

Valentine[®]

SWISS MADE

Friteuses de table

Manuel d'utilisation

p 2

Tisch-Fritteusen

Bedienungsanleitung

p 11

Table fryers

User manual

p 20

Freidoras

Instrucciones

p 29



TF5/55

TF7/77

TF10

TF13



Welcome - Safety

Congratulations on your purchase of a Valentine fryer, a product of the best quality well known in Europe for over 60 years.

This product will work optimally for many years if you respect a few basic rules outlined in this manual.

Warnings:

Make sure the appliance is connected by a qualified person in accordance with current standards.

This appliance is designed for professional use, such as in the kitchens of restaurants, hotels and community centre canteens. It is not designed for frying in bulk in industrial food production processes.

Do not operate unattended!

Make sure that children cannot access the appliance and users are properly instructed.



Hot oil can cause severe burning. Avoid any direct contact with the hot oil. Ensure that your face is not near the oil pan when food is immersed in it. Thoroughly drain the food to be fried before frying.



Never allow water or ice to come into contact with the hot oil.

Oil will spray out and the tank will overflow!

Beware of steam and splashes of oil when cooking

Never put anything other than food into the oil pan, e.g. sealed containers, etc. otherwise these may **explode** and splash out burning hot oil. The oil level must never go above the "MAX" lever or drop below the "MIN" level. If the oil level is too low there is a fire risk.



Old oil or frequently used fat is more easily ignited.

If the fryer catches fire, never extinguish with water. It is recommended that a fire extinguisher and fire extinguishing blanket be installed near the fryer.



The appliances must be disconnected from their power supply during any intervention with tools or when replacing parts.

Do not use if the power cable is defective. The cable must be replaced immediately by a qualified member of the after-sales service team, respectively by Valentine Fabrique SA or your official dealer.

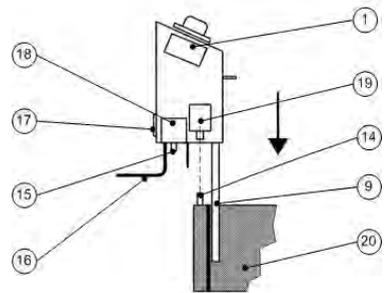
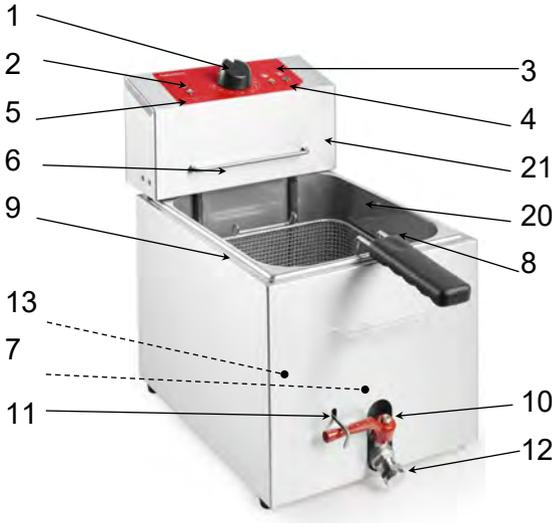


Please read this manual carefully before installing and commissioning the appliance. Keep it for future reference.

This manual is also available electronically at info@valentine.ch

Valentine Fabrique SA accepts no liability for damage caused through improper use of the fryer or failure to adhere to these operating instructions.

Description of the appliance



- | | | | |
|-----|--------------------------------------|-----|------------------------------------|
| 1. | Thermostat switch | 12. | Oil outlet |
| 2. | White lamp | 13. | Safety thermostat sensor |
| 3. | Yellow lamp | 14. | Push nipple |
| 4. | Green lamp | 15. | Reset button for safety thermostat |
| 5. | Face | 16. | Connecting load |
| 6. | Basket hook | 17. | Rating plate |
| 7. | Thermostat sensor on heating element | 18. | Safety thermostat |
| 8. | Oil level marks | 19. | Safety switch |
| 9. | Heating element | 20. | Pan |
| 10. | Valve | 21. | Heating element box |
| 11. | Drain valve stop | | |

Commissioning



- ◆ If there is a protective plastic sheet this needs to be removed.
- ◆ The voltage, current and power must correspond to the information specified on the rating plate [17] on the back of Heating element box [21] of the appliance.
- ◆ In all cases, the fryer must be connected to the safety earth with the connection cable [16].
- ◆ Clean the tank with warm, soapy water then dry well.
Check that the drain valve is fully closed before filling.



Important safeguards:

Before connecting the power and/or filling with oil, set the switch [1] to "0". Never heat up without oil!



