

**Valentine** ⚡  
SWISS MADE

# TABLE-TOP FRYERS

TF 3  
TF 5  
TF 55  
TF 7  
TF 7 Turbo  
TF 77  
TF 77 Turbo  
TF 10  
TF 13  
Silofrit VMax





## TABLE-TOP FRYERS “TF SERIES”

### MODEL TF7

#### Construction

Entirely in stainless steel.

#### Pan

Pressed from one piece of metal without welding and with rounded corners.

#### Chassis and pan

Removable for easy cleaning.

#### Easy to work

With 1 knob.

#### System dialogue

For maximum output.

#### Cool zone

Under the heating element.

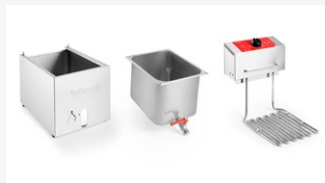
#### Safety thermostat

With a reset button.



#### Top-quality components

Valentine has developed a table-top fryer which satisfies the expectations of even the most demanding customers, with a top-quality finish and an excellent quality performance.



#### Three-part fryer

For easier cleaning and maintenance, the TF series is divided into 3 parts: the control unit, the pan and the chassis. The last two components can be washed in a dishwasher.



#### Drain valve

All the TF models (except TF3) are fitted with a front drain valve allowing you to drain the oil.



#### Pan pressed from one piece of metal, without welding

Valentine has developed a pan pressed from one piece of metal. The absence of welding and the rounded corners make it easy to clean and guarantee optimum hygiene.



## TABLE-TOP FRYERS “TF 3” + “SILOFRIT VMAX”

### MODEL TF3

#### PROFESSIONAL QUALITY AT HOME!

Entirely in stainless steel.

High quality basket, resistant.

Easy to operate, one button and control LED lights for cooking aid.

Security thermostat with reset button.

Sold with a protection lid.

#### Quality and sustainability

Components and finish of high quality to meet the highest expectations. 20 years spare parts availability.



### SILOFRIT VMAX

For constant hot food

2 heating elements (top and bottom) for a better heat distribution.

Superior heating element Front part tilted up for easier access with the basket.

#### Construction

Robust and solid, entirely made of stainless steel. Durable and easy to clean.



Available to order for all table-top models














Available to order with following devices: Silofrit VMax, TF7, TF55 and TF10. With option to store G/N containers.



# TABLE-TOP FRYERS

## THE TAILOR-MADE SOLUTION

							
<b>Table-top fryers</b>	<b>TF 3 (CH)</b>	<b>TF 3 (EU)</b>	<b>TF 5</b>	<b>TF 55</b>	<b>TF 7</b>	<b>TF 7 Turbo</b>	<b>TF 77</b>
<b>Pan (litres)</b>	2-3	2-3	5	2 x 5	7	7	2 x 7
<b>Dimensions (mm)</b>							
Width	200	200	210	420	280	280	560
Depth	390	390	410/450	410/450	410/450	410/450	410/450
Height	180/310	180/310	260/420	260/420	260/420	260/420	260/420
<b>Basket</b>							
width	155	155	155	2 x 155	220	220	2 x 220
Depth	235	235	235	2 x 235	235	235	2 x 235
Height	105	105	105	2 x 105	105	105	2 x 105
<b>Gross weight (kg)</b>	6,2	6,2	7	13	10	10	17
<b>Voltage (V)<sup>(1)</sup></b>	1N230V	1N230V	2x400V	3 x 400V	2 x 400V	2 x 400V	2 x (2 x 400V)
<b>Kilowatts (kW)</b>	2,3	3,0	3,6	7,2	3,6	4,6	2 x 3,6
<b>Fuses (A)</b>	10	13	9	16	9	11,5	2 x 9
<b>Plug type</b>	Type 12 (CH)	Schuko	Without plug	Without plug	Without plug	Without plug	Without plug
							
<b>Table-top fryers</b>	<b>TF 77 Turbo</b>	<b>TF 10</b>	<b>TF 13</b>	<b>Silofrit VMax</b>			
<b>Pan (litres)</b>	2 x 7	10	13	26			
<b>Dimensions (mm)</b>							
Width	560	370	550	398			
Depth	410/450	410/450	410/450	600			
Height	260/420	260/420	260/420	265/696			
<b>Basket</b>							
width	2 x 220	305	480	-			
Depth	2 x 235	235	235	-			
Height	2 x 105	105	105	-			
<b>Gross weight (kg)</b>	17	14	16	16			
<b>Voltage (V)<sup>(1)</sup></b>	2 x (2 x 400V)	3N400V	3N400V	1N230V			
<b>Kilowatts (kW)</b>	2 x 4,6	6,9	6,9	0,85			
<b>Fuses (A)</b>	2 x 11,5	10	10	3,7			
<b>Plug type</b>	Without plug	Without plug	Without plug	Type 12 or Schuko			

(1) Other voltages, for example 3x230; 3 x 440, on demand  
All changes reserved

**Valentine**  <sup>®</sup>  
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