Valentine
SWISS MADE

Friteuses EVO

Guide de prise en main rapide p 3-14

EVO Fritteusen

Kurzanleitung p 16-27

EVO Fryer

Quick start guide p 29-47



Ed. 07/2017
Manuel original/Originalbetriebsanleitung /Original manual
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Bienvenue - Sécurité

Nous vous félicitons pour l'achat d'une friteuse Valentine, un produit de haute qualité renommé dans le monde depuis plus de 60 ans.
Ce produit vous offrira une haute performance pendant de nombreuses années en respectant quelques règles de base décrites dans ce manuel.

Avertissements:
Assurez vous que le raccordement de l'appareil a été effectué par une personne qualifiée et conformément aux normes en vigueur.
Cet appareil est conçu pour un usage professionnel, tels que dans les cuisines de restaurants, hôtels ou les cantines de collectivités. Il n'est pas conçu pour la friture en masse dans la fabrication alimentaire industrielle.



Ne pas faire fonctionner sans surveillance!
Veillez à ce que les enfants n'accèdent pas à l'appareil et que les usagers soient convenablement instruits



L'huile chaude provoque des brûlures graves. Evitez absolument tout contact direct avec le corps. Ne pas approcher le visage du bain d'huile chaud lorsque vous introduisez des aliments. Bien égoutter les aliments avant de les frire. Ne jamais mettre de l'eau ou de la glace dans l'huile.



Projections d'huile et débordement de la cuve !
Attention à la vapeur et aux projections d'huile lors de la cuisson
Ne jamais mettre d'objets autres que des aliments dans l'huile, tels que récipients fermés, etc., sinon risque **d'explosion** avec projections d'huile brûlante. Le niveau d'huile ne doit jamais être plus haut que la marque "MAX", ni plus bas que la marque "MIN". Attention au risque d'incendie en cas de niveau trop bas.



De la vieille huile ou graisse très utilisée s'enflamme plus rapidement.



En cas de feu, ne jamais éteindre avec de l'eau. Il est recommandé d'installer un extincteur à proximité de la friteuse et d'avoir à disposition une couverture anti-feu



Les appareils doivent être déconnectés de leur alimentation électrique pendant une intervention avec des outils ou lors du remplacement de pièces.

Ne pas utiliser l'appareil si le câble d'alimentation présente un défaut. Le câble doit alors immédiatement être remplacé par une personne qualifiée du service après vente, respectivement par Valentine Fabrique SA ou votre revendeur officiel.



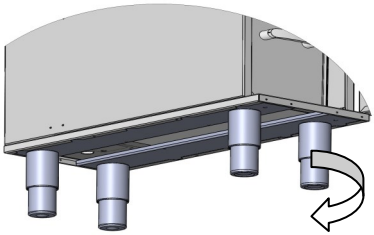
Veuillez lire attentivement ce manuel avant l'installation et la mise en service. Conservez le pour référence ultérieure.
Le manuel est aussi disponible en format électronique à l'adresse info@valentine.ch

La maison Valentine Fabrique SA se dégage de toute responsabilité pour les dégâts occasionnés par une mauvaise utilisation de la friteuse ou par un non respect des instructions de service

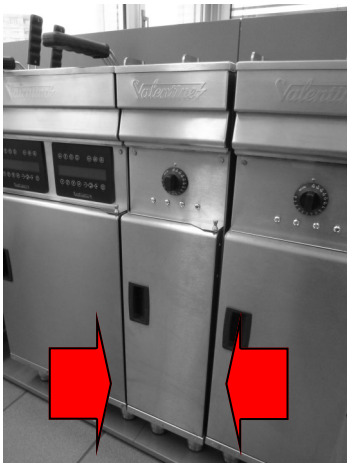
Avant la première mise en service



Ôtez les feuilles de protection en plastique



Réglez les pieds afin que la friteuse soit stable et en position verticale



L'appareil doit être installé de manière qu'il ne soit pas exposé à de l'eau et que des projections d'eau ne puissent pas pénétrer dans la cuve lors de l'utilisation.

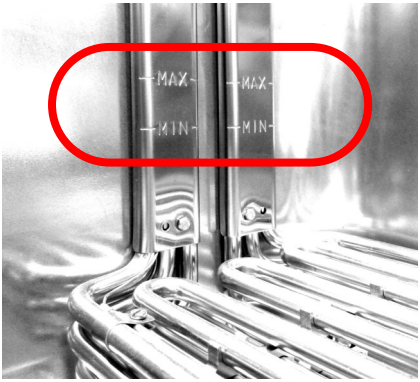
Les friteuses étroites (200, 250mm), doivent impérativement être bloquées entre d'autres appareils ou meubles, ou être fixées à un mur, pour éviter tout risque de basculement .

Nettoyez la cuve avec de l'eau chaude savonneuse (possibilité de faire chauffer de l'eau avec le thermostat à 95°, ensuite bien sécher. Vérifier que le robinet de vidange soit bien fermé avant le remplissage.

Les friteuses Valentine sont équipées d'une borne d'équipotentialité, située à l'arrière de l'appareil, à proximité des sorties de câbles. Ces bornes sont accessibles par le dessous de l'appareil, sans l'ouvrir.

Remplissage de la friteuse

Respectez les limites MIN-MAX lors du remplissage de la cuve

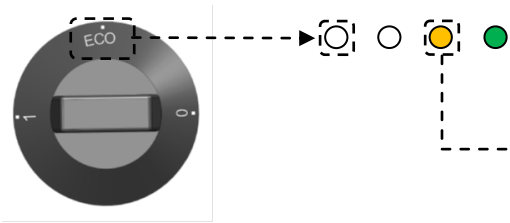


Préchauffage

Réduisez la consommation d'énergie et le vieillissement prématuré de l'huile.



Préchauffez à puissance réduite avec la fonction « ECO »



Le témoin jaune indique que l'appareil chauffe

Réglez le thermostat (situé derrière la porte de l'appareil) en choisissant de préférence une température de préchauffage modérée, p.ex 130°C



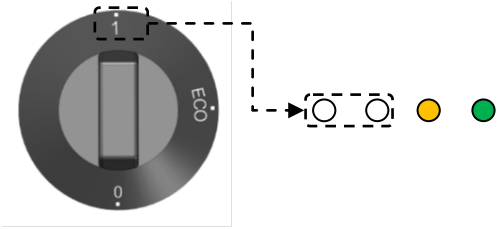
En cas d'utilisation de graisse solide (p.ex. graisse de bœuf), la fonction « ECO » doit impérativement être utilisée pour faire fondre la graisse et ainsi éviter une brûlure de la graisse et/ou une surchauffe du corps de chauffe.

Dans le cas d'un friteuse à commande électronique, veuillez vous référer au manuel additionnel spécifique en ce qui concerne la fonction de fusion de la graisse.

Frire

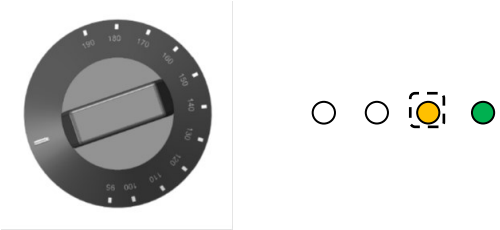
A) Tournez l'interrupteur principal sur « 1 »

Les deux témoins blancs s'allument

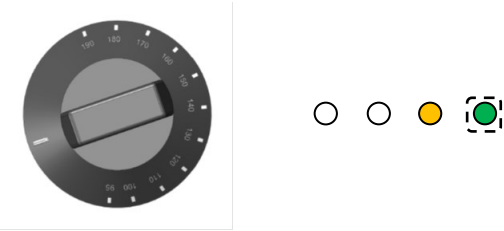


B) Réglez le thermostat (situé derrière la porte de l'appareil) à la température de friture souhaitée

Le témoin jaune signale que l'appareil chauffe



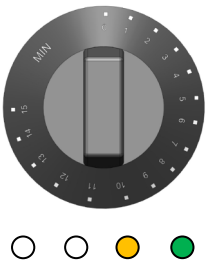
C) Le témoin vert signale que la température est atteinte pour la cuisson, plongez le panier



Minuterie

Pour régler la minuterie, tournez le bouton de celle-ci dans le sens horaire.

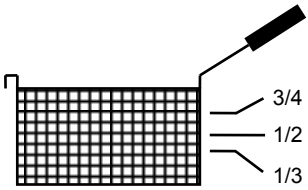
La minuterie standard est uniquement sonore et n'interrompt pas la cuisson !



