



SOPHISTICATED.

A modular cooking range

salvis.ch

smart cooking





Salvis is a 100-year old Swiss company. We build high-quality hobs and appliances for professional kitchens. Salvis means energy-saving, easy-to-use products that deliver excellent baking and cooking results.

The fine art of front cooking

High-quality chefs are in demand more than ever – and especially for tableside food preparation. This is where front cooking turns into an art all of its own: keeping guests entertained while keeping the meal on track. Our reliable, modular systems make it easy to switch between a range of front cooking ideas.

The smart system solution can be expanded as needed and caters to any requirements with over 20 models from 14 product groups. The perfect system solution for all mobile kitchens:



Hotel Kemmeribodenbad in Schangnau, Switzerland uses Salvis-Smartline units in its food truck

COMPLETE.

Front cooking with the Salvis-Fresh&Smart mobile cooking unit.

Gear for gastrotainers: simple and flexible to use.










Illuminated payment counter



4-stage ventilation

The idea couldn't be simpler: two modular Salvis-Smartline cooking units, each 400 mm long, create the basis for a mobile kitchen. The front cooking unit is configured as required by your cooking concept. The integrated 2x 230 V and 2x 400 V power supply units offer maximum flexibility – simply *smart cooking*

Flexible features at-a-glance:

-  Vapours and odours are removed as soon as they occur.
-  The three-sided extraction system means a reliable extraction is guaranteed.
-  80% of odours are absorbed by the combined non-woven filter!
-  Cooking fat is removed by the cyclone filters and collected in drip trays.
-  All components are dishwasher-safe and easy to clean.
-  The optional glass top unit cash counter features integrated lighting and offers optimum levels of hygiene.
-  Pull-out herbs/spices tray to increase working space.



Salvis-Fresh&Smart with optional cash counter and ventilation unit



Extensible combined motor/filter unit

SOPHISTICATED. The Salvis-Smartline modular cooking units.

The perfect system solution for small and large professional kitchens.
Simple. Individual. Expandable.



Make your idea come to life with our solutions: over 40 model variants are available with a range of functions. The small footprint of just 0.24 m² turns you into a first-class caterer. The standard depth of just 600 mm on all models matches all of the worktops and front cooking units.



Ceramic and induction unit

Cooking on 2 large hobs Energy-efficient thanks to electronic pan detection.



Induction wok

An innovative all-rounder. A generously-sized ceramic drop-in hob for induction woks.



Bain Marie & pasta cooker

Inner basin, each GN1/1. Pasta baskets or GN containers can be used as inserts.



Combi fry top 400

Compact multi-purpose appliance with a 65 mm deep, large-capacity pan.



Water bath & pasta cooker

Inner basin, each GN1/1. Pasta baskets or GN containers can be used as inserts.



Work surface

Practical worktop with drawer for using and storing GN containers.



Fry top 400, 600, 800

Universal fry top made from special steel with seamless joint to inner housing. Recessed cooking fat drip tray in the cold zone.



Grill top 400 and 600

All Salvis-Smartline countertop and built-in functional units are available in the familiar Salvis red-and-white as well in an elegant grey-white.



Grill / fry top 600

Smooth/Grooved grill top made from special steel with seamless joint to inner housing. Temperature continuously adjustable to 250 °C.



