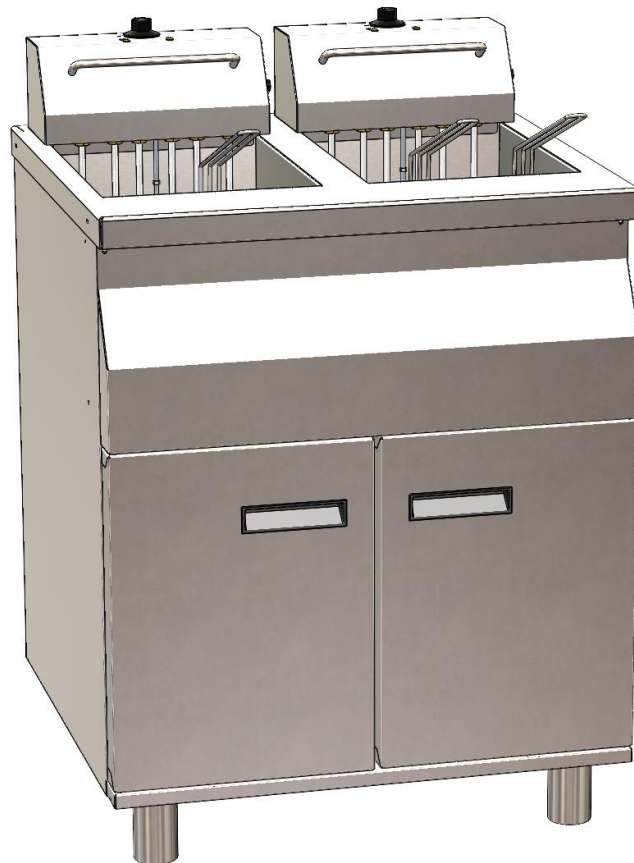


Instructions for use

Fryer Manual

Type Code MDF-23



Version 4.0



FKI Fast Food Teknik a/s

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1 Introduction

Original user instructions

These instructions are FKI Fast Food Teknik's original instructions for appliance FRYER MANUAL.

The purpose of these instructions

These instructions are intended to ensure the correct installation, use, handling, and maintenance of FRYER MANUAL.



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 FRYER STD 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 FRYER STD is required to look up any relevant information in these instructions.

1.1 General

1.1.1 Appliance description

FRYER MANUAL is an analog fryer that is easy to maintain and operate. FRYER MANUAL has deep oil vats to minimize splashes. The powerful heating elements ensure fast heating of the frying oil. FRYER MANUAL is easy to clean.

1.1.2 Manufacturer

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

1.1.3 Appliance label



Type code: MDF-23

1.1.4 Technical specification and power consumption

1.1.4.1 Dimensions and weight

Description/Model	Height x Width x Depth [mm]	Weight [kg]
FRYER MANUAL single table	335 x 350 x 650	30
FRYER MANUAL single floor	880 x 350 x 650	53
FRYER MANUAL double table	335 x 700 x 650	50
FRYER MANUAL double floor	880 x 700 x 650	80

1.1.4.2 Power

Description	Heating section	Vat	Voltage	Power	Current	MIN. Fuse rating for installation
FRYER MANUAL single table	VSFKA 169 B	16 L	400V	9kW	13,0A	16A
FRYER MANUAL single floor	VSFKA 169 G	16 L	400V	9kW	13,0A	16A
FRYER MANUAL double table	VSFKA 169 B	2x 16 L	400V	2x9kW	13,0A	2x16A
FRYER MANUAL double floor	VSFKA 169 G	2x 16 L	400V	2x9kW	13,0A	2x16A
FRYER MANUAL single table	VSFKA 1615 B	16 L	400V	15kW	21,6A	25A
FRYER MANUAL single floor	VSFKA 1615 G	16 L	400V	15kW	21,6A	25A
FRYER MANUAL double table	VSFKA 1615 B	2x 16 L	400V	2x15kW	21,6A	2x25A
FRYER MANUAL double floor	VSFKA 1615 G	2x 16 L	400V	2x15kW	21,6A	2x25A
FRYER MANUAL single table	VSFKA 169 B	16 L	400V	10kW	14,3A	16A
FRYER MANUAL single floor	VSFKA 169 G	16 L	400V	10kW	14,3A	16A
FRYER MANUAL double table	VSFKA 169 B	2x 16 L	400V	2x10kW	14,3A	2x16A
FRYER MANUAL double floor	VSFKA 169 G	2x 16 L	400V	2x10kW	14,3A	2x16A

**Actual measured result can be expected to be lower.*



The appliance should be connected to its own circuit.

1.1.4.3 Intended use

The fryer is intended for deep frying in oil/fat of defrosted and frozen products that are suitable for deep frying.

The fryer must never be used for purposes other than deep frying food.

1.1.5 Modification

FRYER MANUAL must **never** be modified or serviced by unauthorized 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.

FRYER MANUAL is designed for continual deep frying of various food products. The appliance can also be used for other foods that are suitable for frying. To determine optimum temperature and time, a test fry is always recommended before commencing series production. Note that the nature of the food (thickness, temperature, surface, etc.) will affect the frying result.

When running, the appliance must be continually monitored by staff who have been trained and instructed in how to use it.

