



OUTSTANDING.

Pressure steamer
Salvis VitalityEVO

salvis.ch

smart cooking





Salvis is a 100-year old Swiss company. We build high-quality hobs and appliances for professional kitchens. Salvis stands for energy-saving, easy-to-use products that deliver excellent baking and cooking results.

Outstanding quality and efficiency

The combination of steam and pressure opens up unique opportunities in professional kitchens. The powerful steam system reduces cooking times by up to 70% and facilitates production processes.

The perfect addition to your system – reacting to customer requests and requirements quickly is the path to success in modern kitchens.

- Multifunctional use with accurate temperature, pressureless and under high pressure.
- Easy operation with touch panel.
- Comfortable equipment options.
- Flexible installation variations and high capacities also as PowerTower (combination with Salvis combi-steamer) with smallest surface area.
- Powerful steam generator.



The perfect steam cooking environment

Added returns as a positive side effect.

The main discipline of the VitalityEVO – pressure cooking

The *smart cooking* system allows fresh and frozen food to be cooked in short time in the pressure steamer. This reduces the production time in total of the kitchen. The brigade is able to react quickly to larger requests.

- **Fresh.** Vegetables and side dishes can be prepared à la minute. Demand-driven production has a positive impact on the foodcost and avoids foodwaste.
- **Flexible.** The range of applications starts from vitalisation to time-delayed cooking processes. Steam and pressure make many processes possible. The electronic temperature input enables cooking to the accurate degree even for sensitive products.
- **Healthy.** During the cooking process in an oxygen-poor climate, the fine water molecules enclose the product and steam it to perfection. The stronger colours of vegetables are intensely bright and the natural taste of their own remains obtained.



Focus on the freshness concept

New steam precision with even more efficient performance.

High operation comfort - strong performance – strong key points

Steam pressure and cooking time reduction are 2 perfect partners for chefs. Operating convenience and safety are always one of the top priorities during the development of innovative cooking technologies.

The round shape of the cooking chamber and the design of the safety door ensure even pressure distribution. Automatic safety valves regulate the pressure balance. The technical self-diagnostics system detects and continuously logs deviations.



Double-walled safety door

Automatic locking in pressurised steam



Spray hose

With automatic retraction for easier cleaning and safety during cooking



Integrated water softener

Flexible installation for each water quality – including osmosis



Heat exchanger as standard

Heat recovery system for environmentally sustainable energy saving



Smart COOKING.



AQA – automatic quantity adjustment

Consistent cooking times for different food quantities



Core temperature sensor

Included in the Pro version for delicate food and sous-vide cooking processes



USB interface

Data transfer made easy!
Smartweb – devices can be linked




Software-based manual rinsing function


Guided rinsing function in the cooking chamber


Salvis pressure steamer VitalityEVO


Easy and Pro control variants.

Pro Control


 The all-inclusive control for all all kitchens with recurrent processes and high quality standards.


 Fully programmable cooking processes with memory function. Ready-to-use cooking programs. Selection of favourites from up to 20 programs. Categories for recipe groups.


 Special programs for gentle preparation of meat and fish, e.g. Delta-T or cook&hold. The core temperature sensor guarantees tender meat and fish dishes and reduces cooking losses to a minimum.


 HACCP data transfer via USB or network connection.

Easy Control

 The clearly structured manual control for fast station kitchens and production.

 Simple, symbol-based control requires no explanations. Individual configuration of cooking parameters. Vitalization function with recommended cooking times for GN-containers and portions.

 Precise temperature input of cooking processes with automatic pressure adaptation. Time input in 10-second steps up to continuous operation. Residual water credit display for water softener allows tracking of the regeneration cycle.

 Software-supported rinsing function facilitates the cleaning process. Hygienic operating unit behind glass.



Pro Control start screen



Easy Control start screen

Short and simple

Energy efficiency par excellence.



Cooking comparison of pressure steamer vs. combi-steamer



Up to 70% shorter cooking times are possible with the same water quantity.



Connection to an energy optimisation system included.



At the same time, energy consumption is reduced by up to 53% (example: boiled potatoes).



For long term cooking processes, energy consumption is lowered by approx. 65% compared to a 6x GN 1/1 combi-steamer.



Savings in operating costs of up to 60% thanks to the heat recovery system.



Smart Touch – after 15 minutes without input, the screen switches to energy saving mode.

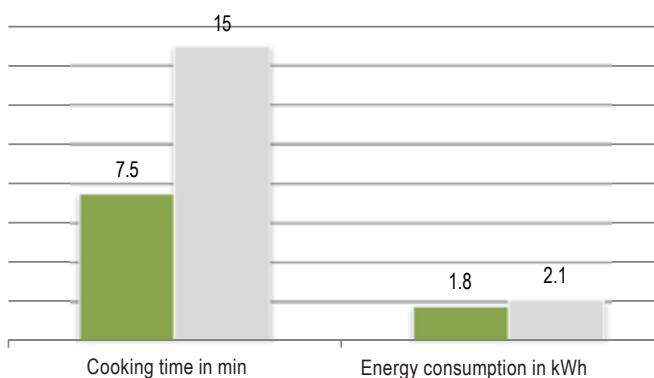


Cooking chamber, heat exchanger and steam generator are fully insulated.

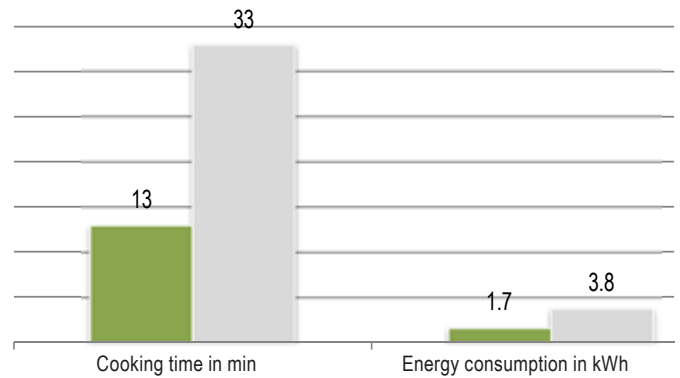


Due to the gentle cooking with steam, cooking losses are reduced up to 10%.

■ Salvis Pressure-steamer ■ Combi-steamer



Fully loaded with frozen broccoli



7.5 kg boiled potatoes



Smart cooking stands for profitable and efficient cooking. The system is based on time-delayed production with the Salvis GreenVAC vacuum technology.

Smart cooking is the recipe for success for satisfied guests and hosts.

TECHNICAL DATA AT A GLANCE

Type	SDS EVO 311S-CH	SDS EVO 311S-EXPORT
VitalityEVO 3× GN 1/1 - Pro	DS190100	DS190500
VitalityEVO 3× GN 1/1 - Easy	DS190200	DS190600
Capacity	3x GN 1/1–65 / 2x GN 1/1–100 mm / 1x GN 1/1–200 mm	
Voltage	400V 3N 50Hz	
Connected load	16 kW	
Fuse	25 A	
Cable length (supplied without connector)	1.5 m	
Water connection	1x G 3/4"	
Water pressure dynamic/static min	2.0 bar / max. 3.5 bar	
Weight (net/gross)	95 kg / 110 kg	
Dimensions (L × W × H)	624 × 843.5 × 866 mm	

Accessories and custom voltages on request. Circuit diagrams and technical details are included in the operating instructions.
Subject to changes regarding power, dimensions and construction.

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