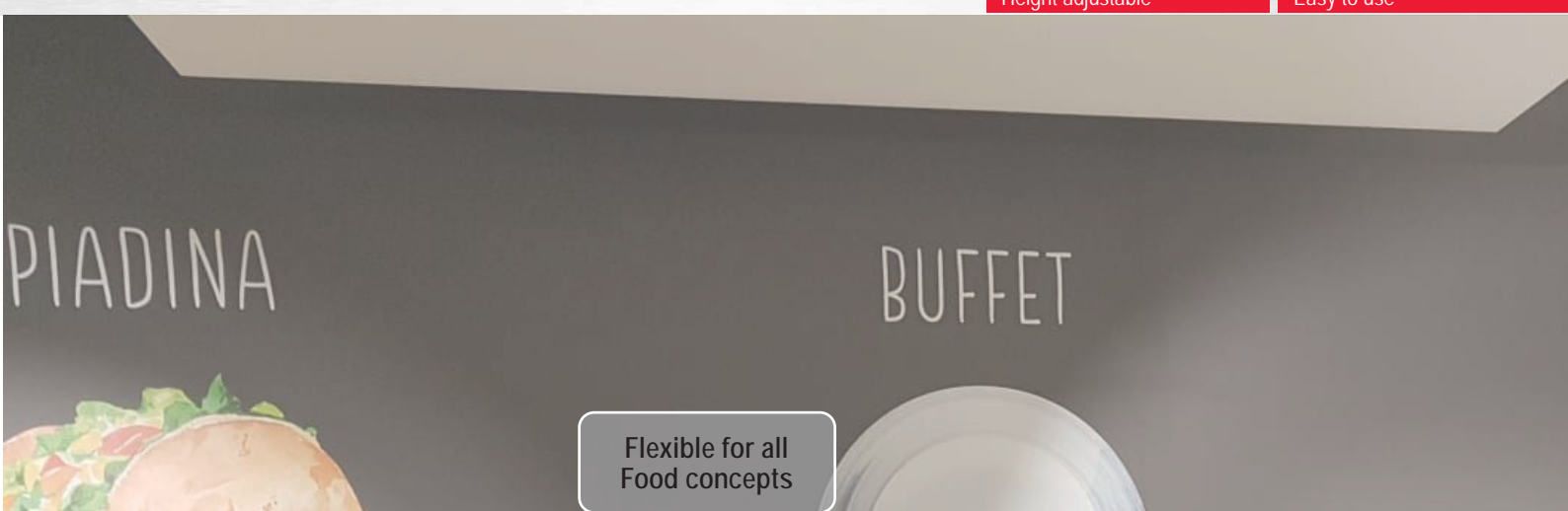
Compatible functions



Height adjustable



Easy to use



Flexible for all Food concepts

Powerful for front cooking and kitchen

Installation as a table-top or built-in appliance

Simple rotary knob control - without frills

Panel colour red/white or grey/white

Carcasses neutral, heated or cooled



The multi-purpose, compact Salvis Compactline.

An elegant yet practical design to inspire your customers.

The **Salvis Compactline** is the high-quality way to get started with front cooking technology, in a clean-cut, elegant package.

Push-turn control enables quick and energy-saving operation. Alternatively, a keep-warm temperature can also be set.

An eye-catcher in the front cooking area as well as in the kitchen. Efficient and fast in front of the guest or for quick à la carte operation.

State-of-the-art technology maximises convenience and operational safety.

The refinements at a glance



Overheating protection - extends the service life of the induction appliance and the cookware.



Constant power output over the entire cooking time for optimum results.



Direct heat transfer, without heating the cooking environment, from the hob to the pan via induction.



12 power levels per cooking zone



Keep warm function - from 25°C to 100°C. Independent per cooking zone.



Timer function - time adjustable between 30 seconds and 240 minutes



Height-adjustable and lockable appliance feet for stability even with larger quantities. stability even with larger quantities.

Salvis Compactline models



1-Zone Induction - unit



2-Zones Induction-unit



Inductions-Wok



Keep warm function



Display of the power levels



Simple operation

Direct heat transfer

Overheating protection

Display of power levels or temperature

Multifunctional-Push-turn control

Height adjustment via adjustable feet



smart cooking stands for profitable and efficient cuisine. The system is based on time-delayed production with the Salvis vacuuming technology GreenVAC.

Smart cooking is the recipe for success for satisfied guests and hosts.

TECHNICAL DATA AT-A-GLANCE.

