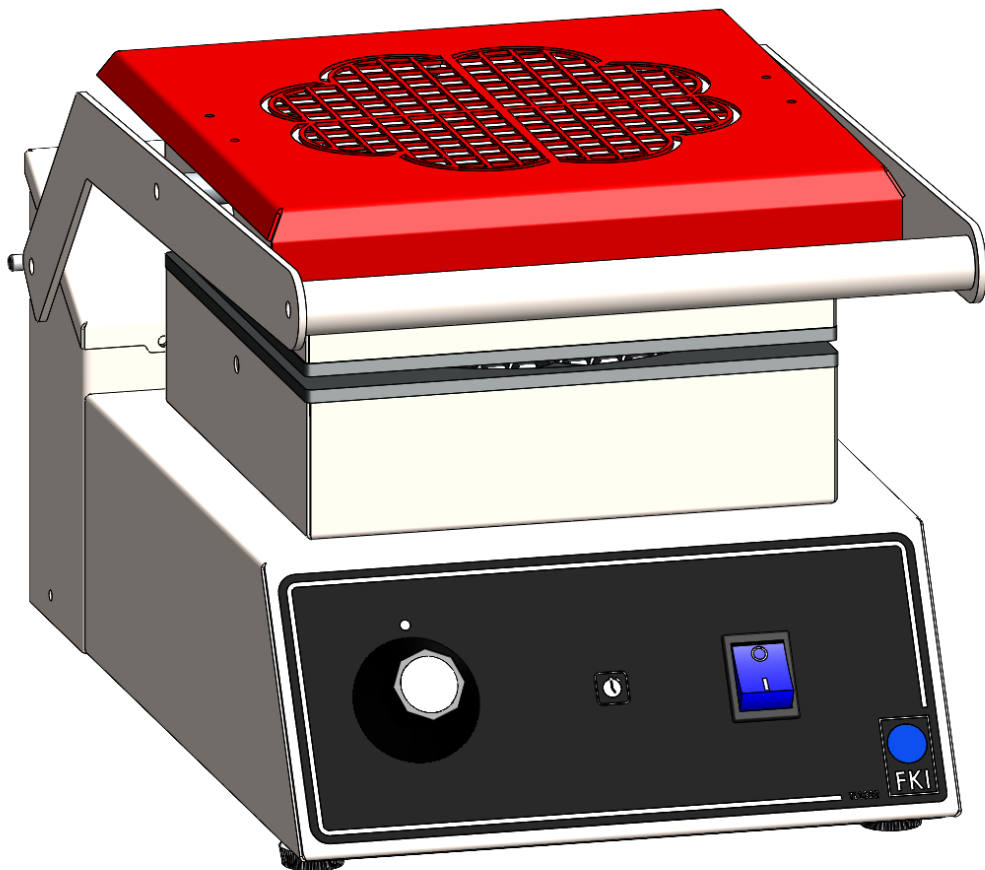


# Instructions for use

## FKI Waffle Iron

TL-1322

Type code: SWI-22



**FKI Fast Food Teknik a/s**

Version 3.1 – september 2023

# 1 Contents

2	Introduction.....	2
2.1	General .....	2
2.1.1	Appliance description .....	2
2.1.2	Manufacturer.....	3
2.1.3	Appliance label.....	3
2.1.4	Technical specifications and power consumption.....	3
2.1.5	Modification.....	4
3	Safety.....	4
3.1	Personal safety equipment.....	4
3.2	Potential hazards.....	4
3.3	Who may use the appliance .....	4
3.4	Transport/installation/fixation .....	5
3.4.1	Transport .....	5
3.4.2	Installation .....	5
3.4.3	Fixation .....	6
3.5	Operation.....	6
3.6	Cleaning/maintenance .....	6
3.7	Servicing.....	7
4	Operating the Waffle Iron .....	7
4.1	Before first use .....	7
4.2	Operation.....	7
4.2.1	Operation of timer.....	8
4.2.2	Adjustment of temperature.....	8
4.3	Repairs and spare parts.....	9
4.4	Specifications for spare parts .....	9
4.4.1	Wiring diagram .....	11
5	Disposal.....	13
5.1	Packaging.....	13
5.2	When the appliance is no longer in use .....	13
6	EU DECLARATION OF CONFORMITY .....	14

## 2 Introduction

### **Original user instructions**

These instructions are FKI Fast Food Teknik's original instructions for Waffle Iron TL-series.

