

Salvis AG

Salvis Fresh & Smart 1100



Operating manual

En: Original operation manual

Please read the operating instructions before setting up and operating the device

Salvis Fresh & Smart 1100

The Salvis Fresh & Smart 1100 conforms to the directives 89/336 and 73/23/EWG, low voltage. The respective documentation is located at the manufacturer's site.



We reserve the right to make technical changes!

Due to continuous development, the figures, functional steps and specifications can vary slightly.

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1 General

1.1 Initial Notes

The operating instructions were compiled specifically for the operating personnel of the Salvis Fresh & Smart 1100. They contain important instructions for the assembly, setup, operation and cleaning of the system.

i Please read the operating instructions thoroughly prior to the initial start-up and make sure that all operators read these instructions prior to using this system. These operating instructions must be accessible at all times.

1.2 Symbols for user notes



Attention!

Indicates a possibly dangerous situation. Failure to observe the instruction may result in injuries and/or damage to property.



Caution – hot surface!

Indicates a possibly dangerous situation due to hot surfaces. Failure to observe the instruction may result in burns and/or damage to property.



Tip!

Indicates user tips for an optimized use of the system and provides other useful information.

1.3 Laws, standards and guidelines

During the design and manufacturing of this product, the requirements stemming from the following guidelines and directives were adhered to:

- Directive 93/43/EWG: Hygiene rule
- Directives 89/336 and 73/23/EWG: Low voltage directive
- EN 60335-1: Safety of electrical household appliances for home use and general purposes.
- (based on) EN 60335-2-36
- (based on) EN 60335-2-99
- DIN 18869-1:
- TPS test programs for large kitchen appliances: (based on) equipment for the aeration and ventilation of commercial kitchens

1.4 Scope of delivery

The scope of delivery and execution of the elements can be taken from the respective shipping documents.

Please remove the packaging from the elements and dispose of it properly and according to environmental guidelines.

Check the elements for possible transport damage. Please note damages on the waybill of the forwarding agent and advise your supplier immediately.

1.5 Notes for the operator

As the operator, you are responsible for:

- the proper and intended use of all elements of the Fresh & Smart,
- the compliance with the safety regulations and instructions,
- the training of the operating personnel and their understanding of these operating instructions,
- the proper function of existing safety measures,
- the availability of the correct protection and work clothes, and
- suitable conditions of use.

1.6 Guarantee

Basically, the “General business terms“ of Salvis AG, Nordstrasse 15, 4665 Oftringen, Switzerland, apply, which include details regarding warranty issues.

Warranty claims can only be made if the appliance has been used properly and for its intended purpose (see next chapter “Safety“).

2 Safety

2.1 Proper use

The Salvis Fresh & Smart 1100 is an exhaust system that – in combination with adequate and similar-sized Salvis Smartline cooking appliances – removes cooking odors and expelled moisture. Please observe the respective operating instructions of the set cooking appliances for proper use. The Fresh & Smart does not replace ventilation equipment for kitchens as per VDI 2052.

The following functions can be performed in the Fresh & Smart:

- Frying, grilling, cooking, wok cooking and deep-fry in connection with adequate and dimensionally adapted Salvis Smartline cooking appliances.

A different use beyond this one is contrary to the intended purpose and can have unexpected consequences.

2.2 Use contrary to the intended purpose

The following are especially hazardous:

- Flambé,
- gas cookers,
- transporting persons on mobile Fresh & Smart,
- The use of the set cooking functions to heat rooms or to heat up other objects besides food.
- The use of external devices that cannot be set to the measurements of the Fresh & Smart. These can jeopardize the 100% functionality of the Fresh & Smart.

Attention!

Never use the appliance without supervision!

The safety and operation instructions in this manual do not replace the obligation to observe the legal and association directives (e.g. BGR 111 – working in kitchens). These must be adhered to independent of the instructions published here.

3 Product description

The Salvis Fresh & Smart is an exhaust system that – in combination with adequate and similar-sized Salvis Smartline cooking appliances – removes cooking odours and expelled moisture at any location. Please observe the respective operating instructions of the set cooking appliances for proper use.

By resetting the elements, the operator can respond to special requirements and needs.

3.1 Basic dimensions and specifications

Dimensions / Model	Fresh & Smart 1100
Width	1,100 mm
Depth with closed panel	720 mm
Height including splash-guard	1,150 mm
Height without splash-guard	950 mm
Height of base without wheels and splash-guard	780 mm
Connection output	3N AC 230V / 400 V, 50 Hz, 32 A, max. 22 KW
Electrical connection	2 m cable / CEE plug 3x 32A / L1 / L2 / L3 / N / PE
Protection class IP	IP 40
Weight	115 kg

3.2 General equipment

Fresh & Smart Models

- mobile model: equipped with 4 wheels, wheel diameter 125 mm. The wheels are equipped with complete stops on the operating side.
- stationary model: Equipped with 4 cast feet.

