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Welcome - Safety

Congratulations on your purchase of a Valentine fryer, a product of the best quality well known in Europe for over 60 years.

This product will work optimally for many years if you respect a few basic rules outlined in this manual.

Warnings:

Make sure the appliance is connected by a qualified person in accordance with current standards.

This appliance is designed for professional use, such as in the kitchens of restaurants, hotels and community centre canteens. It is not designed for frying in bulk in industrial food production processes.

Do not operate unattended!

Make sure that children cannot access the appliance and users are properly instructed.



Hot oil can cause severe burning. Avoid any direct contact with the hot oil. Ensure that your face is not near the oil pan when food is immersed in it. Thoroughly drain the food to be fried before frying.



Never allow water or ice to come into contact with the hot oil.

Oil will spray out and the tank will overflow!

Beware of steam and splashes of oil when cooking

Never put anything other than food into the oil pan, e.g. sealed containers, etc. otherwise these may **explode** and splash out burning hot oil. The oil level must never go above the "MAX" lever or drop below the "MIN" level. If the oil level is too low there is a fire risk.



Old oil or frequently used fat is more easily ignited.

If the fryer catches fire, never extinguish with water. It is recommended that a fire extinguisher and fire extinguishing blanket be installed near the fryer.



The appliances must be disconnected from their power supply during any intervention with tools or when replacing parts.

Do not use if the power cable is defective. The cable must be replaced immediately by a qualified member of the after-sales service team, respectively by Valentine Fabrique SA or your official dealer.

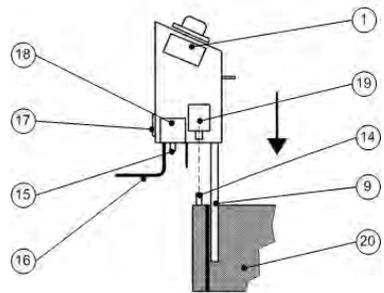
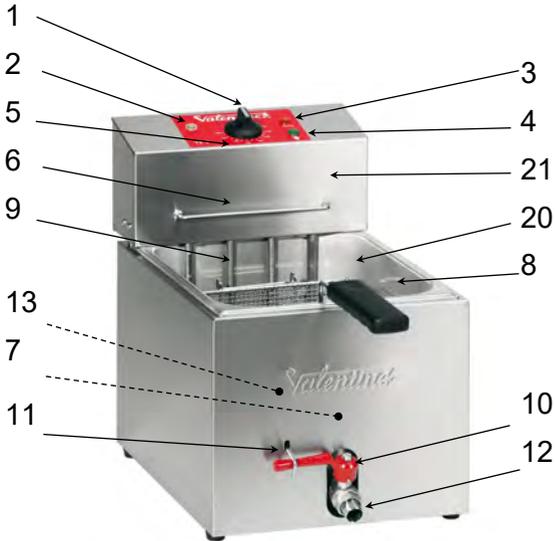


Please read this manual carefully before installing and commissioning the appliance. Keep it for future reference.

This manual is also available electronically at info@valentine.ch

Valentine Fabrique SA accepts no liability for damage caused through improper use of the fryer or failure to adhere to these operating instructions.

Description of the appliance

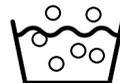


- | | | | |
|-----|--------------------------------------|-----|---|
| 1. | Switch-thermostat | 12. | Discharge |
| 2. | White control lamp | 13. | Safety thermostat bulb |
| 3. | Orange control lamp | 14. | Push nipple |
| 4. | Green control lamp | 15. | Red button = reset button for safety thermostat |
| 5. | Dial | 16. | Connecting cable |
| 6. | Basket suspension bracket | 17. | Nameplate |
| 7. | Thermostat sensor on heating element | 18. | Safety thermostat |
| 8. | Oil level mark | 19. | Safety switch |
| 9. | Heating element | 20. | Tank |
| 10. | Drain valve | 21. | Heating element box |
| 11. | Drain valve lock | | |

Commissioning



- ◆ If there is a protective plastic sheet this needs to be removed.
- ◆ The voltage, current and power must correspond to the information specified on the rating plate [17] on the back of Heating element box [21] of the appliance.
- ◆ In all cases, the fryer must be connected to the safety earth with the connection cable [16].
- ◆ Clean the tank with warm, soapy water then dry well.
Check that the drain valve is fully closed before filling.