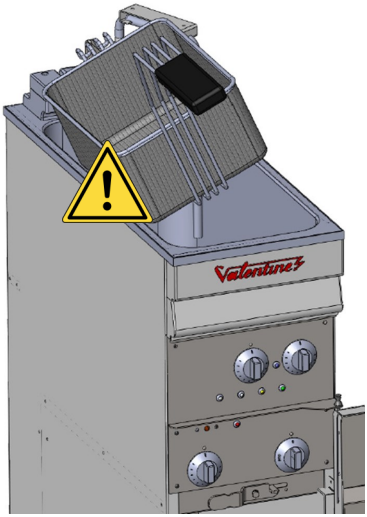
Utilisation optimale des paniers

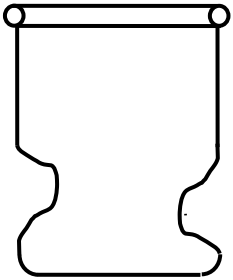
La qualité de la cuisson dépend largement du remplissage du panier. Evitez des charges trop importantes en particulier avec les aliments congelés. Voici quelques valeurs indicatives

Temp. °C	Aliments	Minutes	Charge
180	pommes frites congelées	3 (1+1)	-1/3-
160	blanchir frites crues	4 - 6	-3/4-
180	dorer frites blanchies	2 - 3	-1/3-
170	tranches de viande panées	3	-1/2-
170	cuisses de poulet congelées	6 - 8	-1/2-
180	poissons	2 - 4	-1/2-



Ne pas taper le panier contre le bord latéral de la cuve pour égoutter !

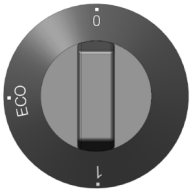




Un panier déformé n'est pas remplacé sous garantie !

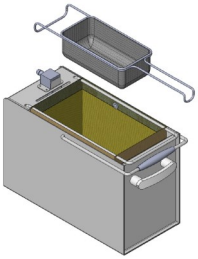
Vidange et filtration

Avant d'effectuer la procédure de filtrage, l'appareil doit impérativement être arrêté avec l'interrupteur principal sur « 0 »



Filtrez à chaud, mais laissez refroidir l'huile jusqu'à 60°C ou au minimum 5 minutes pour éviter tout risque de brûlure

A) Vérifiez que le filtre est bien disposé sur le récipient de vidange





B) Ouvrez le robinet de vidange rouge (derrière la porte), et refermez – le après écoulement complet de l'huile.

Vérifiez que le robinet soit proprement verrouillé après l'écoulement !

C) Remettez l'huile filtrée dans la cuve ou procédez préalablement au nettoyage de la cuve et du corps de chauffe (voir paragraphe suivant)

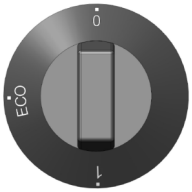
D) Si vous disposez d'un microfiltre, positionnez le sur votre cuve et versez l'huile dedans. Attention la température de l'huile ne doit pas dépasser 100°.(voir ci-contre)

E) Lavez le filtre métallique à l'eau chaude savonneuse



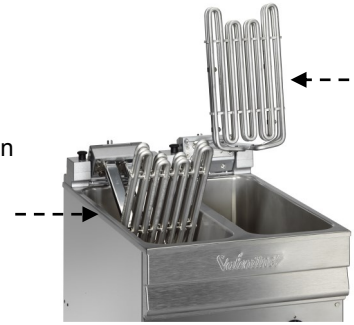
Suivez les directives locales quant à l'élimination des huiles usagées !

Nettoyage - Cuve et corps de chauffe

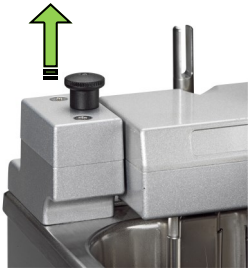


Avant d'effectuer la procédure de nettoyage, l'appareil doit impérativement être arrêté avec l'interrupteur principal sur « 0 »

Corps de chauffe en position égouttage



Corps de chauffe en position nettoyage



Les corps de chauffe restent bloqués une fois levés dans la position souhaitée. Pour les abaisser, soulevez le bouton de déblocage tout en retenant le corps de chauffe à l'aide du crochet se situant à l'intérieur de la porte.

Ne jamais abaisser de force le corps de chauffe sans le débloquer à l'aide du bouton prévu à cet effet !

Nettoyage avec dégraissants alcalins:
Des agents dégraissants alcalins (par ex. Pastigras) peuvent être utilisés dans les friteuses EVO. Pour un nettoyage à chaud, sans ébullition, positionnez le thermostat à 95°C.



Terminez le nettoyage avec de l'eau chaude savonneuse, rincez et vidangez proprement. Bien sécher la cuve et le corps de chauffe avant de remettre de l'huile

Ne pas utiliser de jet d'eau ou vapeur sous pression pour nettoyer l'appareil !

Thermostat de sécurité

Toutes les friteuses Valentine sont équipées d'un thermostat de sécurité pour chaque cuve. En cas de surchauffe, par exemple par manque d'huile, celui-ci va se déclencher et arrêter l'appareil. De même, si la température ambiante est en dessous de 0° la sécurité peut aussi se déclencher.



Remise en marche du thermostat de sécurité :
Le thermostat de sécurité est logé derrière la porte. Le voyant rouge est allumé lorsque le thermostat s'est déclenché.
Pour la remise en marche appuyer sur le bouton rouge à gauche du voyant (voir encadré **……**)

Problèmes et dérangements

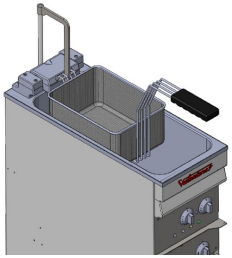
Problème	Cause probable	Action
Une cuve ne chauffe pas	Thermostat de sécurité déclenché	Remise en marche, voir ci-dessus
La friteuse ne chauffe pas assez	Interrupteur principal resté sur position ECO	Mettre l'interrupteur principal sur (1) pour frire (voir p. 5)
Formation excessive de mousse	Présence d'eau dans les aliments ou dans l'appareil	Aliments trop humides Nettoyer la friteuse
Cuisson pas optimale, trop d'huile absorbée	Paniers trop chargés	Réduire les portions
	Température de cuisson pas optimale	Adapter la température ou le cycle de cuisson
Autre dérangement		***Contactez le service après-vente de votre revendeur, ou directement Valentine fabrique SA***

Levage automatique (option)

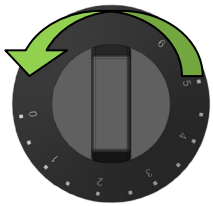
Réglez la minuterie en tournant le bouton dans le sens horaire.

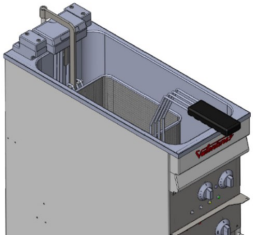
Le panier descend automatiquement.





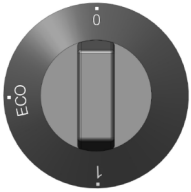
Le panier se lève automatiquement après écoulement du temps. Le programme peut être interrompu en tout temps en tournant le bouton dans le sens contraire des horaires.





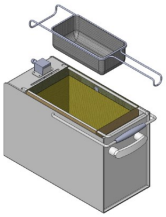
Filtration avec pompe (option)

Avant d'effectuer la procédure de nettoyage, l'appareil doit impérativement être arrêté avec l'interrupteur principal sur « 0 »



Filtrez à chaud, mais laissez refroidir l'huile jusqu'à 60°C environ pour éviter tout risque de brûlure

A) Vérifiez que le filtre et le microfiltre sont bien superposés sur le récipient de vidange. Attention la température de l'huile ne doit pas dépasser 100°

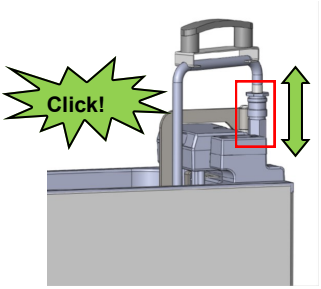


B) Ouvrez le robinet de vidange rouge (derrière la porte), et refermez-le après écoulement complet de l'huile.

Vérifiez que le robinet soit proprement verrouillé après l'écoulement !



C) Raccordez la pipette de remplissage sur le raccord prévu à cet effet



D) Actionnez la pompe avec la minuterie située derrière la porte (devant si friteuse EVO250), la lumière bleue s'allume! La pompe s'arrête après écoulement du temps. Le programme peut être interrompu en tout temps en tournant le bouton. dans le sens antihoraire.

