

# Instructions for use

## FKI Roller Grill GL-R series

Type code: SRG-97



**FKI Fast Food Teknik a/s**

Version 5.0

## Contents

1	Introduction.....	4
1.1	General .....	4
1.1.1	Appliance description .....	4
1.1.2	Manufacturer.....	4
1.1.3	Appliance label.....	5
1.1.4	Technical specifications and power consumption.....	5
1.1.5	Modification.....	7
2	Safety.....	7
2.1	Personal safety equipment.....	7
2.2	Potential hazards.....	8
2.3	Who may use the appliance .....	8
2.4	Transport/installation/fixation .....	9
2.4.1	Transport .....	9
2.4.2	Installation .....	10
2.4.3	Fixation .....	10
2.5	Operation.....	11
2.6	Cleaning/maintenance .....	11
2.7	Servicing.....	11
3	Operation.....	12
3.1	Before first use .....	12
3.2	Operation.....	12
3.3	Repairs and spare parts.....	13
3.4	Specifications for spare parts .....	13
3.4.1	Wiring diagram .....	23
4	Cleaning .....	28
4.1	General .....	28
4.2	Daily cleaning.....	28
5	Disposal.....	29
5.1	Packaging.....	29
5.2	When the appliance is no longer required .....	29
6	EU DECLARATION OF CONFORMITY .....	30

# 1 Introduction

## **Original user instructions**

These instructions are FKI Fast Food Teknik's original instructions for Roller Grill GLxRxxxx.

## **The purpose of these instructions**

These instructions are intended to ensure the correct installation, use, handling and maintenance of the Roller 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 Roller Grill 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 Roller Grill is intended for heating sausages, wraps and pizza rolls and can be adapted to the needs of each customer, as it is available in a variety of sizes depending on the number of rollers, which can also be supplied in various materials and finishes. The Roller Grill has adjustable temperature settings which are controlled by a power regulator. The product can be easily accessed and the Roller Grill is easy to clean. The Roller Grill can be supplied with 1 or 2 independent heat zones.

### 1.1.2 Manufacturer

FKI Fast Food Teknik a/s  
Byghøjvej 5, Verninge  
DK-5690 Tommerup  
[www.fki.dk](http://www.fki.dk)

### 1.1.3 Appliance label

#### 1.1.3.1 Type code: SRG-97

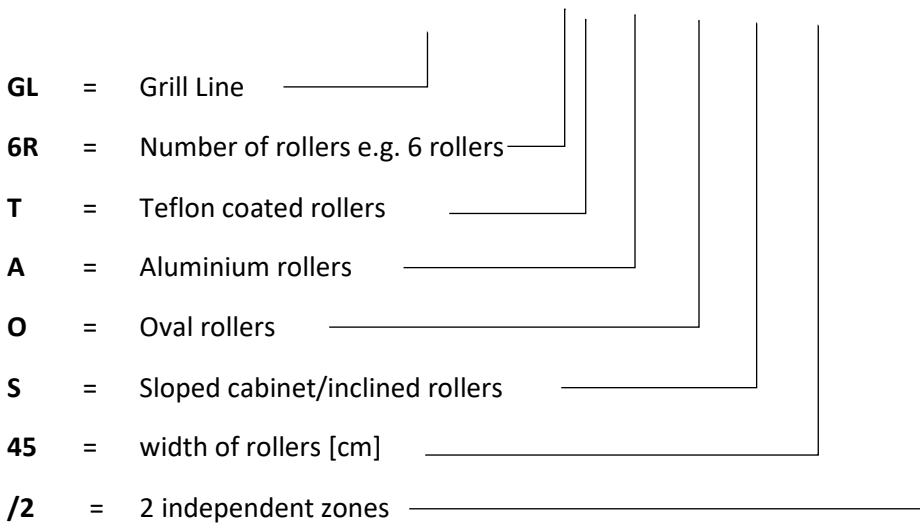


### 1.1.4 Technical specifications and power consumption

Explanation of the Roller Grill product name:

Appliance designation:

The Roller Grill's full designation is **GL 6R T A O S 45 / 2**



GL = Grill Line

6R = 6 Rollers

T = Teflon coated rollers

45 = roller length 450mm

2 = 2 zones

#### 1.1.4.1 Dimensions and weight

Type designation	Width x depth x height	Weight in kilograms
------------------	------------------------	---------------------

GL 6R 22	300 x 265 x 170 mm	10
GL 6R 45	530 x 265 x 170 mm	12
GL 6R 65	725 x 265 x 170 mm	13
GL 6R 102	1100 x 265 x 170 mm	15
GL 8R 22	300 x 350 x 170 mm	12
GL 8R 45	530 x 350 x 170 mm	15
GL 8/5RT45/2	530 x 590 x 170 mm	22
GL 8R 65	725 x 350 x 170 mm	18
GL 8R 102	1100 x 350 x 170 mm	28
GL 10R 22	300 x 430 x 170 mm	12
GL 10R 45	530 x 430 x 170 mm	18
GL 10R 65	725 x 430 x 170 mm	23
GL 10R 102	1100 x 430 x 170 mm	32
GL 12R 22	300 x 515 x 170 mm	12
GL 12R 45	530 x 515 x 170 mm	22
GL 12R 65	725 x 515 x 170 mm	28
GL 12R 102	1100 x 515 x 170 mm	42
GL 14R 22	300 x 595 x 170 mm	14
GL 14R 28	360 x 595 x 170 mm	16
GL 14R 45	530 x 595 x 170 mm	24
GL 14R 65	725 x 595 x 170 mm	30
GL 14R 102	1100 x 595 x 170 mm	45
GL 16R 22	300 x 680 x 170 mm	18
GL16R 28	360 x 680 x 150 mm	20
GL 16R 45	530 x 680 x 170 mm	27
GL 16R 45	530 x 680 x 150 mm	27
GL 16R 65	725 x 680 x 170 mm	35
GL 16R 65	725 x 680 x 150 mm	35
GL 16R 102	1100 x 680 x 170 mm	50

