

Instructions for Deep Fryers



Applicable to the following
Model :

BB 55



230 V~

400 V~

Your agent:

DECLARATION OF CONFORMITY

We, manufacturer Valentine Fabrique SA
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hereby declare that these products comply with the following directives and standards:

Low Voltage Directive: 2006/95/CE
EMC Directive 2004/108/CE
ROHS Directive 2002/95/CE

Applicable standards: EN 60335-1:02 + A1:04 + A2:06 + A11:04 + A12:06 + A13:08
EN 60335-2-37:02 + A1:08
IEC 60335-1(ed.4);am1;am2
IEC 60335-2-37(ed.5);am1EMC
EMC: EN50336:03+A1:06 , EN 55014-1:06, En 55014-2:97 + A1:01+A2:08
EN 61000-3-2:06; EN61000-3-3:08, EN62233:08C
CISPR 14-1 (ed. 5);am1, CISPR 14-2(ed.1);am1;am2
IEC 61000-3-2(ed.3);am1;am2, IEC 61000-3-3(ed.2), IEC 62233(ed.1)

Ecublens, Januray 2010

Valentine Fabrique SA
Name: B.Paris
President of Valentine Switzerland

CEE Agent:
Name: R. C. Witherall
Director of Valentine Equipment Ltd,
Reading RG1 8JS (GB)

Technical specifications	Model:	BB 55 3x400	BB 55 2x400	BB 55 1N230
Rating	[kW]	7,2	2 x 3,6	2 x 3,6
Current	[A]	9 /16	2 x 9	2 x 16
Frequency	[Hz]	50 - 60	50 - 60	50 - 60
Capacity in litres		2 x 5	2 x 5	2 x 5
Service thermostat		2	2	2
Safety thermostat		2	2	2
Output - frozen chips / h		15 - 18	14 - 18	14 - 18
Output - unfrozen chips / h		16 - 22	16 - 22	16 - 22
Leaktightness		IP X5	IP X5	IP X5
Weight	[kg]	16	16	16
Dimensions	[mm]	400x450 x270/42	400x450 x270/42	400x450 x270/42

Safety thermostat:

The positive safety thermostat is located in the box of the heating element housing at the back of the deep fryer. The red reset button [15] projects from under the box.

This is triggered:

- * when the oil temperature exceeds 230 °C
- * when the capillary tube is damaged
- * when the temperature falls below zero °C

or in the case of incorrect use:

- * when the appliance is heated without oil or the level is too low
- * when the appliance is drained without releasing the switch
- * when the heating element is not in the correct position at the bottom of the pan
- * when the block of solid fat is melted directly on the heating element

To reset:

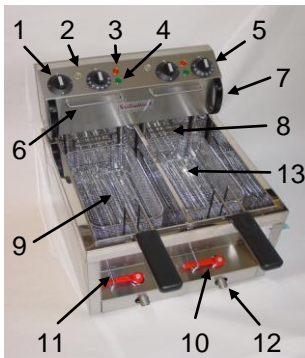
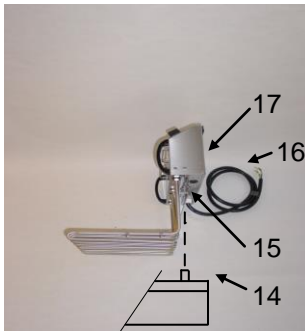
- **Disconnect the deep fryer** (switch [1] in position " 0 ")
- **Leave the deep fryer to cool down** (to accelerate cooling, lift the heating element. Until the probe [13] of the thermostat fixed to the heating element cools down, you cannot reset the safety thermostat.
- **Push the red button [15]** (you will hear a " click " when it engages)

Safety switch:

As soon as the heating element is lifted more than 5 mm, the safety switch is actuated and cuts off the power.

Check that the heating element box is located properly on the edge of the tank.

The 2 pins [14] on the body must penetrate in the switchbox.



