

Instructions for use

FKI Sausage Grill

Type no. SSG-95

Model series GL-



FKI Fast Food Teknik a/s

Version 8.0

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1 Introduction

Original user instructions

These instructions are FKI Fast Food Teknik's original instructions for Sausage Grill – Model series GL.

The purpose of these instructions

These instructions are intended to ensure the correct installation, use, handling and maintenance of the Sausage Grill, **hereinafter referred to as “the Appliance”**.



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 the Appliance 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 the Appliance, is required to look up any relevant information in these instructions.

1.1 General

1.1.1 Appliance description

The Appliance is made of 100% stainless steel, with rounded corners to make cleaning easier. It is composed of a cabinet with a fully-welded grill surface made of stainless steel, with one or two zones with their own thermostat control (50-250°C) and can be fitted with a grease drawer tray to collect excess cooking grease. The model for installation into tabletops (GL5945/7945) is limited to 150°C by blocking the rotary knob.

The Appliance is designed for the preparation and heating of sausages of all sizes.

1.1.2 Manufacturer

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

1.1.3 Appliance label

1.1.3.1 Type designation SSG-95



1.1.4 Technical specifications and power consumption

1.1.4.1 Dimensions and weight

Model designation	Width x depth x height	Weight [kg]
GL 9520V	460 x 375 x 120 mm	15
GL 9530V	460 x 475 x 120 mm	17
GL 9540	405 x 525 x 140 mm	18
GL 9560	605 x 525 x 140 mm	25
GL 9580	805 x 525 x 140 mm	30
GL 3060	300 x 600 x 140 mm	17.5
GL 3668	360 x 680 x 150 mm	20
GL 3849	380 x 490 x 140 mm	20
GL 3945	400 x 460 x 110 mm	22
GL 4036	400 x 360 x 180 mm	14.3
GL 4060	400 x 600 x 150 mm	22
GL 4068	400 x 680 x 180 mm	25
GL 4660	460 x 600 x 150 mm	23.5
GL 5459T	545 x 595 x 150 mm	31
GL 5568	550 x 680 x 150 mm	32
GL 5945	600 x 460 x 110 mm	30
GL 6036	600 x 360 x 140 mm	19.5
GL 6040	600 x 400 x 140 mm	22
GL 6043	600 x 430 x 140 mm	24
GL 6046	600 x 460 x 140 mm	23.8
GL 6060	600 x 600 x 140 mm	26
GL 6068	600 x 680 x 180 mm	30
GL 7568	750 x 680 x 150 mm	40
GL 8046	800 x 460 x 140 mm	30
GL 8060	800 x 600 x 140 mm	31
GL 5945	645 x 505 x 100 mm	26.5
GL 7438T	745 x 395 x 150 mm	31
GL 7945	845 x 505 x 100 mm	33
GL 9844	310 x 425 x 160 mm	15
GL 10040	1000 x 400 x 130 mm	35
GL 10060	1000 x 600 x 155 mm	45

1.1.4.2 Power

Connection voltage: 230 V AC

Connection frequency: 50/60 Hz

Model designation	Current consumption [Amp.]	Power [kW]
GL 9520/30/40/60/GL9844	8.7	2.0
GL 9580	11.7	2.7
GL 3060/3668/3849	8.7	2.0
GL 4036/4060	8.7	2.0
GL5459T/7438T	8.7	2.0
GL5945	8.7	2.0
GL6036/6040/6043/6046/6060	8.7	2.0
GL 8046	11.7	2.7
GL 8060/7568/5568	8.7	2.0
GL 3945/5945	8.7	2.0
GL 7945	11.7	2.7
GL 10060/10040	13.9	3.2
GL 10060 3 zones	13	3,0

Noise

Ambient noise from the Appliance:

Measured noise level: < 60 dB(A)

1.1.4.3 Intended use

The Appliance should only be used for food preparation.

1.1.5 Modification

The Appliance must never be modified or serviced by unauthorised persons. In the event of non-compliance, FKI Fast Food Teknik a/s waives any and 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



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

2.2 Potential hazards



When the Appliance is in use, the user should be aware that the Appliance is hot. Take particular care not to touch the rollers without wearing protective gloves. Therefore, be careful not to touch them while operating the Appliance.



During operation, only buttons on the front may be touched. When cooking on the Appliance, put the food on/remove from the surfaces using a specially designed tool to avoid contact with the hot surfaces of the Appliance.

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 of the Appliance by someone with responsibility for their safety.

