



Fast Food Teknik a/s

User and service manual

Warming equipment Sausage warmer / BainMarie CL-series



JAN 2021

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1. Introduction

Original instruction manual

This manual is a translation of the original manual for the warming equipment, sausages warmers and Bain Marie CL-series. In the following mentioned as *warmer*.

Purpose

The purpose of this manual is to ensure proper installation, use, handling and maintenance of the warmer.

Accessibility

The manual shall be kept in a – to the staff – well known place which is easy to access for electricians and other personnel who maintain.

Knowledge

The employer is obligated to ensure that people who operate, serve and/or maintain the warmer, has read this instruction manual or as a minimum are familiar with the parts which are relevant to their job.

Furthermore everybody who operates, serve and/maintain the warmer is obligated to seek information in this operation instructions manual.

2. In general

2.1. Manufacturer

Warmers CL-series are manufactured by

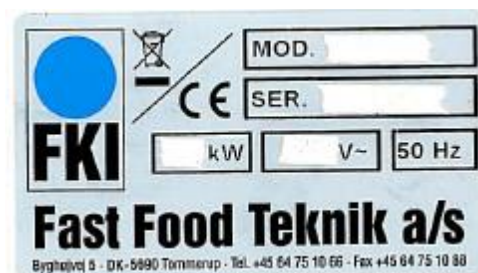
Company name: FKI Fast Food Teknik A/S
Address: Byghøjvej 5, Verninge
DK-5690 Tommerup

2.2. Full name of the machine

The full name of the equipment is **TL xxxx**

2.3. Machine tag

The machine tag is placed on the back or underneath the warmer.



3. Overview and application

3.1. General description

The CL-models are designed as a double boiler with an outer cabinet containing the heat element and heating fluid (water) and an inner container containing the food that shall be prepared/warmed up either direct in the container or in water eventually with spices etc..

3.2. The purpose and intended use of the equipment

FKI warming equipment type CL are designed for warming of sausages or warm holding of e.g. hamburgers in sauce, sauces, soups, vegetables, mashed potatoes etc. without this leading to an actual cooking of the product.

3.3. Warning of foreseen misuse

The outer cabinet shall always contain water to a level above the heat element. Check this regularly since the heat element cannot stand dry heating.

Never use the equipment, without the inner container since the heat element cannot stand salts or spices from the food if warming up are done directly in the outer cabinet.

Never turn on the heat element before checking the water level in the outer cabinet

3.4. Technical specifications and consumption

Overall dimensions

Model	Outer dim. w x d x h [mm]	Weight (without water)
CL-A1	320 x 335 x 300	8 kg
CL-A2	320 x 335 x 215	8 kg
CL3016	335 x 440 x 300	9 kg
CL3020	270 x 370 x 300	9 kg
CL13100	205 x 425 x 165	5 kg
CL13150	205 x 425 x 165	6 kg
CL14100	295 x 260 x 165	5 kg
CL14150	295 x 260 x 165	6 kg
CL1619R	240 x 315 x 290	6 kg

Elektricity

Connection power: 240 (230) V AC

Frequency: 50/60 Hz

The equipment shall always be connected to earth (PE)

Model	Power [kW]	Current [Amp]
CL-A1D	1,5	6,5
CL-A1N	1,5	6,5
CL-A2N	1,5	6,5
CL3016	1,0	4,35
CL3020	1,2	5,2
CL13100	1,0	4,35
CL13150	0,75	3,3
CL14100	0,75	3,3
CL14150	0,75	3,3
CL1619R	0,75	3,3

4. Operation

Connect the warmer to a power outtake with connection to earth.

Fill the outer cabinet with water submerging the heat element to a level that is 6-7 cm above the bottom

Place the inner container in the water.

The red rocker switch is turned on and the lamp inside will light.

The warmer is activated by turning the thermostat knob (clockwise) to desired temperature. The yellow glow lamp lights when the heat element is activated.

When the chosen temperature is reached the heat element is controlled by the thermostat and will be on and off during the operation.

Shut down the warmer by switching the red rocker switch or by turning the thermostat knob ccw. to zero.

5. Installation

5.1. Mounting and installation

All models are provided with legs to be placed on a table top or similar.

The models CL-A and CL 30xx R can also be enshrined in the table plate.