#### 1.1.4.2 Power

Connection voltage: 230 V AC

Connection frequency: 50/60 Hz

Type designation	Recorded output [kW]	Recorded current [Amp]	Minimum fuse for installation
GL 6R 22	0.95	4.1	10
GL 6R 45	0.95	4.1	10
GL 6R 65	0.95	4.1	10
GL 6R 102	1.25	5.4	10
GL 8R 22	1.25	5.4	10
GL 8R 45	1.25	5.4	10
GL 8R 65	1.25	5.4	10

GL 8R 102	1.65	7.2	10
GL 10R 22	1.55	7.2	10
GL 10R 45	1.55	7.2	10
GL 10R 65	1.55	7.2	10
GL 10R 102	1.85	8	10
GL 12R 22	1.85	8	10
GL 12R 45	1.85	8	10
GL12R 65	1.85	8	10
GL 12R102	2.45	10.7	13
GL 14R 22	2.15	9.3	13
GL 14R 28	2.15	9.3	13
GL 14R 45	2.15	9.3	13
GL 14R 65	2.15	9.3	13
GL 14R 102	2.85	10.7	13
GL 16R 22	2.45	10.7	13
GL 16R 28	2.45	10.7	13
GL 16R 45	2.45	10.7	13
GL 16R 65	2.45	10.7	13
GL 16R 102	3.25	14.1	16

## Noise

Ambient noise from the Roller Grill:

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 roller grill 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 Roller Grill's hot surfaces.

## 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 Roller Grill is equipped with a grounded 1-pole plug (F+N+J). 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 Roller Grill must be acclimatised before use. It should not therefore 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 earthed 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 with a focal point below 300°C. Temperature on appliances with Teflon-coated tubes must not exceed 250°C peak and 220°C continuous.

## 2.6 Cleaning/maintenance



**CLEANING AND MAINTENANCE WARNING:** 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 repairs.

## 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*). Carefully read *section 2* about safety before connecting the appliance.



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

### 3.2 Operation

The front of the Roller Grill is fitted with a switch and a power regulator for each heating zone.

To switch on the Roller Grill, press the switch and a lamp in the switch will light up, after which the rollers will start to rotate. Roller temperature is adjusted with the power regulator.

#### Steel rollers

Power regulator scale	Roller temperature	Application
1	55-60°C	Cleaning
1½	75-80°C	Heat retention
2-2½	110-150°C	Preparation
2½-3	150-220°C	Short duration max. heat (15 minutes)

#### Aluminium rollers

Power regulator scale	Roller temperature	Application
1	45-50°C	Cleaning
1½	60-65°C	Heat retention
2-2½	85-140°C	Preparation
2½-3	140-180°C	Short duration max. heat (15 minutes)

Note that the actual temperatures will vary, depending on whether the Roller Grill has steel or aluminium rollers. See the Roller Grill's model designation.

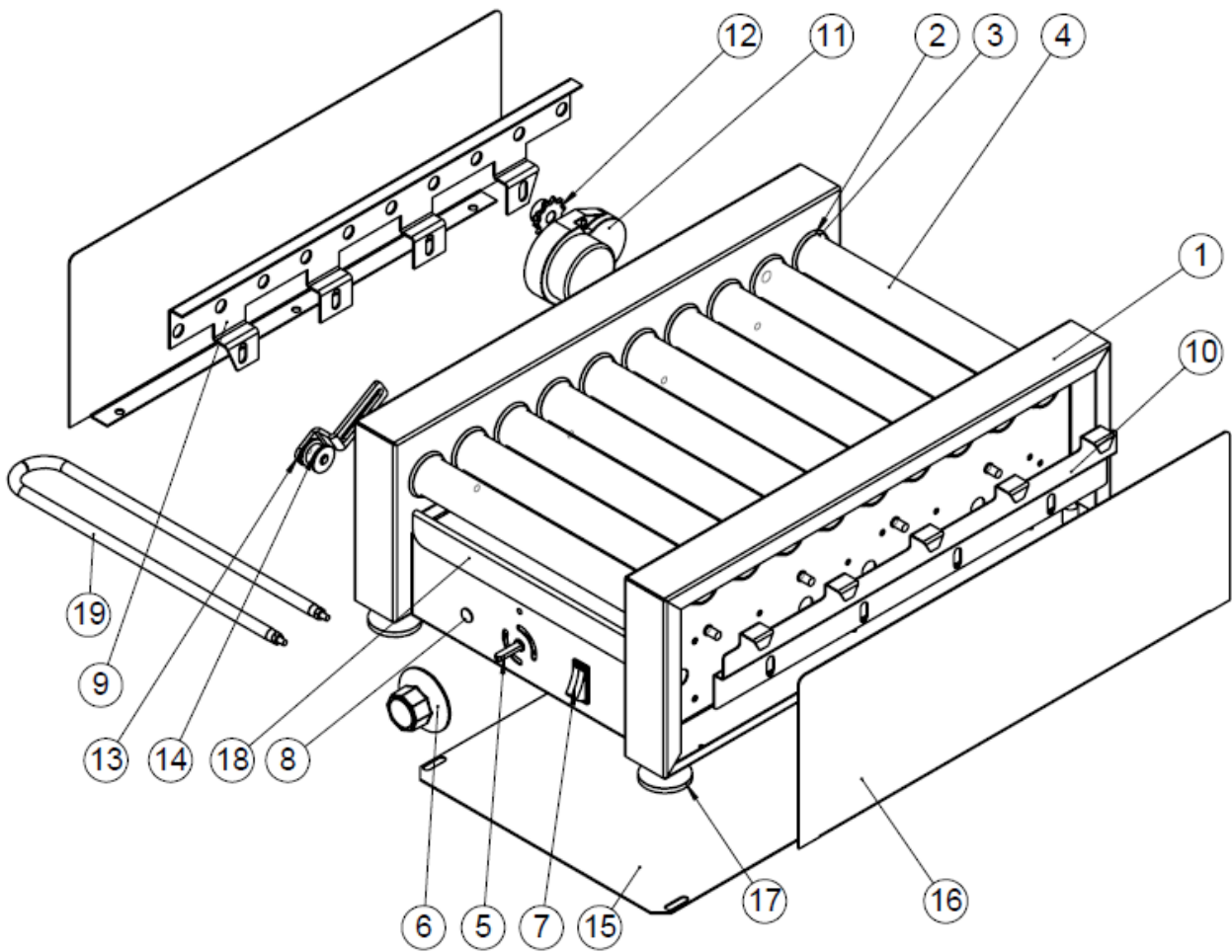
For Roller Grills with two heating zones, the control buttons on the right side control the front zone.

