

Instructions for use

Unitoaster

Model:

UT280/400

UT280V/400V

UT280EV/400EV

UT280V BB/400V BB

UT280S/400S

Type code: SCT-06



Version 2.3 2022



Fast Food Teknik a/s

Contents

1	Introduction.....	3
1.1	General	3
1.1.1	Appliance description	3
1.1.2	Manufacturer.....	3
1.1.3	Appliance label.....	4
1.1.4	Technical specifications and power consumption.....	4
1.1.5	Modification.....	5
2	Safety	5
2.1	Personal safety equipment.....	6
2.2	Potential hazards	6
2.3	Who may use the Appliance	6
2.4	Transport/installation/fixation	7
2.4.1	Transport	7
2.4.2	Installation	7
2.4.3	Fixation	8
2.5	Operation.....	8
2.6	Cleaning/maintenance	8
2.7	Servicing.....	9
3	Operation.....	9
3.1	Before first use	9
3.2	Operation.....	9
3.3	Repairs and spare parts.....	11
3.4	Specifications for spare parts	11
3.4.1	Spare parts diagrams	11
3.4.2	Electrical diagrams	17
4	Cleaning	23
4.1	General	23
4.2	Daily cleaning.....	23
5	Disposal.....	23
5.1	Packaging.....	23
5.2	When the Appliance is no longer required.....	23
6	EU DECLARATION OF CONFORMITY	24

1 Introduction

Original user instructions

These instructions are FKI Fast Food Teknik's original instructions for Unitoaster.

The purpose of these instructions

These instructions are intended to ensure the correct installation, use, handling and maintenance of Unitoaster. **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 front operated and is designed for tabletop use at an appropriate working height.

1.1.2 Manufacturer

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

1.1.3 Appliance label

1.1.3.1 Type designation SCT-06



1.1.4 Technical specifications and power consumption

1.1.4.1 Dimensions and weight

Model designation	Width x depth x height	Weight in kg
UT280	410 x 510 x 420 mm	15
UT280V	410 x 510 x 420 mm	15
UT280EV	410 x 510 x 420 mm	15
UT280V BB	410 x 510 x 420 mm	15
UT280S	410 x 510 x 420 mm	15
UT400	530 x 510 x 420 mm	18
UT400V	530 x 510 x 420 mm	19
UT400EV	530 x 510 x 420 mm	19
UT400V BB	530 x 510 x 420 mm	19
UT400S	530 x 510 x 420 mm	19
UT400 w. feed system	530 x 710 x 525 mm	25

1.1.4.2 Power

Connection voltage: 230 V AC

Connection frequency: 50/60 Hz

Model designation	Current consumption [Amp.]	Power [kW]
UT280	9.5 A	2.2 kW
UT280 ECO	9.5 A	2.2 kW
UT280V	9.5 A	2.2 kW
UT280V ECO	9.5 A	2.2 kW
UT280V BB	9.5 A	2.2 kW
UT280S	9,5 A	2,2 kW
UT400	9.5 A	2.2 kW
UT400 ECO	9.5 A	2.2 kW
UT400V	9.5 A	2.2 kW
UT400V ECO	9.5 A	2.2 kW
UT400V BB	9.5 A	2.2 kW
UT400S	9,5 A	2,2 kW
UT400 w. feed system	9.5 A	2.2 kW

Noise

Ambient noise from the Appliance:

Measured noise level: < 65 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



We recommend that gloves are worn when working with the Appliance. When cleaning the Appliance, gloves and safety glasses should be worn as the surfaces of the Appliance are very hot.

2.2 Potential hazards



When the Appliance is in use, the user should be aware that the Appliance is hot. Do not touch the hot surfaces or conveyor that pulls the bread through the Appliance unless 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.

It is important to empty the Appliance's waste tray/reflector panel of bread crumbs to prevent them from burning onto the surface.

Daily cleaning should be done after the Appliance has cooled down. Empty breadcrumbs from the waste tray and wash with a damp cloth. Clean the Appliance externally by wiping down with a damp cloth.

Thoroughly clean 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 section 2 about safety before connecting the Appliance.



Before start-up, clean the Appliance as shown in section 4.

