

Valentine®
SWISS MADE

EVOLUTION FRYERS

EVO200 (T)
EVO250 (T)
EVO2200 (T)
EVO2525 (T)
EVO400 (T)
EVO600



EVOLUTION FRYERS

DESIGNED BY PROFESSIONALS FOR PROFESSIONALS

EVO2200 Shown

Stainless steel pan

Pressed from a single piece of stainless steel. No welds or joints. Rounded smooth finish for easy cleaning.

Heating element

Pivots upwards for improved access to the pan when cleaning.

Cold Zone

Solid Fat Melt Cycle

Drain Valve

With security lock, easy to use.

Energy Efficient

Smaller Cold Zone means that the EVO series will save between 5-10% of oil capacity (model dependent).

Fully insulated pan means less heat loss during operation.

Storage

Storage space for lid in the back of the door.

Turbo Fryers

Fryers with uprated turbo elements are available for the busiest restaurants.

Powerful "Turbo" model for frozen chips.



Unique Stainless steel oil pan

Valentine has developed an exclusive pan pressed from one piece of metal. The absence of welds and the rounded corners make it easy to clean and ensure optimum hygiene.

“EVOLUTION COMPUTER FRYERS” DEVELOPED FOR PRECISION FRYING

EVO250 Shown

Frying performance is constantly monitored to ensure fast, quality fried food.

With the Sensor fitted in the tank, the onboard computer constantly analyses the oil to ensure an excellent fried product.

Depending on the type of food, the quantity in the basket and moisture levels, the computer automatically adjusts the cooking time.

An audible alarm indicates when the food is ready and if fitted with a basket lift it will automatically lift the basket from the oil.

Programming

Four individual programmes to choose from, each with adjustable description and cooking time.

New design which is simple to use.



EVO250 MODEL

With optional computer, automatic basket lift and recycling pump.

BUILT-IN FRYERS

THE TAILOR-MADE SOLUTION

V2200 Shown

An attractive, tailor-made solution.

The Valentine fryers fit perfectly into any bespoke cooking suite from the most prestigious manufacturers in the world.

The Chef can choose the best components with the Valentine Fryers and Pasta Cookers. This enables the perfect kitchen to be created for all types of cuisine.

The best kitchen designers in the world have consulted Valentine to find the right solution for their clients.

Call our Sales Team on:

+44 (0)118 957 1344



OPTIONS

MORE POSSIBILITIES



Automatic basket lift function
The basket is lowered automatically into the oil when the timer is activated. It is raised again as soon as the cooking time has finished.



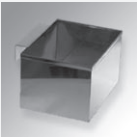
Recycling pump with micro-filter
The recycling pump raises the oil back into the pan, without the operator handling the oil bucket. After each service, open the drain valve, the oil drains through the bucket and the microfilter, cleaning it and increasing its life, reducing the cost for the owner and improving the quality of the food.



Marine Solas
“Marine” fryers are especially designed for use on a ship. They are tested to satisfy the heavy use and demanding safety standards required at sea. They are fitted with flanged feet for fixing to the galley floor. Certified by Solas with audible overheat alarm. Can be integrated into the ships fire control system



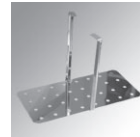
Castors*
For increased mobility. Free fitting if ordered with the fryer. * EVO2200, 2525, 400 and 600 only.



Batter Bowls
Designed to fit onto the front of the fryer to save space in the kitchen. Available in two sizes.



Interlock Channel
To join two fryers together to form a suite which will be easier to clean.



Fishplates
With handles and perforated S/S plate for use when frying with fresh batter. Essential for Tempura.

EVOLUTION SERIES - THE PERFECT SOLUTION



Evolution	EVO200 ⁽¹⁾	EVO200T ⁽²⁾	EVO250 ⁽¹⁾	EVO250T ⁽²⁾	EVO2200 ⁽¹⁾	EVO2200T ⁽²⁾	EVO2525 ⁽¹⁾	EVO2525T ⁽²⁾	EVO400 ⁽¹⁾⁽³⁾	EVO400T ⁽²⁾⁽³⁾	EVO600 ⁽¹⁾
Tank (litres min - max)	7-8 L	7-8 L	9-10 L	9-10 L	2 x 7-8 L	2 x 7-8 L	2 x 9-10 L	2 x 9-10 L	15-18 L	15-18 L	25-28 L
Dimensions (mm)											
width	200	200	250	250	400	400	500	500	400	400	600
depth	600	600	600	600	600	600	600	600	600	600	600
height	850-900	850-900	850-900	850-900	850-900	850-900	850-900	850-900	850-900	850-900	850-900
Kilowatts (kW)	7.5 kW	11.8 kW	7.5 kW	11.8 kW	15 kW	23.6 kW	15 kW	23.6 kW	15 kW	23.6 kW	22.5 kW
Load 3ph (1ph) amp	10.5 (31) amp	17 amp	10.5 (31) amp	17 amp	21 (62) amp	33 amp	21 (62) amp	33 amp	21 (62) amp	33 amp	33 amp
Options:											
pump	-	-	•	•	•	•	•	•	•	•	•
basket lift	-	-	•	•	• (2x)	• (2x)	• (2x)	• (2x)	• (2x)	• (2x)	• (2x)
built-in	•	•	•	•	•	•	•	•	•	•	•
computer	-	-	•	•	•	•	•	•	•	•	•

