Sophisticated.
The Smartline thermal cooking range by Salvis.

from Franke Food Service Equipment to

SALVIS

Smartline from Salvis.

The complete all-round range of thermal cooking units.
Flexible cooking. Trendy recipes. Economical.

■ Whether in practically flush-mounted built-in design, as a tabletop device with adjustable height (200–210 mm) or in combination with the Masterline range of kitchen furnishings – with its Smartline products, Salvis is the first supplier to offer you a complete all-round range of thermal cooking units. This smart, individually conceived and extensible system solution offers you 28 different modules.

These will fully live up to the highest expectations of the professional cook who manages his kitchen on the basis of all-round economy and aims to surprise his guests with stylish results. Sophistication pure and simple!

■ All devices incorporate safeguards against overheating and safety thermostat, or are electronically regulated.

1 2 3 4 5

1 Bain-Marie

Directly heated deep-drawn inner container. Thermostatic temperature regulation. With drainage valve. Suitable for Gastronorm containers in the range GN 1/1 to 1/9 –150.

2 Narrow griddle plate

Smooth griddle area, made of special steel, with seamless transition to the internal housing. Inbuilt collection basin in the front griddle area for fat runoff. Continuously variable thermostatic temperature regulation up to 250 ºC.

3 Combi-griddle

Smooth griddle area, made of special steel, with seamless transition to the internal housing. Runoff in the front griddle area with Teflon closure and front drainage. Continuously variable thermostatic temperature regulation up to 250 ºC.

4 Gas cooking unit

Two separate gas cooking points with piezoignition and safety pilot. Removable tray, burner and grill.

5 Pasta cooker

Directly heated deep-drawn inner container. Thermostatic temperature regulation. With drainage valve. Suitable for use with round or angular pasta vessels, as well as for perforated Gastronorm containers. Can prepare up to 80 portions of ready-to-cook pasta in an hour.

6 Induction cooking unit

Comprising one or two cooking zones (6a and 6b respectively) for induction-capable pans with a base diameter from 130 to 260 mm. 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.

7 Ceran cooking unit

Fully modern cooking, on two large, rapid glass ceramic cooking surfaces with no special requirements for specialised cooking utensils. Continuously variable regulation, starts cooking immediately and is highly efficient. Temperature can be separately regulated at front and back.

8 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.

9 Broad griddle plate

Smooth griddle area, made of special steel, with seamless transition to the internal housing. Inbuilt collection basin in the front griddle area for fat runoff. Continuously variable thermostatic temperature regulation (left and right) up to 250 ºC.

6a   6b   7   8   9

10 Broad grill griddle plate

Grooved grill area and smooth griddle area, made of special steel, with seamless transition to the internal housing. Inbuilt collection basin in the front griddle area for fat runoff. Thermostatic temperature regulation (left and right) up to 250 ºC.

11 Deep fryer

Thermostatic temperature regulation in a range from 100 to 190 ºC. Frying quantities make cleaning easier: up to 40 portions of pommes frites in an hour. Oil container deep-drawn in one piece with the frame profile. Heating bodies can be tilted out, including frying basket and flat cover.

12 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.

13 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 in the range GN 1/1 to 1/9.

14 RTCS narrow griddle plate*

The RTCS (Real Time Control System) makes it possible for you to cook in a completely unprecedented way. The surface temperature of the plate adjusts to any drop in temperature in fractions of a second, so that even when the plate is fully charged there will be no further discharge of juices.

*Available from autumn 2004

The perfect system solution
for professional cuisine,
on either a small or a large scale.
Simple. Individual. Extensible.

■ **The benefits to you**

With its Smartline series, Salvis is the first supplier to offer a complete all-round 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 Masterline units. Tabletop models 200/210 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 takeaways.

■ **Installation options**

Integrated with Salvis' Masterline range of kitchen furnishings

Tabletop units

Smartline integrated with the mobile Fresh & Smart fresh air cooking unit

Technical specifications.

