

## **Friteuses EVO à encastrer**

*Manuel d'installation*

*p 3*

## **EVO Einbau-Fritteusen**

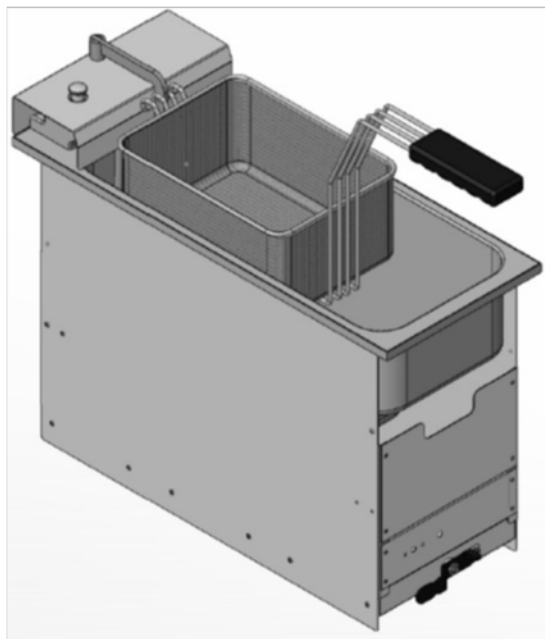
*Einbau Anleitung*

*p 11*

## **EVO Built-in Fryer**

*Installation instructions*

*p 19*



## Preliminary Information

This manual is intended for installation technicians. For the operation instructions please refer to the Quick Start Guide supplied with the fryer.

### Warnings:

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.

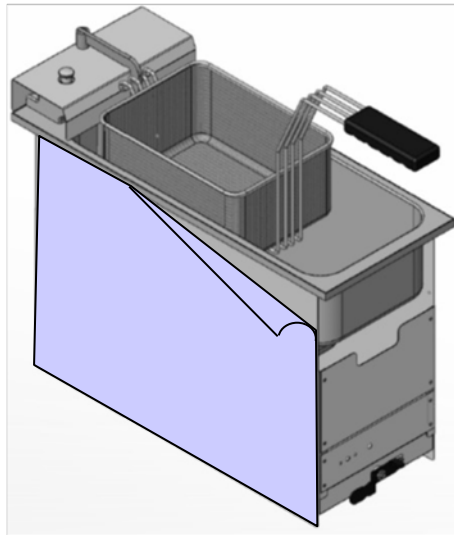


Carefully read this manual before setting up and starting the fryer. Please keep for future reference.

This manual is also available in electronic format, at [info@valentine.ch](mailto:info@valentine.ch)

