



DIALOGUE THERMOSTAT

A green light illuminates just before the thermostat reaches its pre-set temperature letting the operator know when to introduce the food into the fryer. This feature stops the thermostat cutting out altogether and can save up to 40 seconds of cooking time during a busy period.



THREE TIER STAINLESS STEEL ELEMENTS

The elements have a larger surface area in contact with the oil, this helps to reduce the time taken to get the oil to its pre-set temperature. The three tier system reduces the overall radiated temperature around the elements which in turn helps to reduce oil breakdown.



FAST RECOVERY RATES

All fryers can regain their pre-set temperatures very quickly, this is due to the elements having a larger surface area in contact with the oil and the way in which the dialogue thermostat works. Effective pan insulation helps the fryer to retain its heat and can help to conserve energy costs.



PRIMARY OIL FILTRATION AND REMOVAL

All fryers come with a primary oil filtration system as standard. Allow the oil to cool, open the drain valve and allow the oil to pass through the primary basket filter located on top of the oil bucket, this removes the smaller carbonised particles that can damage the oil quality. An optional integral pumped oil filtration system can be specified for safety and convenience.



SAFETY SYSTEMS

All Series 2000 fryers are fitted with a secondary (Hi Limit) safety thermostat for added operator safety. The Hi Limit thermostat prevents the oil from overheating and reaching its flash point should the operating thermostat malfunction. An element safety switch is fitted, this cuts off the power to the element if it is raised for any reason when the fryer is turned on.



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.

COMPUTER FRYERS

Valentine has linked up with the market leader in food cooking management, "Fastron", to offer you one of the easiest systems that can assist in food production quality. The system has been designed to simplify the cooking process. The operator places the product to be cooked into the fryer, presses one of eight pre-set buttons and the fryer does the rest. The computer automatically adjusts the cooking time depending on what's being cooked, be it pre-blanching, part cooked or frozen product. The computer's sensing probe located



VC2200

VC250

in the oil pan constantly informs the computer's software during the cooking process of the temperature conditions and how they are fluctuating and adjusts the temperature and cooking time to achieve perfect results. When the product has cooked an audible warning informs the operator that the food is ready.

The Computer Fryer are available in single or three phase and can come with optional extras such as basket lifts, built-in oil filtration and roller castors at extra cost

Programmable buttons:

- VC250/VC250T 1 x 8 buttons
- VC2200/VC2200T 2 x 8 buttons
- VC2525/VC2525T 2 x 8 buttons
- VC400/VC400T 1 x 8 buttons
- VC600 1 x 8 buttons

Element rating:

- VC250 7.5kW
- VC2200 15kW (2 x 7.5kW)
- VC2525 15kW (2 x 7.5kW)
- VC400 15kW (2 x 7.5kW)
- VC600 22.5kW (3 x 7.5kW)
- VC250T 11.8kW
- VC2200T 23.6kW (2 x 11.8kW)
- VC2525T 15kW (2 x 7.5kW)
- VC400T 23.6kW (2 x 11.8kW)

Phasing:

- VC250/VC2200/ VC2525/VC400 Single or Three Phase
- VC250T/VC2200T/ VC2525T/VC400T Three Phase
- VC2525T/VC400T/VC600



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BUILT-IN UNITS



BUILT-IN FRYERS & MULTI COOKERS

You do not always get the best individual components made available when you require a purpose built suited kitchen. Valentine's built-in range is available to help bridge that gap. With a "built-in" Valentine electric fryer or multi cooker the kitchen design house can incorporate a recognised fryer or multi cooker within suite. The design house can now mix and match between the best gas and electrical components available. All built-in units have the same high standard finish and come with many of the key features that the floor standing models have. The design houses will carry out any specialist fabrication and electrical work required to enable the units to fit in with any new or existing suite.



All Series 2000 fryers have a one piece pressed oil pan, the pans are conical in shape and have deep cool zones underneath the elements. The elements can be raised for ease of cleaning.

GALLEY FRYERS



V2200
"SOLAS" Fryer



The legs fitted to our marine fryers can be individually adjusted and bolted to the deck.

GALLEY FRYERS

Valentine has been selling into this specialised market for many years. Constant research and development with the industry has been a main factor in keeping up with the changing marine regulations. In 2002, new "SOLAS" regulations were introduced stating that a fire fighting system had to be installed and interfaced with all new frying equipment fitted into ship's galleys. The system had to be approved, tested and certified to BSI ISO 15371:2000.

Valentine's fryers have been approved and tested using a recognised fire fighting system that meet with these requirements. Valentine can also supply fryers that will interface with other recognised fire fighting systems. A wide range of specialist wiring and voltage configurations are available on request. All SOLAS specification fryers have individually adjustable legs that can be bolted to the deck.

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