Important safeguards:

Before connecting the power and/or filling with oil, set the switch [1] to "0". Never heat up without oil!



Safety switch:

Once the heating element is raised more than 5 mm, the safety switch is activated and interrupts the current.

make sure that the heating element housing is resting on the edge of the tank and that the two rods [14] fixed to the chassis go into the housing.

Filling oil:

Pour oil into the tank as far as the MAX level mark [8]

It is not advisable to use animal and vegetable fats that solidify. If the use of the fat cannot be avoided, it must be melted in a pan. Never melt hard blocks of fat on the heating element.



Always top up with oil after use. When the oil level is too low the efficiency drops considerably and the oil is overheating.

Cooking

Switching on	
Turn the knob of the switch thermostat [1] to the temperature you require, for example 180 °C	<ul style="list-style-type: none"> ➔ The white control lamp [2] lights up ➔ The control lamp [yellow 3] lights up
As soon as the green control lamp [4] lights up, lower the basket into the oil	➔ Place the basket directly on the heating element
At the end of the cooking time (see table below), lift the basket slightly and shake it horizontally in the tank	<ul style="list-style-type: none"> ➔ Hang the basket in the suspension bracket for the basket [6] ➔ Allow the oil to drain off
After each use, turn the thermostat switch [1] to the "0" position	➔ Cover the fryer with the lid that is delivered with the appliance



If you make a lot of chips, water will accumulate in the bottom of the tank. To prevent it from overflowing, it is necessary to regularly drain approximately 1 to 2 litres in order to remove this water.

Cooking table

Temp.	Food being fried	Minutes
190 °C	Frozen chips	3 - 4
160 °C	Prefrying raw chips	4 - 6
190 °C	Frying blanched chips until golden	2 - 3
170 °C	Breaded cutlets	3 - 4
170 °C	Frozen chicken legs	6 - 8
180 °C	Fish	2 - 4

How to save oil:



Do not leave the fryer heating for hours before or after service (the heating time is only 5 minutes): **high temperatures ruin the oil even without food!** Limit the temperature of the oil (180° C instead of the max): **oil life is extended by approx. 40 %!**

After each service pour oil through a microfilter (available as option) This retains even microscopic waste and can be reused many times.

Changing the oil and maintenance

Changing the oil

It is highly recommended that you thoroughly clean the fryer when you change the oil. As soon as the oil turns brown and begins to smoke (after approx. 50 to 80 operating hours) the oil must be changed. Never change the oil when it is still too hot.



Follow the local guidelines for the disposal of waste oil!

Set the switch [1] to "0". Wait until the oil has cooled sufficiently. Empty the tank [20] and close the valve [10]	→ Drain off the oil
Pour boiling water with a detergent (e.g. sodium hydroxide) in the tank up to approx. 5 cm above the oil level mark [8] (1-2 times per week)	→ Leave to work for 10 to 30 minutes, rinse the tank and the coil of the heating element [9] with a brush (not made of metal). Do not damage the bulbs of the thermostat [13] with sharp or pointed tools
Remove the heating element box.	→ Do not immerse the housing in liquid
Also clean the bottom of the tank. Drain the water	→ After cleaning, rinse the tank out well with warm water, any leftover detergent will have a very harmful effect on the fresh oil that you put in the fryer
These appliances are separable, the tank can be removed from the frame Putting the tank back in the frame	→ Tanks and frames can be washed in the dishwasher → To do this the valve must be in the "open" position
Close the valve [10] and refill the tank with fresh oil up to the "MAX" level [8]	→ Put the heating element housing properly back on, locked properly in place on the 2 push nipples [14]
After use, cover the fryer with its lid	→ The light affects the quality of the oil



Do not use water jets or pressurised steam to clean the appliance!