Safety switch:

Once the heating element is raised more than 5 mm, the safety switch is activated and interrupts the current.

make sure that the heating element housing is resting on the edge of the tank and that the two rods [14] fixed to the chassis go into the housing.

We strongly recommend that 13 amp fryers are installed into a 13 amp switch spur.

The load on this machine is 13 amps. Sockets and plugs become loose after a while which can cause overheating.



Filling oil:

Pour oil into the tank as far as the MAX level mark [8]

It is not advisable to use animal and vegetable fats that solidify. If the use of the fat

Cooking

| | |
|--|--|
| Switching on Turn the knob of the switch thermostat [1] to the temperature you require, for example 180 °C | → The white control lamp [2] lights up → The control lamp [yellow 3] lights up |
| As soon as the green control lamp [4] lights up, lower the basket into the oil | → Place the basket directly on the heating element |
| At the end of the cooking time (see table below), lift the basket slightly and shake it horizontally in the tank | → Hang the basket in the suspension bracket for the basket [6] → Allow the oil to drain off |
| After each use, turn the thermostat switch [1] to the "0" position | → Cover the fryer with the lid that is delivered with the appliance |



If you make a lot of chips, water will accumulate in the bottom of the tank. To prevent it from overflowing, it is necessary to regularly drain approximately 1 to 2 litres in order to remove this water.

Cooking table

| Temp. | Food being fried | Minutes |
|--------|------------------------------------|---------|
| 190 °C | Frozen chips | 3 - 4 |
| 160 °C | Prefrying raw chips | 4 - 6 |
| 190 °C | Frying blanched chips until golden | 2 - 3 |
| 170 °C | Breaded cutlets | 3 - 4 |
| 170 °C | Frozen chicken legs | 6 - 8 |
| 180 °C | Fish | 2 - 4 |

How to save oil:



Do not leave the fryer heating for hours before or after service (the heating time is only 5 minutes): **high temperatures ruin the oil even without food!** Limit the temperature of the oil (180 °C instead of the max): **oil life is extended by approx. 40 %!**

After each service pour oil through a microfilter (available as option) This retains even microscopic waste and can be reused many times.

Changing the oil and maintenance

Changing the oil

It is highly recommended that you thoroughly clean the fryer when you change the oil. As soon as the oil turns brown and begins to smoke (after approx. 50 to 80 operating hours) the oil must be changed. Never change the oil when it is still too hot.



Follow the local guidelines for the disposal of waste oil!

| | |
|--|---|
| Set the switch [1] to "0". Wait until the oil has cooled sufficiently. Empty the tank [20] and close the valve [10] | → Drain off the oil |
| Pour boiling water with a detergent (e.g. sodium hydroxide) in the tank up to approx. 5 cm above the oil level mark [8] (1-2 times per week) | → Leave to work for 10 to 30 minutes, rinse the tank and the coil of the heating element [9] with a brush (not made of metal). Do not damage the bulbs of the thermostat [13] with sharp or pointed tools |
| Remove the heating element box. | → Do not immerse the housing in liquid |
| Also clean the bottom of the tank. Drain the water | → After cleaning, rinse the tank out well with warm water, any leftover detergent will have a very harmful effect on the fresh oil that you put in the fryer |
| These appliances are separable, the tank can be removed from the frame Putting the tank back in the frame | → Tanks and frames can be washed in the dishwasher → To do this the valve must be in the "open" position |
| Close the valve [10] and refill the tank with fresh oil up to the "MAX" level [8] | → Put the heating element housing properly back on, locked properly in place on the 2 push nipples [14] |
| After use, cover the fryer with its lid | → The light affects the quality of the oil |



Do not use water jets or pressurised steam to clean the appliance!

Safety thermostat

All Valentine fryers are fitted with a safety thermostat for each tank. These safety thermostats are placed in the heating element box at the back of the fryer. The red reset button [15] goes up underneath the housing.

It is triggered:

- when the oil temperature exceeds 230°C
- when the capillary tube is damaged
- when the temperature falls below 0°C

or when the appliance is not being used properly:

- when it is being heated without oil or the oil level is too low
- when it is being drained without triggering the switch
- when a block of fat is being melted directly on the heating element

To reset the fryer:

- **Stop the fryer** (thermostat switch [1] to Pos. "0")
- **Allow the fryer to cool down** (to speed this process up lift the heating element and place it on the lid). Until the thermostat bulb [13] attached to the heating element cooled down, you cannot reset the safety thermostat
- **Press down firmly on the red button** [15] (until you hear the "click")