E) **<u>Après arrêt de la pompe</u>**,
Retirez la pipette en poussant la bague moletée vers le bas.

F) Lavez le filtre et le microfiltre en le retournant sous de l'eau chaude.

Ne jamais mettre en route la pompe sans avoir préalablement raccordé la pipette. La fermeture automatique du raccord risque de provoquer un endommagement de la pompe !

Ne jamais retirer la pipette avant arrêt complet de la pompe, risque de projections brulantes !

Suivez les directives locales quant à l'élimination des huiles usagées !

Nettoyage des friteuses avec pompe

Procédez comme indiqué à la page 9.

Toutefois, dans le cas de friteuses avec pompe, ne pas faire circuler le produit de nettoyage dans le circuit de la pompe. Au besoin, purgez le circuit avec un peu d'huile propre.

Caractéristiques techniques

Type	EVO200-xxx	EVO250-xxx	EVO2200-xxx	EVO400-xxx	EVO2525-xxx	EVO600-xxx
Poids max. à vide Kg	38	43	68	63	73	81
Remplissage max Kg huile ou graisse	7.6	9.9	2x7.6	16.7	2x9.9	25.8

Pression acoustique pondérée	< 70 dB(A)

Déclaration de conformité

Nous, fabricant

Valentine Fabrique SA

Z.I. Moulin du Choc E

CH - 1122 Romanel-sur-Morges

Tél.: +41 21 637 37 40
Fax: +41 21 637 37 41
Mail : info@valentine.ch
Internet : www.valentine.ch



déclarons que ces produits sont conformes aux directives et normes suivantes:

Directive Basse Tension :	2014/35/UE
Directive CEM :	2014/30/EU
Contact alimentaire	1935/2004/CE
Directive ROHS :	2011/65/UE
Directive WEEE :	2012/19/UE
Directive Machines	2006/42/EG

Normes applicables:

EN 55014-1:06 + A1:09 + A2:11
EN 55014-2:15
EN 60335-1:12 + A11:14
EN 60335-2-37:02 + A1:08 + A11:12
EN 61000-3-11:00
EN 61000-3-12:11
EN 62233:08

Romanel-sur-Morges, 24 juillet 2017

Valentine Fabrique S.A.

B. Paris
Administrateur

Willkommen - Sicherheit

Wir gratulieren Ihnen für den Kauf einer Valentine Friteuse, ein Produkt bester Qualität seit über 60 Jahren in der ganzen Welt.
Dieses Produkt wird Ihnen während vielen Jahren eine hohe Leistung anbieten wenn Sie einige in dieser Betriebsanleitung beschriebenen Regeln respektieren.

Wichtige Hinweise:

Vergewissern Sie sich, dass der Anschluss durch eine qualifizierte Person und den gültigen Normen ausgeführt wird. Dieses Gerät ist für beruflichen Gebrauch, Restaurantküchen, Hotels oder Gemeinschaftskantinen, aber nicht für Grossmengen Aufbereitung in der industriellen Nahrungsherstellung bestimmt.



Nicht ohne Aufsicht funktionieren lassen!
Sorgen Sie dafür, dass Kinder nicht in die Gerätenähe kommen und die Benutzer richtig ausgebildet worden sind.



Heisses Öl verursacht schwere Verbrennungen. Vermeiden Sie daher jeglichen Kontakt mit dem Körper. Das Gesicht nicht dem Ölbad nähern wenn Speisen gebraten werden. Das Backgut vor dem Fritieren gut abtropfen lassen. Nie Wasser oder Eis ins das heisse Öl geben.



Ölspritzer und überlaufen des Becken !
Vorsicht vor Dampf und heissen Ölspritzern

Nie andere Gegenstände als Speisen ins Ölbad tauchen, zb. Gaspatronen, geschlossene Büchsen, usw. letztere **explodieren** und verursachen starke Ölspritzer. Das Ölniveau darf nicht unter die Ölstandsmarkierung "MIN" absinken. Bei zu niedrigem Ölstand besteht Brandgefahr.



Achtung: Altes resp. stark verbrauchtes Öl/Fett hat einen tieferen Flammpunkt und entzündet leichter.**Wenn die Friteuse brennt, nie mit Wasser löschen. Es ist empfohlen in der Nähe der Friteuse einen Feuerlöscher oder eine Feuerlöschdecke zu installieren.**



Das Gerät muss vom Netz getrennt werden bei Eingriffen zB. mit Werkzeugen oder beim Ersetzen von Bauteilen.
Die Friteuse nicht benutzen wenn das Kabel einen Fehler aufweist. Es muss sofort von einem Fachmann des Kundendienstes Valentine oder direkt von Ihrem offiziellen Verkäufer ersetzt werden.



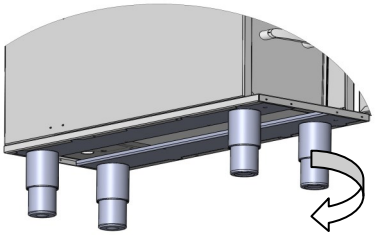
Diese Anleitung vor Installation und Inbetriebnahme gründlich Lesen. Für weiter Informationen aufbewahren.
Diese Anleitung ist auch in elektronischem Format erhältlich, bei info@valentine.ch

Die Firma Valentine Fabrique SA ist nicht haftbar für Schäden, die infolge unsachgemässem Betrieb und durch Nichtbeachtung dieser Betriebsanleitung entstehen.

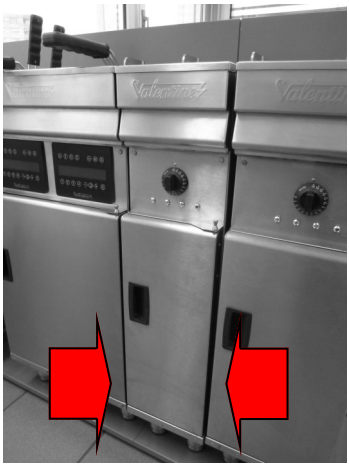
Vor der ersten Inbetriebnahme



Entfernen Sie die blauen Schutzfolien



Zur Ausnivelierung die Stellschrauben unter den Füssen drehen



Das Gerät muss so installiert werden das es nicht mit Wasser in Kontakt kommt und dass keine Wasserspritzer während dem Gebrauch in das Becken treffen können.

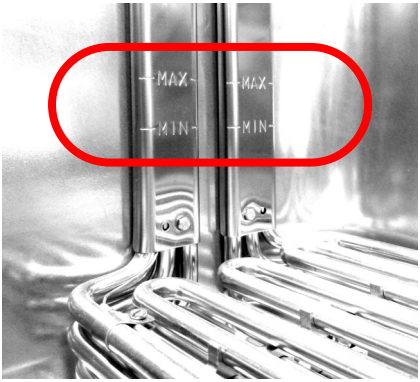
Die schmalen Friteusen EVO200(T)-EVO250 (T) dürfen nicht frei aufgestellt werden (Kippgefahr). Sie müssen zwischen 2 Möbeln installiert oder seitlich befestigt werden.

Reinigen Sie die Becken mit warmem Seifenwasser (es ist möglich mit dem Thermostat das Wasser auf 95°Grad aufzuheizen) danach gut trocknen. Überprüfen dass der Ablasshahn gut geschlossen ist bevor die Fritteuse gefüllt wird,

Valentine Fritteusen sind mit einem Anschluss für Potentialausgleich ausgerüstet. Dieser Anschluss befindet sich hinten am Gerät, in der Nähe des Anschlusskabels. Der Anschluss ist von unten erreichbar, ohne das Gerät zu öffnen.

Füllen der Friteuse

Beachten Sie unbedingt die Grenzwerte MIN –MAX beim Füllen der Wanne.

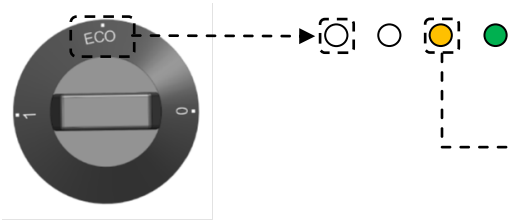


Vorheizen

Reduzieren Sie den Energieverbrauch und das vorzeitige Altern des Öles.

