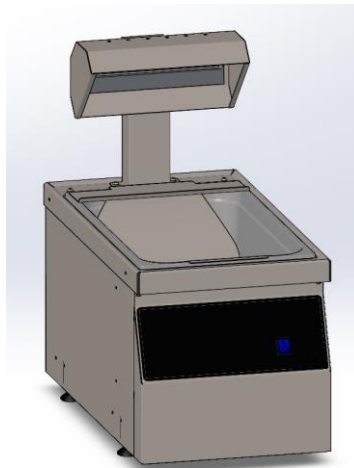


Instructions for use

Fryer Pommés-Heater

Type Code SDF-22



Version 3.0



FKI Fast Food Teknik a/s

Indhold

1	Introduction.....	2
1.1	General	2
1.1.1	Appliance Description.....	2
1.1.2	Manufacturer.....	2
1.1.3	Appliance Label.....	3
1.1.4	Technical specifications and power consumption.....	3
1.1.5	Modification	3
2	Safety.....	4
2.1	Personal safety equipment.....	4
2.2	Potentielle farer.....	4
2.3	Who may use the appliance?	4
2.4	Transport/installation/fixation	5
2.4.1	Transport	5
2.4.2	Installation	5
2.4.3	Fixation	6
2.5	Operation.....	6
2.6	Cleaning/maintenance	6
2.7	Servicing.....	6
3	Operation.....	7
3.1	Before first use	7
3.2	Operation.....	7
3.3	Spare parts.....	8
3.3.1	Spare parts list	8
4	Electrical-diagram	9
5	Cleaning	10
5.1	General	10
5.2	Cleaning during operation.....	10
5.3	Daily cleaning.....	10
6	Service	11
6.1	Packaging.....	11
6.2	When the appliance is no longer required	11
7	EU DECLARATION OF CONFORMITY	12

1 Introduction

Original user instructions

These instructions are FKI Fast Food Teknik's original instructions for the appliance Fryer Pommes-Heater.

The purpose of these instructions

These instructions are intended to ensure the correct installation, use, handling and maintenance of Fryer Pommes-Heater.



Important! Read these instructions carefully before use and keep them safe for later use.

Storage of these instructions

You must retain these instructions and make sure that they are easily accessible to users and service technicians.

Understanding these instructions

It is the responsibility of the Appliance's owner to ensure that anyone who will be operating, servicing, maintaining or repairing FRYER Pommes-Heater has read these instructions and, by way of minimum, the sections that are of relevance to the work they will perform.

Anyone who will be operating, servicing, maintaining or repairing FRYER Pommes-Heater is required to look up any relevant information in these instructions.

1.1 General

1.1.1 Appliance Description

The Fryer French Heater keeps deep fried products warm and crispy. With a Fryer Pommes Heater you ensure a better use of your frying capacity and faster service to customers during peak periods.
Easy operation and cleaning.

1.1.2 Manufacturer

FKI Fast Food Teknik a/s
Byghøjvej 5, Verringe
DK-5690 Tommerup
www.fki.dk

1.1.3 Appliance Label



Type code: ADF-21

1.1.4 Technical specifications and power consumption

1.1.4.1 Dimensions and weight

Description		Cantine	Dimensions (W x D x H)	Weight
Fryer Pommes-Heater	SINGLE TABLE	1/1x200	352 x 655 x 651	kg
Fryer Pommes-Heater	SINGLE FLOOR	1/1x200	352 x 655 x 1150	kg

1.1.4.2 Intended use

Fryer Pommes-Heater is used to briefly keep deep-fried products warm and crispy.

1.1.5 Modification

The Fryer Pommes Heater may in **no** way be modified or serviced by unauthorized persons. If this happens, FKI Fast Food Teknik A/S waives all liability.

2 Safety

General

Read these safety instructions before using the appliance. Keep them near to the appliance for later reference. These instructions and the appliance itself are provided with important safety information that must always be read and observed at all times. FKI Fast Food Teknik A/S disclaims any and all liability for non-compliance with these safety instructions, for inappropriate use of the appliance or the use of incorrect settings.

2.1 Personal safety equipment



Det anbefales at der under arbejde ved apparatet og ved rengøring, anvendes handsker og briller, da apparatets overflader er varme.

2.2 Potentielle farer



It is recommended that gloves and goggles are worn when working with the fryer and when emptying the vats as the fryer has hot surfaces and hot grease can be dangerous.



During operation, only buttons on the front may be touched. The food for holding in the appliance, should be placed and remove with the right equipment.

2.3 Who may use the appliance?



This appliance is not intended for use by children! Neither should it be used by persons with reduced physical or mental capacity, or who lack appropriate experience and knowledge unless they have been trained or instructed in the use by someone with responsibility for their safety.

