

TECHNICAL DATA SHEET

EVO2200 (T) WITH DOUBLE PUMP AND CASTORS



TECHNICAL DATA

Model / Type	EVO2200-2PR	EVO2200T-2PR
Reference	8410-2PR	8415-2PR
Pan (litres)	2x 7-8	2x 7-8
Dimensions (mm)		
Width	400	400
Depth	600	600
Height	850-900	850-900
Basket	158x285xH135	158x285xH135
Production capacity (kg/h)	38-46	52-64
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)	75	77
Power cable (m)	2.50	2.50
Remark	Without plug	Without plug

FEATURES AND BENEFITS

- **Double oil filtration pump:** each oil bucket has its own filtration circuit. The oil is filtered separately and therefore never mixed up between each tanks. Ideal for food intolerances, allergies or Vegan diet.
- Two oil drain buckets, one for each tank.
- A daily oil filtering results in a longer lifecycle of the oil.
- This model is equipped with castors.
- 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 element 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.
- 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

- Built-in
- Turbo
- Sicotronic
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ACCESSORIES

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

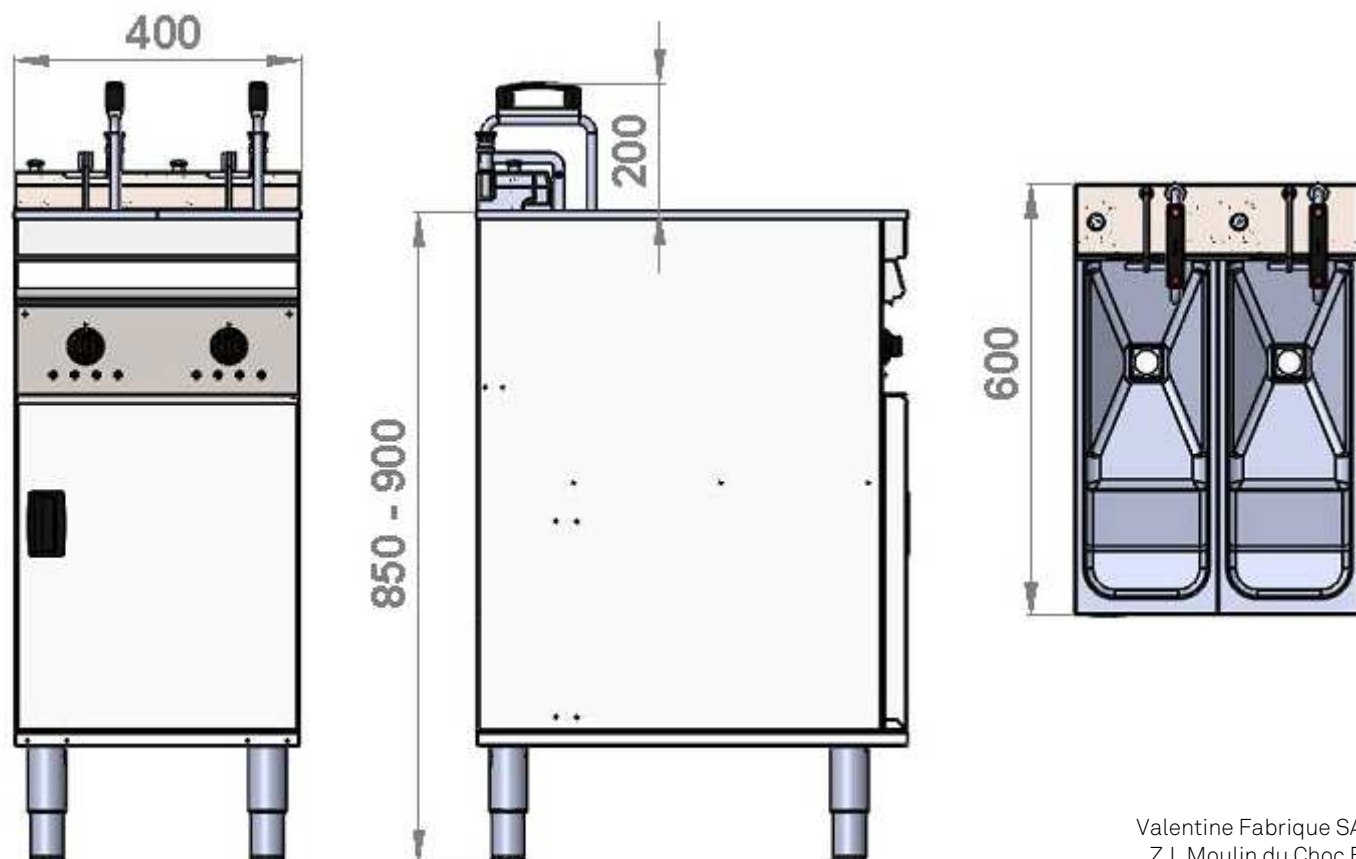
CERTIFICATIONS

- CB, DNV-GL, UL

DETAIL IMAGES



TECHNICAL DRAWINGS



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