

TECHNICAL DATA SHEET

EVO2525-E (T) BUILT-IN



TECHNICAL DATA

Model / Type	EV02525-E	EV02525T-E
Reference	8430-E	8435-E
Pan (litres)	2x 9-10	2x 9-10
Dimensions (mm)		
Width	See on back	See on back
Depth		
Height		
Basket	202x285xH135	202x285xH135
Production	40-52	56-72
capacity (kg/h)		
Voltage	3N400V	3N400V
Kilowatts	2 x 7.2 kW	2 x 11 kW
Fuses	20A	32A
Heating element	2	2
Temperature range	95°C – 190°C	95°C – 190°C
Protection index	IPX4	IPX4
Net weight (kg)	43	45
Power cable (m)	2 x 2.50	2 x 2.50
Remark	Without plug	Without plug

FEATURES AND BENEFITS

- · Maximum output thanks to the dialogue system which optimizes cooking.
- · Maximum insulation to optimize efficiency and heat, with minimum energy loss.
- · Pan with cold zone under the heating element to collect food particles, helps slowing down the degradation of the oil.
- Thermostat suitable for cleaning with water (95 ° C). Easy cleaning and optimum hygiene thanks to the rounded corners and the heating element pivoting upwards with intermediate level.
- Eco position: to melt solid fat without burning it.
- · High quality components and finish to meet the highest expectations.
- 100% stainless steel construction, strong and sustainable.
- · Turbo option, ideal for frying frozen food.
- · Swiss Made: manufactured in our factory in Romanel-sur-Morges
- IPX4 index / 2-year warranty / 20-year spare parts

OPTIONS

- Basket lift (2x)
- Oil filtration pump
- · Computer
- Turbo
- Sicotronic
- Marine
- · Other voltages on request

ACCESSORIES

- · Fine meshed basket
- · Microfilter with support
- Fish grid (2x)
- Draining rack (2x)

CERTIFICATIONS

· CB, DNV-GL, UL



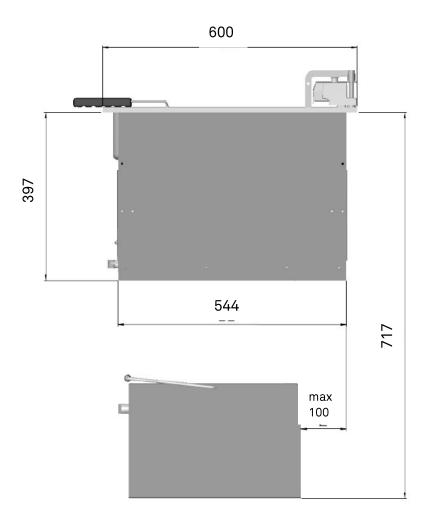
DETAIL IMAGES

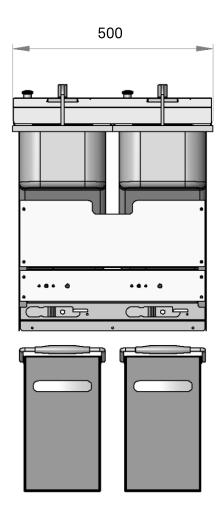






TECHNICAL DRAWINGS





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