

Valentine
SWISS MADE

70
1952
2022

The leading brand in professional kitchens since over 70 years

NEW
Fryers
The CORE



The CORE – A completely rethought design for improved ergonomic handling. Swiss Made from the concept to the finished product, great mobility and simple to use, cutting-edge performance and constant safety: promoting sustainable culinary creativity without limits.



The CORE

The new generation of professional fryers

The CORE



Efficient simplicity

- Mechanical thermostat
- Temperature control knob
- No basket lift, pump or timer options

Options:

- Turbo 11kW/22kW
- Built-in

Accessories:

- 5 µm filter to be placed in the oil bucket

The CORE+



Electronic control for optimum quality

- One-button control
- Precise temperature control +/- 1°C
- Custom setting of the temperature and cooking time
- ECO feature to reduce energy consumption over longer periods of non-use
- Integrated Sicotronic

Options:

- Turbo 11kW/22kW
- One filtration pump per pan with a 5 µm filter
- Automatic basket lift
- Built-in

Accessories:

- 5 µm filter to be placed in the oil bucket

The CORE+SMART



Bespoke control system for your specific cooking needs

- 6 adjustable programmes per pan
- Oil filtration pump and automatic basket lift for each pan
- 5 µm oil filtration
- ECO feature to reduce energy consumption over longer periods of non-use
- "Adaptive cooking" based on load in basket
- Integrated Sicotronic
- Cleaning mode

Options:

- Turbo 11kW/22kW
- Built-in

New features for 2024:

- Bluetooth application
- Built-in oil quality tester

**200/T**

Pan (litres)	7-8
Dimensions (mm)	
Width	200
Depth	600
Height	850-900
Basket (mm)	
Width	158
Depth	285
Height	135
Production capacity (kg/h)	19-23/26-32
Net weight (kg)	36
Voltage (V)	3N400V
Kilowatts (kW)	7.2/11
Fuses (A)	10/16

**250/T**

Pan (litres)	9-10
Dimensions (mm)	
Width	250
Depth	600
Height	850-900
Basket (mm)	
Width	202
Depth	285
Height	135
Production capacity (kg/h)	20-26/28-36
Net weight (kg)	39
Voltage (V)	3N400V
Kilowatts (kW)	7.2/11
Fuses (A)	10/16

**400/T**

Pan (litres)	15-18
Dimensions (mm)	
Width	400
Depth	600
Height	850-900
Basket (mm)	
Width	2x158
Depth	2x285
Height	2x135
Production capacity (kg/h)	38-46/52-64
Net weight (kg)	53
Voltage (V)	3N400V
Kilowatts (kW)	14.4/22
Fuses (A)	20/32

2200/T

Pan (litres)	2x 7-8
Dimensions (mm)	
Width	400
Depth	600
Height	850-900
Basket (mm)	
Width	2x158
Depth	2x285
Height	2x135
Production capacity (kg/h)	38-46/52-64
Net weight (kg)	59
Voltage (V)	3N400V
Kilowatts (kW)	14.4/22
Fuses (A)	20/32

2525/T

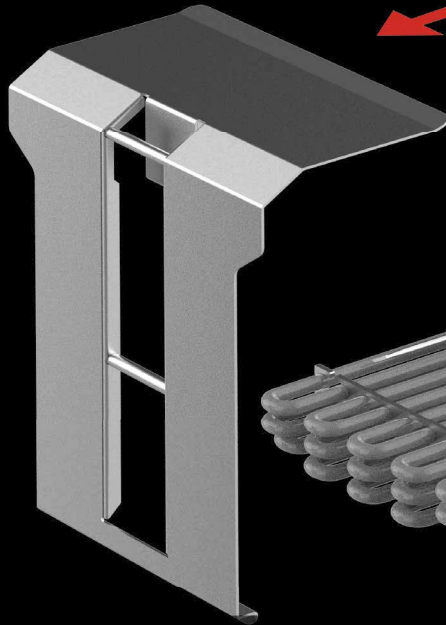
Pan (litres)	2x 9-10
Dimensions (mm)	
Width	500
Depth	600
Height	850-900
Basket (mm)	
Width	2x202
Depth	2x285
Height	2x135
Production capacity (kg/h)	40-52/56-72
Net weight (kg)	64
Voltage (V)	3N400V
Kilowatts (kW)	14.4/22
Fuses (A)	20/32

600

Pan (litres)	25-28
Dimensions (mm)	
Width	600
Depth	600
Height	850-900
Basket (mm)	
Width	2x255
Depth	2x285
Height	2x135
Production capacity (kg/h)	57-68
Net weight (kg)	83
Voltage (V)	3N400V
Kilowatts (kW)	21,6
Fuses (A)	32