Problems and faults

| Problem | Probable cause | Action |
|---|---|---|
| The fryer is not heating. | <ul style="list-style-type: none"> • No power • Safety thermostat has been triggered • Housing not properly in place | <ul style="list-style-type: none"> • Carefully check the fuses, plug and socket • Reset it (see above) • Check that the housing is in the correct position |
| The fryer is not heating sufficiently | <ul style="list-style-type: none"> • One phase is missing • Heating element is faulty | <ul style="list-style-type: none"> • Check the fuses • Call the after-sales service team |
| The control lamp does not light up or flashes | <ul style="list-style-type: none"> • Faulty control lamp • One phase is missing | <ul style="list-style-type: none"> • Change the control lamp • Check the fuses |
| The control lamps light up but the fryer does not heat up | <ul style="list-style-type: none"> • Heating element is faulty or the thermostat is faulty | <ul style="list-style-type: none"> • Call the after-sales service team |
| Other fault | | <ul style="list-style-type: none"> • Call the after-sales service team |

Technical specifications

| Specifications Model: | TF7 1x400 | TF7 1N230 | TF7T 1x400 | TF10 3N400 | TF13 3N400 | TF77 2x 1N230 | TF77T 2x 1N400 | TF55 3x400 | TF55 2x 1N230 | TF5 1x400 | TF5 1N230 |
|------------------------------------|----------------|--------------|---------------|---------------|---------------|---------------------|----------------------|---------------|---------------------|--------------|-----------------|
| Voltage [V] : | 3.6 | 3.6 | 4.6 | 6.9 | 6.9 | 2x 3.6 | 2x 4.6 | 7.2 | 2x 3.6 (UK 3.0) | 3.6 | 3.6 (UK 3.0) |
| Power [kW] | 3.6 | 3.6 | 4.6 | 6.9 | 6.9 | 2x 3.6 | 2x 4.6 | 7.2 | 2x 3.6 (UK 3.0) | 3.6 | 3.6 (UK 3.0) |
| Current [A] | 9 | 15.6 | 11.5 | 10 | 10 | 2x 15.6 | 2x 11.5 | 16 | 2x 16 (UK 13) | 9 | 16 (UK 13) |
| Frequency [Hz] | 50 – 60 | | | | | | | | | | |
| Capacity in litres | 7 | 7 | 7 | 10 | 13 | 2x 7 | 2x 7 | 2x 5 | 2x 5 | 5 | 5 |
| Yield with frozen chips [kg/h] | 7 - 9 | 7 - 9 | 10 - 12 | 14 - 16 | 14 - 18 | 14 - 18 | 20 - 24 | 14-18 | 14-18 | 7-9 | 7-9 |
| Yield with non-frozen chips [kg/h] | 8 - 11 | 8 - 11 | 10 - 15 | 14 - 20 | 15 - 20 | 16 - 22 | 20 - 25 | 16-22 | 16-22 | 8-11 | 8-11 |
| Width | 280 | | | 360 | 560 | | | 425 | | 213 | |
| Depth | 415 | | | | | | | | | | |
| Height of tank / basket | 265 / 420 | | | | | | | | | | |
| Weight (gross) [kg] | 10 | 10 | 10 | 12 | 15 | 18 | 18 | 15 | 15 | 9 | 9 |
| Operating / safety thermostat | 1 / 1 per cuve | | | | | | | | | | |
| Protection rating | IPX3 | | | | | | | | | | |
| Weighted sound pressure | < 70 dB(A) | | | | | | | | | | |

Spare parts

Only use original spare parts. When ordering spare parts, in addition to the part number, please also include the following:

1. type of fryer
 2. serial number
 3. voltage, current and power
- (*) Select according to the models voltage