Salvis Smartline modular cooking units

Description	Art. no. Countertop model	Art. no. Built-in model	External dimensions LxDxH	Connected load	Voltage	
Induction-unit 2 Zones	BI371822QP	BI371823QP	380 x 615 x 208/218	2 x 3,5 kW	400 V 3 50/60 Hz	3 x 16 A
	BI371914QP	BI371915QP	380 x 615 x 208/218	2 x 5,0 kW	400 V 3 50/60 Hz	3 x 16 A
Induction-Wok	BI371826	BI371827	380 x 615 x 208/218	3,5 kW	230 V 1N 50/60 Hz	16 A
	BI371918	BI371919	380 x 615 x 208/218	5,0 kW	400 V 3 50/60 Hz	3 x 10 A
Ceramic cooking unit 2 zones with pan detection	BI372220	BI371221	380 x 615 x 208/218	2 x 3,0 kW	400 V 3 50/60 Hz	3 x 16 A
Grill-Plate 400	BI371848	BI371935	380 x 615 x 208/218	4,0 kW	400 V 2 50/60 Hz	2 x 10 A
Grill-Plate 600	BI371970	BI371971	580 x 615 x 208/218	2 x 3,65 kW	400 V 3P+N+E 50/60 Hz	3 x 16 A
Grill-Griddle-Plate 600	BI371965	BI371966	580 x 615 x 208/218	2 x 3,65 kW	400 V 3P+N+E 50/60 Hz	3 x 16 A
Griddle-Plate 400	BI371800	BI371801	380 x 615 x 208/218	4,0 kW	400 V 2 50/60 Hz	2 x 10 A
Griddle-Plate 600	BI371960	BI371961	580 x 615 x 208/218	2 x 3,65 kW	400 V 3P+N+E 50/60 Hz	3 x 16 A
Griddle-Plate 800	BI372100	BI372101	780 x 615 x 208 /218	2 x 4,2 kW	400 V 3N 50/60 Hz	3 x 16 A
Combi-Griddle	BI371806	BI371807	380 x 615 x 208/218	4,0 kW	400 V 2 50/60 Hz	2 x 10 A
Bain-Marie	BI371854	BI371855	380 x 615 x 208/218	1,8 kW	230 V 1N 50/60 Hz	10 A
Pasta-Cooker	BI371828	BI371829	380 x 615 x 208/218	6,0 kW	400 V 3N 50/60 Hz	3 x 16 A
Working unit, w drawer and cutting board	BI371856	-	380 x 615 x 208/218	Insertion size: max, GN 1/1-100		
Deep-fat fryer	BI371840	BI371841	380 x 615 x 208/218	6,0 kW	400 V 3N 50/60 Hz	3 x 10 A
Chip scuttle "Silofrit"	BI371852	BI371853	380 x 615 x 208/218	1,0 kW	230 V 1N 50/60 Hz	10 A

Salvis Compactline

Description	Art.-no.	Type	External dimensions LxDxH	Connected load	Voltage	Plug
Induction-unit 1 Zone	BI371325	CL-1-35	380 x 460 x 140	3,5 kW	230 V 1N 50/60 Hz, 1 x 16 A	SCHUKO
Induction-unit 1 Zone	BI371328	CL-1-50	380 x 460 x 140	5,0 kW	400V 3 50/60 Hz, 3 x 10 A	CEE16
Induction-unit 2 Zones	BI371317	CL-2-50	380 x 720 x 140	10,0 kW	400 V 3 50/60 Hz, 3 x 16 A	CEE16
Induction-Wok	BI371312	CLW-35	380 x 473 x 200	3,5 kW	230 V 1N 50/60 Hz, 1 x 16 A	SCHUKO
Induction-Wok	BI371315	CLW-50	380 x 473 x 200	5,0 kW	400 V 3 50/60 Hz, 3 x 10 A	CEE16

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.

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