1	Switch	10	Valve
2	White lamp	11	Drain valve stop
3	Yellow lamp	12	Oil outlet
4	Green lamp	13	Thermostat probe
5	Thermostat	14	Pins
6	Fixing bar for basket	15	Red button safety thermostat
7	Handle	16	Connecting lead 1,4m
8	Oil level marks	17	Rating plate
9	Heating element coil		

Cooking chart		
Temp °C	Foods	Minutes
190 °C	Frozen chips	3 (1+1)
160 °C	Blanching raw chips	4 - 6
190 °C	Cooking blanched chips	2 - 3
170 °C	Breaded meats	3
170 °C	Frozen chicken legs	6 - 8
180 °C	Fish	2 - 4

Troubleshooting:

Faults	Probable cause	Solutions
Deep fryer does not heat up	* No power * Safety thermostat has triggered	* Check fuses, plug and socket carefully * Reset by pressing the red button
Deep fryer does not get hot enough	* One phase missing in power supply * Faulty element	* Check fuses * Call After-Sales Service
Pilot lamp does not come on or flashes	* Faulty bulb * One phase missing in power supply	* Change lamp * Check fuses
Pilot lamps are on but the deep fryer does not heat up	* Faulty thermostat or heating element	* Call After-Sales Service
Fuses blow on switching on	* Moisture or faulty insulation in the electric circuit	* Call After-Sales Service

Instructions for use:

Filling with oil:

Fill the pan with ground-nut oil up to the oil level marker "MAX" [8] ⇒ Animal and vegetable fats that set when cold are not recommended. If the use of fats cannot be avoided, melt in a pan. Never melt blocks of solid fat on the heating elements

After using each time, top up the oil level. If the oil level is too low, efficiency will be lost and the oil will overheat.

Starting up, cooking:

Turn the switch [1] to position "1" ⇒ White lamp [2] lights up

Turn the thermostat button [5] to the required temperature, for ex. 180°C ⇒ Yellow lamp [3] lights up

As soon as green lamp [4] lights up, immerse the basket in the oil ⇒ Place the basket directly on the heating element

After cooking time (see cooking chart), lift the basket and shake it ⇒ Hook the basket at the fixing bar [6]

After the service, turn the switch [1] to position "0" ⇒ Cover the deep fryer

If you fry many chips, some water accumulate on the body of the pan. To prevent overflow, please drain out 1-2 litres of oil after use and put it into hot oil.

How to save oil

*Do not leave deep fryer on before or after using (the fryer only takes 5 minutes to heat up).

^ **the high temperature destroys the oil also without food**

*Limit the temperature at 180°C instead of 200°C

^ **life time of oil plus 40 % !**

*After each service, pass the oil through a microfilter (optional). This will retain even microscopic particles and can be reused many time over

Servicing the deep fryer, changing the oil, cleaning:

However, thorough cleaning when oil is changed is strongly recommended. The oil should be replaced as soon as it becomes dark brown in colour and starts to smoke (after about 50 to 80 hours' use).

Waste oil must only be put into suitable containers and disposed of according to local regulations.

Turn the switch [1] to position "0". Empty the pan and close the valve [10]. **Warning the appliance shall not be cleaned with a water jet.** ⇒ let oil run out

Pour boiling water containing detergent (soda, for example) into the pan to about 5 cm above the oil level mark [8] ⇒ Leave for 10 to 30 minutes, wash the pan and the heating element coil [9] using a brush. Do not damage the probe of the thermostat with sharp or pointed tools.

Take the switchbox by the 2 handles and put it on the fryer cover beside the fryer ⇒ Do not put the hot heating elements on wood or plastic tables

Clean the bottom part of the pan as well. Drain off water. ⇒ After cleaning, rinse the pan well with hot water, as detergent residues are very harmful to the fresh oil used to refill the pan

Wipe the pan and the heating element with a dry cloth. Close the valve [10] and refill the pan with fresh oil to the level "MAX" [8] ⇒ Replace the heating element in the correct position. The 2 pins [14] must penetrate in the switchbox

After use, cover the fryer ⇒ Light damages the oil quality

Spare parts:

Only use original spare parts. When ordering spare parts, please quote the following in addition to the number from the list below