2.1 Personal safety equipment



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

2.2 Potential hazards



Surfaces on the fryer's tabletop and vats are hot and must not be touched when switched on.



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

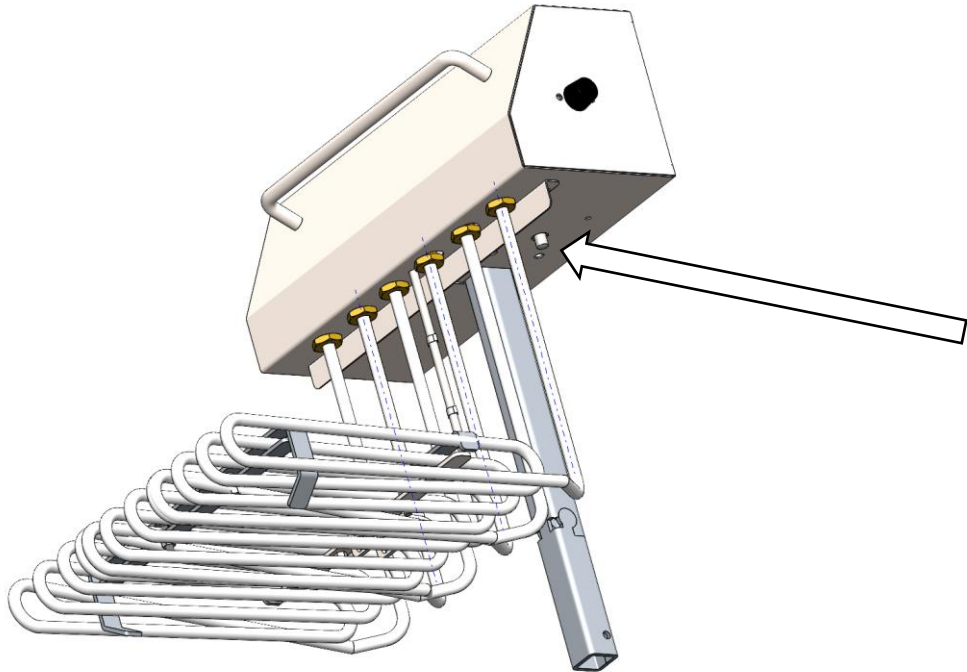
During operation, only buttons on the front may be touched. The food for preparation should be placed in the basket when it is in the basket retainer. The basket should then be carefully lowered into the oil.

Avoid touching the fryer's hot surfaces.

2.3 Safety measures integrated



The heating section has an integrated Micro switch, to cut power to the heating elements if the heating section is removed from the top panel.

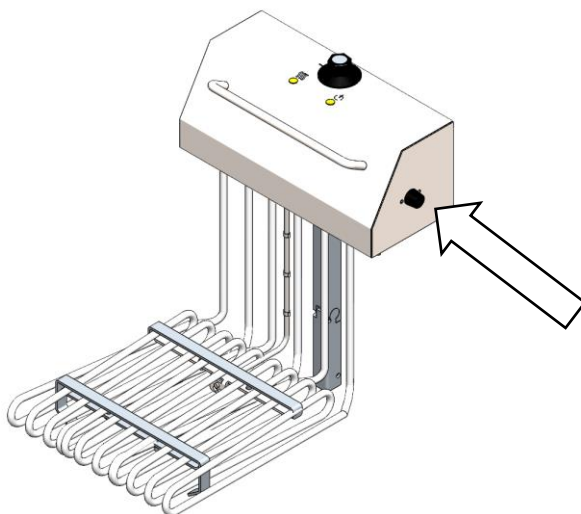


2.4 Safety functions



The heating section has an integrated safety thermostat that will cut power to the heating elements if temperatures exceed 230°C. The thermostat can be reset and connected once the temperature has fallen. To reset the thermostat, press the red button next to the heating section under the protective cap.

We recommend that the fryer is serviced to find out why the safety thermostat was triggered.



2.5 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.

2.6 Transport/installation/fixation

2.6.1 Transport

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

When lifting the appliance into position, lift carefully from the transport pallet by lifting at the front edge of the tabletop, allowing it to be carefully rolled into position.

WARNING: Do not lift the appliance at the heating sections.



Moving and setting up the appliance must be performed by two or more people due to RISK of injury!

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

2.6.2 Installation

The appliance must be connected to the mains by an authorized electrician.

The fryer must always be connected to ground. The Fryer shall be connected to 400V 3N~ via approved supply isolator. Note that each heat section requires a separate connection.

As standard, floor models are supplied with front legs and fixed wheels at the rear. Space should be left in front of the fryer so it can be pulled away from the wall when cleaning or performing maintenance tasks.



The fryer must be connected by an authorized electrician and connected to an RCCB circuit breaker.

For correct connection see below picture:



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



The appliance must be acclimatized 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 authorized technician to avoid the risk of personal injury – RISK of electric shock. Only use oil-resistant cables!

2.6.3 Fixation



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

2.7 Operation

The appliance must be supervised during use and must be switched off at its main switch if left.



FRYER MANUAL is intended for food preparation only. **Never fill the appliance with oil or fat when it is switched on. Oil/fat can ignite if it contacts the heating elements. It can also produce intense smoke.**

2.8 Cleaning/maintenance



CLEANING AND MAINTENANCE WARNING: Turn off the appliance and allow it to cool before performing daily cleaning or maintenance tasks. 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.

