



# GROUNDBREAKING.

## Salvis Range of hobs

salvis.ch

smart cooking





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

### Tailor-made and always matched to your processes

More than 100 years ago, as a pioneering hob-maker we built the first Swiss premium hob — electric and full-surface. We have continued to introduce distinctive and groundbreaking innovations to this day. Such constant progress is visible in our current designs. Our customers testify to the performance, reliability and durability of our products.



Mirko Mair, Sichelburg Restaurant, Pfalzen (Italy)

**“ I couldn’t achieve the quality of my dishes without the power of my Salvis kitchen. ”**



Martina Strobel, Weisses Lamm Restaurant, Sommerach (Germany)

**“ The processes in my Salvis kitchen work throughout the year. ”**



Bruno Lustenberger, Hotel Krone, Aarburg (Switzerland)

**“ Finally enjoying cooking again — the processes are perfectly planned thanks to Salvis’ expertise. ”**

## Salvis VisionPRO

Unique, refined operation.

Unmistakeable, innovative design.

### ■ Multifunctional components

All components are developed with care for the greatest return on your investment.

### ■ Focus on your processes

Investing in the future really has to pay off. Our plans help create economical kitchens.

### ■ Convincing design

Functionality and appearance go hand in hand in today's kitchens.

### ■ Hygiene as top priority

All of the furniture in our bases comes with a hygienic design (according to DIN standard 18865-9). The curves of the top units are designed to make cleaning easier and quicker.

### ■ Energy-efficient and reliable

What kitchens today need more than anything else, is reliable equipment that does not generate unnecessary heat. Our technologies are developed using state-of-the-art methods, with the focus always on permanently reducing operating costs.



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Herd Salvis VisionPRO

## Technology of choice par excellence

Reliability and efficiency.

### Great performance as the key to success

The future is here. Our powerful induction technology is the key to your success. Speed and endurance count more than ever. We supply many different services and glass designs, but it is the concept that really counts. We have the right solution for you.



#### Induction

State-of-the-art induction technology combined with different coil versions and coil sizes for a huge range of applications and uses.

Different flush-mounted glass ceramic hobs for extreme demands and maximum performance. You can choose from full-surface hobs or hobs with individual zones.



#### Induction wok

Short heating-up times and very accurate cooking mean great flexibility. Easy to clean thanks to flush mounting.

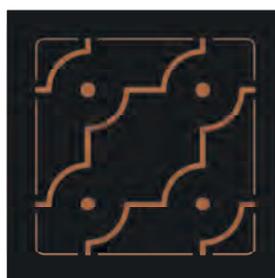


#### Generator compartment

A compartment that's integrated into the hob to house and protect the induction generators. The dirt-and-protection filter is quick and easy to clean.



Weisses Lamm Restaurant, Sommerach (Germany)



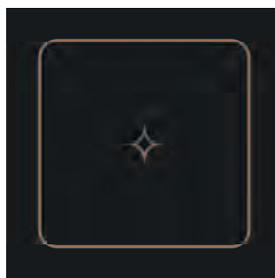
**Large-area zone**

A lot of potential in a small area. Four induction coils with a 150 mm diameter can be used either as individual zones or as a full-surface induction hob.



**Large-area zone**

The four adjacent 150 mm diameter coils are perfect for using very small pans/sauteuses as well.



**Round coil**

A round induction coil with one, two or four zones. Simple, traditional, yet highly efficient. The generous 270 mm coil diameter meets all your needs.



**Surface induction**

A surface induction cooktop with one, two or four zones, each with two rectangular coils. High performance delivered by state-of-the-art technology.

## Aesthetics & design

For culinary artists and food acrobats.



Increase kitchen yield with optimised processes and technologies



Choice of à-la-carte cooking functions



Easy to clean and maintain



Hotel Krone, Aarburg (Switzerland)



Hob experts, thanks to 100 years of experience



Custom and tailor-made solutions



Thermal components produced in-house

## For culinary artists

Professional hobs from Salvis that leave nothing to chance.

### Frying & grilling — the ultimate discipline

The true masters swear by even heat distribution and excellent browning. Our grill/griddles and pans are made of a special steel alloy, so they all have a very high-quality grill surface with a minimal loss of heat.



#### Pan

The special plate texture prevents food sticking. Different pan depths are available for multifunctional use. The working environment is pleasant, thanks to minimum thermal radiation.



#### Large pan

A high-gloss polished stainless steel surface and special plate design with a solid vacuum-soldered copper plate. A minimal amount of oil is needed for perfect dishes, even for large quantities in the 800 roaster.



#### Induction pan

The latest technology combined with the very best cooking properties. This results in very short heat-up times, even and fast heat distribution and excellent heat retention right into the corners thanks to a special plate design with a solid vacuum-soldered copper base.



