

Friteuses EVO

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EVO Fryer

Quick start guide

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Welcome- Security

Congratulations on purchasing a Valentine fryer, a high quality product known worldwide for over 60 years.

By following the basic rules described in this manual, the product will provide high-level performance for many years.

Warning:

Make sure that the device is connected by a qualified person according to applicable standards.

This device is designed for professional use such as in restaurant or hotel kitchens or community canteens. It is not designed for mass frying in industrial food production.



Do not leave the fryer unattended!

Make sure that children do not have access to the device and that users are properly trained. See HSE information sheet CIS # 21



Hot oil causes severe burns. Avoid all direct contact with the casing. Ensure that your face is not near the hot oil tank when food is immersed in it. Thoroughly drain the food before frying. Never allow water or ice to come into contact with the hot oil.



Oil splashes and tank overflow

Beware of clouds of steam and hot oil splashes during cooking.

Never allow anything but food to enter the oil tank, e.g. sealed containers etc., as there is a risk of **explosion** that will cause considerable hot oil splashes.

The oil level should never be above the "MAX" oil level mark or below the "MIN" oil level mark. If the oil level is too low there is a fire risk.



Old oil or frequently used grease is more easily ignited.

In case of fire, never extinguish with water. It is recommended to install the correct type of fire extinguisher near the fryer and to have a fire blanket available.



The fryer must be disconnected from mains in case of maintenance for example with tools or replacement of parts. Do not use the device if the power cable is defective. The cable must be replaced immediately by a qualified service engineer i.e. by Valentine Equipment Ltd or your official dealer.



Carefully read this manual before setting up and starting the fryer. Please keep for future reference.

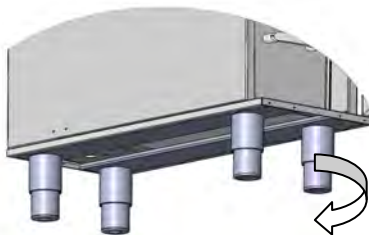
This manual is also available in electronic format, at info@valentine.ch

Valentine Fabrique SA and Valentine Equipment Ltd accept no liability for damage caused through improper operation of the fryer and failure to adhere these operating instructions.

Installation



Remove the protective plastic sheets



Adjust the feet so that the fryer is level, stable and in an upright position



Fryer must be installed in such a way that it is not exposed to water and that no water splash can get into the pan while in use.



Slimline fryers (200, 250 mm) must be installed between other devices or units of furniture, or they must be attached to a wall in order to avoid risk of tipping over.

Clean the tank with hot soapy water (it is possible to heat water with the thermostat set at 95°), then dry the pan thoroughly. Make sure that the drain valve is closed before filling the tank.



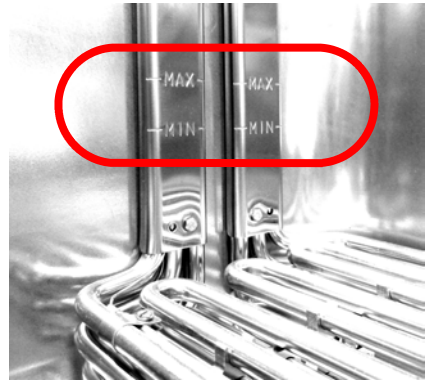
Valentine fryers are equipped with an earthing terminal placed in the back of the device, near the cable outlets. These terminals are accessible from the bottom of the device, without opening it .



Filling the fryer



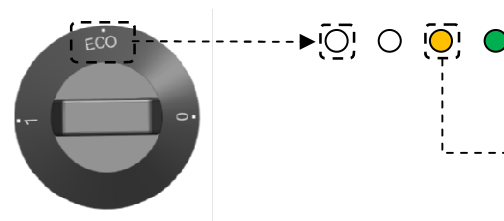
Respect the MAX-MIN level marks while filling the tank.



Preheating

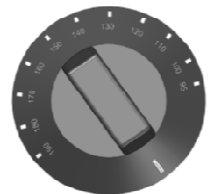
Reduce energy consumption and premature aging of the oil.

Preheat with reduced power using the "ECO" function.



The yellow lamp indicates that the device is heating.

Set the thermostat (located behind the door of the device) by choosing preferably a moderate preheating temperature, e.g. 130°C.

