

Valentine  [®]
SWISS MADE

EVOLUTION FRYERS

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



EVOLUTION FRYERS

DESIGNED BY PROFESSIONALS FOR PROFESSIONALS

EVO 2200 (T)

Drain tank

With 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: with clear operational indication.

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
Standard on fryers
upto 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

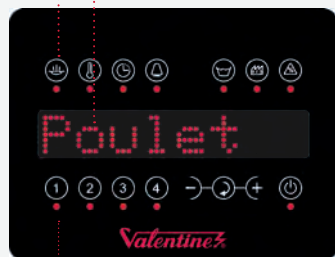
EVOLUTION COMPUTER FRYERS DEVELOPED FOR PRECISION FRYING



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

Easy adjustment.

Large, multilingual and bright display.



4 different programmes.

EVO250 COMPUTER

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 lift basket. (Optional but recommended).

Programming

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

Temperature

Precision to +/- 1°.



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.



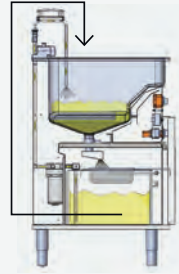
OPTIONS

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.

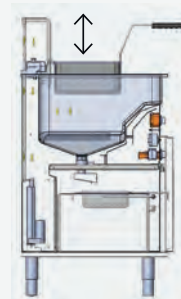
After each service, the oil drains through the micro-filter, cleaning it and reducing oil consumption.



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.



MARINE SOLAS

Marine fryers are specially designed for use on a ship.

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.

Certified by Solas with audible overheat alarm. Can be integrated into the ships fire control system.



CASTORS

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



EVO CHIP SCUTTLE



TECHNICAL INFORMATION

EVO Chip scuttle

| | |
|----------------------------|--------------|
| Dimensions (mm) | |
| width | 400 |
| depth | 600 |
| height | 900 (wheels) |
| Gross weigh (kg) | 32 kg |
| Voltage (V) ⁽¹⁾ | 230 V |
| Kilowatts (kW) | 0,8 |
| Fuses (A) | 4 |

Keeps food hot

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












Robust and solid

Easy to clean



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) | EVO 400T(2) | EVO 600(1) |
| 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 | 70 |
| Load 3ph (1ph) amp | 10.5 (31) amp | 17 amp | 10.5 (31) amp | 17 amp | 21 (62) amp | 33 amp | 21 (62) amp | 33 amp | 21 (62) amp | 33 amp | 33 amp |
| 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 | • | • | • | • | • | • | • | • | • | • | • |
| wheels | - | - | • | • | • | • | • | • | • | • | • |

(1) Normal power

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

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

All changes reserved

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Valentine Equipment Ltd
4 Trafford Road, Reading
Berkshire RG1 8JS

T +44 (0)118 957 1344
info@valentinefryers.com
www.valentinefryers.com



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