Safety thermostat

All Valentine fryers are fitted with a safety thermostat for each tank. These safety thermostats are placed in the heating element box at the back of the fryer. The red reset button [15] goes up underneath the housing.

It is triggered:

- when the oil temperature exceeds 230°C
- when the capillary tube is damaged
- when the temperature falls below 0°C

or when the appliance is not being used properly:

- when it is being heated without oil or the oil level is too low
- when it is being drained without triggering the switch
- when a block of fat is being melted directly on the heating element

To reset the fryer:

- **Stop the fryer** (thermostat switch [1] to Pos. "0")
- **Allow the fryer to cool down** (to speed this process up lift the heating element and place it on the lid). Until the thermostat bulb [13] attached to the heating element cooled down, you cannot reset the safety thermostat
- **Press down firmly on the red button** [15] (until you hear the "click")

Problems and faults

Problem	Probable cause	Action
The fryer is not heating.	<ul style="list-style-type: none"> • No power • Safety thermostat has been triggered • Housing not properly in place 	<ul style="list-style-type: none"> • Carefully check the fuses, plug and socket • Reset it (see above) • Check that the housing is in the correct position
The fryer is not heating sufficiently	<ul style="list-style-type: none"> • One phase is missing • Heating element is faulty 	<ul style="list-style-type: none"> • Check the fuses • Call the after-sales service team
The control lamp does not light up or flashes	<ul style="list-style-type: none"> • Faulty control lamp • One phase is missing 	<ul style="list-style-type: none"> • Change the control lamp • Check the fuses
The control lamps light up but the fryer does not heat up	<ul style="list-style-type: none"> • Heating element is faulty or the thermostat is faulty 	<ul style="list-style-type: none"> • Call the after-sales service team
Other fault		<ul style="list-style-type: none"> • Call the after-sales service team

Technical specifications

Specifications Model:	TF7 1x400	TF7 1N230	TF7T 1x400	TF10 3N400	TF13 3N400	TF77 2x1N230	TF77T 2x1N400	TF55 3x400	TF55 2x1N230
Voltage [V] :									
Power [kW]	3.6	3.6	4.6	6.9	6.9	2x 3.6	2x 4.6	7.2	2x 3.6
Current [A]	9	15.6	11.5	10	10	2x 15.6	2x 11.5	16	2x 16
Frequency [Hz]	50 – 60								
Capacity in litres	7	7	7	10	13	2x 7	2x 7	2x 5	2x 5
Yield with frozen chips [kg/h]	7 - 9	7 - 9	10 - 12	14 - 16	14 - 18	14 - 18	20 - 24	14-18	14-18
Yield with non-frozen chips [kg/h]	8 - 11	8 - 11	10 - 15	14 - 20	15 - 20	16 - 22	20 - 25	16-22	16-22
Width	280		360		560		425		
Depth	415								
Height of tank / basket	265 / 420								
Weight (gross) [kg]	10	10	10	12	15	18	18	15	15
Operating / safety thermostat	1 / 1 per pan								
Protection rating	IPX4								
Weighted sound pressure	< 70 dB(A)								

Spare parts

Only use original spare parts. When ordering spare parts, in addition to the part number, please also include the following:

