

TABLE-TOP FRYERS

MAXI 5	TF 10
TF 7	TF 13
TF 7 TURBO	SILOFRIT
TF 77	BB 55
TF 77 TURBO	MAXI 23

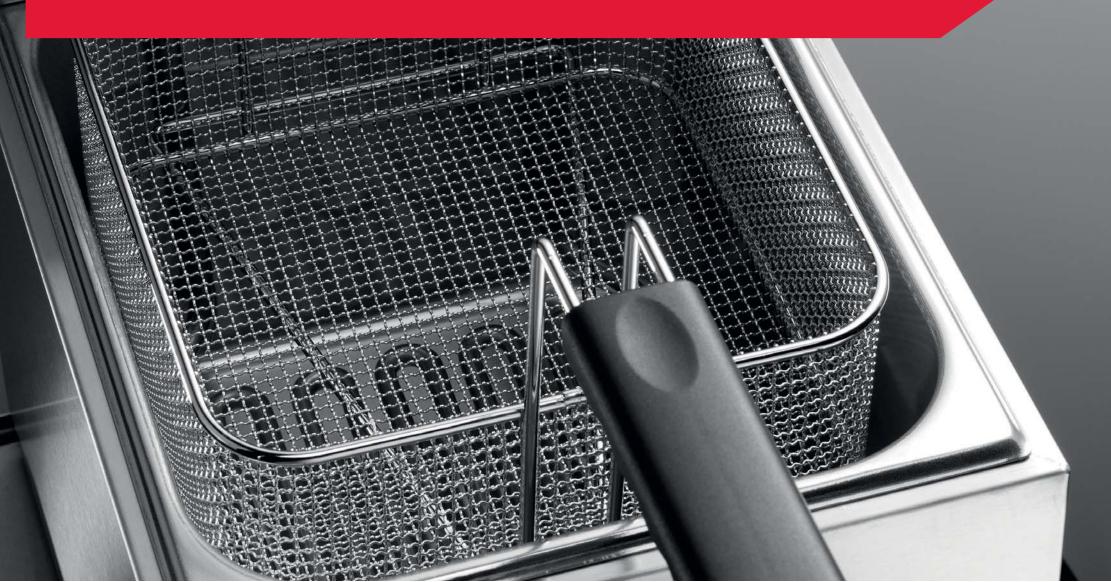


TABLE-TOP FRYERS "TF SERIES"

TF7 SERIES

Construction Entirely in stainless steel.

Tank

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

Chassis and pan Removable for easy cleaning.

Easy to work With 1 button.

System dialogue For maximum output.

Settling zone Under the heating element.

Safety thermostat With reset button.





TABLE-TOP FRYERS "TF SERIES"







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 greater safety and easy maintenance, the TF series is divided into three parts – the control unit, the tank and the chassis. The last two components can be washed in a dishwasher.



Drain valve

All TF models (except MAXI5) are fitted with a front drain valve allowing you to recover the oil.

Tank pressed from one piece of metal, without welding Valentine has developed a tank 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 FRYER "BB 55"

BB 55

Construction Entirely in stainless steel.

Drain valve

Pan

Deep V-shaped oil pan, wider at the top to avoid overflow.

Settling zone

Under the heating element, no transmission of taste between the different foods.

Heating elements Very long which prevent the oil from burning.

Construction Robust and durable, easy to clean.



TABLE-TOP FRYERS SERIES "MAXI" + "SILOFRIT"

MAXI 23

Construction Entirely in stainless steel.

Pan

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

Chassis and pan Removable oil for easy cleaning.

Supplied with basket and lid

Settling zone

Under the heating element, no transmission of taste between the different foods.



SILOFRIT

For always hot food

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

Robust and solid

Easy cleaning



TABLE-TOP FRYERS THE TAILOR-MADE SOLUTION

Table-top fryers	MAXI 5	TF 7	TF 7 Turbo	TF 77	TF 77 Turbo	TF 10	TF 13	Silofrit	BB 55	MAXI 23
Tank (litres)	5	7	7	2 x 7	2 x 7	10	13	10	2 x 5	3-4
Dimensions (mm) length depth height	280 415 265-420	280 415 265-420	2280 415 265-420	560 415 265-420	560 415 265-420	360 415 265-420	560 415 265-242	370 400 260-580	400 415 270-420	260 400 240
Pan length depth height	235 220 105	235 220 105	235 220 105	2 x 235 2 x 220 2 x 105	2 x 235 2 x 220 2 x 105	235 305 105	235 480 105	_	2 x 270 2 x 160 2 x 100	260 220 105
Gross weight (kg)	7	12	12	19	19	14	19	8,2	20	6,6
Voltage (V)(1)	1N230V	1 x 400V	1 x 400V	2 x 400V	2 x 400V	3N400V	3N400V	1N230V	3 x 400V	1 x 230V
Kilowatts (kW)	3	3,6	4,6	2 x 3,6	2 x 4,6	6,9	6,9	0,8	2 x 3,6	2,3
Fuses (A)	13	9	11,5	2 x 9	2 x 11,5	10	10	4	2 x 9	10

A FAMILY BUSINESS A SWISS MADE QUALITY

Competence and performance

Since 1947, hundreds of thousands sold appliances in the world.

- 100% swiss made development and manufacture.
- A range of innovative and constantly improved machines.
- A demanding brand reputation and expert in customer service.
- Sense of responsibility and sensitivity towards quality food, which is balanced and varied.
- The perpetuation of the family spirit with administration provided by the children and small children of the founder of the brand.



Valentine Fabrique SA

Avenue d'Epenex 6 Case postale 365 CH-1024 Ecublens T +41 21 637 37 40 www.valentine.ch