Model	Cut out dimensions in table top w x d [mm]
CL-A	270 x 300
CL3020R	270 x 370
CL3016R	270 x 385
CI1619R	190 x 280

6. Maintenance and repair

6.1. Cleaning and maintenance

By cleaning, the inner container is taken out and washed carefully. Especially if salt or spices have been used in the water, it is important to clean thoroughly. Salt has a corroding effect on stainless steel and shall therefore be used carefully and always followed by a cleaning and rinsing with clean water. This will help extending the lifetime of the inner cabinet.

The outer cabinet is emptied by opening the valve in the front/bottom.

To avoid corrosion of the outer cabinet calcium deposits shall be removed regularly. If calcium remover is used the cabinet shall be rinsed thoroughly before clean water is filled in again.

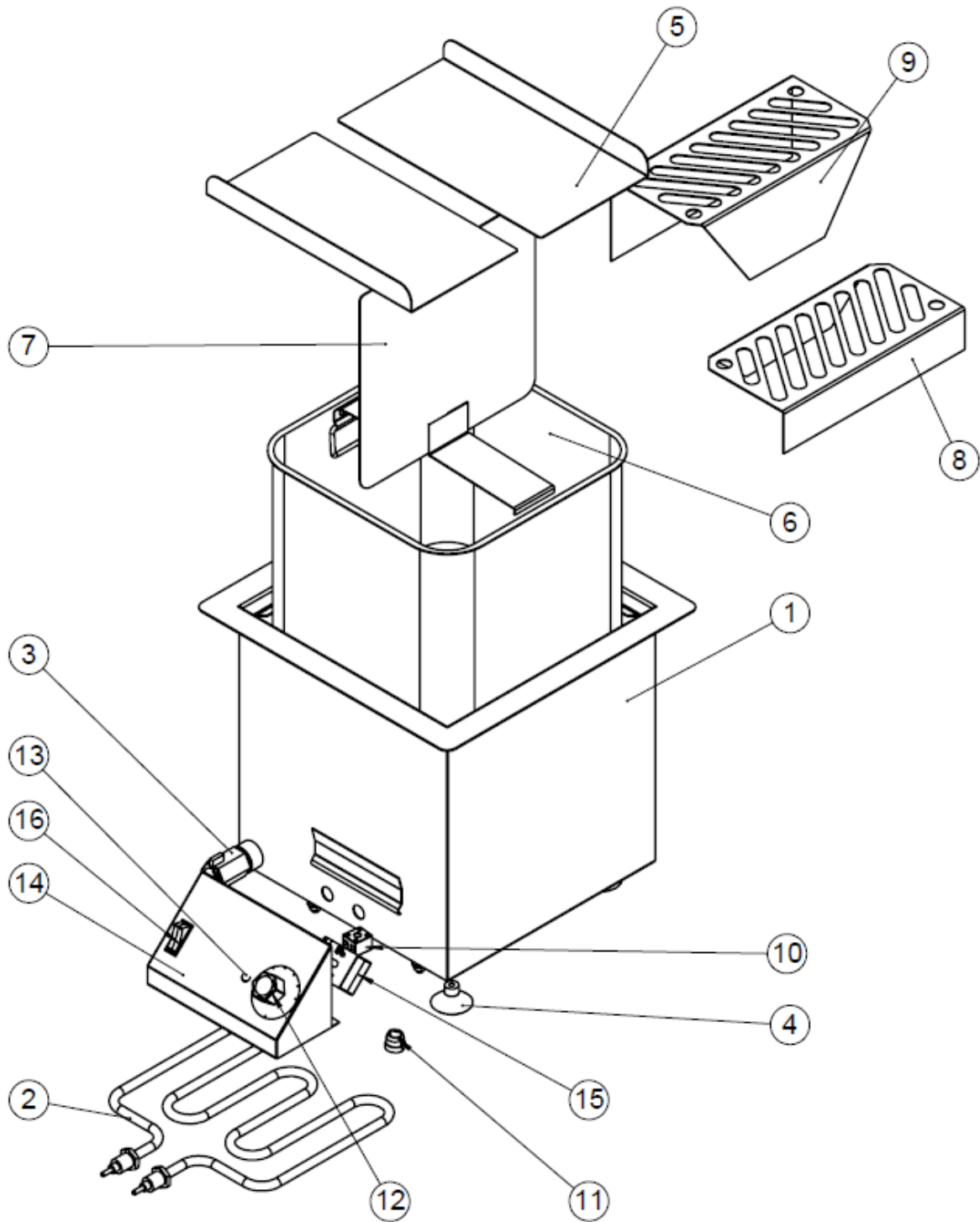
The use of demineralised water can help extending the lifetime of the outer cabinet and the heat element.