| Pos | Component | TF7 | TF77 | TF7T | TF77T | TF10 | TF13 | TF55 | TF5 | Article code | Diagram code | Specifications |
|-------------------------|--------------------------------|-----|------|------|-------|------|------|------|-----|--------------|--------------|----------------|
| [2] | Neutral control lamp | 1 | 2 | 1 | 2 | 1 | 1 | 2 | 1 | B0060-01 | H1 | 230V |
| [3] | Orange control lamp | 1 | 2 | 1 | 2 | 1 | 1 | 2 | 1 | B0060-02 | H2 | 230V |
| [4] | Green control lamp | 1 | 2 | 1 | 2 | 1 | 1 | 2 | 1 | B0060-04 | H3 | 230 V |
| [1] | Thermostat | 1 | 2 | 1 | 2 | 1 | | 2 | 1 | A0040-01 | S1+S2 | 3P 16A 400V |
| [1] | Thermostat | | | | | | 1 | | | A0040-13 | S1+S2 | 3P 16A 400V |
| [18] | Safety thermostat | 1 | 2 | 1 | 2 | 1 | 1 | 2 | 1 | A0040-50 | S3 | 3P 16A 400V |
| [19] | Safety switch | 2 | 4 | 2 | 4 | 2 | 2 | 4 | 1 | 6321 | S5, S6 | 1P 16A 250V |
| [1] | Button | 1 | 2 | 1 | 2 | 1 | 1 | 2 | 1 | A0090-10 | | |
| [10] | Drain valve | 1 | 2 | 1 | 2 | 1 | 1 | 2 | 1 | A0070-04 | | |
| [12] | Drain valve plug | 1 | 2 | 1 | 2 | 1 | 1 | 2 | 1 | A0070-05 | | |
| [12] | Drain valve gasket | 1 | 2 | 1 | 2 | 1 | 1 | 2 | 1 | A0070-06 | | |
| Heating elements | | | | | | | | | | | | |
| | Heating element TF7 230V | 1 | 2 | | | | | | | A1030-02 | R1,R2,R3 | 230V 3600W |
| | Heating element TF 10 + TF13 | | | | | 3 | 3 | | | A1030-01 | R1,R2,R3 | 230V 2300W |
| | Heating element TF7 400V | 1 | 2 | | | | | | | A1030-03 | R1,R2,R3 | 400V 3600W |
| | Heating element TF7T | | | 2 | 4 | | | | | A3030-01 | R1,R2,R3 | 400V 2300W |
| | Heating element TF55 230V | | | | | | | 2* | 1* | A1030-04 | R1,R2,R3 | 230V 3600W |
| | Heating element TF55 400V | | | | | | | 2* | 1* | A1030-05 | R1,R2,R3 | 400V 3600W |
| | Heating element TF55 230V (UK) | | | | | | | 2* | 1* | A1030-06 | R1,R2,R3 | 230V 3000W |
| Baskets | | | | | | | | | | | | |
| | Basket TF7 | 1 | 2 | 1 | 2 | | | | | A1080-02 | | 220/235/108 |
| | Basket TF10 | | | | | 1 | | | | A3080-02 | | 305/235/108 |
| | Basket TF13 | | | | | | 1 | | | A4080-02 | | 440/235/108 |
| | Basket TF55 | | | | | | | 2 | 1 | A5580-02 | | 155/235/108 |

Wiring diagrams: see end of this manual

Declaration of conformity

We, the manufacturer

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confirms that the above-mentioned products conform to the following standards:

| | |
|------------------------|--------------|
| Low Voltage Directive | 2014/35/UE |
| EMC Directive | 2014/30/UE |
| RoHS Directive | 2011/65/UE |
| Food contact materials | 1935/2004/CE |
| WEEE Directive: | 2012/19/UE |

| | |
|-----------|---|
| Standards | IEC 60335-1 :2013 (ed.5.1) +am2 2016 IEC 60335-2-37 :2017 EN 60335-1 :2012 ;+A11 EN 60335-2-37+ A1:2008 EN 60335-2-37+A11 :2012 |
|-----------|---|

| | |
|-----|--|
| EMC | CISPR 14-1 (ed.5);am1 ;am2 CISPR 14-2 (ed.1);am1 ;am2 EN 55014-1 :2006 ;am1 ;am2 2011 EN 55014-2 :1997 ;am1 ;am2 2008 IEC61000-3-2 :2014 (ed.4) IEC61000-3-3 :2013 (ed.3) IEC62233 :2008 |
|-----|--|

Romanel-sur-Morges, June 2017

Valentine Fabrique S.A.

B.Paris
Administrator

Bienvenida - Seguridad

Felicitaciones por la compra de una freidora Valentine, un producto de alta calidad, renombrado en todo el mundo desde hace más de 60 años.

Este producto le ofrecerá un alto rendimiento durante muchos años respetando las reglas básicas que se describen a continuación.

Advertencias:

Asegúrese de que la conexión del aparato la ha realizado una persona calificada y según las normas en vigor.

Este aparato ha sido diseñado para el uso profesional, como en las cocinas de restaurantes, hoteles o comedores colectivos. No está previsto para la fritura a gran escala en la elaboración industrial de alimentos.



¡No deje funcionando la freidora sin vigilancia!

Este aparato debe mantenerse fuera del alcance de los niños y sus usuarios deben ser instruidos convenientemente.



El aceite caliente causa graves quemaduras. Evite totalmente cualquier contacto directo con el cuerpo. No acerque la cara a la cuba del aceite cuando introduzca en ella los alimentos. Escorra bien los alimentos antes de ponerlos a freír. No vierta nunca agua o hielo en el aceite.



¡Salpicaduras de aceite y desbordamiento de la cuba!
¡Cuidado con el vapor y las salpicaduras de aceite durante la cocción!

Introduzca en el aceite únicamente alimentos y nunca otros objetos, tales como recipientes cerrados, etc., ya que en estos casos podría haber riesgo de **explosión** con salpicaduras de aceite hirviendo.



