



NEW!

UNRIVALLED

Combi-Steamer
Salvis CucinaEVO

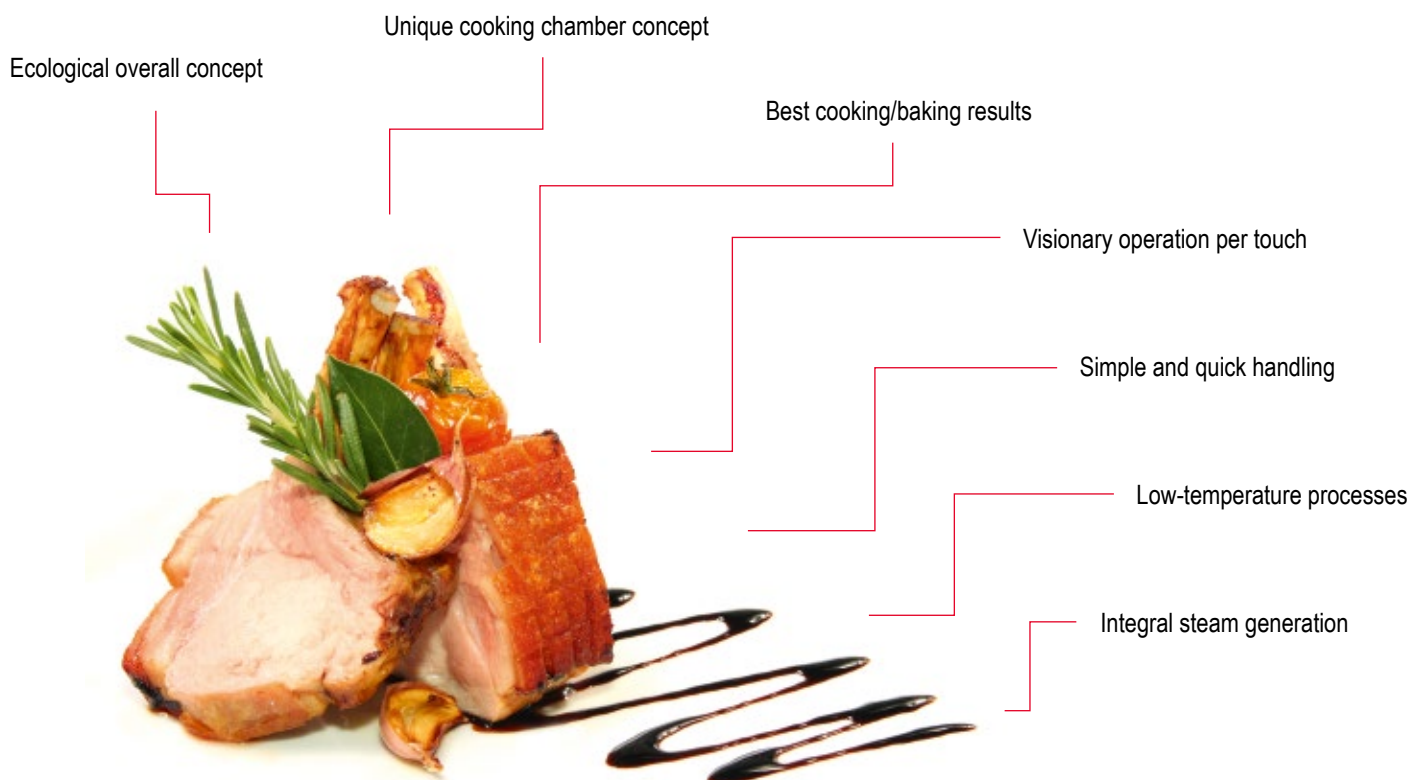


Salvis is a 100-year old Swiss company. We build high-quality ranges of hobs and appliances for professional kitchens. Salvis stands for energy-saving, easy-to-use products with the best baking and cooking results.

