

TECHNICAL DATA SHEET

TF7 (T)



TECHNICAL DATA

Model	TF7	TF7	TF7 T
Reference	8302	8303	8305
Pan (litres)	7	7	7
Dimensions (mm)			
Width	280	281	282
Depth	410/450	410/451	410/452
Height	260/420	260/421	260/422
Basket	220x235xH105	220x235xH105	220x235xH105
Voltage	2 x 400V	1N230V	2 x 400V
Kilowatts	3.6 kW	3.6kW	4.6 kW
Fuses	9A	16A	11.5A
Heating element	1	1	1
Temperature range	120°C-190°C	120°C-190°C	120°C-190°C
Protection index	IPX3	IPX3	IPX3
Net weight (kg)	10	10	10
Power cable (m)	1.3	1.3	1.3
Remark	Without plug	Without plug	Without plug

FEATURES AND BENEFITS

- High quality components and finish to meet the highest expectations.
- 100% stainless steel construction, strong and sustainable.
- Pan with cold zone under the heating element to collect food particles, helps slowing down the degradation of the oil.
- Front drain valve with screw cap to collect the oil.
- Maximum isolation to optimise efficiency and heat, with minimum energy loss.
- Pan pressed from one piece of metal without welding and with rounded corners to allow easy cleaning and guarantee optimum hygiene.
- Three-part fryer for easy maintenance and cleaning: the pan and frame are dishwasher safe.
- Strong and resilient basket design.
- Single control dial and LED indicator lights for cooking support.
- Security thermostat with reset button.
- Turbo option, ideal to fry frozen food.
- Supplied with lid.
- CB certified / 2-year warranty / 20-year spare parts
- Swiss Made: manufactured in our factory in Romanel-sur-Morges.

