

# Outstanding.

## Salvis Pressure Steamer Vitality Pro



*smart cooking*





## Outstanding. The Pressure Steamer Vitality Pro by Salvis.

Perfect cooking results in record time.

Efficient. Healthy. Top quality.



### ■ Efficient

The combination of steam and pressure allows optimized heat transfer and shortens the cooking by up to 70% compared to traditional cooking methods.

### ■ Healthy

Color, vitamins and minerals are as well preserved as the juice from the cooked foods and its natural aroma.

### ■ Top quality

The excellent quality of the Salvis Pressure Steamer Vitality Pro ensures a long product life and offers an optimal price/performance ratio.

### ■ Fresh

Vegetables can be prepared "à la minute" and the vitamins and colors are retained. Fish and seafood are cooked gently and end up on the table with their full flavor.

### ■ High performance

Excellent results with reduced production times in gourmet kitchens, hospitals, nursing homes, hotels, restaurants and with community catering.



## Quality has a name:

### Salvis Pressure Steamer Vitality Pro.



Core temperature probe



Integrated water softener



HACCP – Protocol

#### ■ Core temperature probe

It will always show you the core temperature of the food you are cooking. The convenient display allows sensitive products to be prepared accurately.

#### ■ Water softener

The integrated water softener with hardness grade adaptation saves the appliance and thus increases its product life.

#### ■ HACCP – Hazard Analysis and Critical Control Point

Protected Salvis interface with HACCP. The preventive system to detect, evaluate and prevent error sources and to ensure food safe quality.

#### ■ AQA – Automatic Quantity Adaptation

The Vitality automatically adjusts to the quantity of the cooked food. This unique automatic quantity adaptation by Salvis ensures top quality results.

#### ■ Heat exchanger

Series integrated heat recovery system. Cold water is preheated by using the heat generated by the condensate for quick steaming.

#### ■ Steam technology

The Salvis steam technology represents the latest state of the art. Its speed as well as its efficiency have been significantly increased.



## Multiple applications.

Gourmets appreciate the preparation with steam as much as the chefs do.



### ■ Healthy steaming

The combination of steam and pressure reduces the cooking time and prevents the loss of vitamins, minerals and color, which usually occurs during cooking. With regard to its own taste - to aroma, appearance and colors - in other words: about pure eating pleasure - there is no alternative for modern steam cooking.

### ■ Gentle blanching

Do you remember how you used to torture yourself with huge pots if you wanted to blanch larger quantities of vegetables? With perforated GN containers, you can gently precook green vegetables, asparagus, etc. - quickly and uncomplicated. You will even eliminate the bitter taste - but the green will be preserved!

### ■ Poaching to the degree

Thanks to the degree accurate temperature input, it is easier than ever before to cook terrines, galantines, fish or pieces of meat in their own juice or in a broth. Since you can program the cooking phases individually, you will have control of the product at all times.

### ■ Uncomplicated preparation

The pressure steamer is also well-suited for the preparation of meals. One example: pour cold soup in cups, heat in pressure steamer, garnish with a dollop of sour cream – done! Potatoes and vegetables can also be prepared quickly and without complications.

### ■ Perfect pasteurizing

As the pressure steamer functions with a steady steam climate, it is also very well-suited for pasteurization or Cuisson Sous Vide. A deciding factor is the fact that the water molecules remain intact and can settle on the bag to ensure a regular permeation of the cooked foods.

### ■ Safe long-term cooking

During your absence, e.g. overnight, you can cook boiled meat, stew or ham. The corresponding cooking programs are already preprogrammed. There will be no burning, so the dishes and the appliance can be cleaned rapidly.





## Cooking with the Salvis Pressure Steamer Vitality Pro.

Best results for the tastebuds  
and the eye.



Calibrated raw vegetables ...



... cook them in GN container ...



... remove after brief period.



Starch side dishes, pasta, rice, etc. ...



... just add a little liquid ...



... serve al dente.



Beautiful fish creations ...



... sprinkle with white wine ...



... optimally poached and ready to serve.



Preparing meats ...



... set the core temperature probe,  
pour stock ...



... remove perfect cooking result.

