

Valentine's®

Table Top Fryers Serie TF



Instructions for Deep Fryers



Applicable to the following models

CE	TF7 ○	TF7 T ○	TF 77 ○	230V ○
	TF10 ○	TF13 ○	MAXI 5 ○	400V ○

Your agent:

DECLARATION OF CONFORMITY

We, manufacturer

Valentine Fabrique SA
6, Avenue d'Epenex
CH - 1024 ECUBLENS
Tél.: +41 21 637 37 40
Mail: info@valentine.ch

Fax: +41 21 637 37 41
Internet: www.valentine.ch

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
Food contact 2004/1935/CE

Applicable standards

IEC 60335-2-37: 2002 (ed. 5) with IEC 60335-1:2001 (ed. 4) corr. + A1:2004 + A2:2006
EN 60335-2-37:2002 with EN 60335-1:2002 + A11:2004 + A12:2006 + A2:2006 + A1:2004
EMC EN 55014-1:06 / CISPR 14-1:05 (ed.5)
EN 50366:03+A1:06 / IEC62233:05 (ed.1)
EN 61000-3-2:06 / IEC61000-3-2:05 (ed.3)
EN 61000-3-3:95+A1:01+A2:05 / IEC 61000-3-3:94+A1:01+A2:05 (Cons. Ed.1.2)
EN 55014-2:97+A1:01 / CISPR14-2:97+A1:01 (Cons. ed.1.1)

Ecublens, July 2011

Valentine Fabrique SA
B. Paris
President

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Warning:

The information given in these operating instructions may be amended at any time. Valentine Fabrique SA accepts no liability for errors in these instructions and any consequent damage.

Dear Customer,

Congratulations on purchasing this Valentine fryer. You have now a product of the best quality, well known, simple and dependable.

The following operating instructions are based on **EC** and international regulations, as well as on the product liability.

Exclusive advantages of your Valentine fryer

Body (chassis)	⇒ Stainless steel ⇒ washable in machine or in the shower
Pan	⇒ Gastronorm GN1/2, GN 2/3, GN 1/1 ⇒ Knockdown ⇒ Easily washable

Important information

Warning

Before using the fryer you must :

- ⇒ **study the following operating instructions and follow them closely**
- ⇒ **notify personnel on how to use the deep fryer correctly and draw their attention to inherent risks**

Valentine Fabrique SA disclaims any liability for damage or injury caused by incorrect use of the deep fryer and failure to comply with the operating instructions.

Inherent risks



- Hot oil can cause severe burning
- Avoid all direct contact with the body
- Drain food well before frying
- Never put water or ice in the oil. This will cause splashing and overflow of the pan
- Do not put your face close to the hot oil when introducing foods into the pan
- Keep away from steam and oil splashes
- Never put anything other than foods into the oil, for example gas cartridges, sealed tins, etc as this could cause explosion and splashes of burning oil
- The deep fryer should not be operated without supervision. If start smoking, turn off (switch at position " 0 ")
- The oil level should never fall below the "MIN" marker. If the level is too low (level with the heating element), the oil may catch fire
- In the event of fire, do not use water to extinguish it
- It is advisable to install a fire extinguisher near the deep fryer and have a fire blanket near at hand

Periodic checks :

- Check regularly that the adjustable thermostat and the safety thermostat are operating properly

Technical data :

