



# 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 Classic.

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

### Benefits at a glance:

#### 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.

#### ■ Heating systems

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

#### ■ 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.



Salamander Salvis Classic



Salamander Salvis Classic Pro





HiLight heater



Pipe heater (only Classic)

### ■ Ergonomic

The ergonomic suspension of the salamander grill in the professional commercial kitchen is an important feature that improves comfort and efficiency in food preparation. A well-designed suspension optimises the chef's workspace and allows for easy handling of the salamander.

### ■ Easy wall mounting

Mount the wall-mounting device on the wall -  
Hang the salamander in the device - fit the spacer screws - done!

The wall mounting set can be ordered as an optional accessory!

### ■ Flexible installation

Ceiling and or condensation hood mounting sets are available for flexible positioning in the kitchen. The installation variant on a range is carried out by a salamander board.



Wall-mounting set

## Salvis Salamander Vitesse.

Extraordinary. Ingenious. Fast

### Salvis plate detection system

#### Benefits

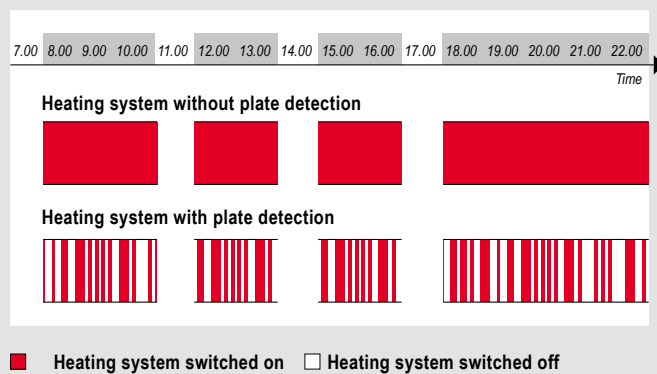
The innovative technology offered by Salvis allows efficient production with the lowest possible energy consumption.

#### ■ 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'.

- Amortisation thanks to energy savings within 18 months!  
(kWh à CHF 0.30 / EUR 0.45)

#### Energy savings with plate detection



Salvis Salamander Classic - black



Salvis Salamander Classic Pro - black



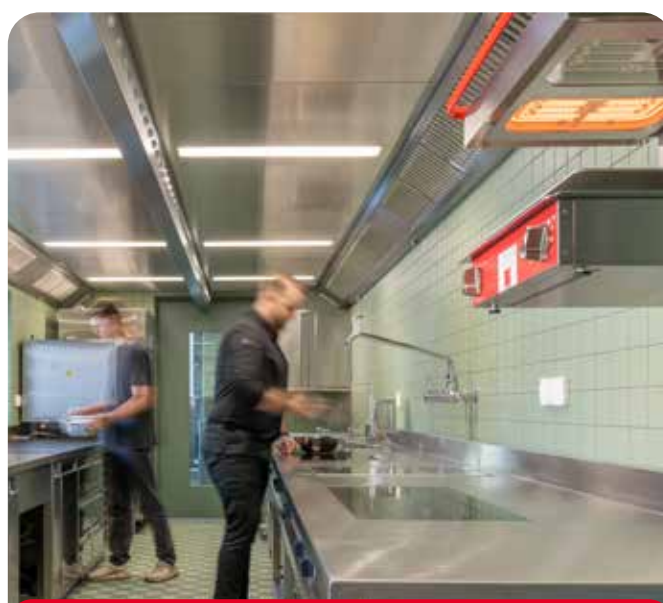
up to  
**70%**  
energy-savings!

**Ecological and efficient.**

Maximum savings through smart technology.



Wall-mounted Salamander Salvis Classic close to range



Wall-mounted Salamander Salvis Classic close to pass



Mounted on range - Salamander board



Mounted on range - over bain marie

## 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 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



#### Temperature precision

The Hold-o-mat is the most exact low-temperature production and warming device and is accurate to  $\pm 1$  degree. A total of 18/24 metres of finest heating cable ensures uniform warmth even when the doors are opened frequently.



#### Magnetic probe

The 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.



#### 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.



The Hold-o-mat is the perfect companion to your banquet. At only 230 V and 1,0-1,5 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!



Hold-o-mat 323



Hold-o-mat 311



Hold-o-mat 411



Hold-o-mat 711

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

## TECHNICAL DATA IN BRIEF

### Salamander



Model	Classic	Classic Pro	Wall mounting set
Tubular heating Art. Nr.	SA373200 red	SA373210 red	Art. Nr- SA373208
HiLight heating Art. Nr.	SA373201 red	SA373211 red	
Tubular heating Art. Nr.	SA373206 black	SA373214 black	
HiLight heating Art. Nr.	SA373207 black	SA373215 black	
Dimensions L x D x H mm	600 x 480 / 520 x 456	600 x 480 / 520 x 456	405 x 34 x 125
Weight kg	41	41	appr. 1
Connected load kW	RH / 3.6	HL / 4.6	
Voltage	400 V 2 N 50 / 60 Hz	400 V 2 N 50 / 60 Hz	
Fuse	2 x 16 A	2 x 16 A	

### Hold-o-mat



Article number	BJ997370	BJ997371	BJ997346	BJ999372
core probe	BJ997347*	BJ997347*	BJ997347*	
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

\*Core probe with magnetic couplin possible

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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