3.2 Operation

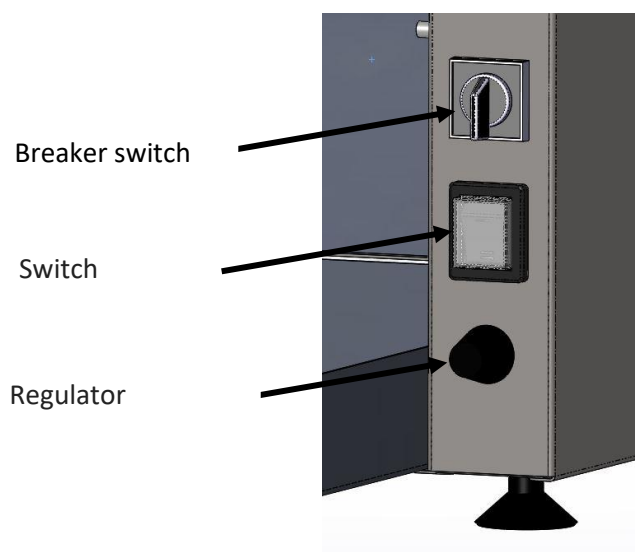
Switch the Appliance on by rotating the main breaker switch on the front of the Appliance to ON position.

A yellow light indicates that the Appliance is turned on (only EV model).

The Appliance may be equipped with a variable conveyor speed (V model) that can be adjusted with a rotary knob.

The Appliance has a “power saving” function that can be activated with the button switch. This function disconnects the conveyor and the two rear heating elements to save power consumption when the Appliance is not in use.

Place the bread on the conveyor for automatic transportation through the Appliance and out into the bread tray.



ECO-Variable model:

The Appliance is available in an energy-friendly variant (EV) where conveyor and heating elements are started/stopped automatically using a touch-free sensor.

This variant starts when bread is placed on the conveyor and turns off again after about two minutes. A new two minute period activates whenever bread is placed on the conveyor. If bread is continually added, the Appliance will continue to operate until the final slice has been conveyed through the Appliance.