2.9 Servicing



WARNING: The appliance has two supply connections, which must both be disconnected before starting service work on the appliance!



The appliance must always be switched off and disconnected from the power source before commencing repair work.

3 Operation

3.1 Before first use



Before start-up, remove all packaging and protective plastic from the fryer and dispose of it in accordance with currently applicable regulations (see section 7.1). Carefully read section 2 about safety before connecting the fryer.



Before start-up, clean the appliance as shown in section 5.

3.2 Filling with oil



Turn the fryer off. Never fill the appliance with oil or fat when it is switched on. Oil/fat can ignite if it contacts the heating elements. It can also produce intense smoke.

Remove the basket. Now fill the fryer with oil/fat to the correct volume. The fryer must never be switched on unless oil has been filled at least to the minimum level indicator on the inner side of the vat (at the rear).

3.3 Quick start Instructions

Before start-up read section 5.1 under “cleaning”.

Check that the drain tap under the fryer is closed. On tabletop models, the handle must be turned all the way to the left. On floor models, the handle must be in a horizontal position, the handle is located behind the door.

Fill in oil to above the minimum mark, the mark for indicating the oil level is located on the back of the vat.

The deep fryer is switched on by first turning the switch to “I”, whereby the mains voltage lamp on the right turns on. Then turn the thermostat knob to the desired temperature, usually approx. 170°. The operation light on the left side lights up and indicates that heating is in progress.

When the operating light goes out, the desired temperature has been reached and the fryer is ready for use.

Fill the frying basket and place the basket in the hot oil. If the oil foams strongly, the basket is lifted briefly and lowered again slowly into the hot oil/fat.

Beware of oil splashes, especially if frozen products are used.

When the product is finished cooking, remove the basket from the oil and shake lightly for excess oil/fat and hang on the hanger for further draining.



Remember to use personal safety equipment, see 2.1

3.4 Start-up

Check that the drain tap under the fryer is closed. On tabletop models, the handle must be turned all the way to the left. On floor models, the handle must be in a horizontal position.

Fill in oil to above the minimum mark, the mark for indicating the oil level is located on the back of the vat.

3.4.1 Start

The deep fryer is switched on by first turning the switch to “I”, whereby the mains voltage lamp on the right turns on. Then turn the thermostat knob to the desired temperature, usually approx. 170°. The operation light on the left side lights up and indicates that heating is in progress.

When the operating light goes out, the desired temperature has been reached and the fryer is ready for use.

Fill the frying basket and place the basket in the hot oil. If the oil foams strongly, the basket is lifted briefly and lowered again slowly into the hot oil/fat.

Beware of oil splashes, especially if frozen products are used.

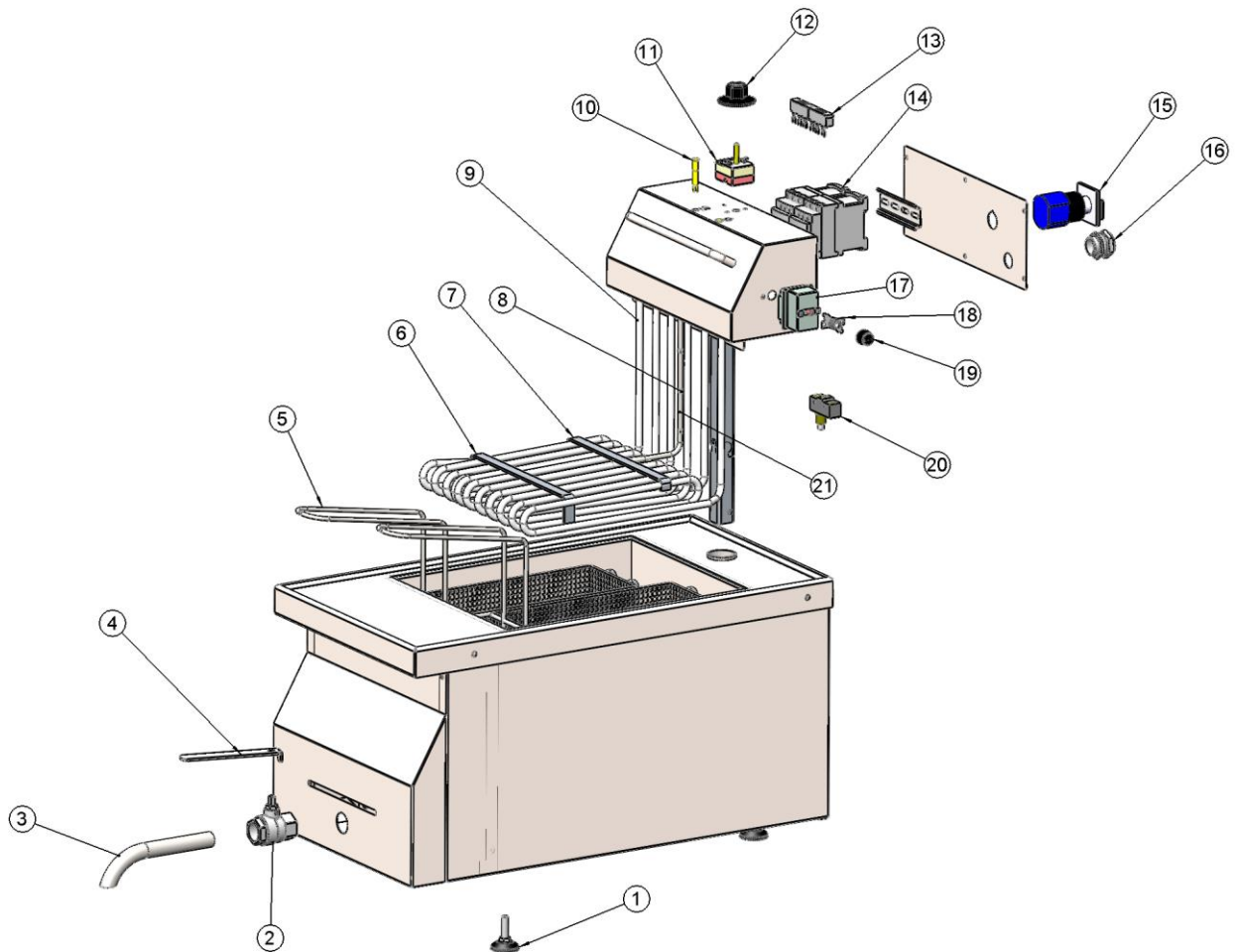
When the product is finished cooking, remove the basket from the oil and shake lightly for excess oil/fat and hang on the hanger for further draining.

