

Valentine ⚡
SWISS MADE

EVOLUTION FRYERS

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



FRYERS "EVOLUTION" DESIGNED BY PROFESSIONALS FOR PROFESSIONALS

NEW!
Also available with
twin pump option
for separate
oil filtering

MODEL EVO 2200 (T)

Drain pan

With cool zone for waste recover and 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 fat melt cycle.

Oil saving

Oil capacity decreased for total optimisation.

Finish and sealing

New design and IPX4.

Dialogue system

Maximum efficiency: the fryer heats continually after inserting the basket.

Heating element

In high quality stainless steel tube, 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
Possibility to add wheels for more mobility.



Timer

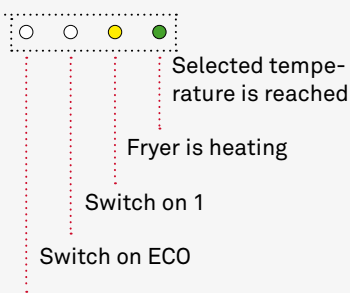
Security thermostat

Working thermostat and switch

Drain valve

Metal filter

Oil bucket



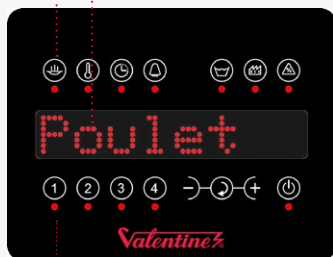
“EVOLUTION COMPUTER” FRYERS DEVELOPED FOR PRECISION FRYING



New Valentine computer
New design, clear and easy to use.

Easy adjustment.

Large, multilingual and bright display.



4 different programmes.

MODEL EVO250 COMPUTER

Cooking performance constantly analysed and corrected for perfect quality

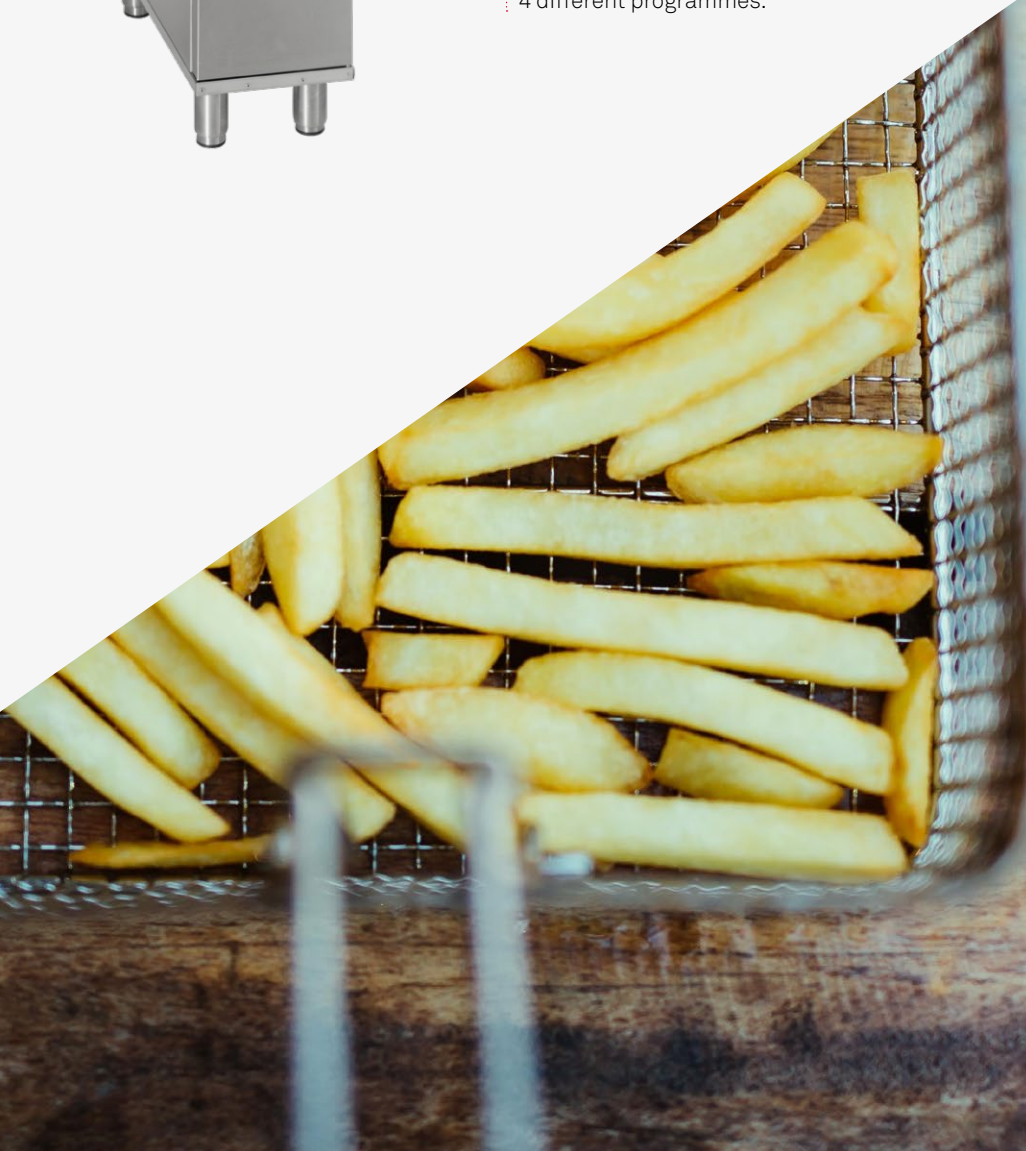
An audible alarm indicates when the food is ready. The computer can also pilot an automatic lift basket. (Optional but highly recommended).