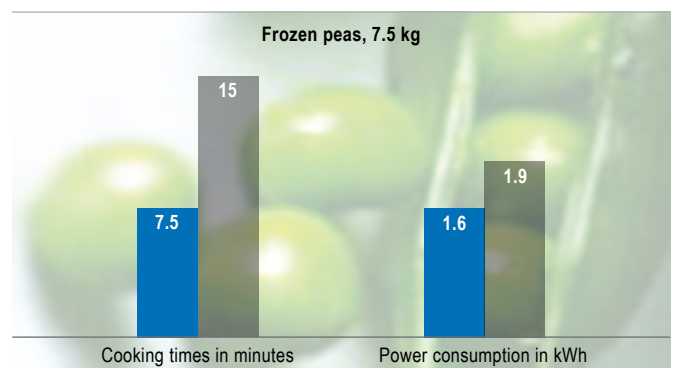
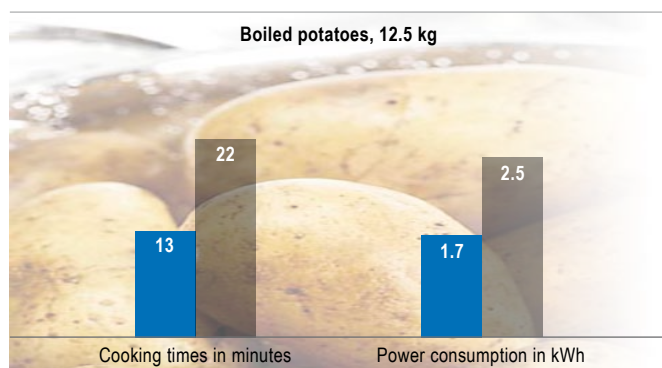
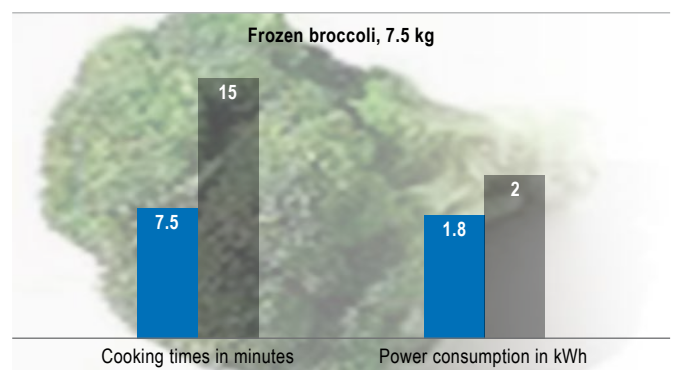
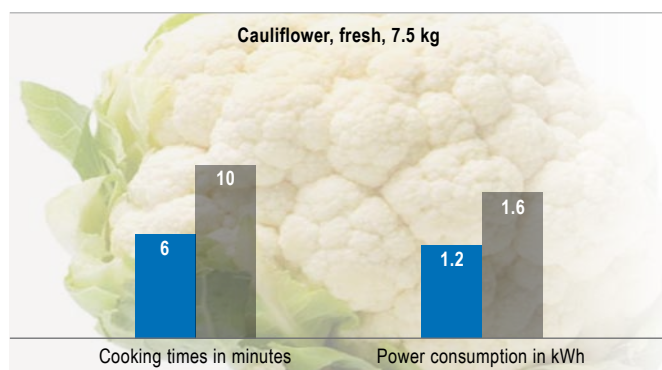
## The fastest Salvis Pressure Steamer of all times.

The ecological technology allows a highly efficient production with the lowest possible energy consumption.



### ■ Cooking comparison between the Salvis Pressure Steamer and the combination steamer

■ Salvis Pressure Steamer Vitality Pro 3x1/1 ■ Combination steamer 6x1/1



### ■ Evaluation

- Cooking times reduced up to 50%!
- Up to 65% in energy savings!

With the same water use you achieve considerably lower cooking times and reduced energy use. Also, you save additional operating costs thanks to the reliable heat recovery system. Furthermore, you can enjoy a rapid readiness to operate due to the optimized heat insulation and the kitchen climate will remain friendly thanks to the low heat radiation. The steamer can be connected to an energy optimization unit.