Well engineered and innovative products

Our philosophy is consistent: food first, technology second. In keeping with our principle, we have focused on developing perfect eating pleasure with state-of-the-art Combi-Steamer technology when engineering the new Combi-Steamer Salvis CucinaEVO. Together with our chefs in the development team, we have incorporated all requirements of chefs for a very easy to operate, powerful and perfectly equipped Combi-Steamer in the new Salvis CucinaEVO generation.

Our vision becomes reality – developed from cooks for cooks!



Salvis CucinaEVO – your kitchen expert

The decisive reasons for your success



■ The unique 4-in-1 cooking chamber concept

- Standard equipment of all QT-models with a GN 2/1 cooking chamber
- Maximum volume can be utilised with all low-temperature processes as well as regenerating meals

■ Best cooking and baking results

Uniform flow characteristics for absolute consistency

■ Classiest design

- Black – timeless elegance for the kitchen
- Insulated triple-glazed solid glass safety door with infrared reflective coating

■ Most innovative and simple control

- Quick and hygienic operation through touch & slide
- Clear pictograms across languages

■ The convenient cleaning system

- Clean per touch – optionally with full and semi-automatic cleaning system
- Energy-saving mode after completion of cleaning process

■ Stunning operating costs

State-of-the-art features such as heat exchanger, triple glazing, advanced circulation cleaning process as well as employment of the newly developed EC motor reduces energy and water consumption by up to 65 %



Four new dimensions of eating pleasure

Cooking environment virtuosi for the competent kitchen and culinary delicacies

Steam cooking environment perfected

Even more efficient new steam precision

Full steam ahead – with extra-fine steam distribution in the optimal temperature range from 30–130 °C. Guaranteed tender and crisp textures just as desired. Three fan speeds assist the steam distribution while the safety steam extraction (SDA) supports the safety aspect.

Combi-Steam – flexibility and diversity

Utilising all options for the production cooking environment

Maximum output in production ensured.

Maximum flexibility for your production standard.

The temperature range from 30–250 °C combined with moisture is perfect for juicy roasts, crisp baked goods and braised side dishes.

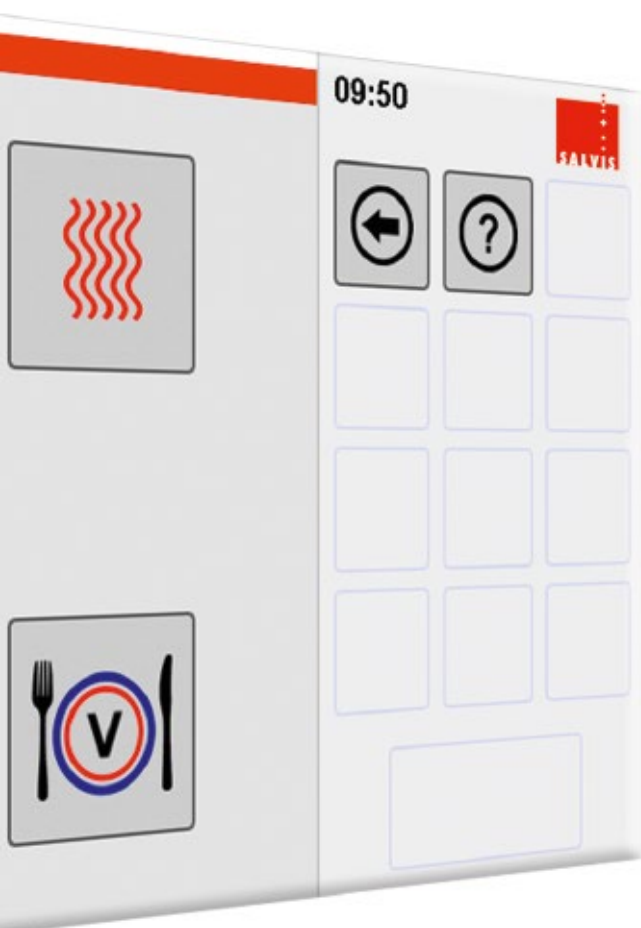




Hot air – adding taste and texture

Temperature range from 30–250 °C
with new inherent moisture control

The new hot air cooking environment with 5-level inherent moisture control ensures optimal heat transfer, matching the respective food item. The 6-level fan speeds provide for the desired texture.