Programming

4 programmes 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.

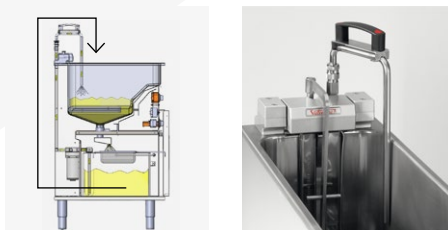
All options are also available except on the EVO200.



OPTIONS

EVEN MORE POSSIBILITIES

RECYCLING PUMP WITH MICRO-FILTER

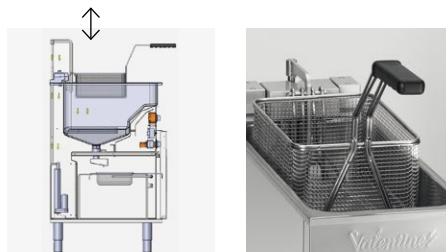


The recycling pump returns the oil into the pan, without the need for the operator to handle the oil bucket.

After each service, the oil drains through the micro-filter, cleaning it and reducing oil consumption.

NEW! Also available with twin pump option for separate oil filtering

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.



FRYER FOR MARINE EXECUTION

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

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.



CASTORS

Possibility of adopting castors for more mobility.

SICOTRONIC

Energy optimizer: during peak periods it adjusts the allocation of power to consumers.

SILOFRIT VMAX



Silofrit VMax

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

- For always hot food
- 2 heating elements (top and bottom)
- For better heat distribution
- Robust and solid
- Easy to clean

Support table (390x580xH590) with storage possibilities for your G/N containers, for a total height of 850mm.

“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⁾⁽⁶⁾
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 (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
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	83
Voltage (V) ⁽³⁾	3N400V	3N400V	3N400V	3N400V	3N400V	3N400V	3N400V	3N400V	3N400V	3N400V	3N400V
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	-	-	•	•	•	•	•	•	•	•	•
sicotronic	•	•	•	•	•	•	•	•	•	•	•
fish shelf	•	•	•	•	• (2x)	• (2x)	• (2x)	• (2x)	•	•	•

(1) Normal power

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

(3) Other voltages, for example 3x230V, 3x440V, on demand

(4) On demand possible to have 1 big basket (350x285xH135)

(5) On demand possible to have 1 big basket (550x285xH135)

(6) Standard model with pump and castors

All changes reserved

Valentine  [®]
SWISS MADE

Valentine Fabrique SA
Z.I. Moulin du Choc E
CH-1122 Romanel-sur-Morges
T +41 21 637 37 40
info@valentine.ch
www.valentine.ch