



ACCOMPLISHED.

Deep Fat Fryers
Salvis Fryline

salvis.ch

smart cooking





Salvis is a Swiss company that is over 100 years old. 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.

Accomplished culinary systems for pros

Performance and safety are the focus of Salvis modern culinary systems. The Salvis Fryline deep fat fryers offer an impressively functional design with high-performance flat tubular heaters and electronic temperature sensors.

■ Complies with the acrylamide regulation

- High performance radiators
- Including electronic Timer with signal
- Automatic quantity adjustment

■ Functional

- Gentle oil/fat heating programme
- Standardised timer
- Four pre-defined temperature and time programmes

■ Versatile

- Optional basket lift mechanism
- Optional dual oil/fat filter system
- Optional mobile version: feet at the front, rollers at the back (not for model SFR 21)



Electronic control

Temperature sensor sensitivity ± 1 °C; precise temperature control with electronic temperature sensors, optimum frying results and gentle fat handling.



Basin and oil /fat tank

Smooth, deep-drawn, seamlessly welded-in tank using radial construction for effortless cleaning.



Efficient heating system

Pivoting flat tubular heaters fitted into the basins for optimum energy transfer.



Cleaning & pump system

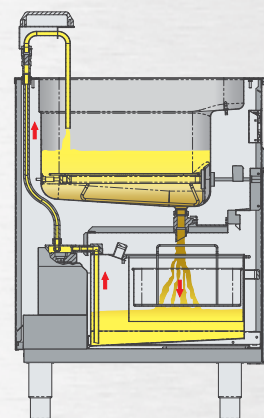
Removable inlet tube, with heat resistant grip for filling the cleaned frying basin; clipping to the basin rim possible.



The Salvis oil/fat filter pump systems.

Filtering at the touch of a button.

Simple, ecological oil/fat care.



Salvis Fryline deep fat fryers

The Pro model is available as a stand-alone or built-in model offering improved ease of use. All models can be optionally fitted with an oil/fat filter pump system or a basket lift mechanism. A combination of both accessories is also possible.

- Automatic quantity adjustment (AQA). The electronic system adjusts cooking times automatically depending on the volume of food to fry.
- Programmable oil/fat usage time for optimum control of the oil usage time.
- Stand-by function to save energy.
- Electronic control via a membrane keypad with a simple and clearly laid-out user interface.
- Digital display of target temperature and current temperature measured, plus digital display of the time for simple temperature/time setting and measurement.
- 20 predefined product keys.



Salvis Fryline Pro, model SFR 21
Single basin fryer, 200 mm



Salvis Fryline Pro, model SFR 31
Single basin fryer, 300 mm



Salvis Fryline Pro, model SFR 41
Single basin fryer, 400 mm



Salvis Fryline Pro, model SFR 42
Double basin fryer, 400 mm



Smart cooking means cooking profitably and economically with cook-and-chill production, using Salvis GreenVAC vacuum technology. **Smart cooking** is the perfect recipe for happy hosts and guests.

TECHNICAL DATA IN BRIEF.

Technical data		SFR21 Pro	SFR31 Pro	SFR41 Pro	SFR42 Pro
Dimensions (L × D × H)	mm	200 × 650 × 750/900	300 × 650 × 750/900	400 × 650 × 750/900	400 × 650 × 750/900
Basket size	mm	140 × 320 × 155	220 × 320 × 155	300 × 320 × 155	140 × 320 × 155
Basket capacity	kg	0.9	1.5	1.8	2 × 0.9
Total capacity	litres	7.5–9.0	12.5–14.5	17.0–20.5	2 × 7.5–2 × 9.0
Connected load	kW	8.0	11.0	16.0	2 × 8.0
Elevated connected load	kW	9.5	13.0	19.0	2 × 9.5
Voltage		3-phase 400 V AC	3-phase 400 V AC	3-phase 400 V AC	3-phase 400 V AC
Fuse	A	3 × 16	3 × 16 / 3 × 20	3 × 25 / 3 × 32	2 × (3 × 16)
Number of basins		1	1	1	2
Number of baskets		1	1	1	2
Frying output (chilled food)	kg/h	20	30	40	40
Frying output (frozen food)	kg/h	17	27	34	34
Thermostat control range	°C	50–190	50–190	50–190	50–190
Automatic basket lift		optional	optional	optional	optional
Integrated oil/fat pump		optional	optional	optional	optional
Mobile design		not available	optional	optional	optional

Accessories and special voltages available on request. Wiring diagrams and technical details are included in the operating instructions. Subject to changes in power, dimensions and construction.

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