

TECHNICAL DATA SHEET EVO2525 (T)



TECHNICAL DATA

Model / Type	EVO2525	EVO2525T
Reference	8430	8435
Pan (litres)	2x 9-10	2x 9-10
Dimensions (mm)		
Width	500	500
Depth	600	600
Height	850-900	850-900
Basket	202x285xH135	202x285xH135
Production capacity (kg/h)	40-52	56-72
Voltage	3N400V	3N400V
Kilowatts	14.4 kW	22 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)	68	68
Power cable (m)	2.50	2.50
Remark	Without plug	Without plug

FEATURES AND BENEFITS

- 100% stainless steel construction, strong and sustainable.
- High quality components and finish to meet the highest expectations.
- Maximum efficiency with 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 for waste recover and oil saving.
- 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.
- 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

- Automatic basket lift (2x)
- Oil filtration pump
- Double oil filtration pump for separate oil filtering for each pan (not possible with basket lift)
- Computer
- Built-in
- Turbo
- Sicotronic
- Marine
- 2 power cables
- Castors H850 or H900
- Other voltages on request

ACCESSORIES

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

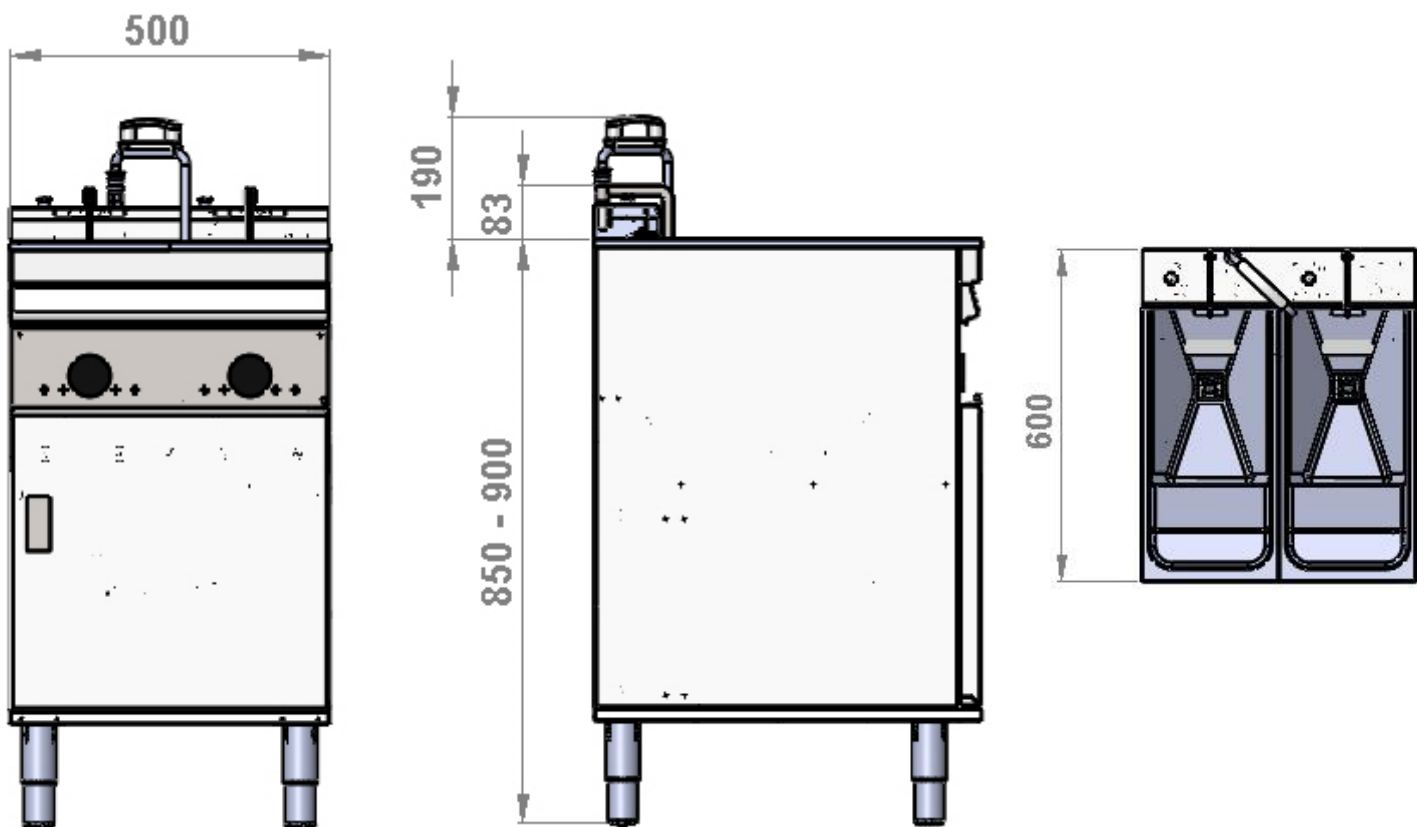
CERTIFICATIONS

- CB, DNV-GL, UL

DETAIL IMAGES



TECHNICAL DRAWINGS



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