

metos

Deep fat Fryer

Metos Marine

**EVO-200 (T), EVO-2200 (T), EVO-250 (T), EVO- 2525 (T), EVO-400 (T),
EVO-600**

4172480, 4172474, 4172484, 417248, 4172482, 4172476, 4172486, 4172478, 4172488

User Manual



EVO 2200



EVO 250

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Warning:

The information given in these operating instructions may be amended at any time. The manufacturer accepts no liability for errors in these instructions and any consequent damage.

The following operating instructions are based on **EC** and international regulations, as well as on the new product liability.

1. Important information

1.1 Warning

Before using the fryer you must:

- ⇒ **study the following operating instructions and follow them closely**
- ⇒ **instruct the operating personnel and make them aware of the risk presented by food remains.**

The manufacturer accepts no liability for damage caused through improper operation and failure to adhere to these operating instructions.

1.2 Risks from food remnants



- Hot oil can cause severe burning. Therefore avoid any direct contact with the hot oil.
- Thoroughly drain the food to be fried before frying.
- Never allow water or ice to come into contact with the hot oil, otherwise the oil will spatter.
- Ensure that your face is not near the oil pan when food is immersed in it.
- Beware of clouds of steam and hot oil spray.
- Never allow anything but food to drop into the oil pan, e.g. gas cartridges, sealed bushings, etc. These explode and cause considerable spattering of oil.
- The fryer must not be operated without supervision. If a large amount of smoke develops, switch off immediately (switch to "0")
- The oil level must not drop below the "MIN" oil level mark. If the oil level is too low there is a fire risk.
- N.B.: Old or frequently used oil/fat has a lower flash point and is more easily ignited. It may suddenly boil over when food is immersed.
- If the fryer catches fire, never extinguish with water. It is recommended that a fire extinguisher or fire extinguishing blanket be installed near the fryer.

Valentine fryers conform to the most stringent safety standards and are equipped with breakage-proof temperature limiters. Damage or fault must be excluded wherever humanly possible.

1.3 Periodic inspections

- Have the operation of the working thermostat and security thermostat checked (see page 10 point 5.3)

2. Technical data

Model:	Power [kW]	Connection 3P+N+T 3x400V [A]	Frequency [Hz]	Power connection cable	Security circuit cable SOLAS	Capacity in liter	Working thermostat	Security thermostat	Timer	Protective system	Dimensions [cm]
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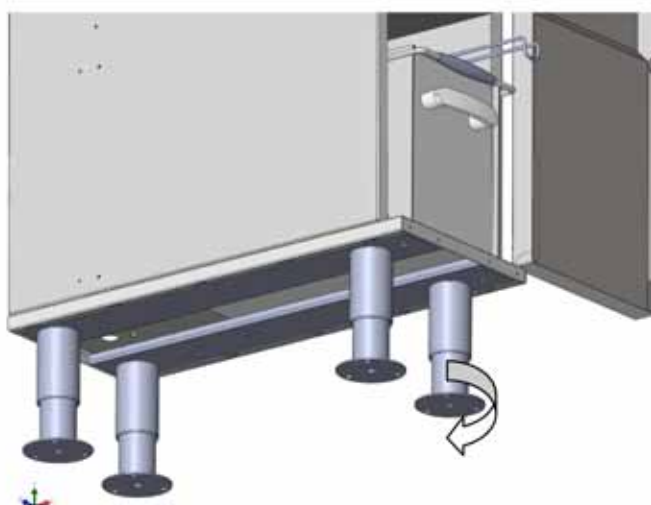
EVO-200MS	7.2	10	50-60	4x1.5	4x1.5	8	1	1	1	IP X5	20x60x85/90
EVO-200TMS	11	16	50-60	4x1.5	4x1.5	8	1	1	1	IP X5	20x60x85/90
EVO-2200MS	14.4	20	50-60	4x2.5	4x1.5	2x 7-8	2	2	2	IP X5	40x60x85/90
EVO-2200TMS	22	32	50-60	4x4	4x1.5	2x 7-8	2	2	2	IP X5	40x60x85/90
EVO-250MS	7.2	10	50-60	4x1.5	4x1.5	9-10	1	1	1	IP X5	25x60x85/90
EVO-250TMS	11	16	50-60	4x1.5	4x1.5	9-10	1	1	1	IP X5	25x60x85/90
EVO-2525MS	14.4	20	50-60	4x2.5	4x1.5	2x 9-10	2	2	2	IP X5	50x60x85/90
EVO-2525TMS	22	32	50-60	4x4	4x1.5	2x 9-10	2	2	2	IP X5	50x60x85/90
EVO-400MS	14.4	20	50-60	4x2.5	4x1.5	15-18	1	2	1	IP X5	40x60x85/90
EVO-400TMS	22	32	50-60	4x4	4x1.5	15-18	1	2	1	IP X5	40x60x85/90
EVO-600MS	21.6	32	50-60	4x4	4x1.5	25-28	1	3	1	IP X5	60x60x85/90

3. Installation

The fryer need to be on the floor, to level rotate the feet (MIN 850mm, MAX 900mm) See picture A. The fryer must not stand on combustible surfaces. Local safety regulations must be complied with.

Warning : The slimline fryers **EVO-200, EVO-200T, EVO-250 and EVO-250T** must not be freely erected (risk of tipping over). They must be installed between 2 units of furniture, or they must be supported on the sides.

3.1 Feet for Valentine Fryers in SOLAS version



3.1 Electrical connection for Valentine Fryers in SOLAS version

Only experts may connect and commission the fryers. Your mains data (voltage, current, fuse protection) must conform to the data on the fryer rating plate. The rating plate is mounted on the inside of the door (page 6, n°2).

Valentine Marine Fryers in SOLAS version are equipped with 2 main blocs :

a) SOLAS security circuit

Terminal 1 2 3 4 5 6

This fryer is equipped with a universal SOLAS security circuit, different solutions are possible! See wiring diagram page

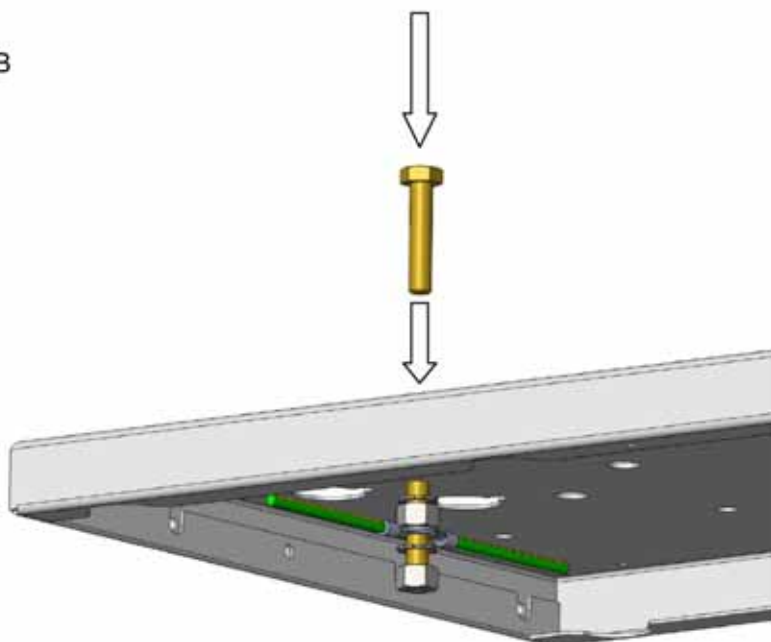
b) Power connecting cable

Terminals L1 L2 L3 $\pm$ See wiring diagram page

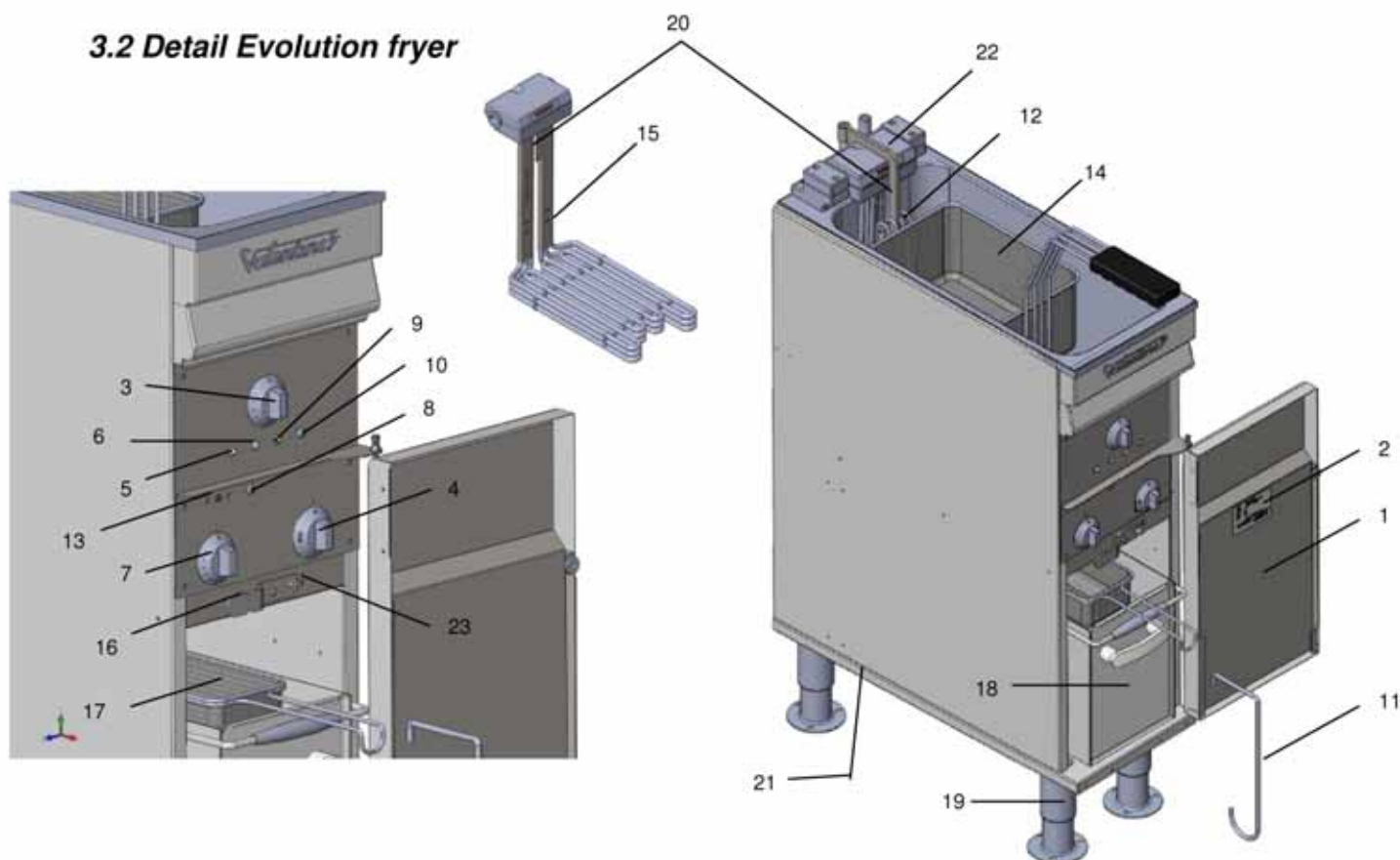
The electrical connection must conform to local regulations, essentially as follows:

- Fitting a mains plug on the connecting cable. Earth conductor = yellow/green, neutral conductor = blue
- Any fixed connection must be made via a mains switch with all-pole isolation (min. contact distance 3 mm.).
- Before connection is made to the mains, check that the main switch (page 5, n°4) on « 0 ». Never heat without oil !
- The fryer can be connect to a potential equalisation .

Picture B

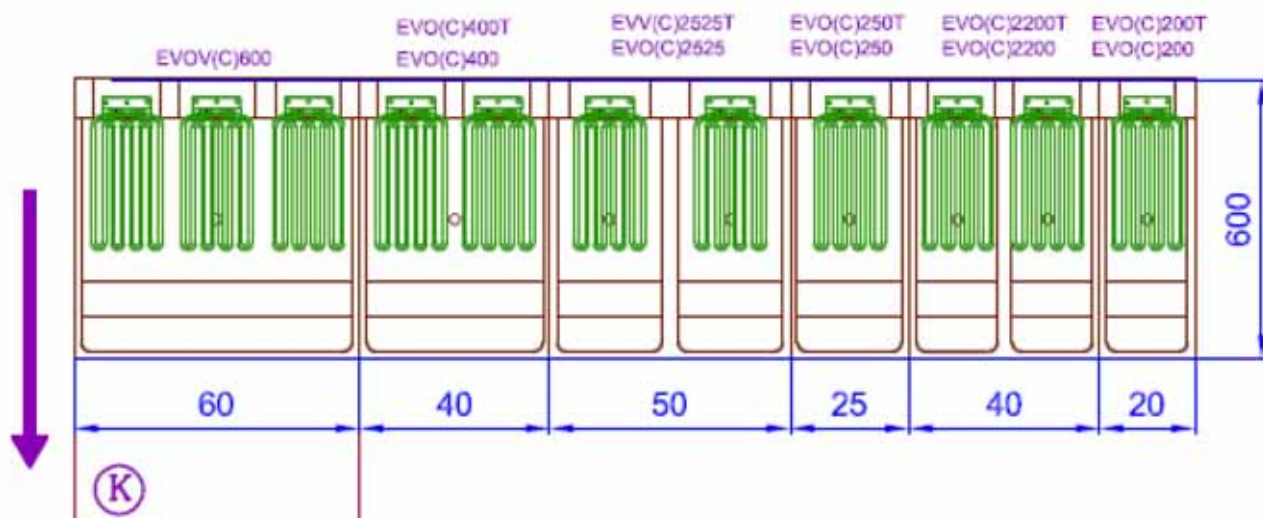


3.2 Detail Evolution fryer



1. Lid mounted in the door
2. Rating plate
3. Timer
4. Main switch (behind the door)
5. Colourless lamp = Melting
6. Colourless control lamp = Frying
7. Working thermostat (behind the door)
8. Red lamp, security thermostat
9. Yellow lamp = heating
10. Green lamp = immersing basket
11. Hook for increasing heating

12. Basket hook
13. Reset button for security thermostat
14. Basket
15. Oil level mark MAX - MIN
16. Oil cock level
17. Filter (behind the door)
18. Discharge tank (behind the door)
19. Foot
20. Heating element interlock (picture F)
21. Potential equalisation (picture B page 5)
22. Basket suspension bracket
23. Safety oil cock



4. Instructions for use

4.1 Pouring in oil

Grip lid (page 6, n°1) by handle and place inside the door.

◇ Whilst working, the folded lid is supported inside the door.

Peanut oil into the fryer basin as far as the **MAX** level mark (page 6, n°15)

◇ Solid fat must be melted in a pan, not on the heating element

4.2 Operation : Melting - frying

Open the door, move the main switch (page 6, n°4) to "ECO" position.

⇒ The left colourless signal lamp (page 6, n°5) comes on. Reduced power for block of fat in fryer. Also economic heating of oil, approx 10-15 minutes.

Switch thermostat to 150°, for exemple

⇒ The yellow signal lamp comes on

As soon as the first order is taken (page 6, n°4) turn the main switch to "I"
Switch thermostat to approx. 180°

⇒ The colourless signal lamp (page 6, n°6) comes on.

⇒ The yellow lamp « heating » comes on.

The temperature reaches 180° in 2-3 minutes.

As soon as the green lamp (page 6, n°10) comes on, immerse basket.

Set timer, e.g. 3 minutes. As soon as the timer sounds (page 6, n°3), raise basket, shake and suspend.

⇒ After half the frying time raise and shake basket. Do not knock against oil pan.