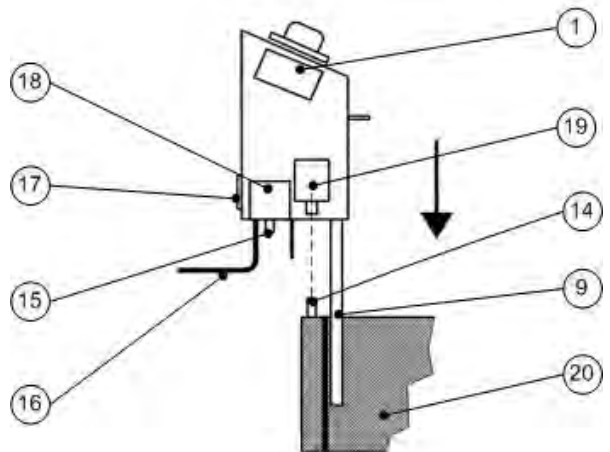
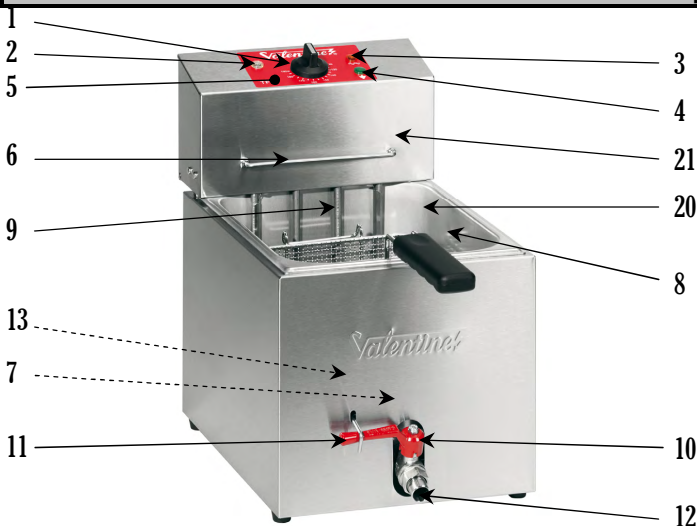
Feature	Model:	TF7 1x400	TF7 1N230	TF7T 1x400	TF10 3N400	TF13 3N400	TF77 2x1N230	TF77T 2x1N400	MAXI-5 1N230
Voltage [V] :									
Rating	[kW]	3.6	3.6	4.6	6.9	6.9	2x 3.6	2x 4.6	3
Current	[A]	9	15.6	11.5	10	10	2x 9	2x 11.5	13
Frequency	[Hz]	50 – 60							
Capacity in litres		7	7	7	10	13	2x 7	2x 7	4
Output - frozen chips	[kg/h]	7 - 9	7 - 9	10 - 12	14 - 16	14 - 18	14 - 18	20 - 24	6 - 8
Output - unfrozen chips	[kg/h]	8 - 11	8 - 11	10 - 15	14 - 20	15 - 20	16 - 22	20 - 25	7 - 10
Breadth		280			360	560			280
Depth		415							
Height pan / case		265 / 420							
Weight	[kg]	10	10	10	12	15	18	18	9
Service and Safety thermostat		1 / 1							
Leak tightness		IPX4							

Installation

Important precautions for installation :

- ◆ The voltage, the current and the rating should comply with the information given on the rating plate [17] at the rear of the heating element box
- ◆ The deep fryer should in any case be connected to safety earth by the lead. The deep fryer is supplied with a hose cable [16] 1,5 m in length
Conductor colours : brown / black / grey Earth : brown / black / grey Neutral : blue
- ◆ Before connecting the power supply, set switch / thermostat [1] to " 0 ". Never heat up without oil
- ◆ When cooking potato chips, a lot of steam is emitted. Proper extraction is therefore required

Description



- | | |
|--|---|
| <ul style="list-style-type: none"> 1 Switch / thermostat 2 Neutral lamp 3 Orange lamp 4 Green lamp 5 Dial 6 Basket hook 7 Thermostat sensor on heating element 8 Oil level marks 9 Heating element 10 Valve* 11 Drain valve stop* <p><i>* Except model Maxi-5</i></p> | <ul style="list-style-type: none"> 12 Oil outlet* 13 Security thermostat sensor 14 Cotter of guidance 15 Red lamp = reset button 16 Connecting lead 17 Rating plate 18 Safety thermostat 19 Safety switch 20 Pan 21 Heating element box |
|--|---|

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 / thermostat [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.

