

# User Instruction

## CORE SMART

### Built-in Fryer



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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.

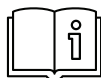


Old oil or heavily used grease ignites more quickly.

**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.



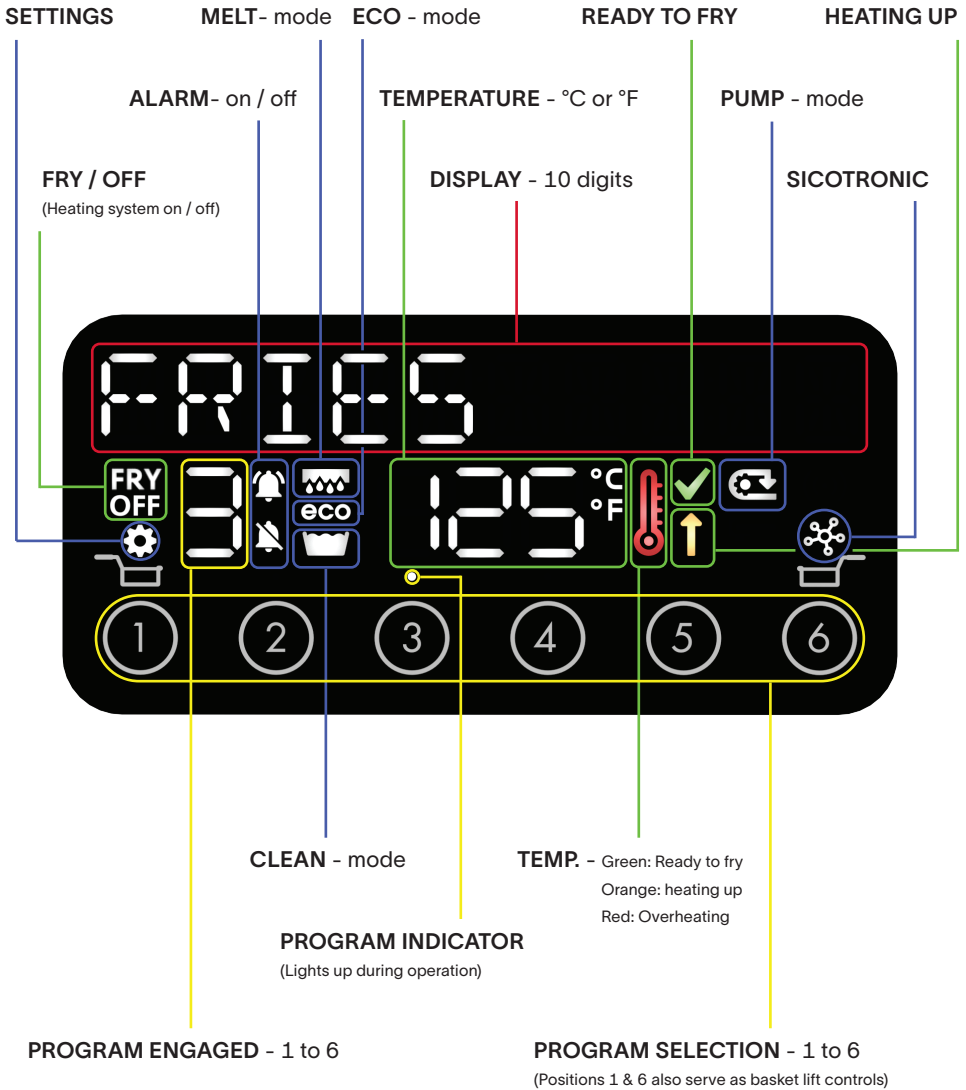
Please read this manual carefully before installation and commissioning. All technical documents are available in digital format, accessible either [here](#) or via the QR code placed on the product.

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**Valentine Fabrique SA disclaims all responsibility for damages caused by improper use of the fryer or failure to adhere to the service instructions.**

# Understanding Screen Indicators

Description of symbols and LEDs indicating active functions, temperature status, program timing, cycle phases, and system alerts.