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

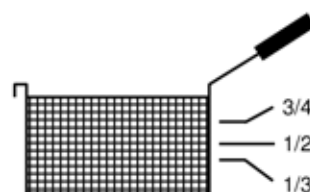
Never operate below the "MIN" oil level mark.

**Never overfill basket.
Follow filling stages 1, 2, 3 in table**


otherwise

- oil is cooled excessively
- frying time is extended
- the food being fried absorbs oil

Temp. °C	Food being fried	Minutes	Basket filling height
190	Deep frozen chips	3 (1+1)	-1/3-
160	Prefrying raw chips	4 – 6	-3/4-
190	Finish frying, blanching chips	2 – 3	-1/3-
170	Veal pork schnitzel, cutlets	3	-1/2-
170	Deep frozen chicken legs	6 – 8	-1/2-
180	Fish	2 – 4	-1/2-



4.3 How to save oil

* Do not heat the fryer for hours before or after service (The heating time is only 5-6 minutes).

→ **High temperatures ruin the oil, not the food!**

* Limit oil temperature to 180 °C instead of 200 °C

→ **Oil life is extended by approx. 40 % !**

* After each service pour oil through a microfilter (optional extra). This retains even microscopic waste.
Working time = 1 minute, including cleaning of filter !

4.4 Care of oil

Filter the oil after each use, approx. at 60 °C. N.B: Risk of combustion!

Open the door, turn main switch (page 6, n°4) to « 0 » position. Turn red lever (page 6, n°16) of oil cock complete downward (page 6, n°23) and at the same time push the safety pin to the right. Oil flows through the filter (page 6, n°17 et 18) into the tank.

- ⇒ Do not heat when oil pan is empty!
- ⇒ Is the cleaning filter on the tank ?
- ⇒ Pour oil back into the fryer
- ⇒ Clean filter and tank

Finally cover the oil pan with the lid mounted in the door
Frying basket is in stainless

- ⇒ The lid protects the oil from dust and light.
- ⇒ Is washed once a week

** Important: If you do not open the drain cock completely (red lever in vertical position), the drain cock can be damaged!*

4.5 Maintenance of fryer, changing oil

The fryer must be thoroughly cleaned when the oil is changed. As soon as the oil turns brown and begins to smoke (after approx. 20 to 40 operating hours, according to the operating temperature and grade of oil), the oil must be changed.

Waste oil must not be poured into the drain.

You must deliver waste oil to a disposal service.

Open the door. Turn the main switch (page 6, n°4) to « 0 », Lift the heating element into the drain position « see picture C ». Drain oil, remove tank and clean filter.

- ⇒ Do not lift heating element fully, otherwise oil will run along the rod to the heating element box = additional cleaning

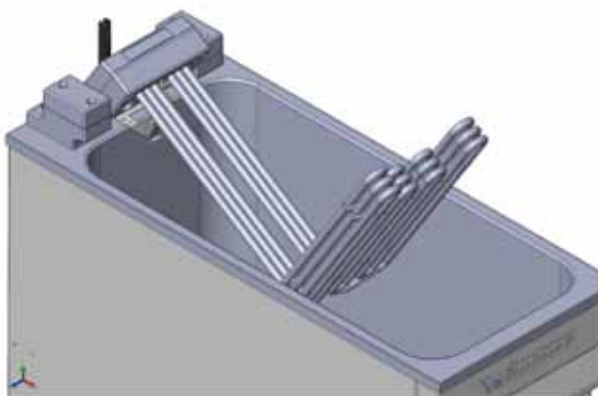
Boiling the water 95° with a degreasing agent or pastigras into the pan up to approx. 5 cm above the "MAX" (page 6, n°15) oil level mark. If you clean daily you will never have encrustation on the heating element or oil pan!

- ⇒ Allow the oil to operate for 1-2 hours, and clean heating element with a brush with a handle. Do not damage the thermostat sensor. Now raise heating element fully and clean oil pan down to the bottom. After cleaning, rinse thoroughly with hot water. Residues of cleaning agents or detergents ruin the fresh oil you are pouring in.

Wipe the oil pan and heating element clean with a dry cloth. Close oil cock, put in fresh oil up to the "MAX" level (page 6, n°15)

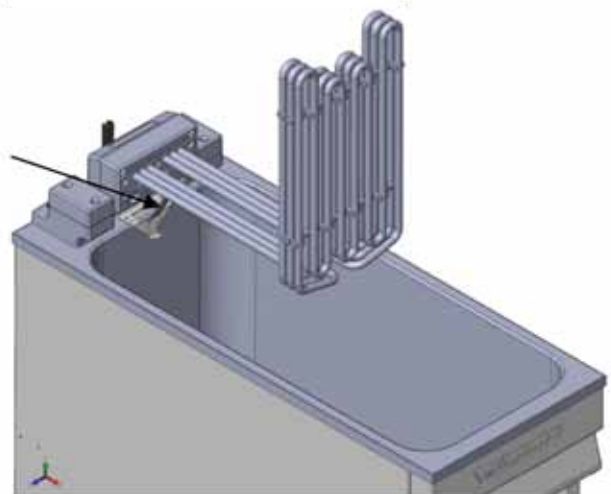
- ⇒ Raise the heating element. Push back the interlock page 8, picture D and tilt the heating element fully down above the drain position.

Picture C drain position



Picture D clean position

Interlock



5. Repairs

5.1 Simple faults

Fault	Possible cause	Remedy
The fryer is no longer heating. No lamp lights up	* No power	◇ Check fuses, plugs and socket
The red lamp lights up	* Safety thermostat has switched off	◇ Press reset button (see 5.3)
The fryer is not heating sufficiently	* One phase is missing on the power supply cable	◇ Check fuses
The fryer is not heating sufficiently	* The switch has remained on "ECO"	◇ Turn button to "I"
Oil cock is sticking	* Sticking due to old oil residues	◇ Actuate frequently with hot oil. i.e. filter oil daily

The special mains cable must only be replaced by the manufacturer or his customer service representative.

5.2 Complex faults

Fault	Possible cause	Remedy
The signal lamps come on, but the fryer is no longer heating	* Heating element defective	◇ Call the service centre *
The fryer is not heating sufficiently	* Interruption of a phase * Heating element defective	◇ Call the service centre *
The fuses blow when fryer is switched on	* Short-circuiting	◇ Call the service centre *
The fault current safety switch (FI) in the fuse box switches off	* Moisture or poor insulation in the electrical circuit	◇ Call the service centre *
The colourless signal lamp does not come on or is flashing	* Main switch defective	◇ Call the service centre *
The yellow signal lamp does not come on or is flashing	* Thermostat defective	◇ Call the service centre *
The green signal lamp does not come on or is flashing	* Thermostat defective	◇ Call the service centre *

*** Important:** If you call the customer service dept, you must give the following information:

- Type of fryer
- Serial Nr..
- Volts, amps, kilowatts

Example:

- EVO-250
- U253A111K3
- 3x415V, 10.5A, 7.5kW

You will find this information on the fryer rating plate.

If the information is correct the fitter gains time, the customer saves money!

5.3 Safety thermostat

Every heating element is fitted with a breakage-proof temperature limiter. The reset button (page 6, n°13) is located behind the door on the upper edge of the control panel. The red lamp (page 6, n°8) to the right of the reset button (page 6, n°13) lights up as soon as the temperature limiter switches off.

Move switch to « 0 » position and the red lamp and acoustic alarm goes out.

The safety thermostat breaks the heating circuit

- * When oil temperature is over 230 °C
- * When capillary tube is damaged
- * When temperature drops below 0 °C

And also in the case of improper use

- * If the fryer is heated without oil
- * If the oil level is too low
- * If the heating element is not in the correct position in the oil pan
- * If a lock of fat is melted on the heating element

Resetting the safety thermostat

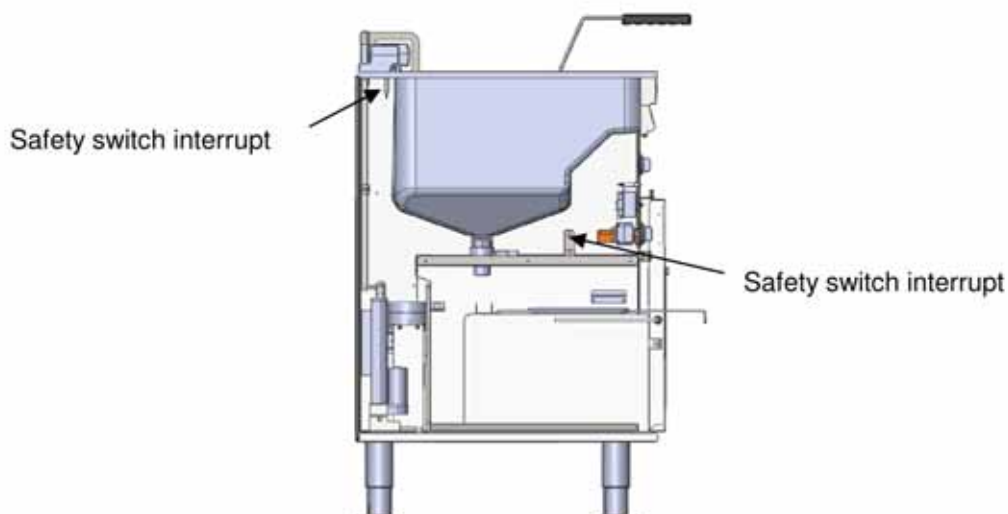
Before resetting, find out why it has switched off (see above list).

- **Allow fryer to cool.** The thermostat sensor on the heating element cannot be switched on if it has not cooled down (to accelerate cooling raise heating element to the drain position).
- **Push the red button** (page 6, n°13). Lamp (page 6, n°8) will go out. **N.B. Fryer is heating!** If the safety thermostat switches off again the fryer must be switched off. Inform the service centre.

5.4 Safety switch

As soon as the heating element is raised to the drain position (page 8, picture D), the safety switch interrupts the power supply. When the heating element is again in the work position the fryer work again.

Also, if you open the drain valve, the safety switch interrupts the power supply. When you close again the drain valve the fryer work again.



5.5 Spare parts

Only use original spare parts. When ordering spares parts indicate not only the unit no. but also the article no. given in the table.

Fryer type	Type
Unit number	No
Voltage, current and power	U, I, P

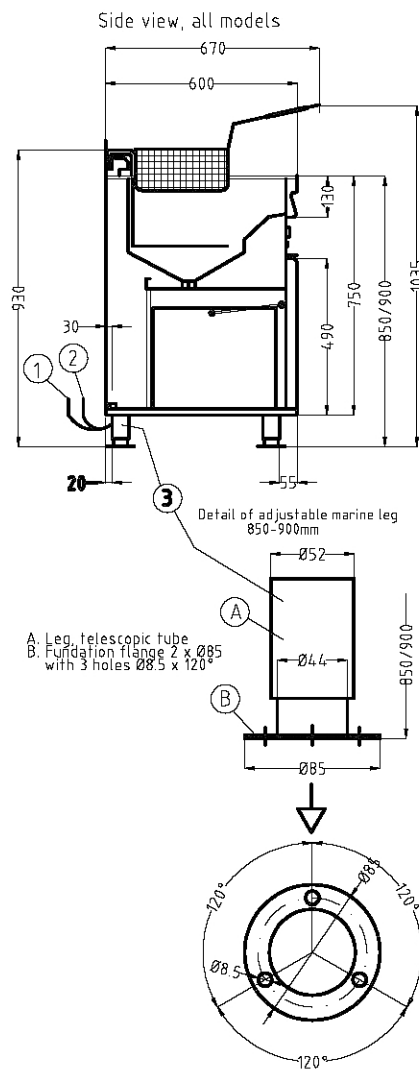
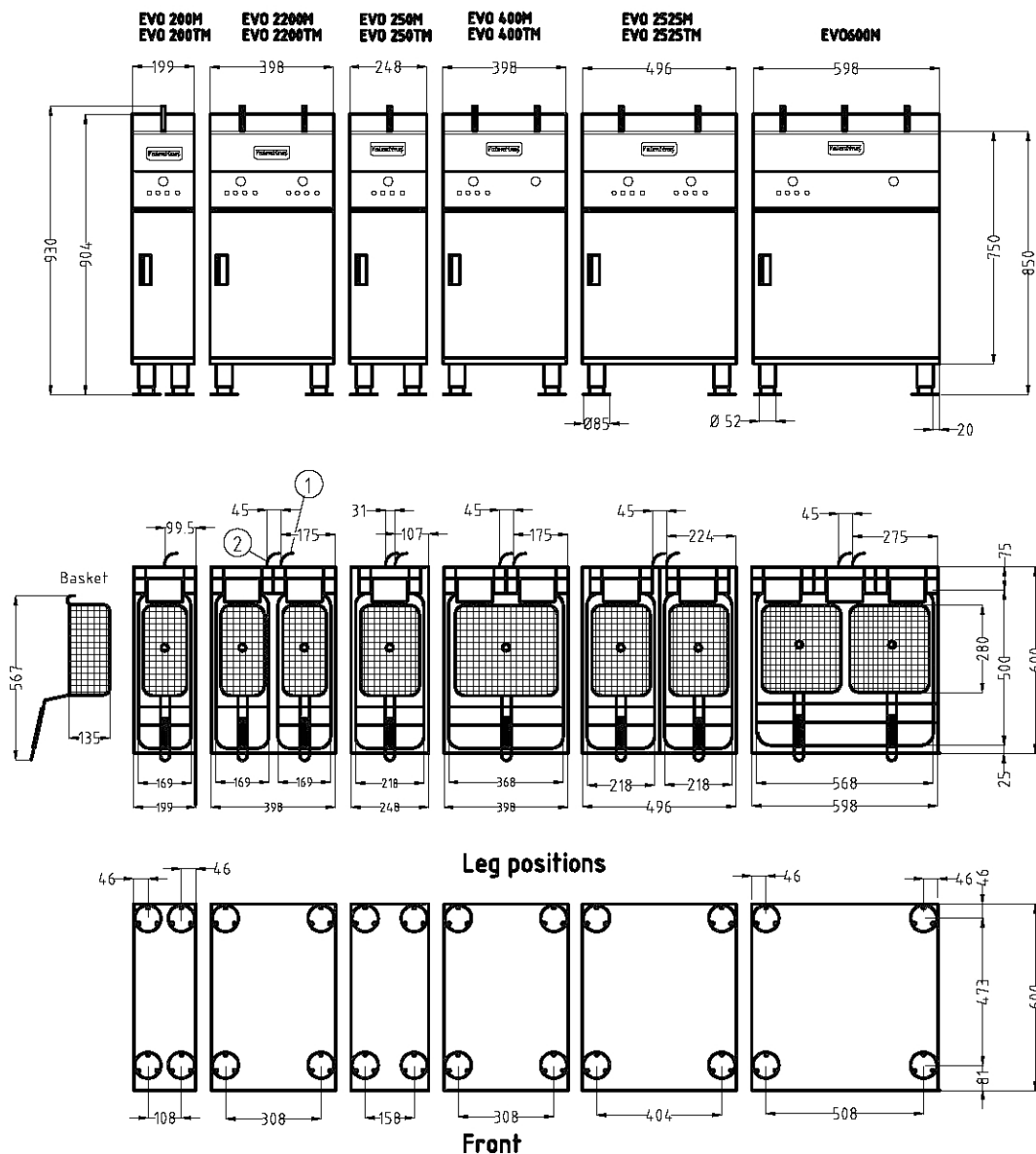
This information is given on the fryer rating plate