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 fat 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 / thermostat [1] to the required temperature, for ex. 180°C	⇒ Neutral lamp [2] lights up ⇒ The orange lamp [3] lights up
As soon as green lamp [4] lights up, immerse the basket in the oil <i>* The model Maxi-5 does not have a green lamp</i>	⇒ Place the basket directly on the heating element
After cooking time (see cooking chart below), lift the basket and shake it horizontally in the pan	⇒ Hook the basket at the fixing bar [6] ⇒ Let oil drain
After the service, turn the switch / thermostat [1] to position « 0 »	⇒ Cover the deep fryer with the lid

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

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 is extended by approx. 40 % !**

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

Cooking chart

Temp.	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

Maintenance of fryer

Procedure of cleaning

Disconnect the equipment	⇒ Remove the chip of network
Turn the switch / thermostat [1] to position « 0 » Wait that oil gets cold enough. Empty the pan [20]	⇒ Drain oil ⇒ Be careful of burning if oil is hot
Pour boiling water containing detergent (soda, for example) into the pan to level MAX	⇒ 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.
Remove the heating element box	⇒ Beware: do not clean it with water (IEC 60335-2-37)
Clean the bottom of the pan with a brush or put it in the dishwasher	⇒ After cleaning, rinse the pan 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
Put the pan in the body (chassis)	⇒ Attention, lever of the tap in opened position
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 with the lid	⇒ Light damages the oil quality

Changing the oil

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).
Never change oil when it is still too hot.

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

Troubleshooting

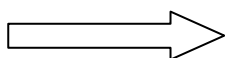
Faults	Probable cause	Solutions
Deep fryer does not heat up	<ul style="list-style-type: none"> ● No power ● Safety thermostat has triggered 	<ul style="list-style-type: none"> ◇ Check fuses, plug and socket carefully ◇ Reset by pressing the red button [15]
Deep fryer does not get hot enough	<ul style="list-style-type: none"> ● One phase missing in power supply ● Faulty element 	<ul style="list-style-type: none"> ◇ Chek fuses ◇ Call After-Sales Service
Pilot lamp does not come on or flashes	<ul style="list-style-type: none"> ● Faulty bulb ● One phase missing in power supply 	<ul style="list-style-type: none"> ◇ Change lamp ◇ Check fuses
Pilot lamps are on but the deep fryer does not heat up	<ul style="list-style-type: none"> ● Faulty thermostat or heating element 	<ul style="list-style-type: none"> ◇ Call After-Sales Service
Fuses blow on switching on	<ul style="list-style-type: none"> ● Moisture or faulty insulation in the electric circuit 	<ul style="list-style-type: none"> ◇ Call After-Sales Service

Spare parts :

Rep.	Component	TF7	TF77	TF7T	TF77T	TF10	TF13	Maxi 5	Items No	Drwg code	Feature
[2]	Neutral Lamp	1	2	1	2	1	1	1	6324	H1	230V
[3]	Orange Lamp	1	2	1	2	1	1	1	6325	H2	230V
[4]	Green Lamp	1	2	1	2	1	1		6326	H3	230 V
[1]	Working - Thermostat							1	A5040-02	S1+S2	1P 16A 400V
[1]	Working - Thermostat	1	2	1	2	1			A0040-01	S1+S2	3P 16A 400V
[1]	Working - Thermostat						1		A0040-13	S1+S2	3P 16A 400V
[18]	Security thermostat							1	A5040-03	S3	16A 400V
[18]	Security thermostat	1	2	1	2	1	1		0705-04	S3	3P 16A 400V
[19]	Safety switch	2	4	2	4	2	2		6321	S5, S6	1P 16A 250V
[1]	Button	1	2	1	2	1	1	1	2694		
[10]	Drain valve	1	2	1	2	1	1		5137		
Rep.	Heating element	TF7	TF77	TF7T	TF77T	TF10	TF13	Maxi 5	Items No	Drwg code	Feature
	Heating element Maxi-5							1	A5030-01	R1, R2, R3	230V 3000W
	Heating element TF 7 230V	1	2						A1030-02	R1, R2, R3	230V 3600W
	Heating element TF 10 + TF 13					3	3		A1030-01	R1, R2, R3	230V 2300W
	Heating element TF 7 400V	1	2						A1030-03	R1, R2, R3	400V 3600W
	Heating element TF 7T			2	4				A3030-01	R1, R2, R3	400V 2300W
	Basket										
	Basket TF7 and Maxi 5	1	2	1	2			1	A1080-02		220/235/108
	Basket TF10					1			A3080-02		305/235/108
	Basket TF13						1		A4080-02		440/235/108