#### Grill/griddle

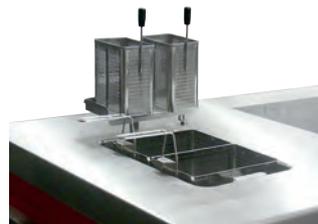
The special surface coating makes it convenient and easy to use and easy to clean. Minimal use of oil, but still non-stick. Quick and easy to clean thanks to its large radii.



Sichelburg Restaurant, Pfalzen (Italy)

## Custom built-in installation

Pasta cookers, bain-maries and fryers are still old favourites in many hobs. Depending on the location, season and concept, they support the kitchen team and make processes vastly more straightforward. Different versions and power levels are available to meet every requirement!



### Pasta cookers

Wet and dry heating makes this function indispensable when it comes to pasta. It also comes with a starch separator and automatic fresh water top-up. Simple and easy to use, and easy to clean thanks to its large pan radii.



### Multifunctional cooker

Wet or dry heating. Every cm<sup>2</sup> is used to the max by the internal swivelling heating element. The deep-drawn pan can be cleaned with minimal effort.



### Bain-maries

Different sizes and power levels are available. From warming-up to cooking dumplings. Includes automatic filling according to standard DIN EN 1717.



### Deep fat fryers

Fryline built-in fryers with a swivelling internal heating element, two control options and an optional pump and/or basket lift system are the perfect addition to every kitchen workflow.



Hotel Krone, Aarburg (Switzerland)

## In the beginning there was fire

Large-area cooking zones are the most popular components on hobs. They have exceptional aesthetics, performance, quality and eco-friendly materials. Their main features are short heating-up times, easy cleaning and great flexibility.



### Hot plate

The traditional cooking hob with low heat radiation for a pleasant working environment. Multifunctional to get the most of power consumption.



### Ceramic

Various cooking hobs with or without pan detection. Generously dimensioned heating zones cook fast and provide an economical warming function.



### Gas

A robust design and proven technology mean our products are the definition of reliability. A closed burner trough creates the perfect hygienic design.



### Structures

Our structures, made completely of stainless steel, are not just matched perfectly to the hob size, but are also welded to form a clean and hygienic seal with the cover, and can be used as an additional storage space or work surface.



### Accessories & attachments

Whether folding trays or integrated sockets, mixer taps or hoods cleanly connected to the wall, the Salvis range of hobs includes accessories that can be installed exactly where they are needed.



### Bases

There are more than 400 different neutral, heated and cooled bases available for Salvis hobs, including compartments, ovens and heat cabinets that can be operated from one side or end-to-end. The base is also planned and custom-produced to suit your processes.



The neutral elements are also available in a hygienic H-2 design according to DIN standard 18865-9 as a matter of course. That means greater safety and easier cleaning.

## Salvis Master

Elegant – plain and simple.

The Salvis Master range of hobs gives you precision, reliability and a long service life with the latest advanced technical solutions. The clear design is defined by a continuous, 40 mm-thick cover and cooking units that can be arranged freely and flexibly. Different bases can be used to customise every kitchen to meet the needs of its chefs. The option of a separately installed base and top is just one more benefit.

### ■ Closed unit

The working and cooking areas of the Salvis Master range of hobs are cast as a single section.

### ■ Non-deforming cover plate for great stability

The cover plate and the attachment frame are accurately welded and reinforced by a 5 mm-thick frame.

### ■ Removable front panels

This flexibility makes the hob exceptionally easy to service as well.

### ■ Separate installation

For maximum sizes up to 5200 mm long and 1000 mm wide.





*Smart cooking* means cooking profitably and economically with cook-and-chill production using Salvis GreenVAC vacuum technology. *Smart cooking* is the perfect recipe for happy hosts and satisfied guests.

## Salvis complete kitchen concept Personal analysis of requirements, consultation & design

Different catering concepts require an individual analysis of the business structure, food selection and number of guests. The requirements and the specification for the new kitchen are clarified in the consultation. The kitchen organisation, logistics flow and technical equipment are determined during the design phase. Structural conditions, regulatory requirements, hygiene regulations and potential energy savings are taken into account here. However, the kitchen must also be able to adapt flexibly to new market trends in the catering sector.

### Our service in detail:

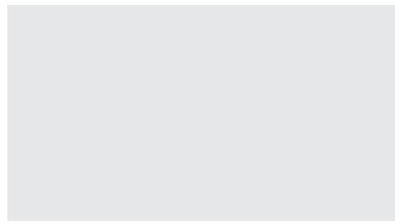
- Detailed needs analysis and design
- Professional kitchen planning
- Comprehensive project management and coordination
- 24-hour customer service — technical service
- Professional installation and handover
- Initial instruction by our kitchen professionals



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