3.3 Standard equipment and components:

The standard Fresh & Smart is equipped with 4 chrome nickle steel wheels CNS 18/10 (WN 1.4301), of which the two on the operating side have full stops. Also included in the delivery are a three-part removable chrome nickel steel splash-guard CNS 18/10 (WN 1.4301), two separated aluminium-coated vortex filters (E-Zyclon), two separated grease traps, two ventilator motor units, three activated carbon molecular filters.

3.4 Electrical equipment

EURO Version:	Number of plugs 2x 230 V Schuko plugs 2x 400 V CEE-plugs
CH Version:	Number of plugs 2x 230 V plugs type 12 2x 400 V plugs type 25

4 Transport / Setup / Assembly

During the setup and installation phase, the applicable electro-technical regulations as well as the directives regarding fire protection and the local construction police rules must be observed. The appliance must be installed, operated and serviced properly according to this manual to warrant its flawless operation and operational safety.



Attention! Possible material damages

If the Fresh & Smart is moved to a different location, the stops on the wheels must be released. Also, all electrical couplings as well as possible mechanical attachments to surrounding furniture must be detached. Always make sure that the connection cable is attached (e.g. using adhesive tape) so that it cannot slip under the wheels.

4.1 Mechanical

Take the Fresh & Smart to the intended location. This location must be flat and clean. Keep a minimum distance of 5 cm from flammable components, except the electrical supply line for the Fresh & Smart.



When transporting the Fresh & Smart, do not travel over objects laying on the floor or protruding from it; this can cause damage to the connection cable at the bottom of the appliance.

Also ensure that the suction module is "horizontal".
Use a level to ensure the balance.

In order to fix the appliance to the location, step on the wheel stops on the operator's side to lock them.

4.2 Electrical

Before starting the appliance up, check the mains supply and type of current. Especially check whether these conform with the data on the type plate.

The directives DIN / VDE 0100 ff. and the technical connection conditions (TAB) of the public utility must be adhered to.

The appliance is equipped with a connection cable with CEE plug to connect it to a facility receptacle. Make sure that the 400 V / 32 A CEE receptacle on site is fused. Please note that the appliance could be damaged if the neutral conductor is interrupted. The receptacle must be freely accessible in order to be able to separate the appliance from the mains at any time. As an appliance with protection class 1, it must always be connected to the protection conductor. The cable must be routed so that it cannot be crushed.

If in doubt, please consult an electrician.

If the connection cable of this appliance is damaged, it must be replaced by the manufacturer, his customer service or an electrician to avoid hazards.



Equipotential connection for the additional local protection potential equalisation on site.
← The symbol is located at the front and underneath the appliance bottom and shows the location of the connector.

5 Operation

5.1 General notes on safety



Attention! Rollover and tipover danger!

When transporting the Fresh & Smart across uneven terrain, you can lose control of it. Do not release or let the module roll along during transport.



Attention! Danger of crushing!

When changing the location, make sure that no body parts get caught between the Fresh & Smart and surrounding object, specifically when moving the appliance into a niche. After parking the appliance at the work location, the wheels must be locked using the stops to prevent it from rolling away.

5.2 Starting up the Fresh & Smart

The suction module was checked for its functionality after its manufacture. Prior to the initial start-up, please ensure that there is no packaging residue or other objects inside the housing or the lateral air channels and that the filters and grease traps have been inserted in the correct positions.



The Fresh & Smart must never be used without correctly inserted and correctly placed filter components or without the grease trap.

The suction module is turned on by connecting the connecting cable to a properly installed and fused 400V CEE receptacle. As soon as this connection is made, the indicator lamp (1) will illuminate green. From this point on, the receptacles inside the operating panel will be supplied with power.

In order to start up the air circulation system, activate the switch for the circulation system on the left or right. If both sides of the air circulation system are turned on, the expelled moisture, which is contaminated with grease or odours, is routed into the suction channel and the filter system in three directions (left, right and rear).



We recommended letting the ventilation system run an extra 10 minutes after the cooking process, so that the rising expelled moisture caused by the residual heat can dissipate into the environment.



Before opening the revision panel of the Fresh & Smart, both power switches for the air circulation system must be switched off. Otherwise, the ventilator of the exhaust system will pose a danger of injuries.

Operating panel (EURO-version):

- 1) 2x ON/OFF switch for air circulation version
- 2) 2x Indicator lamp for air circulation system
- 3) 2x 230 V plugs Schuko
- 4) 2x 400 V plugs CEE

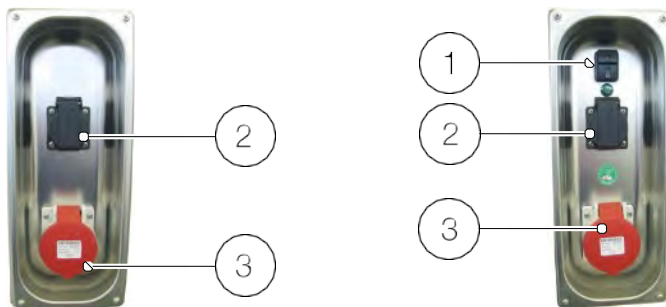


Operating panel (CH-version):