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

And informations as follows

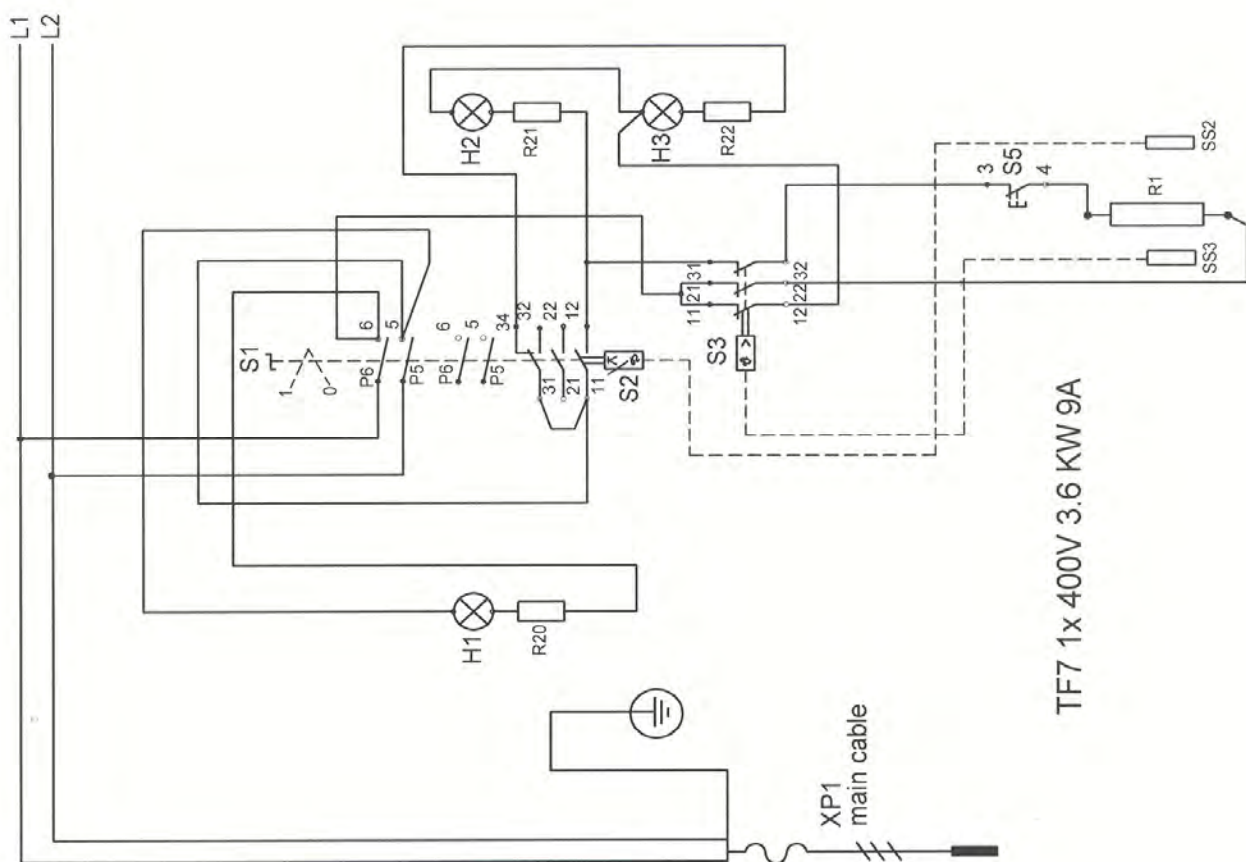
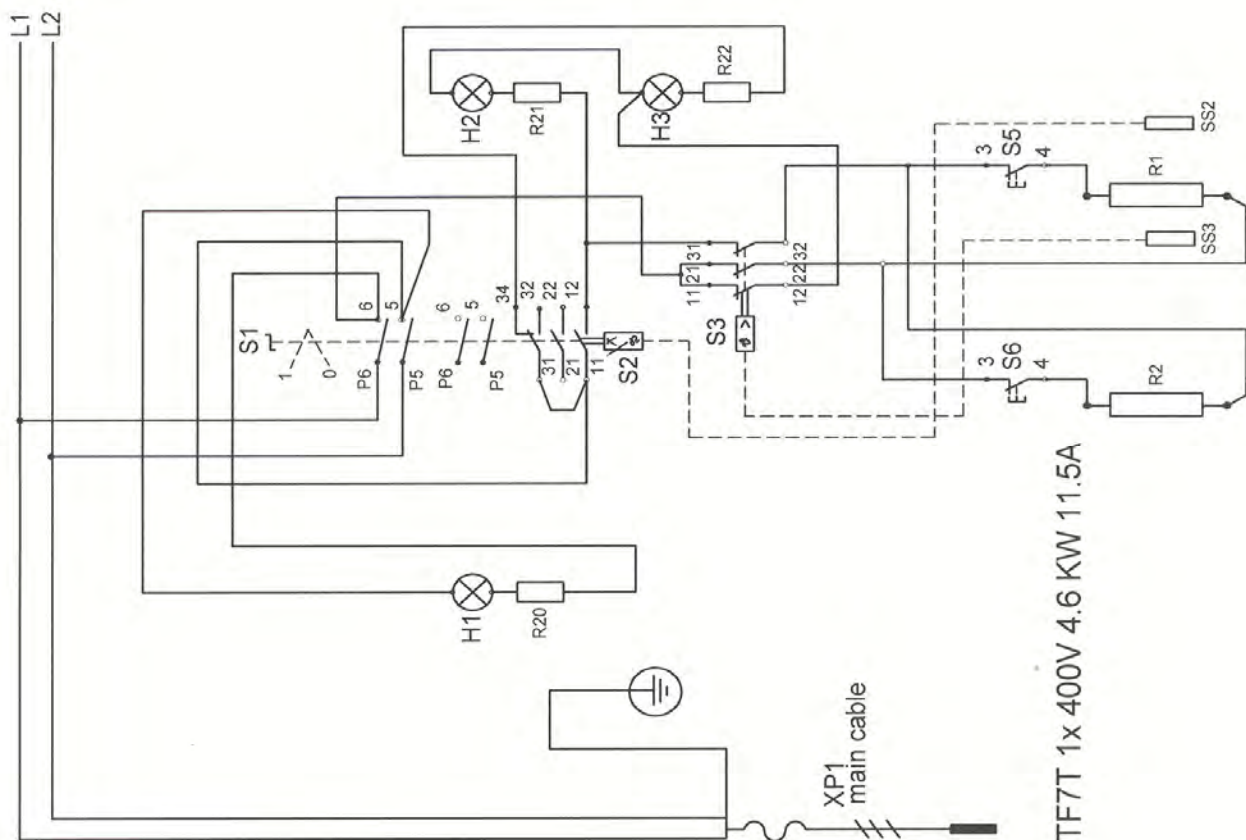


