

Valentine ⚡[®]

⊕ SWISS MADE

EVOLUTION FRYERS

EVO200 (T)
EVO250 (T)
EVO2200 (T)
EVO2525 (T)
EVO400 (T)
EVO600
VMAX CHIP SCUTTLE



EVOLUTION FRYERS

DESIGNED BY PROFESSIONALS FOR PROFESSIONALS

NEW!
Twin pump
for optimum
allergen
control

MODEL EVO 2200 (T)

Oil tank

With reduced size cool zone for oil saving

Saves energy

Insulated for maximum efficiency

Temperature

From 95° to 190°, with the option to boil water for cleaning. Powerful "Turbo" model for frozen chips

ECO mode

For economic preheating and for solid fat melt cycle

Oil saving

Oil capacity decreased for total optimisation

Finish and sealing

New design and IPX4

Dialogue system

Maximum efficiency: LED indicator system informs user of when fryer is heating up or up to selected temperature

Heating element

In high quality stainless steel. Element pivots upwards for improved access to the pan when cleaning



Stainless steel pan

Pressed from one piece of metal with no welds. Rounded corners make it easy to clean and ensure optimum hygiene



Adjustable feet

From 850 to 900 mm. Standard on fryers up to 250mm wide

Castors

Standard on fryers 400mm+ wide



Timer

Security thermostat

Working thermostat and switch

Drain valve

Metal filter

Oil bucket



Selected temperature is reached

Fryer is heating

Switch on 1

Switch on ECO

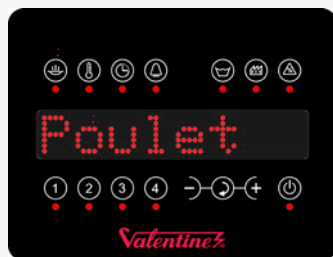
EVOLUTION COMPUTER FRYERS

DEVELOPED FOR PRECISION FRYING



New Valentine computer
New design, clear and easy to use

- Easy adjustment
- Large, multilingual and bright display



- 4 different programmes per pan

MODEL SHOWN: EVO250 COMPUTER

Also available for EVO2200, EVO2525, EVO400 & EVO600

Cooking performance constantly analysed and corrected for perfect quality frying

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

Programming

4 programmes per pan to choose from (with menu, temperature and cooking time)

Temperature

Precision to +/- 1° C



BUILT-IN FRYERS

THE TAILOR-MADE SOLUTION

EVOLUTION SERIES

An attractive, tailor-made solution

The Valentine fryers fit perfectly into any cooking-suite. This means you can choose the ideal kitchen design and the position of the different cooking elements.

This solution also simplifies the cleaning and maintenance of your kitchen, ensuring perfect safety and hygiene.

The excellent quality of the Valentine fryers guarantees top-quality performance, constant safety, and simple maintenance.

It is not surprising that designers often turn to Valentine when creating a bespoke cooking-suite to provide a tailor-made solution for their needs.

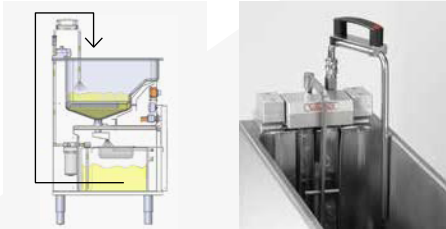
All options are also available except for the EVO200.



OPTIONS

EVEN MORE POSSIBILITIES

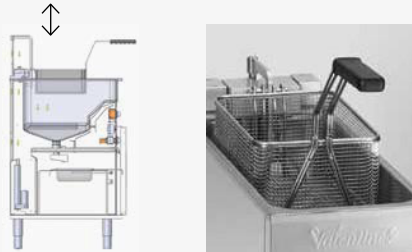
RECYCLING PUMP WITH MICRO-FILTER



The recycling pump returns the oil into the pan, without the need for the operator to handle the oil bucket.

After each service, the oil drains through a dual filtration system, cleaning it and reducing oil consumption.

AUTOMATIC BASKET LIFT



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

Total autonomy for efficient cooking.

NEW! EVO2200 (T) also available with twin pump option for separate oil filtering - providing optimum allergen control.



MARINE SOLAS FRYERS

Marine fryers are specially designed and certified for use on a ship.

They are tested to satisfy the heavy use and demanding safety standards required at sea.

Fitted with flanged feet for fixing to the galley floor.



CASTORS

For increased mobility. Standard on all fryers 400mm+ wide.

SICOTRONIC

Energy optimisation: during peak periods it adjusts the allocation of power to the required units.

VMAX CHIP SCUTTLE



VMAX Chip Scuttle

Dimensions (mm)	
Width	398
Depth	600
Height	265/696
Gross weight (kg)	16 kg
Voltage (V)(1)	230 V
Kilowatts (kW)	0,85
Fuses (A)	3.7

EVOLUTION SERIES

ADAPTED TO YOUR NEEDS



Evolution	EVO 200 (1)	EVO 200T (2)	EVO 250 (1)	EVO 250T (2)	EVO 2200 (1)	EVO 2200T (2)	EVO 2525 (1)	EVO 2525T (2)	EVO 400 (1)(4)	EVO 400T (2)(4)	EVO 600 (1)(5)
Pan (litres)	7-8	7-8	9-10	9-10	2 x 7-8	2 x 7-8	2 x 9-10	2 x 9-10	15-18	15-18	25-28
Dimensions											
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*
Basket Width	158	158	202	202	2 x 158	2 x 158	2 x 202	2 x 202	2 x 158	2 x 158	2 x 255
Depth	285	285	285	285	2 x 285	2 x 285	2 x 285	2 x 285	2 x 285	2 x 285	2 x 285
Height	135	135	135	135	2 x 135	2 x 135	2 x 135	2 x 135	2 x 135	2 x 135	2 x 135
Production capacity (kg/h)	19-23	26-32	20-26	28-36	38-46	52-64	40-52	56-72	38-46	52-64	57-68
Gross weight (kg)	36	36	40	40	62	62	68	68	53	53	70
Load 3ph (amp) (3)	10.5	17	10.5	17	21	33	21	33	21	33	33
Load 1ph (amp) (3)	31	-	31	-	62	-	62	-	62	-	-
Kilowatts (kW)	7.2	11	7.2	11	14.4	22	14.4	22	14.4	22	21.6
Fuses (A)	10	16	10	16	20	32	20	32	20	32	32
Options:											
computer	-	-	•	•	•	•	•	•	•	•	•
built-in	•	•	•	•	•	•	•	•	•	•	•
lift	-	-	•	•	• (2x)	• (2x)	• (2x)	• (2x)	• (2x)	• (2x)	• (2x)
pump	-	-	•	•	•	•	•	•	•	•	•
marine	•	•	•	•	•	•	•	•	•	•	•
castors	-	-	-	-	•	•	•	•	•	•	•
sicotron	•	•	•	•	•	•	•	•	•	•	•
fish plate	•	•	•	•	• (2x)	• (2x)	• (2x)	• (2x)	•	•	•

(1) Standard power

(2) T = more powerful "Turbo" heating element for frozen produce

(3) Other voltages, for example 3 x 230, 3 x 440, on request

(4) Option - 1 large basket (270 x 350 x 135)

(5) Option - 1 large basket (295 x 550 x 135)

* Adjustable height if fitted on legs (castor height not adjustable)

All changes reserved

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SWISS MADE

Valentine Equipment Ltd
4 Trafford Road, Reading
Berkshire RG1 8JS
T +44 (0)118 957 1344
info@valentinefryers.com
www.valentinefryers.com