

TECHNICAL DATA SHEET

EVO2525 (T) COMPUTER, BASKET LIFTS AND PUMP



TECHNICAL DATA

Model / Type	EVO2525-VCLP	EVO2525T-VCLP
Reference	8430-VCLP	8435-VCLP
Pan (litres)	2x 9-10	2x 9-10
Dimensions (mm)		
Width	500	500
Depth	600	600
Height	850-900	850-900
Basket	202x285xH135	202x285xH135
Production capacity (kg/h)	40-52	56-72
Voltage	3N400V	3N400V
Kilowatts	14.4 kW	22 kW
Fuses	20A	32A
Heating element	2	2
Temperature range	60°C – 190°C	60°C – 190°C
Protection index	IPX4	IPX4
Net weight (kg)	78	80
Power cable (m)	2.50	2.50
Remark	Without plug	Without plug

FEATURES AND BENEFITS

- Precise cooking thanks to the electronic regulation with +/- 1°C temperature difference.
- 2 x 4 individually programmable Programmes (temperature, cooking time and name).
- Flexible Cooking Mode: for a better food cooking consistency, even with variable food loads and temperatures.
- Standby Mode: reduces the energy consumption in case of prolonged inactivity (time and temperature adjustable).
- Melt Mode: to melt solid fat without burning it.
- **Automatic basket lift** (2 lifts) highly recommended with the computer option so that the basket lifts automatically when the program ends.
- **Oil filtration pump**: the oil is filtered twice before being pumped back into the pan. A daily oil filtering results in a longer lifecycle of the oil.
- One oil drain bucket for both pans.
- Easy cleaning and optimum hygiene thanks to the “Wash Mode”, the rounded corners and the heating element pivoting upwards with intermediate level.
- Maximum insulation to optimize efficiency and heat, with minimum energy loss.
- Pan with cold zone under the heating element to collect food particles, helps slowing down the degradation of the oil.
- High quality components and finish to meet the highest expectations.
- 100% stainless steel construction, strong and sustainable.
- Turbo option, ideal for frying frozen food.
- Swiss Made: manufactured in our factory in Romanel-sur-Morges
- IPX4 index / 2-year warranty / 20-year spare parts

OPTIONS

- Without oil filtration pump
- Built-in
- Turbo
- Sicotronic
- Marine
- 2 power cables
- Castors H850 or H900
- Other voltages on request

ACCESSORIES

- Fine meshed basket
- Fish grid (2x)
- Draining rack (2x)

CERTIFICATIONS

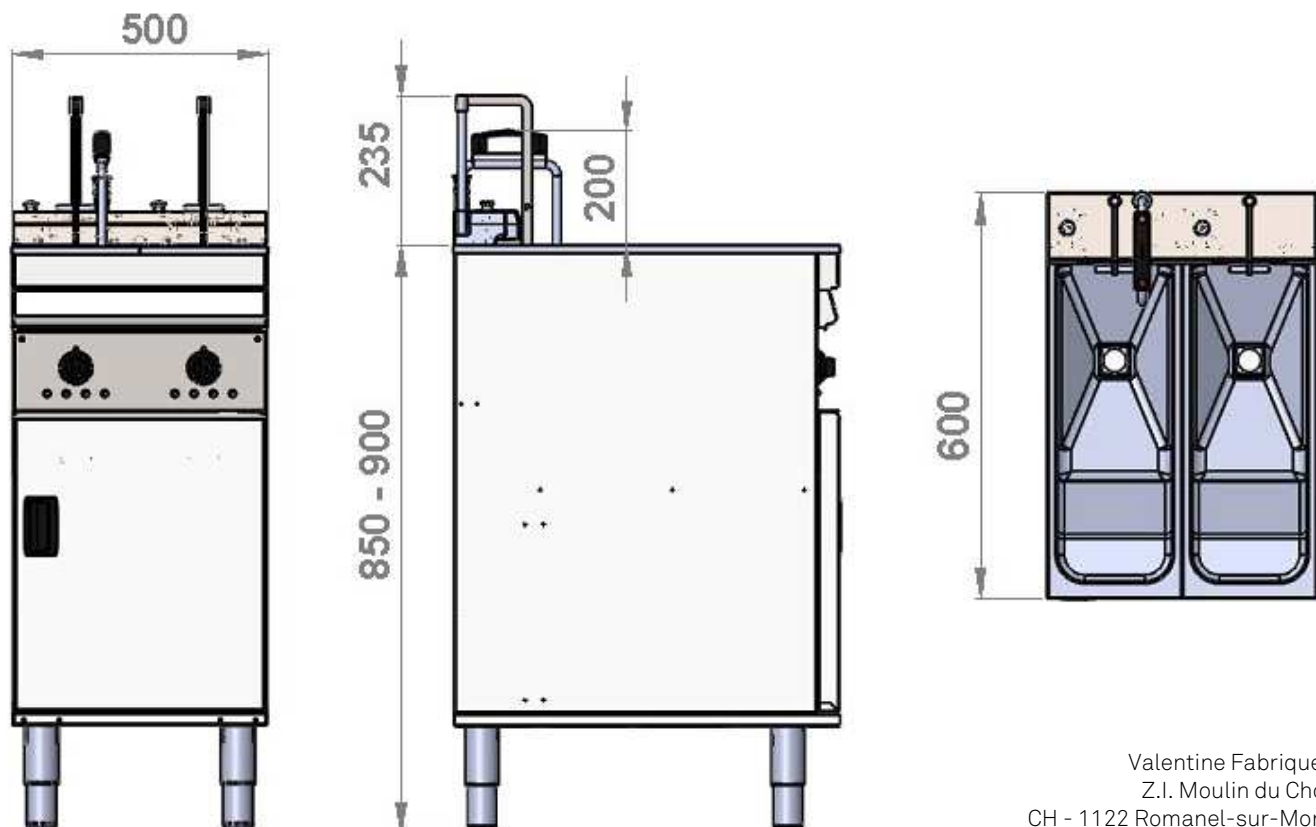
- CB, DNV-GL, UL

DETAIL IMAGES



TECHNICAL DRAWINGS

(correct dimensions, only computer drawing missing)



Valentine Fabrique SA
 Z.I. Moulin du Choc E
 CH - 1122 Romanel-sur-Morges
 T +41 21 637 37 40
www.valentine.ch