- 1) 2x ON/OFF switch for air circulation version
- 2) 2x Indicator lamp for air circulation system
- 3) 2x 230 V plugs type 12
- 4) 2x 400 V plugs type 25



5.3 Switches and sockets



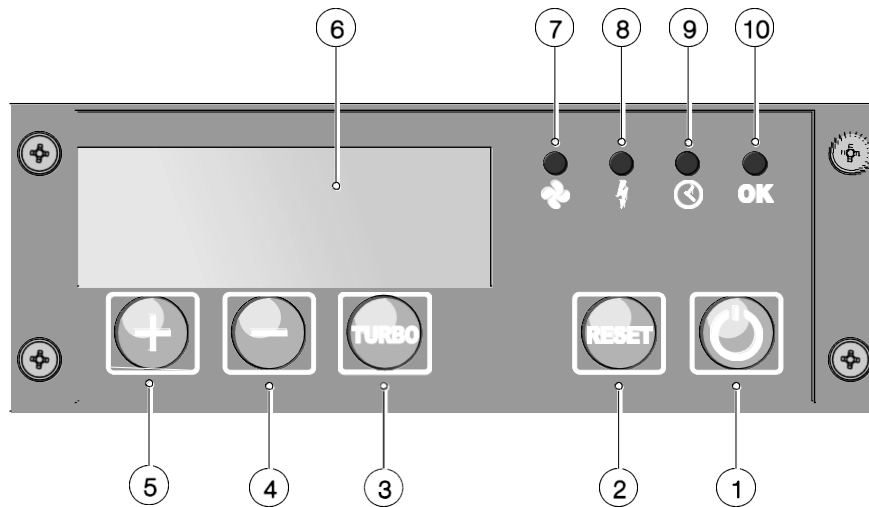
- 1 ON/OFF push-button switch with light indicator
- 2 230 V grounded socket (CH-Typ 12)
- 3 400 V CEE-power socket (CH-Typ 25)

Switch the device 'ON/OFF' at the rocker switch with indicator light. The green indicator light illuminates

 **User tip**

We recommend that the extraction unit be **switched off 10 minutes after the last cooking process**, so that the vapour caused by residual heat cannot disperse in the surroundings.

5.4 Electronic fan control



Button

1. ON/OFF
2. RESET
3. TURBO
4. Decrease ventilation intensity levels 4 to 1
5. Increase ventilation intensity levels 1 to 4

Display

6. LED Display
7. LED fan fault, red = alarm
8. LED plasma fault red = alarm
9. LED filter usage time exceeded, red=alarm
10. LED OK, green = fault-free

Switch the device 'ON/OFF' at the rocker switch with indicator light.
The green indicator light illuminates.

6 Switching ON/ OFF the device



Switch the ON/OFF push-button with indicator on the fresh&smart to ON
The control is on STANDBY



Press ON/OFF button (1).

During normal operation the OK LED shows a green light
The extraction system starts at the lowest speed, level 1.



Allow the ventilation to run on briefly if necessary, so that the vapours rising due to the residual heat cannot spread to the surrounding environment.

Press ON/OFF button to switch off.

The display goes off. The display is black

6.1 Adjust ventilation intensity



Adjust intensity , levels 1 to 4

Press the PLUS button (5), to increase the level
Press the MINUS button (4), to decrease the level.
The selected level and the fan appear in the display



TURBO is the highest ventilation intensity level

Adjust TURBO

Press the TURBO button (3).
The fan icon and TURBO appear in the display



After 5 minutes the fan switches automatically back to the last selected ventilation intensity.

6.2 Notes on Troubleshooting



WARNING

Danger of electric shock. Dangerous electrical voltage.

--► Repairs may only be carried about by specialists



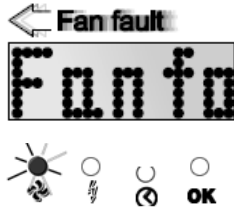
In the event of a fault a continuous acoustic tone is emitted.
Press ON/OFF (1).
The fan control is switched off.



Press the RESET-button.
The acoustic tone stops.
Eliminate the fault or arrange for repair by a specialist.

7 Messages and measures for fault elimination

A fault is shown in the display. If several faults are present simultaneously, the fault with the highest priority is displayed. The fault display displaces the operating display of the fan. The faults (7), (8), (9) light up until they are eliminated and acknowledged. (See chapter 5.4)



Check for possible errors:

- Is the technical compartment closed?
- Are the filters in the technical compartment free of any objects?
- Are the activated carbon filters correctly inserted?
- Are the high-performance grease separators, grease trays and filter mats correctly installed in the air supply area?
- Is the fan defective? No air flow

7.1 Messages due to exceeded usage times



If the usage time is exceeded:

- The red usage time LED lights up.
- A continuous acoustic tone is emitted.
- The text shown on the on the display indicates the necessary measure



The time intervals for cleaning the high-performance grease separators are at a maximum of 12 operating hours.

Fettfilter reinigen

Risk of fire

- Clean the high performance grease separators and reinsert them with the other filter components as prescribed.
- Replace filter mat as required.



