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Valentine®
SWISS MADE

# User Instruction

# Fryer
# THE CORE




Ed. 02/2026 Original user instruction
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# Welcome — Safety

Congratulation for purchasing a Valentine fryer, a high-quality product renowned worldwide for over 70 years. This fryer 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.**



Hot oil can cause serious burns. Avoid all direct contact with the body. Do not bring your face close to the hot oil when introducing food. Ensure that food is well-drained before frying. Never add water or ice to the oil.



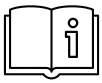
**Oil splashes and overflow from the fry tank! Be cautious of steam and oil splashes during cooking.**
Never place objects other than food in the oil, such as closed containers, as this may result in an **explosion** with splashing hot oil. The oil level must never exceed the «MAX» mark or fall below the «MIN» mark. Be aware of the fire risk if the level is too low.



Old oil or heavily used grease ignites more quickly.
**In case of fire, never extinguish with water. It is recommended to install a fire extinguisher near the fryer 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 cord is damaged. The cord must be immediately replaced by a qualified service technician, either from Valentine Fabrique SA or your official dealer.



Please read this manual 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 responsibility for damages caused by improper use of the fryer or failure to adhere to the service instructions.**

# Before the first use








**1**

Remove the protective plastic sheets.

**2**

Adjust the height of the fryer 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.

**3**

Clean the fry tank with hot soapy water (you can heat the water using the thermostat to 95°C), then dry it thoroughly. Ensure that the drain valve is closed properly before filling.

The appliance must be installed in a manner that prevents exposure to water and ensures that water splashes cannot enter the tank during use.

Narrow fryers (200 and 250 mm) must be secured between other appliances or installed against a wall to prevent the risk of tipping over.



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.

# Filling the fryer

Follow the MIN-MAX limits when filling the tank.




# Preheating (Mode MELT)

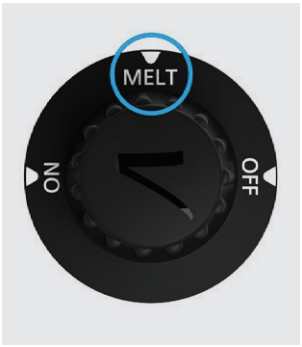
When using solid fat, the MELT function must be used to melt the fat in order to prevent burning the fat and/or overheating the heating element.

1

- Turn the main switch to MELT.
- The LED lights up and flashes yellow or green, depending on the set temperature.

2

Set the thermostat to preferably a moderate preheating temperature, e.g., 130°C.






# Frying

**1**

- Turn the main switch to ON.
- The LED lights up yellow or green depending on the temperature setting.

**2**

- Set the thermostat to the desired frying temperature.
- The yellow indicator shows that the appliance is heating.

**3**

The green indicator shows that the cooking temperature has been reached; immerse the basket.





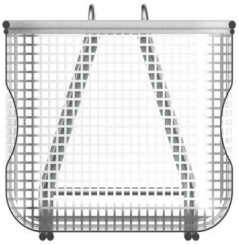





# Using the baskets

Do not tap the basket against the side of the tank to drain!







A deformed basket is not covered under warranty

# Draining and Filtration



Before performing the filtration procedure, the appliance must be turned off with the main switch set to OFF.

Filter while hot, but allow the oil to cool to 60°C or at least 5 minutes to avoid any risk of burns.




**1**

Ensure that the metal filter is properly positioned on the draining container.



**2**

- Open the red drain valve (located behind the door) and close it after the oil has completely drained.
- Ensure that the valve is properly closed after draining!




**3**

Return the filtered oil to the tank or proceed with cleaning the tank and the heating element first (see next section).

**4**

If you have a microfilter, place it over your tank and pour the oil into it.

**5**

Wash the metal filter with hot soapy water.

Follow local guidelines for the disposal of used oils.

# Pump option: Pump activation

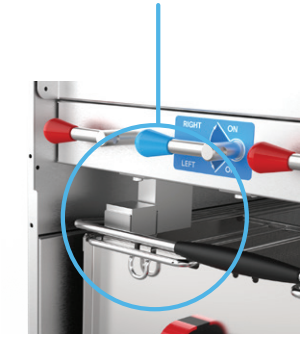


Before carrying out the pumping procedure, the appliance must be switched off using the main switch and set to OFF.



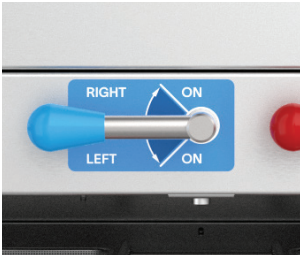

**1**

Fully insert the oil container, then filter the oil by gravity as shown on page 6.