Name	EVO-200	EVO-200T	EVO-2200	EVO-2200T	EVO-250	EVO-250T	EVO-2525	EVO-2525T	EVO-400	EVO-400T	EVO-600	Art. Nr.
Colourless control lamp (melt, fry)	2	2	4	4	2	2	4	4	2	2	2	B0060-01
Yellow control lamp (heat)	2	2	4	4	2	2	4	4	2	2	2	B0060-02
Green control lamp (immerse)	1	1	2	2	1	1	2	2	1	1	1	B0060-04
Red control lamp (Security)	1	1	2	2	1	1	2	2	2	2	3	B0060-03
Resistance for control lamp	4	4	8	8	4	4	8	8	3	3	3	6328
Safety temperature limiter, sensor Ø4	1	1	2	2	1	1	2	2	2	2	3	6313-SA
Working thermostat, sensor Ø4	1	1	2	2	1	1	2	2	1	1	1	B0040-11SA
Main switch 10A	1		2		1		2		1	1	1	6316-52
Main switch 16A		1		2		1		2				6317-51
Resistance for security control lamp	1	1	2	2	1	1	2	2	1	1	1	B0060-06
Proximity main switch MS-228-3-1	2	2	4	4	2	2	4	4	3	3	4	B0045-20
Magnet MSM -228	2	2	4	4	2	2	4	4	3	3	4	B0045-21
Acoustic alarm SOLAS	1	1	1	1	1	1	1	1	1	1	1	6338
Contactors 3 x 20A coil 400/440V	1	1	1	1	1	1	1	1	1	1	1	6281-12
Resistance for security circuit SOLAS	1	1	1	1	1	1	1	1	1	1	1	6339-27
Fuse 1AT 5x20 mm	2	2	2	2	2	2	2	2	2	2	2	6847
Three-phase supply 400V-24V	1	1	1	1	1	1	1	1	1	1	1	B0045-04
Contactors 3 x 20 A coil 24V	1	1	2	2	1	1	2	2	1	1	1	B0045-01
Fuse 0.5A 5x20 mm	1	1	1	1	1	1	1	1	1	1	1	6847-01
Fuseholder	3	3	3	3	3	3	3	3	3	3	3	6401-SA
Heating element												
H E 7.2kW 3x400V	1		2		1		2		2		3	B0030-01SA
H E 11kW 3x400V		1		2		1		2		2		B0030-31SA
H E 5.9 kW 3x230V	1		2		1		2		2			B0030-10SA
HE 8.5 kW 3x 480V	1		2		1		2		2		3	B0030-40SA
H E 7.2kW 3x440V	1		2		1		2		2		3	B0030-02SA
H E 11kW 3x440V		1		2		1		2		2		B0030-22SA
Miscellaneous												
Timer 15 minutes	1		2		1		2		2		2	6341
Knob for timer 15 min.	1		2		1		2		2		2	B0090-03
Knob for thermostat 110-190 °C	1		2		1		2		1		1	B0090-02
Knob for switch 0-ECO-1	1		2		1		2		1		1	B0090-01
Ball cock 1"G (oil cock)	1		2		1		2		1		1	6431
Nut 1" G for oil cock	1		2		1		2		1		1	6432
Baskets, filters												
Basket EVO-200 280x157xH135	1		2						2			B2080-01
Basket EVO-250 280x202xH135					1		2					B2580-01
Basket EVO-400 large 280x350 xH135									1*			B4080-01
Basket EVO-600 small 280x255xH135											2	B6080-01
Metal filter for drain tank EVO-200	1		2									B2080-02
Metal filter for drain tank EVO-250					1		2					B2580-02
Metal filter for drain tank EVO-400									1		1	B4080-02

*(option)

Deep fat fryers, series EVOLUTION Marine

Dimensions mm



1. Electrical connection, 2 m cable without plug
2. Solas security connection 2m electric cord cable without plug
3. Marine leg, see detail drawing

Spécification										
Model	Prod. N°	Oil capacity litres	Output kg chips/h	Voltage *	Heating element kW	Input kW	Fuse A	Weight kgs		Shipping volume m ³
EVO 200M	8400M	7-8	19-23	400 3-50	7.2	7.2	10	37	41	0.165
	8404M			440 3-60						
EVO 200TM	8405M	7-8	26-32	400 3-50	11	11	16	62	66	0.308
	8407M			440 3-60						
EVO 2200M	8410M	2 x 7-8	38-46	400 3-50	2 x 7.2	14.4	20	62	66	0.308
	8414M			440 3-60						
EVO 2200TM	8415M	2 x 7-8	52-64	400 3-50	2 x 11	22	32	62	66	0.308
	8417M			440 3-60						
EVO 250M	8420M	9-10	21-25	400 3-50	7.2	7.2	10	40	44	0.201
	8424M			440 3-60						
EVO 250TM	8425M	9-10	28-34	400 3-50	11	11	16	40	44	0.201
	8427M			440 3-60						
EVO 2525M	8430M	2 x 9-10	42-50	400 3-50	2 x 7.2	14.4	20	68	72	0.380
	8434M			440 3-60						
EVO 2525TM	8435M	2 x 9-10	56-68	400 3-50	2 x 11	22	32	68	72	0.380
	8437M			440 3-60						
EVO 400M	8440M	15-18	38-46	400 3-50	2 x 7.2	14.4	20	59	63	0.308
	8444M			440 3-60						
EVO 400TM	8445M	15-18	52-64	400 3-50	2 x 11	22	32	59	63	0.308
	8447M			440 3-60						
EVO 600M	8450M	25-28	57-68	400 3-50	3 x 7.2	21.6	32	75	79	0.452
	8454M			440 3-60						

* Voltage 480 3-60 available on request

Spécification						
Dimensions mm	Baskets included in delivery					
	Quantity for model					
	EVO 200M	EVO 2200M	EVO 250M	EVO 2525M	EVO 400M	EVO 600M
270 X 160 X 135	1	2			2	
270 X 205 X 135			1	2		
270 X 255 X 135						2

Subject to change without notice

N°	Date	Rév.	Validé
Val DT0040	14.02.2012	a	HG
Valentinez Fabrique SA			

5.7 Wiring diagram

Only experts may connect and commission the fryer!

Valentine Marine Fryers in SOLAS version are equipped with 2 main blocs:

a) **SOLAS security circuit**

Terminals 1 2 3 4 5 6

To adjust fryer diagram to Galley Fire Control Board diagram (GFCB) you have 3 solutions:

- A. Solution MSO3
Connection when GFCB controls main power of the fryer
2 jumpers 1-2 + 3-4 are installed
- B. Solution MSO1
Connection when GFCB does not provide 440/400/230V supply
Remove jumper 3-4
- C. Solution MSO2
Connection when GFCB provides 440/400/230V supply
No jumper is needed
440/400/230V supply on pole 2-4 from GFCB
Remove the 2 jumpers

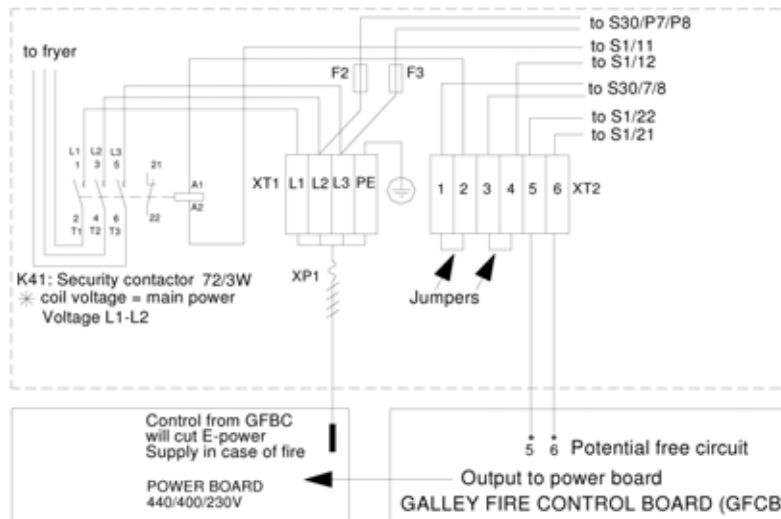
b) **Power connecting cable**

Terminals L1 L2 L3 $\frac{+}{-}$

Your mains data (voltage, current, fuse protection) must conform to the data on the fryer rating plate
(The rating plate is mounted on the inside of the door, see page 6, no. 2).

CAUTION !
THIS UNIT HAS SEPARATE CONTROL POWER SUPPLY!

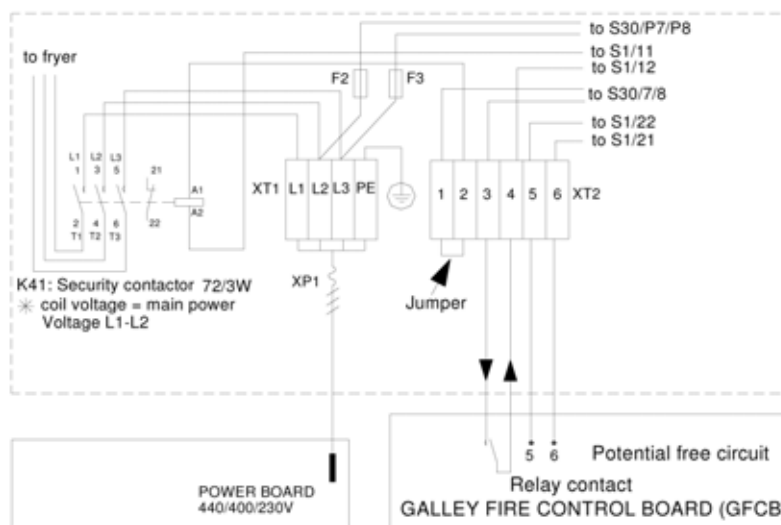
To adjust fryer diagram to Galley Fire Control Board (GFCB) you have 3 solutions :



A. Solution MSO3

Connection when GFCB controls power supply of the fryer
 2 jumpers 1 - 2 3 - 4 are installed

On delivery Valentine installs 2 jumpers

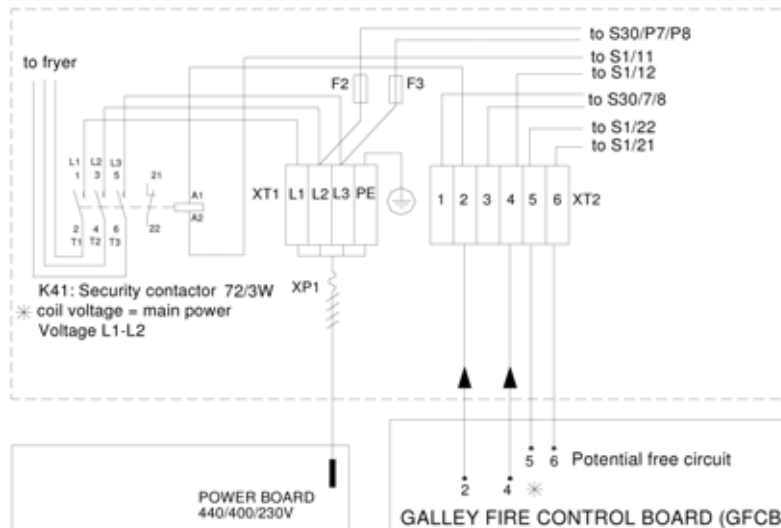


B. Solution MSO1

Connection when GFCB does not provide 440/400/230V supply
 Remove jumper 3 - 4

Remove jumper 3 - 4

* attention ! on delivery coil-voltage of security contactor K41= main power voltage L1-L2 (almost 440V !)
 if you wish coil 400V or 230V AC you have to order it in advance.



C. Solution MSO2

Connection when GFCB provides 440/400/230V supply
 No jumper is needed
 440/400/230V on pole 2 - 4 from GFCB

Remove the 2 jumpers

* attention ! on delivery coil-voltage of security contactor K41= main power voltage L1-L2 (almost 440V !)
 if you wish coil 400V or 230V AC you have to order it in advance.

VALENTINE FABRIQUE S.A. CH-1024 ECUBLENS Fax 0041/21 637 37 41

index : h

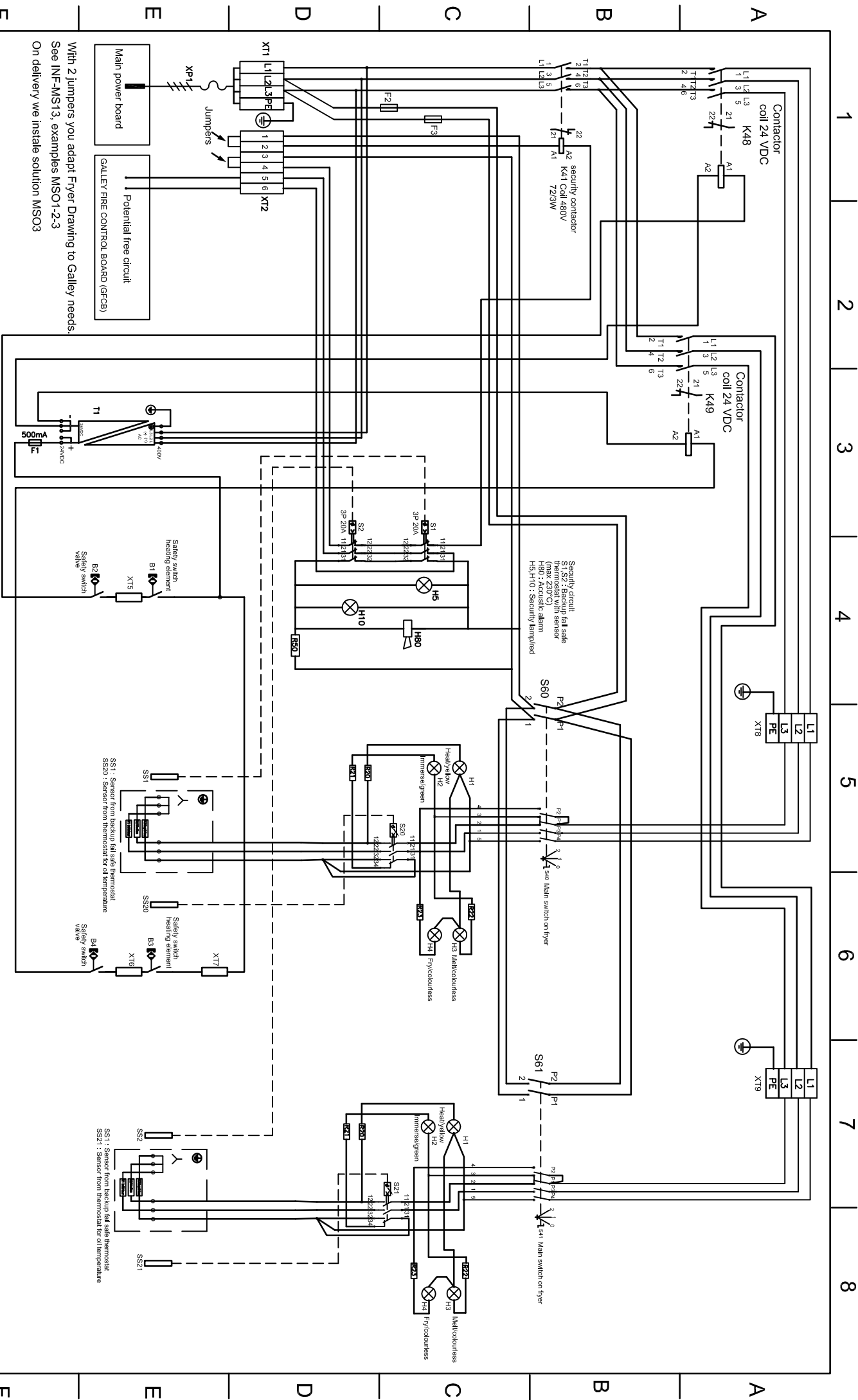
date : 12.02.04

Author : H.G

Connection Valentine Fryer to Galley

INF-MS13

page : 3



With 2 jumpers you adapt Fryer Drawing to Galley needs.
See INF-MS13, examples MSO1-2-3
On delivery we instate solution MSO3

