



# INTELLIGENT.

Vacuum packaging system  
Salvis GreenVAC

*Green* VAC

*smart cooking*

SALVIS



## Salvis GreenVAC

Innovative vacuum packaging technology for the kitchens of the future.



Stackable inserts



Name plate



GreenVAC pump

Salvis GreenVAC is an environmentally friendly reusable vacuum packaging system. It guarantees a maximum vacuum directly in gastronorm containers specially manufactured for this purpose. It also enables products sensitive to pressure such as salad and berries to be directly vacuum packaged. Salvis GreenVAC lengthens the storage life of products, optimises your mise en place and makes the portion-based movement of food between containers redundant. When it comes to multifunctionality, Salvis GreenVAC is certainly a force to be reckoned with. Alongside systematic stock management, it is also the ideal solution for takeaways, home-delivery foods and catering activities. Salvis GreenVAC can be used for storage, production and the delivery of blast-chilled food to customers using cold-chain logistics, which revitalise their meal in the same container. Salvis GreenVAC is a sustainable concept - simply *smart cooking*.

### Clear benefits:

- **Fresh products** – less oxidation and long-lasting freshness
- **Fewer vacuum bags** – enabling a reduction in vacuum bag waste of up to 65 %
- **No more dried-out cuts** – guarantees longer storage times
- **Guaranteed amortisation within 8–12 months in the case of consistent use** – guaranteed value creation in all stages of production under Production.

### Guaranteed durability:

- Manufactured from **1.2 mm and 1.5 mm-thick chromium-nickel steel** (standard gastronorm container: 0.5 mm). The **transparent lids made of Tritan™** are both **impact-resistant and suitable for vacuum packaging** and are able to withstand **dishwasher cleaning cycles at temperatures of up to 90 °C** time and time again. They also stand out due to their outstanding **barrier properties**.



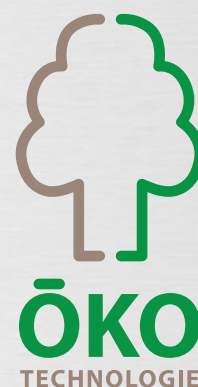
65 % less packaging



Stackable

## Freshness.

Today, tomorrow and the day after tomorrow.



Sustainability is not a question of honour but part of the system

### Your new strategy at a glance:

- **Sustainable** – significantly reduces your mountain of waste and your use of disposable vacuum bags
- **Well-thought-out** – quality assurance from production through to sale, all in one container
- **Systematic organisation and stock management with a concept** – stackable containers that enable individual portions to be removed and can be resealed in just a few simple steps
- **Universal** – Salvis GreenVAC revolutionises modern kitchens. It uses its physical properties to enrich food, making aromas more intensive and textures smoother and more tender whilst still enabling an unlimited variety of different components to be vacuum packaged.
- **Interchangeable** – suitable for mis-en-place storage, preparation or serving thanks to gastronomy standardisation
- **Redefining shelf life** – even delicate products can be vacuum packaged without any product deformation. Vacuum packaging knows (virtually) no limits: salad, berries, pastries, soups, mushrooms, pralines, edible flowers...
- **The removal of oxygen helps to considerably lengthen the shelf life of food** meaning that salad doesn't wilt as quickly or turn red due to oxidation. **Your active contribution towards reducing food waste!**



The smart cooking principle



Vacuum packaging with no limits





**Smart cooking** stands for profitable and efficient cooking. The system is based on time-delayed production with the Salvis GreenVAC vacuum technology. Smart cooking is the recipe for success for satisfied guests and hosts.

## TECHNICAL DATA IN BRIEF

| GreenVAC Size        | GN 1/6 - 150mm | GN 1/3 - 150mm | GN 1/2 - 100mm | GN 1/2 - 150mm | GN 1/1 -100mm | GN 1/1 -150mm |
|----------------------|----------------|----------------|----------------|----------------|---------------|---------------|
|                      |                |                |                |                |               |               |
| Article No. set      | SR377939       | SR377947       | SR377943       | SR377944       | SR377940      | SR377941      |
| Article No. only lid | BF377967       | BF377914       | BF399913       | BF377913       | BF377912      | BF377912      |
| Liters               | 1,5            | 3,0            | 3,4            | 5,6            | 7,6           | 13,5          |
| Dimensions           |                |                |                |                |               |               |
| Width                | mm             | 176            | 176            | 265            | 265           | 530           |
| Depth                | mm             | 162            | 325            | 325            | 325           | 325           |
| Height               | mm             | 150            | 150            | 100            | 150           | 100           |
| Height with lid      | mm             | 157            | 157            | 107            | 157           | 107           |

Subject to changes in performance, dimensions and design.

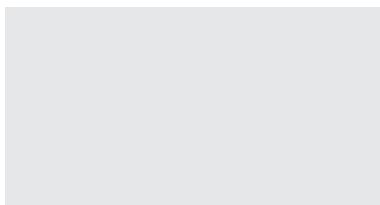
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