

**Valentine<sup>®</sup>**  
+ SWISS MADE

**70**  
1952  
2022

The leading brand in  
professional kitchens  
since over 70 years

# Fryers The CORE



**Valentine<sup>®</sup>**

+ SWISS MADE



**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
- Integrated Sicotronic interface for energy optimisation

#### Options:

- Turbo
- To build in

### The CORE Smart



#### Bespoke control system

##### for your specific cooking needs

- 6 adjustable programmes per pan
- Electronic regulation +/- 1°
- 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 with FrySmart Technology™

#### Options:

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





### 200/T

|                                   |               |
|-----------------------------------|---------------|
| <b>Pan (litres)</b>               | 7-8           |
| <b>Dimensions (mm)</b>            |               |
| Width                             | 200           |
| Depth                             | 600           |
| Height                            | 850-900       |
| <b>Basket (mm)</b>                |               |
| Width                             | 158           |
| Depth                             | 285           |
| Height                            | 135           |
| <b>Production capacity (kg/h)</b> | 19-23 / 23-27 |
| <b>Voltage (V)</b>                | 3N400V        |
| <b>Kilowatts (kW)</b>             | 7.2 / 9       |
| <b>Current (A)</b>                | 10 / 13       |



### 250/T

|                                   |               |
|-----------------------------------|---------------|
| <b>Pan (litres)</b>               | 9-10          |
| <b>Dimensions (mm)</b>            |               |
| Width                             | 250           |
| Depth                             | 600           |
| Height                            | 850-900       |
| <b>Basket (mm)</b>                |               |
| Width                             | 202           |
| Depth                             | 285           |
| Height                            | 135           |
| <b>Production capacity (kg/h)</b> | 20-26 / 28-36 |
| <b>Voltage (V)</b>                | 3N400V        |
| <b>Kilowatts (kW)</b>             | 7.2 / 11      |
| <b>Current (A)</b>                | 10 / 16       |



### 400/T

|                                   |               |
|-----------------------------------|---------------|
| <b>Pan (litres)</b>               | 15-18         |
| <b>Dimensions (mm)</b>            |               |
| Width                             | 400           |
| Depth                             | 600           |
| Height                            | 850-900       |
| <b>Basket (mm)</b>                |               |
| Width                             | 2x158         |
| Depth                             | 2x285         |
| Height                            | 2x135         |
| <b>Production capacity (kg/h)</b> | 38-46 / 46-54 |
| <b>Voltage (V)</b>                | 3N400V        |
| <b>Kilowatts (kW)</b>             | 14.4 / 18     |
| <b>Current (A)</b>                | 20 / 26       |

### 2200/T

|                                   |               |
|-----------------------------------|---------------|
| <b>Pan (litres)</b>               | 2x 7-8        |
| <b>Dimensions (mm)</b>            |               |
| Width                             | 400           |
| Depth                             | 600           |
| Height                            | 850-900       |
| <b>Basket (mm)</b>                |               |
| Width                             | 2x158         |
| Depth                             | 2x285         |
| Height                            | 2x135         |
| <b>Production capacity (kg/h)</b> | 38-46 / 46-54 |
| <b>Voltage (V)</b>                | 3N400V        |
| <b>Kilowatts (kW)</b>             | 14.4 / 18     |
| <b>Current (A)</b>                | 20 / 26       |



### 2525/T

|                                   |               |
|-----------------------------------|---------------|
| <b>Pan (litres)</b>               | 2x 9-10       |
| <b>Dimensions (mm)</b>            |               |
| Width                             | 500           |
| Depth                             | 600           |
| Height                            | 850-900       |
| <b>Basket (mm)</b>                |               |
| Width                             | 2x202         |
| Depth                             | 2x285         |
| Height                            | 2x135         |
| <b>Production capacity (kg/h)</b> | 40-52 / 56-72 |
| <b>Voltage (V)</b>                | 3N400V        |
| <b>Kilowatts (kW)</b>             | 14.4 / 22     |
| <b>Current (A)</b>                | 20 / 32       |



### 600

|                                   |         |
|-----------------------------------|---------|
| <b>Pan (litres)</b>               | 25-28   |
| <b>Dimensions (mm)</b>            |         |
| Width                             | 600     |
| Depth                             | 600     |
| Height                            | 850-900 |
| <b>Basket (mm)</b>                |         |
| Width                             | 2x255   |
| Depth                             | 2x285   |
| Height                            | 2x135   |
| <b>Production capacity (kg/h)</b> | 57-68   |
| <b>Voltage (V)</b>                | 3N400V  |
| <b>Kilowatts (kW)</b>             | 22      |
| <b>Current (A)</b>                | 32      |



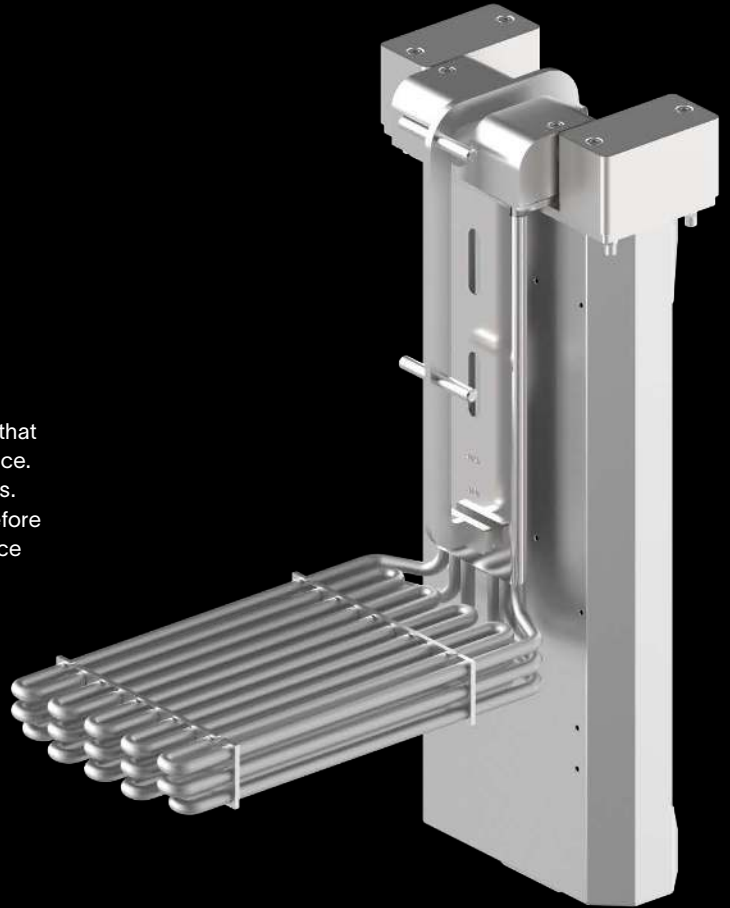
# Innovation Robust Quality

## 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](http://valentine.ch)



### FrySmart Technology™

- Advanced oil absence detection for enhanced safety
- Improved heating element lifetime



### 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