### **The purpose of these instructions**

These instructions are intended to ensure the correct installation, use, handling and maintenance of the Waffle Iron. **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.

## 2.1 General

### 2.1.1 Appliance description

The FKI Waffle Iron is designed for heating all kinds of waffles by direct contact with the pans. The Waffle Iron have an upper and a lower corrugated and Teflon coated pan, which, properly applied, gives the product a crisp and grilled appearance.

## 2.1.2 Manufacturer

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

## 2.1.3 Appliance label

### 2.1.3.1 *Type code: SWI-22*



## 2.1.4 Technical specifications and power consumption

Connection voltage: 230 V AC

Connection frequency: 50/60 Hz

**Attention! Only connect to a grounded power outlet.**

### 2.1.4.1 *Dimensions and weight*

Height x width x depth: 235 x 270 x 405 mm

Weight: 10 kg

### 2.1.4.2 *Power*

Connection voltage: 230 V AC

Connection frequency: 50/60 Hz

Current absorbed: 6,25 A

Power absorbed: 1500 W

### 2.1.4.3 *Intended use*

The appliance is only to be used for food preparation.

### 2.1.5 Modification

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

## 3 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.

### 3.1 Personal safety equipment



It is recommended that gloves and goggles are worn when working with the appliance, as the surfaces of the Waffle Iron are hot and there may be a risk of hot grease.

### 3.2 Potential hazards



When the appliance is in use, the user should be aware that the appliance is hot. Do not touch surfaces without wearing protective gloves.

Therefore, be careful not to touch them while operating the appliance.



During operation, only the hand grip and the buttons on the front may be touched. The food that is fried on the Waffle Iron must be inserted and removed using a specially designed tool to avoid contact with the hot surfaces of the Waffle Iron.

### 3.3 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.

## 3.4 Transport/installation/fixation

### 3.4.1 Transport

The Waffle Iron 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.

### 3.4.2 Installation

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

Do not place the appliance in the immediate vicinity of machines or things that do not tolerate radiant heat, as the heat from the Waffle Iron can thereby be transferred



Connection of the appliance should be carried out by an authorised electrician. The Waffle Iron is equipped with a grounded 1-pole plug (F+N+J). Be aware that the installation has been carried out correctly with sufficient fuse size, protection against fault current and grounding.



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



The Waffle Iron 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!

### 3.4.3 Fixation



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

## 3.5 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.

## 3.6 Cleaning/maintenance

### General



Remember to use personal safety equipment. see 3.1

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.



**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.

Always allow the Waffle Iron to cool and unplug it before cleaning or repairing.

Clean the pans with a soft brush. Never use steel tools for cleaning pans, as these can damage the Teflon coating.

Clean the outside surfaces of the appliance with a damp cloth, to which a mild detergent may be added. Remember to wipe with a clean cloth if detergent is used.

### 3.7 Servicing



The appliance must always be switched off and disconnected from the power source before commencing repairs

## 4 Operating the Waffle Iron

### 4.1 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 3* about safety before connecting the appliance.



Before start-up, clean the appliance as shown in *section 3.6*.

### 4.2 Operation

Before using the appliance for the first time, it is recommended to heat it up to 200°C and leave it at this temperature for min. 5 minutes.

The waffle iron is switched on using the blue switch on the front of the machine, then heated to the right temperature. This takes approximately 15-20 minutes, after which the Waffle Iron is ready for use. The top must be closed during heating.