1. type of fryer
2. serial number
3. voltage, current and power

Pos	Component	TF7	TF77	TF7T	TF77T	TF10	TF13	TF55	TF55	Article code	Diagram code	Specifications
[2]	Neutral control lamp	1	2	1	2	1	1	2	2	6324	H1	230V
[3]	Orange control lamp	1	2	1	2	1	1	2	2	6325	H2	230V
[4]	Green control lamp	1	2	1	2	1	1	2	2	6326	H3	230 V
[1]	Thermostat	1	2	1	2	1		2	2	A0040-01	S1+S2	3P 16A 400V
[1]	Thermostat						1			A0040-13	S1+S2	3P 16A 400V
[18]	Safety thermostat	1	2	1	2	1	1	2	2	0705-04	S3	3P 16A 400V
[19]	Safety switch	2	4	2	4	2	2	4	4	6321	S5, S6	1P 16A 250V
[1]	Button	1	2	1	2	1	1	2	2	2694		
[10]	Drain valve	1	2	1	2	1	1	2	2	5137		
Heating element												
	Heating element TF7 230V	1	2							A1030-02	R1,R2,R3	230V 3600W
	Heating element TF 10 + TF13					3	3			A1030-01	R1,R2,R3	230V 2300W
	Heating element TF7 400V	1	2							A1030-03	R1,R2,R3	400V 3600W
	Heating element TF7T			2	4					A3030-01	R1,R2,R3	400V 2300W
	Heating element TF55 230V							2		A1030-04	R1,R2,R3	230V 3600W
	Heating element TF55 400V							2		A1030-05	R1,R2,R3	400V 3600W
Baskets												
	Basket TF7	1	2	1	2					A1080-02		220/235/108
	Basket TF10					1				A3080-02		305/235/108
	Basket TF13						1			A4080-02		440/235/108
	Basket TF55							2	2	A5580-02		155235/108

Wiring diagrams: see end of this manual

Declaration of conformity

We, the manufacturer

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confirms that the above-mentioned products conform to the following standards:

Low Voltage Directive	2014/35/UE
EMC Directive	2014/30/UE
RoHS Directive	2011/65/UE
Food contact materials	1935/2004/CE
WEEE Directive:	2012/19/UE