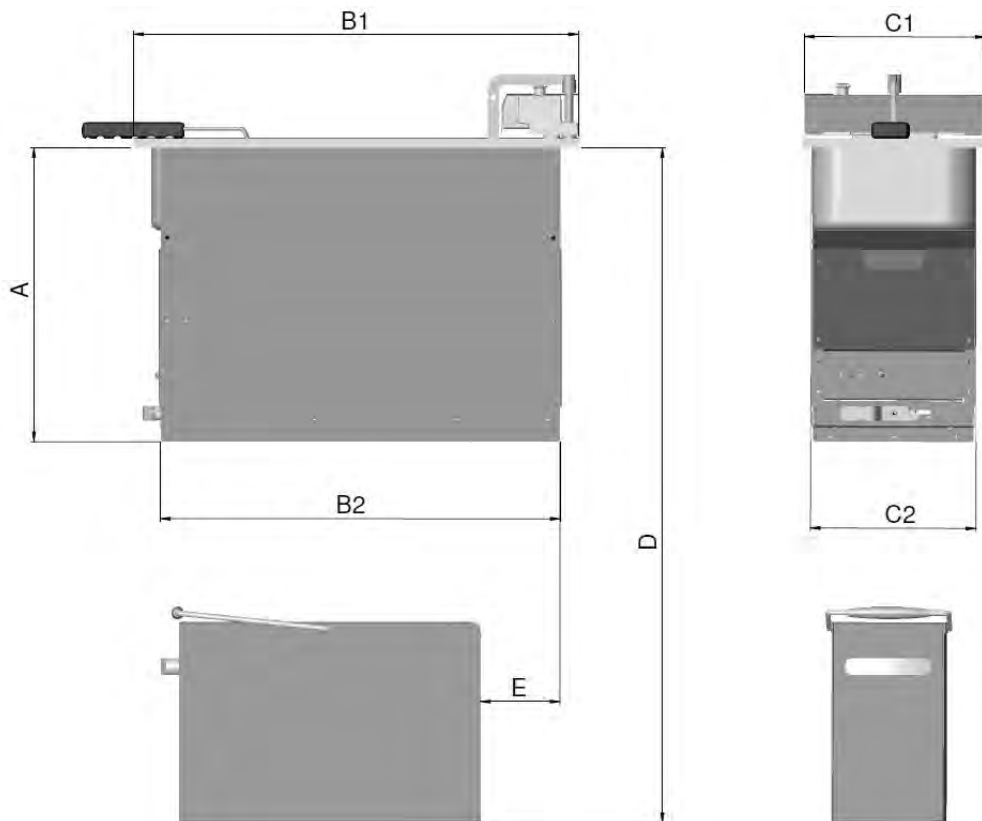
## Preparation before Installation

Dispose of all packaging and protection material. Pay attention to remove protective films from steel parts, as they are not temperature resistant.



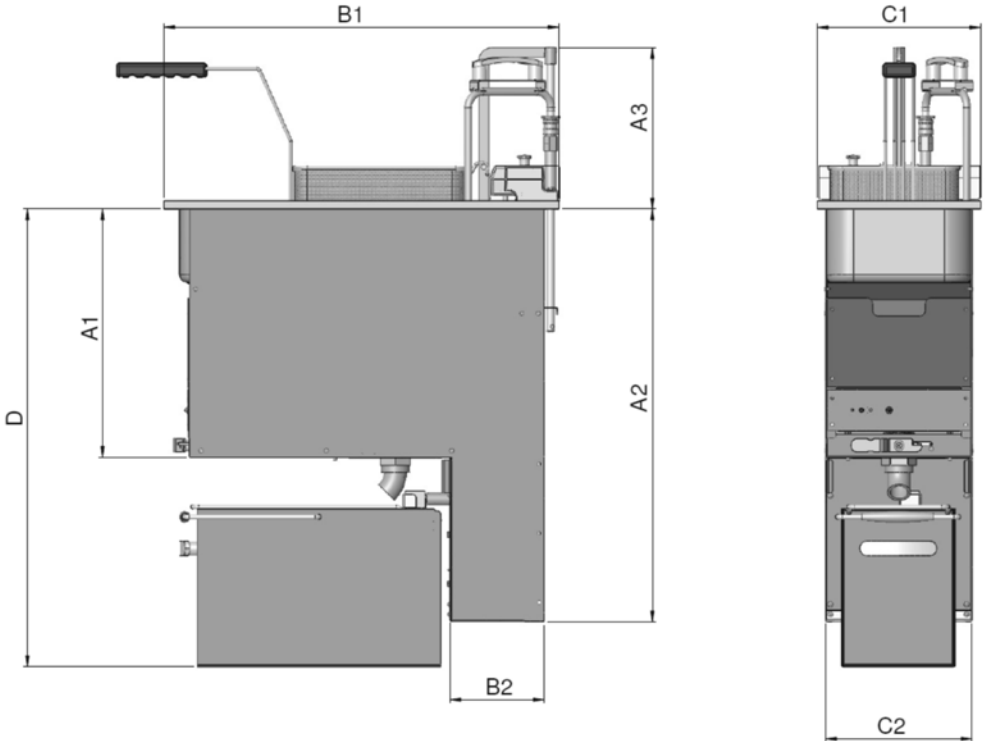
**Valentine Fabrique SA and Valentine Equipment Ltd accept no liability for damage caused through improper operation of the fryer and failure to adhere these operating instructions.**

## Dimensions - standard fryers



Version	A	B1	B2	C1	C2	D	Emax
EVO 200E	397	600	544	200	174	717	100
EVO 250E				250	223		
EVO 2200E				400	373		
EVO 2525E				500	471		
EVO 400E				400	373		
EVO 600E				600	573		