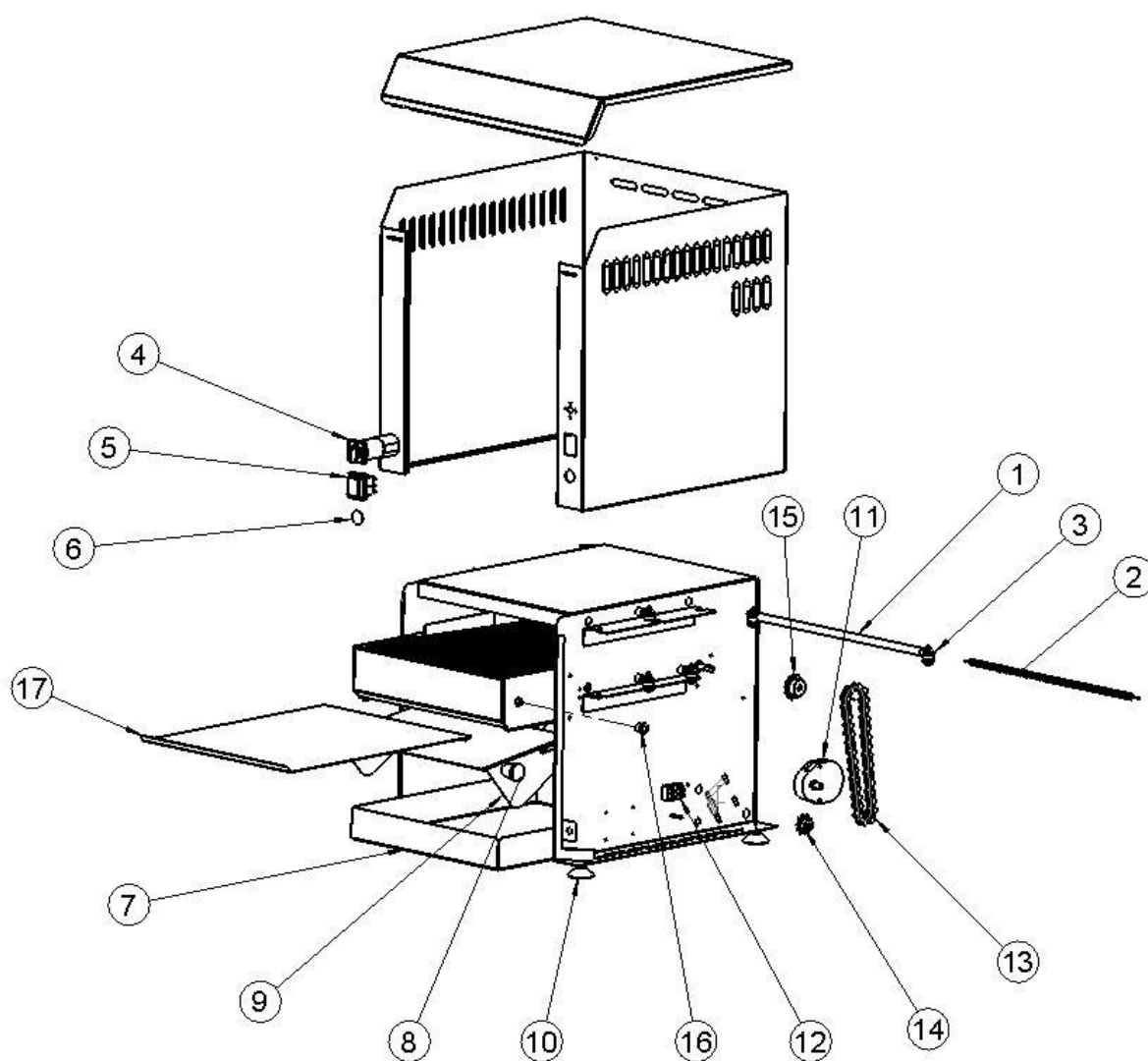
3.3 Repairs and spare parts

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

3.4 Specifications for spare parts

3.4.1 Spare parts diagrams

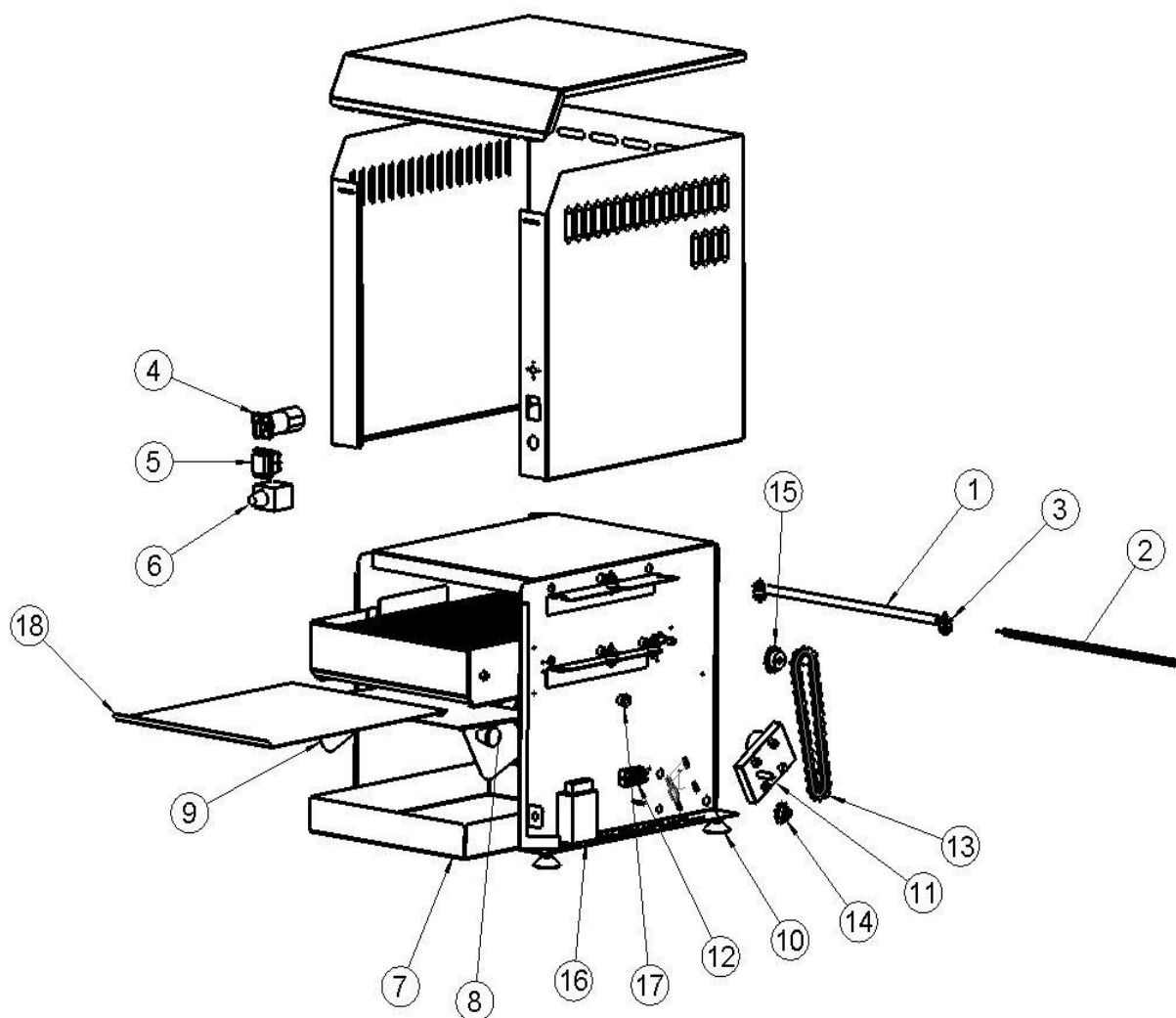
UT280/400/280S/400S



Pos.	Part no.	Pcs.	Description
1	83-08595	4	Quartz tube UT 280 – Ø11 x 320 mm
1	83-08883	4	Quartz tube UT 400 – Ø11 x 440 mm

2	83-08654	4	Heat coil 115V – 500W
2	83-08530	2	Heat element UT280S 1,0kW/230V
2	83-08561	2	Heat element UT400S 1,0kW/230
3	83-08596	8	Insulation kit
4	83-41017	1	Breaker switch, rotary
5	83-07908	1	Switch
6	83-06453	1	Dimmer plug, black
7	83-06546	1	Bread drawer UT 280
7	83-06581	1	Bread drawer UT 400
8	83-08652	1	Handle for bread drawer cover
9	83-06526	1	Cover for bread drawer UT 280 (extra equipment)
9	83-06587	1	Cover for bread drawer UT 400 (extra equipment)
10	81-06028	4	Legs black (Bumpers)
11	83-06595	1	Gear drive
12	83-07608	1	Terminal block 3-POLE 6.0mm2
13	83-08078	1	Chain
14	83-08584	1	Cog, bottom z10
15	83-08616	1	Cog, top z13
16	83-08688	4	Bronze bearing
17	83-06523	1	Reflector panel UT280
17	83-06616	1	Reflector panel UT400