3.4.2 Stop

The deep fryer is switched off by turning the thermostat or the switch to “0”. Wait until the oil/fat has cooled down, before commencing with cleaning or maintenance work.

3.5 Spare parts

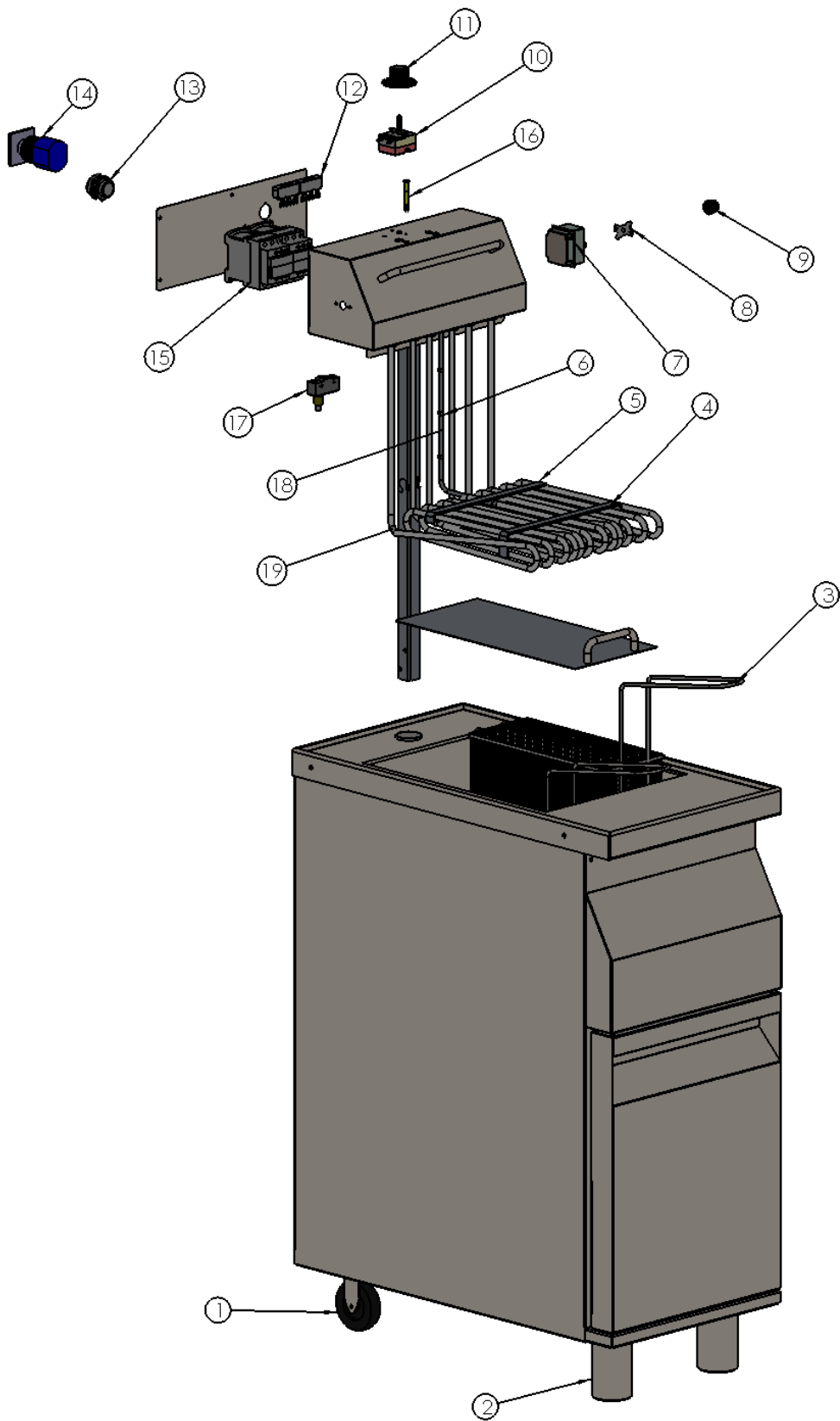
3.5.1 Spare part list Table models



Pos.	Article No.	QTY	Description
1	82-06510	4	Legs adjustable M8
2	84-00058	1	Ball valve 3/4"
3	84-00234	1	Drainpipe
4	84-00045	1	Handle for Ball valve
5	84-00071		Fry basket 1/2
5	84-00070		Fry basket 1/1
6	84-00195	1	Buckle iron FKA front complete
7	15-00127	1	Buckle iron FKA back complete