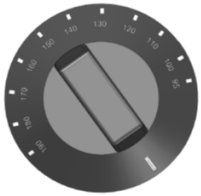


Heizen Sie mit der Funktion reduzierte Leistung « ECO »



Die gelbe Leuchte bedeutet, dass die Fritteuse heizt

Regeln Sie den Thermostat (hinter der Tür der Friteuse) in dem Sie eine niedrige Vorheiztemperatur z.B. 130°C einstellen.



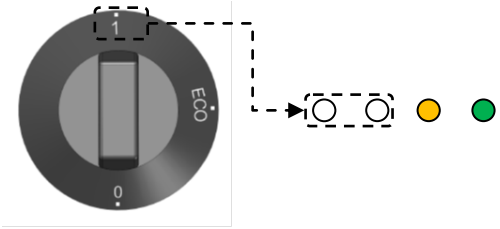
Falls Fett benutzt wird (z.B. Rinderfett), muss die Funktion " ECO " unbedingt eingeschalten werden um das Fett zu schmelzen und somit eine Verbrennung des Fettes und/oder das Überhitzen des Heizkörpers zu vermeiden.

Im Falle einer Friteuse mit Computersteuerung, beziehen Sie sich auf die spezifische Zusatzsanleitung was das Schmelzen betrifft.

Backen

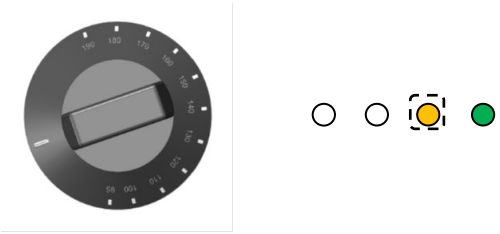
A) Drehen Sie den Hauptschalter auf « 1 »

Die beiden weissen Signallampen leuchten

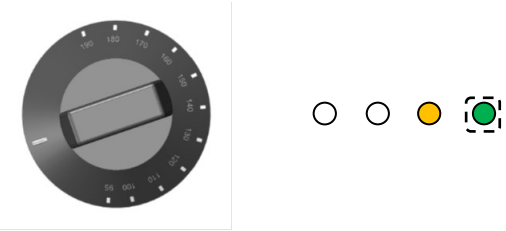


B) Regeln Sie den Thermostat (hinter der Türe der Friteuse) auf die gewünschte Temperatur.

Die gelbe Leuchte zeigt dass die Friteuse heizt.



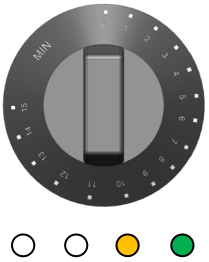
C) Die grüne Leuchte meldet dass das Gerät zum Backen bereit ist, den Korb ins Öl tauchen



Timer

Um die Zeitschaltuhr einzustellen drehen Sie den Knopf in Uhrzeigersinn.

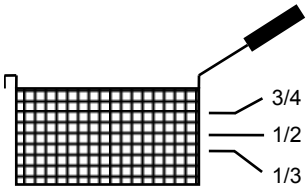
Die Standardzeitschaltuhr ist nur akustisch und unterbricht das Kochen nicht!



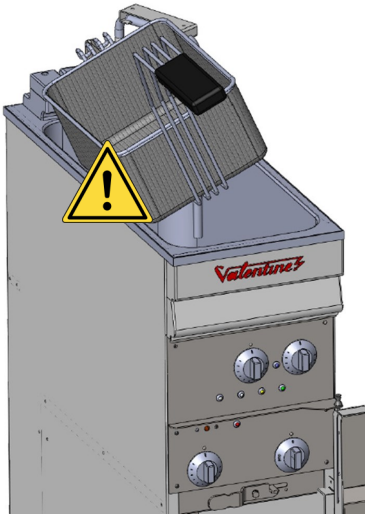
Optimale Benutzung der Fritierkörbe

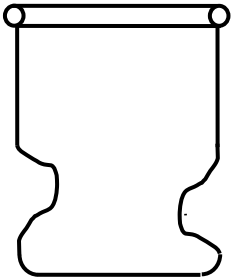
Die Qualität des Fritieren hängt wesentlich von der Korbfüllung ab. Überfüllen Sie nie den Fritierkorb, vor allem mit tiefgekühltem Backgut. Füllstufen laut Tabelle beachten.

Temp. °C	Backgut	Minuten	Korbfüllhöhe
180	Pommes Frites tiefgekühlt	3 (1+1)	-1/3-
160	Vorbacken roher Frites	4 - 6	-3/4-
180	Fertigbacken,blanchierter Frites	2 - 3	-1/3-
170	Schnitzel, Koteletten	3	-1/2-
170	Pouletschenkel tiefgekühlt	6 - 8	-1/2-
180	Fisch	2 - 4	-1/2-



Den Korb nicht seitlich gegen den Rand Schlagen um das Öl abzutropfen !

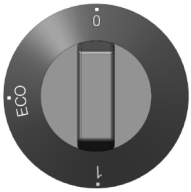




Seitlich beschädigte Körbe werden nicht unter Garantie ersetzt !

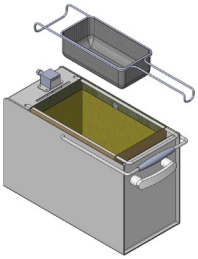
Entleerung und Filtrierung

Bevor Sie das Öl filtrieren muss die Friteuse unbedingt ausgeschaltet werden durch Drehen des Hauptschalters auf « 0 »



Das Öl noch warm filtrieren, jedoch bis etwa 60°, oder mindestens 5 Minuten abkühlen lassen um Vebrennungen zu vermeiden

A) Sicherstellen, dass der Filter auf dem Ablasskessel liegt.



B) Öffnen Sie den roten Ölablasshahnen (hinter der Tür), und schliessen Sie ihn sobald das Öl vollständig entleert wurde.

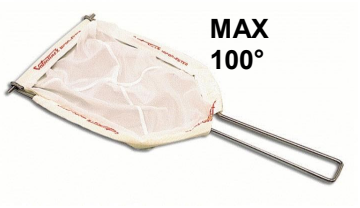
Kontrollieren Sie danach , dass der Ölhahn korrekt verriegelt ist !



C) Füllen Sie das filtriete Öl wieder in das Becken oder reinigen Sie vorher die Wanne und den Heizkörper (siehe folgenden Abschnitt)

D) Wenn Sie einen Mikrofilter besitzen, legen Sie diesen auf das Becken un füllen das Öl wieder ein. Achtung die Öltemperatur darf 100° nicht überschreiten.

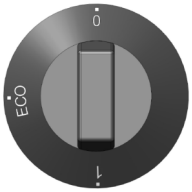
E) Waschen Sie den Metallfilter mit warmem Seifenwasser.



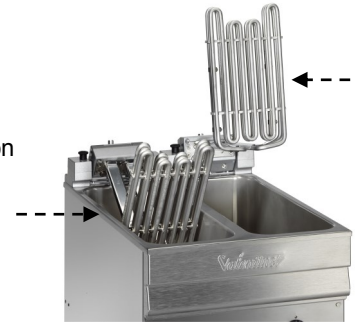
Folgen Sie den örtlichen Richtlinien bezüglich der Entsorgung gebrauchter Öle !

Reinigung - Becken und Heizkörper

Bevor Sie das Gerät reinigen muss die Friteuse unbedingt ausgeschaltet werden durch drehen des Hauptschalters

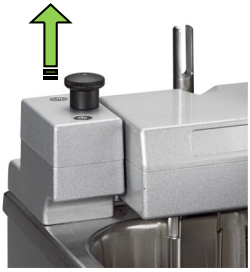


Heizkörper in Position Abtropfen



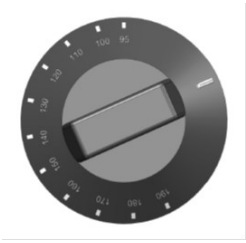
Heizkörper in Position Reinigung

Der Heizkörper rastet in der gewünschten Position. Um ihn zu senken heben Sie den Entriegelungsknopf hoch, während Sie den Heizkörper zurückhalten, mit Hilfe des geeigneten Hakens (befindet sich innerhalb der Tür)



Niemals mit Kraft den Heizkörper senken ohne den Entriegelungsknopf zu lösen !

Reinigung mit alkalischen Entfettungsmitteln :
Alkalische Entfettungsmittel (wie z.B. Pastigras) können für die Friteusen EVO benutzt werden. Für eine Warmreinigung, ohne zu Kochen, positionieren Sie den Thermostat auf 95°C.



Beenden Sie die Reinigung mit warmem Seifenwasser und spülen Sie danach. Trocknen Sie das Becken und den Heizkörper gründlich bevor Sie wieder Öl einfüllen.

