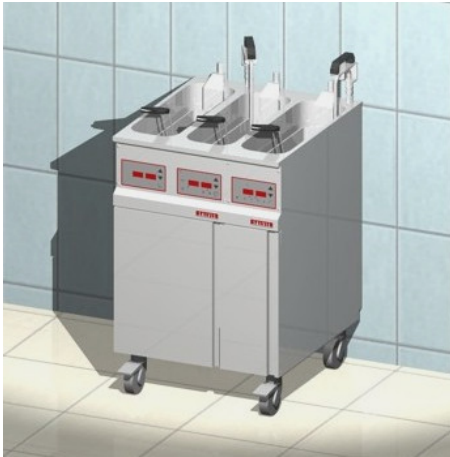


Accomplished Salvis fryer station!

Economic - Hygienic - Smart - High capacity - Solid & Safe



Salvis-Fryline – Station 1 Compact mobile

- 1 x Fryline model SFR42-PRO-HL
Dual pan fryer 400 mm
- 1 x Fryline model SFR21-PRO-HL
Single pan fryer 200 mm



Salvis-Fryline – Station 2 Centre mobile

- 1 x Fryline model SFR42-PRO-HL
Dual pan fryer 400 mm
- 1 x Chips scuttle Silofrit, model BSF1
- 1 x Freezing unit with compressor



Salvis-Fryline – Station 3 Fry & Hold mobile

- 1 x Fryline model SFR42-PRO-HL
Dual pan fryer 400 mm
- 1 x Fryline model SFR41-PRO-HL
Single pan fryer 400 mm
- 1 x Chips scuttle Silofrit, model BSF1

Economic

- Dual oil-/fat filtration system reduces the oil consumption up to 50%
- Automatic oil-/fat melting cycle, gentle and economical during preheating time
- Extended lifetime and treatment of oil and fat
- Automatic standby function for energy savings
- Swivelling flat tube heating element, integrated into the basin, for perfect energy transmission, energy saving frying processes and easy to clean.



Top hygienic

- Tight and joint-free smooth top
- Seamless deep drawn pan, easy to clean



Smart

- Self explaining and easy to read control panel with digital display
- AQA - automatic quantity adjustment. The frying time will be adjusted automatically, depending on the product quantity.
- Fully automatic programs, 20 different frying processes programmable
- Automatic lifting up and lowering of the frying baskets determined by the frying time
- Large digital indication of actual and nominal temperature and time



High capacity

- Superior average output
- Temperature range from 50° up to 190°C for additional power

Solid & Safe

- Flush in front control panel, easy to clean, water- and oil tight
- Electronic temperature sensor integrated into the heating element, for longevity and operating safety. There is no direct contact to the oil, respectively to detergents
- The safety thermostat is integrated into the heating element as well and secures highest safety



| Specifications | Station 1 Compact | Station 2 Centre | Station 3 Fry & Hold |
|-------------------------------------|-------------------|------------------|----------------------|
| Item Nr. | FS500100 | FS500200 | FS500300 |
| Dimensions W x D x H mm | 596 x 650 x 900 | 1580 x 650 x 900 | 1192 x 650 x 900 |
| Electrical load | 29 kW / 3 x 63 A | 21 kW / 3 x 32 A | 39 kW / 3 x 63 A |
| Connection | 400V 3N 50/60 Hz | 400V 3N 50/60 Hz | 400V 3N 50/60 Hz |
| Deep frying performance cooled kg/h | 90 | 45 | 70 |
| Price EUR | On request | On request | On request |

Subject to modifications of performance, dimensions and design.

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smart cooking

