



# CROWNING.

## Salvis Thermalising

salvis.ch

smart cooking





Salvis is a 100-year-old Swiss company. We develop high-quality hobs and appliances for professional kitchens. Salvis stands for energy savings as well as easy-to-use products with the best baking and cooking results.

## Salvis Salamander.

For every type of application. High quality. Versatile. Quick.

### Benefits at a glance:

#### Salamander Salvis Vitesse

This model has many useful features on top of its outstanding material quality and ease of cleaning.

- **User-friendly**  
Due to its four-sided accessibility, its efficiency can be increased and work becomes simpler.
- **Multifunctional**  
The Salamander Salvis Vitesse can be remodelled as a wall-, table- or ceiling-mounted device.
- **Design**  
The exclusive and lavish design has something to show. The Salvis Vitesse model can be used in any designer kitchen, show kitchen or front cooking area.

#### Salamander Salvis Classic and Salvis Classic Pro

The Salvis Classic models incorporate the traditional Salamander benefits and feature the latest technology.

- **Compact**  
Due to its compact exterior dimensions, it can be used in many areas and can even be integrated into the ceiling hood.
- **High quality**  
The stable design warrants a long product life, even if used daily and continuously.
- **Automatic plate detection**  
The switchable clever function detects the presence of plates and bowls and switches the Salamander on and off automatically. Due to its quick heating system, you will save precious energy when cooking 'au gratin'.

Salvis Vitesse



Salvis Classic Pro



Salvis Classic





**Ecological and efficient.**  
 Highest saving potential thanks to sophisticated technology.



Pipe heater



HiLight heater

■ Reflector

The well-designed heat reflector is equipped on all models with a patented double coat and a smart heating system; this prevents high temperatures building up on the reflector handle.

■ Timer

You will always achieve consistent results, as the device will automatically switch off after the desired gratination time. Available as a mechanical or electronic timer.

■ Operation

You have three operating modes to choose from. Manual, semi-automatic and fully automatic. The right solution for every application.

■ Hygiene

Thanks to the high-quality workmanship, large radii and the foldable plate rest, the cleaning process is quick and simple.

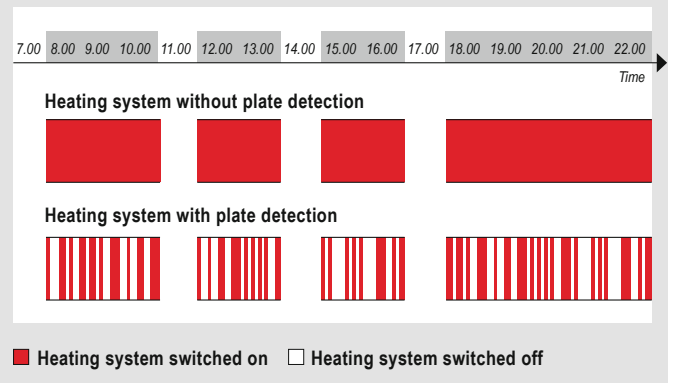
■ Heating systems

For all models, you have the choice between the traditional tubular heating heater (RH) and the fast HiLight heater (HL).

**Advantages of the Salvis plate detection**

The innovative technology offered by Salvis allows efficient production with the lowest possible energy consumption.

**Energy savings with plate detection**



■ Conclusion

Up to 70 % reduced power consumption with the Salvis plate detection.

Amortisation thanks to energy savings within 1 ¼ years.  
 (kWh à CHF 0.19 / EUR 0.15)



Salvis Classic Pro black/grey



Salvis Classic black/grey

## Salvis SousChef

A precision cooker at low temperatures.

Precise, long-lasting and reliable, it will help you achieve your goals.

The Salvis SousChef is a high-performance sous-vide circulator for the sous-vide professional. Its use simplifies delayed production, the intensification of flavours and guarantees perfect textures at precise temperatures.