# Quick Start Guide

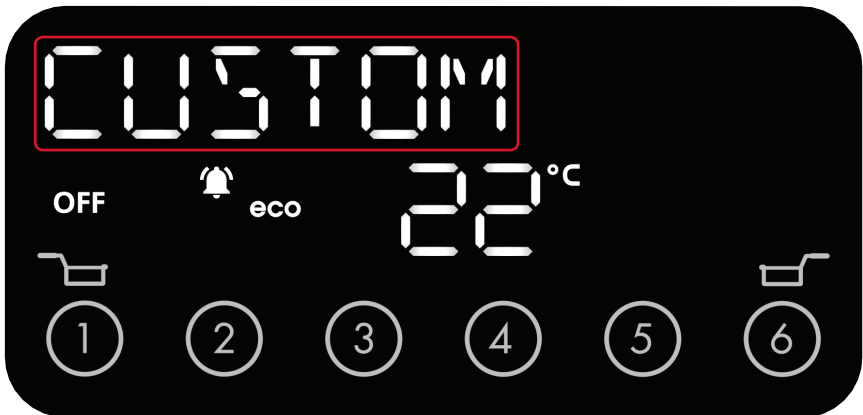
1

- Switch the main power **ON**.  
(located on the front of the fryer body).



2

The screen lights up in CUSTOM mode.  
When heating is OFF, the displayed temperature indicates the actual oil temperature.



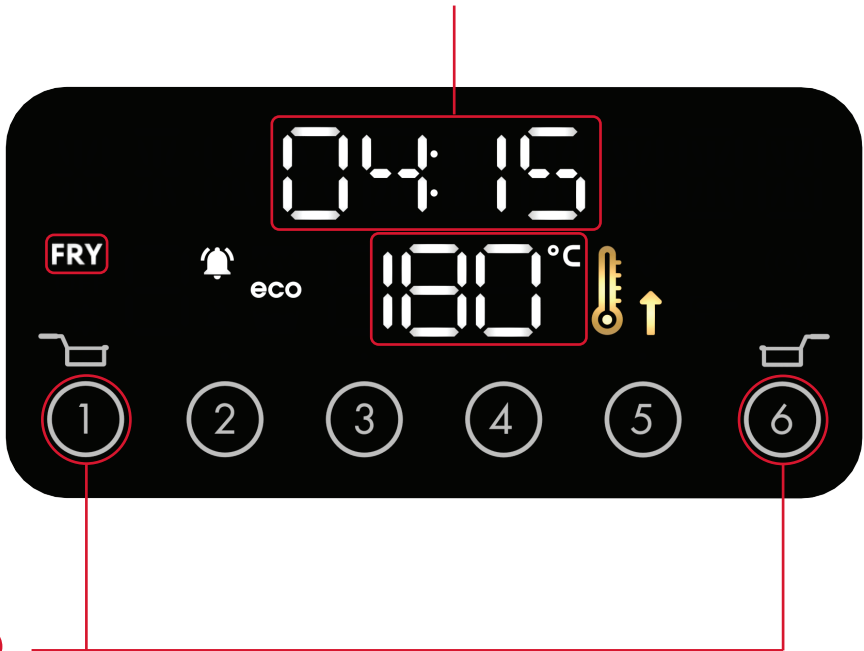
3

- To start heating, press the rotary knob.  
(located on the front of the fryer body).



4

- **Once heating is activated**, press and hold the rotary knob for 3 seconds to adjust cooking time and temperature (when the heating function is activated "FRY" the screen displays the target cooking temp).



5

- To activate the lifting system, press 1 (left) or 6 (right) on the screen.
- Once activated the basket will automatically lower when the cooking temperature is reached.
- To lower the baskets before the cooking temperature is reached, press the button twice within 5 seconds.

6

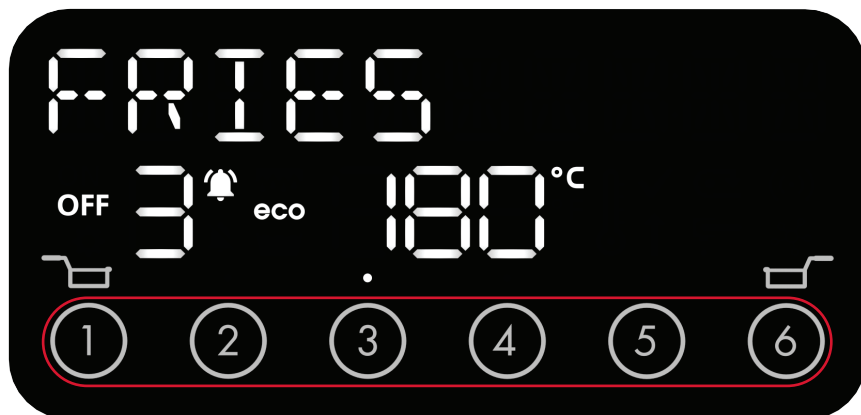
- To stop cooking, press the rotary knob again (located on the front of the fryer body).