El nivel del aceite nunca debe sobrepasar la marca "MAX" ni estar por debajo de la marca "MIN". Atención al riesgo de incendio en caso de un nivel demasiado bajo.



El aceite usado o la grasa muy utilizada se inflaman rápidamente.

En caso de fuego, no intente nunca apagarlo con agua. Se recomienda instalar un extintor cerca de la freidora y tener al alcance una manta anti-fuego

Los aparatos deben estar desconectados de la red eléctrica cuando en ellos se vayan a utilizar herramientas o efectuar un recambio de piezas.



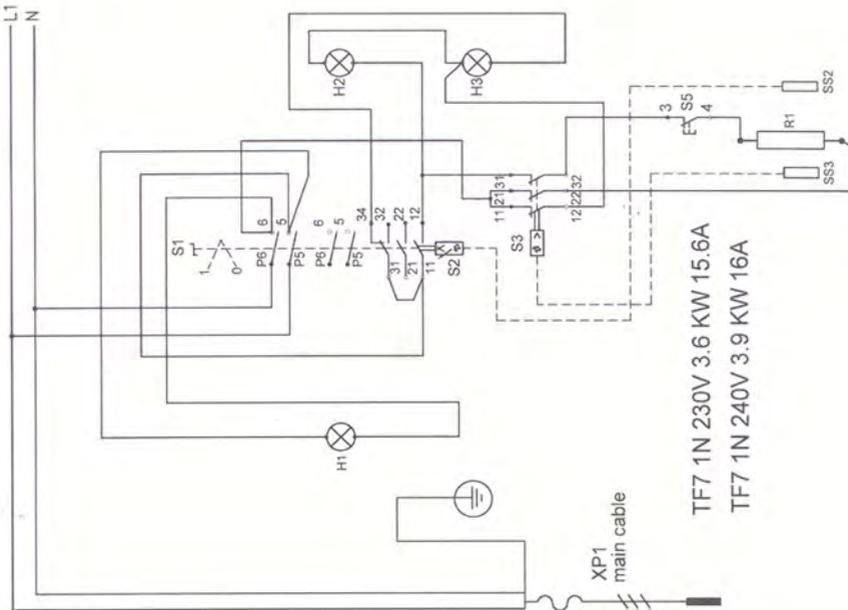
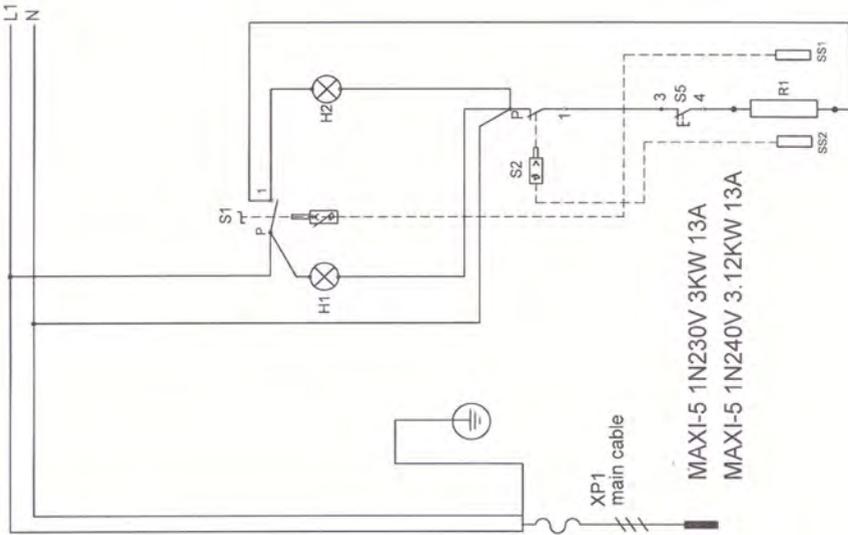
No utilice el aparato, si el cable de alimentación está defectuoso. En tal caso, un técnico calificado del servicio postventa, de Valentine Fabrique SA o bien de su distribuidor oficial, deberá sustituir el cable.

