

TABLE-TOP FRYERS

TF series



- Construction entirely in stainless steel
- Entire pan pressed from one piece of metal without welding and with rounded corners
- Removable chassis and oil pan for easy cleaning
- Easy to operate with control knob
- System dialogue for maximum output
- Settling zone under the heating element
- Safety thermostat with reset button



Three-part fryer

For greater safety and easy maintenance, the TF series is divided into three parts - the control unit, the tank and the chassis. The last two components can be washed in a dishwasher.



Single piece pressed pan

Valentine has developed a tank pressed from one piece of metal. The absence of welding and the rounded corners make it easy to clean and guarantee optimum hygiene.

Top-quality components

Valentine has developed a table-top fryer which satisfies the expectations of even the most demanding customers, with a top quality finish and an excellent quality performance.

Drain valve

All TF models (except the TF5) are fitted with a front drain valve allowing you to recover the oil.

TABLE-TOP FRYERS

BB55

- Construction entirely in stainless steel
- Drain Valve
- Deep V shaped oil pan, wider at the top to avoid overflow
- Settling zone under the heating element, no transmission of taste between the different foods
- Very long heating elements which prevent the oil from burning
- Robust and durable construction, easy to clean



BB55

TABLE-TOP FRYERS

- Construction entirely in stainless steel
- Entire tank pressed from one piece of metal without welding and with rounded corners for easy cleaning
- Removable chassis and oil pan for easy cleaning
- Supplied with basket and lid
- Settling zone under the heating element, no transmission of taste between the different foods



TT3

Model	TF5	TF7	TF7 Turbo	TF77	TF77 Turbo	TF10	TF13	BB55	TT3
Tank (litres)	5	7	7	2x7	2x7	10	13	2x5	3x4
Dimensions (mm):									
length	280	280	280	560	560	360	560	400	260
depth	415	415	415	415	415	415	415	450	400
height	265-420	265-420	265-420	265-420	265-420	265-420	265-420	270-420	240
Voltage	240v	240v	415v	240v	415v	240v 415v	240v 415v	2 x 240v	240v
Kilowatts (kW)	3,2	3,2	4,6	2x3,2	2x4,6	7,3	7,3	2x3,12	3
Output chips/hour (kg)	6 - 8	7 - 9	13 - 16	14 - 18	23 - 26	14 - 16	14 - 18	12 - 18	5 - 7