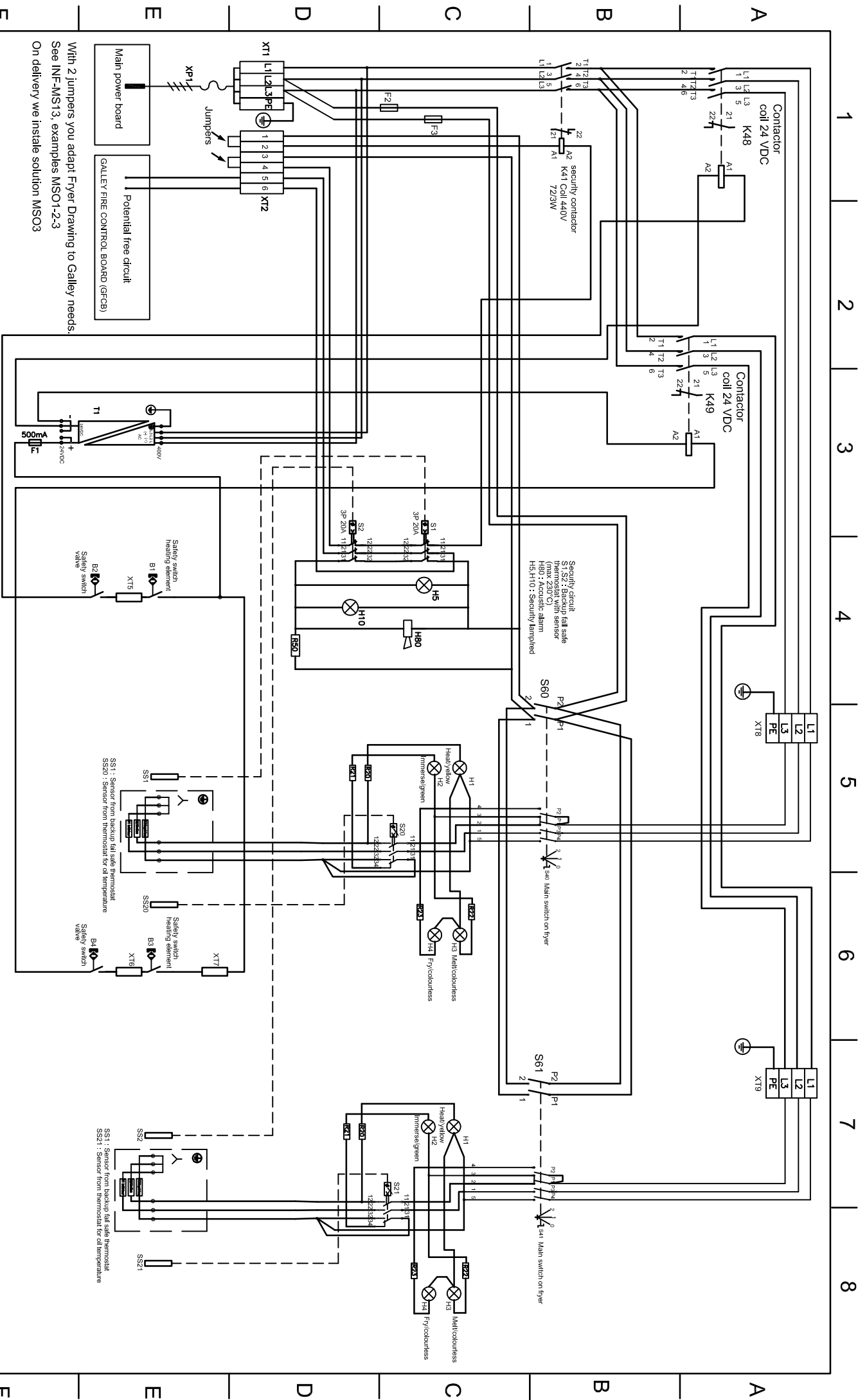
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Remplace		-	Remplace		-	Remplace		-	Remplace		-
Fichier		schéma 8438-M.dwg	Fichier		schéma 8438-M.dwg	Fichier		schéma 8438-M.dwg	Fichier		schéma 8438-M.dwg
Indice		1	Indice		2	Indice		3	Indice		4
Modification		Date	Modification		Date	Modification		Date	Modification		Date
1			2			3			4		
5			6			7			8		



CH-1024 Ecublens
Tél.021/637 37 40
Fax.021/637 37 41

EVO-2525 3X 480V 17 kW 20.5A

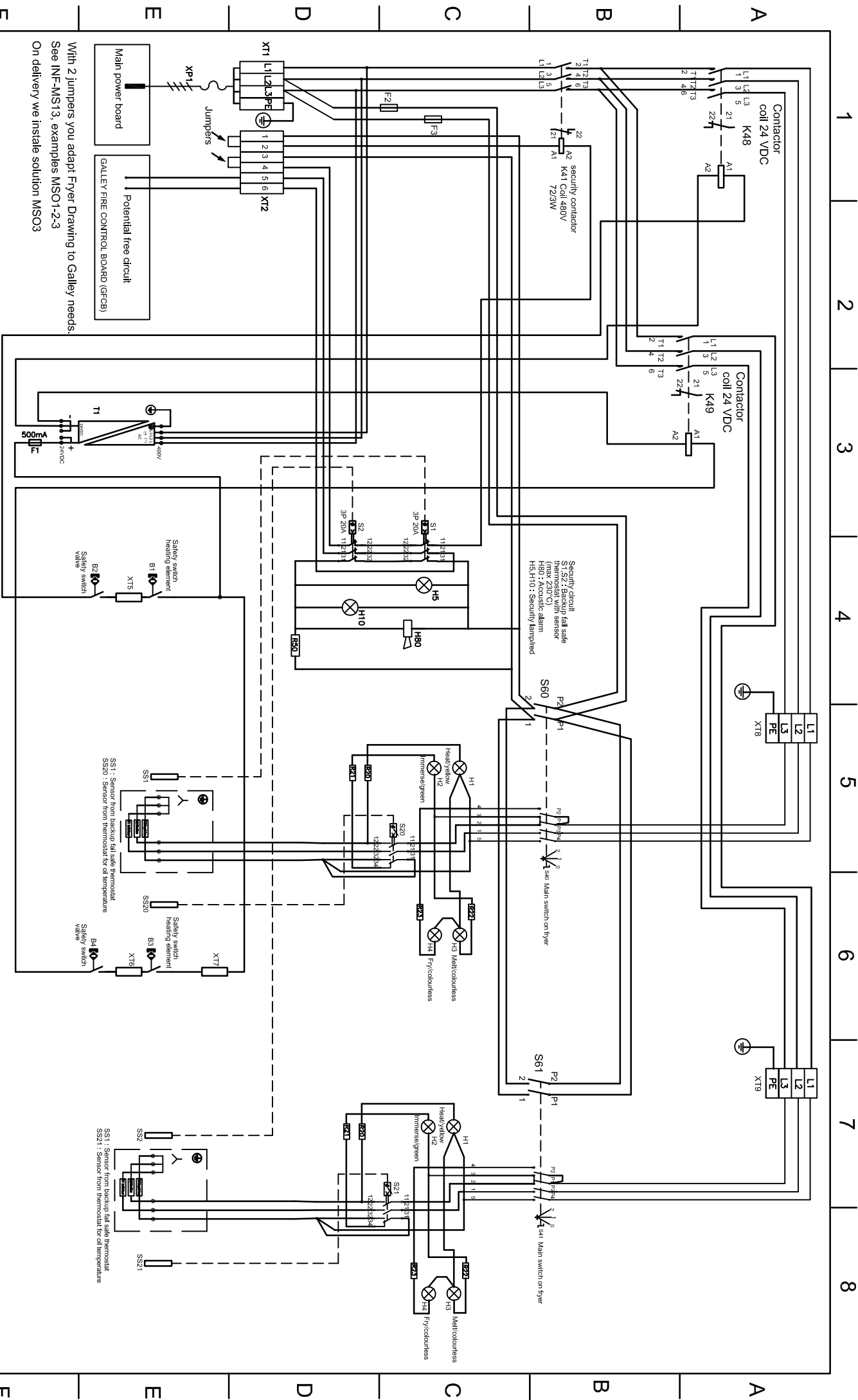
N°	8438-M	Indice : a
N°	--	Schéma



With 2 jumpers you adapt Fryer Drawing to Galley needs.
See INF-MS13, examples MSO1-2-3
On delivery we instale solution MSO3

Indice	Modification	Date	Norm	Fichier	schéma 8415-M.dwg	CH-1024 Ecublens	Tel.021/637 37 40	Fax.021/637 37 41	EVO-2200T 3X 400V 22 kW 32A	N° 8415-M	Indice : a
a	---	---	---	Remplace	-						
1	1	13.01.2012	Hugo Gonzalez								
2	2	---	---	---	---						
3	3	---	---	---	---						
4	4	---	---	---	---						
5	5	---	---	---	---						
6	6	---	---	---	---						
7	7	---	---	---	---						
8	8	---	---	---	---						





With 2 jumpers you adapt Fryer Drawing to Galley needs.
See INF-MS13, examples MSO1-2-3
On delivery we instate solution MSO3

Date		26.01.2012	Date		26.01.2012	Date		26.01.2012	Date		26.01.2012
Dess.		Hugo Gonzalez	Dess.		Hugo Gonzalez	Dess.		Hugo Gonzalez	Dess.		Hugo Gonzalez
Remplace		-	Remplace		-	Remplace		-	Remplace		-
Fichier		schéma 8418-M.dwg	Fichier		schéma 8418-M.dwg	Fichier		schéma 8418-M.dwg	Fichier		schéma 8418-M.dwg
Indice		1	Indice		2	Indice		3	Indice		4
Modification		Date	Modification		Date	Modification		Date	Modification		Date
1			2			3			4		
5			6			7			8		

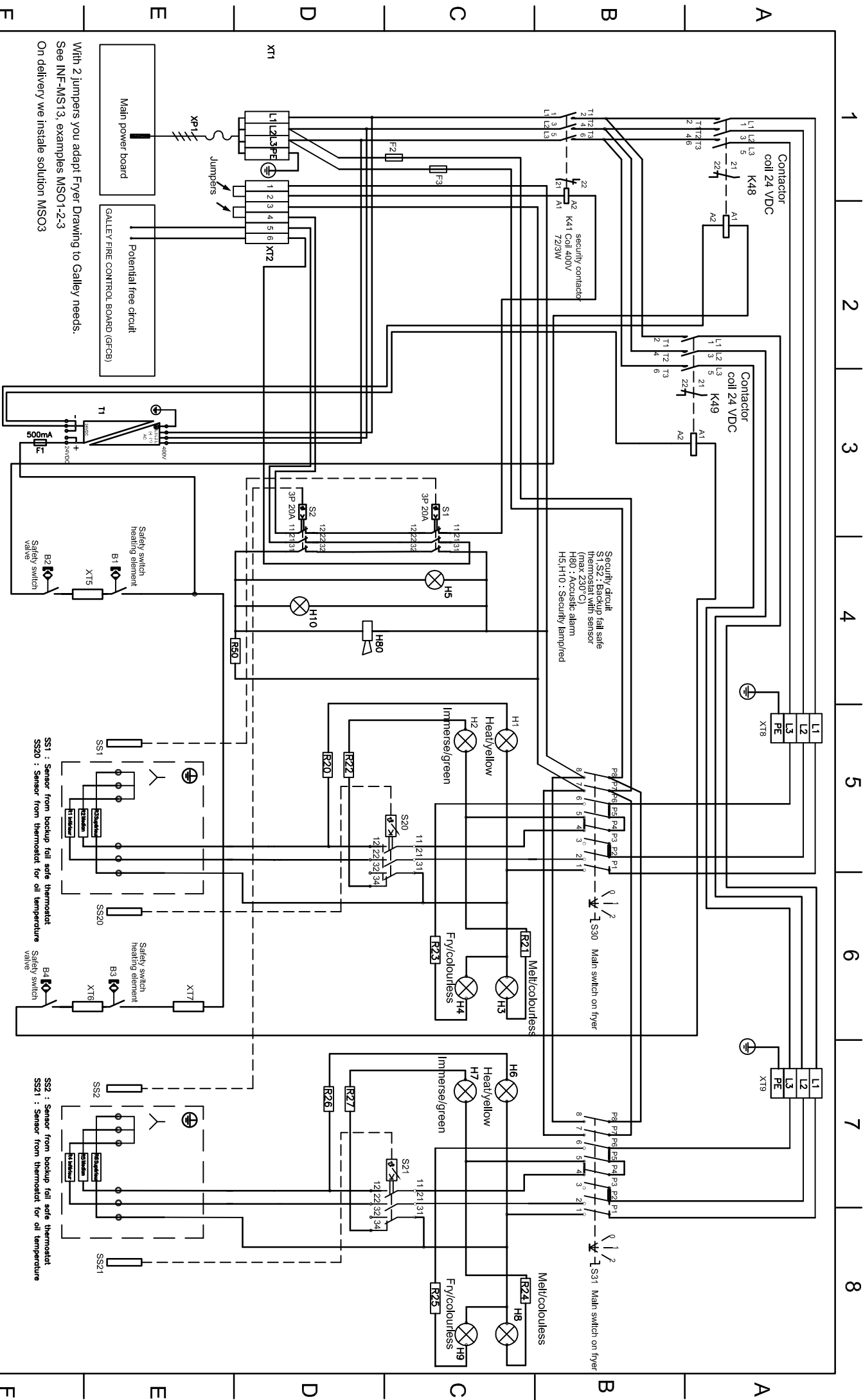


CH-1024 Ecublens
Tél.021/637 37 40
Fax.021/637 37 41

EVO-2200 3X 480V 17 kW 20.5A

N° 8418-M

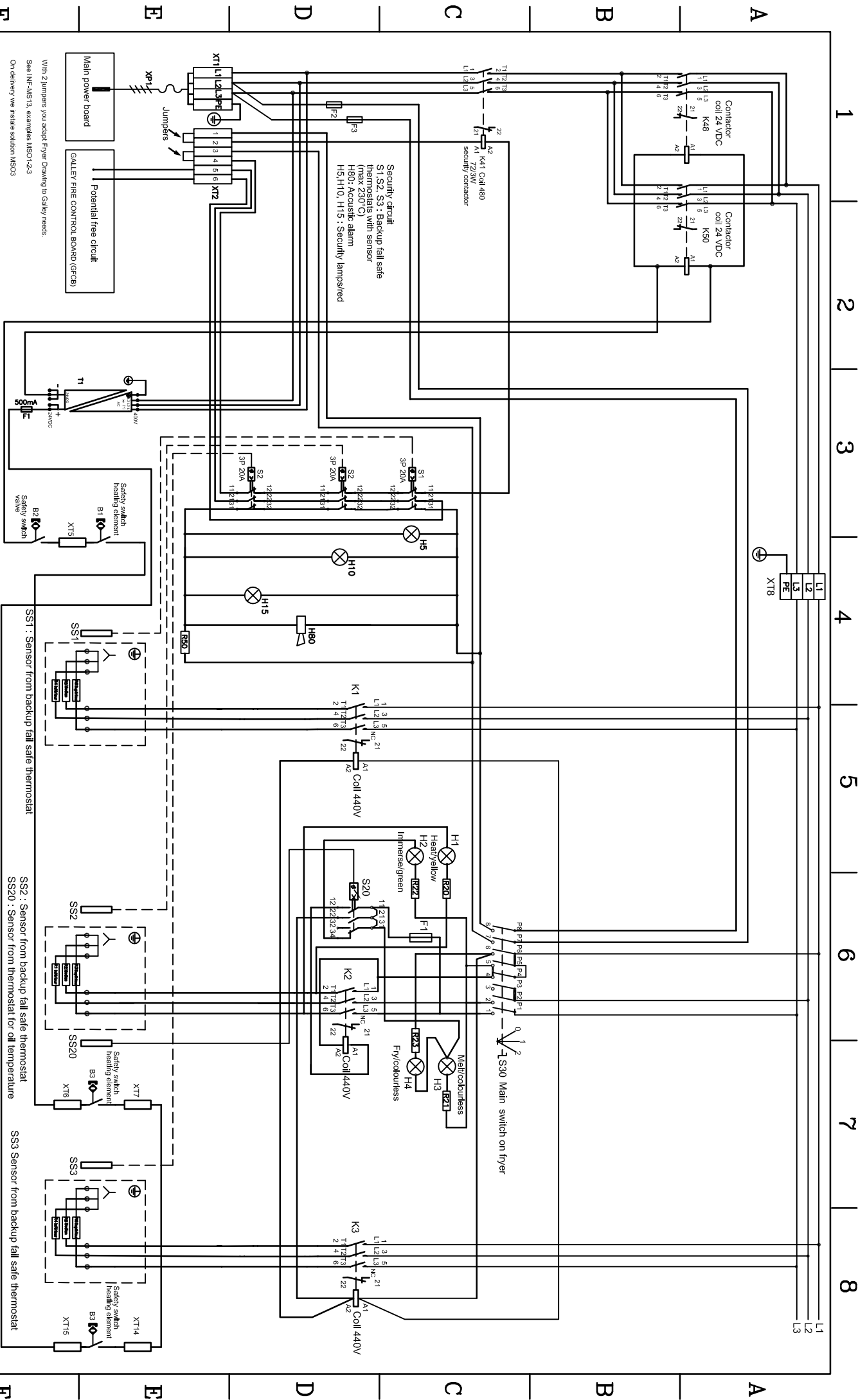
Indice : a
Schéma



With 2 jumpers you adapt Fryer Drawing to Galley needs.
See INF-MS13, examples MSO1-2-3
On delivery we instale solution MSO3