#### Baking of a Waffle

1. Open the waffle iron and pour a portion of waffle baking mix (use special spoon) on the lower pan.
2. Close the waffle iron and start the timer.
3. When the alarm sounds, open the waffle iron and the baked waffle removed with plastic or wood tool. (Never use metal tools or objects on the Teflon coated pans).
4. Wipe pans for residues of sugar and fat, before the next portion of baking mix is introduced.
5. Next waffle repeat steps 1-3.



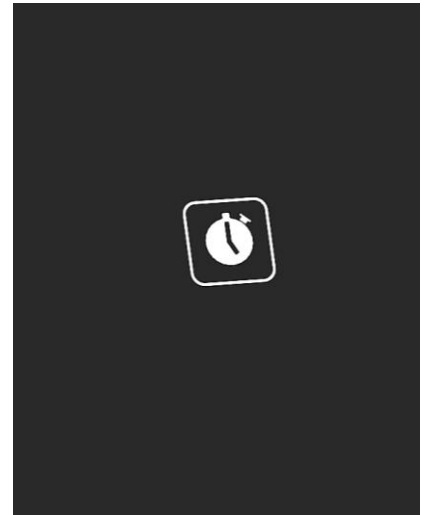
#### 4.2.1 Operation of timer

Waffle iron is equipped with a fixed timer.

The timer is provided with a pushbutton. By pressing the Timer Button, a LED light, indicates that the countdown is going on.

At the expiry of the time an alarm sounds. The alarm is stopped by pressing the Timer button.

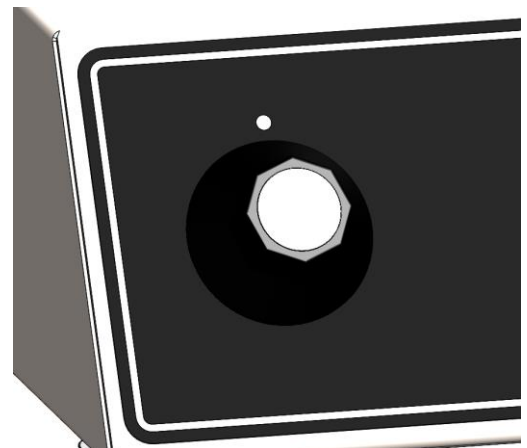
The timer is started at the same time again by pressing Timer button.



#### 4.2.2 Adjustment of temperature

The waffle iron is provided with an analog thermostat, positioned at the rear of the left side, which is adjustable between 50-250 ° C. The temperature is adjusted by turning the thermostat to suit to the timer.

