

Valentine®

SWISS MADE

70
1952
2022

The leading brand in professional kitchens since over 70 years

Fryers The CORE



The CORE – A completely new 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 and user friendly

- Electromechanical thermostat
- Temperature control knob
- Basket lift or pump not available
- Without timer
- Thermostat adjustable from 95°C for cleaning purposes

Options:

- Turbo
- To build in

The CORE+



Electronic control for optimum quality

- Intuitive control via rotative knob
- Precision of regulation +/- 1°C
- Custom setting of the temperature and cooking time
- ECO feature to reduce energy consumption over longer periods of non-use
- "Adaptive cooking" based on load in basket
- Integrated Sicotronic interface for energy optimisation
- Cleaning mode
- Removable electric connection box in cartridge format
- Detection of absence of oil

Options:

- Turbo
- One filtration pump per pan
- Automatic basket lift
- To build in
- Marine

The CORE+SMART



Bespoke control system for your specific cooking needs

- 6 adjustable programmes per pan
- Oil filtration pump for each pan
- Automatic basket lift for each basket
- ECO feature to reduce energy consumption over longer periods of non-use
- "Adaptive cooking" based on load in basket
- Integrated Sicotronic interface for energy optimisation
- Cleaning mode
- Removable electric connection box in cartridge format
- Detection of absence of oil

Options:

- Turbo
- To build in
- Marine



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 / 23-27

Voltage (V) 3N400V

Kilowatts (kW) 7.2 / 9

Current (A) 10 / 13



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

Voltage (V) 3N400V

Kilowatts (kW) 7.2 / 11

Current (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 / 46-54

Voltage (V) 3N400V

Kilowatts (kW) 14.4 / 18

Current (A) 20 / 26

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 / 46-54

Voltage (V) 3N400V

Kilowatts (kW) 14.4 / 18

Current (A) 20 / 26

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

Voltage (V) 3N400V

Kilowatts (kW) 14.4 / 22

Current (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

Voltage (V) 3N400V

Kilowatts (kW) 22

Current (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 cuts off before reaching 230°C. Control panel integrated into the interface with LED display.

Oil filtration pump

- Hot oil filtration system
- Multiple consecutive filtration cycles possible
- Return of oil directly in the tank, increased safety
- 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 electric connection box 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
- Integrated Sicotronic interface for energy optimisation



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
- On request: kit for differentiating tanks with distinct colours (drain tap and oil collection trays)
- Easy maintenance
- Available with a range of accessories, visit valentine.ch



Certifications

- CB, DNV-GL, UL/NSF, SABER
- Index IPX4



Models to build in

Tailor-made, aesthetic version 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 version fryers

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