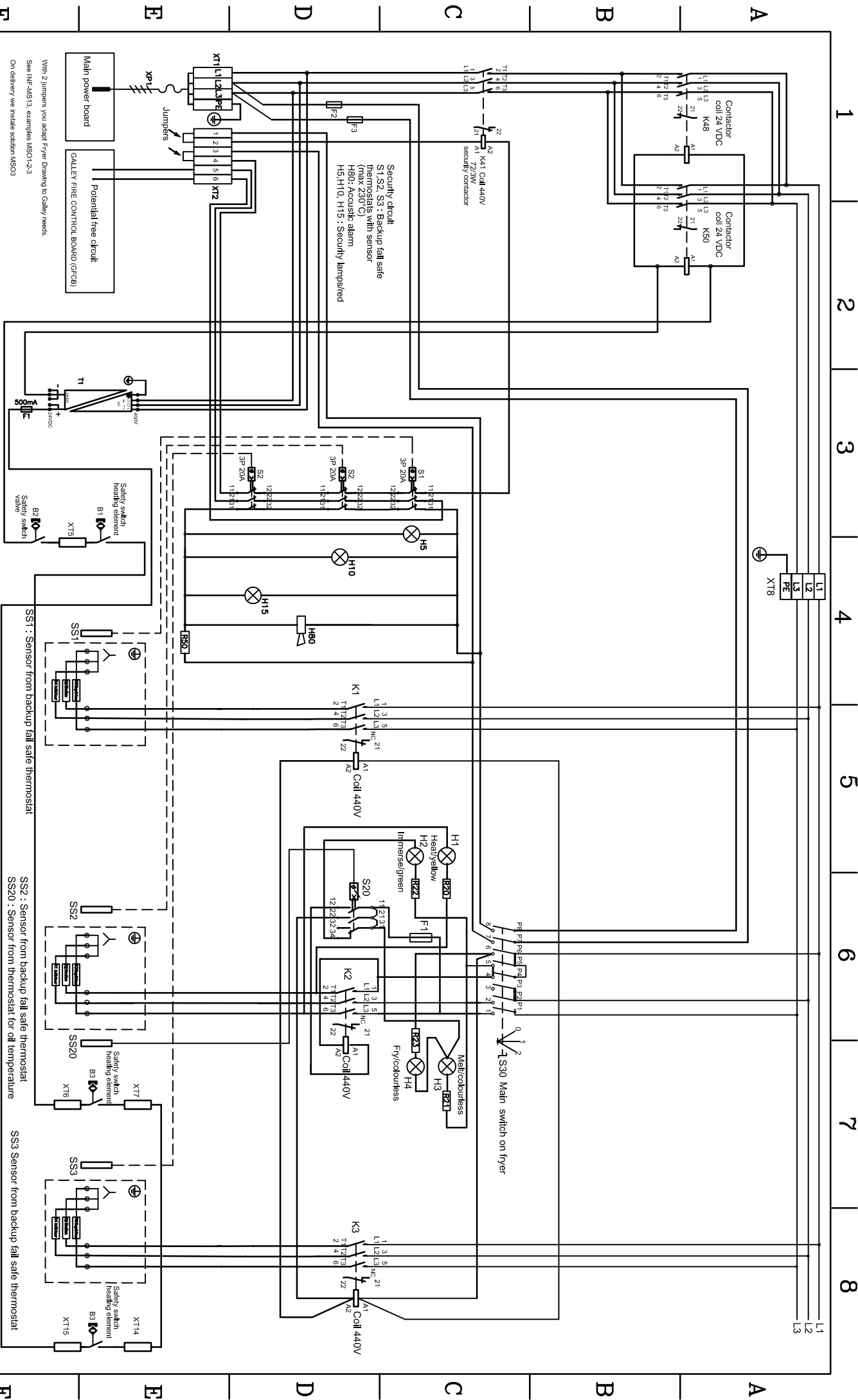
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a	---	---	---	Remplace	-	Tel.021/637 37 40		N° --	Schéma
1	1	21.05.2012	Norm	Hugo Gonzalez		Fax.021/637 37 41			





With 2 jumpers you adapt Fryer Drawing to Gallery needs.
See INF-MS13, examples MS01-2,3
On delivery we install solution MS03

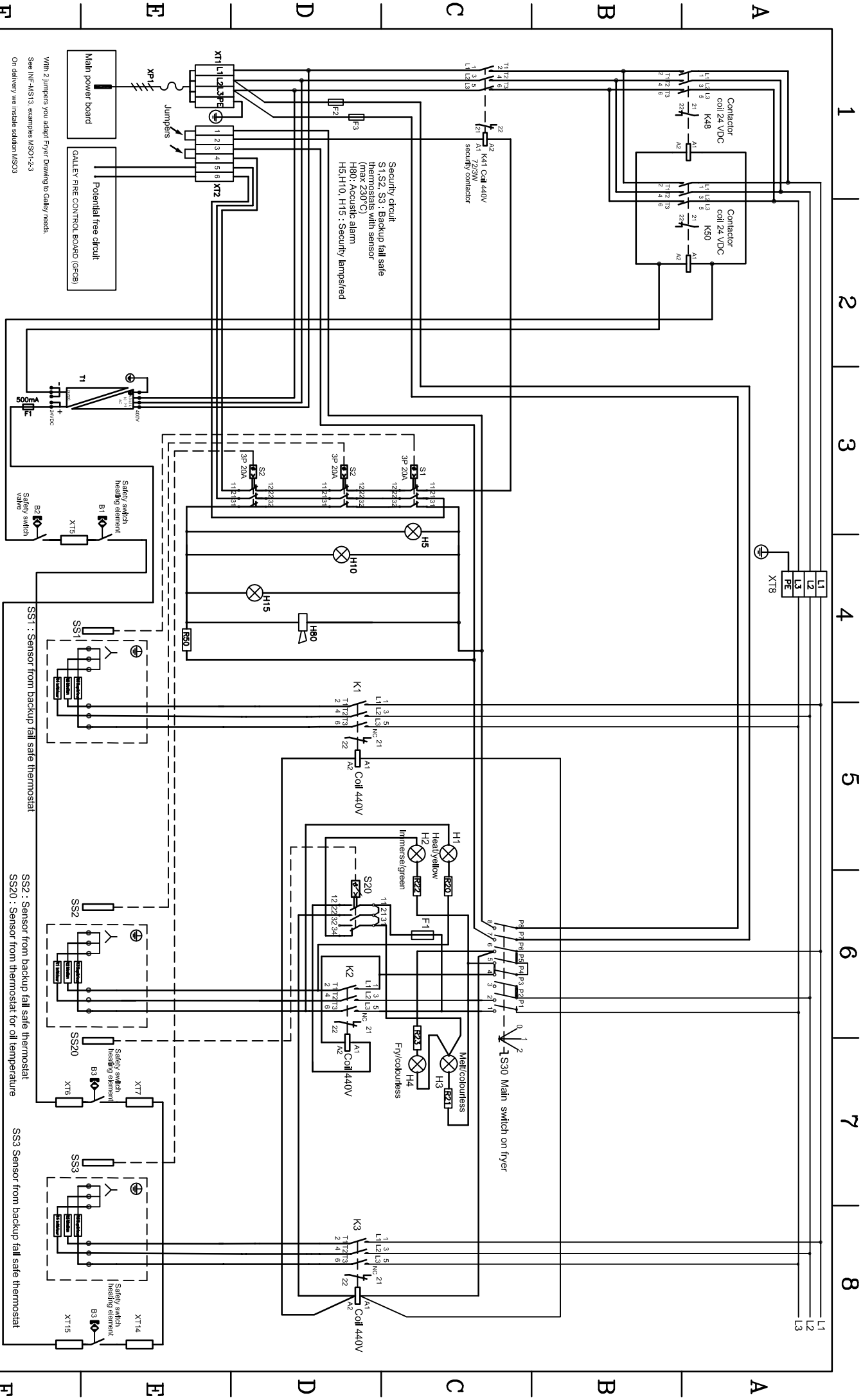
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0	---	---	---	Remplace	---	---	---	.021/6373740			
1	---	---	---	Fichier	schema 8458-M	---	---	Fax.021/6373741			Schéma



Index	Modification	Date	Nom	Fichier	CH-1024 Ecublens	EVO-600 3 x 440V 21.6 KW 28.3A	N° 8454-M	Indice: a
0	---	---	---	---	.021/6373740			
1	---	---	---	---	Fax.021/6373741			
2	---	---	---	---				
3	---	---	---	---				
4	---	---	---	---				
5	---	---	---	---				
6	---	---	---	---				
7	---	---	---	---				
8	---	---	---	---				

Valentinez

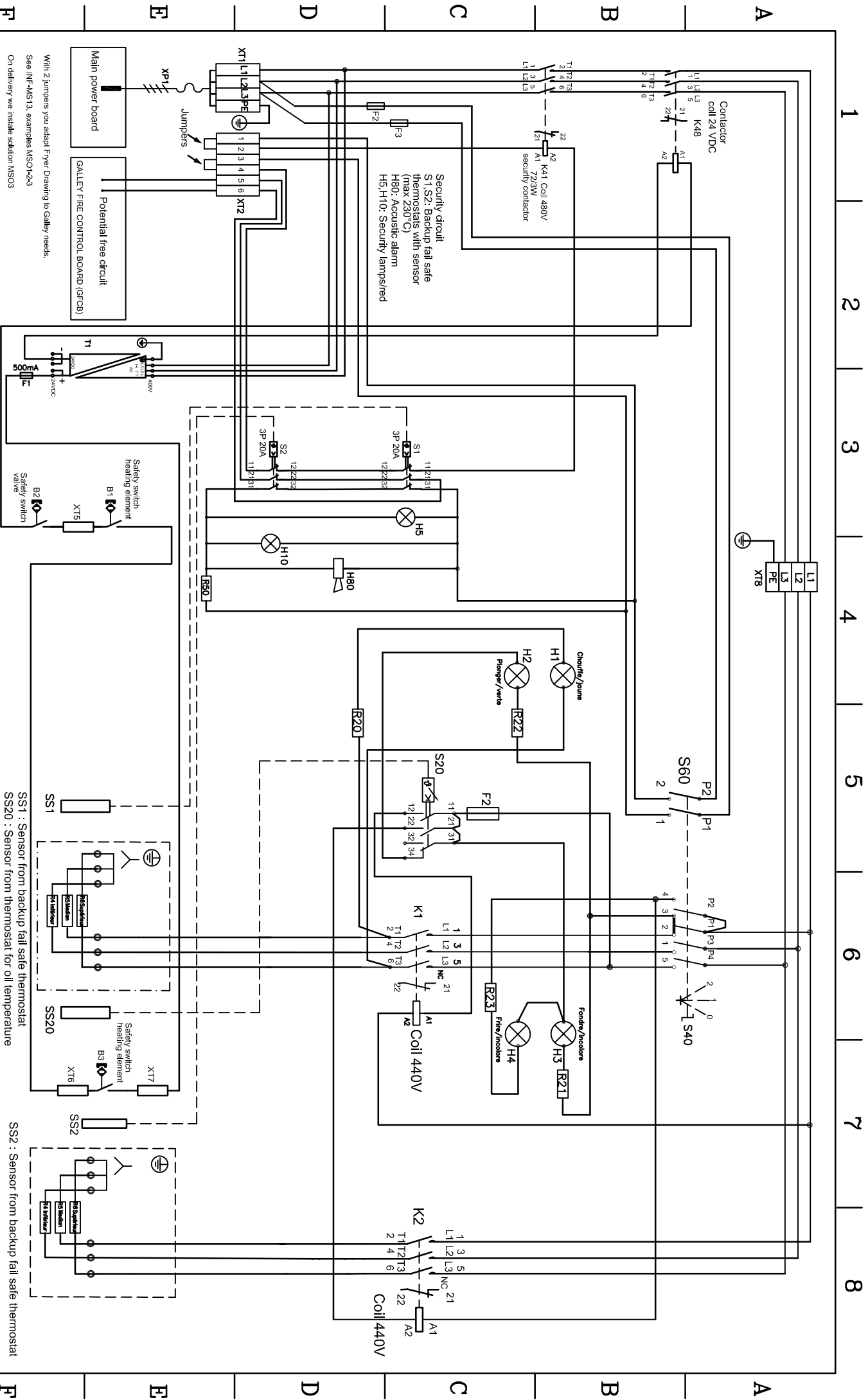
With 2 jumpers you adapt Fryer Drawing to Gallery needs.
See INF-MS13, examples MS01-2,3
On delivery we install solution MS03



Indice	Modification	Date	Nom	Pichet	schéma 8450-M1
1					
2					
3					
4					
5					
6					
7					
8					

CH-1024 Ecublens	EVO-600 3 x 400V 21.6 KW 31.2A	N° 8450-M	Indice: a
.021/6373740			Schéma
Fax.021/6373741			