6.2. Repair

Authorized personnel with knowledge of electrical equipment shall always carry out repair.

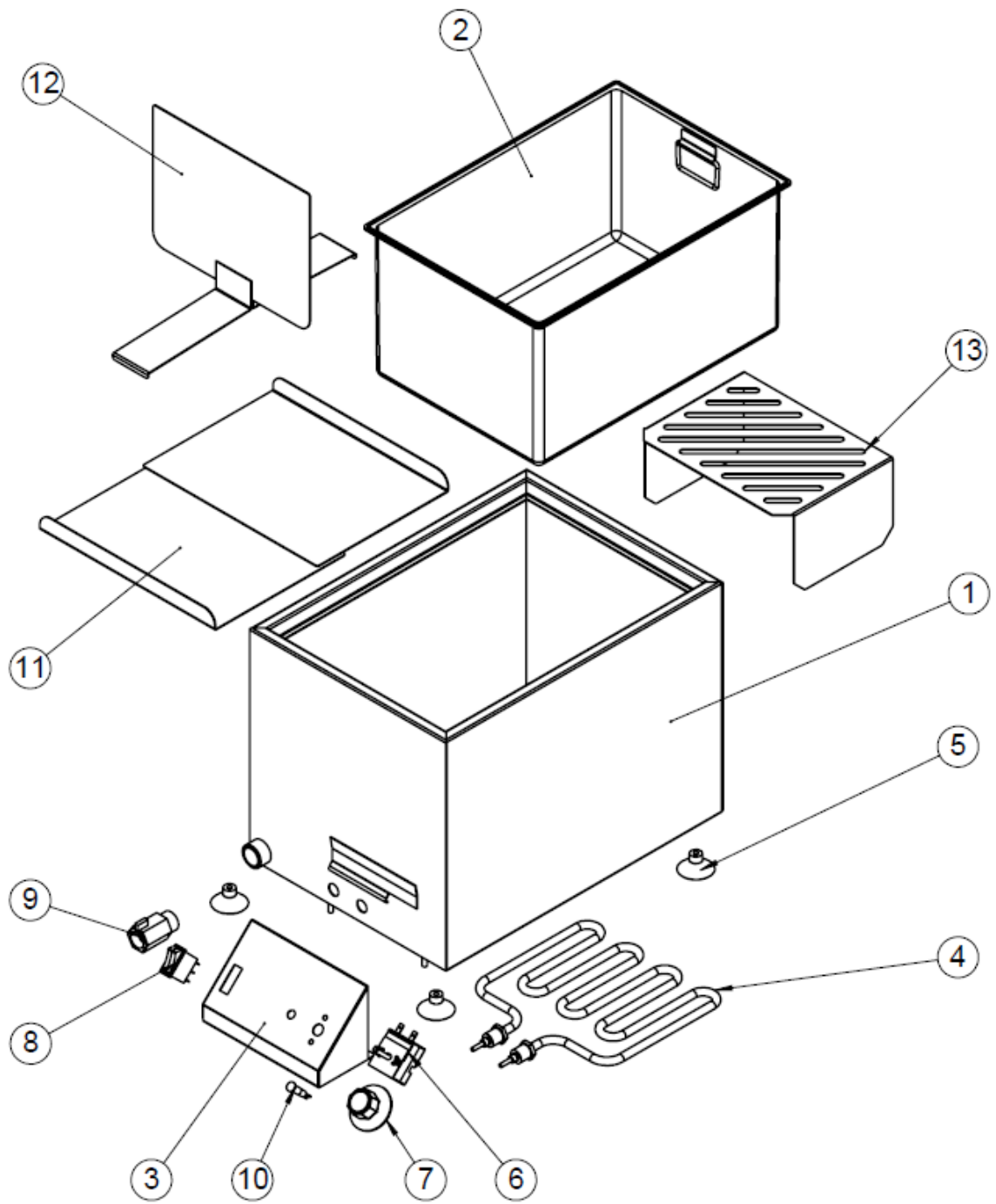
6.2.1. Spare parts

CL-A1 (CL-A2)