**2**

On CORE 2200 and 2525 models, use the blue handle to select the tank to be filled: LEFT for the left tank, RIGHT for the right tank.




**3**

Press the PUMP button once. The filtered oil is returned to the selected tank according to a preprogrammed cycle.




**3**

To stop the oil return, press PUMP again. After interruption or at the end of the cycle, pressing PUMP again starts a new cycle.

**4**

Check the oil level in the vat before switching the fryer back on.

**✓**

Once filtration is complete, your fryer is ready to use again!

Follow local guidelines for the disposal of used oils.

# Cleaning — Tank and Heating Element

Before you begin the cleaning procedure, the appliance must be turned off with the main switch set to OFF.



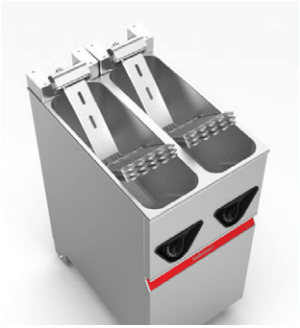

**1**

The heating elements are lowered, in the operational position.



**2**

The heating elements are raised at a 45° angle to facilitate draining.



**3**

The heating elements are raised to 90° angle in the cleaning position



- To unlock the latch, raise the heating element to its maximum angle.
  **Never forcefully lower the heating element without unlocking the latch!**
- Cleaning with alkaline degreasers:
  Alkaline degreasing agents (e.g., Pastigras) can be used in CORE fryers. For hot cleaning without boiling, set the thermostat to 95°C.
- Finish the cleaning with hot soapy water, rinse and drain properly. Ensure that the tank and heating element are thoroughly dried before refilling with oil.
- The heating elements must be properly cleaned. A layer of black soot reduces heating performance and causes deterioration of the heating element.
  **Lack of maintenance cannot be covered under warranty.**

# Safety Thermostat

All Valentine fryers are equipped with a safety thermostat for each tank. In the event of overheating, such as due to a lack of oil, it will activate and stop the appliance. Similarly, if the ambient temperature is below 0°C, the safety feature may also trigger.

Restarting (RESET) the Safety Thermostat: The safety thermostat is located behind the door. The red indicator light is on when the thermostat has been triggered. To restart, press the red button to the left of the switch.



# Problems and Disruptions

| PROBLEMS | PROBABLE CAUSE | ACTION |
|---|---|---|
| · A tank is not heating | · Safety thermostat triggered | · Reset, see «Safety Thermostat» topic (p.8) |
| · The fryer is not heating enough | · Power switch left on MELT position | · Turn the power switch to ON for frying (p.5) |
| · Excessive foam formation | · Presence of water in the food or in the appliance | · Foods too wet<br>· Clean the fryer |
| · Poor cooking with excessive oil absorption | · Overloaded baskets<br>· Temperature not optimal | · Reduce portions<br>· Adjust the temperature or cooking cycle |
| OTHER DISRUPTIONS | | CONTACT THE AFTER-SALES SERVICE OF YOUR DEALER OR DIRECTLY VALENTINE FABRIQUE SA |

# Declaration of Conformity



We manufacturer:

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hereby declare that these products comply with the following directives and standards:

| | |
|---|---|
| Low voltage directive: | 2014/35/UE |
| EMC directive: | 2014/30/EU |
| Food contact | 1935/2004/CE |
| ROHS directive: | 2011/65/UE |
| WEEE directive: | 2012/19/UE2 |
| Machines directive: | 2006/42/EG |

Applicable standards:

EN 55014-1:17 + A11:20
EN IEC 55014-1:21
EN 55014-2:97 + AC:97 + A1:01 + A2:08
EN IEC 55014:2:21
EN 60335-1:12 + A11:14 + A13:17 + A1:19 + A14:19 + A15:21 + A16:23
EN 60335-2-37:02 + A1:08 + A11:12 + A12:16
EN 61000-3-2:18 + AMD1:20 + AMD2:24
EN 61000-3-2:19 + A1:21 + A2:24
EN 61000-3-3:13 + A1:19 + A2:21 + AC:22
EN 61000-3-12:11 + AMD1:21
EN 61000-3-11:17
EN 62233:08 + AC:08

Romanel-sur-Morges, 01 Septembre 2026
Valentine Fabrique S.A.

Y. Moret
CTO & Head of Supply Chain

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