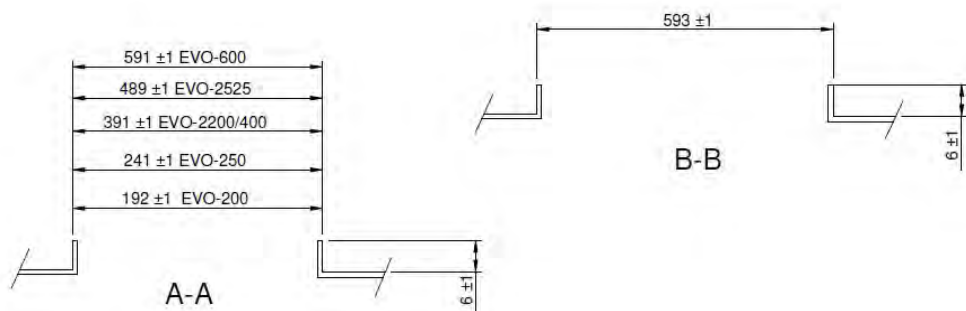
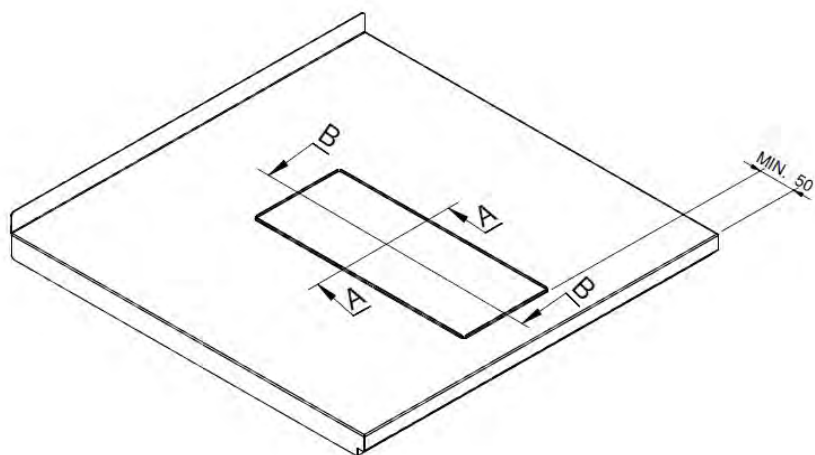
## Dimensions - fryers with options



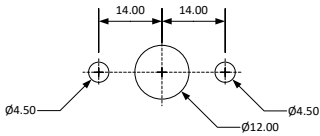
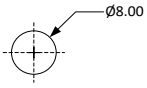
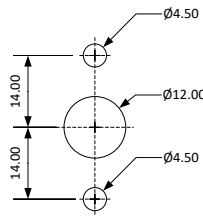
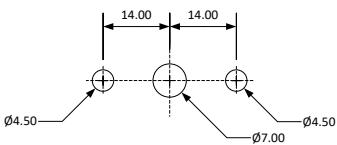
Version	A1	A2	A3	B1	B2	C1	C2	D
EVO 200E	377	628	245	600	144	200	174	696
EVO 250E						250	223	
EVO 2200E						400	373	
EVO 2525E						500	471	
EVO 400E						400	373	
EVO 600E						600	573	

## Cut out of work surface

Cut out of work surface is the same regardless of fryer options.

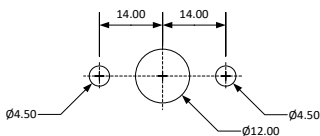
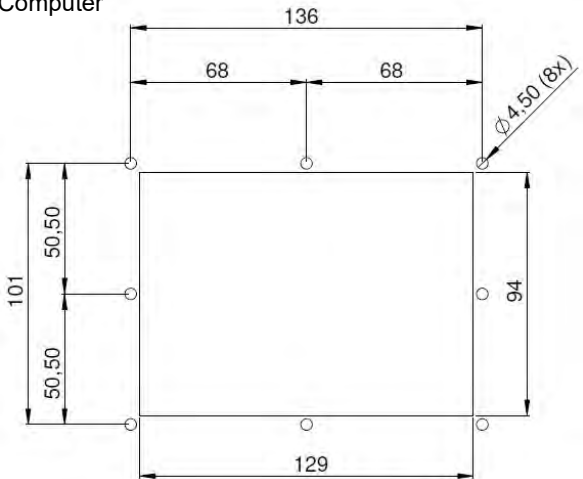
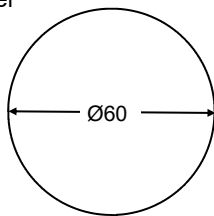