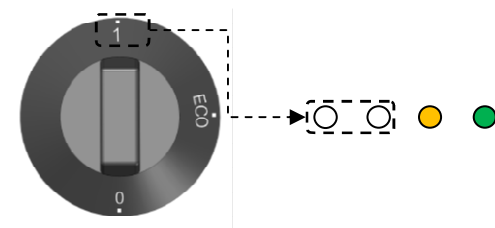


Solid fat (e.g. beef tallow) must be melted using the "ECO" function in order to avoid burning of the fat and/or overheating the heating element.

In case of a fryer with computer, please refer to the specific additional manual concerning the process of melting.

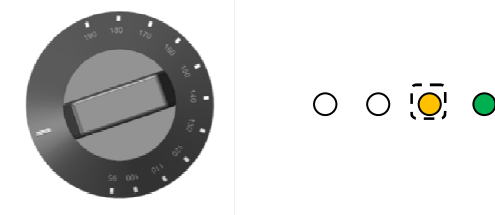
Frying

A) Turn the main switch to "1".
The two white lamps illuminate.

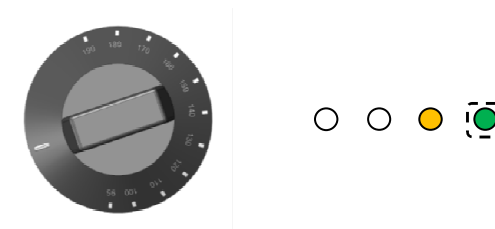


B) Set the thermostat (located behind the door of the device) to the desired temperature.

The yellow lamp indicates that the device is heating.



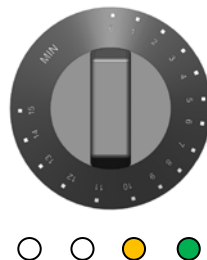
C) The green lamp indicates that the cooking temperature is reached. The fryer is ready for use



Timer

To set the timer, turn the knob clockwise.

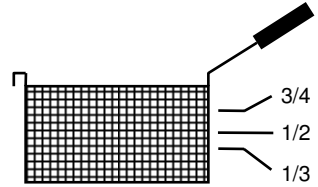
The standard timer is audio only and has no electro mechanical function



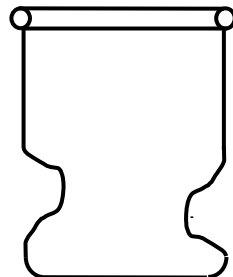
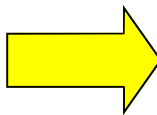
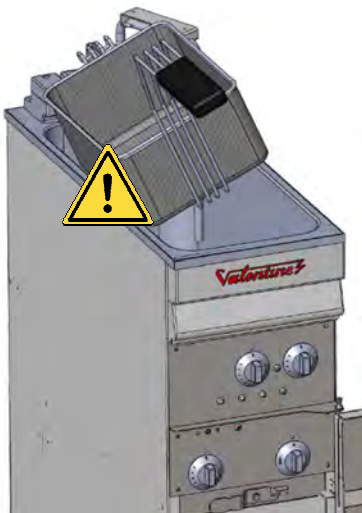
Best use of the baskets

Cooking quality depends largely on the filling of the basket. Avoid excessive loads especially with frozen food. Here are some indicative values

Temp. °C	Food	Minutes	Load
180	Frozen chips	3 (1+1)	-1/3-
160	Blanching raw chips	4 - 6	-3/4-
180	2nd cooking of pre-blanched chips	2 - 3	-1/3-
170	Schnitzel	3	-1/2-
170	Frozen chicken drumsticks	6 - 8	-1/2-
180	Fish	2 - 4	-1/2-



Do not knock the basket against the side edge of the tank!

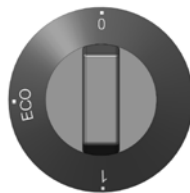


Do not knock the basket against the side edge of the tank!

Drain and filtration



Before performing the filtering procedure the device must be stopped with the main switch to “0” position.



Filter hot oil but let it cool to 60°C, at least 5 minutes, to avoid risk of burns. See health and safety catering sheet #17

A) Check that the filter is placed over the oil bucket



B) Release the drain-valve safety catch to open the red drain valve (behind the door), and close once all oil has passed through the filter.

Check that the valve is properly locked after draining!



C) Replace the filtered oil back into the tank or first clean the tank and heating element (see next paragraph)

D) If you have a microfilter, place it on your tank and pour the oil into it. N.B: the oil temperature must not exceed 40° (see opposite)

E) Clean the microfilter with hot soapy water.

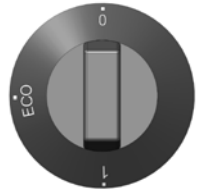


Follow local regulations regarding the disposal of waste oil!

