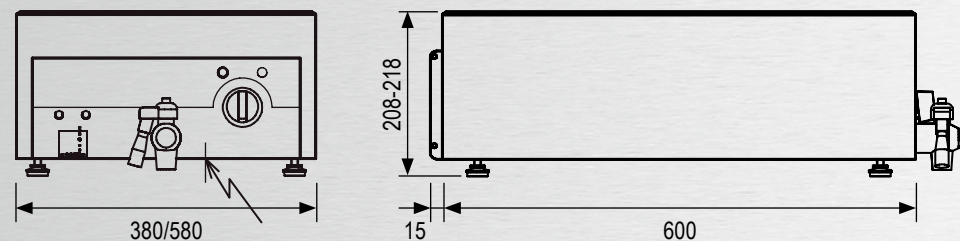


Mature
Sophisticated
Crowning
Outstanding
Unrivalled
Innovative
Ground-breaking
Accomplished
Intelligent



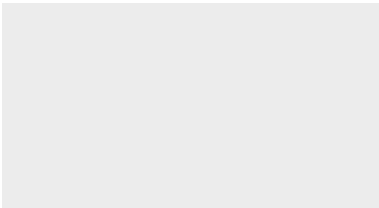
Technical data in brief.

Type	Item Nr. Table model	Item Nr. Built-in model	External dimensions	Power output	Voltage/ Fuses ¹⁾
1 Bain-Marie	BI371854	BI371855	A	1,8 kW	230 V 1N 50/60 Hz, 10 A
2 Narrow grill plate special steel	BI371848	BI371935	A	4,0 kW	400 V 2 50/60 Hz, 10 A
3 Narrow griddle plate special steel	BI371800	BI371801	A	4,0 kW	400 V 2 50/60 Hz, 10 A
4 Combi-griddle	BI371806	BI371807	A	4,0 kW	400 V 2 50/60 Hz, 10 A
5 Gas cooking unit natural gas H ²⁾	BI371922	BI371923	A	front 5,0 kW back 3,5 kW	-
6 Pasta cooker	BI371828	BI371829	A	6,0 kW	400 V 3N 50/60 Hz, 16 A
7 Induction cooking unit 1 zone	BI371824	BI371825	A	3,5 kW	230 V 1N 50/60 Hz, 16 A
Induction cooking unit 2 zones	BI371916	BI371917	A	5,0 kW	400 V 3 50/60 Hz, 10 A
	BI371822	BI371823	A	2 x 3,5 kW	400 V 3 50/60 Hz, 16 A
	BI371914	BI371915	A	2 x 5,0 kW	400 V 3 50/60 Hz, 16 A
8 Ceran cooking unit 2 zones	BI371820	BI371821	A	2 x 2,5 kW	400 V 3 50/60 Hz, 16 A
9 Induction wok	BI371826	BI371827	A	3,5 kW	230 V 1N 50/60 Hz, 16 A
	BI371918	BI371919	A	5,0 kW	400 V 3 50/60 Hz, 10 A
10 Large griddle plate special steel	BI371802	BI371803	B	2 x 4,0 kW	400 V 3 50/60 Hz, 20 A
11 Grill griddle plate special steel	BI371804	BI371805	B	2 x 4,0 kW	400 V 3 50/60 Hz, 20 A
12 Deep fryer	BI371840	BI371841	A	5,8 kW	400 V 3N 50/60 Hz, 10 A
13 Silofrit	BI371852	BI371853	A	1,0 kW	230 V 1N 50/60 Hz, 10 A
14 Work unit with drawer	BI371856	-	A	assembly size: max. GN 1/1-100	

Accessories and additional options available on request. For connection diagrams and technical details, see Operating Instructions.
Dimensions: W x D x H in mm, type A: 380 x 600³⁾ x 208-218, type B: 580 x 600³⁾ x 208-218

The manufacturer reserves the right to make changes in the power output, dimensions or design of the equipment. Plugless devices.
¹⁾ Other voltages available on request. ²⁾ Other types of gas on request. ³⁾ Plus 15 mm wall distance.