## Cooking Programs (1 to 6)

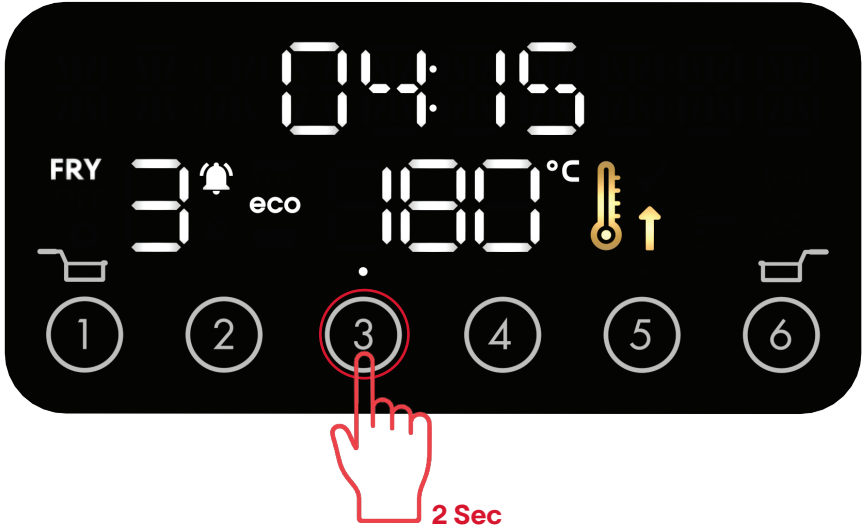
1

- Select the desired program by pressing 1 to 6. Program names, cooking time and temperature are pre-set but can be adjusted in the settings. (see example below: Program 3 «FRIES»)



2

- Press and hold the selected program for 2 seconds

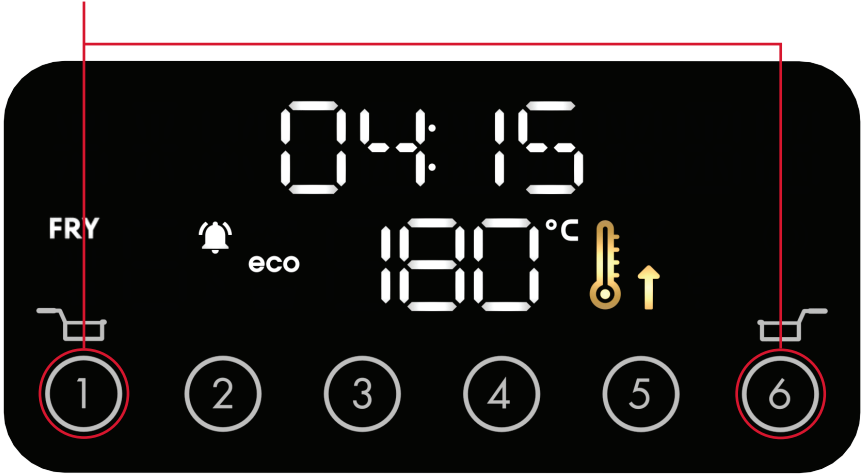


- Or press the rotary knob once to start the cooking cycle



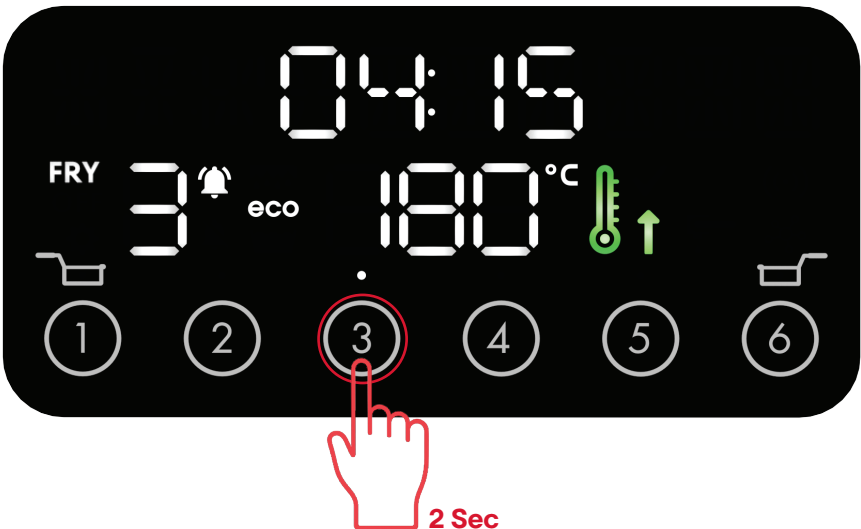
3

- To activate the lifting system, press 1 (left) or 6 (right) on the screen.
- Once activated the basket will automatically lower when the cooking temperature is reached.
- To lower the baskets before the cooking temperature is reached, press the button twice within 5 seconds.



