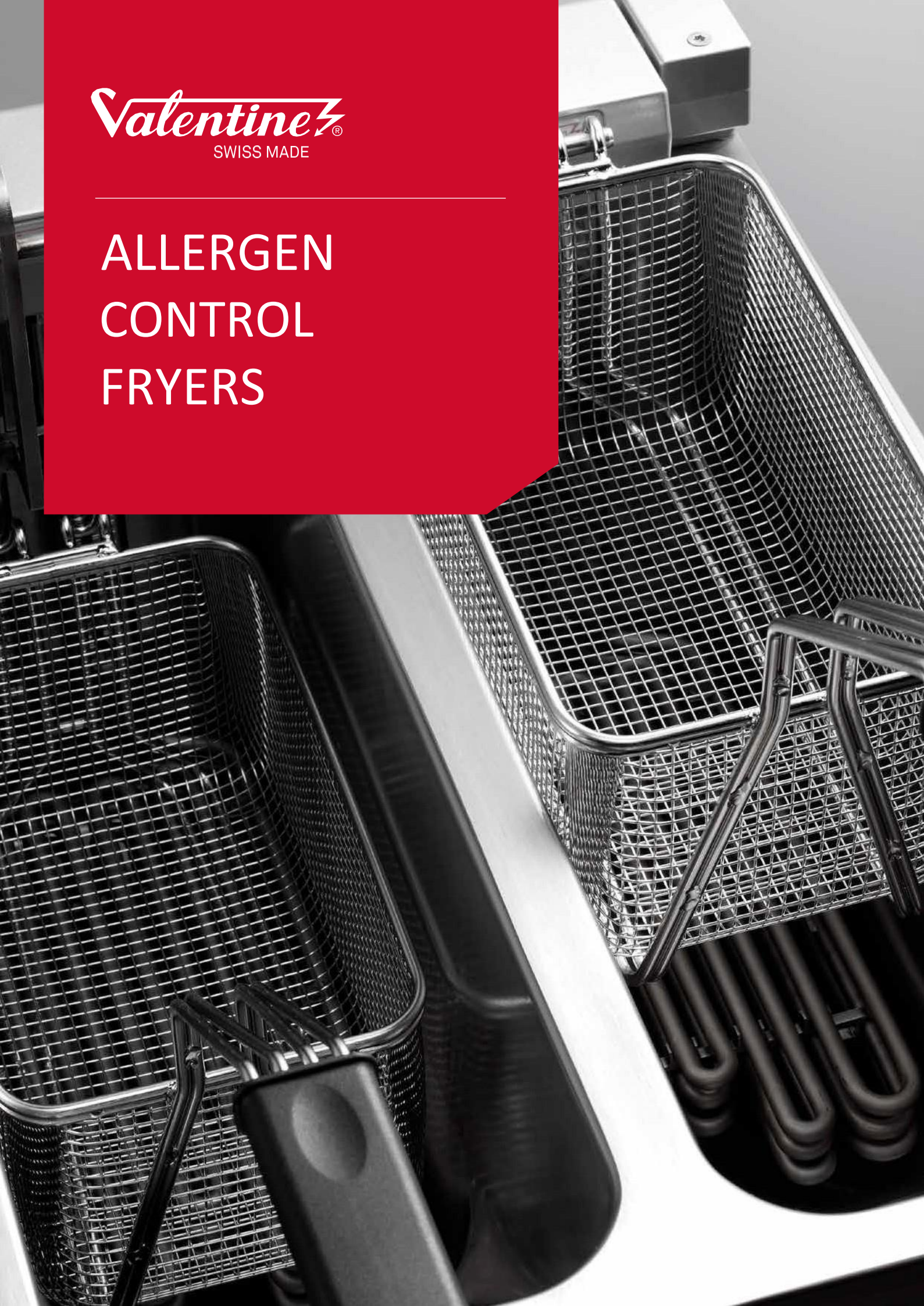
Valentine®
SWISS MADE

ALLERGEN CONTROL FRYERS



ALLERGEN CONTROL FRYERS
DESIGNED BY PROFESSIONALS FOR PROFESSIONALS

NEW! Twin Pump Filtration for optimum allergen control ASK FOR DETAILS

EVO 2200PP (T) TWIN PUMP FRYER

Fitted with two pumps to avoid cross contamination of oil

Drain tank
With cool zone for oil saving.

Saves energy
Insulated for maximum efficiency.

Temperature
From 95° to 190°, with the option to boil water for cleaning. Powerful "Turbo" model available for frozen chips.

ECO mode
For economic preheating and for solid fat melt cycle.

Oil saving
Oil capacity decreased for total optimisation.

Finish and sealing
New design and IPX4.

Dialogue system
Maximum efficiency: with clear operational indication.

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



Stainless steel pan pressed from one piece of metal with no welds. Rounded corners make it easy to clean and ensure optimum hygiene.





Castors fitted as standard on EVO 2200PP (T) fryers
Adjustable legs on request



Timer

Security thermostat

Working thermostat and switch

Drain valve

Metal filter

Twin oil buckets

Selected temperature is reached

Fryer is heating

Switch on 1

Switch on ECO

Built-in option also available.

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