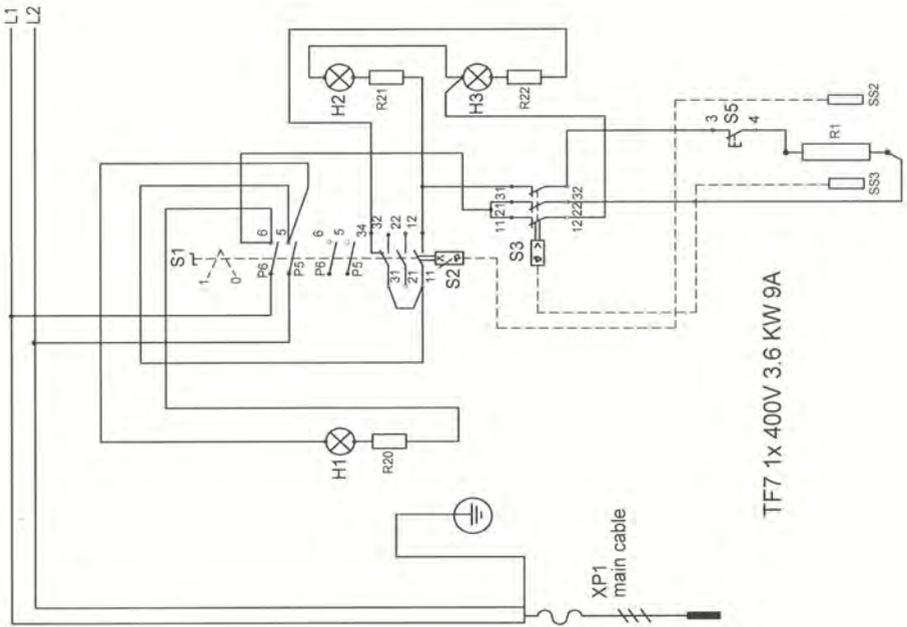
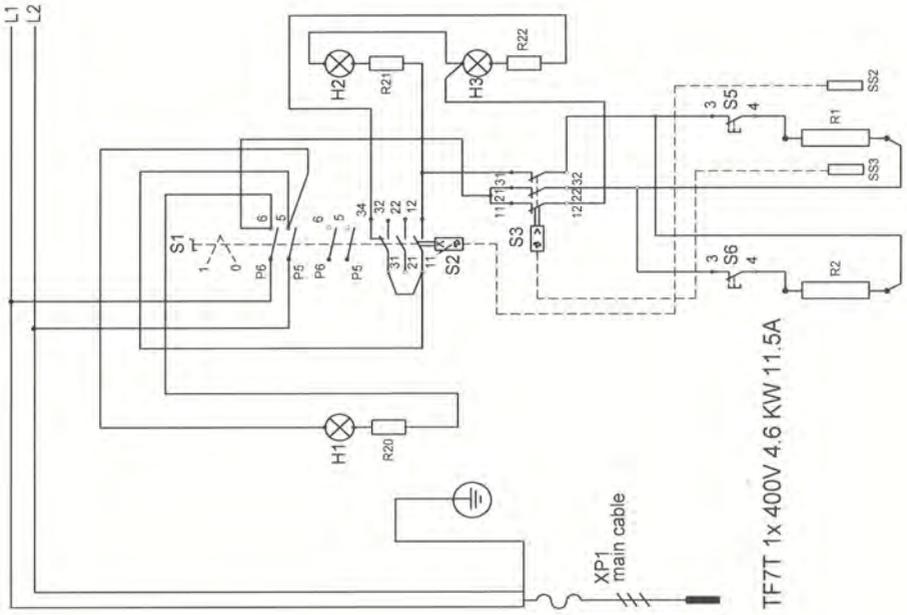


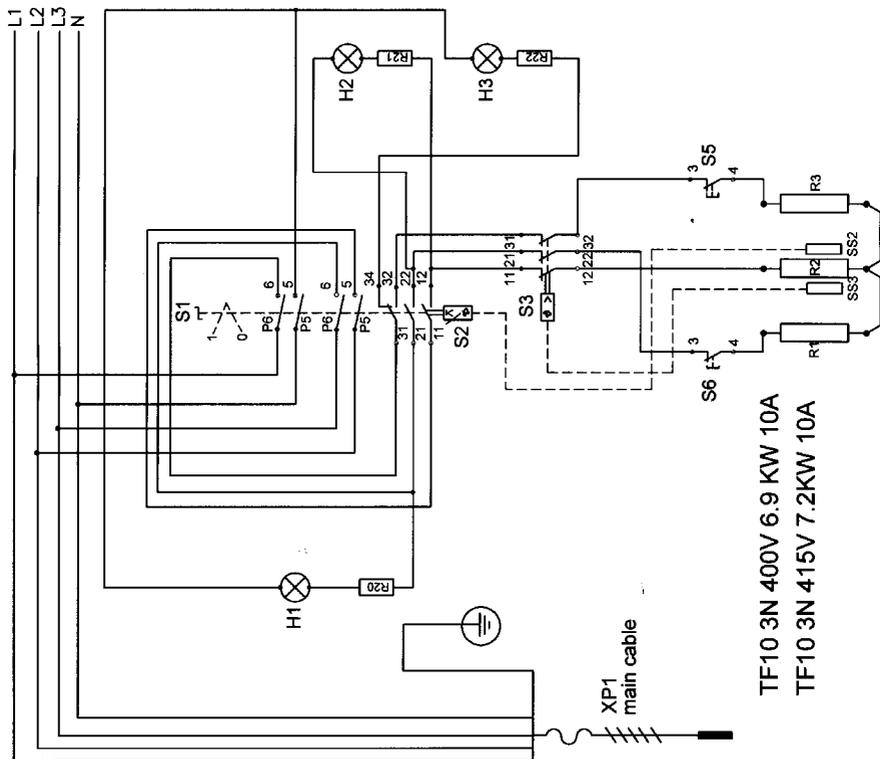
Por favor, lea atentamente estas instrucciones antes de la instalación y puesta en servicio del aparato. Conserve este manual para consultarlo cada vez que sea necesario.

