

Mature  
 Sophisticated  
 Crowning  
 Outstanding  
 Unrivalled  
 Innovative  
**Ground-breaking**  
 Accomplished  
 Intelligent



# Ground-breaking.

## Ranges of hobs

### Salvis-Vision**PRO**

■ Attention to detail



Illuminated rotary switch

The Vision**PRO** is the perfect interface to the human being. Its handling is particularly user friendly thanks to large, illuminated controls.

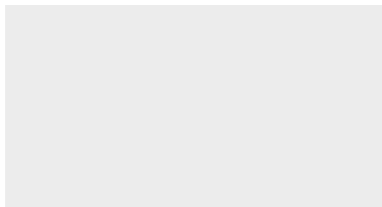


Seamless working surface

Its lavish design, with seamless working surface and rounded edges, makes the Vision**PRO** easy to clean and therefore your perfect partner and the very heart of the kitchen.



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05/2012-22000091

smart cooking



smart cooking



**Ground-breaking. Ranges of hobs Salvis-VisionPRO.**

Unique, refined operation.

Unmistakable, innovative design.

Top quality technology.

Hygiene to order.



■ **The groundbreaking VisionPRO range-line from Salvis**

This range underlines our wealth of experience and skill in range design and construction. With the unique, intelligent Salvis control button and the uncompromising, unmistakable design, the VisionPRO range makes an immediate impression. It combines precision, reliability and long life with state of the art technical solutions.

■ **Custom made**

We will build you the range of your dreams with an impressive selection of integrated heating units, a versatile range of furniture and Salvis expertise. Precisely how you want it.

You can choose from a wide range of standard furniture for planning the bottom section: refrigerated, heated or neutral elements, which is also available in a hygiene design compliant with the DIN standard 188965-9.

■ **Almost unlimited options**

- Full surface induction hob/ Induction hob with individual zones
- Induction wok
- Multi-purpose cooker / Multi-purpose induction cooker
- Large stainless steel hob
- Gas burners zones
- Pasta cooker
- Ceramic hob with or without pot detection
- Bain-marie
- Deep fat fryer
- Grill /griddle
- Broiler
- Heated /unheated working surface
- Roasting and baking oven
- Hot cupboard with recirculating hot air
- Refrigerated bottom section
- Cupboard with drawers
- Wing door cupboard
- Drawer element
- and much more besides

We would be pleased to advise you.



Deep fat fryer

4 Sizes / 8–16 kW / 200, 300, 400 mm

- seamless deep drawn pan
- swivelling flat-tube heating element
- electronic temperature sensor integrated into the heating element



Full surface induction hob / Induction hob with individual zones

Different plate sizes / 5.0–7.0 kW

- rapid boiling system
- state of the art technology
- maximum safety
- easy cleaning



Multi-purpose cooker / Multi-purpose induction cooker

4.8 kW / 8.0 kW

- minimum use of fat
- low heat radiation
- ideal temperature control
- multi-functional application



Gas cooking area

2 or 4 burners / 5.0 kW / 7.0 kW

- safe operation
- robust design
- perfect hygiene design
- proven technology



Induction wok

Ø 302 mm / 5.0 kW

- short cooking time
- pin-point accuracy cooking
- high degree of flexibility
- easy to clean



Large stainless steel hob

Two sizes / 7.0–14.0 kW

- minimum heat radiation
- highly versatile
- ideal energy consumption
- large cooking surface



Pasta cooker

308 x 509 mm / 35 litres / 7.0 kW

- energy-saving way of working
- easy to use
- no boiling over
- matching accessories