2.4 Transport/installation/fixation

2.4.1 Transport

The appliance is delivered fixed to a transport pallet and should only be transported in this way.

When the appliance needs to be lifted into place, it can be gently lifted off the transport pallet – by lifting in the front of the table, this allows you to drive/push it carefully into place.

WARNING: Do not lift the appliance at the Heating element.



Moving and setting up the appliance must be performed by two or more people due to RISK of injury!

Wear protective gloves and safety footwear during unpacking and installation. Cut hazard.

2.4.2 Installation



Fryer Pommes Heater is equipped with 1-pin grounded connector(F+N+G). Please note that the installation is done correctly with sufficient fuse size, protection against faulty current and grounded.

Floor models are equipped with legs at the front and fixed wheels at the rear. There should be space in front of the appliance so that it is possible to pull it out from the wall for cleaning and maintenance.



WARNING: This appliance must be earthed. Failure to do so may cause electric shock and serious injury.



The appliance must be acclimatised before use. It should therefore not be started up until eight hours have elapsed.



The power supply must be able to be disconnected, either by unplugging or by means of a freely accessible multi-pole switch located before the power outlet in accordance with applicable electricity regulations. **The appliance must be grounded in accordance with national safety standards for electrical appliances.**



Do not use extension cords or multi-socket outlets. After installation is completed there must be no direct access to the electrical components. Never touch the appliance if you are wet or have bare feet. Do not use this appliance if the power cord or plug is damaged, if the appliance is not working properly if it is damaged or if it has been dropped on the floor.



Any replacement of the power cord must be performed by an authorised technician to avoid the risk of personal injury – RISK of electric shock. Only use oil-resistant cables!

2.4.3 Fixation



The appliance does not need to be secured. It is equipped with wheels and/or adjustable legs to ensure stable and easy installation.

2.5 Operation



The appliance must be supervised during use and must be switched off at its main switch if left. Fryer Pommés-Heater are intended only for hot keeping of deep-fried products.

2.6 Cleaning/maintenance



CLEANING AND MAINTENANCE WARNING: Turn off the appliance and allow it to cool before performing daily cleaning or maintenance tasks. Do not use products that contain acid as they may damage the surface of the appliance.



Never use steam/foam cleaners due to RISK of electric shock.

2.7 Servicing



The appliance must always be switched off and disconnected from the power source before commencing repair work.

3 Operation

3.1 Before first use



Before start-up, remove all packaging and protective plastic from the fryer and dispose of it in accordance with currently applicable regulations (see section 6.1). Carefully read section **Fejl!** **Henvisningskilde ikke fundet.** about safety before connecting the appliance.



Before start-up, clean the appliance as shown in section 5..

3.2 Operation

Before start-up read section 5.1 under cleaning.

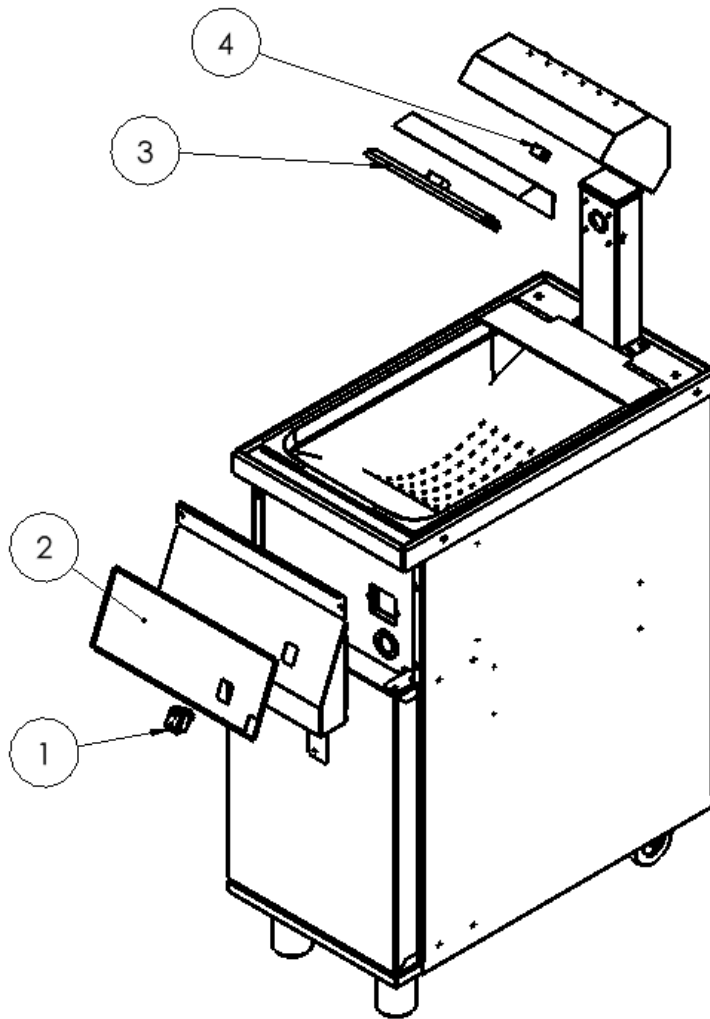
The appliance is connected to an electrical outlet with a ground connection.