Niemals das Gerät mit Wasser oder Dampf unter Druck reinigen !

Sicherheitsthermostat

Alle Valentine Friteusen werden mit einem Sicherheitsthermostat für jede Wanne ausgerüstet. Bei Überhitzung, z.B. bei Ölmangel wird dieser ausgelöst und stellt das Gerät ab. Auch bei niedrigen Raumtemperaturen unter 0° Grad, kann sich der Sicherheitstermostat auslösen.

Rückstellen des Sicherheitsthermostats :
Der Sicherheitsthermostat befindet sich hinter der Türe. Die rote Signallampe leuchtet wenn der Sicherheitsthermostat ausgelöst wurde. Für die Rückstellung muss der rote Knopf links von roten Leuchte gedrückt werden (siehe Bild **……**)



Probleme und Störungen

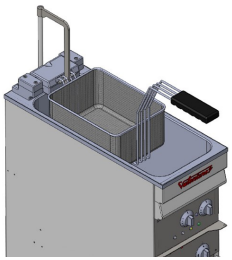
Problem	**Mögliche Ursache**	**Aktion**
Ein Becken heizt nicht	Sicherheitsthermostat ist ausgelöst	Rückstellen (siehe oben)
Die Friteuse heizt nicht genug	Hauptschalter ist auf Position ECO	Hauptschalter auf Position (1) zum backen (siehe Seite 5)
Übermässige Schaumbildung	Wasser im Gerät oder im Nahrungsmittel	Zu feuchtes Nahrungsmittel Friteuse reinigen
Nicht optimales Kochen, Backgut zu fettig	Überfüllte Körbe	Kleinere Portionen frittieren
	Kochtemperatur ist nicht optimal	Temperatur oder Kochzyklus anpassen
Andere Störungen		***Kontaktieren Sie Ihre Servicestelle,*** ***oder direkt Valentine Fabrique SA***

Korbhebeautomatik (Option)

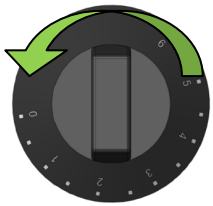
Stellen Sie die Zeit ein in dem Sie den Knopf in Uhrzeigersinn drehen.

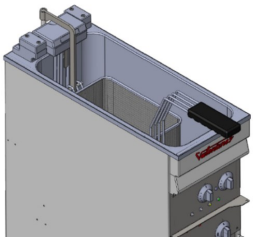
Der Korb senkt sich automatisch.





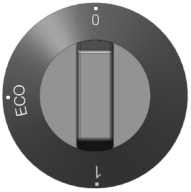
Der Korb kommt nach der eingestellten Zeit automatisch hoch. Das Programm kann jederzeit unterbrochen werden indem Sie den Knopf zurück drehen.





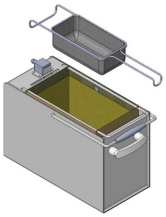
Filtrieren mit Pumpe (Option)

Bevor Sie das Gerät reinigen muss die Friteuse unbedingt ausgeschaltet werden durch drehen des Hauptschalters



Das Öl noch warm filtrieren, jedoch bis etwa 60° abkühlen lassen um Vebrennungen zu vermeiden

A) Prüfen Sie, dass Metall- und Mikrofilter richtig übereinander auf dem Ablasskessel liegen. Achtung die Öltemperatur darf 100° nicht überschreiten.

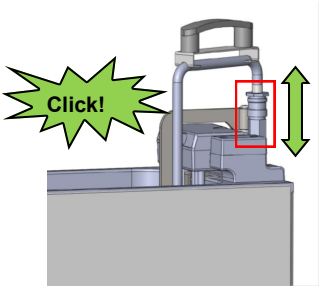


B) Öffnen Sie den roten Ölablasshahnen (hinter der Tür), und schliessen Sie ihn sobald das Öl vollständig entleert wurde.

Kontrollieren Sie danach , dass der Ölhahn korrekt verriegelt ist !



C) Stecken Sie das Füllrohr in die vorgesehene Schnellkupplung



D) Betätigen Sie die Pumpe mit dem Timer hinter der Tür (vorne bei Modell EVO 250), das blaue Signal leuchtet! Die Pumpe stellt automatisch nach eingestellter Zeit ab. Das Programm kann jederzeit unterbrochen werden, indem Sie den Knopf zurückdrehen.

E) **<u>Nach dem Abstellen der Pumpe</u>**,

Entfernen Sie das Füllrohr, durch Runterdrücken des Ringes an der Schnellkupplung

F) Metallfilter und Mikrofilter unter warmem Wasser auswaschen

Nie die Pumpe in Gang setzen bevor das Füllrohr angeschlossen ist. Der automatische Verschluss der Kupplung könnte die Pumpe beschädigen !

Niemals das Füllrohr vor komplettem Stillstand der Pumpe Lösen, heisse Ölspritzer möglich!

Folgen Sie den örtlichen Richtlinien bezüglich der Entsorgung gebrauchter Öle !

Reinigung der Friteuse mit Pumpe

Gleich vorgehensweise wie auf Seite 22 beschrieben.

Bei Reinigung der Friteuse mit Pumpe KEINE Reinigungsprodukte durch die Pumpe fliessen lassen. Bei Bedarf den Pumpenkreislauf mit etwas frischem Öl spülen.

Technische Daten

Typ	EVO200-xxx	EVO250-xxx	EVO2200-xxx	EVO400-xxx	EVO2525-xxx	EVO600-xxx
Max Leergewicht Kg	38	43	68	63	73	81
Max Menge Öl oder Fett Kg	7.6	9.9	2x7.6	16.7	2x9.9	25.8

Bewerteter Schall-druckpegel	< 70 dB(A)

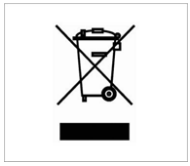
Konformitätserklärung

Valentine Fabrique SA

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CH - 1122 Romanel-sur-Morges

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Fax: +41 21 637 37 41
Mail : info@valentine.ch
Internet : www.valentine.ch



Bestätigt, dass die oben genannten Produkte folgenden Richtlinien und Normen entsprechen:

Niederspannungsrichtlinie :	2014/35/UE
EMV Richtlinie :	2014/30/EU
ROHS Richtlinie :	2011/65/UE
Lebensmittelkontakt:	1935/2004/CE
WEEE Richtlinie:	2012/19/UE
Maschinen Richtlinie	2006/42/EG

Anwendbare Normen:

EN 55014-1:06 + A1:09 + A2:11
EN 55014-2:15
EN 60335-1:12 + A11:14
EN 60335-2-37:02 + A1:08 + A11:12
EN 61000-3-11:00
EN 61000-3-12:11
EN 62233:08

Romanel-sur-Morges, 24 juillet 2017

Valentine Fabrique S.A.

B. Paris
Administrateur

Welcome- Security

Congratulations on purchasing a Valentine fryer, a high quality product known worldwide for over 60 years.

By following the basic rules described in this manual, the product will provide high-level performance for many years.

Warning:
Make sure that the device is connected by a qualified person according to applicable standards.
This device is designed for professional use such as in restaurant or hotel kitchens or community canteens. It is not designed for mass frying in industrial food production.



Do not leave the fryer unattended!
Make sure that children do not have access to the device and that users are properly trained. See HSE information sheet CIS # 21



Hot oil causes severe burns. Avoid all direct contact with the casing. Ensure that your face is not near the hot oil tank when food is immersed in it. Thoroughly drain the food before frying. Never allow water or ice to come into contact with the hot oil.



Oil splashes and tank overflow
Beware of clouds of steam and hot oil splashes during cooking.
Never allow anything but food to enter the oil tank, e.g. sealed containers etc., as there is a risk of **explosion** that will cause considerable hot oil splashes.
The oil level should never be above the "MAX" oil level mark or below the "MIN" oil level mark. If the oil level is too low there is a fire risk.





Old oil or frequently used grease is more easily ignited. **In case of fire, never extinguish with water. It is recommended to install the correct type of fire extinguisher near the fryer and to have a fire blanket available.**



The fryer must be disconnected from mains in case of maintenance for example with tools or replacement of parts. Do not use the device if the power cable is defective. The cable must be replaced immediately by a qualified service engineer i.e. by Valentine Equipment Ltd or your official dealer.