8	84-00029	3	Clamp for sensor
9			Heating element (See electrical diagram)

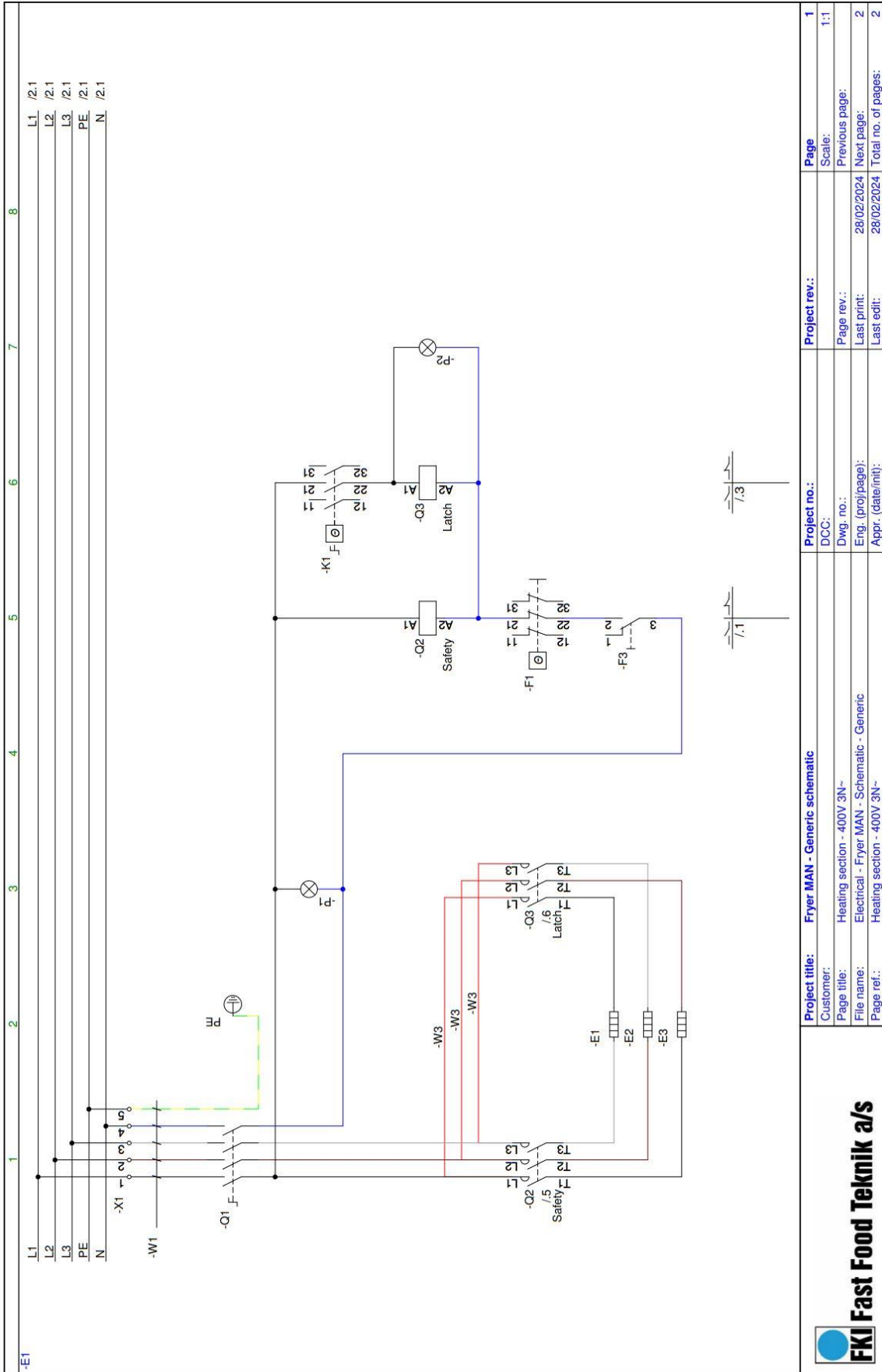
10	83-07507	2	Glow lamp Ø9 yellow 400V
11	72-03708	1	Thermostat fryer operation 60-200 °C
12	83-09010	1	Twist for thermostat 60-200 °C
13	83-41005	1	Busbar
14		2	Contactora (See electrical diagram)
15		1	Switch (See electrical diagram)
16	83-41104	1	Cable gland M20
17	72-03615	1	Safety thermostat 245°C
18	72-03688	1	Adapter for EGO thermostat
19	72-03689	1	Safety cap for EGO adapter
20	83-10003	1	Microswitch
21	84-00573	1	Guide tube for capillary sensor for table models