Standards	IEC 60335-1 :2013 (ed.5.1) +am2 2016 IEC 60335-2-37 :2017 EN 60335-1 :2012 ;+A11 EN 60335-2-37+ A1:2008 EN 60335-2-37+A11 :2012
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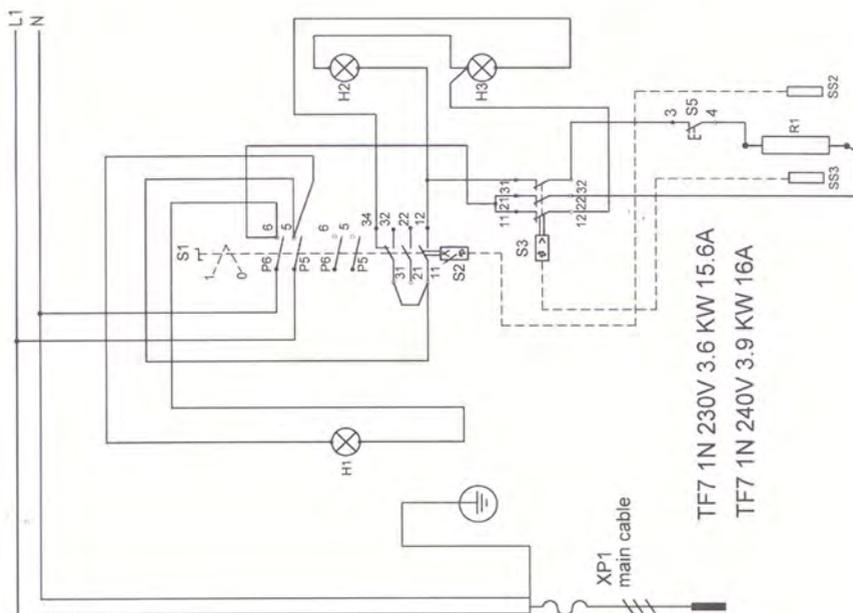
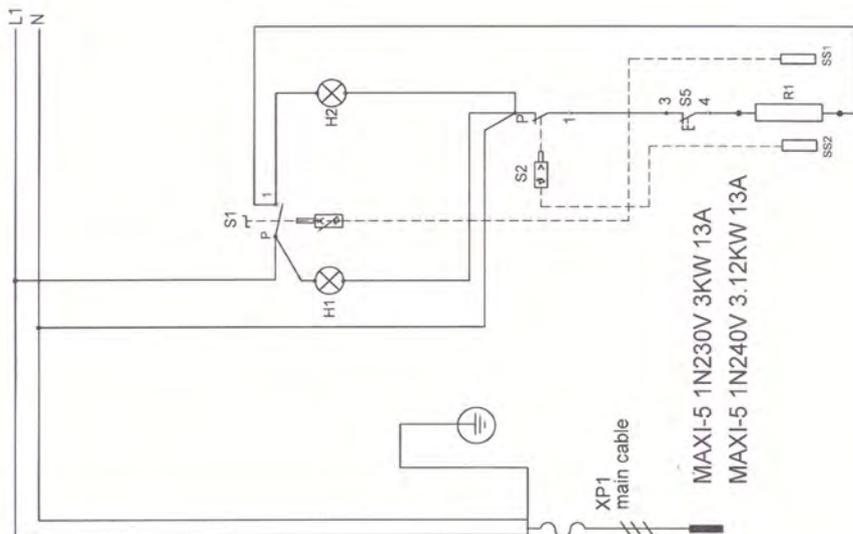