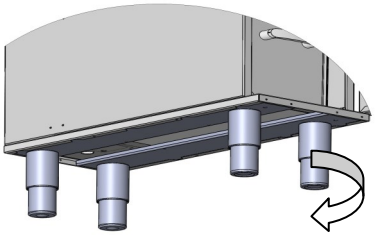
Carefully read this manual before setting up and starting the fryer. Please keep for future reference.
This manual is also available in electronic format, at info@valentine.ch

Valentine Fabrique SA and Valentine Equipment Ltd accept no liability for damage caused through improper operation of the fryer and failure to adhere these operating instructions.

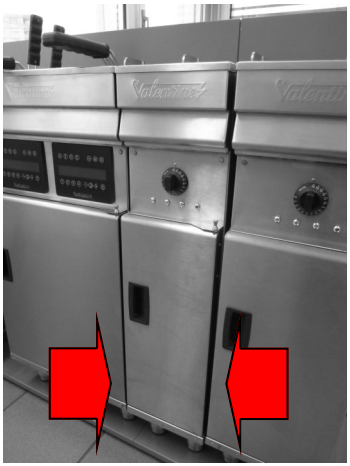
Installation



Remove the protective plastic sheets



Adjust the feet so that the fryer is level, stable and in an upright position



Fryer must be installed in such a way that it is not exposed to water and that no water splash can get into the pan while in use.

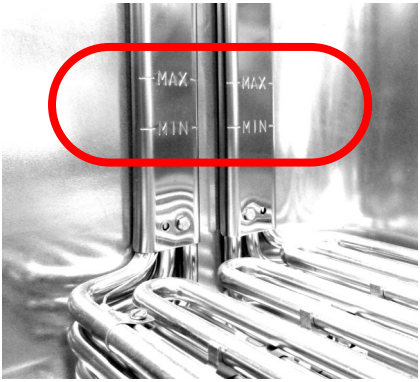
Slimline fryers (200, 250 mm) must be installed between other devices or units of furniture, or they must be attached to a wall in order to avoid risk of tipping over.

Clean the tank with hot soapy water (it is possible to heat water with the thermostat set at 95°), then dry the pan thoroughly. Make sure that the drain valve is closed before filling the tank.

Valentine fryers are equipped with an earthing terminal placed in the back of the device, near the cable outlets. These terminals are accessible from the bottom of the device, without opening it .

Filling the fryer

Respect the MAX-MIN level marks while filling the tank.

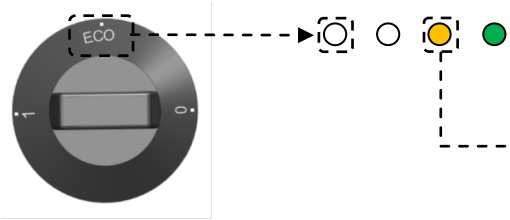


Preheating

Reduce energy consumption and premature aging of the oil.

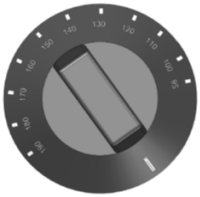


Preheat with reduced power using the “ECO” function.



The yellow lamp indicates that the device is heating.

Set the thermostat (located behind the door of the device) by choosing preferably a moderate preheating temperature, e.g. 130°C.



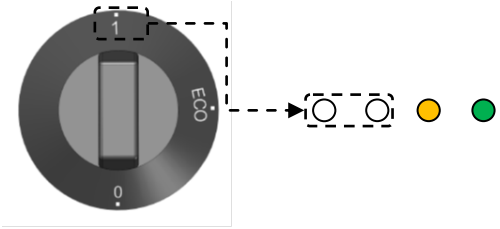
Solid fat (e.g. beef tallow) must be melted using the “ECO” function in order to avoid burning of the fat and/or overheating the heating element.

In case of a fryer with computer, please refer to the specific additional manual concerning the process of melting.

Frying

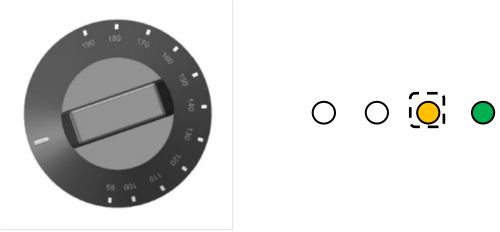
A) Turn the main switch to “1”.

The two white lamps illuminate.

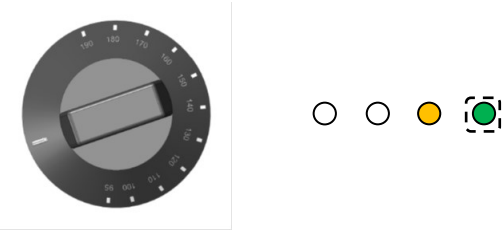


B) Set the thermostat (located behind the door of the device) to the desired temperature.

The yellow lamp indicates that the device is heating.



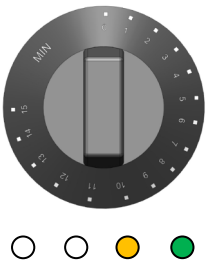
C) The green lamp indicates that the cooking temperature is reached. The fryer is ready for use



Timer

To set the timer, turn the knob clockwise.

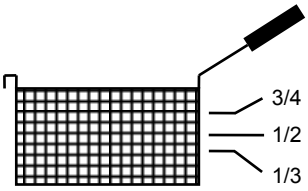
The standard timer is audio only and has no electro mechanical function



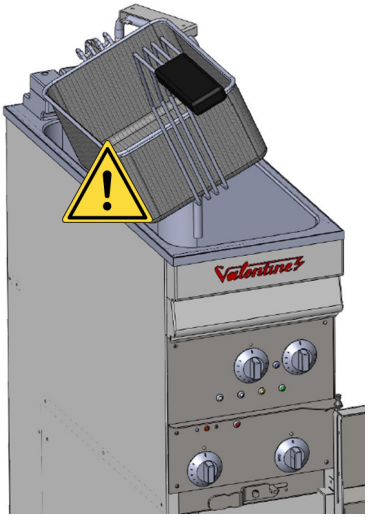
Best use of the baskets

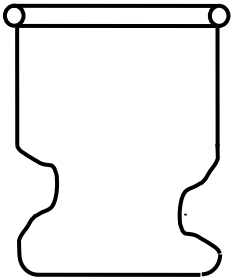
Cooking quality depends largely on the filling of the basket. Avoid excessive loads especially with frozen food. Here are some indicative values

Temp. °C	Food	Minutes	Load
180	Frozen chips	3 (1+1)	-1/3-
160	Blanching raw chips	4 - 6	-3/4-
180	2nd cooking of pre-blanched chips	2 - 3	-1/3-
170	Schnitzel	3	-1/2-
170	Frozen chicken drumsticks	6 - 8	-1/2-
180	Fish	2 - 4	-1/2-



Do not knock the basket against the side edge of the tank!

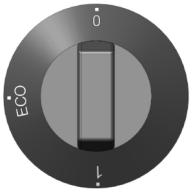




Do not knock the basket against the side edge of the tank!

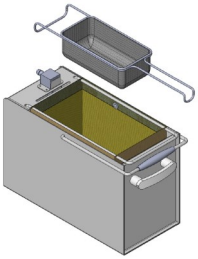
Drain and filtration

Before performing the filtering procedure the device must be stopped with the main switch to “0” position.



Filter hot oil but let it cool to 60°C, at least 5 minutes, to avoid risk of burns. See health and safety catering sheet #17

A) Check that the filter is placed over the oil bucket



B) Release the drain-valve safety catch to open the red drain valve (behind the door), and close once all oil has passed through the filter.

Check that the valve is properly locked after draining!



C) Replace the filtered oil back into the tank or first clean the tank and heating element (see next paragraph)

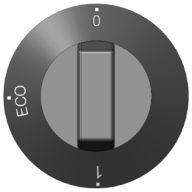
D) If you have a microfilter, place it on your tank and pour the oil into it. N.B: the oil temperature must not exceed 40° (see opposite)

E) Clean the microfilter with hot soapy water.



Follow local regulations regarding the disposal of waste oil!

Cleaning – Tank and heating element

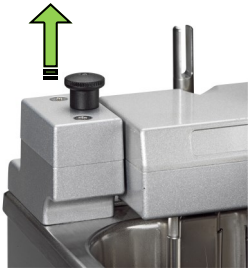


Before performing the cleaning procedure the device must be switched off with the main switch to "0" position.

Heating element in drain position



Heating element in cleaning position



The heating elements are locked once raised into the appropriate position. To lower, lift the release button while holding the heating element using the hook located inside the door.

Never force the heating element down without using the release button!