OPTIONS

- Turbo
- Built-in

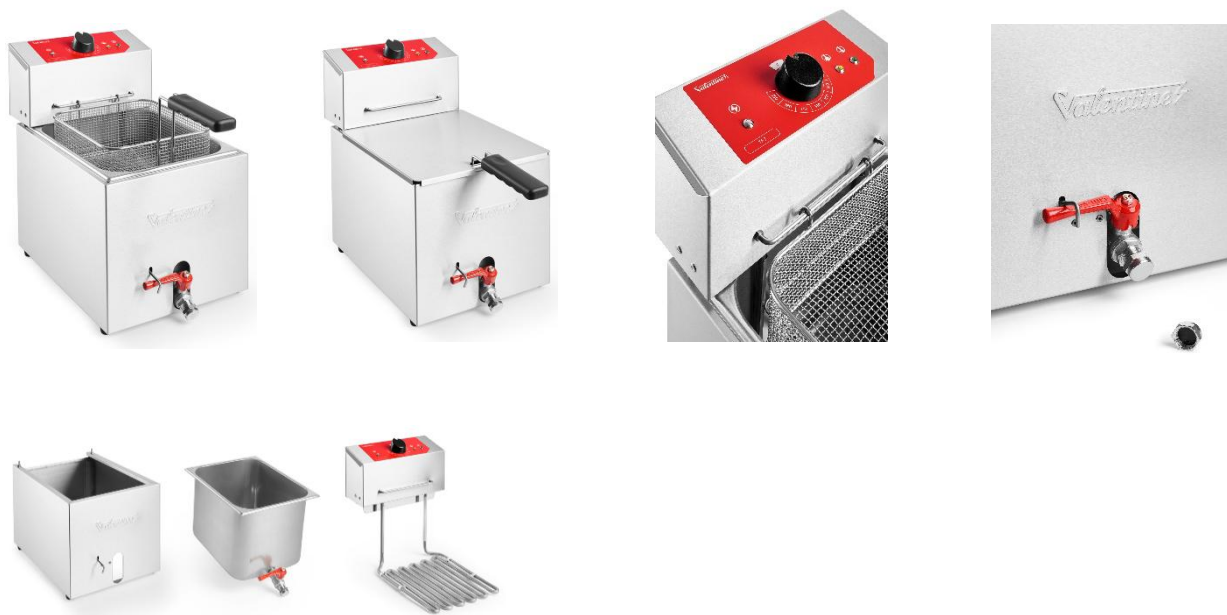
ACCESSORIES

Fish grid

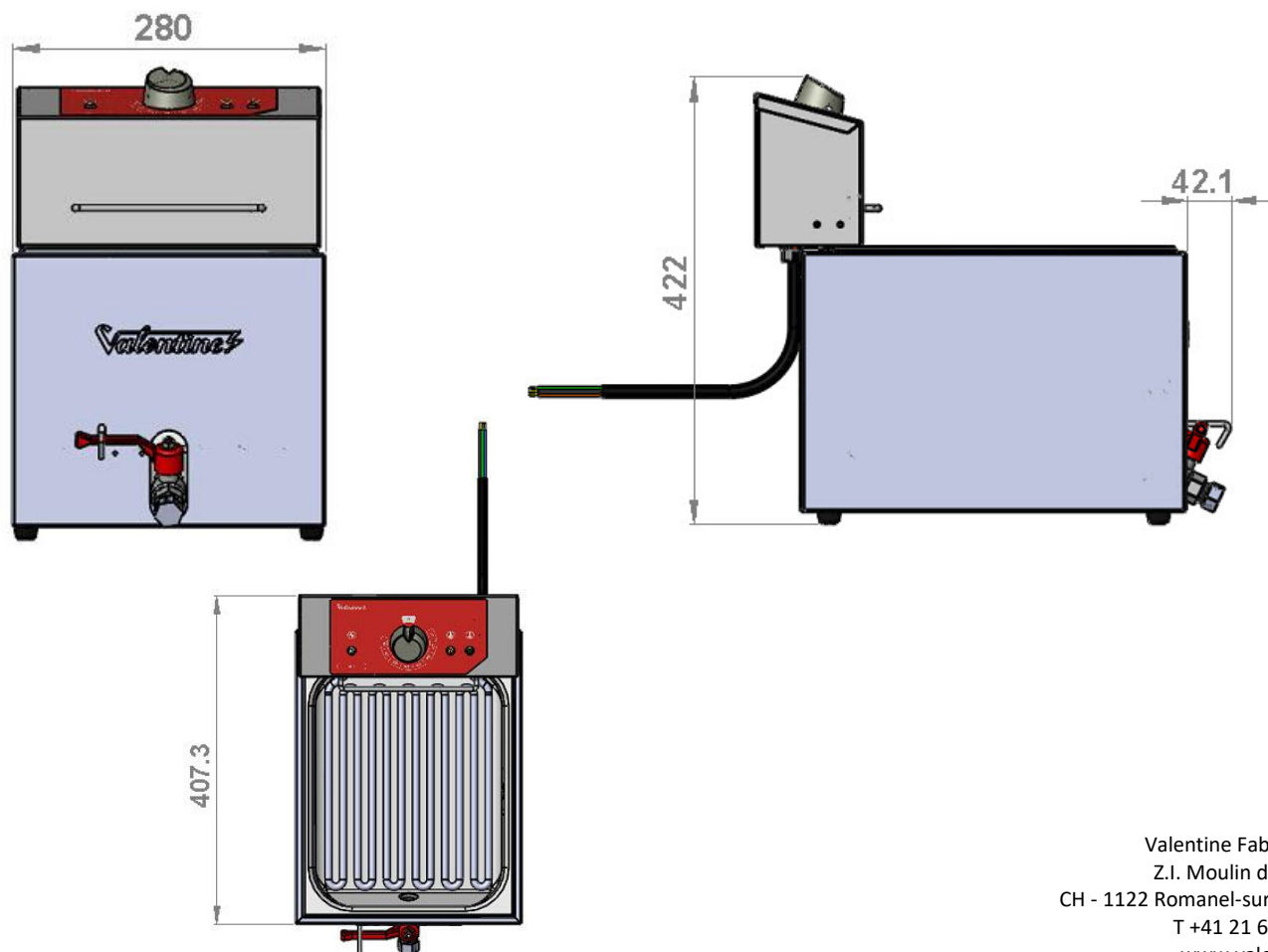
CERTIFICATIONS

CB

DETAIL IMAGES



TECHNICAL DRAWINGS



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