

# Fat Fryer: Valentine EVO2200

## Construction

An all stainless steel construction with an exclusive oil container pressed from one piece of steel without welding.  
An extended upper part prevents overflow.  
The heating elements pivots upwards for improved access to container when cleaning.  
Automatic oil temperature reduction in standby mode.  
Adjustable legs for deck fastening.  
The fat fryers are constructed according to the latest SOLAS regulations with a backup thermostat and acoustic alarm and ready to be connected to a fire extinguishing system.

## Use

The Valentine fryers feature easy and safe operation for the user.

- Drain cone with cold zone for waste recovery.
- Ball valve with security lock.
- Fat melt cycle.
- Storage space for container lid in the door.
- The pressed container has no sharp edges which make cleaning easy and ensures optimum hygiene.



### Power supply:

Voltage 230/400/440V-3phase  
Other voltages on request

### Accessories:

Baskets

### Options:

Automatic basket lift  
Recycling pump

### Capacity:

2 x 7-9 litres

- EASY CLEANING
- HIGH CAPACITY
- SAFE OPERATION
- SUPERB RESULTS
- RECYCLABLE

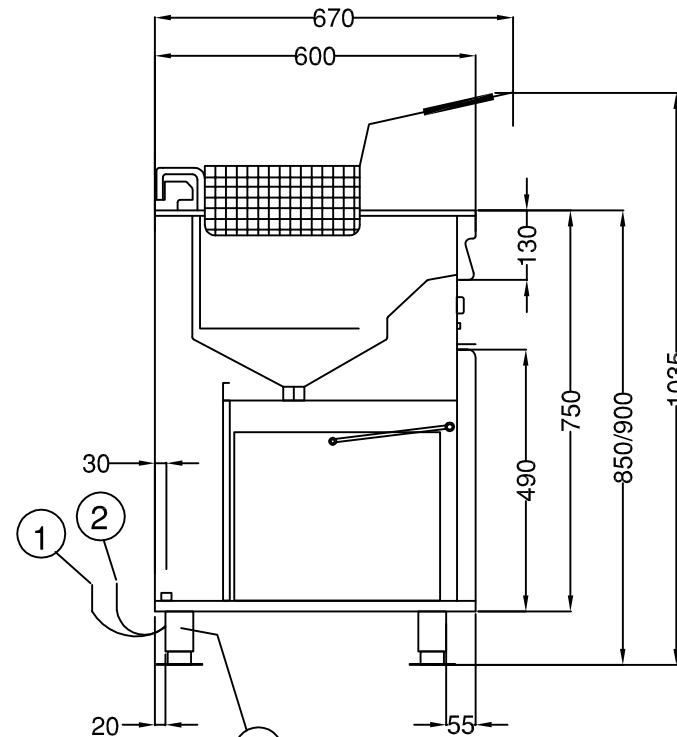
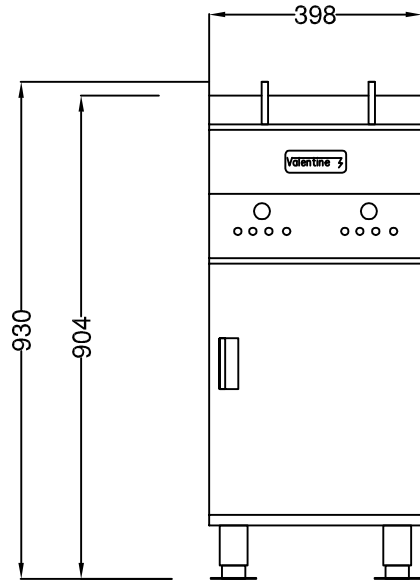


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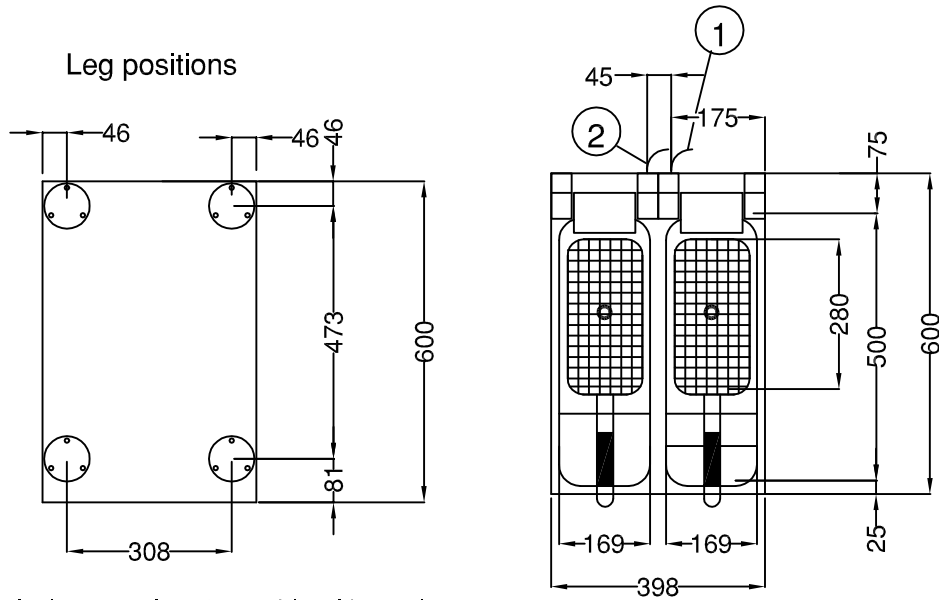
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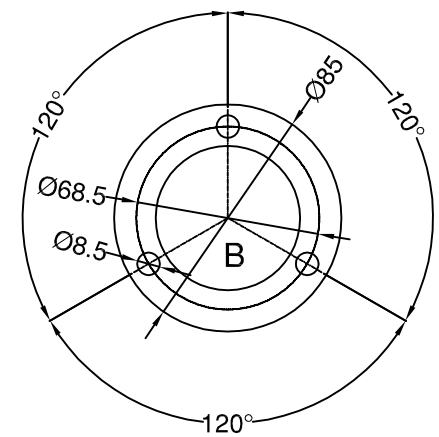
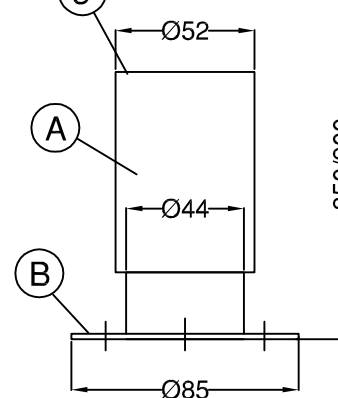
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Leg positions



- 1. Electrical connection, 2 m cable without plug
- 2. Solas security connection 2m electric cord cable without plug



- A. Leg, telescopic tube
- B. Foundation flange 4 x Ø85 with 3 holes Ø8.5 x 120°

Detail of adjustable marine leg  
850-900mm

Voltage	Rated Power	Fuse	Weight
440/3/60	14,4kW	20A	52kg



TECHNICAL SPECIFICATION

FAT FRYER  
VALENTINE EVO2200M

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