You will save time and therefore additional costs

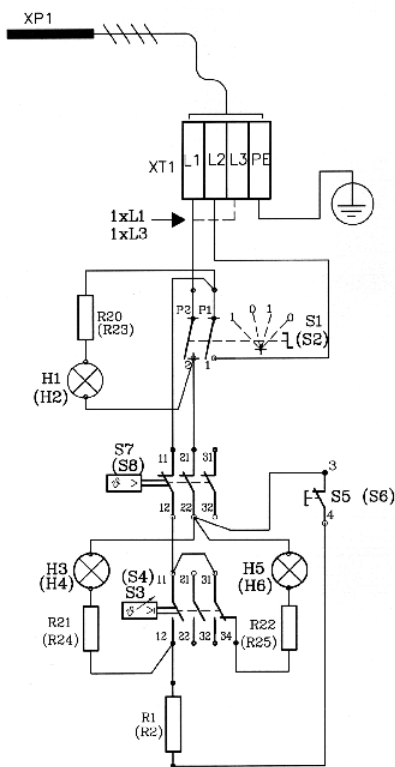
You will find this information on the fryer rating plate

type of deep fryer
serial number
voltage, current and rating

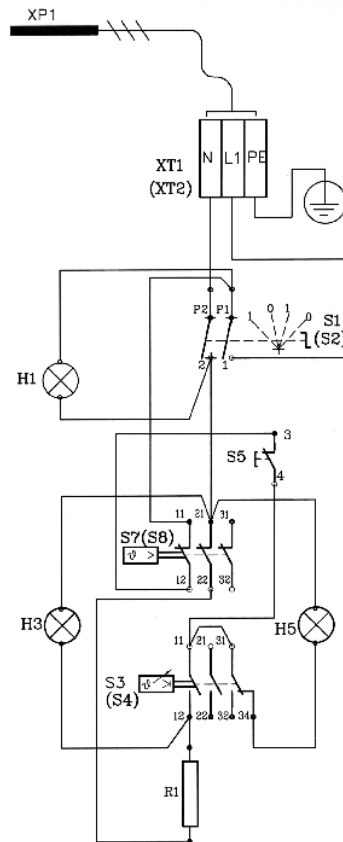
**Type
No
U, I, P**

Description	BB	BB	Item No	Drwg code	Feature	Man'r
	55	55				
	230	400				
	V	V				
White lamp	2	2	6324	H1,H2	250 V	Signalux
Yellow lamp	2	2	6325	H31,H4	250 V	Signalux
Green lamp	2	2	6326	H5		
Pilot lamp resistor		4	6328	R20,R21,R22,R23	120K, 2W	Philips
Switch 2P	2	2	2693-01	S1, S2	12 A, 250 V	EGO
Thermostat 1P probe 4x123/157	2	2	3201-02	S3, S4	16 (4) A 240 V~	EGO
Positive safety thermostat probe ø4 mm	2	2	0705-04	S7,S8	20 (4) A 400 V~	EGO
Safety switch 1P	2	2	6321	S5,S6	16A/250V	Marquardt
Connector nylon 16EDS	6	4/6	6373-01	XT1,XT2	6 mm2	AWAG
Sundry						
Button for switch 0-1-0-1	2	2	5166		Diam. 50	EGO
Button for thermostat 120-190	2	2	5168		Diam. 50	EGO
Oil cock BB	2	2	5137		1/2"	REGLON
Black handle for box	2	2	5134			LANKER
Heating element						
Heating element BB	2		5181-01	R1,R2,R3	230 V 3600 W	Lükon
Heating element BB		2	5182-01	R1,R2	400 V 3600 W	Lükon
Baskets, filter						
Basket BB 55 160 x 280 x H100 mm	2	2	5145-02	Option BB13:	Paniers, Körbe, baskets	
Microfilter + telescopic support			6444	Option		
Spare filter for microfilter			6444-11	Option		

Wiring diagram:



BB55 3 x 400V 7.2kW 10.5A



BB55 (2x) 1N 230V 3.6kW 16A
BB55 (2x) 1N 240V 3.12kW 13A

Warning:

The information contained in these instructions for use may be modified without warning. Valentine Fabrique SA cannot be held liable for any errors contained in this document or for damage or injury resulting from use of this.