### 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

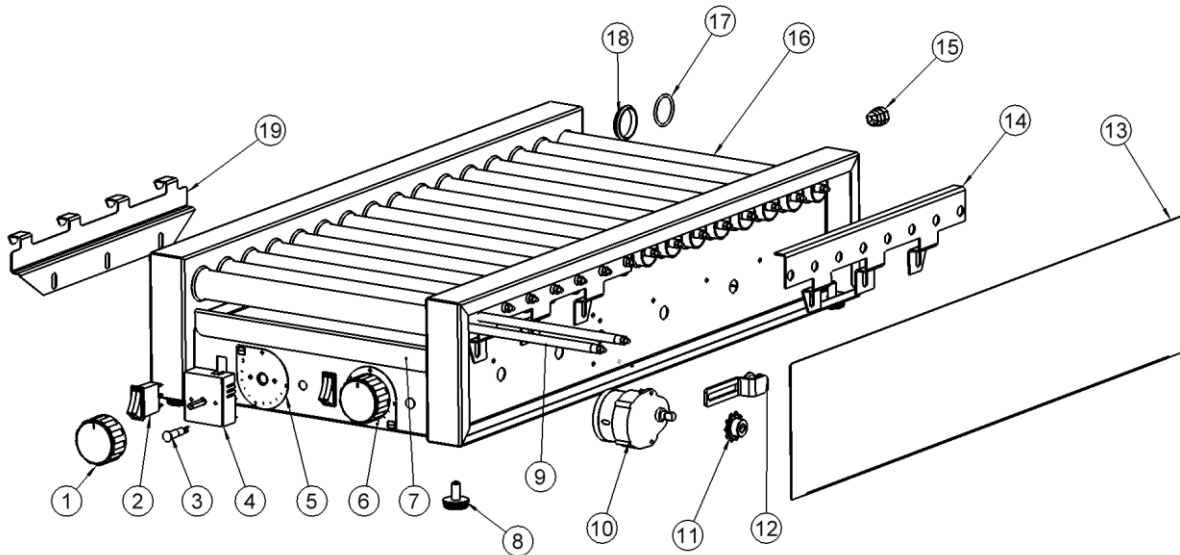
#### GL R22



<b>Pos.</b>	<b>Product no.</b>	<b>Pcs.</b>	<b>Description</b>
1	15-10022	1	Cabinet GL10R22 complete
2	83-08950		Glide bearing
3	81-06085		Grease filter, O-ring
3a	81-06067		Grease filter, V-ring
4	83-08869		Stainless drive roller
4a	83-08805		Steel/Teflon drive roller
5	83-08854	1	Power regulator
6	83-08855	1	Rotary knob for power regulator
7	83-07505	1	Single pole switch, red
8	83-07507	1	Indicator light, yellow
9	83-08806	1	Guide rail for heat elements/chain GL10
10	83-08807	1	Bracket for GL10 heat elements
11	83-10000	1	Gear drive
12	83-08584	1	Sprocket for gear drive
13	83-08809	1	Chain tensioner (excluding roller)
14	83-08070	1	Chain tensioner roller
15	83-08804	1	Base plate GL10R22
16	83-08803	2	Side cover GL10R22
17	82-06510	4	Adjustable leg M8
17	82-06506	4	Leg for low model
18	83-08802	1	Grease tray GL10R22
19	83-08850	1	Heat element R22 230V
	83-08078	1	Chain GL10