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smart cooking



Sophisticated.
The Smartline thermal
cooking range by Salvis.



smart cooking



Sophisticated. The Smartline thermal cooking range by Salvis. The perfect system solution for professional cuisine, on either a small or a large scale. Simple. Individual. Extensible.

With its Smartline series, Salvis is the first supplier to offer a complete allround range of products. The perfect design of your working area, whether you are roasting, grilling, frying, boiling or keeping food hot. It is easy to design your own individual layout, and it can be extended subsequently. Both as tabletop and as built-in units, all Smartline products can easily be combined with any standard supporting structure. This includes of course all

neutral, heated and refrigerated Gastroline units. Tabletop models 208/218 mm high give you the ideal working height. The built-in units are practically flush-mounted. The perfect system solution for professional canteens and large kitchens, as well as for satellite kitchens, front kitchens and take-aways.

This smart, individually conceived and extensible system solution offers you 27 different modules. These will fully live up to the highest expectations of the professional cook who manages his kitchen on the basis of allround economy and aims to surprise his guests with stylish results. Sophistication pure and simple! All devices in corporate safe guards against overheating and safety thermostat, or are electronically regulated.



	1 Bain-Marie Directly heated deep-drawn inner container. Thermostatic temperature regulation. With drainage valve. Suitable for Gastronorm containers max. GN 1/1 with max. depth of 150 mm.
	2 Narrow grill plate Grooved grill surface, made of special steel, with seamless transition to the internal housing. Inbuilt collection basin in the cold zone for fat runoff. Thermostatic temperature regulation up to 250 °C.
	3 Narrow griddle plate Smooth griddle surface, made of special steel, with seamless transition to the internal housing. Inbuilt collection basin in the cold zone area for fat runoff. Thermostatic temperature regulation up to 250 °C.
	4 Combi griddle Smooth griddle surface, made of special steel, with seamless transition to the internal housing. Runoff in the front griddle area with Teflon closure and front drainage. Thermostatic temperature regulation up to 250 °C.
	5 Gas cooking unit Two separate gas burners with piezo-ignition and safety pilot. Removable tray, burner and grill.
	6 Pasta cooker Directly heated deep-drawn inner container. Thermostatic temperature regulation. With drainage valve. Suitable for use with round or angular pasta baskets, as well as for perforated GN-containers. Up to 80 portions of ready-to-cook pasta/h.
	7 Induction cooking unit Comprising one or two cooking zones for induction capable pans with a base diameter from 130 to 260 mm. Regulation in a range from 150 to 3500/5000 watts. Electronic saucepan recognition, with optical display, for non-suitable pans.
	8 Ceran cooking unit Large glass ceramic surface with two heated cooking zones. No special pans required. Continuously variable regulation, starts cooking immediately and is highly efficient. Temperature can be separately regulated at front and back.
	9 Induction wok A large cuvette (bowl) for induction capable wok pans. The cooking zone can be regulated in a range from 150 to 3500/5000 watts. Electronic saucepan recognition, with optical display, for non-suitable pans.

	10 Large griddle plate Smooth griddle surface, made of special steel, with seamless transition to the internal housing. Inbuilt collection basin in the cold zone for fat runoff. Thermostatic temperature regulation (left and right) up to 250 °C.
	11 Grill griddle plate Grooved grill surface and smooth griddle surface, made of special steel, with seamless transition to the internal housing. Inbuilt collection basin in the cold zone for fat runoff. Thermostatic temperature regulation (left and right) up to 250 °C.
	12 Deep fryer Temperature regulation between 100 to 190 °C. Frying quantities: up to 40 portions of French fries/h. Oil container deep-drawn in one piece with the work top. Heating element can be tilted out, incl. frying basket and lid.
	13 Silofrit A system for keeping food hot, with top and bottom temperature regulation. 170 mm deep-drawn container with perforated sheet metal insert tray makes cleaning as easy as could be wished for.
	14 Work unit As a supplement to the thermal cooking units, a work surface with cutting board is available on request. Extractable drawer, suitable for use with Gastronorm containers max. GN 1/1 with max. depth of 100 mm.

■ Installation options



▲ Integrated with Salvis' Gastroline range of kitchen furnishings



▲ Tabletop units



▲ Smartline integrated with the mobile Fresh&Smart cooking unit