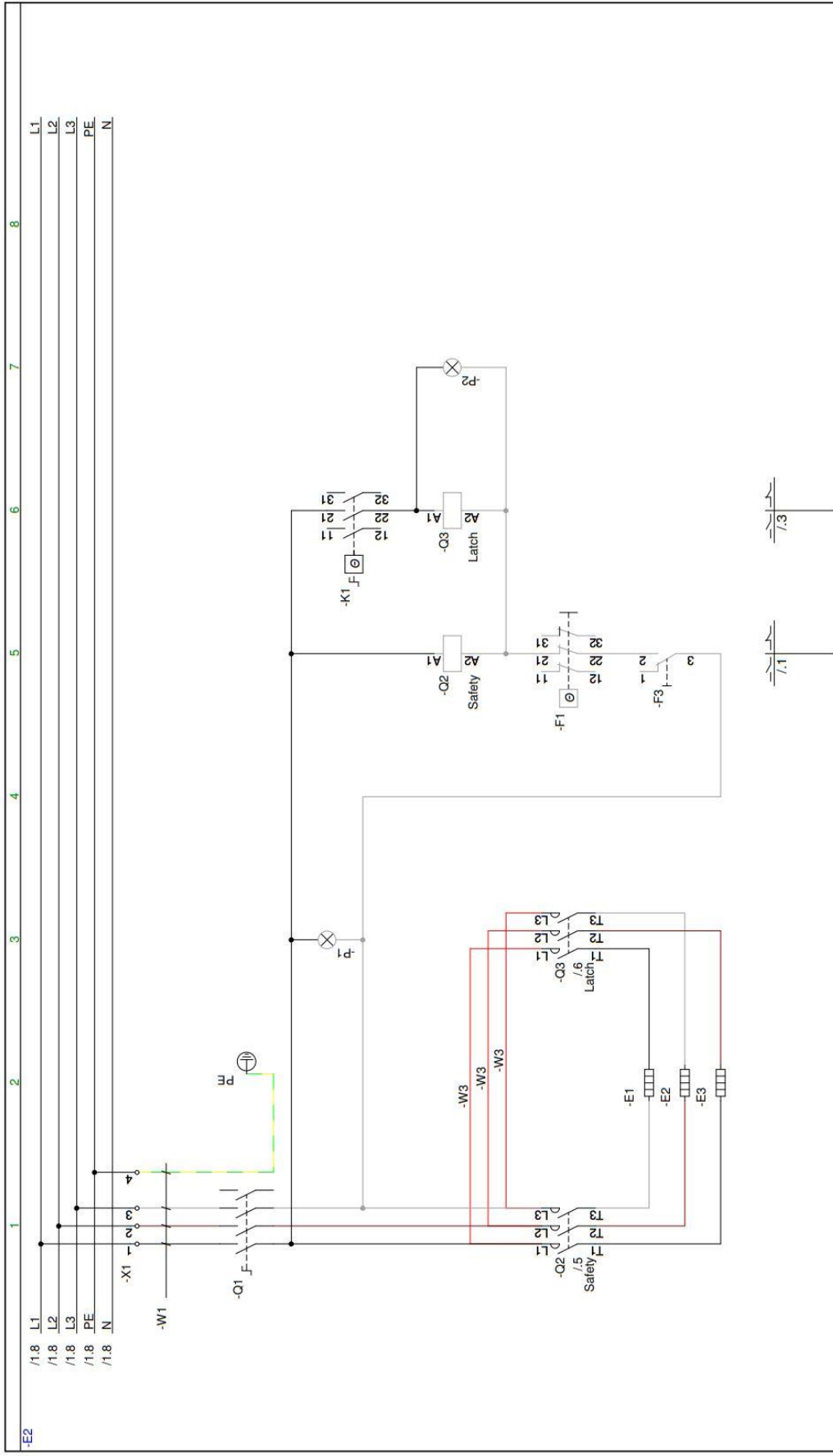
3.5.2 Spare list Floor models



Pos.	Article No.	QTY	Description
1	83-07633	2	Wheels 75mm
2	83-07544	2	Legs Ø51mm
3	84-00071		Fry basket FKE/FKA ½
3	84-00070		Fry basket FKE/FKA 1/1
4	84-00195	1	Buckle iron FKA front complete
5	84-00127	1	Buckle iron FKA back complete
6	84-00029	3	Clamp for sensor
7	72-03615	1	Safety Thermostat 245°C
8	84-03688	1	Adapter for EGO thermostat
9	72-03689	1	Protection cap for EGO adapter
10	72-03708	1	Thermostat Operation 60-200 °C
11	83-09010	1	Twist for thermostat 60-200 °C
12	83-041005	1	Busbar
13	83-41104	1	Cable gland M20
14			Off Switch (See electrical diagram)
15		2	Contactora (See electrical diagram)
16	83-07507	2	Glow lamp Ø9 Yellow 400V
17	83-10003	1	Microswitch
18	84-00563	1	Guide tube for capillary sensor for floor models
19		3	Heating Element (See electrical diagram)