**GL R28**

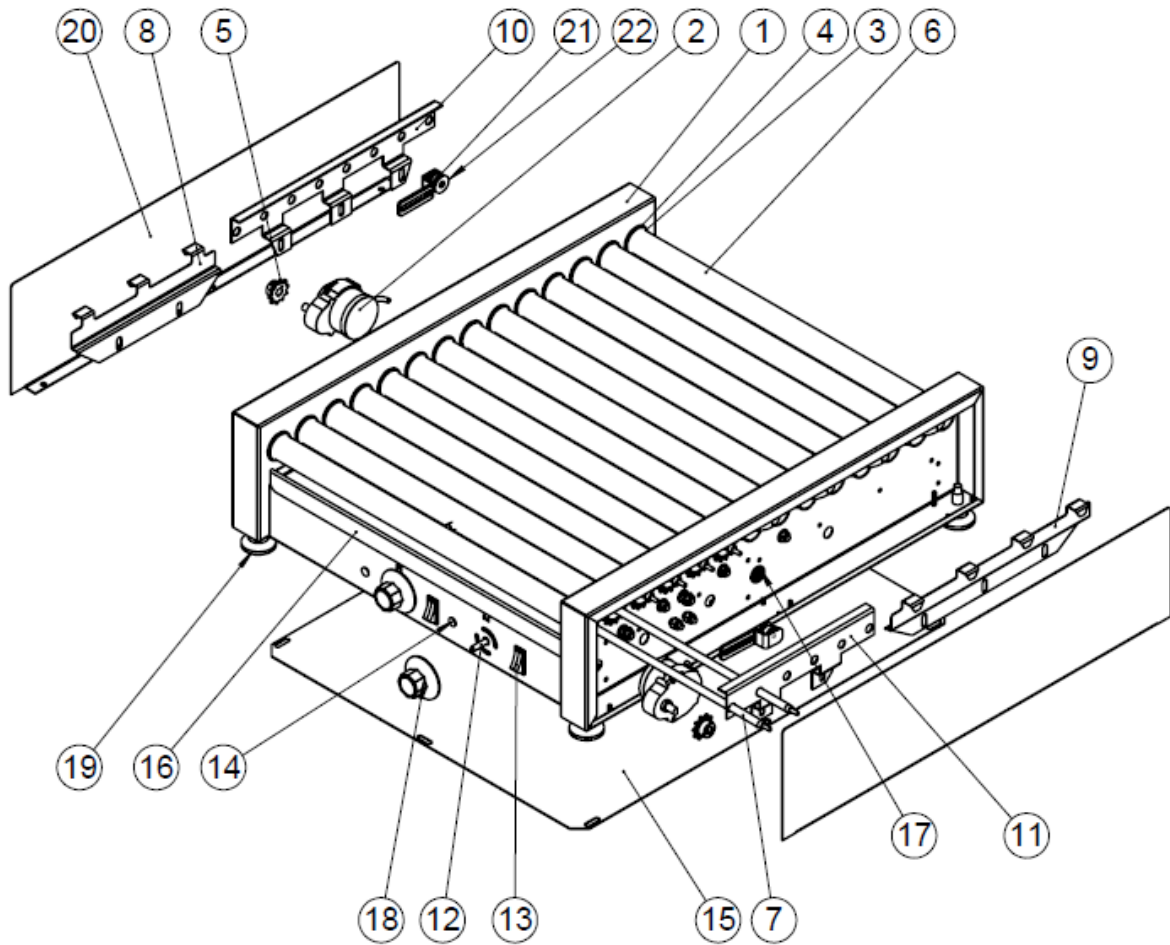
**Contains special parts for GL45/65 black model**



Pos.	Product no.	Pcs.	Description
1	74--00005	2	Rotary knob Ø45/6MM
2	83-07505	2	Single pole switch, red
3	83-07507	2	Indicator light, yellow
4	83-08854	2	Power regulator
5	83-00111	1	Zone scale power regulator rear
6	83-00110	1	Zone scale power regulator front
7	83-10781	1	Grease tray GL16/28
8	82-06506	4	Leg for low model
9	83-10802	8	Heat element 0.3KW/230V
10	83-10000	2	Gear drive

11	83-08584	2	Sprocket hub 05B1 Z10 Ø8 M5 grub screw
12	83-08808	2	Chain tensioner, complete
13	83-10712	2	Side cover
14	83-08948	2	Guide rail for heat elements/chain GL8
15	72-03570	1	Cable routing Ø15, 9
16	83-10779	16	Steel/Teflon drive roller RT28
17	81-06085	32	Grease filter, O-ring
17a	81-06067	32	Grease filter, V-ring
18	83-08950	32	Glide bearing
19	83-08946	2	Bracket for GL8 heat elements

GL-R45



Pos.	Product no.	Pcs.	Description
1	15-10022	1	Cabinet GL6R45 complete
1a	15-08045	1	Cabinet GL8R45 complete
1b	15-10045	1	Cabinet GL10R45 complete
1c	15-14045	1	Cabinet GL14R45 complete
1d	15-16045	1	Cabinet GL16R45 complete
2	83-10000	2	Gear motor (1 per Zone)
3	83-08950		Glide bearing (2 per roller)
4	81-06085		Grease filter, O-ring (2 per roller)
4a	81-06067		Grease filter, V-ring (2 per roller)
5	83-08584	2	Sprocket for gear drive



6	83-08811		Stainless drive roller R45
6a	83-08796		Steel/Teflon drive roller RT45
6b	83-09107		Stainless drive roller, oval RO45
6c	83-09091		Steel/Teflon drive roller RTA45
7	83-08853		Heat element R45 230V (one for each two rollers)
8	83-08938	1	Bracket for GL6 heat element
9	83-08946	1	Bracket for GL8 heat element
10	83-08948	1	Guide rail for chain/heat element GL8
11	83-08935	1	Guide rail for chain/heat element GL6
12	83-08854	2	Power regulator
13	83-07505	2	Single pole switch, red
14	83-07507	2	Indicator light, yellow
15	83-08934	1	Base plate GL6R45
15a	83-08964	1	Base plate GL8R45
15b	83-08799	1	Base plate GL10R45
15c	83-08944	1	Base plate GL14R45
15d	83-09054	1	Base plate GL16R45
16	83-08933	1	Grease tray GL6R45
16a	83-08963	1	Grease tray GL8R45
16b	83-08797	1	Grease tray GL10R45
16c	83-08943	1	Grease tray GL14R45
16d	83-09053	1	Grease tray GL16R45
17	84-00042	2	Rubber routing
18	83-08855	2	Rotary knob for power regulator
19	82-06510	4	Adjustable leg M8
19	82-06506	4	Leg for low model
20	83-08939	2	Side cover GL6
20a	83-08955	2	Side cover GL8
20b	83-08803	2	Side cover GL10
20c	83-08941	2	Side cover GL14