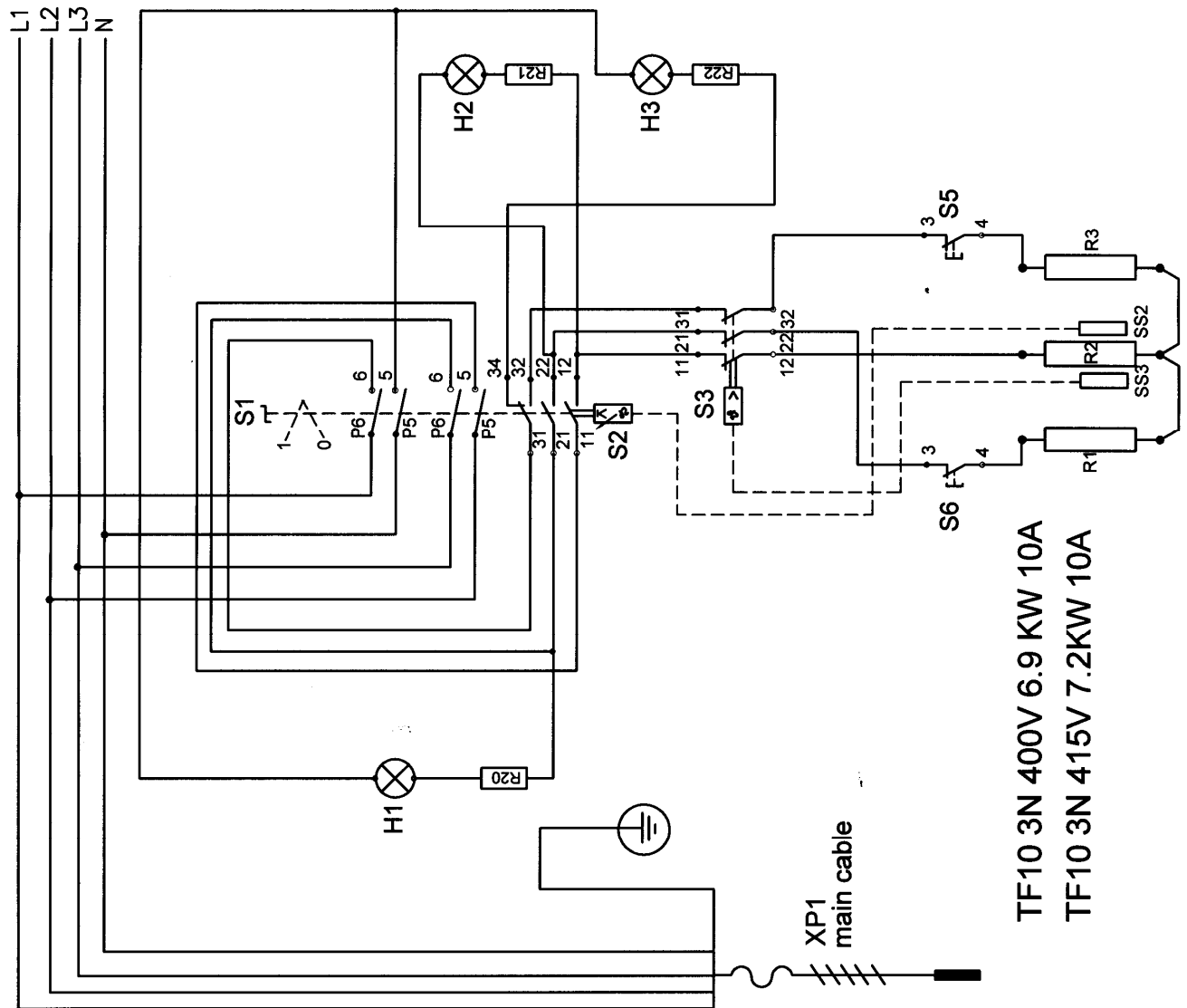
You will find this information on the fryer rating plate