The time intervals for the renewal of the activated carbon filters are maximum 500 operating hours. Always use only the filter type named in the display.

Replacing the activated carbon filter

Replace the activated carbon filters in the technical compartment

7.2 Reset usage times, display operating hours



Reset the usage time counters to '0'

Carry out the maintenance work as indicated on the display. Only then reset the message. For this purpose:

- Press the TURBO and RESET buttons simultaneously for at least 10 seconds in the switched-off operating mode.
- The previously reminded counters are each set to counter value '0'.



Display operating hours

Press and hold the TURBO button for at least 10 seconds.

- The display will show the total number of operating hours. This is the time when the fan control is switched on. The display cannot be reset.

8 Starting up the Smartline[®] cooking appliance components

Make sure that the exhaust channels at the interior front of the adjustment niche are anchored down properly in the attachments.

If using the Smartline[®] cooking appliance components, first adjust the system supports to the adjustment niche of the suction module.

After that, insert the Smartline[®] cooking appliance into the system support.



Attention! Danger of crushing!

During the insertion of the cooking appliance, there is a danger of crushing or pinching body parts. Also make sure, that the power cables of the Smartline[®] cooking appliances are not pinched!



Attention! Danger of burns and crushing!

When using cooking and frying appliances, such as deep fryers, there is a danger of burns from hot surfaces or other injuries. This danger remains after the appliance has been turned off, as the heated surfaces may take a long time to cool off.

Let the set cooking appliances cool off completely before you begin cleaning and removing the cooking appliances and the Fresh & Smart.



If you would like to move the Salvis Fresh & Smart to a different location, please remove the set cooking appliances or prevent them from moving.



Only one deep fryer at a time may be used inside the Fresh & Smart. The basic filter rules and the basic rules of caring for grease must be adhered to, as the effectivity degree of the filter system may otherwise be compromised.



Risk of explosion! Risk of burns!

Never pour water into the deep fryer as long as it is filled with grease / oil – no matter if it is hot or cold. There must be no water extraction locations or devices with liquid contents, such as double boilers or water kettles in the vicinity of deep fryers. Here, a minimum distance of 90 cm must be kept.

9 Cleaning and care

9.1 General

For systems and appliances, in which food is prepared or offered, cleaning is of a high priority. Therefore, the operating personnel must follow the instructions in Chapter "Cleaning and Care" to maintain the proper hygienic conditions.



Attention! Danger of burns, cuts and crushing!

Wear gloves suitable for cleaning while cleaning the system; if skin is softened by exposure to cleaners, there is an increased risk of injury on metal edges.

Let the set cooking appliances cool off completely before you begin cleaning and removing the cooking appliances and the Fresh & Smart (about 30 minutes for the grill plate).



Attention! Material damage!

Do not use acidic cleaners. Cleaners also may not contain hydrochloric or hydrofluoric acids, as these can discolour the surfaces or even must them corrode. Do not use sharp-edged cleaning objects.



Warning!

Pull the power plug before cleaning the appliance!



Attention!

Do not clean the appliance with a water jet!



Cleaner

Perform the cleaning of the housing parts only with the intended cleaners and small amounts of water. Use the cleaners as per the manufacturer's instructions. Tough contaminations should be worked on more intensively, e.g. with a soft plastic fleece. After that, rinse with water.

9.2 Initial cleaning, regular cleaning and care of the Fresh & Smart

Perform an initial cleaning prior to the first start-up to thoroughly remove possible contamination caused during packaging or shipping.

The Fresh & Smart and the Smartline appliances must be checked for contamination daily and cleaned as needed.

We recommend cleaning the Fresh & Smart following after each use.



Disconnect power to the devices prior to cleaning. Components (plastic parts), which might react sensitively to the cleaners, must be protected. Before this, the splash-guard and the side cover must be removed. The appliances in the niche can remain in place.

Use a soft cloth and water to clean the housing parts. The water must be mixed with a mild, degreasing, but non-abrasive cleaner. Grease contamination and greasy pigment contamination can easily be removed with general purpose cleaners, neutral cleaners or alkaline cleaners.

With very persistent grease contamination (resined oils and greases) on housing parts, solvent cleaners and non-abrasive emulsions may be helpful.

The foldable housing parts, the joints of the elements as well as bottom edges and undercuts must be cleaned very carefully. Food residue and dirt can accumulate in these areas.