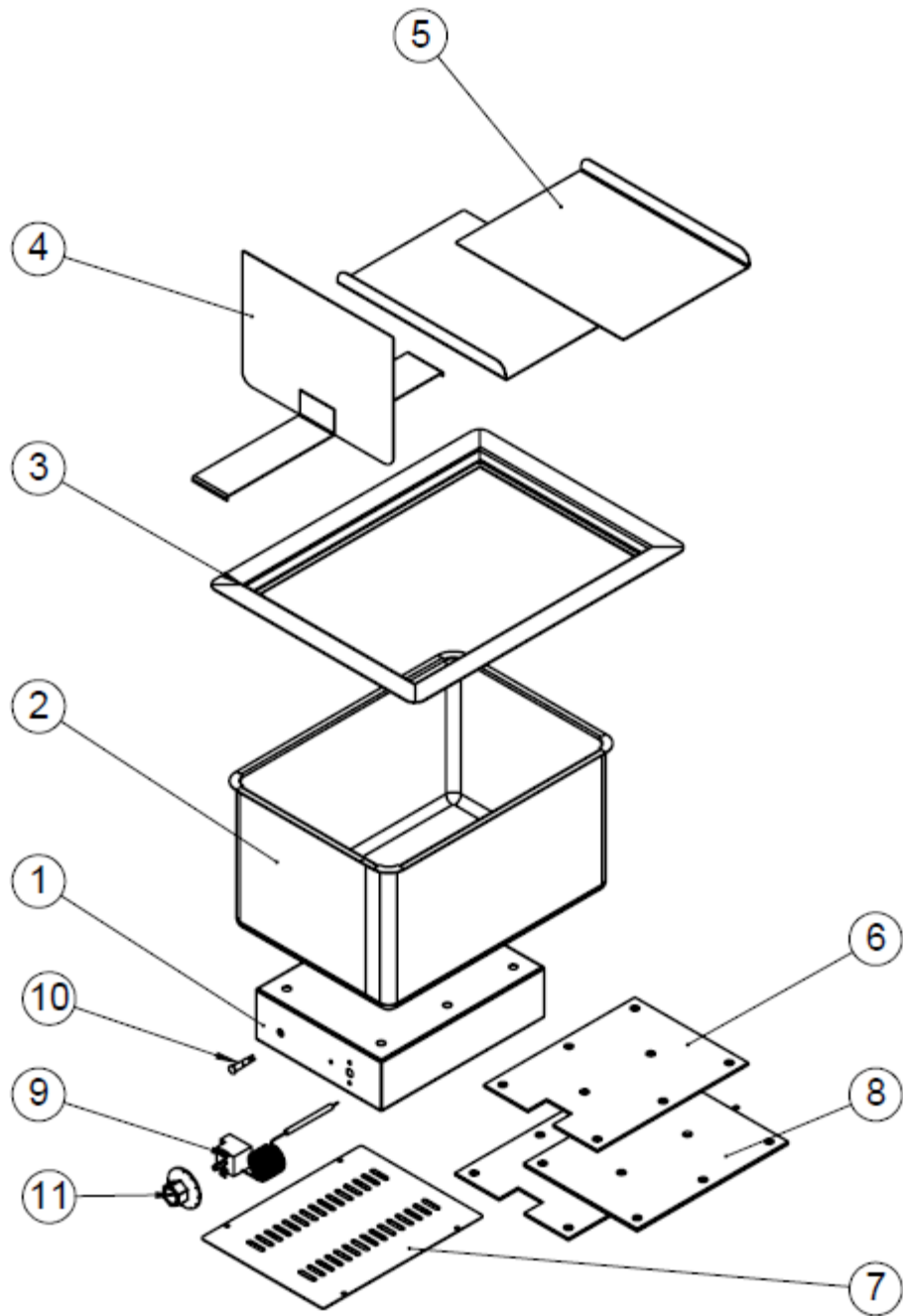
Pos.	Part no.	Pcs.	Description
1a	83-08656	1	Outer cabinet complete (CL-A1)
1b	83-03300	1	Outer cabinet complete (CL-A2)
2	83-08454	1	Heat element 1,5 kW 230V (CL-A1D/A2N)
3	81-05587	1	Valve ½"
4	81-06028	4	Leg
5	01-30340	2	Push cover (CL-A1D)
6a	01-30442	1	Container A1 (CL-A1)
6b	01-30443	1	Container A2 (CL-A2)
7	15-00053	1	Partition plate
8	01-30411	1	Grid low CL-A
9	01-30416	1	Grid high CL-A
10	72-03508	1	Connection block 2-pole
11	72-03570	1	Cable glance
12	83-03628	1	Knob 30-110°
13	83-07507	1	Glow lamp Ø9 yellow
14	83-10717	1	Electrical box CL with front drain
15	72-03623	1	Thermostat 30-110°C
16	83-07505	1	Rocker switch 1-pole red