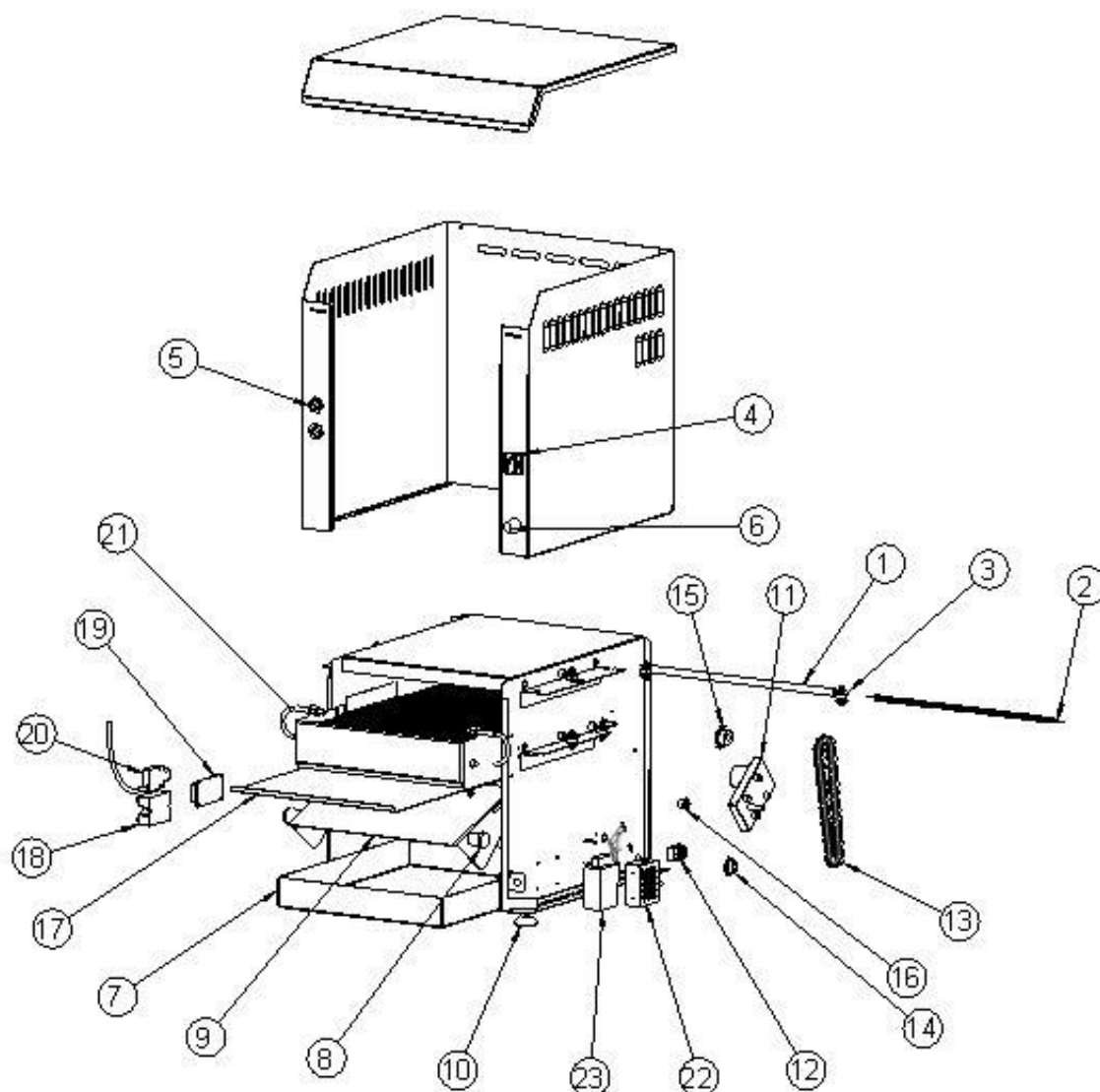
UT280V/400V



Pos.	Part no.	Pcs.	Description
1	83-08595	4	Quartz tube UT 280 – Ø11 x 320 mm
1	83-08883	4	Quartz tube UT 400 – Ø11 x 440 mm
2	83-08654	4	Heat coil 115V – 500W
3	83-08596	8	Insulation kit
4	83-41017	1	Breaker switch, rotary
5	83-07908	1	Switch
6	83-10029	1	Regulator
7	83-06546	1	Bread drawer UT 280
7	83-06581	1	Bread drawer UT 400
8	83-08652	1	Handle for bread drawer cover
9	83-06526	1	Cover for bread drawer UT 280 (extra equipment)
9	83-06587	1	Cover for bread drawer UT 400 (extra equipment)
10	81-06028	4	Legs black(Bumpers)
11	83-10027	1	Gear motor UT-V

12	83-07680	1	Terminal block 4-pole
13	83-08078	1	Chain
14	83-08584	1	Cog, bottom z10
15	83-08616	1	Cog, top z13
16	83-10028	1	Power supply 240VAC 12V
17	83-08688	4	Bronze bearing
18	83-06523	1	Reflector panel UT280
18	83-06616	1	Reflector panel UT400


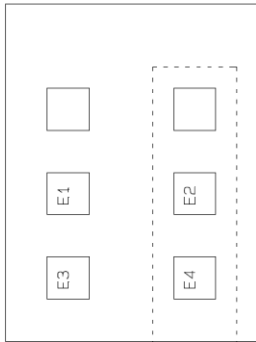
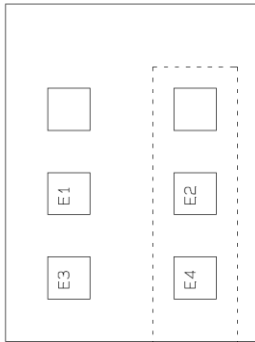
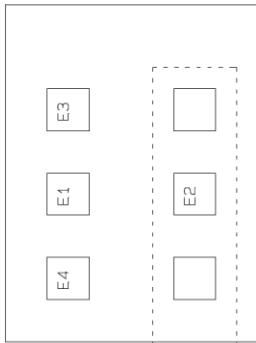
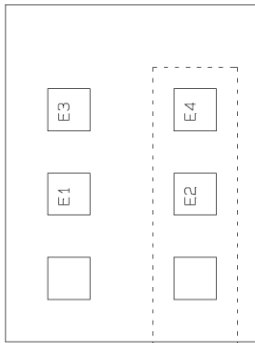


