

Valentine 
SWISS MADE

EVOLUTION FRYERS

EVO200 (T)
EVO250 (T)
EVO2200 (T)
EVO2525 (T)
EVO400 (T)
EVO600



FRYERS “EVOLUTION”

IMPECCABLE FRYING AND FINISH

EVO2200

Stainless steel tank

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

Heating element

Pivots upwards for improved access to the container when cleaning.

Drain valve

With cold zone for waste recovery, fat melt cycle.

Ball valve

With security lock, easy to use.

Saves energy

Increases productivity by means of the programmed power system.

Insulation for maximum efficiency at 100%. The insulation of the fryer has been reconsidered so that heat is at maximum without wasting energy.

Oil temperature

Reduced automatically in “stand-by” mode, Powerful “Turbo” model for frozen chips.

Storage

Storage space for the cover in the door.

Security

Improved security system thanks to the deactivation of the fryer when opening the tap and when washing the heating element.

Oil saving

Oil capacity decreased for total optimization.

Finish

New design.

Sealing

IPX5.



Stainless steel tank pressed from one piece of metal without welding
Valentine has developed an exclusive tank pressed from one piece of metal. The absence of welds and the rounded corners make it easy to clean and ensure optimum hygiene.

FRYERS “EVOLUTION COMPUTER”

AN ANALYZED AND CORRECTED COOKING

EVO250

Cooking performance constantly analysed and corrected for perfect quality in all conditions.

Thanks to a sensor fitted in the tank, the fryer's computer constantly analyses the state of progress of the cooking process.

Depending on the food, the quantity in the basket, its temperature and its level of moisture, the computer automatically reduces or extends the cooking time.

An audible signal indicates when the food is ready. The computer can also manage the automatic basket lift function (optional).

Programming

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

Finish

New design, clear and easy to use.



EVO250 MODEL

With optional computer, automatic basket lift and recycling pump.

BUILT-IN FRYERS

THE TAILOR-MADE SOLUTION

An attractive, tailor-made solution,
suitable for all your desires

The Valentine fryers fit perfectly into any work surface. This means you can choose the ideal oven design and the position of the different cooking elements. This solution also facilitates the cleaning and upkeep of your kitchen, ensuring perfect safety and hygiene.

EVOLUTION FRYERS

The excellent quality of the Valentine fryers guarantees the user top-quality performance, constant safety and simple maintenance.

So it is not surprising that designers often turn to Valentine when creating a work surface in order to obtain the solution which best suits their expectations.



OPTIONS

EVEN MORE POSSIBILITIES



Automatic basket lift function
The basket is lowered automatically into the oil when the timer is activated. It is raised again as soon as the programmed time has elapsed.



Recycling pump with micro-filter
The recycling pump raises the oil back into the pan, without the operator handling the oil bucket.

After each service, the oil drains through the micro-filter, cleaning it and thus increasing its useful life.



Marine
“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 special legs and are certified.



Wheels
Possibility of adopting wheels for more mobility.

EVOLUTION SERIES

ADAPTED TO YOUR NEEDS

											
Evolution	EVO200 ⁽¹⁾	EVO200T ⁽²⁾	EVO250 ⁽¹⁾	EVO250T ⁽²⁾	EVO2200 ⁽¹⁾	EVO2200T ⁽²⁾	EVO2525 ⁽¹⁾	EVO2525T ⁽²⁾	EVO400 ⁽¹⁾⁽⁴⁾	EVO400T ⁽²⁾⁽⁴⁾	EVO600 ⁽¹⁾
Tank (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)											
length	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											
length	270	270	270	270	2 x 270	2 x 270	2 x 270	2 x 270	2 x 270	2 x 270	2 x 270
depth	160	160	205	205	2 x 160	2 x 160	2 x 205	2 x 205	2 x 160	2 x 160	2 x 255
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
Gross weight (kg)	32	33	35	36	52	54	59	61	46	48	79
Voltage (V) ⁽³⁾	3N400V	3N400V	3N400V	3N400V	3N400V	3N400V	3N400V	3N400V	3N400V	3N400V	3N400V
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:											
pump	-	-	•	•	•	•	•	•	•	•	•
lift	-	-	•	•	• (2x)	• (2x)	• (2x)	• (2x)	• (2x)	• (2x)	• (2x)
built-in computer	•	•	•	•	•	•	•	•	•	•	•
computer	-	-	•	•	•	•	•	•	•	•	•

(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.

(4) On demand possible to have 1 big basket (270 x 350 x 135).

All changes reserved

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.





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