CL 3016



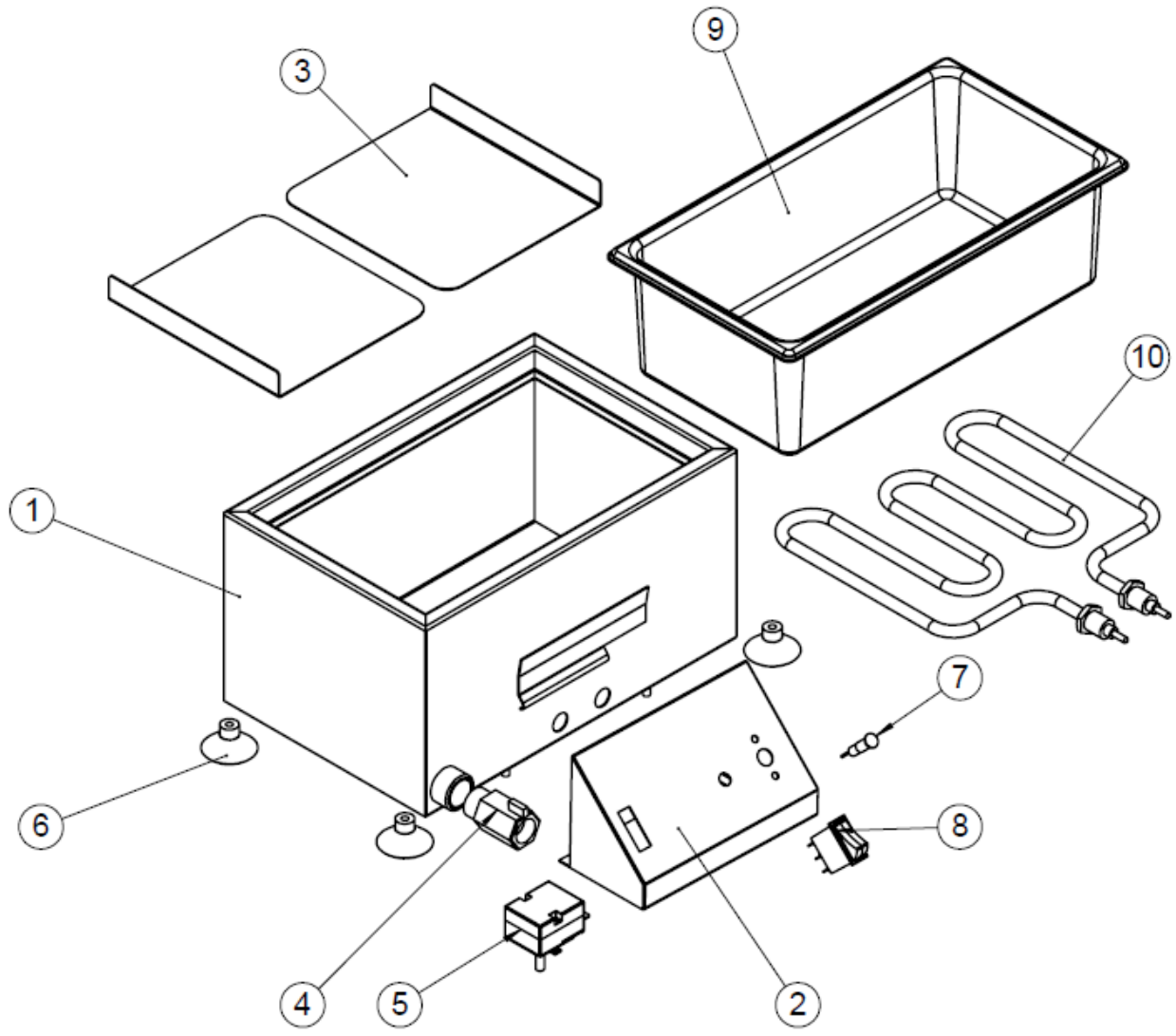
Pos.	Part no.	Pcs.	Description
1	83-09419	1	Outer cabinet complete (CL3016B)
1	83-03300	1	Outer cabinet complete (CL3016R)
2	01-36250	1	Container
3	83-10717	1	Electrical box CL with front drain
4	83-08454	1	Heat element 1,5 kW 230V
5	81-06028	4	Leg
6	72-03623	1	Thermostat 30-110°C
7	83-03628	1	Knob 30-110°
8	83-07505	1	Rocker switch 1-pole red
9	81-05587	1	Valve ½"
10	83-07507	1	Glow lamp Ø9 yellow
11	01-30240	2	Push cover
12	01-30316	1	Partition plate
13	01-30350	1	Grid