Cleaning – Tank and heating element



Before performing the cleaning procedure the device must be switched off with the main switch to “0” position.



Heating element in drain position



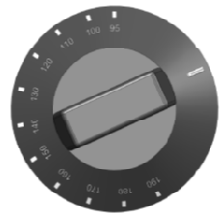
Heating element in cleaning position

The heating elements are locked once raised into the appropriate position. To lower, lift the release button while holding the heating element using the hook located inside the door.



Never force the heating element down without using the release button!

Cleaning with alkaline degreaser:
Alkaline degreasing agents (e.g. Pastigras) may be used in the EVO fryers. For hot cleaning without boiling, turn down the thermostat to 95° C.



Finish cleaning with hot soapy water, rinse and drain properly. Wipe the tank and heating element dry before adding oil.



Do not use water or steam pressure jets to clean the device!

Safety thermostat

All Valentine fryers are equipped with one safety thermostat for each element. In case of overheating, e.g. due to low oil level, the safety thermostat is activated and stops the fryer from working. Similarly, if room temperature drops below 0°, the safety thermostat may also be activated.

Resetting the safety thermostat:

The safety thermostat is located behind the door. The red lamp lights up when the safety thermostat is activated. Make sure the pan has the correct level of oil before resetting safety thermostat.



Problems and troubleshooting

Problem	Possible cause	Action
Fryer is not heating	Safety thermostat has activated	Reset (see above)
The fryer is not heating sufficiently	Main switch has remained on "ECO"	Turn knob to (1) for frying (see p. 5)
Excessive foaming	Presence of water in oil,	Food is too wet Change oil Clean the fryer
Food product too greasy, excess oil absorption	Overloaded baskets Correct temperature not selected	Reduce portions Select correct temperature and time for the food that is to be cooked.

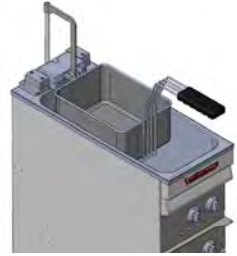
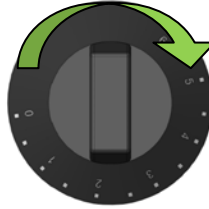
Other problems

Contact your dealer's customer service department, or Valentine directly

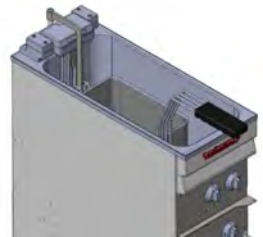
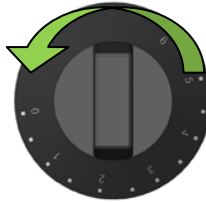
Automatic lift (optional)

Set the timer by turning the knob clockwise.

The basket lowers automatically.



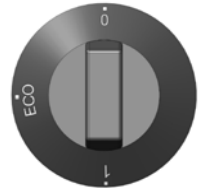
The basket rises automatically after the indicated time. The program can be stopped at all times by turning the knob counter-clockwise.



Filtration pump (optional)



Before performing the cleaning procedure the device must be stopped with the main switch to “0” position.



Filter hot oil, but let it cool to 40°C to avoid risk of burns

A) Check that the filter and microfilter are placed on the oil bucket N.B: the oil temperature must not exceed 100°.

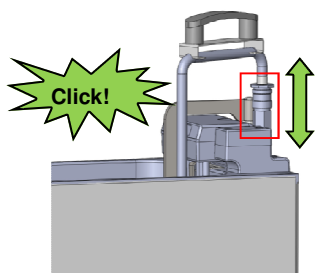


B) Open the red drain valve (behind the door), and close once all oil has flowed through the primary filter.

Check that the tap is properly locked after draining!



C) Connect the discharge pipe to the outlet pipe provided for this purpose



D) Operate the pump with the timer located behind the door (in front of the door for EVO250 fryer). The blue lamp is lit and the pump stops after the indicated time. The program can be stopped at all times by turning the knob counter-clockwise.

E) After stopping the pump

Remove the discharge pipe by pushing the knurled ring down.

WARNING

KNURLED RING MAYBE HOT

F) Clean the filter and micro-filter with warm water



Never turn on the pump without first connecting the discharge pipe. Do not disconnect the discharge pipe when the pump is running it could damage the pump!



Never remove the discharge pipe before the pump has stopped, as there is risk of hot splashes!