Innovation Robust Quality

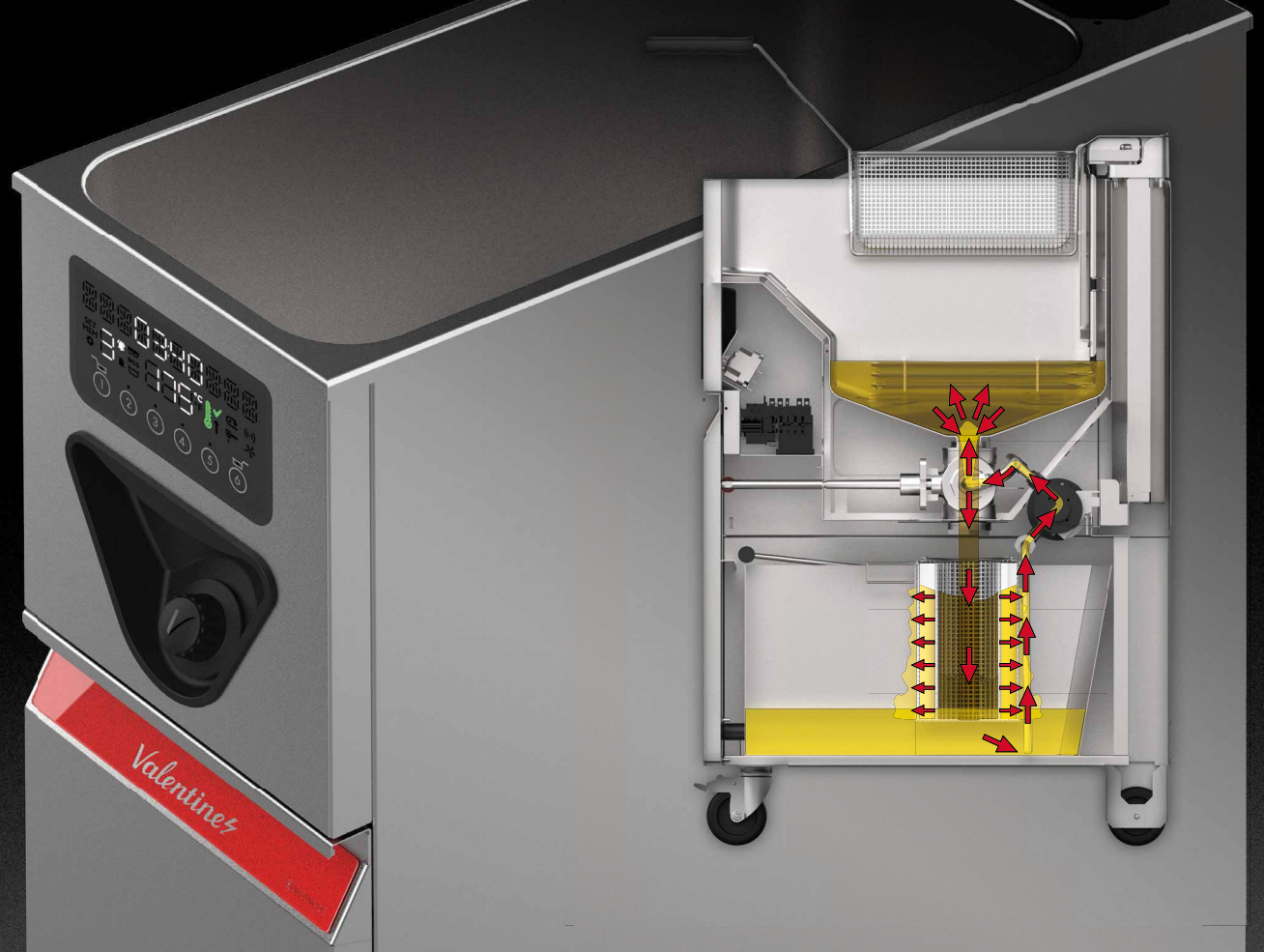


SMART system

The "SMART" range has a new electronic control system that can constantly analyse and adapt the cooking performance. This guarantees precision and optimum quality at all times. Detects absence of oil: the fryer automatically turns off when the drain valve is open. Control panel integrated into the interface with LED display.

Oil filtration pump

- Hot oil filtration system
- Disposable paper filter for micro-filtering up to 5 µm
- Multiple consecutive filtration cycles possible
- Oil returns directly into the pan from below, increased safety, no oil splashes
- Each pan has its own filtration circuit. No cross contamination of oils



The CORE

Fryers designed to meet the highest requirements and made to last



Durability

- 2-year warranty on all parts
- Swiss Made concept and manufacture
- Spare parts available for 20 years



Ergonomics

- Removable control panel in cartridge format. Facilitates after-sales service, especially for built-in fryers
- Ergonomic operation thanks to the handle at the front and the castors



Economy – Ecology

- New filtration system for prolonged oil quality
- Maximum insulation for 100% efficiency, without energy loss
- Energy-efficient fryers certified by EcoGastro, the funding programme of the SFOE (Swiss Federal Office of Energy)



Other features

- Heating element pivots upwards, with easy access for cleaning
- All models are fitted with castors that can be adjusted in height from 850 to 900mm. Front castors have brakes and are adjustable for uneven floors
- Differentiation of the pans: basket handles, drain valves and oil buckets available in distinct colours on request
- Easy maintenance
- Available with a range of accessories, visit valentine.ch



Certifications

- CB, DNV-GL, UL, NSI, SABER, EcoGastro
- Index IPX4



Built-in models

Tailor-made, aesthetic solution adapted to suit your needs, The CORE range fits in perfectly into any kitchen suite and lines up seamlessly with your worktop. You decide where the various cooking elements go and create your ideal layout.



MARINE fryers

- Specially designed for offshore use
- Built-in key system to test the security system
- Tested to meet the high demands and safety standards required at sea
- Fitted with special feet
- Solas/DNV-GL certified
- Factory test certificate delivered with the machine