Cleaning with alkaline degreaser:
Alkaline degreasing agents (e.g. Pastigras) may be used in the EVO fryers. For hot cleaning without boiling, turn down the thermostat to 95° C.



Finish cleaning with hot soapy water, rinse and drain properly. Wipe the tank and heating element dry before adding oil.

Do not use water or steam pressure jets to clean the device!

Safety thermostat

All Valentine fryers are equipped with one safety thermostat for each element. In case of overheating, e.g. due to low oil level, the safety thermostat is activated and stops the fryer from working. Similarly, if room temperature drops below 0°, the safety thermostat may also be activated.

Resetting the safety thermostat:

The safety thermostat is located behind the door.
The red lamp lights up when the safety thermostat is activated. Make sure the pan has the correct level of oil before resetting safety thermostat.



Problems and troubleshooting

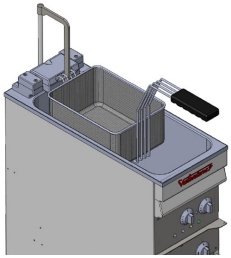
Problem	Possible cause	Action
Fryer is not heating	Safety thermostat has activated	Reset (see above)
The fryer is not heating sufficiently	Main switch has remained on “ECO”	Turn knob to (1) for frying (see p. 5)
Excessive foaming	Presence of water in oil,	Food is too wet
		Change oil
		Clean the fryer
Food product too Greasy, excess oil absorption	Overloaded baskets	Reduce portions
	Correct temperature not selected	Select correct temperature and time for the food that is to be cooked.
Other problems		***Contact your dealer’s customer service department, or Valentine directly***

Automatic lift (optional)

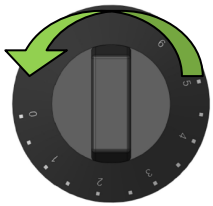
Set the timer by turning the knob clockwise.

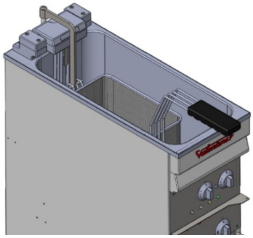
The basket lowers automatically.





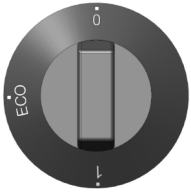
The basket rises automatically after the indicated time. The program can be stopped at all times by turning the knob counter-clockwise.





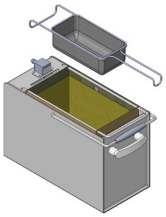
Filtration pump (optional)

Before performing the cleaning procedure the device must be stopped with the main switch to “0” position.



Filter hot oil, but let it cool to 40°C to avoid risk of burns

A) Check that the filter and microfilter are placed on the oil bucket N.B: the oil temperature must not exceed 100°.

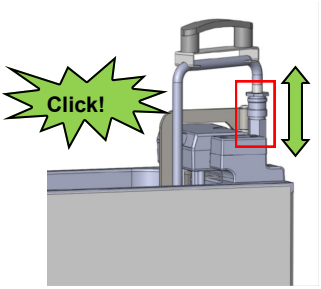


B) Open the red drain valve (behind the door), and close once all oil has flowed through the primary filter.

Check that the tap is properly locked after draining!



C) Connect the discharge pipe to the outlet pipe provided for this purpose



D) Operate the pump with the timer located behind the door (in front of the door for EVO250 fryer). The blue lamp is lit and the pump stops after the indicated time. The program can be stopped at all times by turning the knob counter-clockwise.

E) **After stopping the pump**
Remove the discharge pipe by pushing the knurled ring down.

WARNING

KNURLED RING MAYBE HOT

F) Clean the filter and micro-filter with warm water

Never turn on the pump without first connecting the discharge pipe. Do not disconnect the discharge pipe when the pump is running it could damage the pump!

Never remove the discharge pipe before the pump has stopped, as there is risk of hot splashes!

Follow local regulations regarding the disposal of waste oil!

Cleaninf of fryers with pump

Follow the instructions on page 35.

However, do not circulate cleaning products in the pump circuit. If necessary, drain the system with some clean oil.

Technical data

Type	EVO200-xxx	EVO250-xxx	EVO2200-xxx	EVO400-xxx	EVO2525-xxx	EVO600-xxx
Max weight, empty Kg	38	43	68	63	73	81
Max oil or grease load, Kg	7.6	9.9	2x7.6	16.7	2x9.9	25.8

weighted sound pressure level	< 70 dB(A)

Declaration of conformity

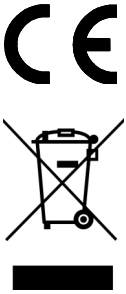
We manufacturer

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Internet : 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
ROHS directive :	2011/65/UE
Food contact	1935/2004/CE
WEEE directive :	2012/19/UE2
Machines directive:	2006/42/EG

Applicable standards :

EN 55014-1:06 + A1:09 + A2:11
EN 55014-2:15
EN 60335-1:12 + A11:14
EN 60335-2-37:02 + A1:08 + A11:12
EN 61000-3-11:00
EN 61000-3-12:11
EN 62233:08

Romanel-sur-Morges, 24 juillet 2017

Valentine Fabrique S.A.

B. Paris
Administrateur

HSE information sheet - UK only



Safety during emptying and cleaning of fryers

Introduction

This information sheet advises on safety during emptying and cleaning of fryers. It includes guidance on manual emptying and cleaning, and on fryers with automated or semi-automated filtering (using enclosed portable filtering units).

Automated and semi-automated filtering processes avoid the need for the operator to come into contact with hot oil, significantly reducing the risks. This enables filtering to take place safely even while the oil is at normal cooking temperature. In any case, most automated or semi-automated systems require an oil temperature of at least 100 °C for the filtering process to work effectively.

Hazards

Hazards connected with emptying and cleaning fryers include:

- fire;
- burns from hot oil;
- contact with hot surfaces;
- fumes from boiling cleaning chemicals and the danger of the chemicals overflowing;
- eye injuries from splashes;
- slips from oil spillage; and
- strains and sprains from lifting and moving
- containers of oil.

Manual emptying and filtering of fryers should only be carried out when the oil has been cooled to 40 °C.

If a 24-hour service is offered and the appliance is

required continuously, there are two safe options:

- use more than one fryer and clean them in rotation;
- use an automated filtering system or semi-automated portable filtering unit that removes the hot oil direct from the fryer, filters the oil and holds it safely

Key messages

Burns from hot oil can be very serious. Oil takes only

6-7 minutes to heat up but can take 6-7 hours to cool

down again (ie 60 times slower).

Whichever type of fryer is used, it is essential that:

- staff are trained in safe procedures for emptying and cleaning;
- staff are provided with suitable protective equipment, where required by the risk assessment, eg eye protection, heat-resistant gloves, aprons;
- the fryer must be well maintained and any attachments used must be suitable for their purpose, as recommended by the manufacturer;
- any oil spillages must be cleaned up immediately, ensuring floor areas around equipment are completely clean and dry to avoid slip risks.

When to empty and clean

Most catering establishments are closed overnight for at least eight hours. For fire safety and economy, fat fryers must be switched off when unattended. It is best practice for manual oil filtering and cleaning to be carried out as a **first task of the day** rather than as part of the closing-down procedure.

These, together with your own risk assessment, will determine the need for suitable protective equipment. If there is still a risk from contact with hot surfaces or oil splashing, you may require eye protection, a protective apron and/or heat-resistant gloves/ gauntlets.

Automated and semi-automated filtering

Automated filtering systems

An automated system consists of an inbuilt oil filtration

system. The oil is drained into an enclosed reservoir and an electric pump circulates it through a filter system and internal pipe work back into the fryer. Since this process is enclosed within the equipment, the operator does not come into contact with hot oil, greatly reducing any risk.

Portable oil filtering units (semi-automated)

These units are not part of the fryer but sit alongside it. The operator attaches an extension pipe to the fryer and the hot oil is drained into an **enclosed** container within the portable unit. The oil is then filtered as above and returned to the fryer.

If you have a fryer with an automated oil draining system or a portable oil filtering unit, you should refer to the manufacturer's guidelines for draining/filtering temperatures and safe operational requirements .

Other precautions

Make sure the design of the drain-off tap prevents it being turned on accidentally:

- mark the tap clearly that it should not be touched;
- place warning signs near the tap;
- if possible, remove the tap handle when the fryer is switched on.

