

Valentine ⚡
SWISS MADE

ALLERGEN
CONTROL
FRYERS



ALLERGEN CONTROL FRYERS

DESIGNED BY PROFESSIONALS FOR PROFESSIONALS

EVO 2200PP (T) TWIN PUMP FRYER

Fitted with two pumps to avoid cross contamination of oil

Drain tank
With cool zone for oil saving.

Saves energy
Insulated for maximum efficiency.

Temperature
From 95° to 190°, with the option to boil water for cleaning. Powerful "Turbo" model available for frozen chips.

ECO mode
For economic preheating and for solid fat meltcycle.

Oil saving
Oil capacity decreased for total optimisation.

Finish and sealing
New design and IPX4.

Dialogue system
Maximum efficiency: with clear operational indication.

Heating element
In high quality stainless steel tube, pivots upwards for improved access to the pan when cleaning.



Stainless steel pan
pressed from one piece of metal with no welds. Rounded corners make it easy to clean and ensure optimum hygiene.



Castors fitted as standard on EVO 2200PP (T) fryers
Adjustable legs on request



NEW!
Twin Pump Filtration for optimum allergen control
ASK FOR DETAILS

Timer

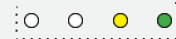
Security thermostat

Working thermostat and switch

Drain valve

Metal filter

Twin oil buckets



Selected temperature is reached

Fryer is heating

Switch on 1

Switch on ECO

Built-in option also available.

Valentine Equipment Ltd
4 Trafford Road
Reading
Berkshire, RG1 8JS
T +44 118 9571344
info@valentinefryers.com
www.valentinefryers.com