4

- To stop the heating system, press and hold the active program number for 2 seconds or press the rotary knob



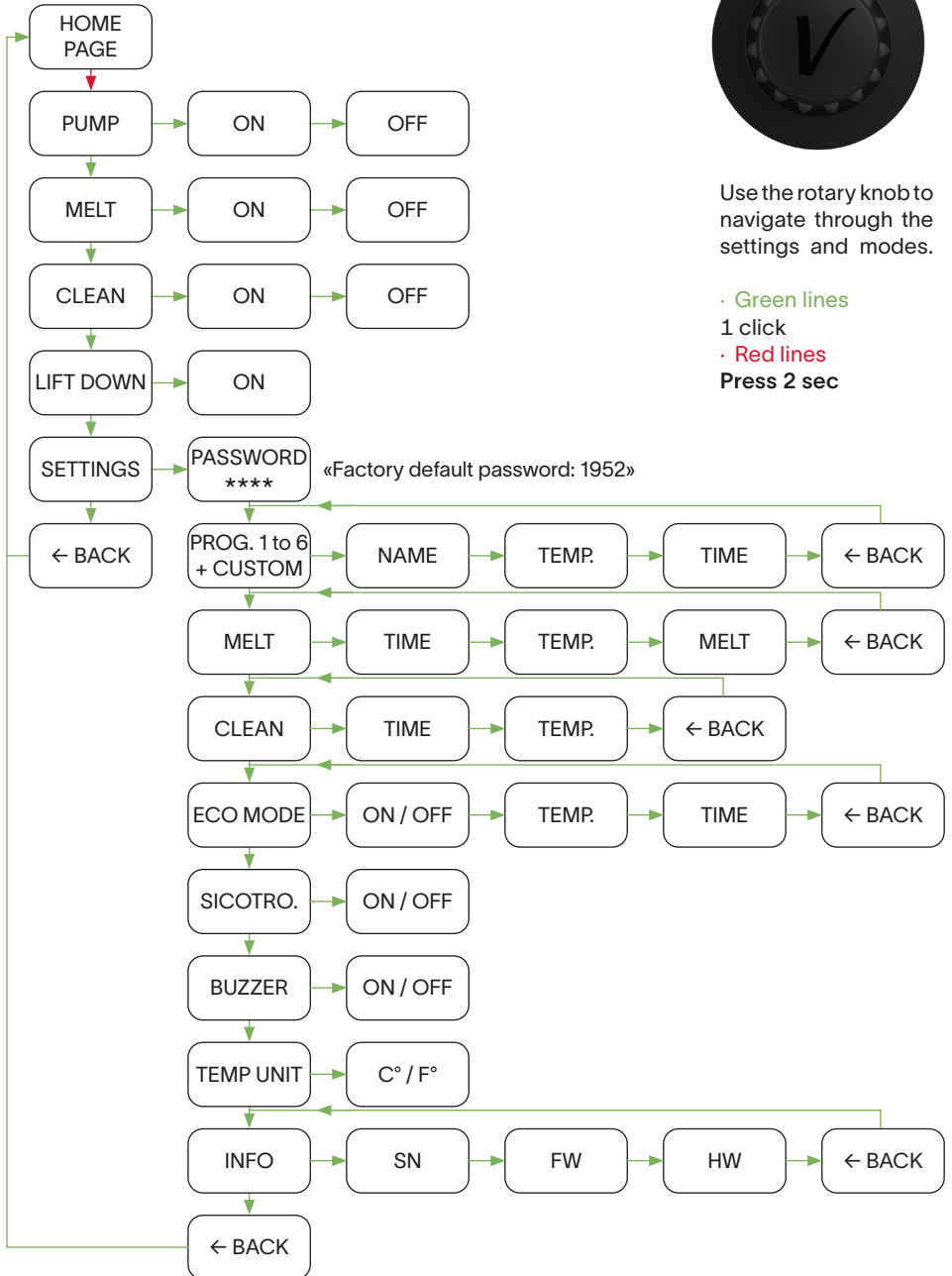
# Modes & Settings

Long click (2 seconds) to return to the home page



Use the rotary knob to navigate through the settings and modes.