Regeneration in à-la-carte quality

Most sophisticated setting details are available for the acme discipline in the banquet business

The system solution for the acme discipline à-la-carte. Each plate, GN tray or banquet becomes a success with the preset and adjustable values. Colour, shapes and taste remain as prepared à la minute in the fresh steam system.

The Pro Control

Professional operating convenience

The ace in your kitchen



Operating convenience par excellence

Pro Control actively supports ensuring the quality standards. Sophisticated, preset cooking programs or self-defined recipes guarantee consistent success.

Sure success factors:

■ The personal cookbook

Supplement, modify and save programs as desired – and simply retrieve them.

■ Bakery mode – for extraordinary bread tasting pleasure

Depending on the type of dough, the steam injection amount, exact to the milliliter, maturing and idle period as well as active humidification and dehumidification are allowed for.

■ Favourites

Starting the key and most used cooking programs by touch – the same quality standard, from the apprentice to the chef.

■ Four new cooking environment zones individually adjustable

Synchronising your cooking style. Finest quality standards!

■ SmartCooking – the intelligent way of cooking

Automatic processes with precisely coordinated cooking parameters.

■ Special programs – cooking methods with future potential

Gentle Cook, Delta T, Cook & Hold and Sous-vide sensors as option.

■ Combi-Cooking – everything at a glance even when fully loaded

Optimal cooking chamber utilisation – with time and core temperature monitoring.



Pro Control start screen



Pro Control program sequence

The Easy Control

Quickest input with perceived luxury and clear overview



Success lies in simplicity

The clearly arranged, manual control for the fastest kitchen. All functions can be standardised accurately to the degree and minute and with automatic moisture supply – Easy with class.

Sure success factors:

■ Most simple control clearly arranged

Operator errors ruled out – too simple!

■ Regeneration – the acme of à-la-carte

Tested and confirmed by the banquet pros – rated excellent!

■ Cooking methods – practical selection short-cuts

Nine cooking methods as selection short-cuts and one-stage cooking processes.

■ Four new cooking environments with Combi-Step function

Freely combinable step sequences with flexible cooking environment selection.

■ AQA – fully automatic quality adjustment

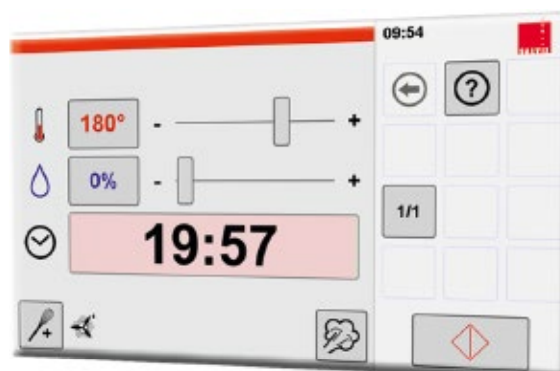
The standardised cooking quantity adjustment supports consistent quality with baking, cooking and steaming.

■ System building blocks

Configuration options – tuning upon request. Features, cooking programs and additional functions such as Sous-vide are available.



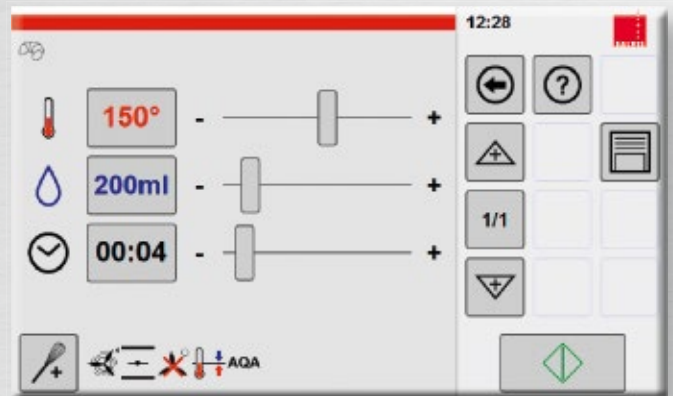
Easy Control start screen



Easy Control program sequence

Salvis CucinaEVO bakery mode

For a special bread and baking experience



The shop baking oven for the personal kitchen

“The bread of the others has seven crusts” (Swiss bread saying)

If you appreciate your own bread culture, you will find all relevant prerequisites for crisp fresh taste with this function. In addition to good dough management, the balanced cooking environment between moisture, heat and circulation is critical for consistent results.

