



HEATED FOOD/PLATE WARMER CABINET

The Sirius and Tucana are probably the most technologically advanced hot cupboards available on the market today. They are made of stainless steel and are double walled in construction and fully insulated. Each model has an independent heating control for the shelving and tabletop offering the user a wider range of temperatures to cover all heating requirements. The interiors have no awkward corners or edges to clean, this helps to reduce the risk of contamination. Both models can have optional castors fitted on request. With their 13 amp power supply and optional castors, the units become very useful when serving hot food away from the kitchen area.

THE SIRIUS RANGE

Capacity:	Approx. 100 plates at 30cm (11.75in) or 24 plated meals
Controls:	Two thermostats with signal lamps
Temperature Range:	Variable from 0 to 90 degrees
Heating:	Interior and table top independently heated
Design:	Stainless steel construction, double-walled with insulated sliding doors
Loading:	240V, 1kW, 4.5 amps
Dimensions:	Exterior 70cm wide x 40cm deep x 85cm high Interior 62cm wide x 32.5cm deep x 63cm high
Options:	Stainless steel or wood effect. Static or on castors

THE TUCANA RANGE

Capacity:	Approx. 150 plates at 27cm (10.7in) or 100 plates at 32cm (12.6in) or 36 plated meals
Controls:	Three thermostats with signal lamps & main on/off switch
Temperature Range:	Variable from 0 to 90 degrees
Heating:	Base, intermediate shelf and table top independently heated
Design:	Stainless steel construction, double-walled with insulated sliding doors
Loading:	240V, 1.5kW, 6.5 amps
Dimensions:	Exterior 90cm wide x 40cm deep x 86cm high Interior 82cm wide x 32.5cm deep x 63cm high
Options:	Stainless steel or wood effect. Static or on castors

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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SERVOMAT PLATEWARMER

SERVOMAT PLATE WARMER

Capacity:	45 - 50 plates
Voltage:	240V, 0.6kW
Thermostat:	One thermostat with four settings
Temperature Range:	Variable from 0 to 90 degrees
Dimensions:	78cm (31in)high x 40cm (15.75in)diameter
Finish:	Bright stainless steel



SERVOMAT PLATE WARMER HEATED PLATE WARMER

Load the machine with up to 50 plates, turn on the mains switch and a red warning light will come on. Close the door, set the thermostat to the required temperature and an amber light will come on. When the Servomat has reached its pre-set temperature, the amber light will go out, giving the operator clear indication that the plates are ready. The time taken for the plates to reach the required temperature is approximately 45 minutes.



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