

**Mobile
solutions**
for fresh concepts.



SNACK & FRY.

Deep fryer Salvis Fryline
Deep fryer stations

salvis.ch

smart cooking



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 645 x 900/1070	1200 x 645 x 900/1285	1600 x 650 x 900	1400 x 650 x 900
Basket capacity	kg	3 x 1,25 kg	2x 1,25 + 1x 2,5kg	2x 1,25 kg	2x 1,8 kg
Frying output (frozen)	kg/h	57	74	38	72
Voltage	V	400V 50/60 Hz	400V 50/60 Hz	400V 50/60 Hz	400V 50/60 Hz
Connected load	kW	3x 8,0	2x 8,0 + 1x 16,0 + 1x 1,0	2x 8,0 + 2x 1,0	2x 11,0 + 1x 1,0
Fuse	A	(3x) 3 x 16A	(2x) 3x16A (1x) 3x25A (1x) 1x16A	(2x) 3x16A (1x) 1x16A (1x) 1x16A	(2x) 3x16A (1x) 1x16A

SALVIS AG

Nordstrasse 15
CH-4665 Oftringen
www.salvis.ch

Phone +41 62 788 18 18
E-mail info@salvis.ch

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