(1) Normal power / (2) T = more powerful "Turbo" type heating element for frozen chips.

(3) On demand possible to have 1 big basket (270 x 350 x 135).

We reserve the right to make changes to the specification.

A FAMILY BUSINESS

A QUALITY SWISS MADE PRODUCT

Competence and performance

Since 1947, hundreds of thousands of appliances are in use in the world.

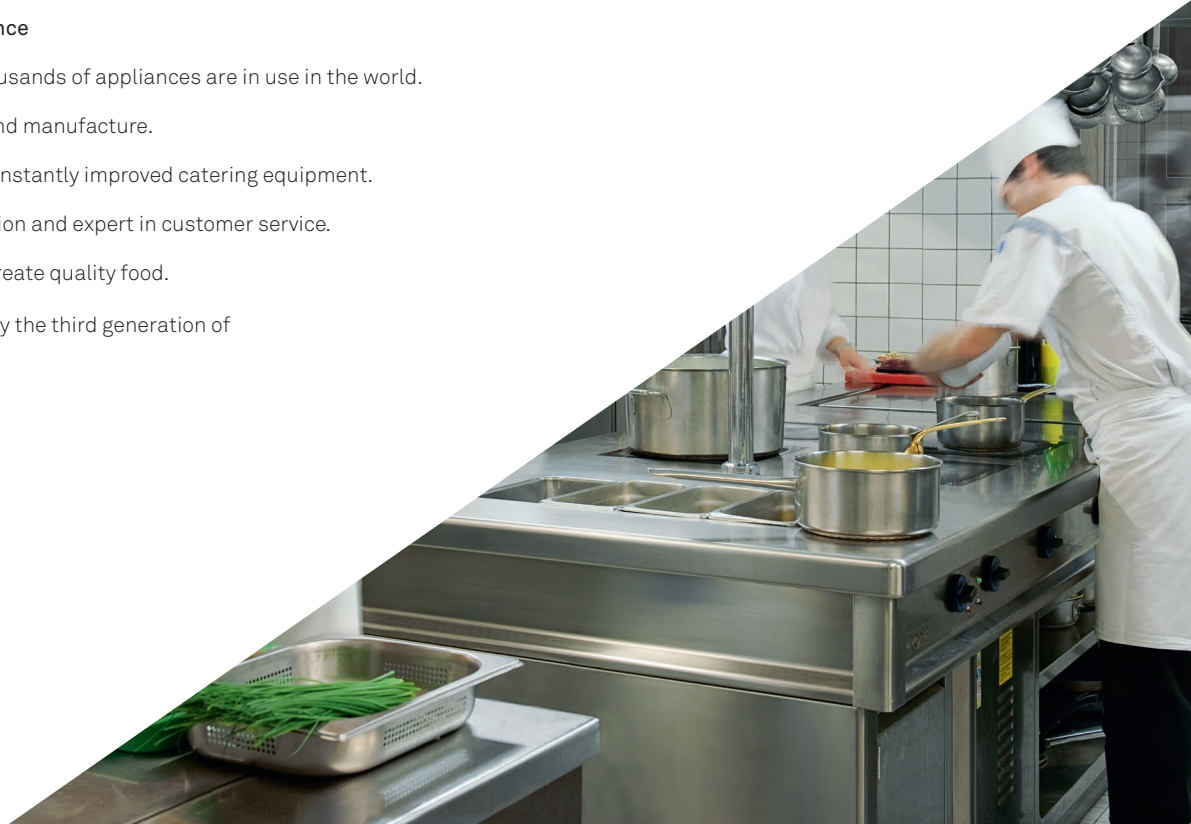
100% swiss made design and manufacture.

A range of innovative and constantly improved catering equipment.

A demanding brand reputation and expert in customer service.

Designed to help the Chef create quality food.

A true family business run by the third generation of the founders family.





Cuisine Equipment Limited

4 Trafford Road
Reading, Berkshire
RG1 8JS
United Kingdom

Tel: 0118 957 1344
Fax: 0118 939 4236
www.valentinefryers.com

Visit our sister company website
www.cuisinequip.com

