

Quick Start Guide THE CORE STATION



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Welcome – Safety

Congratulation for purchasing a Valentine CORE Station, a high-quality product renowned worldwide for over 70 years. This CORE Station will deliver high performance for many years by following a few basic guidelines outlined in this manual.

Warnings:

Ensure that the appliance has been connected by a qualified technician and in accordance with applicable standards. This appliance is designed for professional use, such as in restaurants, hotels, or institutional kitchens. It is not intended for large-scale frying in industrial food production.



Do not operate unattended! Ensure that children do not have access to the appliance and that users are properly instructed.



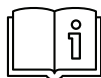
The unit is equipped with heating elements located under the tank, and in the support arm; these areas may become very hot during operation and pose a risk of burns.



In case of fire, never extinguish with water. It is recommended to install a fire extinguisher near the CORE Station and to have a fire blanket readily available.



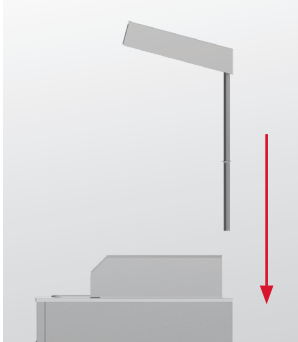
The appliances must be disconnected from their power supply during maintenance with tools or when replacing parts. Do not use the appliance if the power cable is damaged. The cable must be immediately replaced by a qualified service technician, either from Valentine Fabrique SA or your official dealer.



Please read this instruction carefully before installation and commissioning. All technical documents are available in digital format, accessible either [here](#) or via the QR code placed on the product.

Valentine Fabrique SA disclaims all liability for any damage resulting from improper use of the product or failure to follow the service instructions.

Before the first use



1

Connect the support arm heater power cables, then insert the support arm into the body and secure it with the two supplied screws.

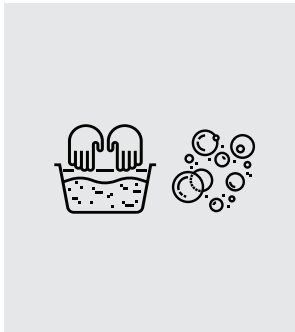
2

Remove the protective plastic sheets.

3

Adjust the height of the CORE Station to 850 or 900 mm by unscrewing the two screws above the casters.

Use the levelling screw to ensure that the fryer is perfectly levelled.



Clean the inside of the appliance using a damp cloth or a sponge with a little soap and water. Dry well.



Make sure that water does not seep into the apertures of the appliance! Never immerse the appliance in liquid to clean it!



Valentine fryers are equipped with a ground terminal located at the rear of the appliance, near the cable outlets. These terminals are accessible from underneath the appliance without the need to open it.

Product overview

Heater



Heat deflector



Drip plate



LED signal



Rotary main
switch
ON / OFF



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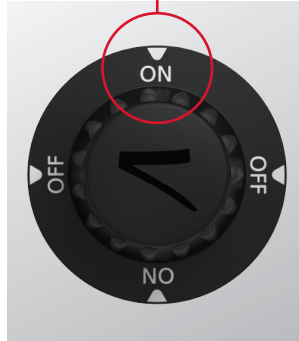
1

- Connect the appliance to the mains power supply.



2

- Turn the rotary switch to **ON** to start the Silofrit.
- The LED lights up white.



3

- The appliance heats up. Allow it to preheat for approximately 15 minutes before loading. It provides constant heat while switched on.



4

- Load the food to be kept warm into the tank
- Recommended max. load: 4.5 kg (fries)



5

- Turn the switch to **OFF** to stop the CORE Station.
- The LED turns off.



✓

- Your CORE Station is ready for use!



For best taste and texture, serve fried products quickly. Do not load the appliance cold and avoid holding food for extended periods.

Maintenance of your CORE Station

The CORE Station appliance is made of high quality and very durable stainless steel. Clean your appliance daily. The following recommendations will help you maintain it in excellent condition for a long time.

- Switch off the appliance and let it cool.
- Disconnect the mains power cable.
- Remove the drip plate (2) to access the pan. The drip plate can be cleaned in a dish-washer.
- Clean the inside and outside with a damp cloth and soapy water.
- Dry thoroughly.



Clean by hand only. Do not use a pressure washer or spray directly with water

Declaration of Conformity

We manufacturer: **Valentine Fabrique SA**
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hereby declare that these products comply with the following directives and standards:

Low voltage directive: 2014/35/UE
CEM Directive : 2004/108/CE
Food contact: 1935/2004/CE
ROHS Directive : 2002/95/CE
WEEE Directive : 2012/19/CE

Applicables standards: IEC 60335-1 :2013 (ed.5.1) +am2 2016
IEC 60335-2-49 ed 4.1
IEC 61000-3-2 :2014 (ed.4)
EN 61000-6-3 ed. 2.1, EN 61000-6-1 ed.3



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Valentine Fabrique S.A.

Y. Moret
CTO & Head of Supply Chain