20d	83-09051	2	Side cover GL16
21	83-08809	2	Chain tensioner (excluding roller)
22	83-08070	2	Chain tensioner roller
	83-09523	1	Chain GL4
	83-09524	1	Chain GL6
	83-09525	1	Chain GL8

**GL-R65**

Pos.	Product no.	Pcs.	Description
1	15-06065	1	Cabinet GL6R65 complete
1a	15-08065	1	Cabinet GL8R65 complete
1b	15-10065	1	Cabinet GL10R65 complete
1c	15-00502	1	Cabinet GL14R65 complete
1d	15-00462	1	Cabinet GL16R65 complete
2	83-10000	2	Gear motor (1 per Zone)
3	83-08950		Glide bearing (2 per roller)
4	81-06085		Grease filter, O-ring (2 per roller)
4a	81-06067		Grease filter, V-ring (2 per roller)
5	83-08584	2	Sprocket for gear drive
6	83-08816		Stainless drive roller R65
6a	83-08795		Steel/Teflon drive roller RT65
7	83-08960		Heat element R65 230V (one for each two rollers)
8	83-08938	1	Bracket for GL6 heat element
9	83-08946	1	Bracket for GL8 heat element
10	83-08948	1	Guide rail for chain/heat element GL8
11	83-08935	1	Guide rail for chain/heat element GL6
12	83-08854	2	Power regulator
13	83-07505	2	Single pole switch, red
14	83-07507	2	Indicator light, yellow

15	83-08971	1	Base plate GL6R65
15a	83-08954	1	Base plate GL8R65
15b	83-08972	1	Base plate GL10R65
15c	83-09070	1	Base plate GL14R65
15d	83-09089	1	Base plate GL16R65
16	83-08969	1	Grease tray GL6R65
16a	83-08953	1	Grease tray GL8R65
16b	83-08970	1	Grease tray GL10R65
16c	83-09069	1	Grease tray GL14R65
16d	83-09249	1	Grease tray GL16R65
17	84-00042	2	Rubber routing
18	83-08855	2	Rotary knob for power regulator
19	82-06510	4	Adjustable leg M8
19	82-06506	2	Leg for low model
20	83-08939	2	Side cover GL6
20a	83-08955	2	Side cover GL8
20b	83-08803	2	Side cover GL10
20c	83-08941	2	Side cover GL14
20d	83-09051	2	Side cover GL16
21	83-08809	2	Chain tensioner (excluding roller)
22	83-08070	2	Chain tensioner roller
	83-09523	1	Chain GL4
	83-09524	1	Chain GL6
	83-09525	1	Chain GL8