The Salvis SousChef easily masters its core task, cooking at low temperatures, for à-la-carte, banquet and large-scale catering. The powerful circulating pump ensures even temperature distribution, even for follow-on orders or large quantities. The insulated GN containers support the low-energy cooking processes in terms of safety and ensure good economy. *smart cooking* – par excellence!

### Benefits at a glance:

- Three practice-oriented machine sizes that take up little space.
- Operator head with simple operation and easily readable digital LED display.
- Temperature input of 20–95 °C in 0.1 °C steps.
- Timer to control cooking with digital display showing remaining time.
- Precise temperature control for perfect cooking results with temperature constancy of  $\pm 0.05$  °C.
- Rapid heating of the water in the pan with 2.0 kW output for all machine sizes.
- High-performance circulating pump for even temperature distribution by means of circulation, even when fully loaded.
- Low-level protection with acoustic and visual alarm and emergency shutdown if the water level is too low.
- Pan drain to the front with ball valve and drain hose.
- Removable operator head, with water pan bridge and protective grid.
- Deep-drawn pan with round corners for easy cleaning.

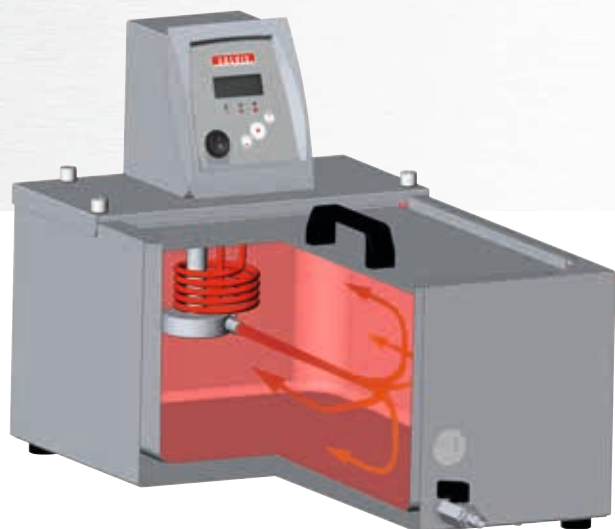


Exceptional textures



Intense flavours





**A small but fine difference!**

Sous-vide circulators from Salvis are fitted with a powerful circulating pump and internal thermostat. This guarantees quick heating up, even if cold dishes are added at a later stage, and safety in pasteurisation! The insulated bath supports food safety with a temperature constancy of  $\pm 0.05$  °C.

**Salvis SousChef, the solution for:**

- Efficient and economical production in the kitchen.
- Long-term, low-temperature cooking processes with noticeable energy reduction.
- Delayed production due to safe pasteurisation.
- Perfect preparation due to home-made 'convenience' with a personal touch.
- Intensification of the taste experience.
- Simply – *smart* cooking



Salvis SousChef GN 2/3



Salvis SousChef GN 1/1



Salvis SousChef GN 2/1

## Salvis Hold-o-mat

The indispensable hold and production device in use day and night



### The success story of the Hold-o-mat continues.

For more than 20 years now, Salvis AG has been selling the Hold-o-mat, originally designed as holding units to increase quality. The possible uses have constantly expanded thanks to creative chefs. For example, in the fields of low-temperature cooking, cooking fish, tempering chocolate and drying fruits and vegetables, as well as in catering.

“One of the best inventions for the professional kitchen”, is the most common argument given by chefs in feedback to us due to its temperature accuracy and perfect dehumidification.

All Hold-o-mats are fitted with new, practical features.

### Benefits at a glance:

- Compact dimensions
- Mobile and transportable
- Low-energy consumption
- Temperature accuracy, max. deviation  $\pm 1$  °C
- Cooking chamber dehumidification system
- Autostart after short power outage (models 311 with core temperature sensor + 411)



#### NEW: Four tray slides

4 x 1/1 GN: The extra tray slide provides additional capacity. Thanks to the individually adjustable side guides, you can make even better use of the space in the Hold-o-mat 411.