Best baking results through uniform air flow

Tested by bakery professionals!

Three ventilation idle times

Provide the dough with balance and volume

6-level fan speeds

The support for volume and crust formation

Rebaking time up to five minutes

Crispness effect is top priority!

Active humidification and dehumidification

For golden-brown, crispy crusts and juicy soft crumb

Steam injection amount in millilitres

For exact dough management and maturity

AQA – automatic quantity adjustment

Quality assurance even with different loading quantities



4-in-1: The unique cooking chamber concept

Cooking chamber volume at bi-square –
a key dimension added



Lengthways insertion GN 1/1



Sideways slide-in GN 1/1



NT cooking and regenerating in the GN 2/1



Baking standard 400 × 600 mm

4-in-1 means four decisive advantages especially for all 611, 1011 and 2011 QT-models

Twice the cooking chamber size for more output – in a shorter amount of time. The key factor in the professional kitchen.

4-in-1 = 100 % more cooking chamber volume

Uniform browning at full cooking chamber utilisation. Offset positioning and uniform air flow ensure best baking and cooking results.

4-in-1 = One removable rack for four dimensions

The support for cooking and baking accessories, integrated as standard, carries all dimensions: GN 1/1 lengthways and sideways, GN 2/1 as well as baking standard 400 × 600 mm.

4-in-1 = Twice the capacity increase

Twice the capacity increase for all low temperature processes and banqueting through complete cooking chamber utilisation.

611QT = 24 plates with 32 cm diameter

1011QT = 40 plates with 32 cm diameter

2011QT = 80 plates with 32 cm diameter

4-in-1 = Safety and loading convenience with sideways slide-in

Your safety in handling hot foods is important to us. Sideways slide-in through its ergonomic design offers convenience in loading and unloading of the hot dishes.

Salvis CucinaEVO in compact version

Only 55 cm wide, the all-rounder for the ergonomic kitchen

The slim compact appliances meet highest demands with little space required

Only 55 cm wide, the smallest compact appliances are an ingenious partner in front cooking and in the bistro kitchen. They are true performers for rapid employment in the à-la-carte kitchen or in the front area. The clear, classy design and multi-functionality speak for themselves, and self-explanatory operation is as easy as child's play. Perfect for use in kindergartens and schools. Fully in accordance with our principle: Maximum convenience, but uncompromising food quality.

■ Choose between the **operating versions Easy or Pro.**

■ **Due to the control panel located on the top** and the ergonomic door stop on the right or left, no space is wasted during installation.

■ **Integrated spray hose, triple or quadruple insulated door glazing, automatic cleaning system and many additional functions** make our "slimline" version one of the most efficient appliances in its class.



**Salvis CucinaEVO
623T**

The clever entry-level models



**Salvis CucinaEVO
611T**

The powerful compacts



**Salvis CucinaEVO
1011T**
The space-saving experts



**Salvis CucinaEVO
Double rack stations 623T on 623T**
Compact units in double combination

Salvis CucinaEVO for maximum production utilisation

Unparalleled in capacity, flexibility and quality

Convincing technology – the “big” Combi-Steamers QT-models

They are the main actors in production. Whether caterer, hotel, banquet kitchen or large cafeteria – they are the “pillars to rely on” when maximum output combined with precise cooking/baking results and self-explanatory operation are required. Relief your working processes through technical state-of-the-art innovation! The unique flexibility through sideways or lengthwise slide-in or baking dimension provide a good feeling for safety and support your economic benefit through the perfect utilisation of the hygiene cooking chambers.

