

**Valentine** ⚡  
SWISS MADE

# EVOLUTION FRYERS

EVO200 (T)  
EVO250 (T)  
EVO2200 (T)  
EVO2525 (T)  
EVO400 (T)  
EVO600  
EVO SILOFRIT



# FRYERS "EVOLUTION"

## FRYING AND IMPECABLE FINITION

### MODEL EVO 2200 (T)

#### Drain tank

With cold zone for waste recover.

#### Saves energy

Insulation for maximum efficiency.

#### Temperature

From 95° to 190°, possibility to boil water for cleaning. Powerful "Turbo" model for frozen chips.

#### Mode ECO

For economic preheating and to be used for fat melt cycle.

#### Oil saving

Oil capacity decreased for total optimization.

#### Finish and sealing

New design and IPX4.

#### Dialogue system

Maximum efficiency: the fryer heats continually after inserting the basket.

#### Heating element

In high quality stainless steel tube, pivots upwards for improved access to the tank when cleaning.



#### Stainless steel tank

Pressed from one piece of metal with no welds and rounded corners make it easy to clean and ensure optimum hygiene.



#### Adjustable feet

From 850 to 900 mm  
Possibility to add wheels for more mobility.



#### Timer

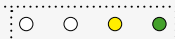
#### Security thermostat

#### Working thermostat and switch

#### Drain valve

#### Metal filter

#### Oil bucket



The temperature is reached

The fryer is heating

Switch on 1

Switch on ECO



# “EVOLUTION COMPUTER” FRYERS

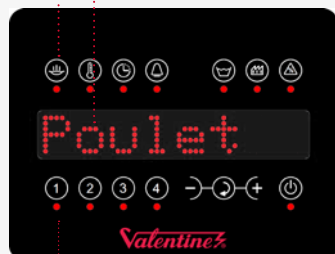
## AN ANALYSED AND CORRECTED COOKING



**New Valentine computer**  
New design, clear and easy to use.

Easy adjustment.

Large, multilingual and bright display.



4 different programmes.

### MODEL EVO250 COMPUTER

**Cooking performance constantly analysed and corrected for perfect quality in all conditions**

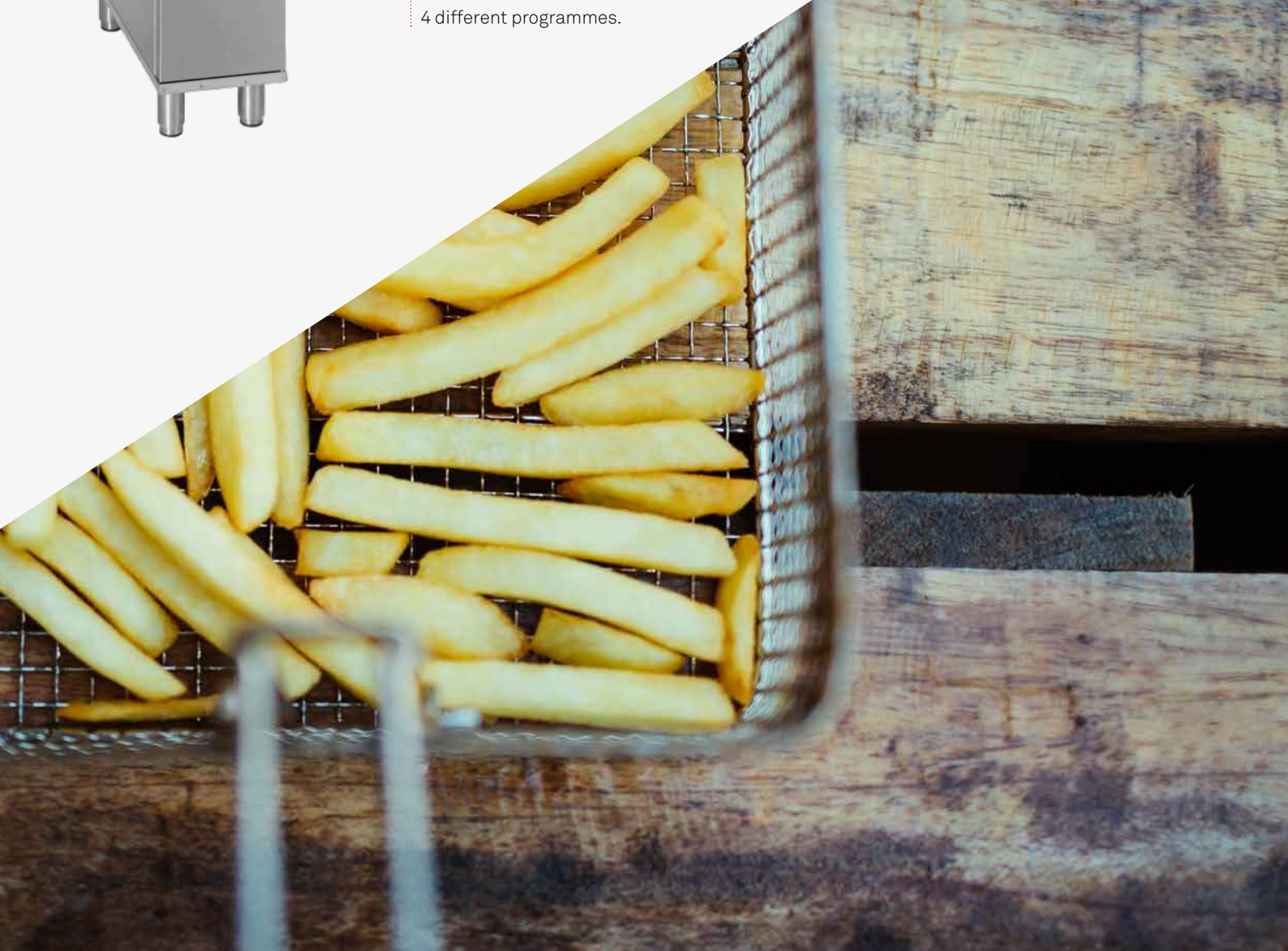
A sound signal indicates when the food is ready. The computer can also pilot an automatic lift basket. (Optional but recommended).

