

TECHNICAL DATA SHEET

EVO400 (T) BASKET LIFTS AND PUMP



TECHNICAL DATA

| Model / Type | EV0400-LPST | EV0400T-LPST |
|-------------------|--------------|--------------|
| Reference | 8440-LPST | 8445-LPST |
| Pan (litres) | 15-18 | 15-18 |
| Dimensions (mm) | | |
| Width | 400 | 400 |
| Depth | 600 | 600 |
| Height | 850-900 | 850-900 |
| Basket | 158x285xH135 | 158x285xH135 |
| Production | 38-46 | 52-64 |
| capacity (kg/h) | | |
| Voltage | 3N400V | 3N400V |
| Kilowatts | 14.4 kW | 22 kW |
| Fuses | 20A | 32A |
| Heating element | 2 | 2 |
| Temperature range | 95°C – 190°C | 95°C – 190°C |
| Protection index | IPX4 | IPX4 |
| Net weight (kg) | 68 | 70 |
| Power cable (m) | 2.50 | 2.50 |
| Remark | Without plug | Without plug |

FEATURES AND BENEFITS

- The automatic basket lift (2 lifts) with electronic timer allows a perfect and regular cooking result, each portion is a success!
- 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 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

- Without oil filtration pump
- · Computer
- · Built-in
- · Turbo
- Sicotronic
- · Marine
- · Castors H850 or H900
- · Other voltages on request

ACCESSORIES

- · Fine meshed basket
- 1 large basket (lifts syNchronised)
- · Fish grid
- Draining rack

CERTIFICATIONS

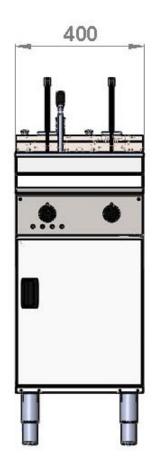
· CB, DNV-GL, UL

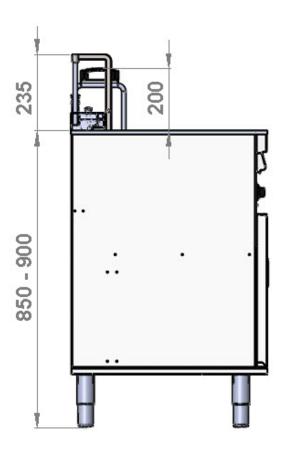


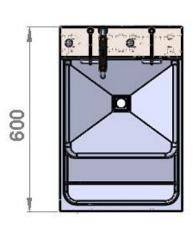
DETAIL IMAGES



TECHNICAL DRAWINGS







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