■ Different sizes are available depending on the need, capacity and requirements: 6, 10 or 20 slide-ins, each GN 1/1 or GN 2/1. Different dual rack stations can thus be put together.

■ Decide between the **operating versions Easy or Pro**, depending on your requirements profile.



**Salvis CucinaEVO
611QT and 621QT
The popular models**



**Salvis CucinaEVO
1011QT and 1021QT
The all-rounders**



Salvis CucinaEVO
2011QT and 2021QT
The high performance models



Salvis CucinaEVO
Double Deck 611QT on 1011QT
The perfect teams

Salvis CucinaEVO condensation hood

Functional and effective in eliminating condensate

High performance in front cooking and in the kitchen

The Salvis CucinaEVO condensation hood as **compact attachment unit** for condensing the steam generated during cooking. The clean solution for all front and free-flow areas and in the kitchen to optimise the working atmosphere. The compact and attractive unit adapts to any environment and is available for all model sizes, including the double deck stations. The 2-level door safety lock provides increased work safety and supports the elimination of condensate.

- **Steam and vapor** are condensed and extracted during cooking by four air-cooled heat exchangers.
- The **four-stage fan air capacity** is automatic and controlled depending on the operating status.
- The **efficiency of condensation** of the hood system is more than 80 %.
- **Direct condensate draining** through the waste water system.



Salvis CucinaEVO
for all T-models
with condensation hood



Salvis CucinaEVO
for all QT-models
with condensation hood

The selectable Eco-Autoclean EAC

Economical and effective hygiene at a touch

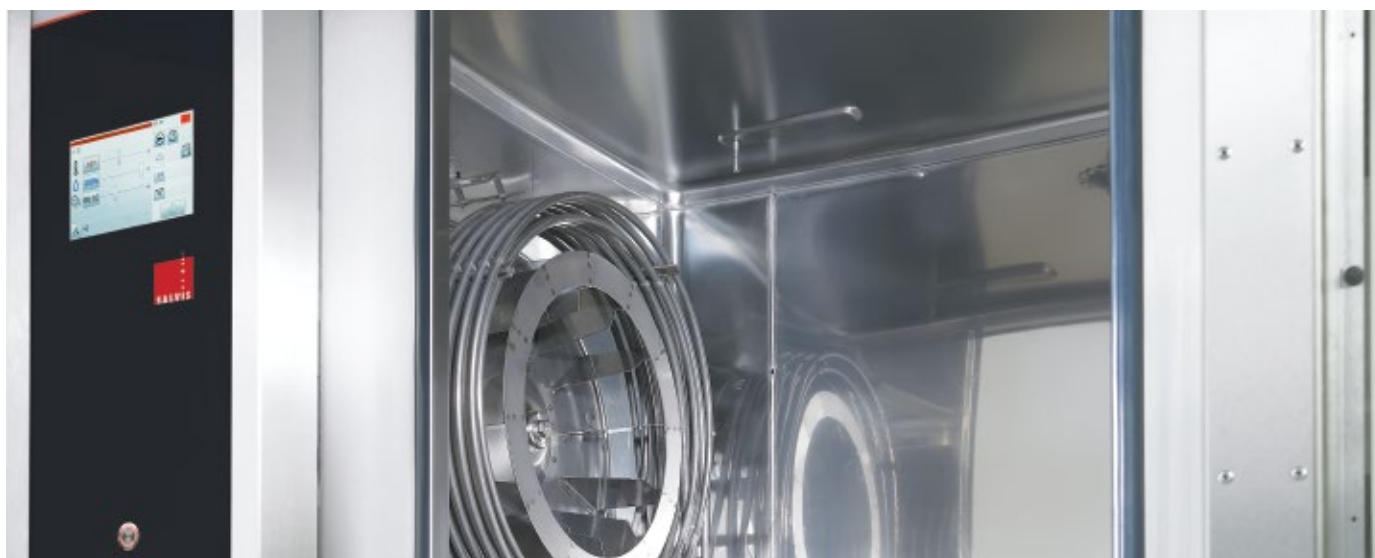


Eco-Autoclean EAC

Selectable, fully automatic, safe and economic.