Follow local regulations regarding the disposal of waste oil!

Cleaninf of fryers with pump

Follow the instructions on page 35.

However, do not circulate cleaning products in the pump circuit. If necessary, drain the system with some clean oil.

Technical data

Type	EVO200-xxx	EVO250-xxx	EVO2200-xxx	EVO400-xxx	EVO2525-xxx	EVO600-xxx
Max weight, empty Kg	38	43	68	63	73	81
Max oil or grease load, Kg	7.6	9.9	2x7.6	16.7	2x9.9	25.8
weighted sound pressure level	< 70 dB(A)					

Declaration of conformity

We manufacturer

Valentine Fabrique SA
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Internet : www.valentine.ch



hereby declare that these products comply with the following directives and standards:

Low voltage directive :	2014/35/UE
EMC directive :	2014/30/EU
ROHS directive :	2011/65/UE
Food contact	1935/2004/CE
WEEE directive :	2012/19/UE2
Machines directive:	2006/42/EG

Applicable standards :	EN 55014-1:06 + A1:09 + A2:11
	EN 55014-2:15
	EN 60335-1:12 + A11:14
	EN 60335-2-37:02 + A1:08 + A11:12
	EN 61000-3-11:00
	EN 61000-3-12:11
	EN 62233:08

Romanel-sur-Morges, 24 juillet 2017

Valentine Fabrique S.A.

B. Paris
Administrateur

HSE information sheet - UK only



Safety during emptying and cleaning of fryers

Introduction

This information sheet advises on safety during emptying and cleaning of fryers. It includes guidance on manual emptying and cleaning, and on fryers with automated or semi-automated filtering (using enclosed portable filtering units).

Automated and semi-automated filtering processes avoid the need for the operator to come into contact with hot oil, significantly reducing the risks. This enables filtering to take place safely even while the oil is at normal cooking temperature. In any case, most automated or semi-automated systems require an oil temperature of at least 100 °C for the filtering process to work effectively.

Manual emptying and filtering of fryers should only be carried out when the oil has been cooled to 40 °C.

Hazards

Hazards connected with emptying and cleaning fryers include:

- fire;
- burns from hot oil;
- contact with hot surfaces;
- fumes from boiling cleaning chemicals and the danger of the chemicals overflowing;
- eye injuries from splashes;
- slips from oil spillage; and
- strains and sprains from lifting and moving
- containers of oil.

If a 24-hour service is offered and the appliance is

required continuously, there are two safe options:

- use more than one fryer and clean them in rotation;
- use an automated filtering system or semi-automated portable filtering unit that removes the hot oil direct from the fryer, filters the oil and holds it safely

Key messages

Burns from hot oil can be very serious. Oil takes only

6-7 minutes to heat up but can take 6-7 hours to cool

down again (ie 60 times slower).

Whichever type of fryer is used, it is essential that:

- staff are trained in safe procedures for emptying and cleaning;
- staff are provided with suitable protective equipment, where required by the risk assessment, eg eye protection, heat-resistant gloves, aprons;
- the fryer must be well maintained and any attachments used must be suitable for their purpose, as recommended by the manufacturer;
- any oil spillages must be cleaned up immediately, ensuring floor areas around equipment are completely clean and dry to avoid slip risks.

When to empty and clean

Most catering establishments are closed overnight for at least eight hours. For fire safety and economy, fat fryers must be switched off when unattended. It is best practice for manual oil filtering and cleaning to be carried out as a **first task of the day** rather than as part of the closing-down procedure.

These, together with your own risk assessment, will determine the need for suitable protective equipment. If there is still a risk from contact with hot surfaces or oil splashing, you may require eye protection, a protective apron and/or heat-resistant gloves/gauntlets.

Automated and semi-automated filtering

Automated filtering systems

An automated system consists of an inbuilt oil filtration

system. The oil is drained into an enclosed reservoir and an electric pump circulates it through a filter system and internal pipe work back into the fryer. Since this process is enclosed within the equipment, the operator does not come into contact with hot oil, greatly reducing any risk.

Portable oil filtering units (semi-automated)

These units are not part of the fryer but sit alongside it. The operator attaches an extension pipe to the fryer and the hot oil is drained into an **enclosed** container within the portable unit. The oil is then filtered as above and returned to the fryer.

If you have a fryer with an automated oil draining system or a portable oil filtering unit, you should refer to the manufacturer's guidelines for draining/filtering temperatures and safe operational requirements.