#### NEW: Magnetic probe

The new, optional core temperature probe is magnetically coupled and can be stowed away safely when not in use. It can be connected at any time and is detected automatically.



#### NEW: Perfect view

The OLED display provides a perfect view of temperatures and allows easy programming. The Hold-o-mat 411 shows the set, real and core temperature at a glance.



**Low-temperature cooking**

Leave gentle, low-temperature cooking with non-circulating heat to the Hold-o-mat and free up your Combi-Steamer for other jobs. Meat is cooked and kept warm with 10–20 % less weight loss in the Hold-o-mat. This not only increases the tenderness of the meat but also has a positive effect on your profitability.

**Holding**

Break the peaks in your workday – keep quick-roast food and fried dishes in the Hold-o-mat until serving. The meal components are integrated directly into the prepared menus and served in succession. From now on, you can simply send food out to tables stress-free – that’s quality of life!

**Overnight cooking**

Simple overnight cooking – while you’re enjoying a restful night’s sleep, the Hold-o-mat cooks the next day’s menu for you! Low-temperature cooking ‘overnight’ in the Hold-o-mat ensures that meat sauce-based dishes are tender and juicy, makes use of cheaper night-time electricity rates and lowers your overall bill.

**Catering**

The Hold-o-mat is the perfect companion to your banquet. At only 230 V and 1.5 kW, it can be used everywhere and, if necessary, it can operate in the holding mode for up to 10 minutes without any energy supply! Perfect cooking results guaranteed!



Hold-o-mat 2/3



Hold-o-mat 311/311 KTM



Hold-o-mat 411



Hold-o-mat 711

**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.

## TECHNICAL DATA IN BRIEF

### Salamander



Model	Vitesse	Classic	Classic Pro
Tubular heating Art. Nr.		SA373200	SA373210
HiLight heating Art. Nr.	SA373105	SA373201	SA373211
Dimensions L x D x H mm	600 x 500 x 772	600 x 480 / 520 x 456	600 x 480 / 520 x 456
Weight kg	41	41	41
Connected load kW	HL / 4.6	RH / 3.6	HL / 4.6
Voltage	400 V 2 N 50 / 60 Hz	400 V 2 N 50 / 60 Hz	400 V 2 N 50 / 60 Hz
Fuse	2 x 16 A	2 x 16 A	2 x 16 A

### SousChef



Article number CH / EUR	885133 / 884871	885134 / 884872	885136 / 884870
Size GN	2 / 3	1 / 1	2 / 1
Pan capacity L	15–22	22–33	46–68
Temperature range °C	25–95	25–95	25–95
Lid opening mm	310 x 185	305 x 360	510 x 480
Dimensions L x D x H mm	351 x 378 x 245 / 409	351 x 550 x 245 / 409	553 x 671 x 245 / 409
Weight kg	12.0	14.0	19.5
Connected load kW	2.0	2.0	2.0
Voltage	230 V 1 N 50 / 60 Hz	230 V 1 N 50 / 60 Hz	230 V 1 N 50 / 60 Hz
Fuse	16 A	16 A	16 A

### Hold-o-mat



Article number w. core probe	BJ997030	BJ997031 BJ997032*	BJ997346 BJ997347**	BJ997345
Capacity GN	3 x 2 / 3 65 mm	3 x 1 / 1 65 mm	4 x 1 / 1 65 mm	7 x 1 / 1 65 mm
Dimensions L x D x H mm	415 x 515 x 343	415 x 675 x 343	415 x 675 x 423	415 x 675 x 638
Weight kg	21	24	28	40
Connected load kW	1.0	1.0	1.5	1.8
Voltage	230 V 1 N 50 / 60 Hz	230 V 1 N 50 / 60 Hz	230 V 1 N 50 / 60 Hz	230 V 1 N 50 / 60 Hz
Fuse	10 A	10 A	10 A	10 A

\* mounted fix

\*\* magnetic coupling

Accessories and special voltages available on request. Circuit diagrams and technical details are included in the operating instructions. Subject to changes in power, dimensions and construction.

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