CL 3020 (KI-kar)



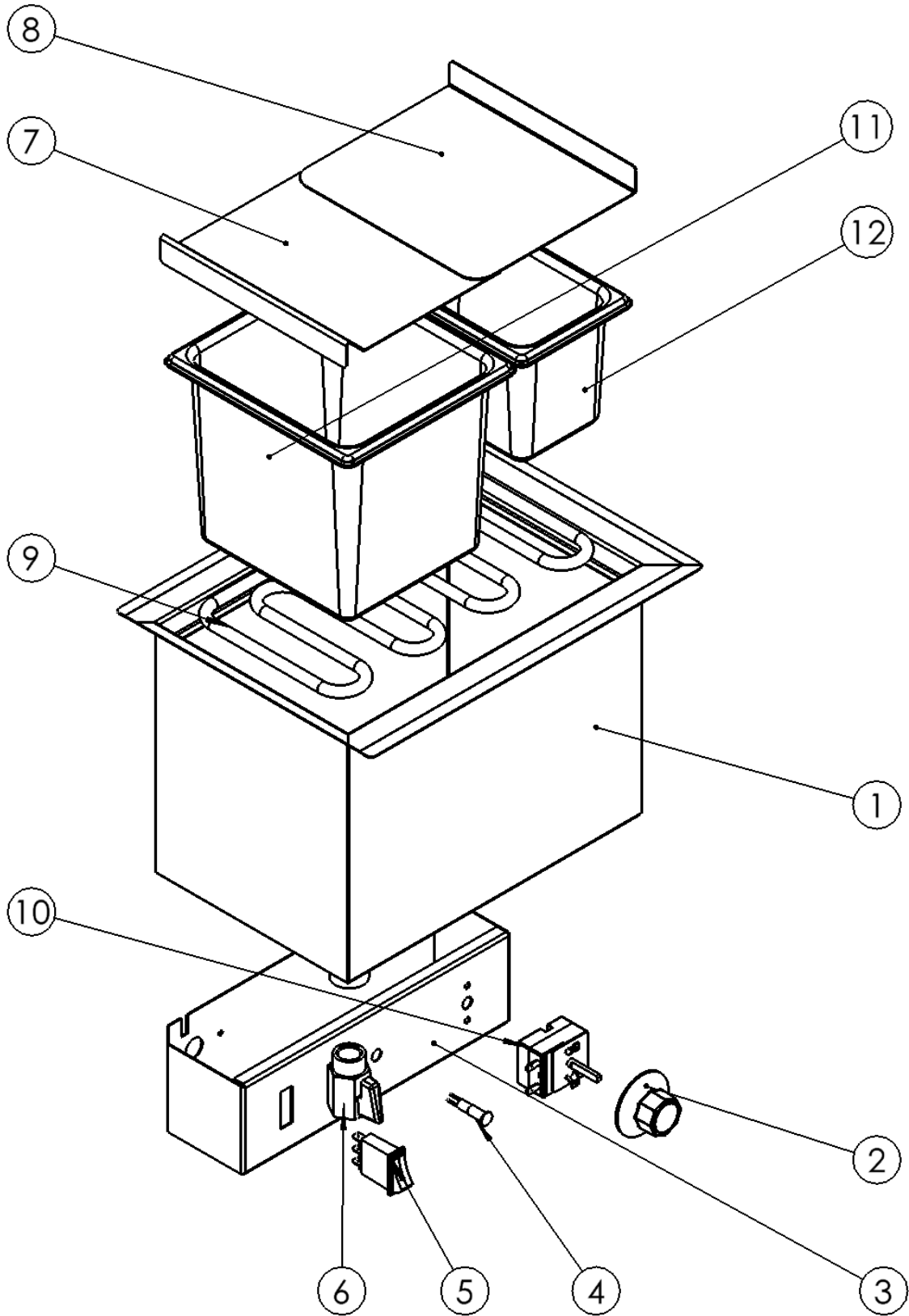
Pos.	Part no.	Pcs.	Description
1	81-05622	1	Electrical box
2	01-30280	1	Outer cabinet
3	01-30220	1	Frame CL 3020
4	01-30230	1	Partition plate CL 3020
5	83-09059	2	Push cover
6	81-05625	1	Tension plate for heat element
7	81-05624	1	Bottom plate for electrical box
8	72-03629	1	Heat element MEC, 1,2 kW 230V
9	72-03623	1	Thermostat 30-110°C
10	83-07507	1	Glow lamp Ø9 yellow
11	72-03628	1	Knob 30-110°