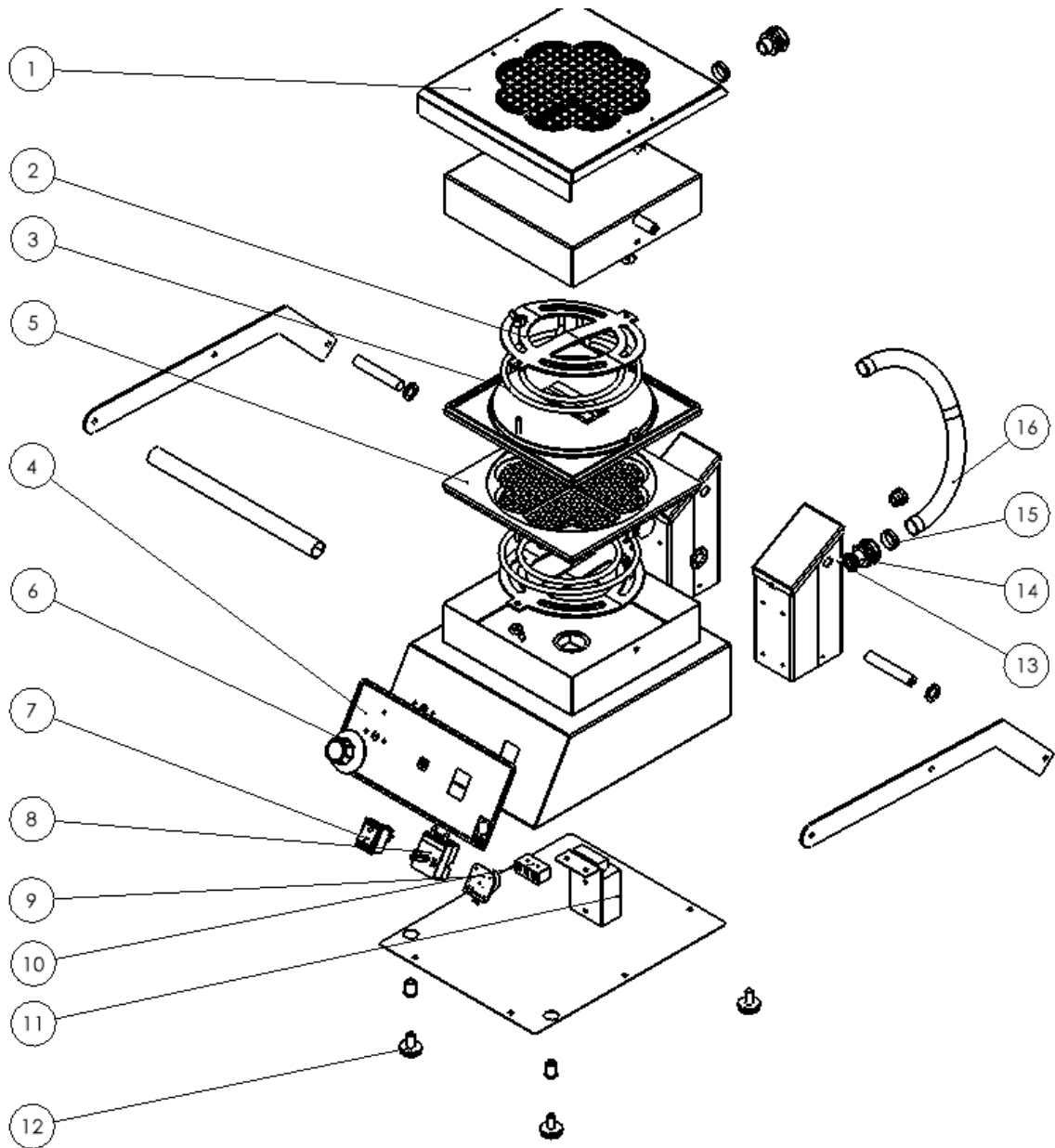
The temperature is raised by rotating clockwise and lowered by rotating counterclockwise.