Other

precautions

Make sure the design of the drain-off tap prevents it being turned on accidentally:

- mark the tap clearly that it should not be touched;
- place warning signs near the tap;
- if possible, remove the tap handle when the fryer is switched on.

Manual oil filtering

This involves the operator draining the oil from the fryer, through a filter, into a suitable drain bucket or container and manually lifting it back into the fryer. Rules for draining oil safely and in the correct sequence can be based on the following guidelines:

- Turn off the appliance, and turn off the power supply at the wall socket for electric, and the on/off control for gas.
- Allow the oil to cool, ideally for at least six hours, and check the temperature using a suitable probe thermometer before draining. Do not drain if the temperature is above 40 °C.
- Follow any manufacturers instructions and use the correct equipment (eg a detachable spout for the type of fryer being emptied), making sure any equipment required is brought to the fryer before the process starts.
- Depending on the type of fryer, oil will be drained by drain valve, removable spout, lifting container or by tilting.
- If the oil is too cold to drain easily, reheat it briefly and agitate with the fryer basket (for no more than one minute). Switch the appliance off and check the temperature (using a suitable probe thermometer) before emptying.
- Using a filter, run the oil into a suitable metal holding or heat-resistant hard plastic container. These containers will generally need carrying handles and a cover or lid. Before moving, make sure that the lid or cover is secure.
- Make sure that the container is empty and big enough to take the volume of oil being drained at any time.
- When large volumes of oil are being drained, it is safer to drain off in smaller amounts. This avoids overfilling the container and will reduce the chance of spillages when it is moved. Smaller amounts will also be easier to carry.

Cleaning procedure

This section may apply to all types of fryers:

- Turn off the appliance, and turn off the power supply at the wall socket for electric and the on/off control for gas.
- Make sure suitable protective equipment is worn, including eye protection (if appropriate).
- Check that other activities will not be put at risk by the cleaning activity.
- Check that the oil has been thoroughly drained and that there are no spillages that may cause slipping.
- Remove loose debris from the internal surfaces.
- Thoroughly wash all internal and external surfaces with suitable cleaning chemicals and check for any leaks.
- For stubborn residues, fill the fryer with your recommended cleaning agents and leave or simmer according to instructions.
- Do not leave the fryer unattended or allow it to boil as this may cause the fryer to cascade liquid onto the floor, causing additional scalding and slipping hazards.
- Drain the appliance and rinse thoroughly with plenty of water.
- Dry all internal surfaces and make sure there is no water left in the fryer.
- Check the drain valve is closed and working properly then refill and switch on as required.

- Place the container in a safe place where it cannot be contaminated with chemicals, water or foreign bodies. Place the container on top of a drip tray to avoid any floor contamination.
- Do not dispose of waste oil down the drain. Disposal must comply with environmental legislation.
- Clean up any spillages **immediately**.
- Make sure floor areas around equipment are completely clean and dry to avoid slip risks (see also *Preventing slips and trips in kitchens and food service* Catering Information Sheet CAIS6(rev1) HSE Books 2005).
- When refilling the fryer with oil, some help may be required if the oil container is too large or heavy for one member of staff. Where possible use smaller containers.
- Do not overfill the fryer. Follow the manufacturer's guidelines.
- Clean up any spillages **immediately**.
- Make sure floor areas around the equipment are completely clean and dry to avoid slip risks.

Training

This section may apply to all types of fryers:

- Only staff who have been trained in safe use of the cleaning chemicals and cleaning procedures for the fryer should be allowed to do this task.
- Staff should be trained in the reporting procedures if they find the equipment to be faulty.
- Staff should be made aware of the reasons for use of suitable protective equipment, ie gloves, eye protection.
- Risk assessments should be completed for hazardous chemicals and staff should be made aware of the correct procedures for the use of cleaning chemicals. Safety data sheets should be available to staff.
- A short, written procedure can act as a reminder to staff for both draining and cleaning operations.

Further reading

Preventing slips and trips in kitchens and food service Catering Information Sheet CAIS6(rev1)
HSE Books 2005

Planning for health and safety when selecting and using catering equipment and workplaces
Catering Information Sheet CAIS9 HSE Books 1997

Maintenance priorities in catering Catering Information Sheet CAIS12 HSE Books 2000

Manual handling in the catering industry Catering Information Sheet CAIS13 HSE Books 2000

Safe use of cleaning chemicals in the hospitality industry Catering Information Sheet CAIS22
HSE Books 2003

While every effort has been made to ensure the accuracy of the references listed in this publication, their future availability cannot be guaranteed.

