



Solutions
for young & fresh
concepts.

SNACK & FRY.

Deep fryer Salvis Fryline
Deep fryer stations

Deep fryers Salvis Fryline
meet all requirements of the **acrylamide regulation**:

- Timer function with signal
- Electronic thermostat for temperature control
- Automatic quantity adjustment
- High-performance radiator for deep-frying below 170°C
- Safe oil pump system for easy filtering
- 20 product selection keys, programmable with time and temperature



Variante 1: Station Fry Compact FS500100



Variante 2: Station Fry&Hold FS500200



Variante 3: Station Freeze&Fry FS500300

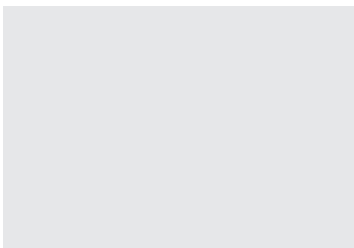


Variante 4: Station Work&Fry FS500400

		1. Fry compact	2. Fry&Hold	3. Freeze&Fry	4. Work&Fry
Dimensions (L x D x H)	mm	600 x 650 x 900	1200 x 650 x 900	1600 x 650 x 900	1400 x 650 x 900
Basket capacity	kg	2 x 1kg	4x 1kg	2x 1kg	2x 1,5kg
Frying output	kg/h	60	80	40	60
Voltage	V	400V 50/60 Hz	400V 50/60 Hz	400V 50/60 Hz	400V 50/60 Hz
Connected load	kW	29kW / 3 x 16A	33kW / 3 x 25A / 3 x 16A	19kW/ 3 x 16A	23kW / 3x 16A
Number of power cable		3 (3x CEE16)	4 (2x CEE 16; 1x CEE32; 1x 230V)	4 (2x CEE 16; 2x 230V)	3 (2x CEE 16; 1x 230V)

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