La empresa Valentine Fabrique SA declina toda responsabilidad por los daños ocasionados por una utilización incorrecta de la freidora o por el incumplimiento de las instrucciones de servicio.

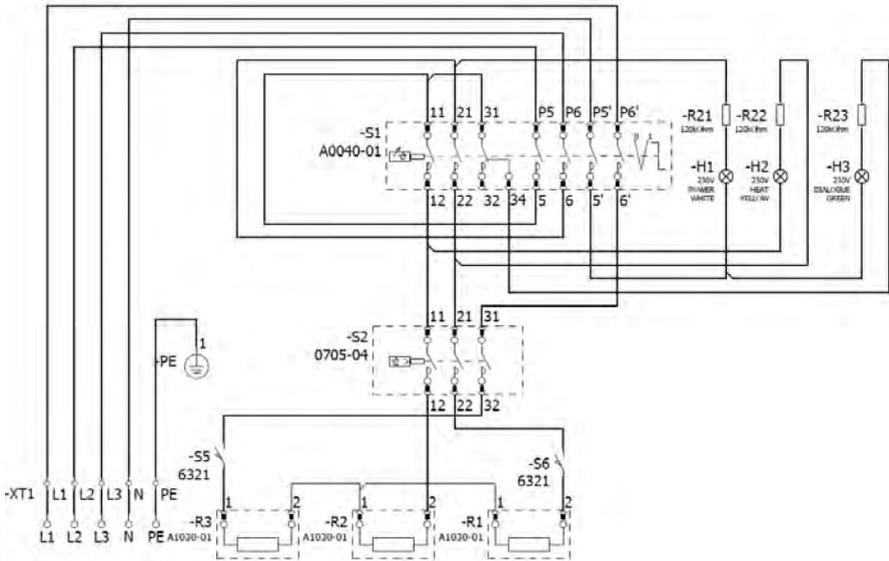
Schémas électriques TF/Schalpläne TF Wiring diagramm TF/Esquemas electricos TF