9.3 Cleaning the filter area

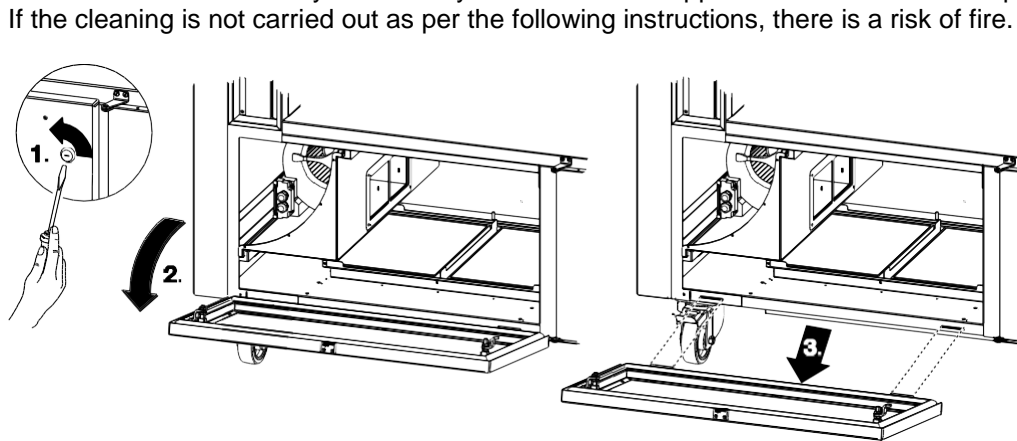


Make sure that the Salvis Fresh & Smart is separated from the mains supply.

To clean the filter area, open the revision panel with a wide slot screwdriver by turning the locking knobs a fourth of a turn counter-clockwise.

Attention! Risk of injury!

Never open the door of the suction module while the appliance is turned on! Danger of injuries on the ventilator of the exhaust system. Always disconnect the appliance from the mains supply.



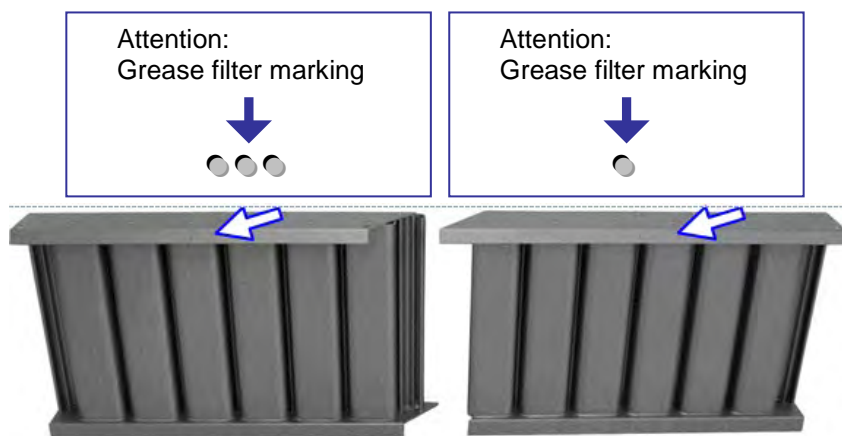
9.4 Vortex filter (E-Zyclon) (grease filter) / grease trap pan

The vortex filters are located in the right and left side pan. They are lifted upward by the handle on the top. After that, they can be cleaned in the dishwasher. Please observe the legal requirements for greasy wastewater, which is generated by cleaning grease filters in the dishwasher. The cleaning intervals depend on the intensity of use and the degree of grease contamination; however, we recommend daily cleaning. The same applies to the grease trap pan.



After cleaning Fresh & Smart components or separators in dishwashers, always replace the water.

After the cleaning and complete drying, the grease filter and the grease trap pan are reinserted. Please make sure that both components fit properly into the respective recess and that the marking on the the handle is correctly aligned with the side panel of the Fresh & Smart. The handle on the filter must point upward.

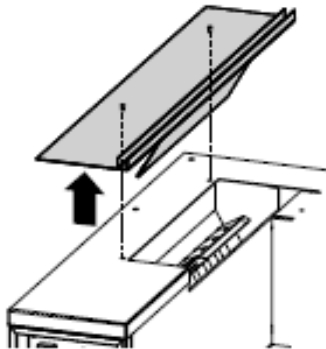


Clean high-performance grease separator, grease drip trays

Danger of electric shock. Risk of death

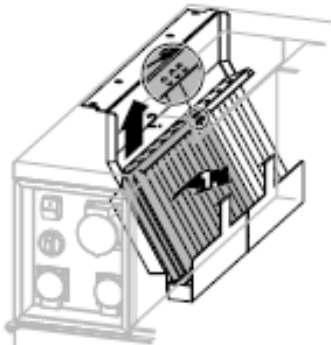
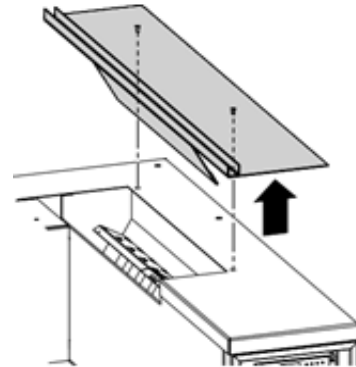
Disconnect the appliance from the power supply before carrying out repair, maintenance and cleaning work; Do this by unplugging the power plug.