2.4 Transport/installation/fixation

2.4.1 Transport

The Appliance is delivered secured to a transport pallet and should only be transported in the same way if moved.

WARNING: Do not move the Appliance during operation.



Moving and setting up the Appliance must be performed by two or more people!

RISK of injury!

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

2.4.2 Installation

Place the Appliance on a suitable table top or similar at an appropriate working height. The Appliance is operated from the front. The Appliance has adjustable legs and is intended for placement on a table or counter.



Connection of the Appliance should be carried out by an authorised electrician. The Appliance is equipped with a grounded 1-pole plug (L+N+G). Make sure that the installation has been carried out correctly with a sufficient fuse size, protection against fault current and grounding.



WARNING: The Appliance must be earthed in accordance with national safety standards for electrical equipment as failure to do so can cause electric shock and serious injury.



The Appliance must be acclimatised to ambient temperature 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 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.



The Appliance is intended for food preparation only. Do not apply liquids or other substances that have an ignition point below 300° C.

2.6 Cleaning/maintenance



CLEANING AND MAINTENANCE WARNING: Do not use products that contain acid, as they may damage the surface of the Appliance.

Clean any excess cooking grease off the Appliance several times a day. If the Appliance has a grease drain, scrape any excess grease over to the drain hold so it can drain into a collection drawer. Empty the drawer and clean it as the need arises.

Thoroughly clean the heating surface of the Appliance once a day, wiping down all external surfaces with a damp cloth.

Never clean the Appliance when at temperatures above 50°C.



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 repairs.

Repairs to the Appliance must only be performed by authorised personnel.

3 Operation

3.1 Before first use



Before start-up, remove all packaging and protective plastic from the Appliance and dispose of it in accordance with currently applicable regulations (*see section 5.1*). Carefully read the *section 2* about safety before connecting the Appliance.



Before start-up, clean the Appliance as shown in *section 2.6*.

3.2 Operation

The Appliance has two or three heat zones – right/left and middle, or front and rear. These are controlled by a thermostat, which is switched on by turning the adjustment knob and setting the desired temperature on the scale next to the indicator on the front. Check the temperature of the grill surface with a thermometer after about 30 minutes and adjust up or down until at the desired temperature.

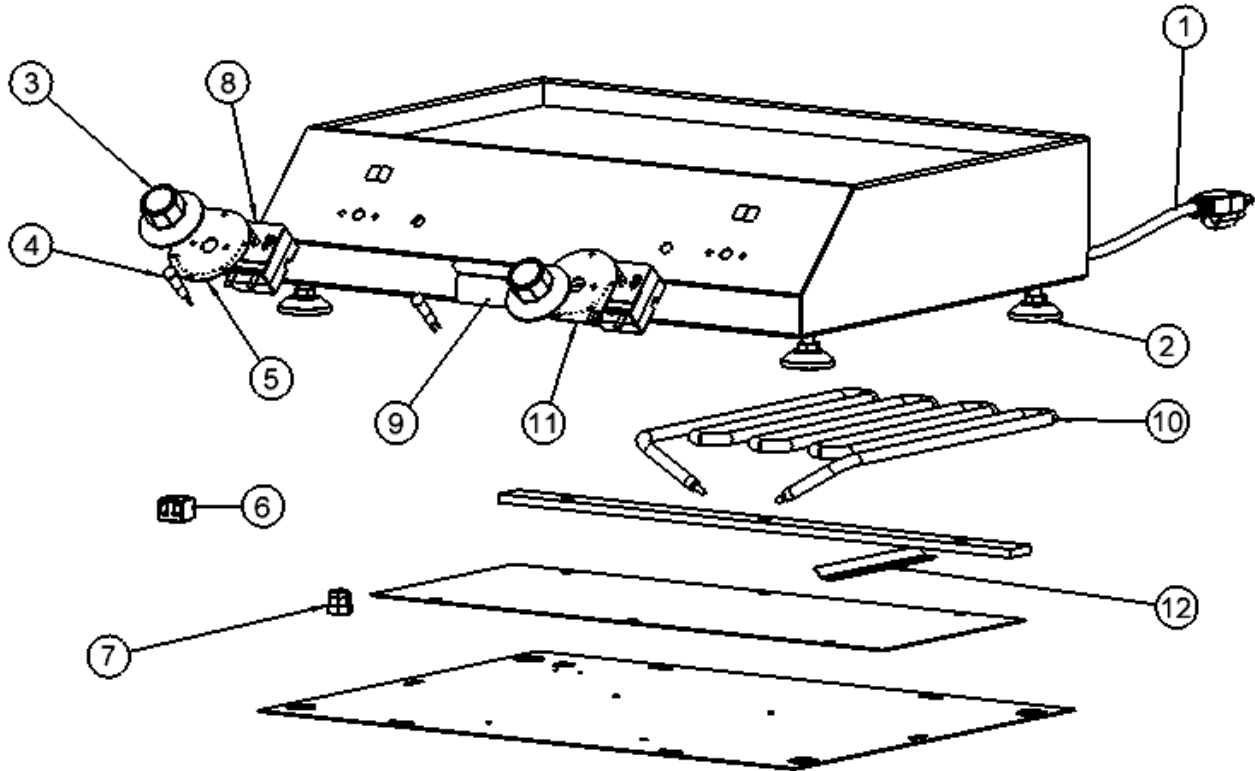
The yellow glow lamp next to the temperature adjuster will light up while heating up and when the heating elements are active.

