 390 × 125	1	3.5 kW	230 V 1N 50/60 Hz, 1x 16 A	23
Induction NC 1 35	NC350110	370 × 390 × 125	1	3.5 kW	230 V 1N 50/60 Hz, 1x 16 A	"Schuko"
Induction NC 1 50	NC500100	370 × 390 × 125	1	5.0 kW	400 V 3 50/60 Hz, 3x 16 A	25
Induction NC 1 50	NC500110	370 × 390 × 125	1	5.0 kW	400 V 3 50/60 Hz, 3x 16 A	CEE 16
Ceramic NCC 1 30	NC300100	370 × 390 × 125	1	3.0 kW	230 V 1N 50/60 Hz, 1x 16 A	23
Ceramic NCC 1 30	NC300110	370 × 390 × 125	1	3.0 kW	230 V 1N 50/60 Hz, 1x 16 A	"Schuko"
Induction wok NCW 1 35	NC350500	370 × 390 × 180	1	3.5 kW	230 V 1N 50/60 Hz, 1x 16 A	23
Induction wok NCW 1 35	NC350510	370 × 390 × 180	1	3.5 kW	230 V 1N 50/60 Hz, 1x 16 A	"Schuko"
Induction wok NCW 1 50	NC500500	370 × 390 × 180	1	5.0 kW	400 V 3 50/60 Hz, 3x 16 A	25
Induction wok NCW 1 50	NC500510	370 × 390 × 180	1	5.0 kW	400 V 3 50/60 Hz, 3x 16 A	CEE 16

Circuit diagrams and technical details are included in the operating instructions. Subject to changes regarding power, dimensions and construction.

**smart cooking** stands for profitable and efficient cuisine. The system is based on time-delayed production with the Salvis vacuuming technology GreenVAC.

**Smart cooking** is the recipe for success for satisfied guests and hosts.

## TECHNICAL DATA AT-A-GLANCE.

### Salvis Smartline modular cooking units

Description	Art. no. Countertop model	Art. no. Built-in model	External dimensions LxDxH	Connected load	Voltage
Induction cooking unit 1 heating zone	BI371824	BI371825	380 × 615 × 208/218	3.5 kW	230 V 1N 50/60 Hz, 16 A
	BI371916	BI371917	380 × 615 × 208/218	5.0 KW	400 V 3 50/60 Hz, 10 A
Induction cooking unit 2 heating zones	BI371822	BI371823	380 × 615 × 208/218	2x 3.5 kW	400 V 3 50/60 Hz, 16 A
	BI371914	BI371915	380 × 615 × 208/218	2x 5.0 KW	400 V 3 50/60 Hz, 16 A
Induction wok	BI371826	BI371827	380 × 615 × 208/218	3.5 kW	230 V 1N 50/60 Hz, 16 A
	BI371918	BI371919	380 × 615 × 208/218	5.0 KW	400 V 3 50/60 Hz, 10 A
Ceramic cooking unit 2 heating zones	BI371820	BI371821	380 × 615 × 208/218	2x 2.5 kW	400 V 3 50/60 Hz, 16 A
Gas cooking unit, natural gas H <sup>1)</sup>	BI371922	BI371923	380 × 615 × 208/218	Front 5.0 kW Rear 3.5 kW	
Grill top 400, special steel	BI371848	BI371935	380 × 615 × 208/218	4.0 kW	400 V 2 50/60 Hz, 10 A
Grill top 600, special steel	BI371819	BI371808	580 × 615 × 208/218	2x 4.0 kW	400 V 3 50/60 Hz, 20 A
Grill/fry top 600, special steel	BI371804	BI370805	580 × 615 × 208/218	2x 4.0 kW	400 V 3 50/60 Hz, 20 A
Fry top 400, special steel	BI371800	BI371801	380 × 615 × 208/218	4.0 kW	400 V 2 50/60 Hz, 10 A
Fry top 600, special steel	BI371802	BI371803	580 × 615 × 208/218	2x 4.0 kW	400 V 3 50/60 Hz, 20 A
Fry Top 800, special steel	BI372100	BI372101	780 × 615 × 208/218	2x 4.2 kW	400 V 3N 50/60 Hz 16A
Combi fry top	BI371806	BI371807	380 × 615 × 208/218	4.0 kW	400 V 2 50/60 Hz, 10 A
Bain-marie	BI371854	BI371855	380 × 615 × 208/218	1.8 kW	230 V 1N 50/60 Hz, 10 A
Pasta cookers	BI371828	BI371829	380 × 615 × 208/218	6.0 kW	400 V 3N 50/60 Hz, 16 A
Work unit with drawer	BI371856	-	380 × 615 × 208/218	Capacity: max. GN 1/1-100	
Deep fat fryer	BI371840	BI371841	380 × 615 × 208/218	5.8 kW	400 V 3N 50/60 Hz, 10 A
Chip fryer "Silofrit"	BI371852	BI371853	380 × 615 × 208/218	1.0 kW	230 V 1N 50/60 Hz, 10 A

Accessories and customer voltages on request. Circuit diagrams and technical details are included in the operating instructions.

Subject to changes regarding power, dimensions and construction.

<sup>1)</sup> Other gas types on request.

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