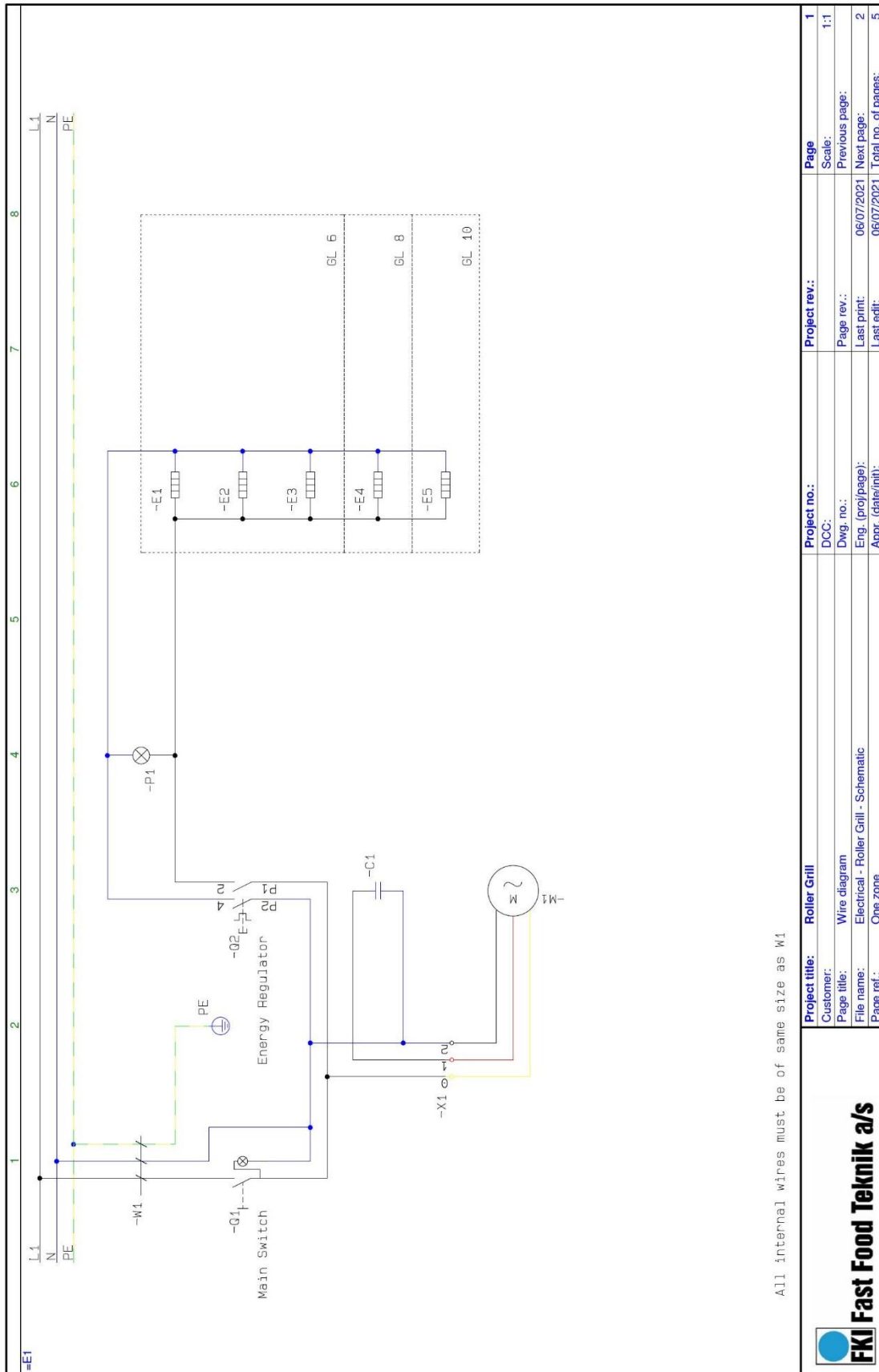
**GL-R102**

<b>Pos.</b>	<b>Product no.</b>	<b>Pcs.</b>	<b>Description</b>
1	15-06102	1	Cabinet GL6R102 complete
1a	15-10102	1	Cabinet GL10R102 complete
1b	15-14102	1	Cabinet GL14R102 complete
2	83-10030	2	Gear motor (1 per Zone)
3	83-08950		Glide bearing (2 per roller)
4	81-06085		Grease filter, O-ring (2 per roller)
4a	81-06067		Grease filter, V-ring (2 per roller)
5	83-08584	2	Sprocket for gear drive
6	83-09399		Stainless drive roller R102
6a	83-08922		Steel/Teflon drive roller RT102
7	83-06674		Heat element R102 230V (one for each two rollers)
8	83-08938	1	Bracket for GL6 heat element
9	83-08946	1	Bracket for GL8 heat element
10	83-08948	1	Guide rail for chain/heat element GL8
11	83-08935	1	Guide rail for chain/heat element GL6
12	83-08854	2	Power regulator
13	83-07505	2	Single pole switch, red
14	83-07507	2	Indicator light, yellow
15	83-08526	1	Base plate GL6R102
15a	83-06673	1	Base plate GL10R102
15b	83-08924	1	Base plate GL14R102
16	83-08527	2	Grease tray GL6R102
16a	83-06672	2	Grease tray GL10R102
16b	83-08926	2	Grease tray GL14R102
17	84-00042	2	Rubber routing
18	83-08855	2	Rotary knob for power regulator

19	82-06510	4	Adjustable leg M8
19	82-06506	2	Leg for low model
20	83-08939	2	Side cover GL6
20b	83-08803	2	Side cover GL10
20c	83-08941	2	Side cover GL14
21	83-08809	2	Chain tensioner (excluding roller)
22	83-08070	2	Chain tensioner roller
	83-09524	1	Chain GL6
	83-09525	1	Chain GL8

### 3.4.1 Wiring diagram

#### 1 Zone



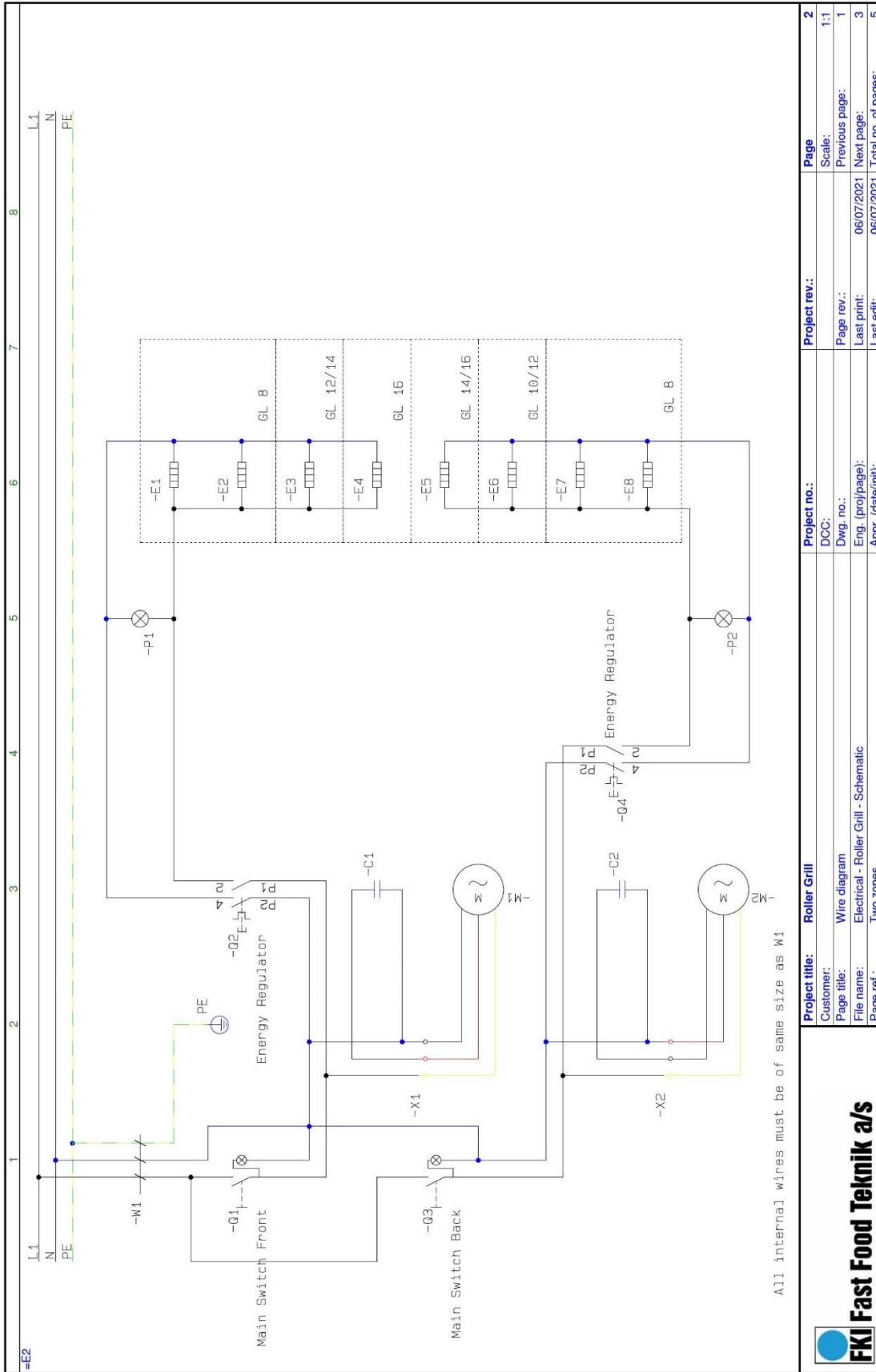
All internal wires must be of same size as W1