type of deep fryer
serial number
voltage, current and rating

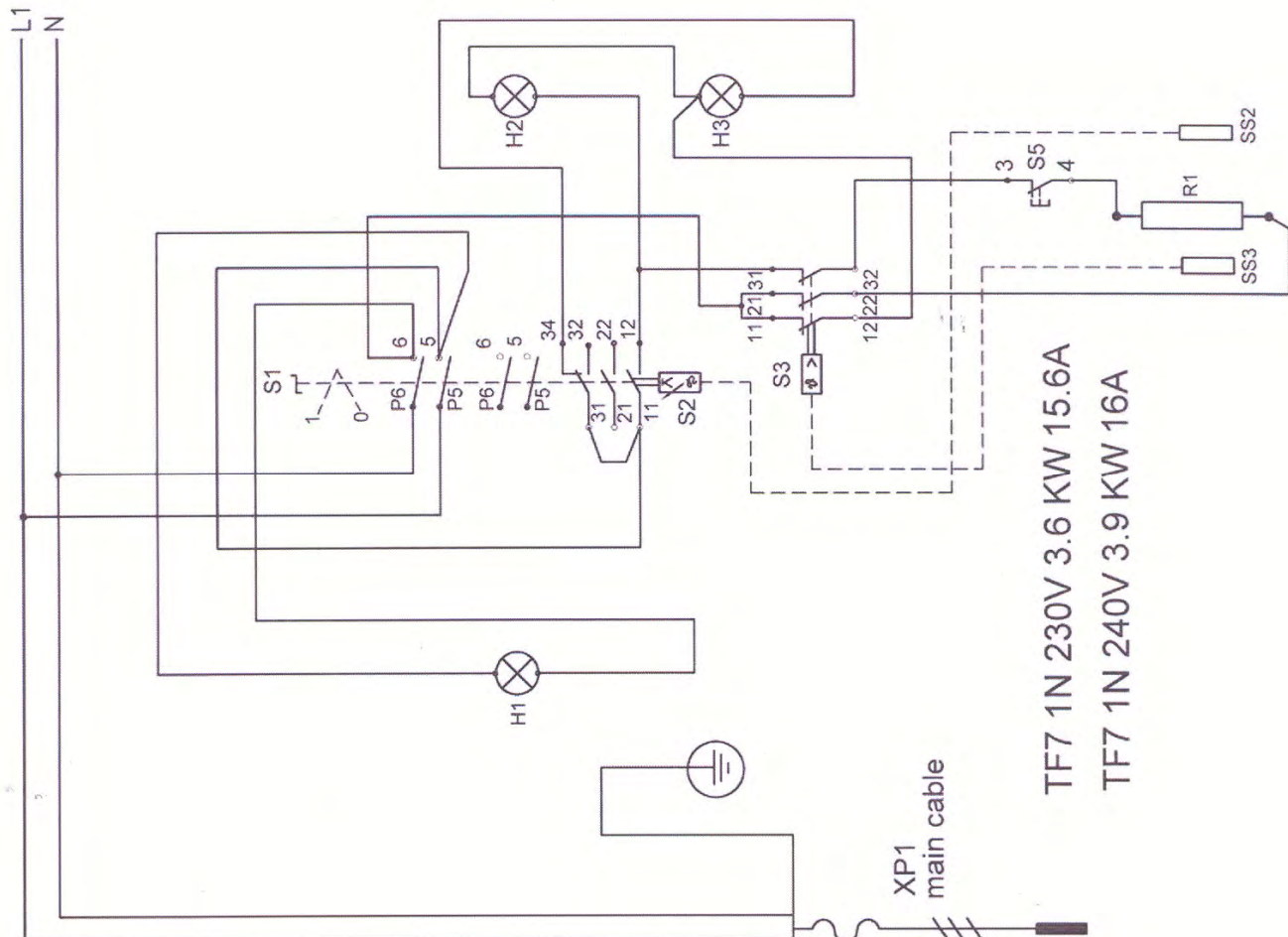
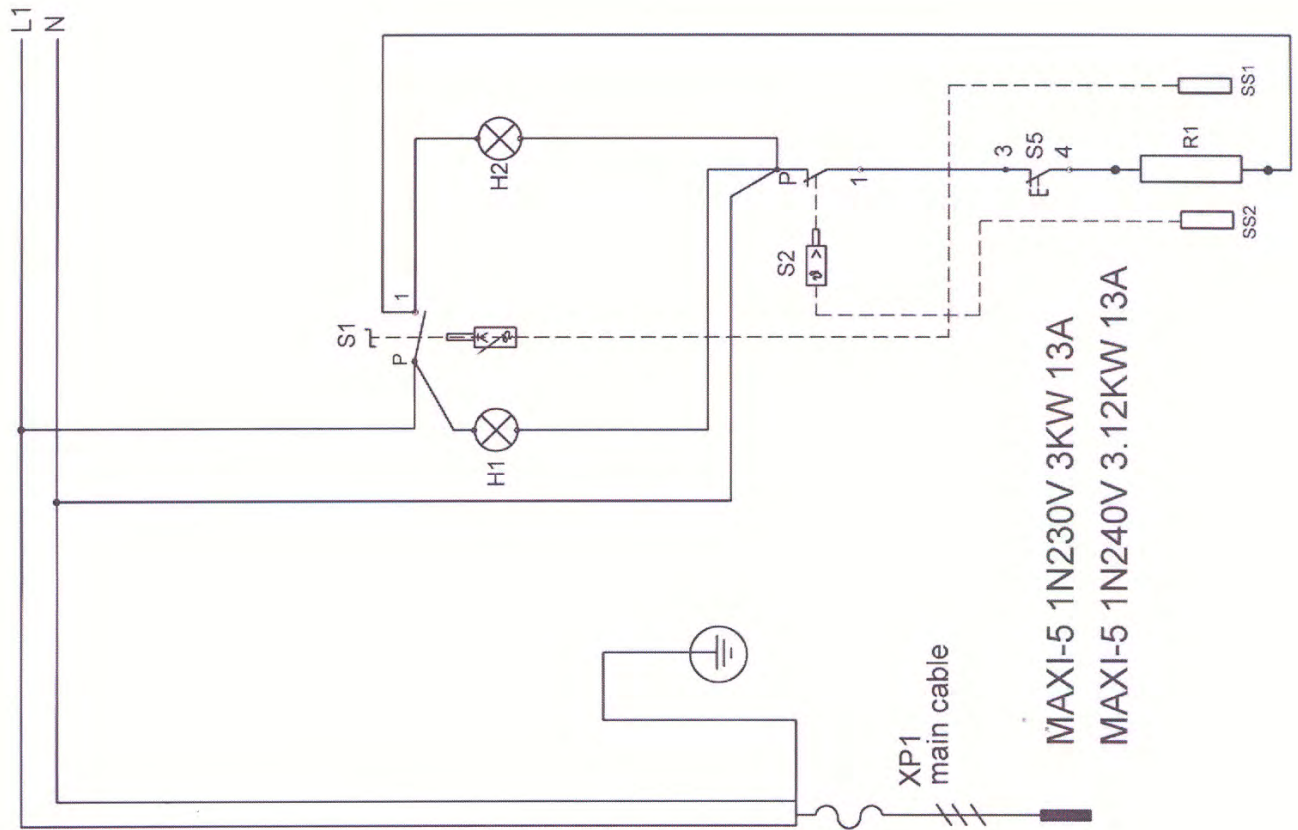
**Type
No**

Wiring diagram:





TF10 3N 400V 6.9 KW 10A
 TF10 3N 415V 7.2KW 10A



Date de

In case of defectiveness or need of spare parts for your machine.
Supplement and transmit this page duly filled to offer you a better service.

Your coordinates	Corporate name Address Telephone Fax email Person of contact
Your machine and its rating plate	Type Serial number Voltage (V) Current (A) Rating (kW) To supplement with data appearing on the machine
Your need	Spare parts (see page 8) Faults (see page 7)
Our contact	Agent / seller (see page 1)