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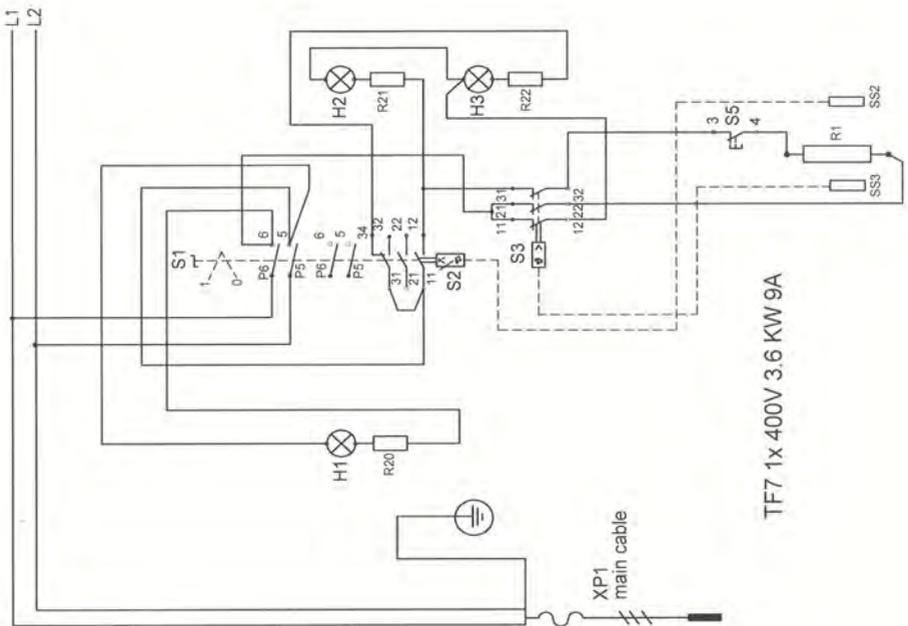
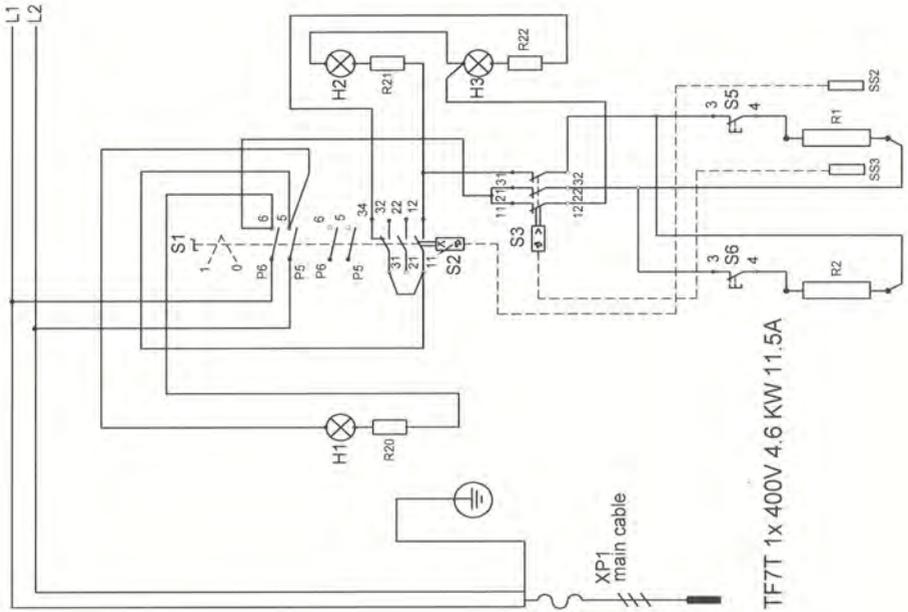
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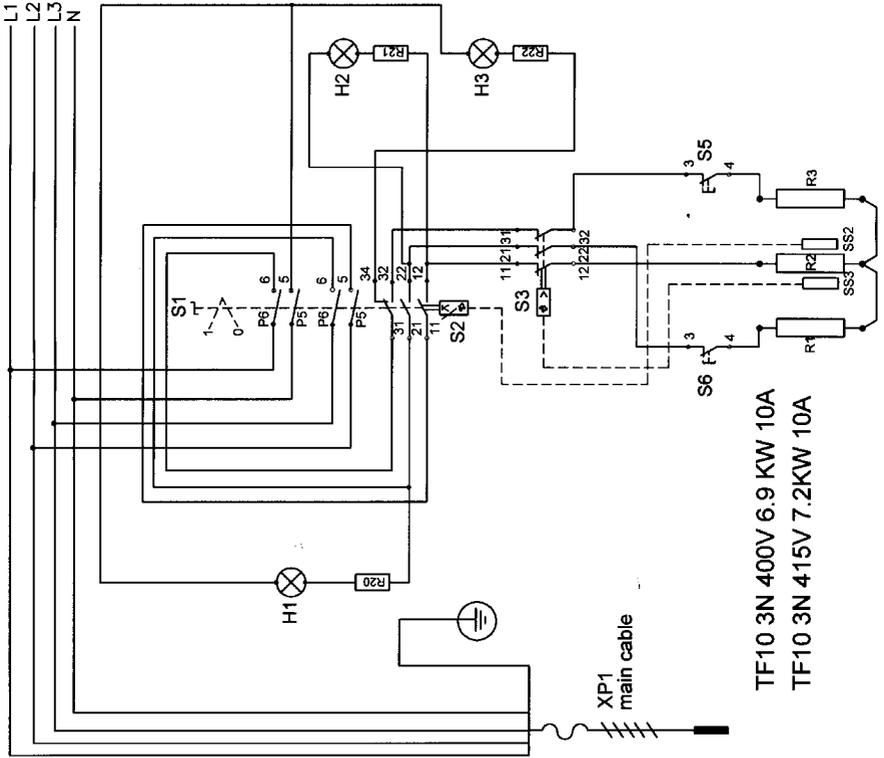
Valentine Fabrique S.A.