Further

information

HSE priced and free publications are available by mail order from HSE Books, PO Box 1999, Sudbury, Suffolk CO10 2WA Tel: 01787 881165 Fax: 01787 313995 Website: www.hsebooks.co.uk (HSE priced publications are also available from bookshops and free leaflets can be downloaded from HSE's website: www.hse.gov.uk.)

HSE's catering and hospitality industry website: www.hse.gov.uk/catering

For information about health and safety ring HSE's Infoline Tel: 0845 345 0055 Fax: 0845 408 9566 Textphone: 0845 408 9577 e-mail: hse.infoline@natbrit.com or write to HSE Information Services, Caerphilly Business Park, Caerphilly CF83 3GG.

This leaflet contains notes on good practice which are not compulsory but which you may find helpful in considering what you need to do.

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WEEE DISPOSAL PROCEDURE

Our reference number is

WEE/FA0067TX

As a company that has embraced the WEEE ruling we will endeavour to recycle fryers when ever possible, putting them back into the market. This we feel is more in keeping with the spirit of the WEEE directive

If the Valentine fryer is replacing another fryer of similar design that was sold before 13th August 2005 then please ring 01189571344 to arrange a collection, please tell us your invoice number from us to you.

If the fryer was sold after 13th August 2005 please ring 01189571344 to arrange a collection.

You have 28 days to inform us of a required collection.

After this date the responsibility lies with the owner or distributor.

Please note we are only obliged to dispose of complete fryers.

Fryers that have any parts missing are not covered for collection by the legislation.

Valentine Equipment Ltd has also joined a government approved WEEE disposal company. Please see over for disposal of goods exert from terms & conditions, The address follows.

Comply Direct

The Water Mill Park

Broughton Mill Skipton

11.1 The Company shall be responsible for arranging the collection, treatment, disposal and recovery of any goods produced on or after 13 August 2005 and provided by the company to the buyer, along with any other historic goods or equipment which the business end user proposes to discard ("the end of life equipment"), and in the case of historic goods or equipment (whether produced by the company or an alternative producer) which shall be replaced by new goods and which fall within the meaning of electrical and electronic equipment under regulation 2 of the waste electrical and electronic equipment

regulation 2006 (" the Weee regulations "), save as these obligations are modified and varied below.

11.2 The buyer agrees that at the point of delivery of any goods to a business end it will collect any end of life equipment and transport this to the buyers bulking location.

11.3 Any historic goods or equipment must only be collected by the buyer where the business end user is replacing these with identical or equivalent goods produced by the company on a one for one basis. The company reserves the right to refuse to collect historic goods or equipment, which it does not consider to be equivalent to the replacement goods.

11.4 The buyer must, prior to collection from its bulking location, verify that any end of life equipment collected from a business end user is the responsibility of the company under the WEEE regulations.

11.5 For the purposes of verification under clause 11.4 the buyer must contact the company by facsimile within 28 days of the date of the buyers invoice for the goods to the business end user and provide a copy of the companies invoice for the goods to the buyer and the buyers invoice to the business end user, along with any invoices relating to the end of life equipment, where available. All invoices must clearly state the date of purchase.

11.6 (In the event that the buyer fails to verify the companies obligations for the end of life equipment as provided for in clause 11.5 above the buyer agrees to indemnify the company for any costs and penalties incurred by or imposed on the company as a result of any non compliance by the company with the WEEE regulations and/or additional costs incurred to meet the requirements for disposal in respect of the end of life equipment.

11.7 The company warrants that either it or its nominated producer compliance scheme will dispose of the end of life equipment in an environmentally sound manner and in accordance with the WEEE regulations.

11.8 The company shall use its reasonable endeavors to ensure that the end of life equipment is considered for re use as whole appliances before considering disposal of the end of life equipment as waste.

11.9 All costs associated with the disposal, collection, treatment and recovery of the end of life equipment from the point of collection by the company or its nominated producer compliance scheme from the buyers bulking location to an approved authorized treatment facility onwards shall be paid by the company except where no verification as required by clause 11.5 exists.

11.10 The buyer warrants that it shall keep records for a minimum of four years after the date of disposal relating to collection of the end of life equipment and shall make copies thereof available for the company in order for it to discharge any obligations it may have under the WEEE regulations

11.11 The buyer agrees that the goods will be sold to business end users and used solely for professional, commercial, or business purposes and that the end of life equipment is therefore properly classified as non-household electrical and electronic waste for the purpose of the WEEE regulations.



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