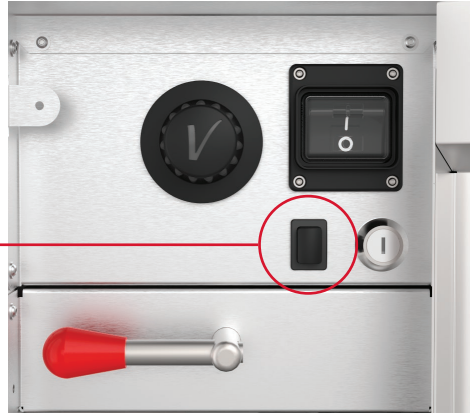
- Green lines  
1 click
- Red lines  
Press 2 sec



# PEC Safety Cut-Off

The CORE SMART fryers have a safety PEC for each tank. In case of overheating, it stops the heating and shows: **Error Secu A**

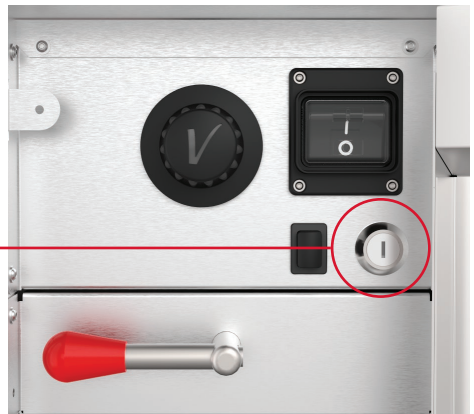
If the PEC cannot be reset, switch off the machine, wait for the oil to cool, then switch it back on.



## Safety system test

Heat the oil to 190 °C. Then turn the key and hold it until the temperature reaches 230 °C (as shown on the screen).

The alarm should trigger at this temperature. Switch off the machine and wait for the oil to cool.



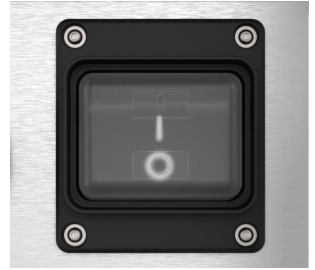
# Manual Draining and Filtration



Before performing the manual 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.

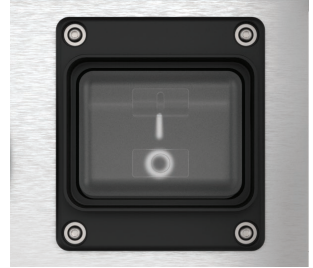


Follow local guidelines for the disposal of used oils.

# Cleaning the 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



- Cleaning with alkaline degreasers:  
Alkaline degreasing agents (e.g., Pastigras) can be used in CORE fryers. For hot cleaning without boiling, see page 11, CLEAN MODE.
- 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.

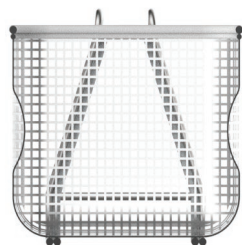
**Lack of maintenance cannot be covered under warranty.**

# Using the baskets

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



A deformed basket is not covered under warranty



## Troubleshooting

### PROBLEMS

- ERROR SICO
- ERR NO OIL
- ERR SECU A
- ERR SECU D
- HEAT U OPN
- ERR CART 0 / 1
- ECO MODE
- Excessive foam formation
- Poor cooking with excessive oil absorptio

### PROBABLE CAUSE

- Sicotronic is not allowing the fryer to start
- Insufficient oil level
- Oil temperature detected too high
- Protection circuit fault
- Heating element lifted
- Cartridges not responding
- Eco mode activated
- Presence of water in the food or in the appliance
- Overloaded baskets
- Temperature not optimal

### ACTION

- Check wiring, Sicotronic module, or disable it
- Add oil in the tank
- Reduce oil temperature, then reset the PEC safety
- Return to service
- Reposition the heating elements
- Switch off & on the machine
- Go to Settings and deactivate it
- Foods too wet
- Clean the fryer
- Reduce portions
- Adjust the temperature or cooking cycle

**OTHER DISRUPTIONS**

**CONTACT THE AFTER-SALES SERVICE.**

# Declaration of Conformity

We manufacturer: **Valentine Fabrique SA**  
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**Internet: [www.valentine.ch](http://www.valentine.ch)**

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, February 1st, 2026  
Valentine Fabrique S.A.

Christophe Paris  
Managing Director