Date	13.01.2012	Deess.	Hugo Gonzalez
Remplace	--		
schéma 8450-M1			

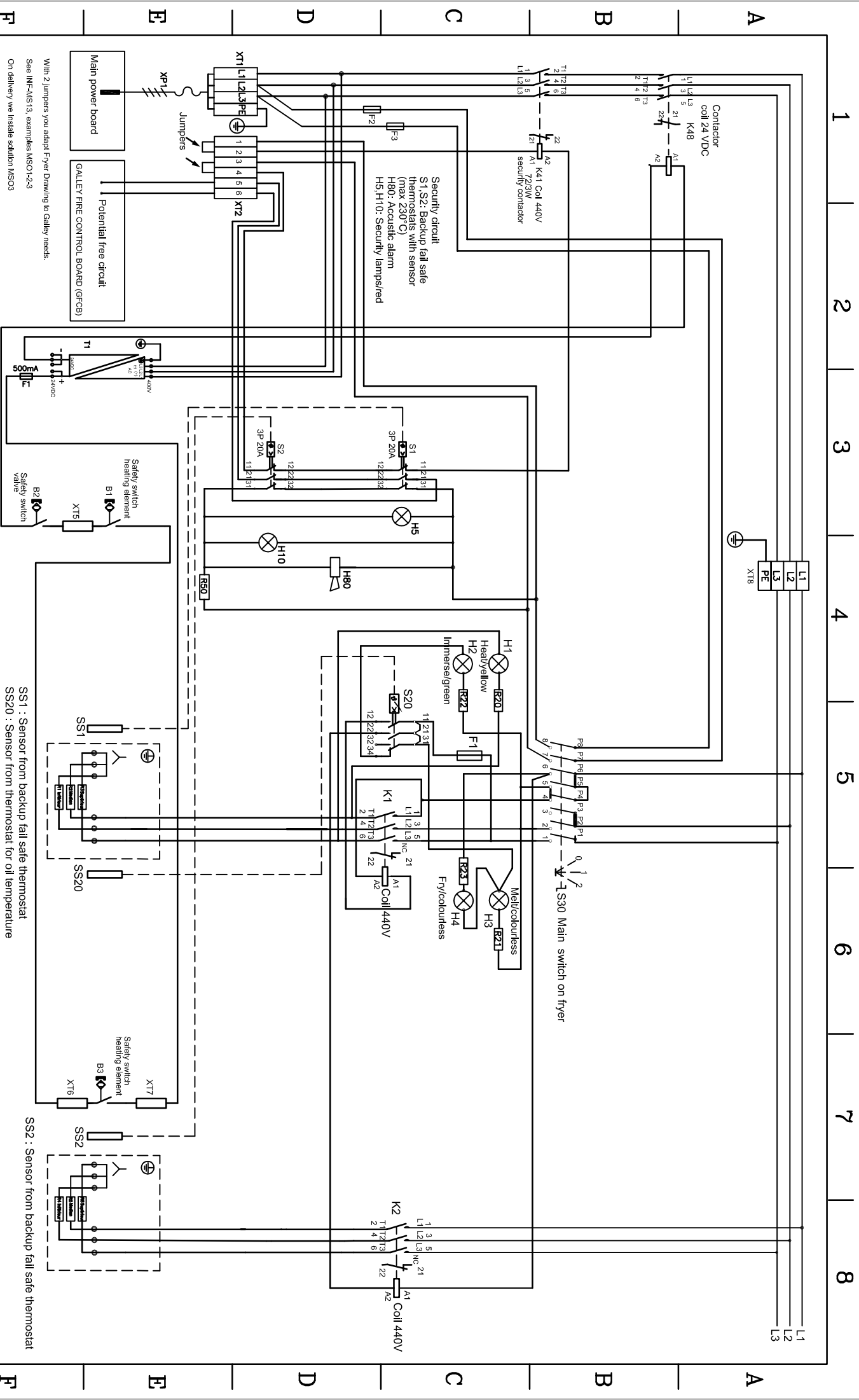


With 2 jumpers you adapt Fryer Drawing to Galleys needs.
See INF-MS13, examples MSO1-2-3
On delivery we installe solution MSO3

Index	Modification	Date	Nom	Fichier	Date	26.01.2012	Hugo Gonzalez	CH-1024 Ecublens	EVO-400 3 x 480V 17 KW 20.5A	N° 8448-M	Indice: a
1	Modification	Date	Nom	Fichier	Date	26.01.2012	Hugo Gonzalez	CH-1024 Ecublens	EVO-400 3 x 480V 17 KW 20.5A	N° 8448-M	Indice: a
2	Modification	Date	Nom	Fichier	Date	26.01.2012	Hugo Gonzalez	CH-1024 Ecublens	EVO-400 3 x 480V 17 KW 20.5A	N° 8448-M	Indice: a
3	Modification	Date	Nom	Fichier	Date	26.01.2012	Hugo Gonzalez	CH-1024 Ecublens	EVO-400 3 x 480V 17 KW 20.5A	N° 8448-M	Indice: a
4	Modification	Date	Nom	Fichier	Date	26.01.2012	Hugo Gonzalez	CH-1024 Ecublens	EVO-400 3 x 480V 17 KW 20.5A	N° 8448-M	Indice: a
5	Modification	Date	Nom	Fichier	Date	26.01.2012	Hugo Gonzalez	CH-1024 Ecublens	EVO-400 3 x 480V 17 KW 20.5A	N° 8448-M	Indice: a
6	Modification	Date	Nom	Fichier	Date	26.01.2012	Hugo Gonzalez	CH-1024 Ecublens	EVO-400 3 x 480V 17 KW 20.5A	N° 8448-M	Indice: a
7	Modification	Date	Nom	Fichier	Date	26.01.2012	Hugo Gonzalez	CH-1024 Ecublens	EVO-400 3 x 480V 17 KW 20.5A	N° 8448-M	Indice: a
8	Modification	Date	Nom	Fichier	Date	26.01.2012	Hugo Gonzalez	CH-1024 Ecublens	EVO-400 3 x 480V 17 KW 20.5A	N° 8448-M	Indice: a

Indice: a

Schéma

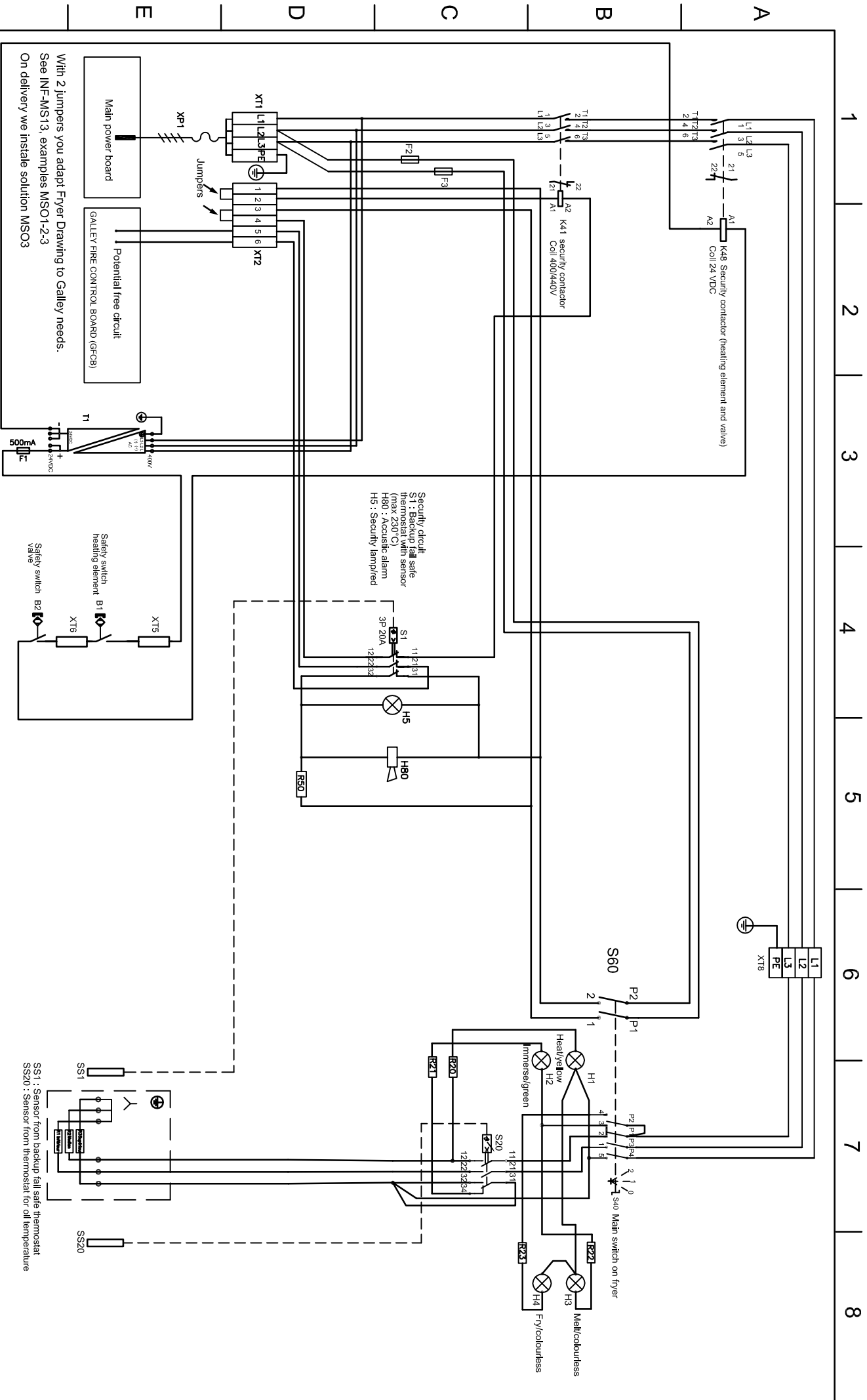


Indices		Date		Hugo Gonzalez		CH-1024 Ecublens		EVO-400 3 x 440V 14.4 KW 19A		N° 8444-M		Indice: a	
a		--		--		--		--		--		--	
Indices		Modification		Date		Nom		Fichier		Schéma B244-M		Schéma	
1				2									

With 2 jumpers you adapt Fryer Drawing to Galley needs.
See INF-MS13, examples MSO1-2-3
On delivery we insulate solution MSO3

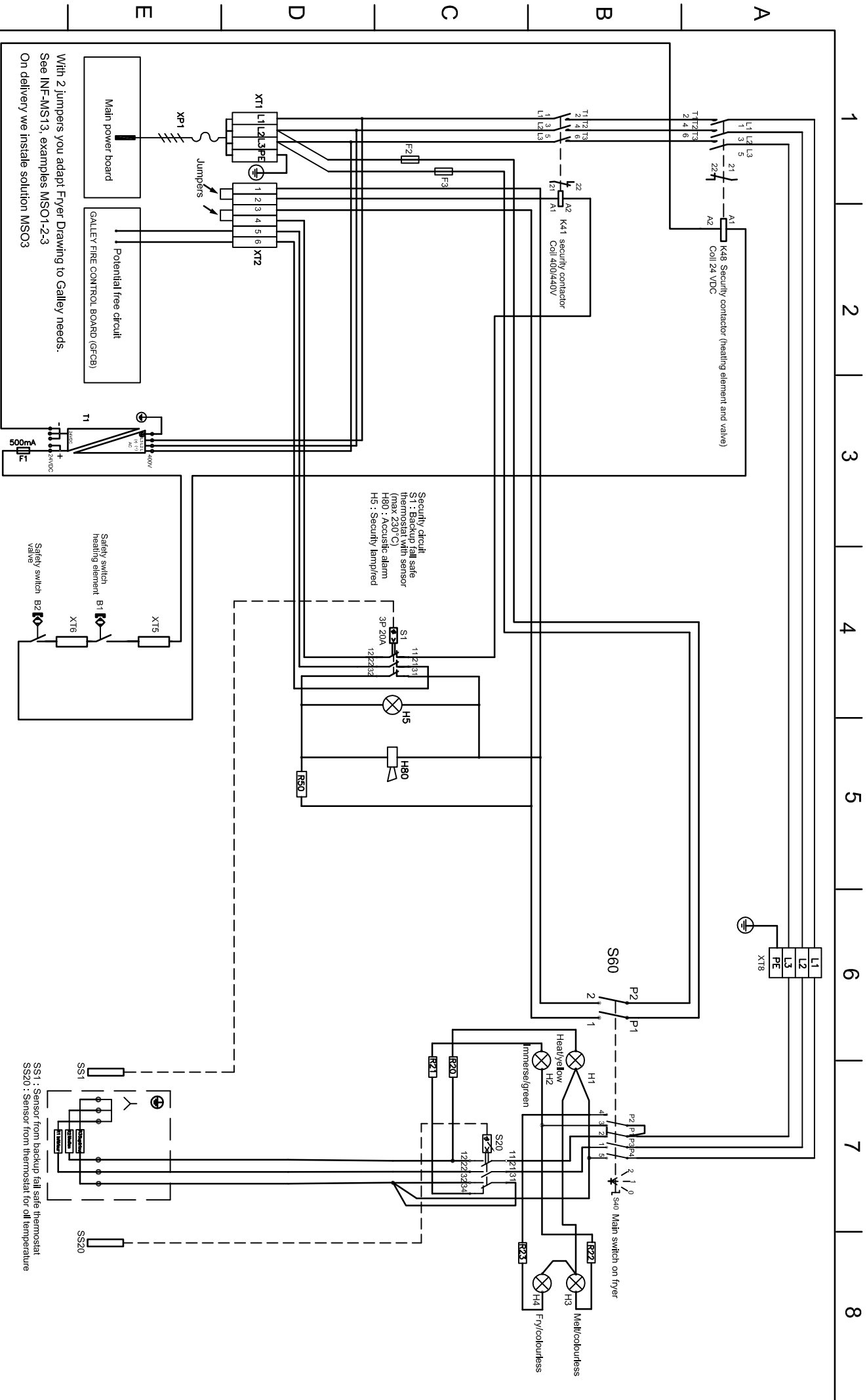
SS1 : Sensor from backup fail safe thermostat
SS20 : Sensor from thermostat for oil temperature
SS2 : Sensor from backup fail safe thermostat





Indice	Modification	Date	Norm	Fichier	schéma 8427-M.dwg	CH-1024 Ecublens	Tel.021/637 37 40	Fax.021/637 37 41	EVO-250T 3X 440V 11kW 14.5A	N° 8427-M	Indice : a
a	---	---	---	Remplace	-	Hugo Gonzalez					Schéma

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Date		11.01.2012	Date		11.01.2012	Date		11.01.2012	Date		11.01.2012
Dess.		Hugo Gonzalez	Dess.		Hugo Gonzalez	Dess.		Hugo Gonzalez	Dess.		Hugo Gonzalez
Remplace		-	Remplace		-	Remplace		-	Remplace		-
Fichier		schéma 8425-M.dwg	Fichier		schéma 8425-M.dwg	Fichier		schéma 8425-M.dwg	Fichier		schéma 8425-M.dwg
Indice		1	Indice		1	Indice		1	Indice		1