The integrated fully automatic dual-cleaning and care system can be operated with liquid cleaning agent or, optionally, with cleaning powder. Four different cleaning stages and a quick-rinse function are available – can't be simpler and more efficient!

- The **included cleaning nozzle** with spray cycle ensures the optimum distribution of water and chemicals inside the cooking chamber.
- **As a fixed connection with liquid cleaner 100% fully automatic and reliable.** Maximum operating convenience at minimum cost, as precisely the right dose is used for the relevant cleaning stage. No additional action required – cleaning at the touch of a fingertip.
- **Cleaning stages can be selected to suit the degree of dirt**, plus a quick-rinse function and manual cleaning program.
- The **integrated circulation system** saves on water and chemicals in particular.
- **Optional with powder or liquid cleaner.**



Salvis CucinaEVO – The profitable investment!



Salvis CucinaEVO – the profitable investment!

Technology at its finest. We have packed our entire know-how into the new generation of Salvis CucinaEVO. All resources were optimised, in spite of twice the cooking chamber size with the QT-models. Innovative solutions make it possible. A clear gain for your kitchen. All examples refer to model sizes 611QT and 1011QT.

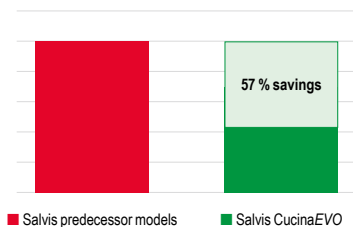
Your monthly
savings potential

CHF 315
(€ 285)

CHF 65
(€ 56)

CHF 150
(€ 135)

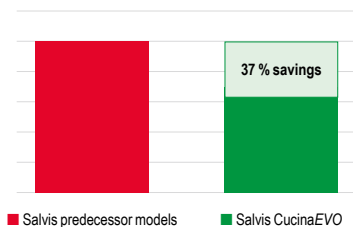
Energy savings through optimised cooking programs



The pre-defined cooking programs and special functions in LT cooking for meat preparation reduce energy and goods costs by up to 57 %*.

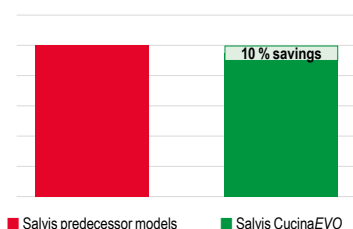
* for six working days / week & all-year operation, good traditional fare restaurant, approx. 120 meals / day

Reduced water consumption through circulation cleaning



Innovative fully automatic cleaning through circulation reduces water consumption by over 37 %.

kWh consumption in continuous combi steam operation



The new cooking methods, coordinated with water consumption and fan flap position lower the kWh consumption by nearly 10 %.

* for six working days / week & all-year operation, at least four hours of combisteam operation daily.



Our origin requires our commitment!

The environment has been dear to us since generations. As Swiss industrial enterprise we now export our products to over 50 countries all around the globe. We're glad to assume this responsibility and develop and produce our appliances according to state-of-the-art technological standards.



Modern technologies state-of-the-art

They ensure for resource-saving consumption, in spite of twice the cooking chamber size.



The newly developed EC motor reduces the energy demand by up to 65 % for each starting and heating phase!



Insulated triple-glazed door with infrared reflective coating

Safety-relevant, because it protects against burns and achieves energy optimisation up to 20 %.

Energy remains where it belongs – in the cooking chamber.



Light off after 15 minutes

The energy saving mode starts after 15 minutes without input.

The cooking chamber light goes off and the display darkens.



Six fan speeds for the perfect coordination of the required energy for the food in it.



EcoMode as add-on function

Optionally selectable for all cooking processes.

Saving of energy costs up to 40 %.



Heat recovery

The integrated counter-current heat exchanger in all QT-Pro-models reduces the energy cost by up to 30 % and the water consumption with vapour condensation by up to 80 %.



Circulation cleaning saves up to 37 % water.