1.Removing parts



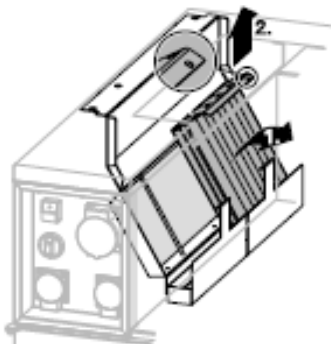
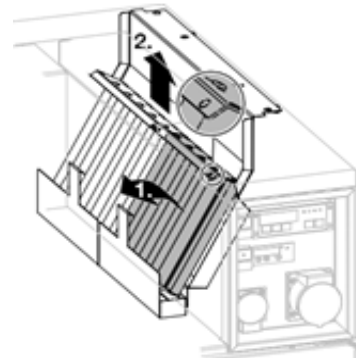
Remove cover

- Grasp the part in the centre and pull it out vertically upwards.
- Remove the cover and place on a prepared surface

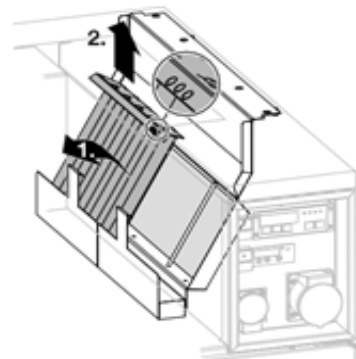


Remove high-performance grease separator

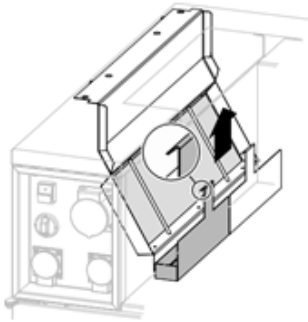
- Grasp the front filter centrally at the handle strip, tilt the part and pull it out vertically upwards.



- Repeat step with rear filter.

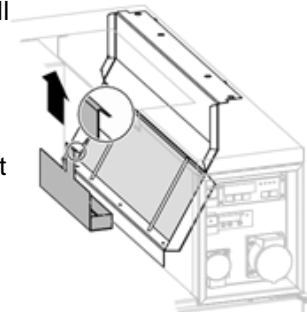
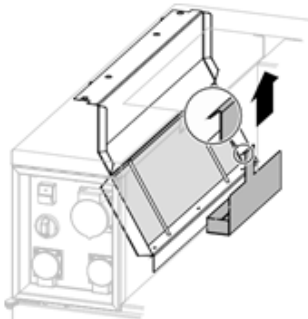
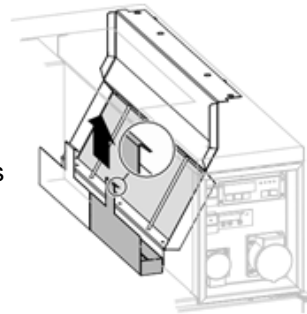


2. Removing and cleaning of parts



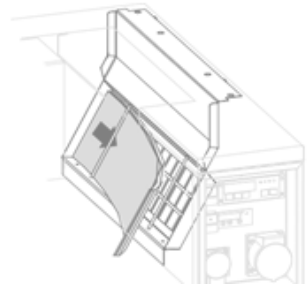
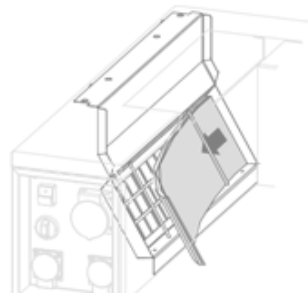
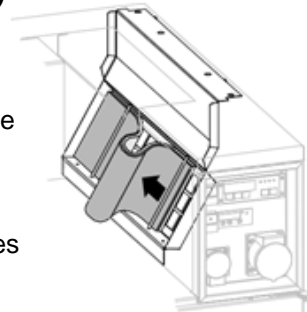
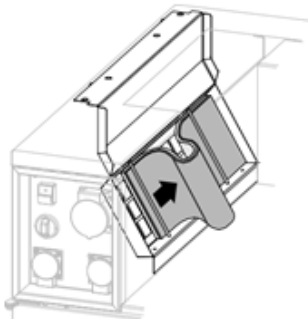
Removing grease trip trays

- **NOTE**
Do not spill the grease, as considerable additional cleaning work would then be required. Thorough cleaning of the technical compartment would be necessary.
- Grasp the front grease drip tray by the handle and pull it out vertically upwards
- Repeat with the rear grease drip tray. Slide forward around 10 cm first of all



Remove filter mats (fleece filter)

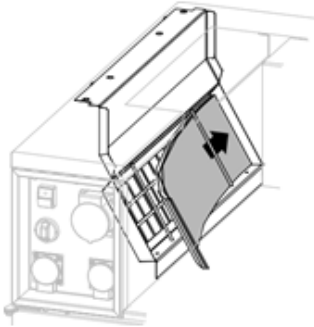
- Grasp the filter mat centrally and pull it out
- Clean all metal parts inside with a hot, mild detergent diluted in water, using a slightly damp cloth.
- After cleaning, rub surfaces dry with a soft cloth.



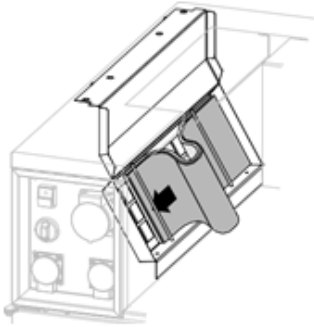
3. Insert the parts again

The parts are inserted in the reverse order to that described for removal.

