



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 guests.

Heavy-duty all-rounder.

The Salvis Marmite is the all-round unit that is just as suitable for à la carte kitchens as mass caterers. Easy to use and robustly designed, it meets all the requirements for frying, cooking, stewing and steaming. The highly polished CNS frying and cooking top with minimum heat loss and superb surface properties is also at home preparing sensitive dishes, such as fish and hot desserts. The vacuum-soldered copper plate delivers excellent, evenly distributed heat with a range of temperature of 65-250 °C.

The benefits at a glance:

- High power and low heat loss with vacuum-soldered copper plate
- Easy to use with rotary knob
- Hygienic thanks to generous radii that are easy to clean
- Suitable for all kitchen and catering scenarios
- Convenient, mobile design

TECHNICAL DATA IN BRIEF.

Item number		SM371450	SM371451	354554
Type		SM 800 Plus	SM 800 Plus-W (Water supply)	Base cart
Dimensions (W x D x H)	mm	800 x 800 x 750/900	800 x 800 x 750/900	
Pan dimensions (W x D x H)	mm	580 x 680 x 210	580 x 680 x 210	
Useful capacity / max capacity	Litre	60 / 80	60 / 80	
Connected load	kW	13,5	13,5	
Voltage		400 V 3N AC	400 V 3N AC	
Fuse	A	3x20	3x20	

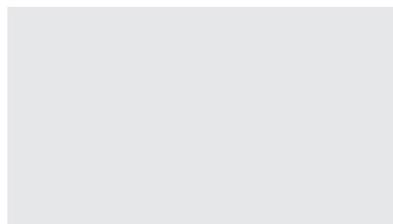
Circuit diagrams and technical details are included in the operating instructions. Subject to changes in power, dimension and constructions.

SALVIS AG

Nordstrasse 15
CH-4665 Oftringen
www.salvis.ch

Telephone +41 62 788 18 18

Telefax +41 62 788 18 98



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FLEXIBLE.

Frying and Cooking Appliances
Salvis Marmite 800 Plus