The blue switch turns on and the heating element begins to heat. Wait 15 minutes for the Fryer Pommes-Heater to get warm and ready to use.



Remember personal safety equipment, see point 2.1

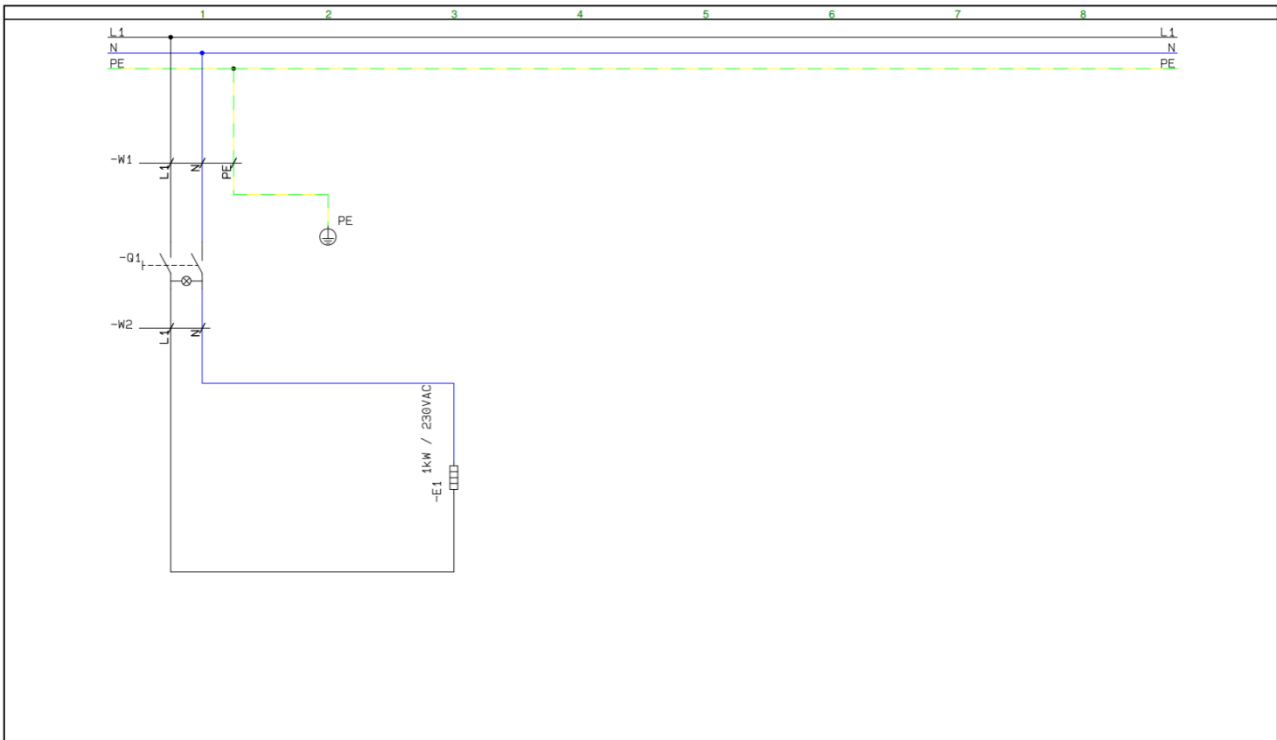
3.3 Spare parts



3.3.1 Spare parts list

POS	Art. No.	Pcs.	Description
1	74-00056	1	Circuit Breaker Waterproof Blue w. light 230V
2	72-05523	1	Foil for Fryer Pommes-Heater
3	84-00069	1	Heating Element Pommes-Heater 1,0kW/230V
4	72-03508	1	Terminal Block 2-POL PORCELAIN

4 Electrical-diagram



Project title:	Fryer Pommes Heater	Project no.:	Project rev.:	Page	1
Customer:		DCC:		Scale:	1:1
Page title:	Wire diagram	Dwg. no.:	Page rev.:	Previous page:	
File name:	Electrical - Fryer Pommes Heater - Schematic	Eng. (proj/page):	Last print: 26/10/2023	Next page:	2
Page ref.:		Appr. (date/init):	Last edit: 26/10/2023	Total no. of pages:	2