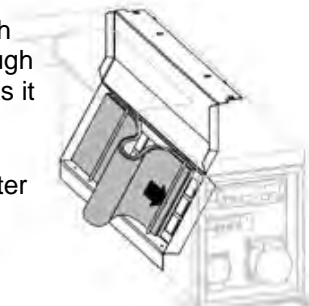
Feed in filter mat



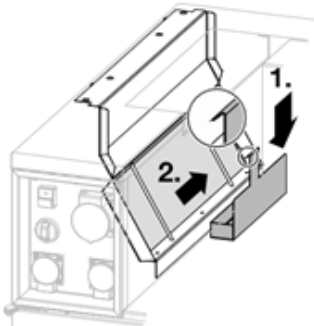
- The visible side is blue
- Feed the filter mat through the rear wire. Push it back as far as it will go.



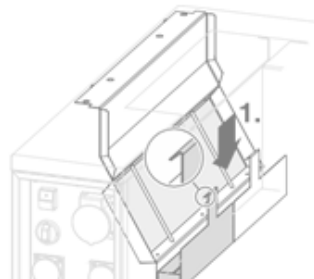
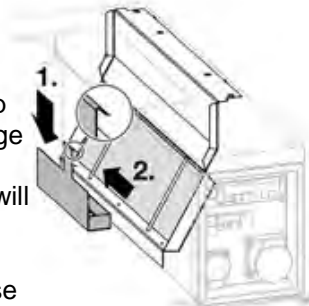
- Make a loop and push the mat forward through the front wire as far as it will go.
- Make sure that the filter mat is positioned smoothly

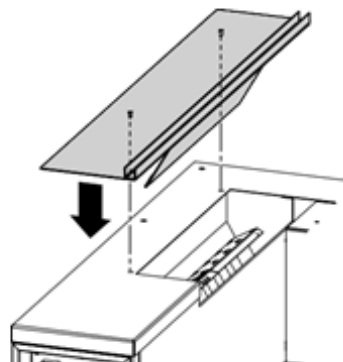
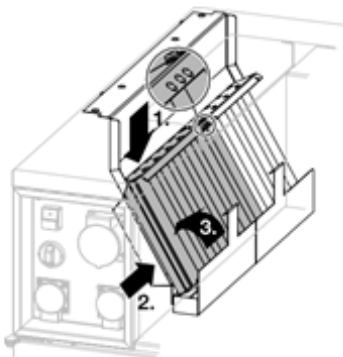
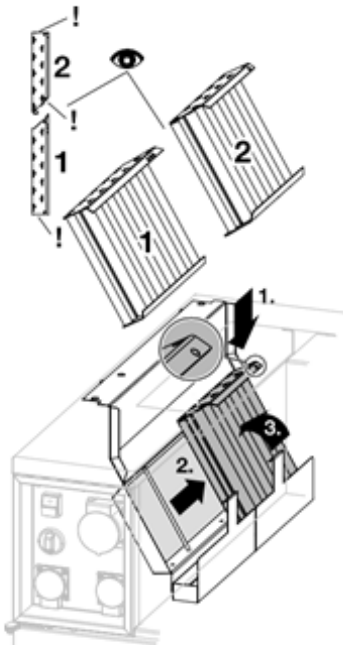


Install grease trap trays



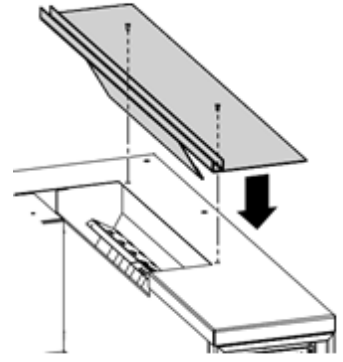
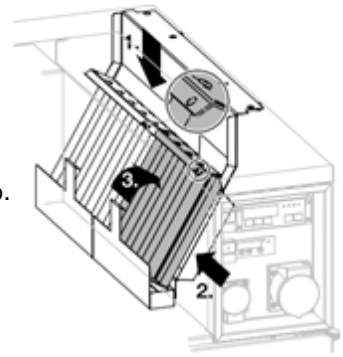
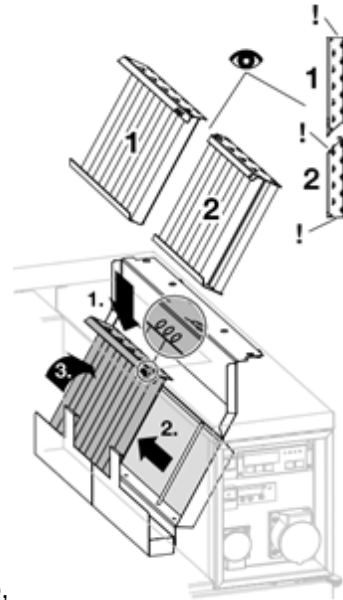
- Grasp the grease drip tray at the handle edge and push it down vertically as far as it will go.
- Insert the other grease drip tray at the front.