CL 13100B/13150B/13500R/14100B/14150B/14150R



Pos.	Part no.	Pcs.	Description
1	83-09171	1	Outer cabinet (CL 13100)
1	83-09048	1	Outer cabinet (CL 13150)
2	83-10717	1	Electrical box
3	01-30440	2	Push cover 14 models
3	01-13101	2	Push cover 13 models
4	81-05587	1	Valve ½"
5	72-03623	1	Thermostat 30-110°C
6	81-06028	4	Leg
7	83-07507	1	Glow lamp Ø9 yellow
8	83-07505	1	Rocker switch 1-pole red
9	29-13100	1	Container GN 1/3 x 100 mm (CL 13100)
9	29-13150	1	Container GN 1/3 x 150 mm (CL 13150)
10	83-08852	1	Heat element 0,75 kW 230V 14 models
10	83-08854	1	Heat element 1,50 kW 230V 13 models
11	72-03628	1	Knob 30-110°

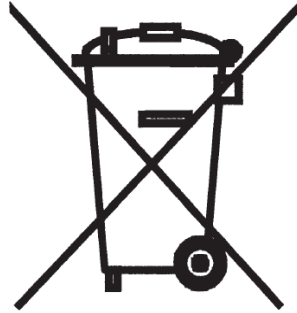
CL 1619R



POS	Part no.	STK	Description
1	15-01619	1	Outer cabinet CL1619R
2	72-03628	1	30-110 gr
3	83-09000	1	Electrical box
4	83-07507	1	Glowlamp Ø9 yellow
5	83-07505	1	Rocker switch 1-pole red
6	84-00023	1	Valve ½ "
7	83-10462	1	Push cover left side CL1619R
8	83-10463	1	Push cover right side CL1619R
9	83-08852	1	Heatelement CL13/14 0,75 kW 230V
10	72-03623	1	Thermostat 30-110°C 1-POL
11	29-16150	1	Container GN 1/6X150
12	29-19100	1	Container GN 1/9X100

7. End of use

7.1. Destruction



The warmer is marked with the above recycling symbol (EC Directive 2002/96/EC) and must be disposed in accordance with your country order. This means that when the product becomes obsolete, you should dispose it after the local municipality's rules, e.g. in unsorted waste stream.