Manual oil filtering

This involves the operator draining the oil from the fryer, through a filter, into a suitable drain bucket or container and manually lifting it back into the fryer. Rules for draining oil safely and in the correct sequence can be based on the following guidelines:

- Turn off the appliance, and turn off the power supply at the wall socket for electric, and the on/off control for gas.
- Allow the oil to cool, ideally for at least six hours, and check the temperature using a suitable probe thermometer before draining. Do not drain if the temperature is above 40 °C.
- Follow any manufacturers instructions and use the correct equipment (eg a detachable spout for the type of fryer being emptied), making sure any equipment required is brought to the fryer before the process starts.
- Depending on the type of fryer, oil will be drained by drain valve, removable spout, lifting container or by tilting.
- If the oil is too cold to drain easily, reheat it briefly and agitate with the fryer basket (for no more than one minute). Switch the appliance off and check the temperature (using a suitable probe thermometer) before emptying.
- Using a filter, run the oil into a suitable metal holding or heat-resistant hard plastic container. These containers will generally need carrying handles and a cover or lid. Before moving, make sure that the lid or cover is secure.
- Make sure that the container is empty and big enough to take the volume of oil being drained at any time.
- When large volumes of oil are being drained, it is safer to drain off in smaller amounts. This avoids overfilling the container and will reduce the chance of spillages when it is moved. Smaller amounts will also be easier to carry.

Cleaning procedure

This section may apply to all types of fryers:

- Turn off the appliance, and turn off the power supply at the wall socket for electric and the on/off control for gas.
- Make sure suitable protective equipment is worn, including eye protection (if appropriate).
- Check that other activities will not be put at risk by the cleaning activity.
- Check that the oil has been thoroughly drained and that there are no spillages that may cause slipping.
- Remove loose debris from the internal surfaces.
- Thoroughly wash all internal and external surfaces with suitable cleaning chemicals and check for any leaks.
- For stubborn residues, fill the fryer with your recommended cleaning agents and leave or simmer according to instructions.
- Do not leave the fryer unattended or allow it to boil as this may cause the fryer to cascade liquid onto the floor, causing additional scalding and slipping hazards.
- Drain the appliance and rinse thoroughly with plenty of water.
- Dry all internal surfaces and make sure there is no water left in the fryer.
- Check the drain valve is closed and working properly then refill and switch on as required.

- Place the container in a safe place where it cannot be contaminated with chemicals, water or foreign bodies. Place the container on top of a drip tray to avoid any floor contamination.
- Do not dispose of waste oil down the drain. Disposal must comply with environmental legislation.
- Clean up any spillages **immediately**.
- Make sure floor areas around equipment are completely clean and dry to avoid slip risks (see also *Preventing slips and trips in kitchens and food service* Catering Information Sheet CAIS6(rev1) HSE Books 2005).

- When refilling the fryer with oil, some help may be required if the oil container is too large or heavy for one member of staff. Where possible use smaller containers.
- Do not overfill the fryer. Follow the manufacturer's guidelines.
- Clean up any spillages **immediately**.
- Make sure floor areas around the equipment are completely clean and dry to avoid slip risks.

Training

This section may apply to all types of fryers:

- Only staff who have been trained in safe use of the cleaning chemicals and cleaning procedures for the fryer should be allowed to do this task.
- Staff should be trained in the reporting procedures if they find the equipment to be faulty.
- Staff should be made aware of the reasons for use of suitable protective equipment, ie gloves, eye protection.
- Risk assessments should be completed for hazardous chemicals and staff should be made aware of the correct procedures for the use of cleaning chemicals. Safety data sheets should be available to staff.
- A short, written procedure can act as a reminder to staff for both draining and cleaning operations.

Further reading

Preventing slips and trips in kitchens and food service Catering Information Sheet CAIS6(rev1) HSE Books 2005

Planning for health and safety when selecting and using catering equipment and workplaces Catering Information Sheet CAIS9 HSE Books 1997

Maintenance priorities in catering Catering Information Sheet CAIS12 HSE Books 2000

Manual handling in the catering industry Catering Information Sheet CAIS13 HSE Books 2000

Safe use of cleaning chemicals in the hospitality industry Catering Information Sheet CAIS22 HSE Books 2003

While every effort has been made to ensure the accuracy of the references listed in this publication, their future availability cannot be guaranteed.

Further information

HSE priced and free publications are available by mail order from HSE Books, PO Box 1999, Sudbury, Suffolk CO10 2WA Tel: 01787 881165 Fax: 01787 313995 Website: www.hsebooks.co.uk (HSE priced publications are also available from bookshops and free leaflets can be downloaded from HSE's website: www.hse.gov.uk.)

HSE's catering and hospitality industry website: www.hse.gov.uk/catering

For information about health and safety ring HSE's Infoline Tel: 0845 345 0055 Fax: 0845 408 9566 Textphone: 0845 408 9577 e-mail: hse.infoline@natbrit.com or write to HSE Information Services, Caerphilly Business Park, Caerphilly CF83 3GG.

This leaflet contains notes on good practice which are not compulsory but which you may find helpful in considering what you need to do.

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WEEE DISPOSAL PROCEDURE

Our reference number is

WEE/FA0067TX

As a company that has embraced the WEEE ruling we will endeavour to recycle fryers when ever possible, putting them back into the market. This we feel is more in keeping with the spirit of the WEEE directive

If the Valentine fryer is replacing another fryer of similar design that was sold before 13th August 2005 then please ring 01189571344 to arrange a collection, please tell us your invoice number from us to you.

If the fryer was sold after 13th August 2005 please ring 01189571344 to arrange a collection.

You have 28 days to inform us of a required collection.

After this date the responsibility lies with the owner or distributor.

Please note we are only obliged to dispose of complete fryers.

Fryers that have any parts missing are not covered for collection by the legislation.

Valentine Equipment Ltd has also joined a government approved WEEE disposal company. Please see over for disposal of goods exert from terms & conditions, The address follows.

Comply Direct

The Water Mill Park

Broughton Mill Skipton

11.1 The Company shall be responsible for arranging the collection, treatment, disposal and recovery of any goods produced on or after 13 August 2005 and provided by the company to the buyer, along with any other historic goods or equipment which the business end user proposes to discard ("the end of life equipment"), and in the case of historic goods or equipment (whether produced by the company or an alternative producer) which shall be replaced by new goods and which fall within the meaning of electrical and electronic equipment under regulation 2 of the waste electrical and electronic equipment

regulation 2006 (" the Weee regulations "), save as these obligations are modified and varied below.

11.2 The buyer agrees that at the point of delivery of any goods to a business end it will collect any end of life equipment and transport this to the buyers bulking location.

11.3 Any historic goods or equipment must only be collected by the buyer where the business end user is replacing these with identical or equivalent goods produced by the company on a one for one basis. The company reserves the right to refuse to collect historic goods or equipment, which it does not consider to be equivalent to the replacement goods.

11.4 The buyer must, prior to collection from its bulking location, verify that any end of life equipment collected from a business end user is the responsibility of the company under the WEEE regulations.

11.5 For the purposes of verification under clause 11.4 the buyer must contact the company by facsimile within 28 days of the date of the buyers invoice for the goods to the business end user and provide a copy of the companies invoice for the goods to the buyer and the buyers invoice to the business end user, along with any invoices relating to the end of life equipment, where available. All invoices must clearly state the date of purchase.

11.6 (In the event that the buyer fails to verify the companies obligations for the end of life equipment as provided for in clause 11.5 above the buyer agrees to indemnify the company for any costs and penalties incurred by or imposed on the company as a result of any non compliance by the company with the WEEE regulations and/or additional costs incurred to meet the requirements for disposal in respect of the end of life equipment.

11.7 The company warrants that either it or its nominated producer compliance scheme will dispose of the end of life equipment in an environmentally sound manner and in accordance with the WEEE regulations.

11.8 The company shall use its reasonable endeavors to ensure that the end of life equipment is considered for re use as whole appliances before considering disposal of the end of life equipment as waste.

11.9 All costs associated with the disposal, collection, treatment and recovery of the end of life equipment from the point of collection by the company or its nominated producer compliance scheme from the buyers bulking location to an approved authorized treatment facility onwards shall be paid by the company except where no verification as required by clause 11.5 exists.

11.10 The buyer warrants that it shall keep records for a minimum of four years after the date of disposal relating to collection of the end of life equipment and shall make copies thereof available for the company in order for it to discharge any obligations it may have under the WEEE regulations

11.11 The buyer agrees that the goods will be sold to business end users and used solely for professional, commercial, or business purposes and that the end of life equipment is therefore properly classified as non-household electrical and electronic waste for the purpose of the WEEE regulations.

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