

**Valentine** ⚡  
SWISS MADE

# TABLE-TOP FRYERS

TF5  
TF55  
TF7  
TF 7 Turbo  
TF77  
TF 77 Turbo  
TF10  
TF13  
VMAX CHIP SCUTTLE



# TABLE-TOP FRYERS

## TF SERIES

### TF7

**Construction**  
Entirely in stainless steel.

**Pan**  
Pressed from one piece of metal without welding and with rounded corners.

**Chassis and pan**  
Removable for easy cleaning.

**Easy to work**  
With 1 knob.

**System dialogue**  
For maximum output.

**Cool zone**  
Under the heating element.

**Safety thermostat**  
With a reset button.



**Top-quality components**  
Valentine has developed a table-top fryer which satisfies the expectations of even the most demanding customers, with a top-quality finish and an excellent quality performance.



**Three-part fryer**  
For greater safety and easy maintenance, the TF series is divided into 3 parts, the control unit, the pan and the chassis. The last two components can be washed in a dishwasher.



**Drain valve**  
All the TF models (except TF5) are fitted with a front drain valve allowing you to drain the oil.



**Pan pressed from one piece of metal**  
Valentine has developed a tank pressed from one piece of metal. The absence of welding and the rounded corners make it easy to clean and guarantee optimum hygiene.



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# TABLE-TOP FRYERS

## VMAX CHIPSCUTTLE

### VMAX CHIP SCUTTLE

Keeps food hot

2 heating elements  
(top and bottom)  
For a better heat distribution.

Robust and solid

Easy to clean












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Available to order  
for all models



# TABLE-TOP FRYERS

## THE TAILOR-MADE SOLUTION

							
<b>Table-top fryers</b>	<b>TF 5</b>	<b>TF 55</b>	<b>TF 7</b>	<b>TF 7 Turbo</b>	<b>TF 77</b>	<b>TF 77 Turbo</b>	<b>TF 10</b>
Tank (litres)	5	2 x 5	7	7	2 x 7	2 x 7	10
Dimensions (mm) width	280	420	280	280	560	560	360
Depth	415	415	415	415	415	415	415
Height	265-420	265-420	265-420	265-420	265-420	265-420	265-420
Basket width	220	2 x 155	220	220	2 x 220	2 x 220	305
Depth	235	2 x 235	235	235	2 x 235	2 x 235	235
Height	105	2 x 105	105	105	2 x 105	2 x 105	105
Gross weight (kg)	7	13	10	10	17	17	14
		PER SIDE			PER SIDE	PER SIDE	
Voltage (V) <sup>(3)</sup>	1 X N230V	1 X N230V	1 X N230V	2 X 400V	1 X N230V	2 X 400V	3N 400V
Kilowatts (kW)	3	1 X 3.2	3.6	4.6	1 X 3.6	1 X 4.6	6.9
Fuses (A)	13	1 X 13	13	11.5	1 X 13	2 x 11.5	3 X 10
Cables	1	1	1	1	1	1	1
							
<b>Table-top fryers</b>	<b>TF 13</b>	<b>TVMAX CHIP SCUTTLE</b>					
Tank (litres)	13	26					
Dimensions (mm) width	560	398					
Depth	415	600					
Height	265-420	265-696					
Basket width	480	-					
Depth	235	-					
Height	105	-					
Gross weight (kg)	16	16					
Voltage (V) <sup>(3)</sup>	2 X 400V	1 X N230V					
Kilowatts (kW)	6.9	0.85					
Fuses (A)	10	4					
Cables	1	1					

**Valentine**   
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