

## Valentine V400T

The tank is seamlessly deep-drawn and made of chrome nickel steel. Available as a single tank providing a volume of 18-20 litres. There is many equipment options to choose from, including electronic control, oil pump and filtration system to simplify oil management or automatic basket lifting mechanism. The heaters can be pivoted out for cleaning purposes.

- Sophisticated technology
- User-friendly control
- Precise, even temperature management
- Consistent baking results
- Molten fat stage for gentle melting
- Easy to clean

### Technical data:

Dimensions:	External dimensions: 400 x 580 mm
Output:	14.4 kW
Connector:	3x400 VAC
Control:	2 button operation
Anschluß:	3x400 VAC
Capacity:	18-20 litres
Adjustment:	1 controllable deep frying pan
Accessories:	CNS oil drawer with detachable coarse filter



[Product weblink](#)

MENU SYSTEM AG  
Oberstrasse 222  
CH-9014 St. Gallen  
Switzerland

T: +41 71 272 51 00  
info@menusystem.ch  
www.menusystem.ch

MENU SYSTEM Germany GmbH  
Turmstrasse 4  
D-78467 Konstanz  
Germany

T: +49 1805 880558-10  
info@menusystem.de  
www.menusystem.de

MENU SYSTEM Austria GmbH  
Steinebach 18  
AT-6850 Dornbirn  
Austria

T: +43 55 72 39 48 00  
info@menusystem.at  
www.menusystem.at