Valentine Evo 400 TP Freestanding Twin Basket Fryer with Filtration

23.6kW. Oil Capacity: 15-18Ltr. Chip Output: up to 52kg/hr Code : EVO400TP





A fantastic quality high capacity fryer, the Valentine Evo 400TP is the perfect addition to the professional restaurant kitchen. Ideally for high output where filtration helps extend the life of the oil.

With a generously sized 18 Litre tank, you can produce deliciously crispy chips, fish, tempura and more, whilst saving money on oil and energy.

Size			
Unit	Height	Width	Depth
Mm	8500	400	600
Cm	850	40	60
Inches (approx)	334	15	23

62% OFF Sale

£15,113.00

£5,792.99 / exc vat

£6,951.59 / inc vat

Select Shipping Method

- 3 - 5 Working Days Delivery

Notes :

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.
 - Built in oil filtration system
 - Industry leading 3 year on-site parts and labour warranty
 - 20 year fryer tank warranty
 - Easy to clean
 - Fully insulated pan means less heat loss and greater energy efficiency
 - Smaller cool zone means a 5 10 saving on oil
 - Solid fat melt cycle
 - Made to exacting Swiss standards
 - ECO switch stops the oil from overheating on initial heat up
 - Working height between 850-900mm
 - Power Type : 640
 - Power Supply : 612
 - Material : Stainless Steel
 - Capacity : 15-18Ltr

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