Install high performance grease separators

- The high-performance grease separators are marked with raised points. These markings are also found on the housing in the cooking area.
- Align the grease separators for the left and right side with each other and position like this.
- Hold the rear grease separator at the handle edge and insert it. Push it back as far as it will go, swing it up and push it sideways as far as it will go.
- Insert the front grease separator. Push it forward, swing it up and push it sideways as far as it will go.
- Make sure that the grease separators are positioned flush



Install cover

- ATTENTION
Do not scratch the surface.
- Install the cover. Make sure it fits firmly in place

9.5 Ventilator motor unit

The left and right ventilator motor units should only be removed for cleaning if heavily soiled, e.g. if grease stains are visible on or around the ventilator housing. For this, the respective connection cable plug must be removed from the receptacle above the ventilator unit. After that, the ventilator can be pulled from the plastic guide toward the front.



Attention!

You must make sure that no water enters the ventilator motor during the cleaning process. During a wet cleaning of the interior area, the ventilator motor units must be removed and the blue receptacle must be capped with a cover.

9.6 Activated carbon molecular filters

The active carbon molecular filters are inserted into the bottom and serve as odour eliminator. Their effectiveness depends on the type of expelled moisture and their grease content.

In order to achieve a constant optimised odour binding, we recommend to replace the activated carbon molecular filters after approximately 500 operating hours.

After the exchange, please place the filters back into the Fresh & Smart and close the cover. For this purpose, please turn both locking knobs one fourth of a turn clockwise to lock the cover.



Arrangement of the activated carbon filters (number depending on model)



Attention! Risk of burns!

After heating the odour filter to 220 °C, let the filter components cool off with the hot air steamer door or the oven door open, as they are extremely hot. In order to prevent burns, please use special gloves to remove the odour filters!

If the Zeolith filter cartridges are coated with grease, they can also be washed with a detergent. If you use water to clean, the Zeolith filter must be dried thoroughly. The drying phase should also take place in the oven or the hot air steamer as described above.

After the cleaning, place the odour filters back into the Fresh & Smart and close the door. Please turn both locking knobs one fourth of a turn clockwise to lock the door.



Attention! Danger of crushing!

Please ensure that there are no power cables pinched between the doors and the housing and that the door seals are flush with the body.

If you would like to wet-clean the entire interior of the appliance after removing all filter components, the grease trap pan and the ventilator motor unit, the receptacles of the ventilator connectors must be capped with the blue cover.

9.7 Regular cleaning and care of the Smartline® cooking appliance components

Please observe the respective operating instructions, specifically the tips for cleaning and care.



Attention! Danger of burns, cuts and crushing!

Wear gloves suitable for cleaning while cleaning the system; if skin is softened by exposure to cleaners, there is an increased risk of injury on metal edges.



Let the set cooking appliances cool off completely before you begin cleaning and removing the cooking appliances and the Fresh & Smart.

9.8 End of operation and breaks during operation

Prior to taking the Fresh & Smart out of service for an extended period of time, please remove the connection cables from the receptacle. All power-related functional elements will no longer receive electrical power. The Salvis Fresh & Smart is turned off.



Attention!

Switch off all set cooking function elements after each use of the appliance independent of the Fresh & Smart.



Attention! Risk of burns!

The set cooking appliances also preserve the heat for a while after use and thus still pose a burning risk.

For instance, the cooling off time for a grill plate is approx. 30 minutes.



Attention! Danger of crushing!

Secure the appliance as well as the set cooking functions against slipping.



Attention! Keep children out of danger zone!

Ensure that there are no children near the appliance or the cooking function elements and those are not play with them.

10 Errors and possible causes



Check the air circulation components for damage at least twice a year.

If there are any malfunctions, the Fresh & Smart must be separated from power by pulling the CEE power plug.

Repairs on the Fresh & Smart or the used Smartline units must only be performed by a company specializing in this type of work.



Caution!

Independent of the respective manufacturer, an intervention into the housing and appliance system by anyone other than authorised personnel, will lead to immediately invalidity of all warranty claims.

With malfunctions that are not traceable to contamination or insufficient cleaning, we recommend contacting your supplier, who will in turn provide you with the address of an authorised specialty company.



Caution!

Only use the respective original manufacturer parts for any repair.



If the connection cable of the Fresh & Smart or the used cooking functions is damaged, the appliance must not be used any longer and must remain separated from power until the connection cable is replaced by an original spare part by the manufacturer or an authorised specialty company.

Malfunction	Possible cause	Solution by / with
No power supply	Plug connections interrupted	User must check the plug connections
	Cable defective	Solve through customer service
Cooking appliances do not work	Plug not connected	Insert the plug
	Appliance defective	Repair by customer service
Heavy smoke and odour generation	Temperatures of cooking appliances set too high	Reduce the set temperature to a maximum of 230°C
	Filter components blocked	Clean / replace the filters
Very difficult to move the appliance	Wheels are locked	Release stops

Part Number: BI371947

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smart cooking

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