B.Paris
Administrator

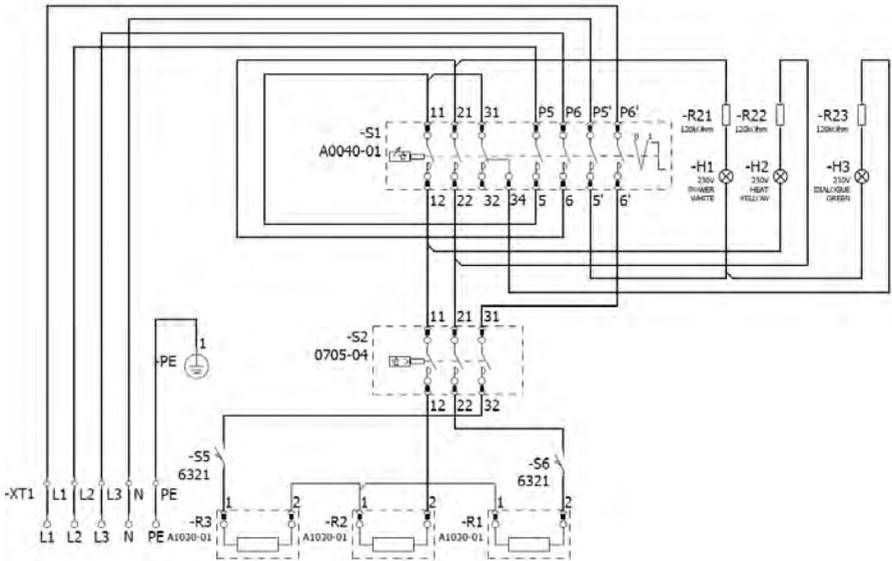
Schémas électriques TF/Schalpläne TF
Wiring diagramm TF/Esquemas electricos TF