Turn off the Appliance by rotating the temperature selector knobs to zero.

3.3 Repairs and spare parts

Repairs should only be carried out by authorised service personnel with knowledge of electrical equipment.

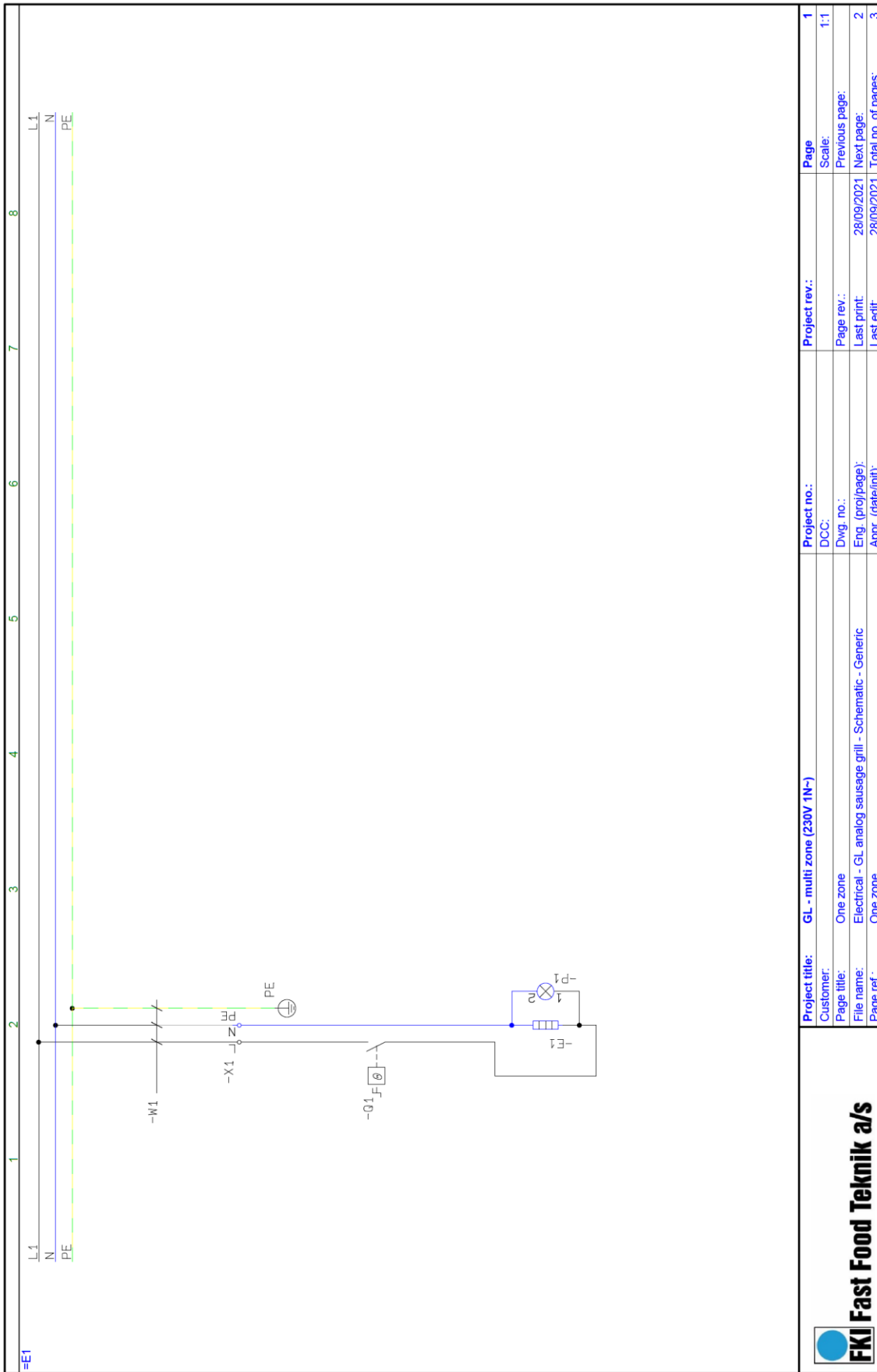
3.4 Specifications for spare parts



Pos.	Part no.	Pcs.	Description
1	72-03626	1	Wiring 3x1,0mm ² 2,0m DK/AFISOL
1	72-03627	1	Wiring 3x1,0mm ² 2,5m SCHUKO/AFISOL
1	72-03656	1	Wiring 3x1,0mm ² 2,5m SIHF SCHUKO
2	82-06510	4	Adjustable leg
3	83-09010	2(1)	VRED 60-200 g
3	74-00005	2(1)	Rotary knob Ø45/6MM (for black appliances)
4	83-07507	2(1)	Glow lamp Ø9 mm yellow 400V
5	83-00114	1	Zone scale 200°C left (for black appliances)
6	72-03508	2(1)	Terminal block 2-pole, porcelain
7	72-03522	1	Cable support retainer PG 13.5
	72-03519	1	LOCK NUT PG13.5

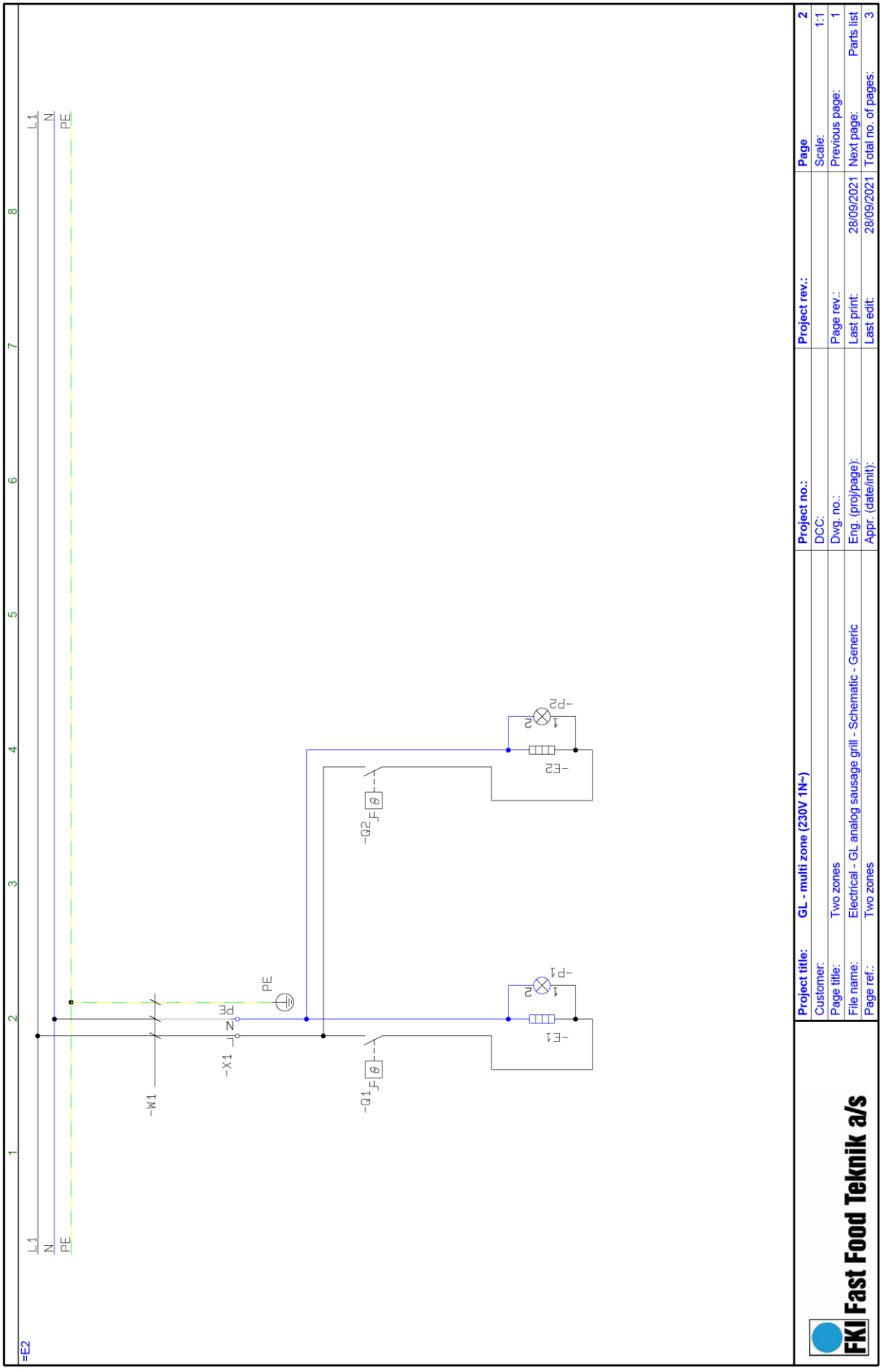
7	72-03570	1	Cable routing, model (GL9520/30)
8	74-00031	2(1)	THERMOSTAT 50-250°C 1-POLE 240V
9	83-08823	1	Grease tray, low model
9	83-08902	1	Grease tray, tall model
10	83-08767	2	Heating element, model GL9520V/GL3060/GL9844
10	83-08768	2	Heating element, model GL9530V/4068/3849
10	83-09699	2	Heating element, model GL9540
10	83-08920	2	Heating element model GL9560/6040/6046/3945/4660/5945
10	83-09043	2	Heating element, model GL9580/8046/7945/
10	83-03551	2	Heating element, model GL4060/6060/8060
10	83-08989	2	Heating element, model GL 4036/6036
10	83-01178	2	Heating element, model GL 5568/6068
10	83-09047	2	Heating element, model GL6036/6046H and 9560 Horizontal
10	83-01190	4	Heating element, model GL 10060/10040 Horizontal
10	83-03551	3	Heating element, model GL 10060 3 zones
10	83-10766	2	Heating element, model GL 7568
10	83-09636	2	Heating element, model GL 5459T
10	83-09047	2	Heating element, model GL 6043
10	83-10619	4	Heating element, model GL7438T
11	83-00115	1	Zone scale 200°C right (for black appliances)
12	81-05627	2(1)	Sensor retainer

