

Valentine



V2000 SERIES	V200	V200T	V250	V250T	V2200	V2200T	V2525	V2525T	V400	V400T	V600	
TANK (litres)	7-9	7-9	8-10	8-10	2 x 7-9	2 x 7-9	2 x 8-10	2 x 8-10	18-20	18-20	25-28	
Dimensions (mm) length depth height	200 580 850-900	200 580 850-900	250 580 850-900	250 580 850-900	400 580 850-900	400 580 850-900	500 580 850-900	500 580 850-900	400 580 850-900	400 580 850-900	600 580 850-900	
Voltage	240 415	415 only	240 415	415 only	240 415	415 only	240 415	415 only	240 415	415 only	415 only	
Kilowatts (kw)	7.5	11.8	7.5	11.8	15	23.6	15	23.6	15	23.6	22.5	
OUTPUT Chips/hour (kg)	19-23	26-32	20-26	28-36	38-46	52-64	40-52	56-72	38-46	52-64	57-68	
Options: pump lift built-in computer Marine (SOLAS)	- - - -	- - - •	• • • •	• • • •	• • • •	• • • •	• • • •	• • • •	• • • •	• • • •	• • • •	• • • •



For ease of cleaning, elements can be fully raised.

Single pressed oil pan.



Rear castors on all 2000 series models.

3 year warranty on 2000 series models

Stainless steel construction.

All Valentine products are hand built to exacting standards using high grade stainless steel.

CALIBRATED THERMOSTAT

Our OEM calibrated operating thermostats use a three-stage action that can help to reduce oil and electrical costs. The thermostat is calibrated in a way to eliminate the peaks and troughs in the oil temperature. This can help to improve the food quality. The thermostats also have bespoke settings.

THREE TIER ELEMENTS

As the surface area of the element is greater, the risk of burning the oil is reduced as the overall radiated temperature given off is much lower. The lower radiated temperature should help to prolong the life of the oil and will not affect the fryers performance.

FAST RECOVERY RATES

Fast recovery rates are gained due to the pan sizes to oil ratios that Valentine use. The large surface area of the elements allows the oil to heat very quickly. Effective pan insulation helps to reduce any unnecessary heat loss.

PRIMARY OIL FILTRATION & REMOVAL

V series fryers come with primary oil filtration. The oil passes through a mesh filter during the oil draining process to remove the larger carbonised debris that has accumulated during the cooking process. An additional top micro mesh filter can be specified to further improve the filtration process. Regular oil filtration will improve the overall quality of the oil.

SAFETY SYSTEMS

Various safety devices are incorporated. If the operating thermostat fails, an internal safety thermostat will shut the element power off before the oil has chance to reach its flash point. If the element is raised for any reason, the element power is immediately shut off. Safety drain valves are fitted to all models. Correctly sized oil buckets come as standard equipment.

After Sales -

Our after sales service is second to none. We carry a full range of OEM parts that are readily available from stock. User friendly re-set buttons are fitted to eliminate unnecessary call out charges. Although in most cases, Valentine engineers are able to first time fix all of our equipment.



At the cutting edge of fryer technology!