#### Programming

4 programmes to choose from (with menu, temperature and cooking time).

#### Temperature

Precision de +/- 1°.



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# BUILT-IN FRYERS

## THE TAILOR-MADE SOLUTION

### EVOLUTION SERIES

#### An attractive, tailor-made solution

The Valentine fryers fit perfectly into any work surface. This means you can choose the ideal kitchen design and the position of the different cooking elements.

This solution also facilitates cleaning and maintenance of your kitchen, ensuring perfect safety and hygiene.

The excellent quality of the Valentine fryers guarantees top-quality performance, constant safety and simple maintenance.

It is not surprising that designers often turn to Valentine when creating a work surface in order to obtain the solution which best suits their expectations.

All options are also available except on the EVO200.



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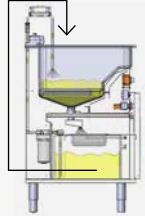
# OPTIONS

## EVEN MORE POSSIBILITIES

### RECYCLING PUMP WITH MICRO-FILTER

The recycling pump raises the oil back into the pan, without the operator handling the oil bucket.

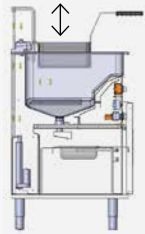
After each service, the oil drains through the micro-filter, cleaning it and thus increasing its useful life.



### AUTOMATIC BASKET LIFT

The basket is lowered automatically into the oil when the timer is activated. It is raised as soon as the programmed time has elapsed.

Total autonomy for efficient cooking.



### FRYER FOR MARINE EXECUTION

Marine fryers are specially designed for use on a ship.

They are tested to satisfy the heavy use and demanding safety standards required at sea. They are fitted with special legs and are certified.



### WHEELS

Possibility of adopting wheels for more mobility.



### SICOTRONIC

Energy optimizer: during peak periods it adjusts the allocation of power to consumers.

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## EVO SILOFRIT

### TECHNICAL INFORMATION

EVO Silofrit

Dimensions (mm)	
width	400
depth	600
height	900 (wheels)
Gross weigh (kg)	32 kg
Voltage (V) <sup>(1)</sup>	230 V
Kilowatts (kW)	0,8
Fuses (A)	4

- For always hot food
- 2 heating elements (Top and bottom)
- For better heat distribution
- Robust and solid
- Easy to clean



# “EVOLUTION” SERIES

## ADAPTED TO YOUR NEEDS



Evolution	EVO 200(1)	EVO 200T(2)	EVO 250(1)	EVO 250T(2)	EVO 2200(1)	EVO 2200T(2)	EVO 2525(1)	EVO 2525T(2)	EVO 400(1)(4)	EVO 400T(2)(4)	EVO 600(1)(5)
Tank (litres)	7-8	7-8	9-10	9-10	2 x 7-8	2 x 7-8	2 x 9-10	2 x 9-10	15-18	15-18	25-28
<b>Dimensions</b> (mm)											
width	200	200	250	250	400	400	500	500	400	400	600
Depth	600	600	600	600	600	600	600	600	600	600	600
Height	850-900	850-900	850-900	850-900	850-900	850-900	850-900	850-900	850-900	850-900	850-900
<b>Basket</b>											
width	158	158	202	202	2 x 158	2 x 158	2 x 202	2 x 202	2 x 158	2 x 158	2 x 255
Depth	285	285	285	285	2 x 285	2 x 285	2 x 285	2 x 285	2 x 285	2 x 285	2 x 285
Height	135	135	135	135	2 x 135	2 x 135	2 x 135	2 x 135	2 x 135	2 x 135	2 x 135
<b>Production capacity</b> (kg/h)	19-23	26-32	20-26	28-36	38-46	52-64	40-52	56-72	38-46	52-64	57-68
<b>Gross weight</b> (kg)	36	36	40	40	62	62	68	68	53	53	70
<b>Voltage</b> (V) <sup>(3)</sup>	3N400V	3N400V	3N400V	3N400V	3N400V	3N400V	3N400V	3N400V	3N400V	3N400V	3N400V
<b>Kilowatts</b> (kW)	7,2	11	7,2	11	14,4	22	14,4	22	14,4	22	21,6
<b>Fuses</b> (A)	10	16	10	16	20	32	20	32	20	32	32
<b>Options:</b>											
computer	-	-	•	•	•	•	•	•	•	•	•
built-in	•	•	•	•	•	•	•	•	•	•	•
lift	-	-	•	•	• (2x)	• (2x)	• (2x)	• (2x)	• (2x)	• (2x)	• (2x)
pump	-	-	•	•	•	•	•	•	•	•	•
marine	•	•	•	•	•	•	•	•	•	•	•
wheels	-	-	•	•	•	•	•	•	•	•	•
sicotronic	•	•	•	•	•	•	•	•	•	•	•
fish shelf	•	•	•	•	• (2x)	• (2x)	• (2x)	• (2x)	•	•	•

(1) Normal power

(2) T = more powerful "Turbo" type heating element for frozen chips

(3) Other voltages, for example 3 x 230,3 x 440, on demand

(4) On demand possible to have 1 big basket (270 x 350 x 135)

(5) On demand possible to have 1 big basket (295 x 550 x 135)

All changes reserved

**Valentine**  <sup>®</sup>  
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