

**Valentine<sup>®</sup>**

⊕ SWISS MADE

# Fryers EVOLUTION



# Fryers "Evolution"

## Designed by professionals for professionals



### Quality and sustainability

100% stainless steel construction, robust and easy to clean.



### Dialogue system

Maximum efficiency with clear operational indication.



### Stainless steel pan

Pressed from one piece of metal without welding and with rounded corners to allow easy cleaning and guarantee optimum hygiene.



### Economy & ecology

- Maximum insulation for 100% efficiency, no energy loss.
- ECO mode for economical preheating and melting of solid fat.
- Decreased oil capacity for maximal optimisation.



### Drain tank

With cool zone under the heating element for waste recover and oil saving. Waste elements do not burn and oil degrades less quick.



### Temperature

Ajustable temperature from 95°C (cleaning mode with water) to 190°C.



### Certifications and protection index:

- CB, DNV-GL and UL certified.
- IPX4 protection index.



### Further features:

- Upwards pivoting heating element, improved access to the pan for cleaning.
- Adjustable legs from 850 to 900 mm height.
- Available with wheels, on demand.
- 20 years spare parts availability.
- Available accessories on [valentine.ch](http://valentine.ch)



Working thermostat

Security thermostat

Timer

Main switch

Switch on ECO

Switch on 1

Fryer is heating

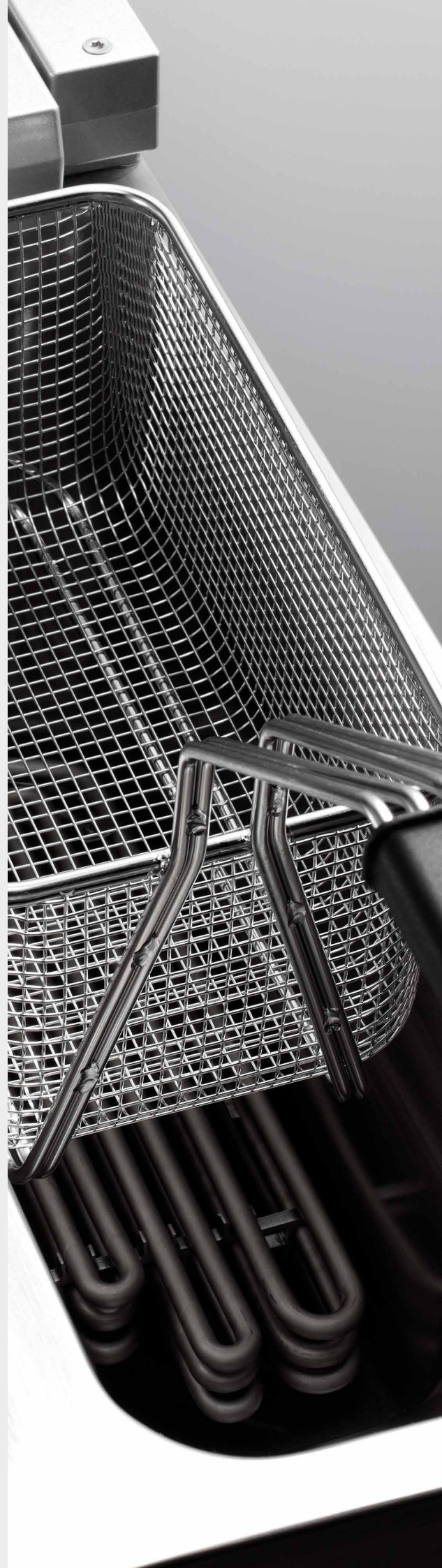
Selected temperature is reached



Oil bucket

Metal filter

Drain valve



# Fryers "Evolution"

## Adapted to your needs

	EVO 200 <sup>(1)</sup>	EVO 200T <sup>(2)</sup>	EVO 250 <sup>(1)</sup>	EVO 250T <sup>(2)</sup>	EVO 2200 <sup>(1)</sup>
<b>Pan (litres)</b>	7-8	7-8	9-10	9-10	2x7-8
<b>Dimensions (mm)</b>					
Width	200	200	250	250	400
Depth	600	600	600	600	600
Height	850-900	850-900	850-900	850-900	850-900
<b>Basket (mm)</b>					
Width	158	158	202	202	2x158
Depth	285	285	285	285	2x285
Height	135	135	135	135	2x135
<b>Production capacity (kg/h)</b>	19-23	26-32	20-26	28-36	38-46
<b>Net weight (kg)</b>	36	36	39	39	59
<b>Voltage (V)<sup>(3)</sup></b>	3N400V	3N400V	3N400V	3N400V	3N400V
<b>Kilowatts (kW)</b>	7,2	11	7,2	11	14,4
<b>Fuses (A)</b>	10	16	10	16	20
<b>Options:</b>					
computer	-	-	•	•	•
builit-in	•	•	•	•	•
lift	-	-	•	•	• (2x)
pump	-	-	•	•	•
marine	•	•	•	•	•
castors	-	-	•	•	•
sicotronic	•	•	•	•	•



- (1) Normal power.  
 (2) T = "Turbo" version with more powerful heating element, ideal for frozen food.  
 (3) Other voltages on demand.  
 (4) Possibility to order one large basket, on demand.  
 (5) Standard model with pump and castors.