**FKI Fast Food Teknik a/s**

Project title:	Roller Grill	Project no.:	1	Page	1
Customer:		DCC:		Scale:	1:1
Page title:	Wire diagram	Dwg. no.:		Previous page:	
File name:	Electrical - Roller Grill - Schematic	Eng. (proj/page):		Last print:	06/07/2021
Page ref.:	One zone	Appr. (date/init):		Last edit:	06/07/2021
				Total no. of pages:	5

## 2 Zones



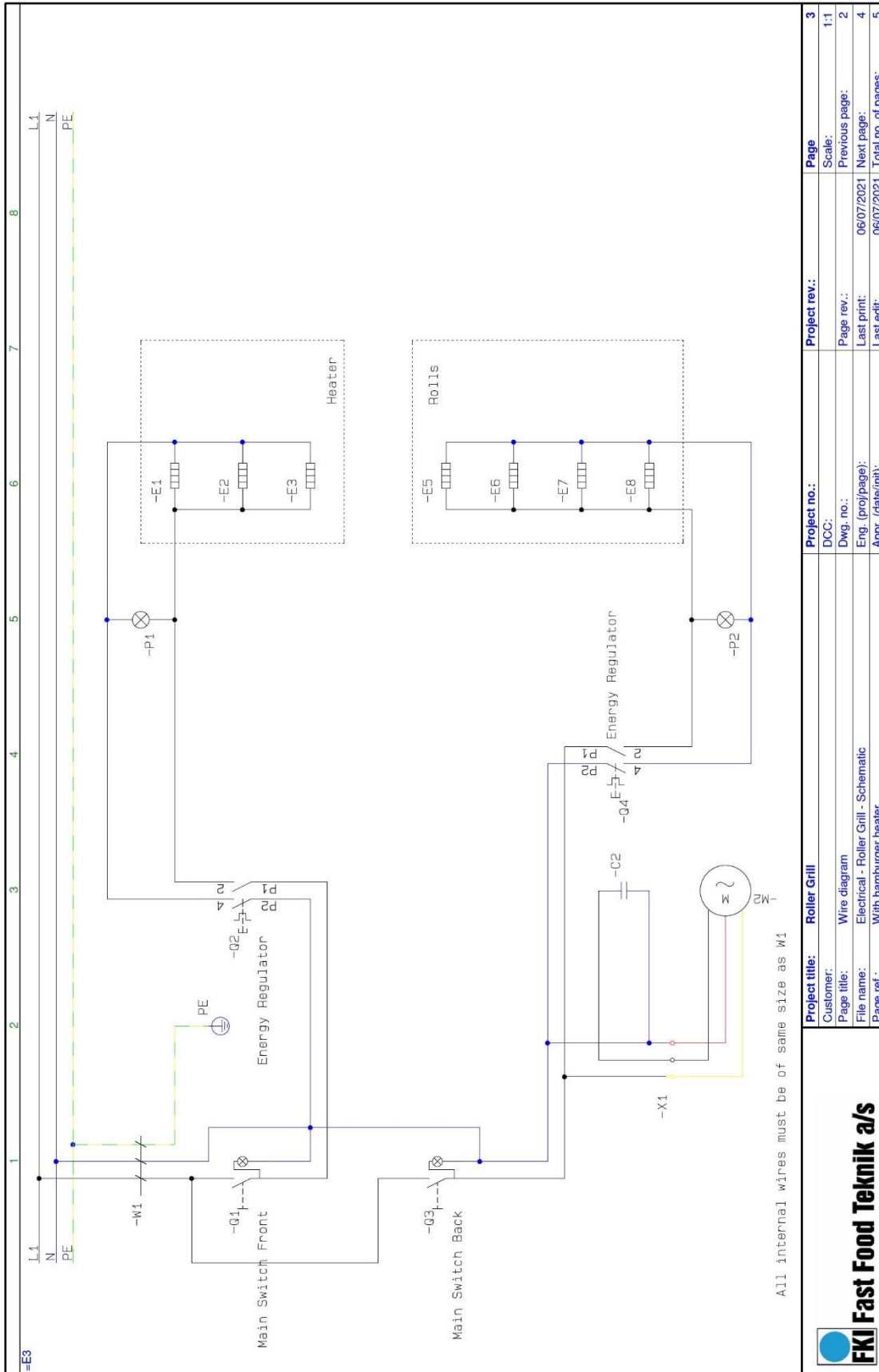
All internal wires must be of same size as W1