Component	Article no.	Type	Function	Description	Manufacturer	Position
-E1	84-00069	Heating element	1KW / 230VAC			/1.3
-Q1	74-00056					/1.1
-W1		Custom	Supply cable			/1.1
-W2	72-03690		Heat resistant wire 2.5mm2			/1.1



Project title:	Fryer Pommes Heater	Project no.:	Project rev.:	Page	2
Customer:		DCC:		Scale:	1:1
Page title:	Components list	Dwg. no.:	Page rev.:	Previous page:	1
File name:	Electrical - Fryer Pommes Heater - Schematic	Eng. (proj/page):	Last print: 26/10/2023	Next page:	
Page ref.:		Appr. (date/init):	Last edit: 26/10/2023	Total no. of pages:	2

5 Cleaning

5.1 General

Before using the appliance for the first time, wipe all surfaces that will be in contact with food with a damp cloth. Do not use cleaning products that contain acid.

5.2 Cleaning during operation

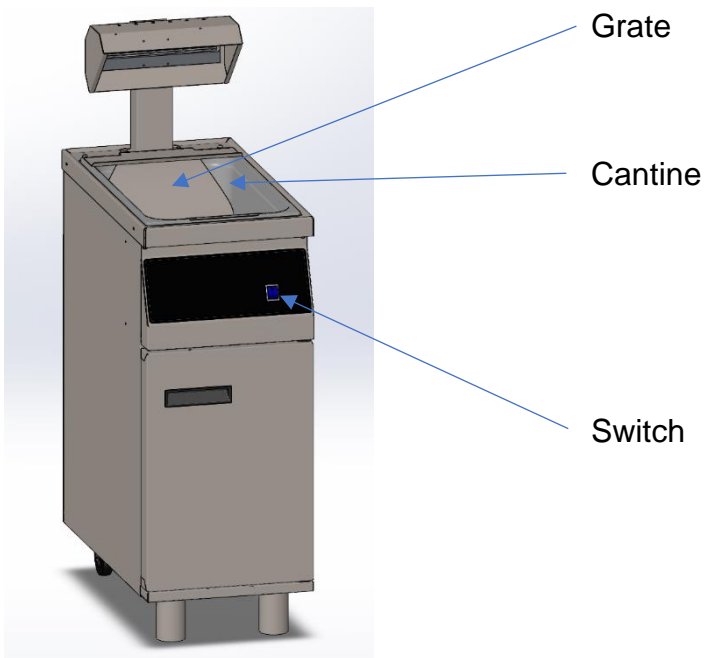
Make sure that the tabletop, front and other surfaces are clean at all times. Wipe with a slightly damp cloth.



Remember to use personal safety equipment, see 2.1

5.3 Daily cleaning

The appliance should be cleaned every day.



Turn off the appliance and let it cool.
Remove grate and clean grate and canteen.

6 Service



The appliance must always be switched off and disconnected from the power source before starting repair or before disposal.

6.1 Packaging

The packaging should not be left in the environment but should be disposed of in accordance with local regulations.

6.2 When the appliance is no longer required

Fryer Pommés Heater is labelled with a recycling symbol in accordance with Executive Order 148 of 8 February 2018 (Electronic Waste Executive Order). WEEE2 directive 2012/19/EU

This means that you must dispose of it in accordance with your municipality's regulations, e.g., in a container set up for this purpose at the municipality's recycling center when the appliance is worn out.



7 EU DECLARATION OF CONFORMITY



EU DoC ID: FKI 019
Verninge, 31. august 2023

EU DECLARATION OF CONFORMITY

We FKI Fast Food Teknik a/s declares under our sole responsibility that the product Fryer Pommes Heater

Type Code.:
SFH-23

are in conformity with the following directive(s), standard(s) or other normative document(s), provided that the products are used in accordance with our instructions.

Directives	Standards
Low Voltage Directive 2014/35/EU	EN 12100:2010 EN 60335-1:2012 + AC:2014 + A11:2014 EN 60335-2-37:2002
WEEE Directive 2012/19/EU RoHS Directive 2011/65/EU	
Regulations	Standards
Food Contact Materials 1935/2004 Good Manufacturing Practice 2023/2006	N/A

Date 27/10-2023	Issued by  Søren Poulsen - Managing Director
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FKI Fast Food Teknik a/s only vouches for the correctness of the English version of this declaration. In the event of the declaration being translated into any other language, the translator concerned shall be liable for the correctness of the translation.

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