All changes reserved.



This equipment is subsidized by EcoGastro, a support program of the Swiss Federal Office of Energy (For Switzerland only).

**EVO 2200T<sup>(2)</sup>**

2x7-8

400  
600  
850-900

2x158  
2x285  
2x135

52-64

59

3N400V

22

32

- 
- 
- (2x)
- 
- 
- 
- 

**EVO 2525<sup>(1)</sup>**

2x9-10

500  
600  
850-900

2x202  
2x285  
2x135

40-52

64

3N400V

14,4

20

- 
- 
- (2x)
- 
- 
- 
- 

**EVO 2525T<sup>(2)</sup>**

2x9-10

500  
600  
850-900

2x202  
2x285  
2x135

56-72

64

3N400V

22

32

- 
- 
- (2x)
- 
- 
- 
- 

**EVO 400<sup>(1)(4)</sup>**

15-18

400  
600  
850-900

2x158  
2x285  
2x135

38-46

53

3N400V

14,4

20

- 
- 
- (2x)
- 
- 
- 
- 

**EVO 400T<sup>(2)(4)</sup>**

15-18

400  
600  
850-900

2x158  
2x285  
2x135

52-64

53

3N400V

22

32

- 
- 
- (2x)
- 
- 
- 
- 

**EVO 600<sup>(1)(4)(5)</sup>**

25-28

600  
600  
850-900

2x255  
2x285  
2x135

57-68

83

3N400V

21,6

32

- 
- 
- (2x)
- 
- 
- 
- 



# Built-in fryers

## The tailor-made solution

**An attractive,  
tailor-made solution**

Valentine fryers perfectly fit into any cooking range. It allows you to choose your ideal kitchen design and the position of the different cooking elements.

Valentine fryers' high level of quality guarantees high performance, constant safety and simple maintenance to the end users.

All options are also available for the built-in fryers, except for the EVO 200 model.



# Fryers "Evolution computer"

## Developed for precision frying



**Cooking performance constantly analysed and corrected for perfect frying results.**

An audible alarm indicates when food is ready. The computer can also pilot the automatic basket lift (highly recommended option).



### Temperature

Accurate temperature control of +/- 1°C.



### Programming

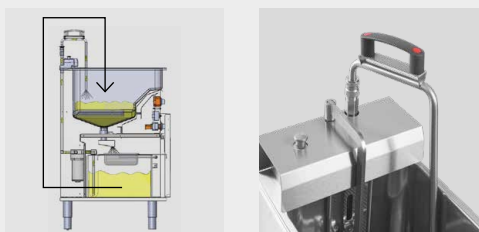
- 4 programmes per tank, each with individual setting of the dish name, temperature and cooking time.
- 5 languages available.
- Flexible Cooking Mode: enables constant cooking results, even with variable food loads and temperatures.
- Standby Mode: reduces energy consumption when fryer is not in use (time and temperature adjustable).
- Melt Mode: to melt solid fat without burning it.
- Cleaning programme.



# Options

## Additional possibilities

### Oil recycling pump with microfilter



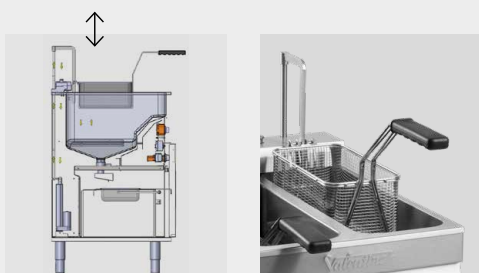
#### Increased safety

The recycling pump returns the oil into the pan, without handling of the oil bucket.

During each drain process, the oil is first filtered through the metal filter, then through the microfilter. The oil being filtered twice, the oil consumption is reduced.

Also available with twin pump option for double tank fryers, for separate oil filtering and avoid cross contamination of oil.

### Automatic basket lift



The basket is automatically immersed into the oil when the timer is activated. It raises as soon as the programmed time has elapsed.

Total autonomy for efficient cooking and constant results and reduction of food waste.

### Turbo

More powerful model, ideal for frying frozen food.

### Marine execution



Marine fryers have specially been developed for use on sea and boats.

They are tested to satisfy the heavy constraints and safety standards required at sea. They are equipped with special feet and SOLAS/DNV-GL certified.

### Castors



Fryers can be ordered with wheels. For better mobility and easier access for cleaning.

### Sicotronic

Interface for energy optimisation system DIN 18875.