



TABLE-TOP FRYERS

TF 5
TF 55
TF 7
TF 7 Turbo
TF 77
TF 77 Turbo
TF 10
TF 13
TF Chip Scuttle



TABLE-TOP FRYERS

TF SERIES

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 greater safety and easy 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 TF5) 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 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 FRYERS

TF CHIP SCUTTLE

TF CHIP SCUTTLE

Keeps food hot

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

Robust and solid

Easy to clean



Available to order
for all models



TABLE-TOP FRYERS

THE TAILOR-MADE SOLUTION

							
Table-top fryers	TF 5	TF 55	TF 7	TF 7 Turbo	TF 77	TF 77 Turbo	TF 10
Tank (litres)	5	2 x 5	7	7	2 x 7	2 x 7	10
Dimensions (mm)							
width	280	420	280	280	560	560	360
Depth	415	415	415	415	415	415	415
Height	265-420	265-420	265-420	265-420	265-420	265-420	265-420
Basket							
width	220	2 x 155	220	220	2 x 220	2 x 220	305
Depth	235	2 x 235	235	235	2 x 235	2 x 235	235
Height	105	2 x 105	105	105	2 x 105	2 x 105	105
Gross weight (kg)	7	13	10	10	17	17	14
Voltage (V)⁽³⁾	1N230V	2 x (1 x 400V)	1 x 400V	1 x 400V	2 x (1 x 400V)	2 x (1 x 400V)	3N400V
Kilowatts (kW)	3	7,2	3,6	4,6	2 x 3,6	2 x 4,6	6,9
Fuses (A)	13	16	9	11,5	2 x 9	2 x 11,5	10
							
Table-top fryers	TF 13	TF CHIP SCUTTLE					
Tank (litres)	13	10					
Dimensions (mm)							
width	560	370					
Depth	415	400					
Height	265-420	260-580					
Basket							
width	480	-					
Depth	235						
Height	105						
Gross weight (kg)	16	10					
Voltage (V)⁽³⁾	3N400V	1N230V					
Kilowatts (kW)	6,9	0,8					
Fuses (A)	10	4					

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

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