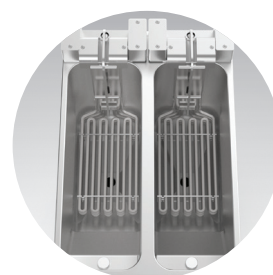
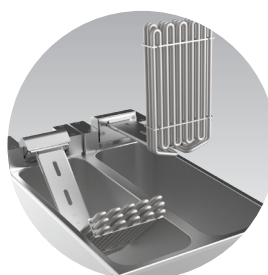
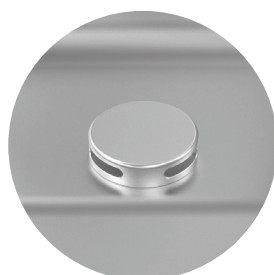
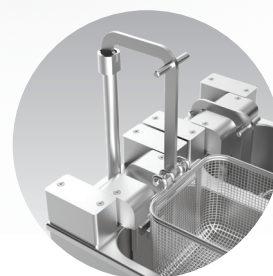


THE CORE SMART 2525(T) TECHNICAL DATA SHEET

Technical data

Model / Type	CORE SMART 2525	CORE SMART 2525T
Reference	8750	8755
Tank	2x 9-10 litres	2x 9-10 litres
Dimensions*	500x600x850/900	500x600x850/900
Basket*	2x 202x285x135	2x 202x285x135
Production capacity	40-52kg/h	56-72kg/h
Voltage	3N400V	3N400V
Heating power	14.4 kW	22 kW
Current	20A	32A
Heating element	2	2
Temperature range	95°C – 190°C	95°C – 190°C
Protection index	IPX5	IPX5
Net weight	78kg	78kg
Power cable	2.5m	2.5m
Remark	Supplied without plug	Supplied without plug



* Width x depth x height (mm)

More information on valentine.ch

THE CORE SMART 2525(T)

TECHNICAL DATA SHEET

Features and benefits

- Precise cooking thanks to electronic control with +/- 1°C accuracy.
- 2x 6 fully customisable programmes: individual adjustment of temperature, time and name for each programme.
- FrySmart Technology™ – Advanced oil-absence detection for enhanced safety and extended heating element lifespan.
- ECO mode: automatic optimisation of consumption during prolonged inactivity, with adjustable time and temperature.
- MELT mode: allows solid fat to be melted gently, without the risk of overheating or burning.
- CLEAN mode: for hot cleaning with water and alkaline degreasers (e.g. Pastigras).
- Integrated Sicotronic interface.
- Integrated smart key for testing the safety system.
- PWM regulator with protection against overheating.
- Removable cartridge-style electrical connection box, simplifying servicing, especially for built-in fryers.
- Maximum insulation to optimise efficiency and heat, with minimal energy loss.
- Tank with cold zone for waste recovery under the heating element, slows down oil degradation.
- Easy cleaning: rounded corners and swivel heating

element with locking mechanism.

- Made entirely of stainless steel, solid and durable
- Height adjustable H850-900mm
- Swiss Made: manufactured in our factory in Romanel-sur-Morges.
- IPX5 rating / 2-year warranty / 20 years of spare parts.

Options

- Automatic basket lifting system (2 positions)
Automatic lift at end of program
- Pump system: filtration through metal filter and microfilter. Daily filtration extends oil life.
- Built-in
- Turbo (ideal for frying frozen foods)
- 2 cables
- Other voltages on request

Accessoires

- Microfilter with support
- Fish grid
- Draining rack
- Fine meshed basket

Certificats

- CB, UKCA, UL, SABER, DNV-GL

Technical drawings (mm)