UT280EV/400EV

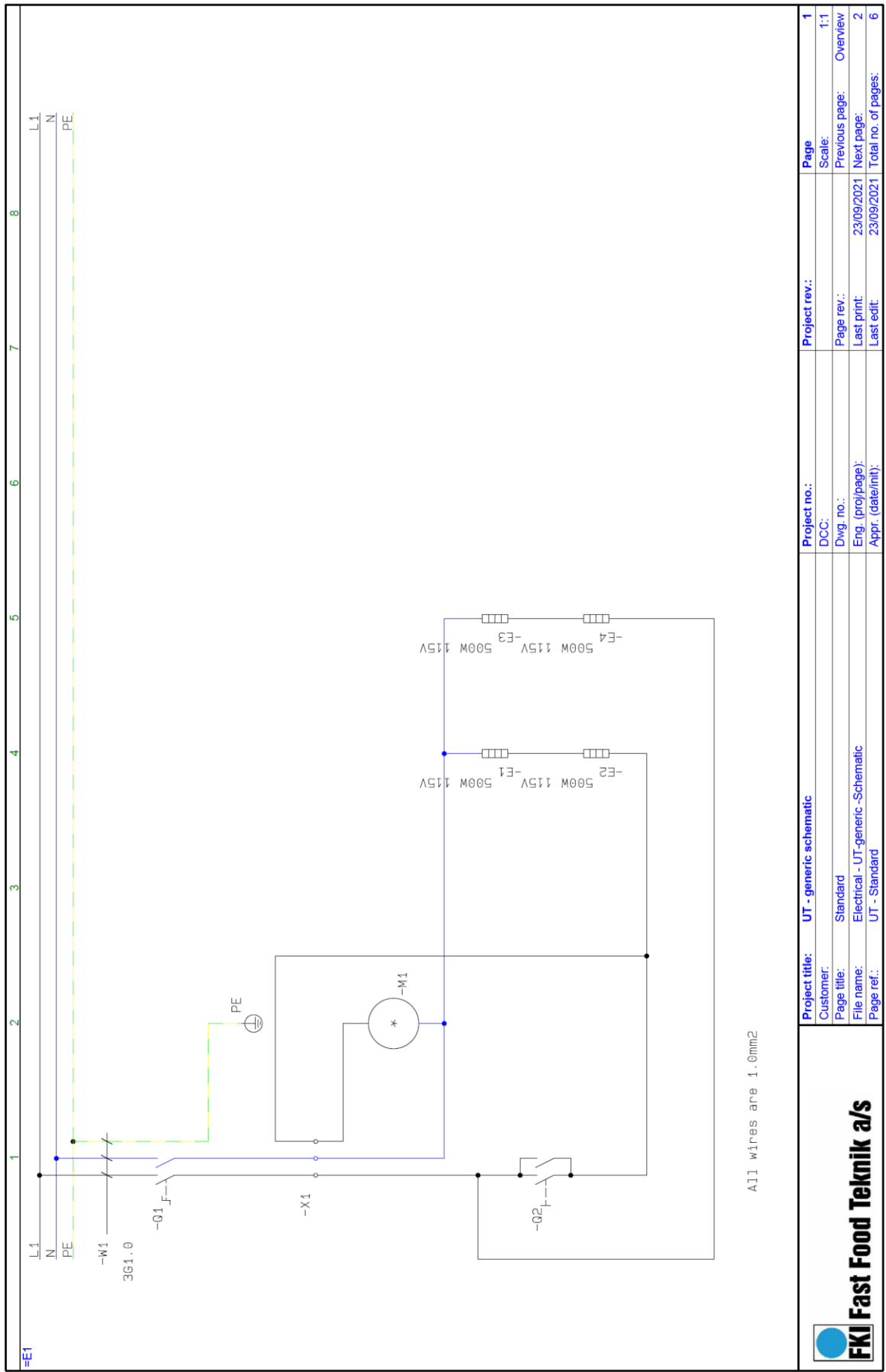


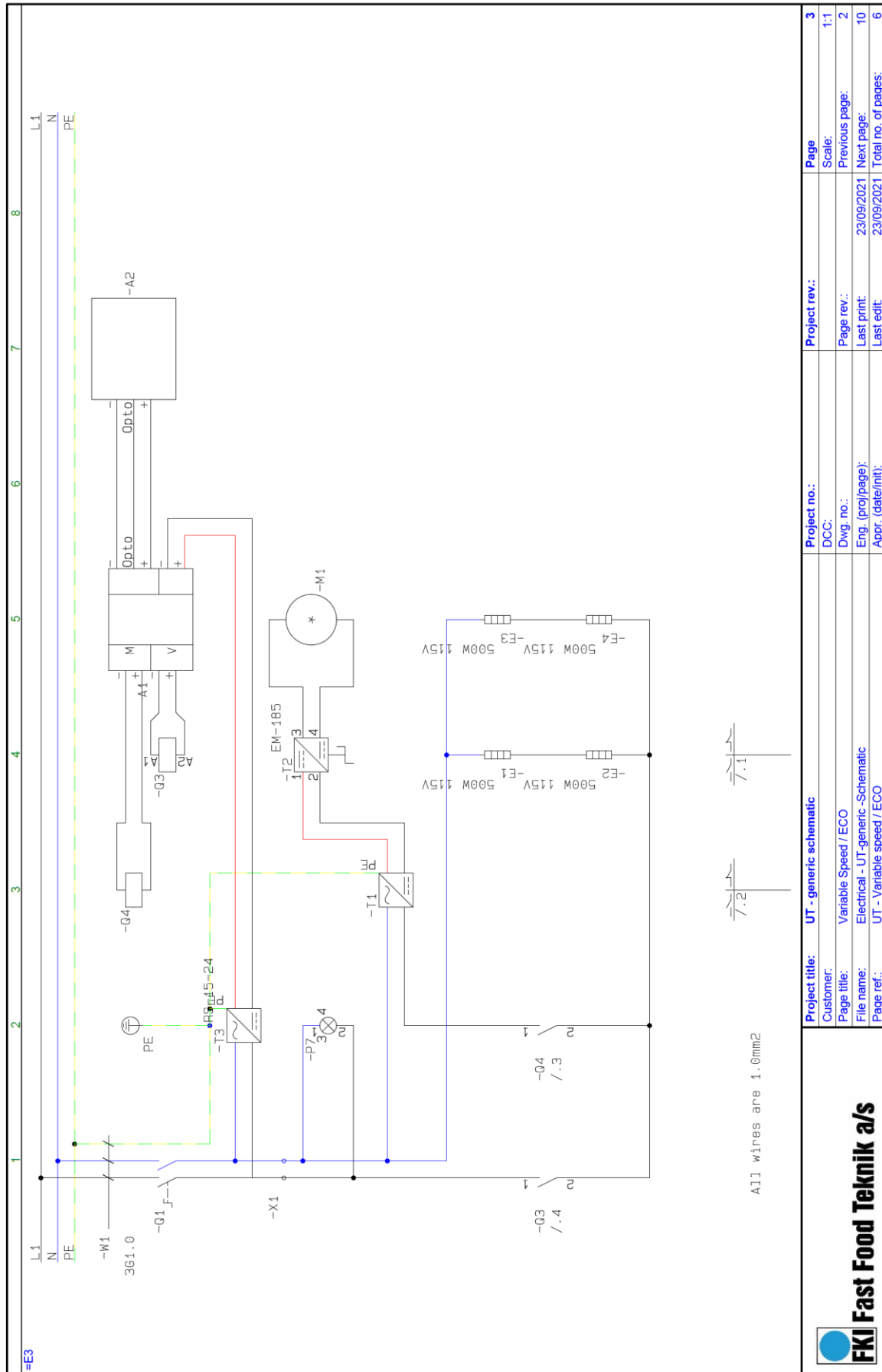
Pos.	Part no.	Pcs.	Description
1	83-08595	4	Quartz tube UT 280 – Ø11 x 320 mm
1	83-08883	4	Quartz tube UT 400 – Ø11 x 440 mm
2	83-08654	4	Heat coil 115V – 500W
3	83-08596	8	Insulation kit
4	83-41017	1	Breaker switch, rotary
5	72-03521	1	Cable retainer PG11, steel
6	83-10029	1	Regulator
7	83-06546	1	Bread drawer UT 280
7	83-06581	1	Bread drawer UT 400
8	83-08652	1	Handle for bread drawer cover
9	83-06526	1	Cover for bread drawer UT 280 (extra equipment)

9	83-06587	1	Cover for bread drawer UT 400 (extra equipment)
10	81-06028	4	Legs black(Bumpers)
11	83-06595	1	Gear drive
12	83-07608	1	Terminal block 3-POLE 6.0mm2
13	83-08078	1	Chain
14	83-08584	1	Cog, bottom z10
15	83-08616	1	Cog, top z13
16	83-08688	4	Bronze bearing
17	83-06523	1	Reflector panel UT280
17	83-06616	1	Reflector panel UT400
18	88-00231	1	Solid state relay 480V single phase 35A
19	72-00111	1	UT timer control board
20	72-00113	1	UT fiberoptic amplifier
21	72-00114	2	Glass fibre cable with UT (910) sensor
22	72-00112	1	Power supply 240VAC 24V
23	83-10029	1	Power supply 240VAC 12V