	Article L x D x H in mm	Type	Art. no.	External dimensions	Power output	Voltage*/ Fuses
1	**Bain-Marie**	Tabletop: ABM 1 Built-in: BBM 1	BI 371.854 BI 371.855	380 × 600 × 200/210	1,8 kW	230V 1N/AC 50/60Hz/10A
2	**Narrow griddle plate** special steel	Tabletop: AGH 1 Built-in: BGH 1	BI 371.800 BI 371.801	380 × 600 × 200/210	4,0 kW	400V 2N/AC 50/60Hz/10A
3	**Combi-griddle**	Tabletop: ACG 1 Built-in: BCG 1	BI 371.806 BI 371.807	380 × 600 × 200/210	4,0 kW	400V 2N/AC 50/60Hz/10A
4	**Gas cooking unit**	Tabletop: AKG 1 Built-in: BKG 1	BI 371.864 BI 371.865	380 × 600 × 200/210	1 × 3,5 kW/1 × 4,5 kW–	
5	**Pasta cooker**	Tabletop: AKP 1 Built-in: BKP 1	BI 371.860 BI 371.861	380 × 600 × 200/210	6,0 kW	230V 3N/AC 50/60Hz/25A
	Pasta cooker	Tabletop: AKP 1 Built-in: BKP 1	BI 371.828 BI 371.829	380 × 600 × 200/210	6,0 kW	400V 3N/AC 50/60Hz/16A
6a	**Induction cooking unit** 1 zone	Tabletop: AKI 0 Built-in: BKI 0	BI 371.824 BI 371.825	380 × 600 × 200/210	3,5 kW	230V 1N/AC 50/60Hz/10A
	Induction cooking unit 1 zone	Tabletop: AKI 0 Built-in: BKI 0	BI 371.916 BI 371.917	380 × 600 × 200/210	5,0 kW	400V 3N/AC 50/60Hz/10A
6b	**Induction cooking unit** 2 zones	Tabletop: AKI 1 Built-in: BKI 1	BI 371.822 BI 371.823	380 × 600 × 200/210	2 × 3,5 kW	400V 3N/AC 50/60Hz/16A
	Induction cooking unit 2 zones	Tabletop: AKI 1 Built-in: BKI 1	BI 371.914 BI 371.915	380 × 600 × 200/210	2 × 5,0 kW	400V 3N/AC 50/60Hz/16A
7	**Ceran cooking unit** 2 zones	Tabletop: AKC 1 Built-in: BKC 1	BI 371.820 BI 371.821	380 × 600 × 200/210	2 × 2,5 kW	400V 3N/AC 50/60Hz/16A
8	**Induction wok**	Tabletop: AWI 1 Built-in: BWI 1	BI 371.826 BI 371.827	380 × 600 × 200/210	3,5 kW	230V 1N/AC 50/60Hz/16A
	Induction wok	Tabletop: AWI 1 Built-in: BWI 1	BI 371.918 BI 371.919	380 × 600 × 200/210	5,0 kW	400V 3N/AC 50/60Hz/10A
9	**Broad griddle plate** special steel	Tabletop: AGH 2 Built-in: BGH 2	BI 371.802 BI 371.803	580 × 600 × 200/210	2 × 4,0 kW	400V 2N/AC 50/60Hz/20A
10	**Grill griddle plate** special steel	Tabletop: AHH 2 Built-in: BHH 2	BI 371.804 BI 371.805	580 x 600 x 200/210	2 × 4,0 kW	400V 2N/AC 50/60Hz/20A
11	**Deep fryer**	Tabletop: AFR 1 Built-in: BFR 1	BI 371.840 BI 371.841	380 × 600 × 200/210	6,0 kW	400V 3N/AC 50/60Hz/10A
12	**Silofrit**	Tabletop: ASF 1 Built-in: BSF 1	BI 371.852 BI 371.853	380 × 600 × 200/210	1,0 kW	230V 1N/AC 50/60Hz/10A
13	**Work unit**	Tabletop: AAR 1	BI 371.856	380 x 600 x 200/210	–	–
14	**Narrow griddle plate** special steel/with RTCS	Tabletop: AGH 1 Built-in: BGH 1	BI 371.920 BI 371.921	380 × 600 × 200/210	4,0 kW	400V 2N/AC 50/60Hz/10A

Accessories and additional options available on request.
For connection diagrams and technical details, see Operating Instructions.
* Other voltages available on request. Plugless devices.

The manufacturer reserves the right to make changes in the power output, dimensions or design of the equipment.

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