Operating Instructions for deep fat fryers

Applicable to models: EVOLUTION

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

CE

Your service center:

Declaration of conformity

We manufacturer

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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, November 2011

Valentine Fabrique SA

B. Paris
President

Contents

Warning:

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

Dear Customer,

Congratulations on purchasing a Valentine fryer, a product of the best quality well known in Europe for over 50 years.

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

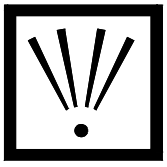
Before using the fryer you must:

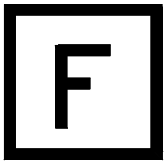
⇒ **study the following operating instructions and follow them closely**

⇒ **instruct the operating personnel and make them aware of the risk presented by food remains.**

Valentine Fabrique SA 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

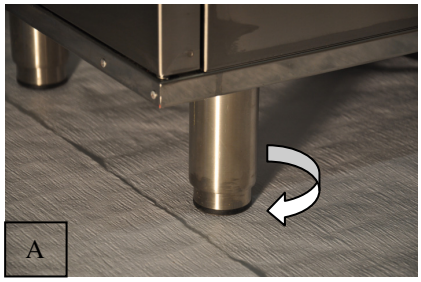
- Have the operation of the working thermostat and security thermostat checked (see page 9 point 5.3)

2. Technical data

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

3. Installation

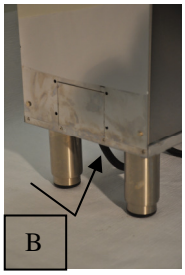
The fryer need to be on the floor, to level rotate the feet (MIN 850mm, MAX 900mm) See picture A. The fryer must not stand on combustible surfaces.
Local safety regulations must be complied with.
Warning : The slimline fryers **EVO-200, EVO-200T, EVO-250 and EVO-250T must not be freely erected (risk of tipping over). They must be installed between 2 units of furniture, or they must be supported on the sides.**


A

3.1 Electrical connection

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 (Voir page 5 point n°2).
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 . (see picture B).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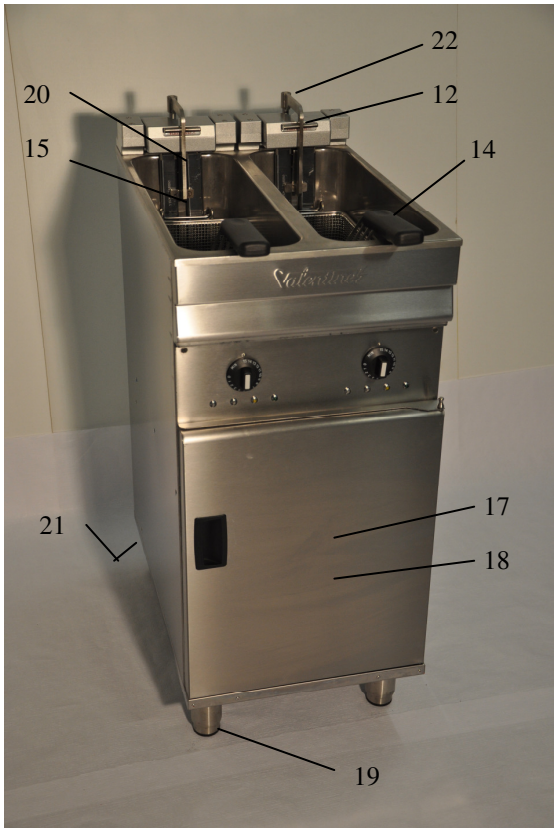
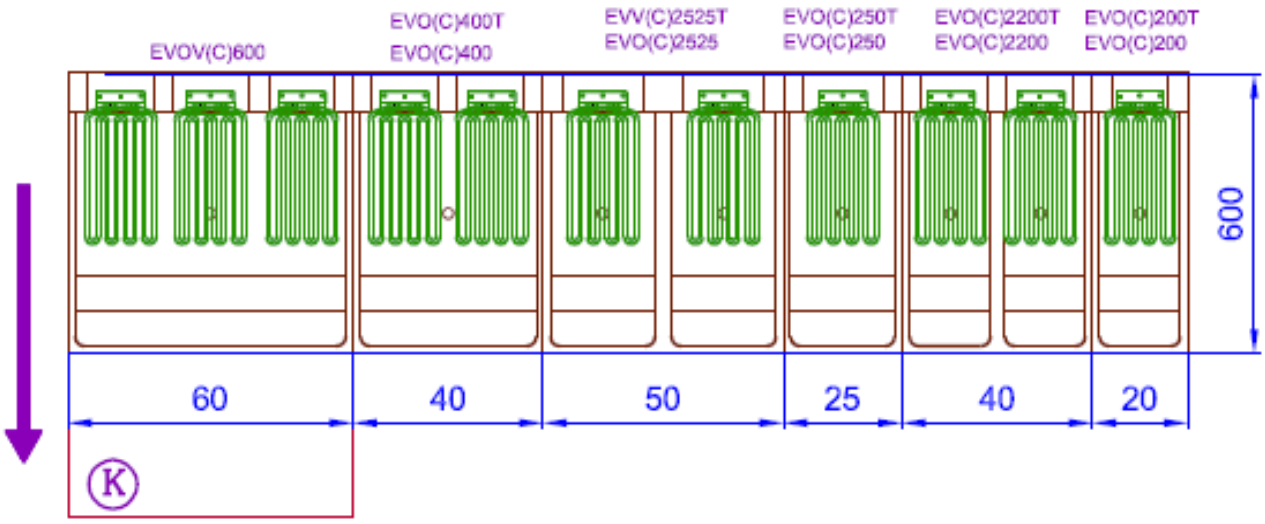
3.2 Detail Evolution fryer