3.4.2 Electrical diagrams

	1	2	3	4	5	6	7	8
 FKI Fast Food Teknik a/s	<div style="display: flex; justify-content: space-between;"> <div> <p>Project title: UT - generic schematic</p> <p>Customer: _____</p> <p>Page title: Standard</p> <p>File name: Electrical - UT-generic-Schematic</p> <p>Page ref.: _____</p> </div> <div> <p>Project no.: _____</p> <p>DCC: _____</p> <p>Dwg. no.: _____</p> <p>Eng. (proj/page): _____</p> <p>Appr. (date/init): _____</p> </div> <div> <p>Project rev.: _____</p> <p>Scale: _____</p> <p>Page rev.: _____</p> <p>Last print: _____</p> <p>Total no. of pages: _____</p> </div> <div> <p>Page _____</p> <p>Overview _____</p> <p>Scale: 1:1</p> <p>Previous page: _____</p> <p>Next page: _____</p> <p>Total no. of pages: 6</p> </div> </div>							
	<div style="display: flex; justify-content: space-around;"> <div style="width: 45%;">  </div> <div style="width: 45%;">  </div> </div>							
	<div style="display: flex; justify-content: space-around;"> <div style="width: 45%;">  </div> <div style="width: 45%;">  </div> </div>							
	<div style="display: flex; justify-content: space-around;"> <div style="width: 45%;">  </div> <div style="width: 45%;">  </div> </div>							





Component	Article no.	Type	Function	Description	Manufacturer	Position
=E1/-E1	83-08654	Heating element	500W 115V			/1.4
=E1/-E2	83-08654	Heating Element	500W 115V			/1.4
=E1/-E3	83-08654	Heating Element	500W 115V			/1.5
=E1/-E4	83-08654	Heating Element	500W 115V			/1.5
=E1/-M1	83-06515	Gear motor				/1.2
=E1/-Q1	83-41017	Main Switch				/1.1
=E1/-Q2	83-07954	Change over switch				/1.1
=E1/-W1	72-03626	Cable	3G1.0			/1.1
=E1/-X1	83-07608	Terminal Block				/1.1
=E2/-E1	83-08654	Heating Element	500W 115V			/2.4
=E2/-E2	83-08654	Heating Element	500W 115V			/2.4
=E2/-E3	83-08654	Heating Element	500W 115V			/2.5
=E2/-E4	83-08654	Heating Element	500W 115V			/2.5
=E2/-M1	83-10027	Gear Motor				/2.5
=E2/-Q1	83-41017	Main Switch				/2.1
=E2/-Q2	83-07954	Change over switch				/2.1
=E2/-T1	83-10028	SMPS		RS15-12	Meanwell	/2.2
=E2/-T2	83-10029	DC/DC	EM-185			/2.4
=E2/-W1	72-03626	Main Cable	3G1.0			/2.1
=E2/-X1	72-03508	Terminal Block				/2.1
=E3/-A1	72-00111	Timer Circuit				/3.5
=E3/-A2	72-00113	Amplifier				/3.7
=E3/-E1	83-08654	Heating Element	500W 115V			/3.4
=E3/-E2	83-08654	Heating Element	500W 115V			/3.4
=E3/-E3	83-08654	Heating Element	500W 115V			/3.5
=E3/-E4	83-08654	Heating Element	500W 115V			/3.5
=E3/-M1	83-10027	Gear Motor				/3.5
=E3/-P7	83-07507	Lamp				/3.3



FKI Fast Food Teknik a/s

Project title: UT - generic schematic
Customer:
Page title: Components list
File name: Electrical - UT-generic -Schematic
Page ref.:

Project no.:
DCC:
Dwg. no.:
Eng. (proj/page):
Appr. (date/init):

Project rev.:
Page rev.:
Last print: 23/09/2021
Last edit: 23/09/2021

Page 10
Scale: 1:1
Previous page: 3
Next page: 11
Total no. of pages: 6

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 011
Verninge, 01-okt-2021

EU DECLARATION OF CONFORMITY

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

Type Code.:
SCT-06

where xxx is the width variants, 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
WEEE Directive 2012/19/EU	EN55014-2:1997 + A1:2001 + A2:2008
ROHS Directive 2011/65/EU	
Regulations	Standards
Food Contact Materials 1935/2004	N/A
Good Manufacturing Practice 2023/2006	

Date 1/10-2021	Issued by  Søren B. Jensen - Technical Director
-------------------	------------------------------------------------------------------------------------------------------------------------------------------

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.

Byghøjvej 5 · Verninge · DK-5690 Tommerup
Tel. +45 64 75 10 66 · Fax +45 64 75 10 88 · CVR no. 1472 8287 · www.fki.dk



Fast Food Teknik a/s

Byghøjvej 5 · Verringe · DK-5690 Tommerup · Denmark · Tel. +45 6475 1066 · info@fki.dk ·