### ■ Performance Data for Salvis Pressure Steamer Vitality Pro

	Weight per portion	Portion per Cooking process	Total cooking time in minutes	Portions per hour
Clear soup in cups	200 ml	45	6	450
Calibrated vegetables, fresh	150 g	50-65	7	400-560
Boiled potatoes cut in 1/4	200 g	60	13	275
Pasta / Penne	200 g	45	7	385
Rice / Basmati	200 g	50	10	300
Salmon filet	200 g	45	8	340
Mussels	500 g	12	2	300-360
Crème Caramel	125 ml	54	15	220

Guide values: depend on the adjustment of the steam destruction/steam emission. Subject to deviations depending on calibration and product quality.



## Program is very user friendly.

Simple operation via the proven 10-key keypad.



### Cooking programs/program memory

99 program memory cells with 50 preprogrammed cooking programs, 3 cooking phases per program.



### Cooking phases

The cooking phases and the number of the used phases can be checked on the digital display at any time.



### Temperature

Degree accurate temperature input between 60–119°C, simple cooking or preparation for perfect cooking results.

Pressureless/low temperature 60–96°C, pressure cooking/saturated steam 97–119°C.



### Time

The desired cooking time of 1 to 999 minutes can be set on the keypad.



### Core temperature

For demanding products such as fish, terrines, meat and poultry, the exact core temperature can be set by the degree (adjustment range 20–99°C).



### Buzzer

Acoustic message when the cooking phase is finished, at the end of the program.



### Keypad

All values and programs are entered via the proven 10-key keypad.



### Program memory

All cooking programs can be adapted to the client's needs. Newly created cooking sequences can be saved.



### Starting time preselection

Up to 24 hours preprogramming, e.g. for potatoes or legumes.



### Info button

Continuous process control by displaying of the retrievable NOMINAL/ACTUAL values. Cooking time is entered in decimals.



Matured  
 Sophisticated  
 Crowning  
 Outstanding  
 Leading  
 Hot  
 Ground-breaking  
 Complete  
 Strong  
 Intelligent

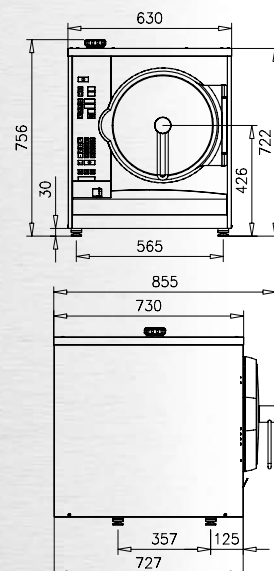


## Numbers and facts at a glance

Type	SDS 1/1 P-16
Standard model with water softener, without core temperature	BI 371400
Standard model with water softener, with core temperature	BI 371408
Capacity	3 x GN 1/1-65 / 2 x GN 1/1-100 mm
Voltage	400V 3N AC 3L+N+PE
Power	16 kW
Fuse	25 A
Cable length (delivered without plug)	1.5 Meter
Water connection	1 x G 3/4"
Flow pressure of water	min. 2.0 bar, max. 4.0 bar
Weight (net/gross)	88 kg / 102 kg

Accessories, bases and special voltages available upon request.  
 Circuit diagrams and technical details are included in the operating instructions.

Subject to power, dimensional and construction modifications.



## Personal cooking data: Salvis Data Manager

The Salvis Data Manager is a user-friendly program to capture the individual phase data by means of a computer. The already programmed phase data are included in the delivery. This way, the chef can simply print out well laid out overview sheets and the individual cooking programs and thus create his own personal cooking manual. One reach, one push of a button - and you can create magical meals for the table. Free download at [www.salvis.ch](http://www.salvis.ch)

## Intelligent kitchen: Salvis Cuisine Control

In cooperation with Innos, Salvis offers a kitchen guiding system with its Cuisine Control for online realtime monitoring and documentation of all parameters, which are recorded from the cooling, preparation, cooking or frying process - such as temperature charts of the core or cooking space temperatures, recipe data and appliance operation parameters. With this, you will always have a handle on your kitchen without the extra effort - and at the same time - you will have a guaranteed excellent quality of cooking results.

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