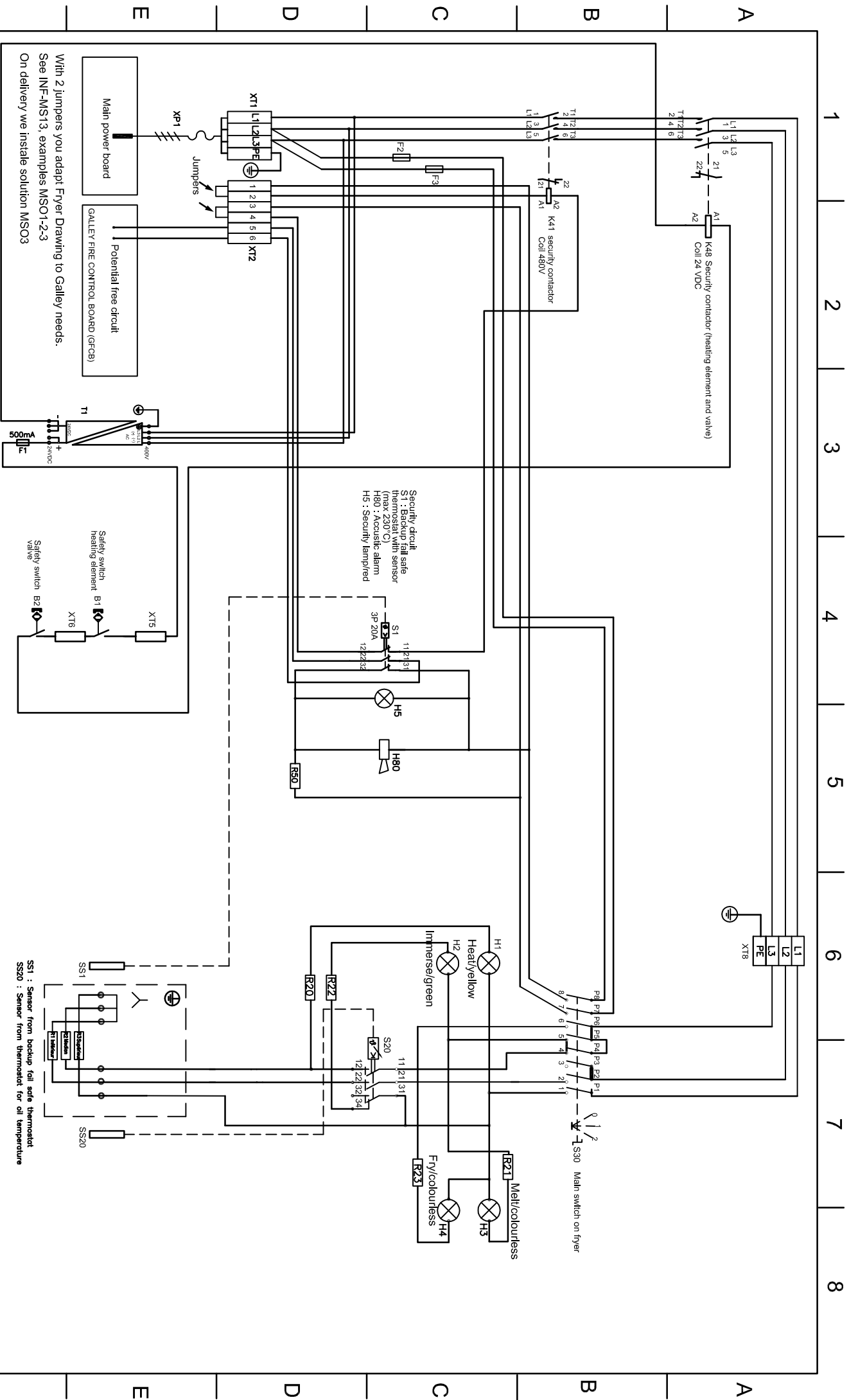
Valentini

CH-1024 Ecublens
Tél.021/637 37 40
Fax.021/637 37 41

EVO-250T 3X 400V 11kW 16A

N° 8425-M

Indice : a
Schéma



Date		25.11.2011	Date		25.11.2011	Date		25.11.2011	Date		25.11.2011
Dess.		Hugo Gonzalez	Dess.		Hugo Gonzalez	Dess.		Hugo Gonzalez	Dess.		Hugo Gonzalez
Remplace		-	Remplace		-	Remplace		-	Remplace		-
Fichier		schéma 8424-M.dwg	Fichier		schéma 8424-M.dwg	Fichier		schéma 8424-M.dwg	Fichier		schéma 8424-M.dwg
Indice		1	Indice		2	Indice		3	Indice		4
Modification		Date	Modification		Date	Modification		Date	Modification		Date

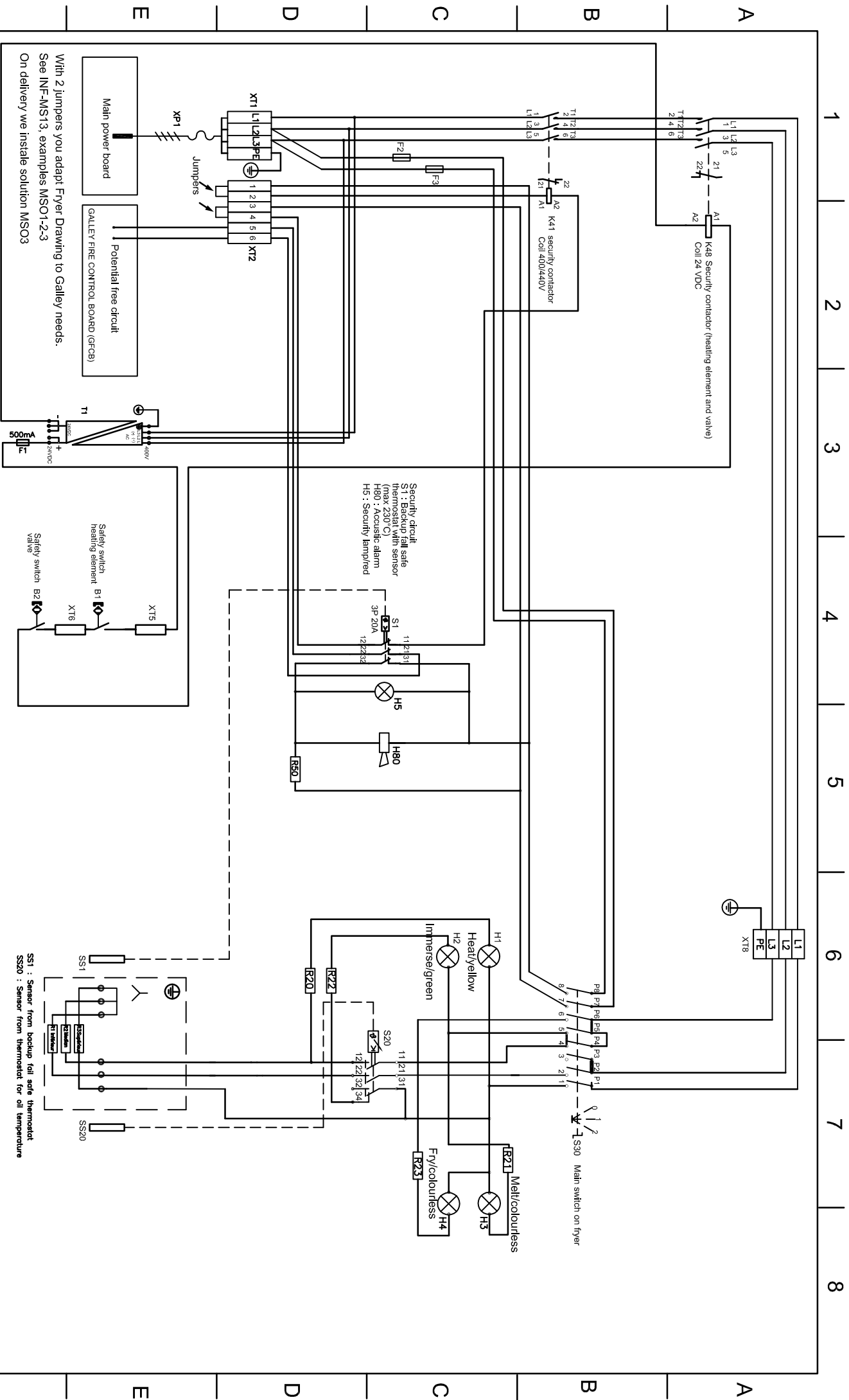
Valentini

CH-1024 Ecublens
 Tél.021/637 37 40
 Fax.021/637 37 41

EVO-250 3X 480V 8,5 kW 10,25A

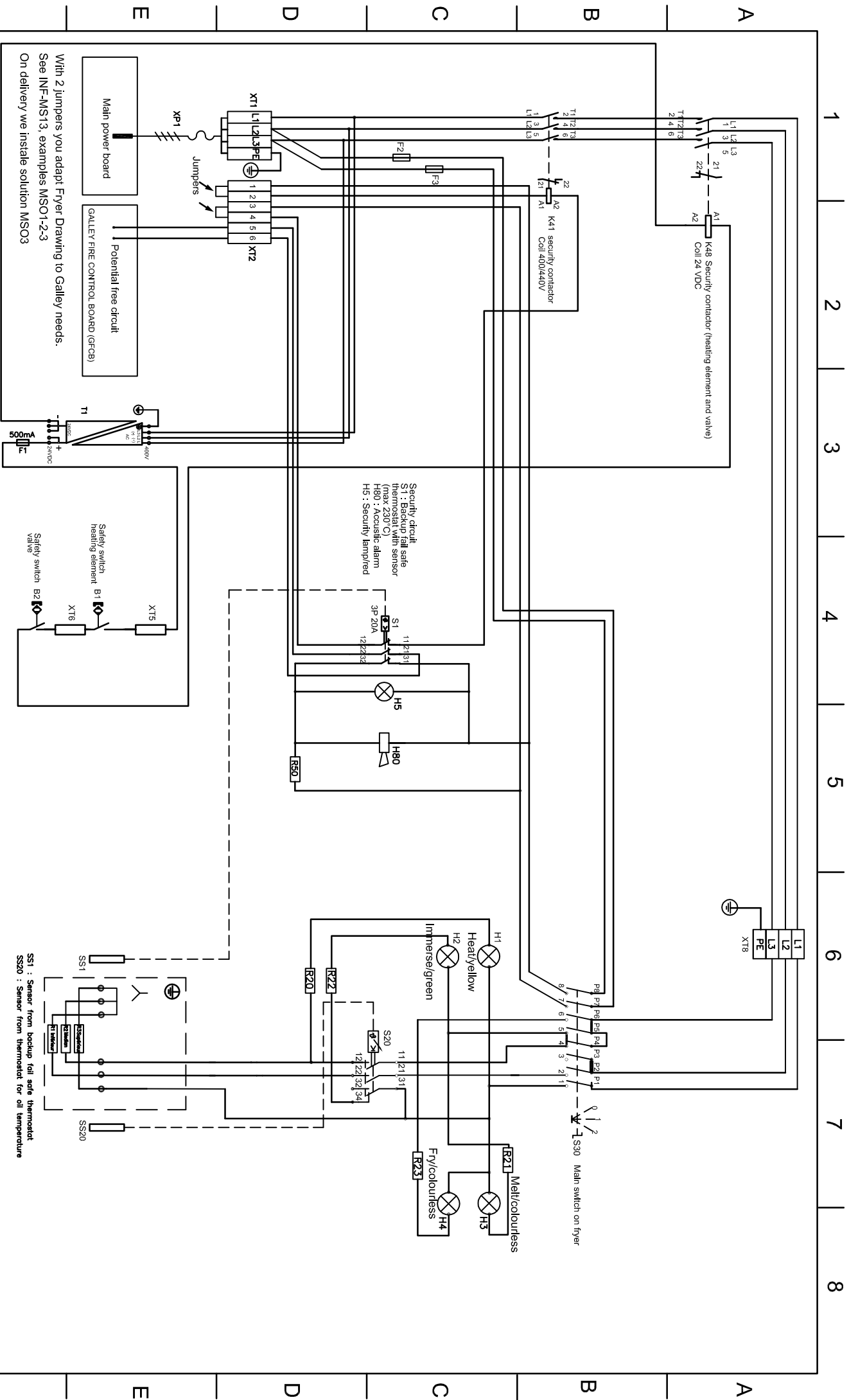
N° 8428-M

Indice : a
 Schéma



Index	Modification	Date	Norm	Fichier	schéma 8424-M.dwg	CH-1024 Ecublens Tél.021/637 37 40 Fax.021/637 37 41	EVO-250 3X 440V 7.2 kW 9.5A	N° 8424-M	Indice : a Schéma
a	---	---	---	Remplace	---				





Date		26.01.2012	Date		26.01.2012	Date		26.01.2012	Date		26.01.2012
Dess.		Hugo Gonzalez	Dess.		Hugo Gonzalez	Dess.		Hugo Gonzalez	Dess.		Hugo Gonzalez
Remplace		-	Remplace		-	Remplace		-	Remplace		-
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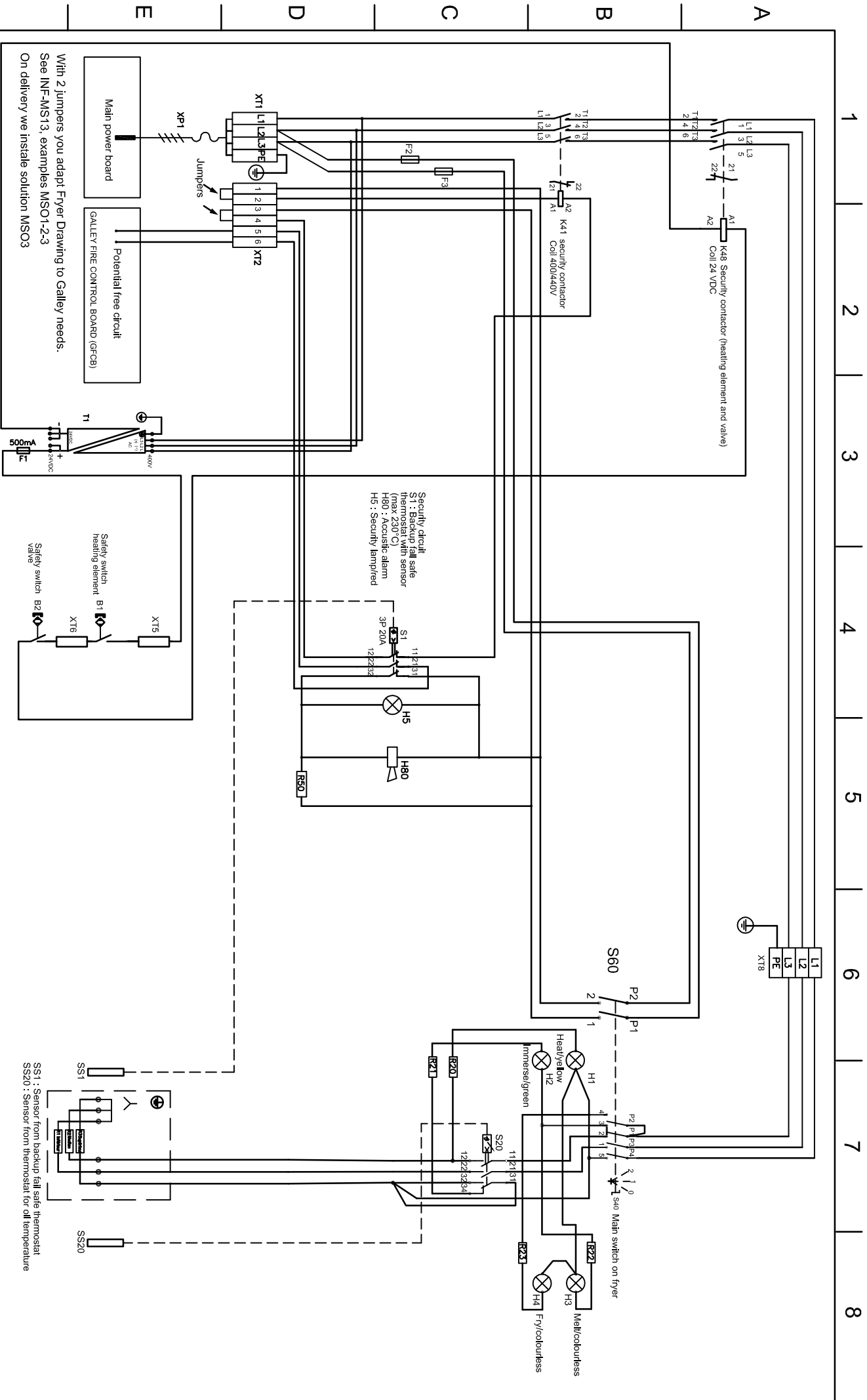