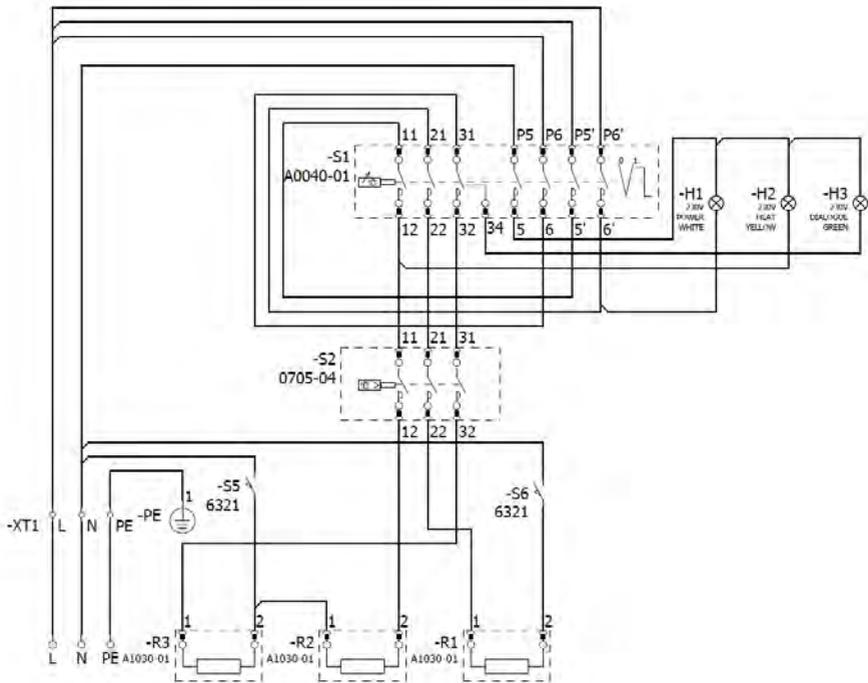


TF10 3N 400V 6.9 KW 10A
TF10 3N 415V 7.2KW 10A



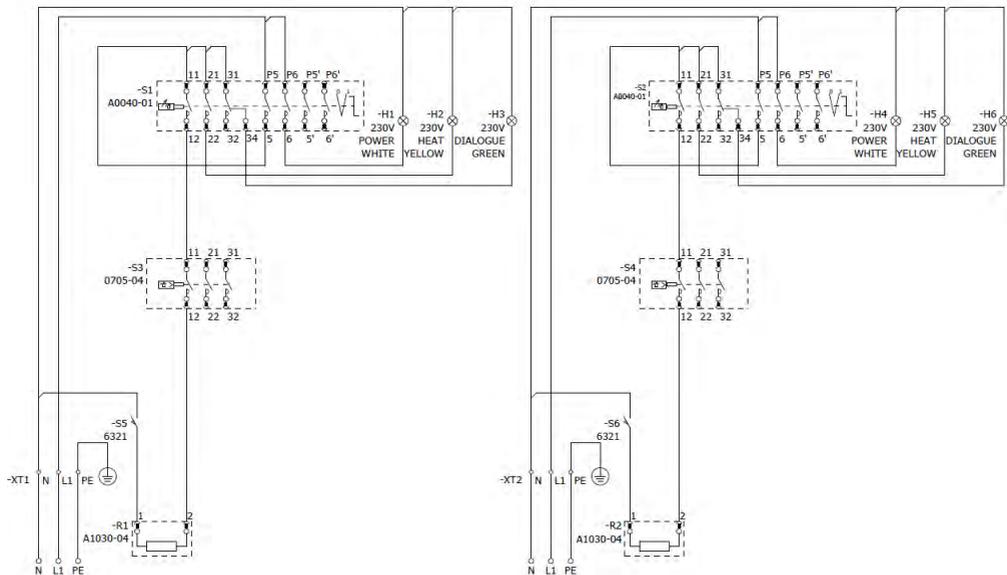
TF13 3N 400V 6.9 KW 10A

TF13 3N 415V 7.2KW 10A

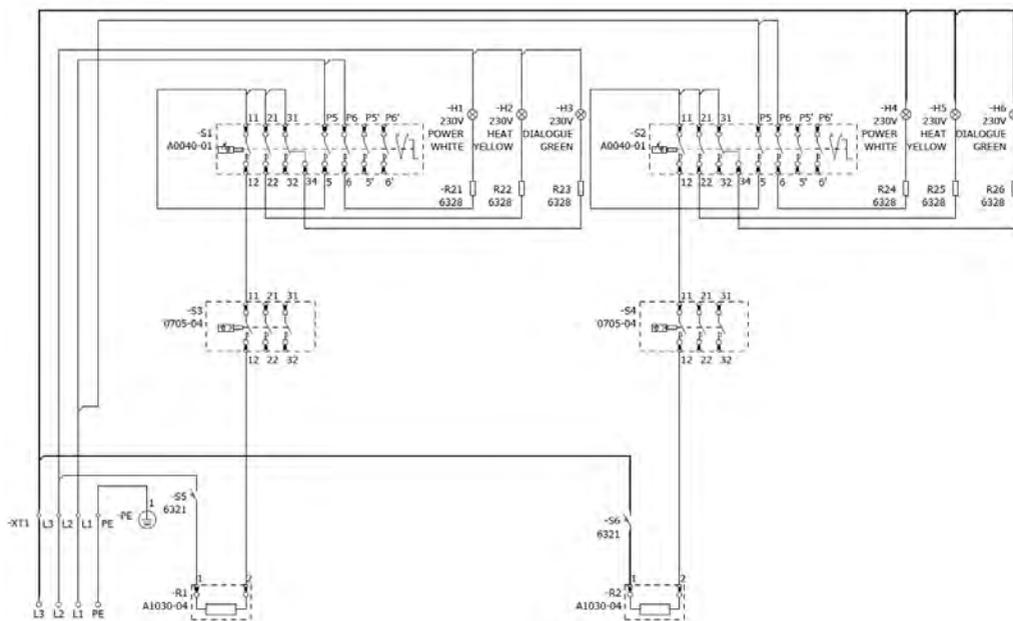


TF13 1N 230V 6.9 KW 29A

TF13 1N 240V 7.5KW 31A



TF5/55 (1x/2x) 1N230V (1x/2x) 3.6kW (1x/2x)16A



TF5 2x400V 3.6kW 9A / TF55 3x400V 7.2kW 16A



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