4 Electrical-diagram





-E2	1	2	3	4	5	6	7	8
/1.8	L1							L1
/1.8	L2							L2
/1.8	L3							L3
/1.8	PE							PE
/1.8	N							N

FKI Fast Food Teknik a/s		Project title: Fryer MAN - Generic schematic	Project no.: DCC:	Project rev.:	Page
		Customer: Heating section - 230V 3~ / 400V 3~			2
		Page title: Electrical - Fryer MAN - Schematic - Generic	Dwg. no.:		Scale: 1:1
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4.1 FRYER MANUAL TABLE Component list

04-03-2024

Table Fryer MAN

Function	Component	400V 3N~ 9kW -E1	400V 3~ 9kW -E2	440V 3~ 9kW -E2	400V 3N~ 15kW -E2
Main Switch	.O1	M10H (20A) 83-41011	M10H (20A) 83-41011	M10H (20A) 83-41011	NS3F (50A) 89-41013
Safety contactor	.O2	LC1D09P7 83-41001	LC1D09V7 83-41016	LC1D09R7 83-41019	LC1D25P7 83-41003
Latch contactor	.O3	LC1D09P7 83-41001	LC1D09V7 83-41016	LC1D09R7 83-41019	LC1D25P7 89-41003
Thermostat	.K1	55.17.03.2.020 72-03708	55.34.035.030 72-03603	55.34.035.030 72-03603	55.17.032.020 72-03708
Safety thermostat	.F1	55.33.542.070 72-03615	55.33.542.070 72-03615	55.33.542.070 72-03615	55.33.542.070 72-03615
Microswitch	.F3	GPTCNH01 83-10003	GPTCNH01 83-10003	GPTCNH01 83-10003	GPTCNH01 83-10003
Heating element	.E1	3kW / 400V 84-00044	3kW / 400V 84-00044	3kW / 400V 84-00044	3kW / 230V 84-00043
Heating element	.E2	3kW / 400V 84-00044	3kW / 400V 84-00044	3kW / 400V 84-00044	3kW / 230V 84-00043
Heating element	.E3	3kW / 400V 84-00044	3kW / 400V 84-00044	3kW / 400V 84-00044	3kW / 230V 84-00043
Supply plug	.X1	Customer specific	Customer specific	Customer specific	Customer specific
Supply cable	.W1	5G1.5 / 2m 72-03672	4G2.5 / 2m 72-03528	4G2.5 / 2m 72-03528	5G2.5 / 2m 72-03674
Busbar	.W3	GV2.G245 83-41005	GV2.G245 83-41005	GV2.G245 83-41005	GV2.G245 83-41005
Lamp	.P1	X	X	X	X
Lamp	.P2	83-07507	83-07507	83-07507	83-07507

4.2 FRYER MANUAL FLOOR Component list

04-03-2024

Floor Fryer MAN

Function	Component	400V 3N~ 9kW -E1	400V 3~ 9kW -E2	440V 3~ 9kW -E2	400V 3N~ 15kW -E1
Main Switch	.O1	M10H (20A) 83-41011	M10H (20A) 83-41011	M10H (20A) 83-41011	N3SF (50A) 83-41013
Safety contactor	.O2	LC1D09P7 83-41001	LC1D09V7 83-41016	LC1D09R7 83-41019	LC1D25P7 83-41003
Latch contactor	.O3	LC1D09P7 83-41001	LC1D09V7 83-41016	LC1D09R7 83-41019	LC1D25P7 83-41003
Thermostat	.K1	55.17032.020 72-03708	55.34035.030 72-03603	55.34035.030 72-03603	55.17032.020 72-03708
Safety thermostat	.F1	55.33542.070 72-03615	55.33542.070 72-03615	55.33542.070 72-03615	55.33542.070 72-03615
Microswitch	.F3	GPTCNH01 83-10003	GPTCNH01 83-10003	GPTCNH01 83-10003	GPTCNH01 83-10003
Heating element	.E1	3kW / 400V 84-00056	3kW / 400V 84-00056	3kW / 400V 84-00056	3kW / 230V 84-00057
Heating element	.E2	3kW / 400V 84-00056	3kW / 400V 84-00056	3kW / 400V 84-00056	3kW / 230V 84-00057
Heating element	.E3	3kW / 400V 84-00056	3kW / 400V 84-00056	3kW / 400V 84-00056	3kW / 230V 84-00057
Supply plug	.X1	Customer specific	Customer specific	Customer specific	Customer specific
Supply cable	.W1	5G1.5 / 2m 72-03672	4G2.5 / 2m 72-03528	4G2.5 / 2m 72-03528	5G2.5 / 2m 72-03674
Busbar	.W3	GV2 G245 83-41005	GV2 G245 83-41005	GV2 G245 83-41005	GV2 G245 83-41005
Lamp	.P1	X	X	X	X
Lamp	.P2	83-07507	83-07507	83-07507	83-07507

5 Cleaning

5.1 General

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.

5.2 Cleaning during operation

Make sure that the tabletop, front and other surfaces are always clean. Wipe with a slightly damp cloth.