CH-1024 Ecublens
Tél.021/637 37 40
Fax.021/637 37 41

EVO-250 3X 400V 7.2 kW 10A

N° 8420-M

Indice : a
Schéma



Date		Date		Date		Date	
12.01.2012		12.01.2012		12.01.2012		12.01.2012	
Hugo Gonzalez		Hugo Gonzalez		Hugo Gonzalez		Hugo Gonzalez	
Remplace		Remplace		Remplace		Remplace	
-		-		-		-	
Fichier		Fichier		Fichier		Fichier	
schéma 8407-M.dwg		schéma 8407-M.dwg		schéma 8407-M.dwg		schéma 8407-M.dwg	
Indice		Indice		Indice		Indice	
Modification		Modification		Modification		Modification	
Date		Date		Date		Date	
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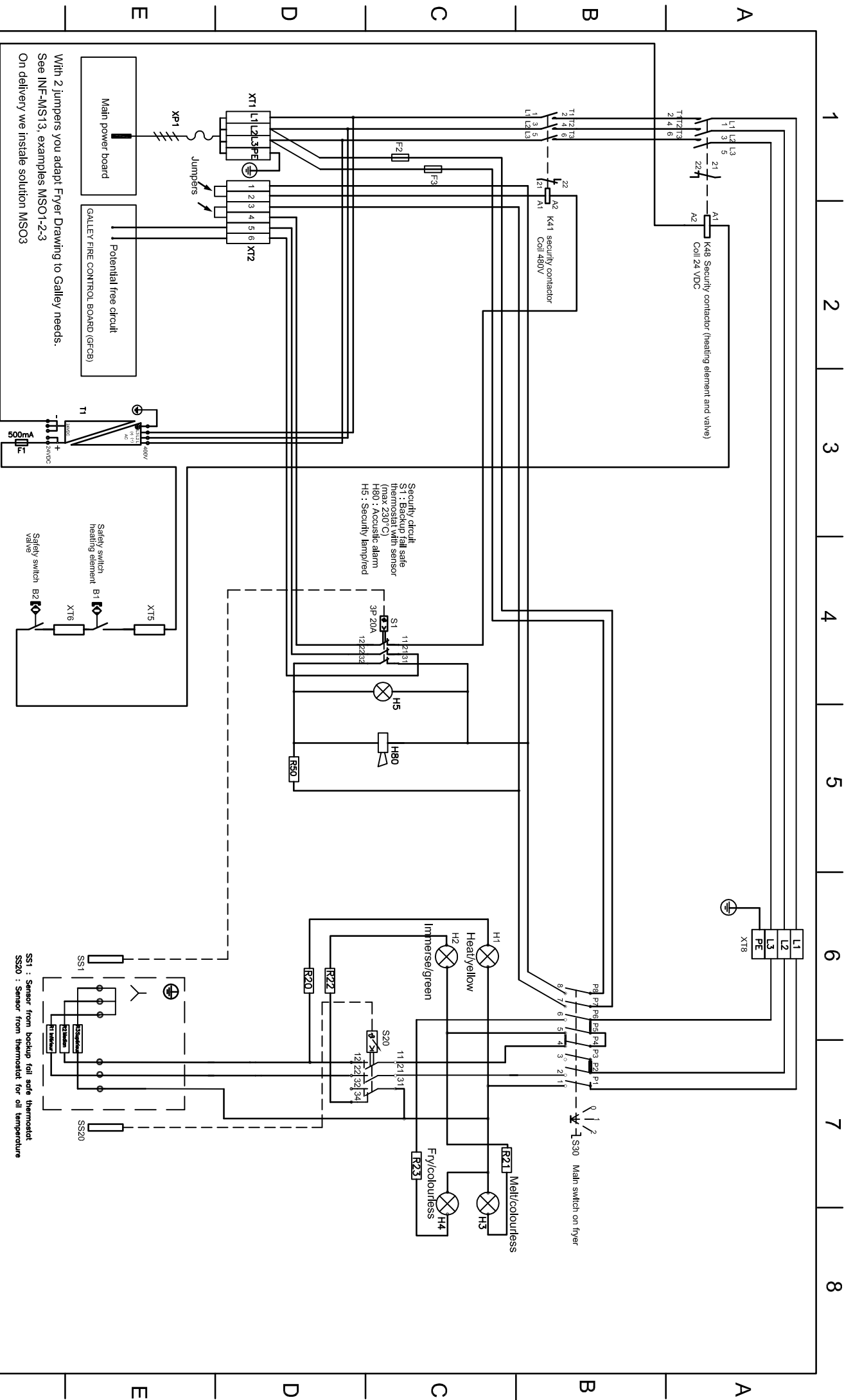
Valentini

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Tél.021/637 37 40
Fax.021/637 37 41

EVO-200T 3X 440V 11kW 14.5A

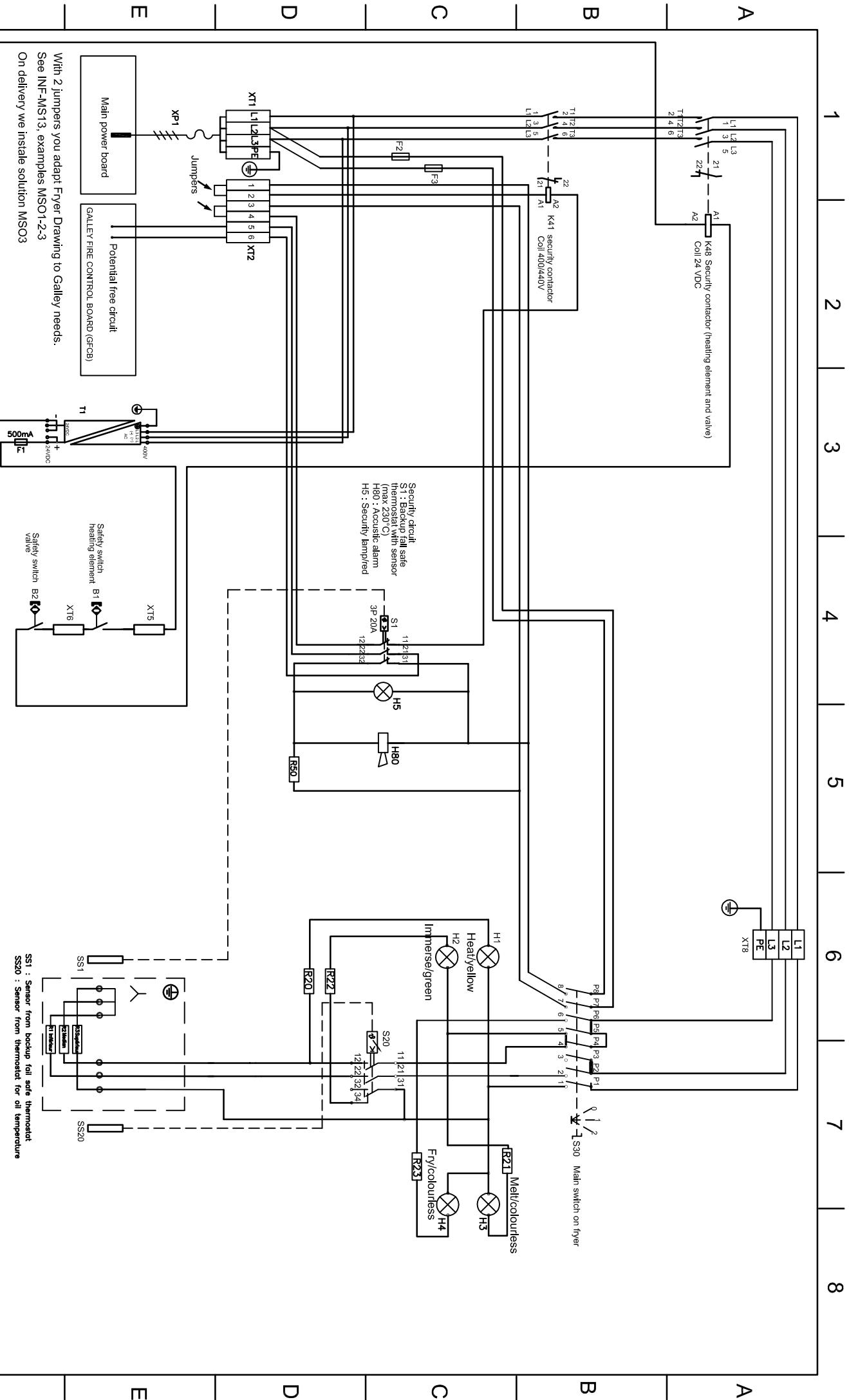
N° 8407-M

Indice : a
Schéma



Index	Modification	Date	Norm	Fichier	schéma 8408-M.dwg	CH-1024 Ecublens Tél.021/637 37 40 Fax.021/637 37 41	EVO-200 3X 480V 8.5 kW 10.25A	N° 8408-M	Indice : a Schéma
a	---	---	---	Remplace	---				





Date		25.11.2011	Date		25.11.2011	Date		25.11.2011	Date		25.11.2011
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Remplace		-	Remplace		-	Remplace		-	Remplace		-
Fichier		schéma 8404-M.dwg	Fichier		schéma 8404-M.dwg	Fichier		schéma 8404-M.dwg	Fichier		schéma 8404-M.dwg
Modification		Date	Modification		Date	Modification		Date	Modification		Date
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5			6			7			8		

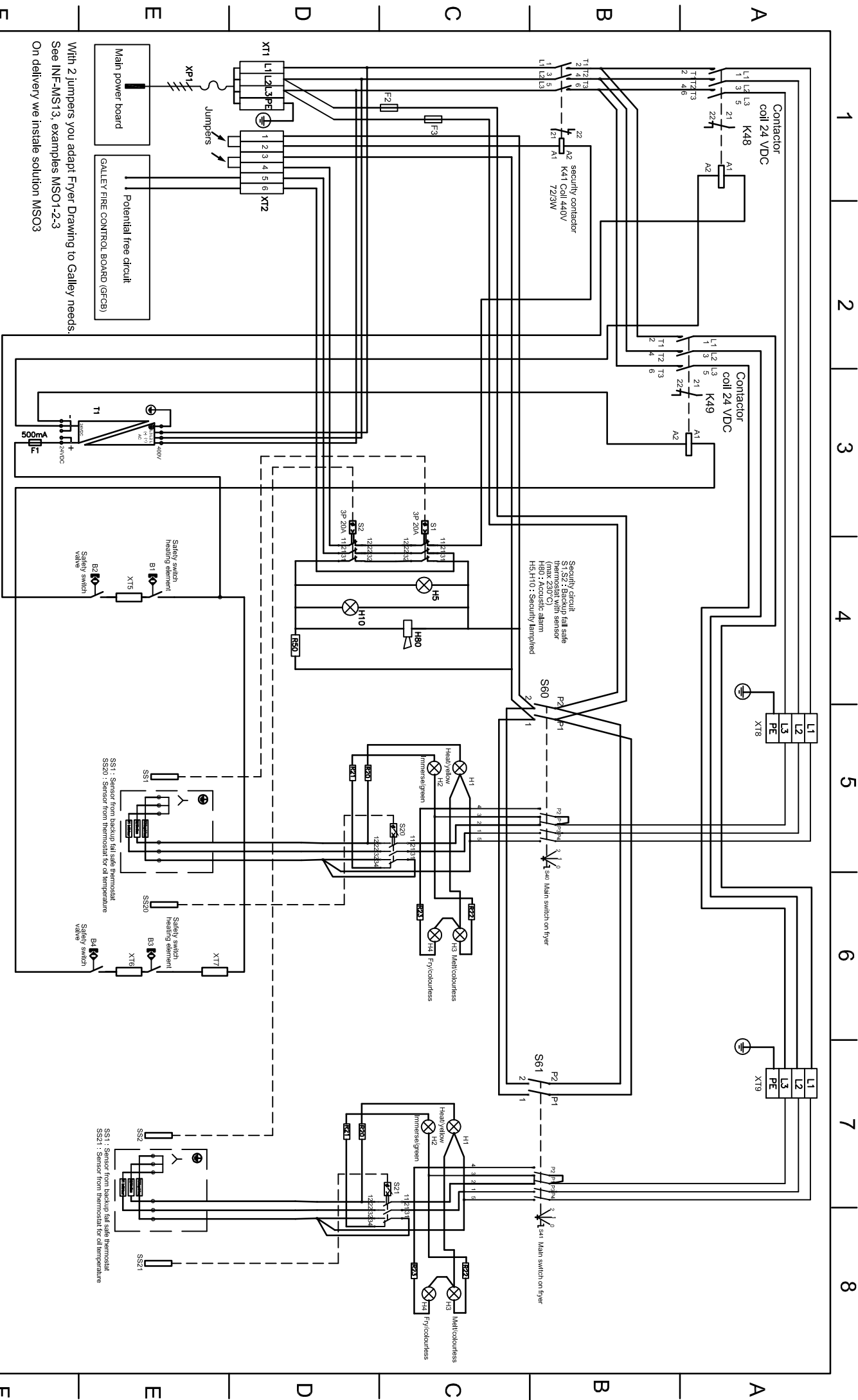
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Fax.021/637 37 41

EVO-200 3X 440V 7.2 kW 9.5A

N° 8404-M

Indice : a
Schéma



With 2 jumpers you adapt Fryer Drawing to Galley needs.
See INF-MS13, examples MSO1-2-3
On delivery we instale solution MSO3

Date		13.01.2012	Date		13.01.2012	Date		13.01.2012
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Remplace		-	Remplace		-	Remplace		-
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Indice		1	Indice		2	Indice		3
Modification		Date	Modification		Date	Modification		Date
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2			2			2		
3			3			3		
4			4			4		
5			5			5		
6			6			6		
7			7			7		
8			8			8		



CH-1024 Ecublens
Tél.021/637 37 40
Fax.021/637 37 41

EVO-2525T 3X 400V 22 kW 32A

N° 8435-M

Indice : a
Schéma

Declaration of conformity

We manufacturer Valentine Fabrique SA
6, Avenue d'Epenex
CH - 1024 ECUBLENS
Tél.: +41 21 637 37 40 Fax: +41 21 637 37 41
Mail : info@valentine.ch Internet : www.valentine.ch

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

Low voltage directive:	2006/95/CE
EMC directive:	2004/108/CE
ROHS directive:	2002/95/CE
Food contact	2004/1935/CE

Applicable standards	IEC 60335-2-37 : 2002 (ed. 5) avec IEC 60335-1:2001 (ed. 4) corr. + A1:2004 + A2:2006 EN 60335-2-37:2002 avec EN 60335-1:2002 + A11:2004 + A12:2006 + A2:2006 + A1:2004
EMC:	EN 55014-1:06 / CISPR 14-1:05 (ed.5) EN 50366:03+A1:06 / IEC 62233:05 (ed.1) EN 61000-3-12:05 / IEC 61000-3-12:04 (ed.1) EN 61000-3-11:00 / IEC 61000-3-11:00 (ed.1) EN 55014-2:97+A1:01 / CISPR14-2:97+A1:01 (cons. ed.1.1)

Ecublens, Avril 2012

Valentine Fabrique SA

B. Paris
President



Approval Certificate

This is to certify, that the undernoted products have been approved in accordance with the relevant requirements of the GL Approval System.

Certificate No. **36 922 - 12 HH**

Company **Valentine Fabrique SA**
6, avenue d'Epenex
1024 Ecublens, SWITZERLAND

Product **Schematic Wiring Diagram for Valentine Deep-Fat Fryer**
(Marine Design)

Type **EVO-200, EVO-200T, EVO-250, EVO-250T, EVO-400, EVO-400T, EVO-600, EVO-2200,**
EVO-2200T, EVO-2525, EVO-2525T

Technical Data /
Application **This certificate confirms compliance of the deep fat**
fryers with the requirements of the IMO SOLAS Consolidated Edition
2011, Chapter II-2, Part C, Regulation 10, § 6.4.2

Approval Standard **IMO SOLAS Consolidated Edition 2011, Chapter II-2, Part C, Regulation 10, § 6.4.2**

Documents **Schematic Diagram: INF-MS15 dated 25.11.2011.**
Wiring Diagrams nos.: 8404-M(a), 8408-M(a), 8405-M(a), 8407(a), 8414-M(a),
8415-M(a), 8417-M(a), 8424-M(a), 8425-M(a), 8427-M(a), 8428-M(a), 8434-M(a),
8435-M(a), 8437-M(a), 8444-M(a), 8445-M(a), 8447-M(a), 8450-M(a), 8454-M(a).

Remarks **None**

Valid until **2017-01-15**

File No. **XI.A.15**

Germanischer Lloyd

Hamburg, 2012-01-16

Burkhard Lilienthal

Dariusz Lesniewski