**FKI Fast Food Teknik a/s**

<b>Project title:</b> Roller Grill	<b>Project no.:</b>	<b>Project rev.:</b>	<b>Page</b>
Customer: Wire diagram	DCC:		Scale: 1:1
Page title: Electrical - Roller Grill - Schematic	Dwg. no.:	Page rev.:	Previous page: 1
File name: Two zones	Eng. (proj/page):	Last print: 06/07/2021	Next page: 3
Page ref.:	Appr. (date/int):	Last edit: 06/07/2021	Total no. of pages: 5

With Hamburger heater




All internal wires must be of same size as W1

<b>Project title:</b> Roller Grill		<b>Project no.:</b>	<b>Project rev.:</b>	<b>Page</b>
Customer:		DOC:		Scale:
Page title:		Dwg. no.:		1:1
File name:		Eng. (proj/page):		Previous page:
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Component	Article no.	Type	Function	Description	Manufacturer	Position
=E1/-C1	83-09996		Capacitor / For width above 102 cm 83-07866 is used			/1,3
=E1/-E1		Heating element	See spare part list			/1,6
=E1/-E2		Heating element	See spare part list			/1,6
=E1/-E3		Heating element	See spare part list			/1,6
=E1/-E4		Heating element	See spare part list			/1,6
=E1/-E5		Heating element	See spare part list			/1,6
=E1/-M1	83-10000		Gear motor / For width above 102 cm 83-10030 is used			/1,3
=E1/-P1	83-07507	Lamp				/1,4
=E1/-O1	83-07509	Main Switch				/1,1
=E1/-O2	83-08854	Energy Regulator				/1,3
=E1/-W1			3G10 / 3G1.5 for 2400+ Watt			/1,1
=E1/-X1	83-07952	Terminal block				/1,2
=E2/-C1	83-09996		Capacitor / For width above 102 cm 83-07866 is used			/2,3
=E2/-C2	83-09996		Capacitor / For width above 102 cm 83-07866 is used			/2,3
=E2/-E1		Heating element	See spare part list			/2,6
=E2/-E2		Heating element	See spare part list			/2,6
=E2/-E3		Heating element	See spare part list			/2,6
=E2/-E4		Heating element	See spare part list			/2,6
=E2/-E5		Heating element	See spare part list			/2,6
=E2/-E6		Heating element	See spare part list			/2,6
=E2/-E7		Heating element	See spare part list			/2,6
=E2/-E8		Heating element	See spare part list			/2,6
=E2/-M1	83-10000		Gear motor / For width above 102 cm 83-10030 is used			/2,3
=E2/-M2	83-10000		Gear motor / For width above 102 cm 83-10030 is used			/2,3
=E2/-P1	83-07507	Lamp				/2,5
=E2/-P2	83-07507	Lamp				/2,5
=E2/-O1	83-07509	Main Switch Front				/2,1
=E2/-O2	83-08854	Energy Regulator				/2,3

<b>Project title:</b> Roller Grill		<b>Project no.:</b>	<b>Project rev.:</b>	<b>Page</b>
Customer:	DCC:			Scale:
Page title:	Components list	Dwg. no.:	Page rev.:	Previous page:
File name:	Electrical - Roller Grill - Schematic	Eng. (proj/page):	Last print:	Next page:
Page ref.:		Appr. (date/init):	Last edit:	Total no. of pages:
				<b>4</b>



## 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

It is important to clean the Roller Grill daily after leaving to cool to <math><50^{\circ}\text{C}</math>.



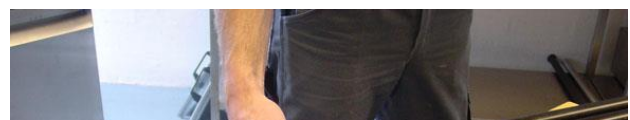
Turn on the Roller Grill and set the temperature to 1. This causes the rollers to turn and makes them easier to clean.



Wipe the rollers with a damp cloth soaked in detergent. Dry inwards towards the centre of the rollers to prevent fat from being pushed back into the cabinet.



Remove the tray under the rollers and clean it.



**BRUG ALDRIG!!!!!!**



## 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 Roller Grill is labelled with a recycling symbol in accordance with Danish Executive Order 148 of 8 February 2018 (Electronic Waste Executive Order/Danish-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 002  
Verninge, 01-okt-2021

# EU DECLARATION OF CONFORMITY

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

Type Code.:  
**SRG-97**

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
Machine Directive 2006/42/EC	EN/ISO 12100:2010 EN/IEC 60335-1:2012 EN/IEC 60355-1:2012/AC:2014 EN/IEC 60335-1:2012/A11:2014 EN/IEC 60335-2-48:2003
Electromagnetic Compatibility Directive 2014/30/EU	EN5501-1:2006 + A1:2009 + A2:2011 EN55014-2:1997 + A1:2001 + A2:2008
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>1/10-2021</i>	Issued by  <b>Søren B. Jensen - Technical Director</b>
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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.



**FKI Fast Food Teknik a/s**

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