Salvis CucinaEVO accessories

The comprehensive product range for your kitchen



- GN containers, trays and wire racks from GN 2/3, GN 1/1 to GN 2/1 and baking standard



- Base frames available in different designs and heights



- Banquet systems in sizes from 6 × GN 1/1 to 20 × GN 2/1



- Cleaning and care agents for your Salvis CucinaEVO and kitchen

Unrivalled

Incomparable service package



From chef to chef

Training concept à-la-carte

Get inspired at various training locations about the latest developments and application ideas.

Interesting relevant topics and production methods are practically served bite-sized. Contemporary, interesting and sometimes also extraordinary.



Assistance & Coaching

Our lead is *smart cooking*

All of our staff is involved in a continuous education process. Internal exchange about all objects and kitchens realised in Europe has brought us to have many solutions ready for you. At this, *smart cooking* is our understanding of processes in the context of efficiency and quality.



Customer service & Maintenance

Regional organisation – for quick assistance

The Combi-Steamers of the Salvis CucinaEVO are fitted with their own diagnostic systems. This simplifies procedures in the event of technical malfunctions and saves the customer service time for analyses. Our partners near you are trained annually at our head office; this makes our local service partners competent and independent.



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.

Size	623T	611T	1011T	611QT	1011QT	2011QT	621QT	1021QT	2021QT	
Model										
Salvis CucinaEVO Easy	623T-Easy	611T-Easy	1011T-Easy	611QT-Easy	1011QT-Easy	2011QT-Easy	621QT-Easy	1021QT-Easy	2021QT-Easy	
Salvis CucinaEVO Pro	623T-Pro	611T-Pro	1011T-Pro	611QT-Pro	1011QT-Pro	2011QT-Pro	621QT-Pro	1021QT-Pro	2021QT-Pro	
Capacity										
Type of slots	6 × GN 2/3	6 × GN 1/1	10 × GN 1/1	6 × GN 1/1	10 × GN 1/1	20 × GN 1/1	6 × GN 2/1	10 × GN 2/1	20 × GN 2/1	
Number of slots	6	6	10	6 + 1	10 + 1	20	6+1	10+1	20	
Spacing between levels	mm 60	60	60	67	67	67	67	67	67	
Banqueting system plates ø 32 cm / ø 28 cm*				24	40	80	24	40	102*	
Plate distance				68	68	68	68	68	80	
Dimensions										
Width	550	550	550	980	980	1115	980	980	1115	
Depth	629	809	809	795	795	875	795	795	875	
Height	764	764	1004	840	1120	1925	840	1120	1925	
Electrical appliances										
Connected load	kW	3,8				34,6			51,5	
	kW	6,3	8,6	11,0	11,0	16,4	44,0	18,6	33,5	67,1
Voltage	V	230 V N 50/60 Hz				400 V 3N 50/60 Hz				400 V 3N 50/60 Hz
	V	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz
Fuse	A	1 × 16 A				3 × 63 A				3 × 80 A
	A	3 × 16 A	3 × 16 A	3 × 16 A	3 × 16 A	3 × 25 A	3 × 63 A	3 × 32 A	3 × 50 A	3 × 100 A
Water										
Water connection	KW/KWE	2 × G 3/4 A	2 × G 3/4 A	2 × G 3/4 A	2 × G 3/4 A	2 × G 3/4 A	2 × G 3/4 A	2 × G 3/4 A	2 × G 3/4 A	
Water drainage	mm	40	40	40	40	40	50	40	40	50

Accessories and customer voltages on request. Circuit diagrams and technical details are included in the operating instructions. Subject to changes regarding power, dimensions and construction. Water pressure min. 2 bar, max. 6 bar. Observe the manufacturer's information on water connections.

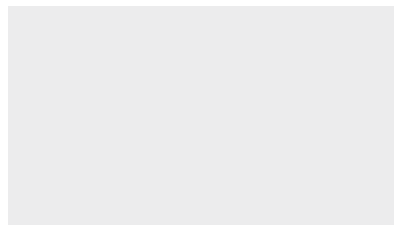
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