8. Appendix

8.1. Signs, symbols and pictograms

The warmer is marked with the following symbol and pictograms:



Recycling Symbol according to EU Directive



Hot surface – use protection gloves

8.2. EC Declaration of Conformity



EU DoC ID: FKI 007
Verninge, 29. januar 2021

EU DECLARATION OF CONFORMITY

We FKI Fast Food Teknik a/s declares under our sole responsibility that the product Sausage warmer and Bain Marie with

Model no.:
Cooking Line (CL XXXX)

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.

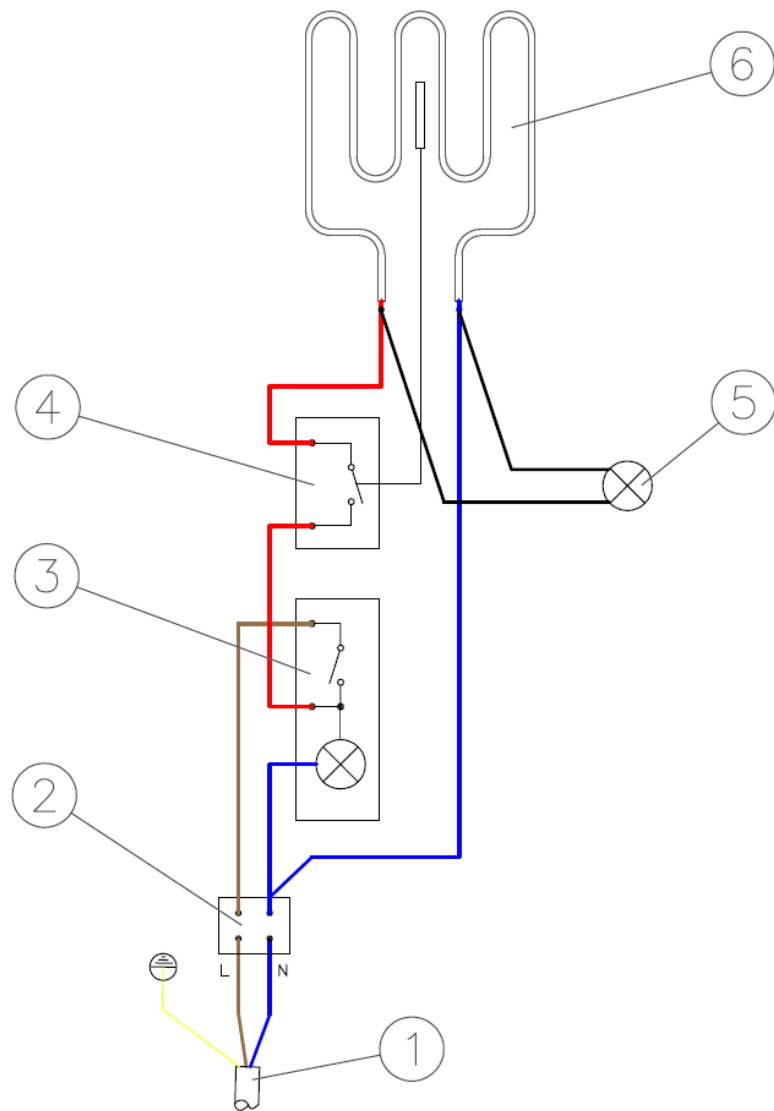
Directives	Standards
Low Voltage Directive 2014/35/EU	EN/ISO 12100:2010 EN/IEC 60335-1:2012 EN/IEC 60355-1:2012/AC:2014 EN/IEC 60335-1:2012/A11:2014 EN/IEC 60335-2-50:2003
Electromagnetic Compatibility Directive 2014/30/EU	EN 55014-1:2006 + A1:2009 + A2:2011 EN 55014-2:1997 + A1:2001 + A2:2008
WEEE Directive 2012/19/EU ROHS Directive 2011/65/EU	
Regulations	Standards
Food Contact Materials 1935/2004 Good Manufacturing Practice 2023/2006	N/A

Date 29/1-2021	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.

8.3. Wiring diagram

Warming equipment type CL



Pos.	Part no.	Pcs.	Description
1	72-03627	1	Power cable 3x1 mm ²
2	83-09752	1	Connection block 2-polet
3	83-07505	1	Rocker switch 1-pole red
4	72-03623	1	Thermostat 50-110°C
5	83-07507	1	Glow lamp yellow
6		1	Heat element (see spare parts list)



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