

- **PASTA COOKER**
- **STEAMER**
- **BAIN MARIE**
- **POACHER**
- **SOUS VIDE**
- **NOODLE COOKER**



9kW • 3 phase
7kW • 1 or 3 phase

MULTI COOKER

The Multi Cooker can help the caterer offer a wider selection of menu options. Due to its design, the standard unit allows the caterer to use a mixture of standard gastronorm containers and baskets according to the menu being offered. This compact unit is made of stainless steel and has a one piece pressed pan which is fully insulated. A rear tap unit connected to the water supply allows for ease of filling and assists with the removal of starch when cooking pasta. The unit can be connected to the waste water system via a front or rear drain option. The Multi Cooker is offered in a 7 or 9 kilowatt power option. The thermostat offers a wide range of temperatures and has a separate switching system to allow the operator to vary the power according to what is being cooked. An internal overheat thermostat is fitted for added operator safety.

1. PASTA COOKER

Using a variety of stainless steel baskets, all types of pasta and spaghetti can be cooked.

2. STEAMER

All types of food can be steamed in the cooker using standard perforated gastronorm pans.

3. BAIN MARIE

Gastronorm pans of various sizes can be inserted to customise individual menu requirements.

4. POACHER

Using a 1/1 perforated gastronorm pan the unit becomes a very efficient poacher.

5. SOUS VIDE REGENERATOR

The Multi Cooker can be easily adapted to re-heat Sous Vide products. Six individual "portion controlled" pouches can be re-heated at the same time, allowing the Caterer to offer a high quality meal within a short period of time.

6. NOODLE COOKER

Using a specialist plate the multi cooker can be adapted to use traditional noodle baskets

MULTI COOKER

Water Capacity: 25 - 40 litres
Dimensions: 350 x 600 x 750/900m
Voltage: 240V 7kW (1 x 30amp)
415V 7kW or 9kW (3 x 10amps)
Drainage: Front or Rear
Various basket options are available as standard.

The Multi Cooker has a unique switching system which enables the user to vary the power depending on what application the unit is used for.

STAINLESS STEEL CONSTRUCTION - COMPACT DESIGN

Valentine fryers are manufactured to exacting standards and are made of corrosion proof high grade stainless steel. The oil pans are one piece pressed units and are conical in shape. The fryers are compact in design and can produce large volumes of product yet take up very little floor space.

WARRANTY

All Valentine products have a two-year parts and labour warranty. All spare parts supplied by Valentine carry a one-year warranty.

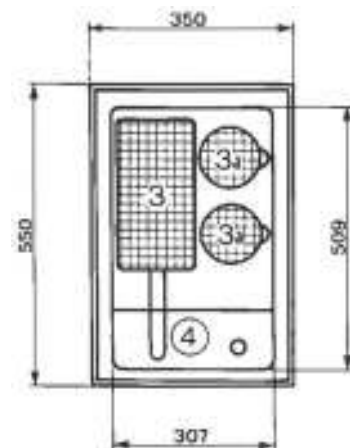
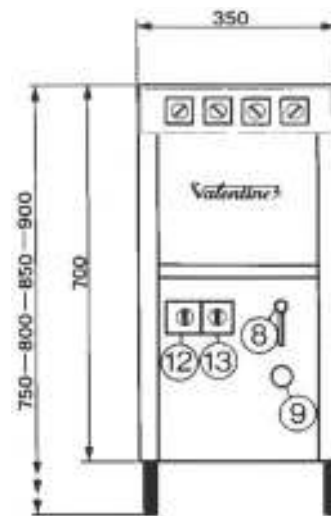


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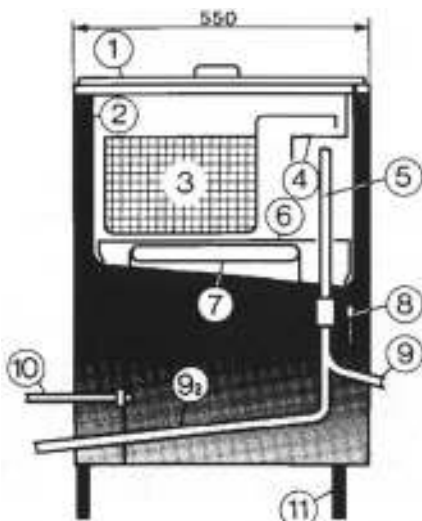
MULTI COOKER

THE MULTI COOKER BENEFITS

CASING	Made entirely of high grade stainless steel for ease of cleaning
PAN	One piece pressed and fully insulated
CONTROLS	Front mounted temperature controls for ease of use
DRAINAGE	Front or rear option
SAFETY	Overheat safety thermostat for operator safety
ECONOMY	Four position rotary switch fitted for energy saving
EASE OF USE	Simply fill with water and add the required basket configuration
VERSITILE	The multi cooker can be used to cook a wide range of products
COMPACT DESIGN	At only 350mm wide the unit takes up very little space



MULTI COOKER



1. Lid
2. Stainless steel pressed pan
3. Baskets
4. Drain/prep shelf
5. Removable water level drain tube
6. Element guard
7. Element
8. Drain valve
9. Front drain outlet (optional)
- 9a. Rear drain outlet
10. Mains cable
11. Legs
12. Switch
13. Thermostat