1. Lid mounted in the door
2. Rating plate
3. Timer
4. Main switch (behind the door)
5. Colourless lmap = 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)
22. Basket suspension bracket
23. Safety oil cock



4. Instructions for use

4.1 Pouring in oil

Grip lid (page 5, 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 5, n°15)	◊ Solid fat must be melted in a pan, not on the heating element

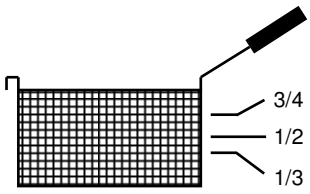
4.2 Operation : Melting - frying

Open the door, move the main switch (page 5, n°4) to "ECO" position. Switch thermostat to 150°, for exemple	⇒ The left colourless signal lamp (page 5, n°5) comes on. Reduced power for block of fat in fryer. Also economic heating of oil, approx 10-15 minutes. ⇒ The yellow signal lamp comes on
As soon as the first order is taken (page 5, n°4) turn the main switch to "I" Switch thermostat to approx. 180°	⇒ The colourless signal lamp (page 5, 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 5, n°10) comes on, immerse basket.	
Set timer, e.g. 3 minutes. As soon as the timer sounds (page 5, 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 5, n°4) to « 0 » position. Turn red lever (page 5, n°16) of oil cock complete downward (page 5, n°23) and at the same time push the safety pin to the right. Oil flows through the filter (page 5, 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 * *Important:* ***If you do not open the drain cock completely (red lever in vertical position), the drain cock can be damaged!***	⇒ The lid protects the oil from dust and light. ⇒ Is washed once a week

4.5 Maintenance of fryer, changing oil

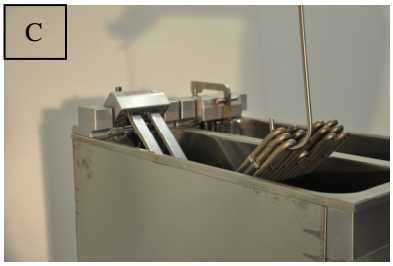
The fryer must be thoroughly cleaned when the oil is changed. As soon as the oil turns brown and begins to smoke (after approx. 20 to 40 operating hours, according to the operating temperature and grade of oil), the oil must be changed.

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 5, 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 5, 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 5, n°15)	⇒ Raise the heating element. Push back the interlock «image F » and tilt the heating element fully down above the drain position.

C



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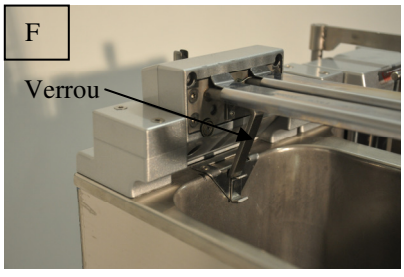
D

F



HSE information sheet

Safety during emptying and cleaning of fryers

Catering Information Sheet No 17(revision 2)

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 ℃ for the filtering process to work effectively.

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

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.

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.

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

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.

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.

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 ℃.
- 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.
- 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).

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.

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.
- 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.

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:

	Example:
- Type of fryer	*- EVO-250*
- Unit no.	*- U253A111K3*
- Volts, amps, kilowatts	*- 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 5, n°13) is located behind the door on the upper edge of the control panel. The red lamp (page 5, n°8) to the right of the reset button (page 5, n°13) lights up as soon as the temperature limiter switches off.

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 5, n°13). Lamp (page 5, 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 7, image 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 (page 5, n°16), 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
Safty temperatur limitor, 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
Three-phase supply 400V-24V	1	1	1	1	1	1	1	1	1	1	1	B0045-04
Switch relay 3 x 20 Abcoil 24V	1	1	2	2	1	1	2	2	1	1	1	B0045-01
Switch relay 3 x 20 A Jäger									2	2	3	6281-11
Fuse 6.3AT 5x20 mm									1	1	1	6402
Fuse 0.5A 5x20 mm									1	1	1	6847-01
Fuseholder									1	1	1	6401-SA
Heating elements												
H E 7.2/7.5kW 3N400/415V	1		2		1		2		2		3	B0030-01SA
H E 11/11.8kW 3N400/415V		1		2		1		2		2		B0030-21SA
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-200 280 x 160 x H135	1		2						2			B2080-01
Basket EVO-250 280 x 210 x H135					1		2					B2580-01
Basket EVO-400 large 280 x 350 x H135									1*			B4080-01
Basket EVO-600 small 280 x 255 x H135											2	B6080-01
Metal filter for drain tank EVO-200 + EVO-250	1		2		1		2					B2080-02
Metal filter for drain tank EVO-400									1		1	B4080-02

*(option)

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 01189 571344 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 01189 571344 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
North Yorkshire
TEL 0870 2404356

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.