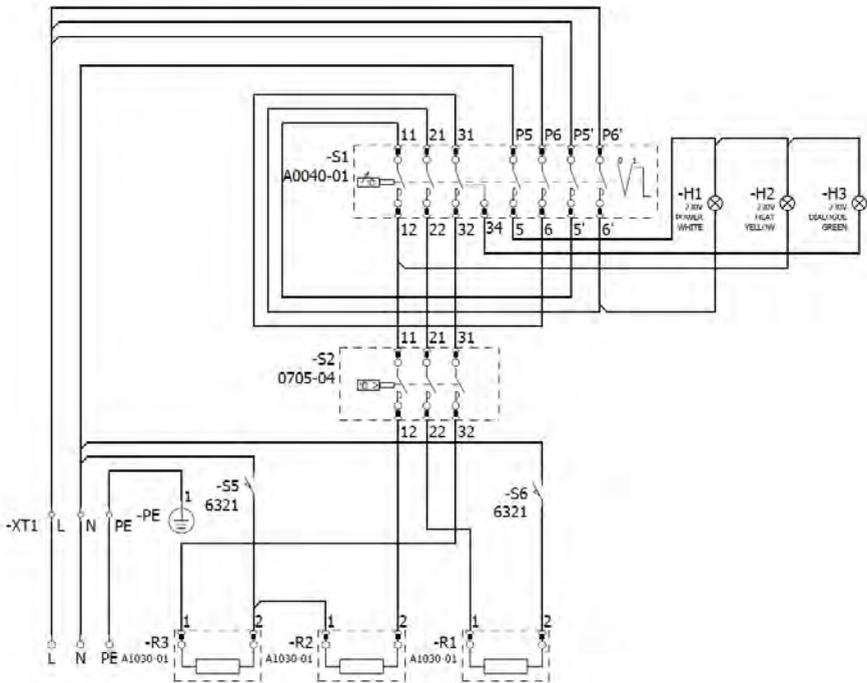


TF10 3N 400V 6.9 KW 10A
 TF10 3N 415V 7.2KW 10A



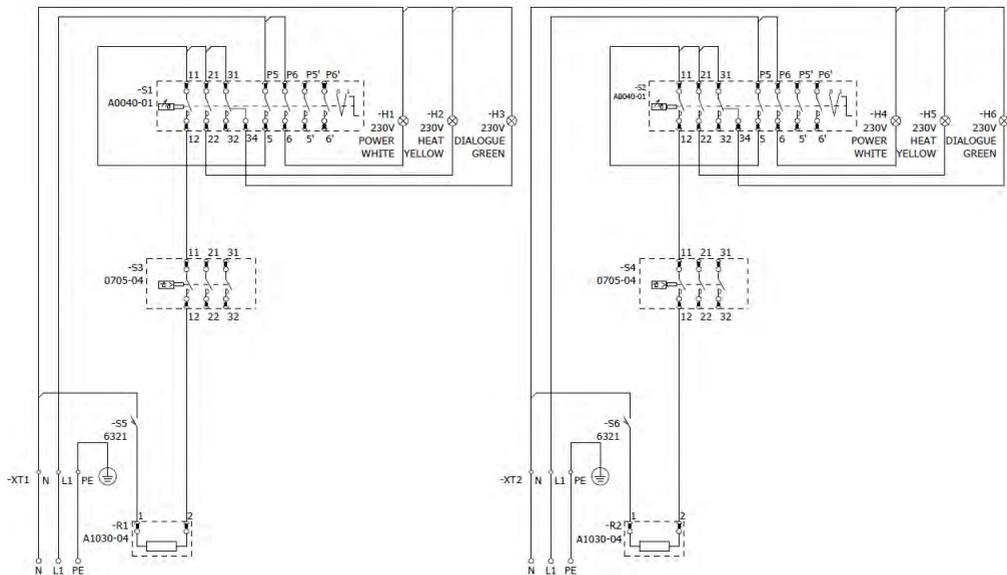
TF13 3N 400V 6.9 KW 10A

TF13 3N 415V 7.2KW 10A

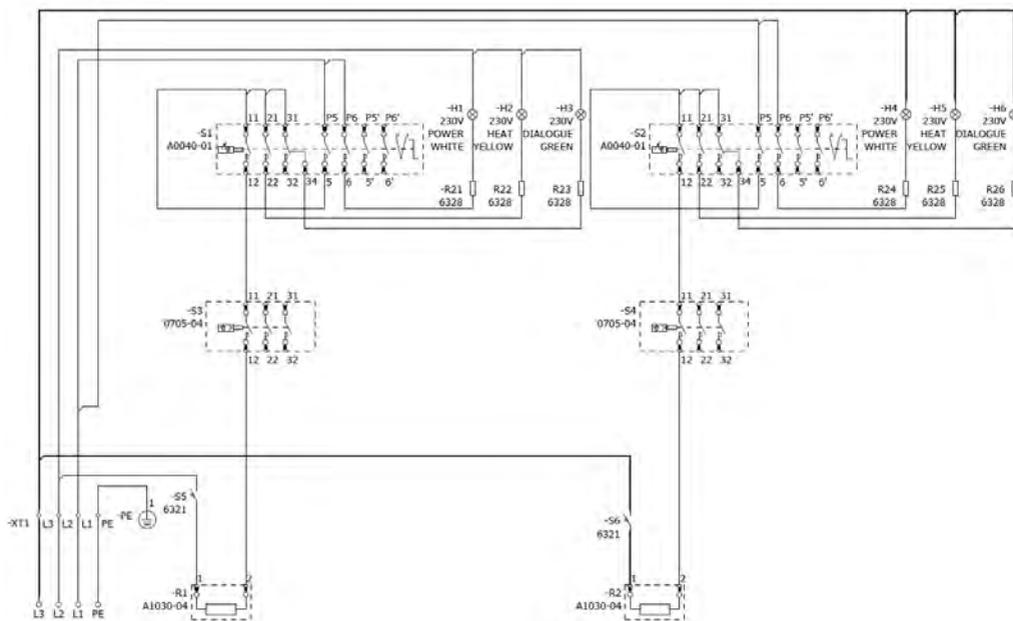


TF13 1N 230V 6.9 KW 29A

TF13 1N 240V 7.5KW 31A



TF5/55 (1x/2x) 1N230V (1x/2x) 3.6kW (1x/2x)16A



TF5 2x400V 3.6kW 9A / TF55 3x400V 7.2kW 16A

Valentine®
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