## Drilling patterns for controls

<p>Main switch</p> 	<p>LED lamps</p> 
<p>Working thermostat</p> 	<p>Safety thermostat</p> 

Standard drillings required	200	250	2200	2525	400	600
Main switch	1	1	2	2	1	1
LED lamps	4	4	8	8	4	4
Thermostats working/security	1/1	1/1	2/2	2/2	1/2	1/3

## Special drillings for options

<p>Electromechanical timer</p> 	<p>Computer</p> 
<p>Electronic timer</p> 	

## Positioning of oil buckets

### **Standard fryers, without options:**

Apply dimensions indicated on page 18 to insure proper emptying and to reduce oil splash outside the bucket.

### **Fryers with pump :**

The oil bucket for pump fryers comes with a suction pipe that fits directly into the pump inlet. Therefore it is essential to strictly apply dimensions indicated on page 19. Otherwise the connection of the pipe will not be made correctly and will cause malfunction.

### **Fryers with lift or marine version, without pump:**

These fryers have the same construction as pump fryers, but without suction pipes on the bucket. The recommended position for the bucket remains the same.

If buckets are installed lower than indicated (not possible for pump fryers !), then it must be verified that the process of oil draining does not cause excessive splash outside the bucket.

## Positioning of the controls

The maximum distance at which the controls (main switch, thermostats....) can be placed is 400mm, measured between the front edge of the fryer pan and the control panel.

This distance may be reduced if the controls are moved to the side !

## Safety Rules for installation

### Applicable standards :

Once installed, the appliance must fulfil requirements of **EN60335-1**, **EN60335-2-37**, as well as requirements of other standards specific to the country where the appliance will be used.

It is the responsibility of the installer to verify that all requirements of these standards are met, in particular:

- The integration of the built-in fryer must be done in a way that protection level ipx4 is met.  
LED signal lamps must be fitted with the supplied seals.  
Switches and thermostats must be positioned so that liquid ingress is avoided, or that such an ingress does not cause any harmful effect, especially on electrical contacts.  
Control panels must be designed in a way that the sealing of control knobs is guaranteed. If the installer prefers to use custom knobs, it is necessary he verify the conformity to above mentioned standards.
- Minimum distance between live and accessible parts :  
Valentine recommends minimum 5mm air gap between live and accessible parts, but no less than specified in the standards.
- Grounding of accessible parts must be done in conformity with the standards.  
It is not permitted to install control units on a not grounded or insulated panel.
- Particular attention must be paid onto removable parts, contact with live conductors must be impossible after installation.

### Inspection et marking :

After installation, following controls must be performed, and possibly other verifications required by national directives or installation specific standards.

- Ground continuity test
- Dielectric strength test
- Functional test :
  - verification of control lamps (see user manual)
  - verification of current draw on all phases
- The appliance is supplied with a spare identification label. This label must be fixed in a location visible by the user, on a non-removable part.



## Electrical connection



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

Fryers with double pans have two separate sets of wires for connection.

Minimum recommended switching values for circuit breakers are :

Type (Standard version,415V)	Pans	Consumption
EVO 200 / 250	1	10A
EVO 200T / 250T	1	16A
EVO 2200 / 2525	2	2 x 10A
EVO 2200T / 2525T	2	2 x 16A
EVO 400	1	20A
EVO 400T	1	32A
EVO 600	1	32A



- After manipulating the wirings during installation, it is necessary to verify that all connection terminals are well attached. Replace contacts if necessary.
- Wires and cables must be attached in a way that they are not in contact with any heat sources.
- Protect the appliance from external heat sources.
- Cables running near sharp edges must be protected.
- Respect minimum safety distance between uninsulated powered parts.



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