### 4.3 Repairs and spare parts

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

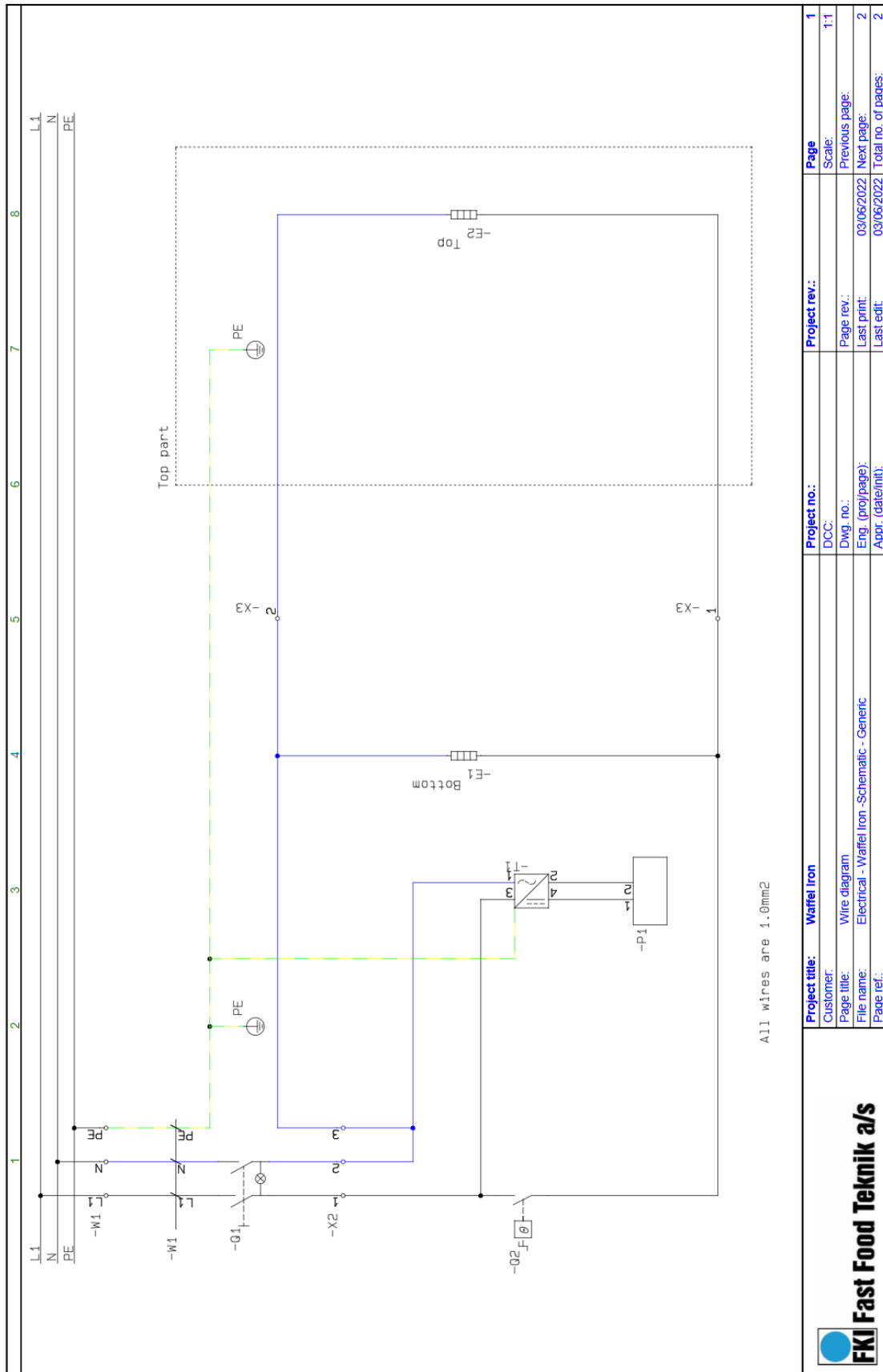
### 4.4 Specifications for spare parts



SPAREPARTS

POS	Item No.	Pcs.	Description
1	83-10860	1	Heat Shield
2	83-09709	2	Bracket for heat element
3	83-09716	2	Heat element
4	72-05515	1	Front screen
5	83-10033	2	Teflon Pan
6	83-08202	1	Knob
7	74-00056	1	Switch
8	72-03643	1	Thermostat
9	72-08007	1	Timer Controller
10	72-03509	1	Connector
11	83-10028	1	Power supply
12	82-06506	4	Foot
13	72-00010	2	Nut M16
14	72-00011	2	Fitting M16X1.5
15	72-00012	2	Sealing
16	72-00009	1	Tube

### 4.4.1 Wiring diagram





## 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 in use

The appliance 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 013  
Verninge, 03-jun-2022

# EU DECLARATION OF CONFORMITY

We FKI Fast Food Teknik a/s declares under our sole responsibility that the product Waffle Iron

Type Code.:  
**SWI-22**

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/IEC 60335-1:2012 EN/IEC 60355-1:2012/AC:2014 EN/IEC 60335-1:2012/A11:2014 EN/IEC 60335-2-48:2003
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 1/5 - 2022	Issued by  Søren Pedersen - 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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