Remember to use personal safety equipment, see 2.1

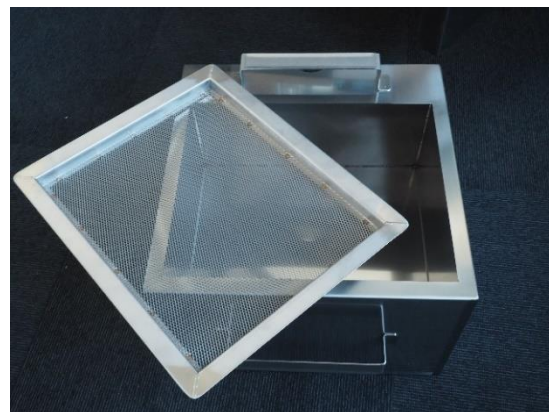
5.3 Daily cleaning

The fryer is cleaned with hot water, if necessary, with a suitable detergent added and then rinsed thoroughly with clean water. Other surfaces on the fryer are wiped with a cloth.

Never use a steam cleaner, as the steam can penetrate the electrical components and cause a short circuit.



Put the heating section and basket back in their right place after cleaning.



Clean Filter and Drain-bucket.

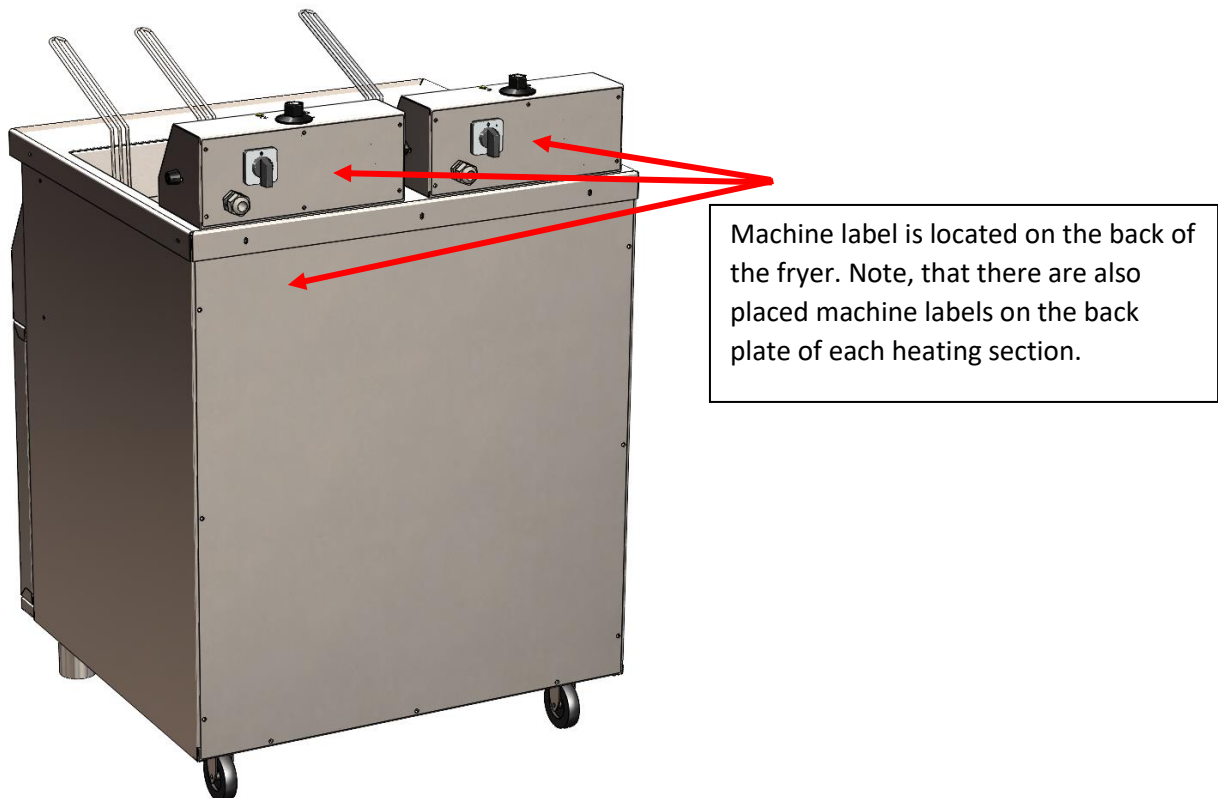
Drain-bucket is an accessory and is not delivered as standard.

6 Service

Find out if it is possible to correct the fault by following the instructions in the troubleshooting chart. If not, contact your dealer or www.fki.dk for assistance.

When contacting service for assistance, please have the following information ready:

- Sequential serial number located on the back of the appliance.
 - Type and model name are located at the same position.
- Note, that each heating section has its own individual machine label depending on model.



The appliance must always be switched off and disconnected from the power source before commencing repair work!

7 Disposal

7.1 Packaging

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

7.2 When the appliance is no longer required

FRYER MANUAL is labelled with a recycling symbol in accordance with Executive Order 148 of 8 February 2018 (Electronic Waste Executive Order). 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 center when the appliance is worn out.



8 EU DECLARATION OF CONFORMITY



EU DoC ID: FKI 017
Verninge, 14. juni 2023

EU DECLARATION OF CONFORMITY

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

Type Code.:

MDF-23

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 12100:2010 EN 60335-1:2012 + AC:2014 + A11:2014 EN 60335-2-37:2002
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 14/6-2023	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.

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