![Valentine logo — SWISS MADE]

TECHNICAL DATA SHEET
EVO600-PR, PUMP AND CASTORS

DONNÉES TECHNIQUES

Model / Type	EVO600-PR
Reference	8450-PR
Pan (litres)	25-28
Dimensions (mm) Width Depth Height	600 600 850-900
Basket	255x285xH135
Production capacity (kg/h)	57-68
Voltage	3N400V
Kilowatts	21.6 kW
Fuses	32A
Heating element	3
Temperature range	95°C – 190°C
Protection index	IPX4
Net weight (kg)	83
Power cable (m)	2.50
Remark	Without plug

FEATURES AND BENEFITS

- This model is only sold with filtration pump and castors for user safety.
- **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.
- 100% stainless steel construction, strong and sustainable.
- High quality components and finish to meet the highest expectations.
- Maximum efficiency with the dialogue system which optimizes cooking.
- Maximum insulation to optimize efficiency and heat, with minimum energy loss.
- Pan with cold zone under the heating elements for waste recover and oil saving.
- Thermostat suitable for cleaning with water (95 °C).
- Easy cleaning and optimum hygiene thanks to the rounded corners and the heating element pivoting upwards with intermediate level.
- Eco position: to melt solid fat without burning it.
- Swiss Made: manufactured in our factory in Romanel-sur-Morges
- IPX4 index / 2-year warranty / 20-year spare parts

OPTIONS

- Automatic basket lift (2x)
- Computer and automatic basket lift (2x)
- Built-in with automatic basket lift (2x) and oil filtration pompe
- Built-in with oil filtration pump and Sicotronic
- Marine built-in with oil filtration pump
- Marine with oil filtration pump
- Castors H900

ACCESSORIES

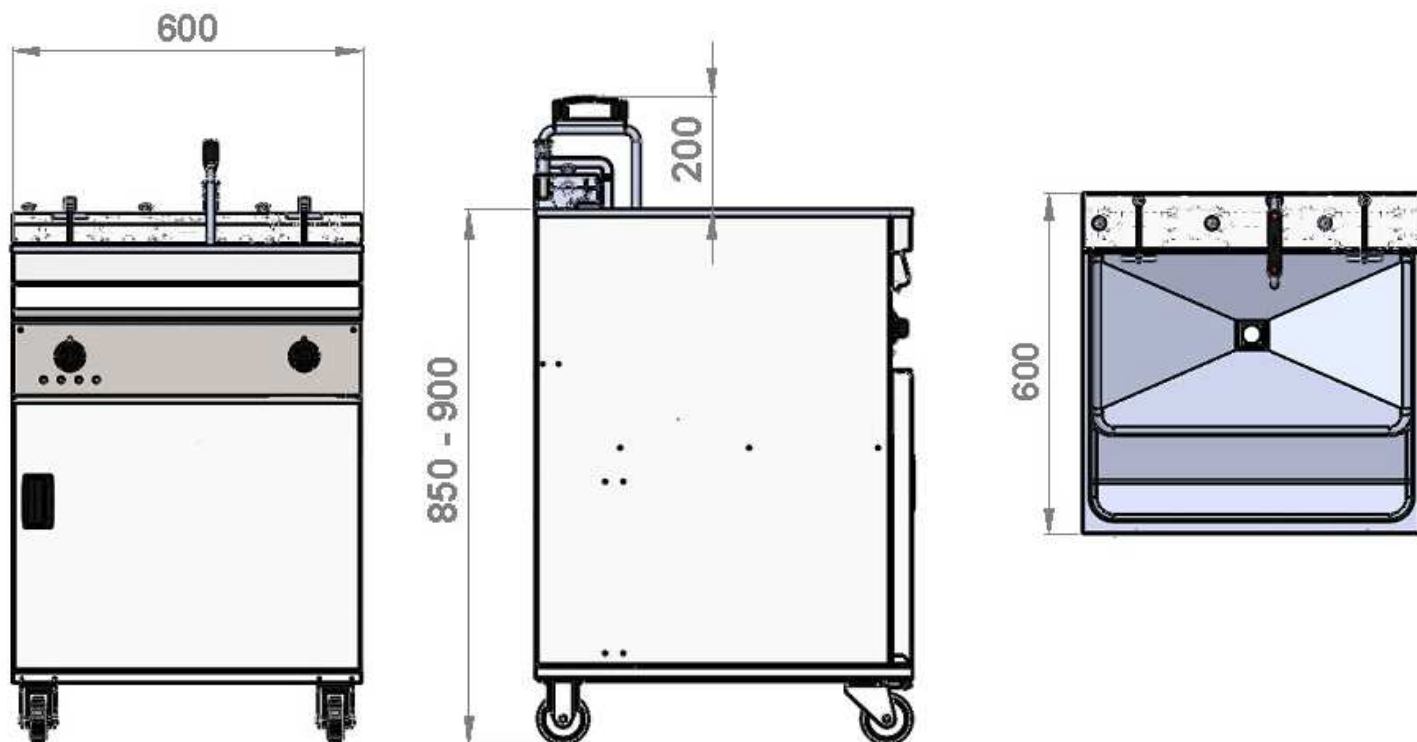- 1 large basket (lifts sychronised)
- Fish grid
- Drainging rack

CERTIFICATIONS

- CB, DNV-GL, UL

DETAIL IMAGES

TECHNICAL DRAWINGS

600

850 – 900

200

600