

# Crowning. Salamander Salvis-Classic and Salvis-Vitesse



*smart cooking*





Salvis is a 100-year-old Swiss company. We develop high-quality hobs and appliances for professional kitchens. Salvis stand for energy savings as well as easy-to-use products with the best baking and cooking results.

## Crowning. The Salamander by Salvis.

For every type of application.

High quality. Versatile. Quick.

### **Salamander Salvis-Vitesse**

This model has a lot more useful features besides its outstanding material quality and ease of cleaning.

#### ■ **User-friendly**

Due to its 4-sided accessibility, its efficiency can be increased and work becomes simpler.

#### ■ **Multifunctional**

The Salamander Salvis-Vitesse can be remodelled into a wall, table or ceiling mounted model.

#### ■ **Design**

The exclusive and lavish design has something to show. The Salvis-Vitesse model can be used in any designer kitchen, show kitchen or in the front cooking area.

Salvis-Vitesse >



### **Salamander Salvis-Classic and Salvis-Classic Pro**

The Salvis-Classic models cover the traditional Salamander demand and feature the latest technology.

#### ■ **Compact**

Due to its compact exterior dimensions, it can be used in many areas, and can even be integrated into the ceiling hood.

#### ■ **High quality**

The stabile design warrants a long product life, even if used daily and continuously.

#### ■ **Automatic plate detection**

The switchable clever function detects plates and bowls on its own and switches the Salamander on and off automatically. Due to the quick heating systems, you will save precious energy when cooking "au gratin".

Salvis-Classic Pro >



Salvis-Classic >



**Ecological and efficient.**

Highest saving potential thanks to sophisticated technology.



**■ Reflector**

The well-designed heat reflector is equipped on all models with a patented double coat and a smart heating system; it prevents high temperatures on the reflector handle.

**■ Timer**

You will always achieve constant results, as the device will automatically switch off after the desired gratination time. This could be with the mechanical or electronic timer.

**■ Operation**

You have three operating modes to choose from. Manual, semi-automatic and fully automatic. The right solution for every application.

**■ Hygiene**

Thanks to the high-quality workmanship, large radii and the foldable plate rest, the cleaning process is quick and simple.

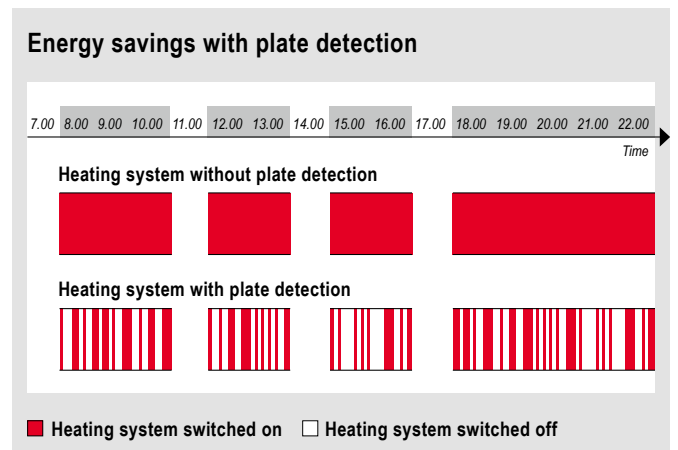
**■ Heating systems**

For all models, you have the choice between the traditional **Pipe heater** (RH) and the fast **HiLight heater** (HL).



**Advantages of the Salvis plate detection**

The innovative technology offered by Salvis allows efficient production with the lowest possible energy consumption.

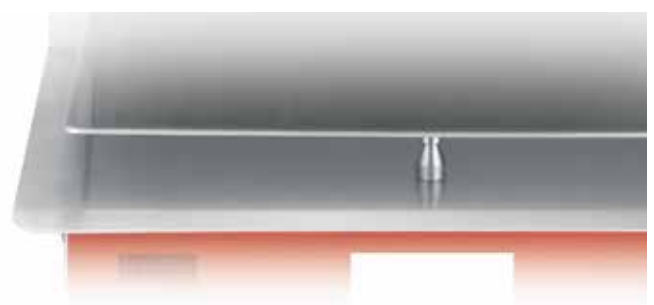


**■ Conclusion**

Up to 70% reduced power consumption with the Salvis plate detection.

Amortisation thanks to energy savings within 1¼ years.

(kWh à CHF 0.19 / EUR 0.15)



Mature. Sophisticated.

Crowning. Outstanding.

Accomplished. Unrivalled.

Innovative. Groundbreaking.

Intelligent. Complete.

Flexible. Efficient.

Multi-functional.



## Technical data in brief.

Technical data	Vitesse	Classic	Classic Pro
Tubular heating version	RH-ET	RH-C	RH-C Pro
Item Nr.	SA 373'101	SA 373'200	SA 373'210
HiLight heating version	HL-ET	HL-C	HL-C Pro
Item Nr.	SA 373'105	SA 373'201	SA 373'211
Voltage	400 V 2N 50/60 Hz	400 V 2N 50/60 Hz	
Fuse	16 A	2 x 16 A	2 x 16 A
Dimensions WxDxH (mm)	600 x 500 x 772	600 x 480 / 520 x 456	

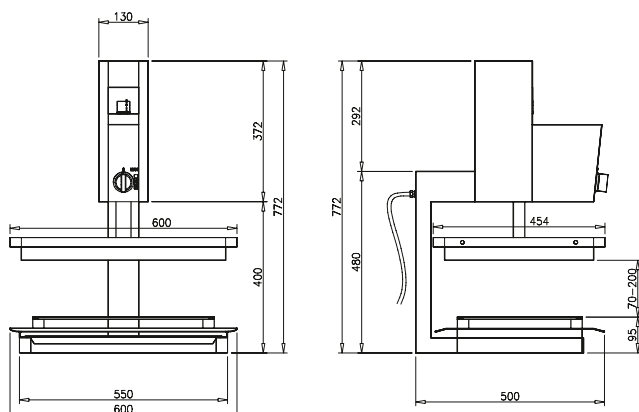
  

Power – Type	RH	HL	RH	HL
Full power	4 kW	4,6 kW	3,6 kW	4,6 kW
Left or right	2 kW	2,3 kW	1,8 kW	2,3 kW
Standby	1 kW	1,1 kW	0,9 kW	1,1 kW

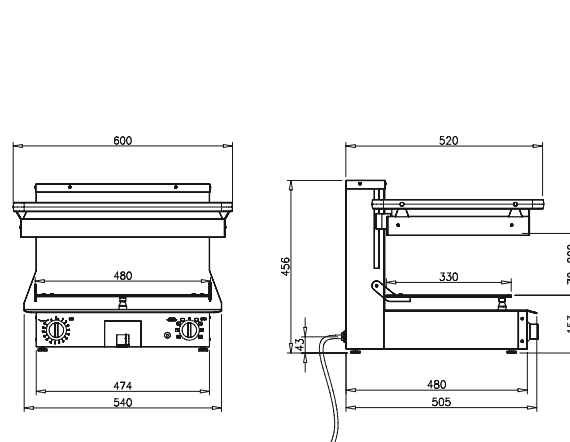
RH = Tubular heating HL = HiLight heating

Accessories and special voltages available upon request. Circuit diagrams and technical details are included in the operating instructions. Subject to changes in power, dimension and constructions.

### Salamander Salvis-Vitesse



### Salamander Salvis-Classic and Salvis-Classic Pro



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