3.5 Electrical diagram



Project title: GL - multi zone (230V 1N~)	Project no.:	Project rev.:	Page
Customer:	DCC:		Scale:
Page title: One zone	Dwg. no.:		Previous page:
File name: Electrical - GL analog sausage grill - Schematic - Generic	Eng. (proj/page):	28/09/2021	Last print: 2
Page ref.: One zone	Appr. (date/init):	28/09/2021	Last edit: 3
			Total no. of pages:





Project title: GL - multi zone (230V TN-)	Project no.:	Project rev.:	Page
Customer: Two zones	DCC:		Scale: 1:1
Page title: Electrical - GL analog sausage grill - Schematic - Generic	Dwg. no.:	Page rev.:	Previous page: 1
File name: Two zones	Eng. (proj/page):	Last print: 28/09/2021	Next page: Parts list
Page ref.:	Appr. (date/int):	Last edit: 28/09/2021	Total no. of pages: 3



4 Cleaning

4.1 General



Remember to use personal safety equipment. see 2.1

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.

4.2 Daily cleaning

Clean any excess cooking grease off the Appliance several times a day. If the Appliance has a grease drain, scrape any excess grease over to the drain hold so it can drain into a collection drawer. Empty the drawer and clean it as the need arises.

Thoroughly clean the heating surface of the Appliance once a day, wiping down all external surfaces with a damp cloth.

Never clean the Appliance when at temperatures above 50°C.

5 Disposal

5.1 Packaging

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

5.2 When the Appliance is no longer required

The Appliance is labelled with a recycling symbol in accordance with Danish Executive Order 148 of 8 February 2018 (Electronic Waste Executive Order/Elektronikaffaldsbekendtgørelsen). 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 centre when the Appliance is worn out.



6 EU DECLARATION OF CONFORMITY



EU DoC ID: FKI 009
Verninge, 29. september 2021

EU DECLARATION OF CONFORMITY

We FKI Fast Food Teknik a/s declares under our sole responsibility that the product Standard Sausage Grill with

Type code.:
SSG-95

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 60335-1:2012 + AC:2014 + A11:2014 EN 60335-2-38:2003 + A1:2008
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 <i>29.09.2021</i>	Issued by  Søren B. Jensen - Technical 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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