



**FKI Fast Food Teknik a/s**

**User and Service manual**

**Heat drawer  
VSK 7 and VSK 10**



MAJ 2016

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# 1. Introduction

## Original instruction manual

This manual is a translation of the original manual for the Heat Drawer.

## Purpose

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

## 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 heat drawer, 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 heat drawer is obligated to seek information in this operation instructions manual.

# 2. In general

## 2.1. Manufacturer

Heatdrawers type VSK are manufactured by

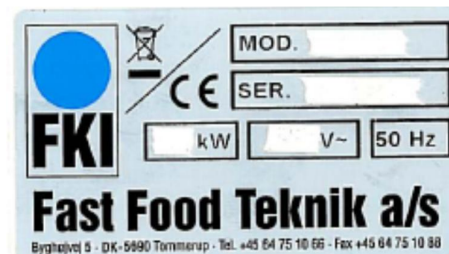
Company name: FKI Fast Food Teknik A/S  
Address: Byghøjvej 5, Verninge  
DK-5690 Tommerup

## 2.2. Full name of the machine

The full name of the equipment is **VSKxx**

## Machine tag

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



### 3. Overview and application

#### 3.1. General description

The heat drawer is made of stainless steel with the drawer mounted on telescopic slides and with thermostat control heat from the bottom of the drawer. The drawer has a grid in the bottom.

#### 3.2. The purpose and intended use of the heat drawer

The heat drawer is designed for warming up and warmholding of sausage bread, toast bread, burger buns etc.

#### 3.3. Technical specifications and consumption

##### Overall dimensions

Model	Outer dim. w x d x h [mm]	Weight
VSK7R H=220	320 x 455 x 232	13 kg
VSK7R H=250	320 x 455 x 262	12 kg
VSK10R	250 x 553 x 312	16 kg
VSK10S H=215	315 x 550 x 215	13 kg
VSK10S H=260	315 x 550 x 260	15 kg

##### Electricity

Connection voltage: 240 V AC

Frequency: 50/60 Hz

The heat drawer shall always be connected to earth (PE)

Power: 0,34 kW

Current: 1,5 Amp.

## 4. Operation

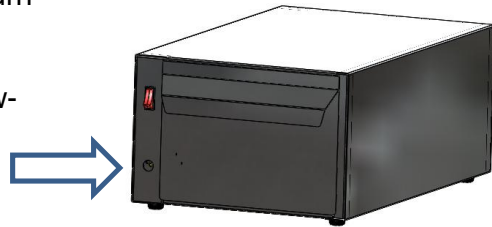
Connect the heat drawer to a power outlet with earth (PE)

The red rocker switch is switched on and is lighting.

The heat drawer is equipped with a thermostat control underneath the drawer, which from the factory is set to approx. 40-45°C. The thermostat can be controlled from 30 to 110°C.

Adjustment is made by taking out the drawer and turning the top of the thermostat in the front.

Drawers of type VSK10S are adjusted with a screwdriver through the hole in the front.



## 5. Installation

### 5.1. Mounting and installation

All models are equipped with legs for placement on a table top or similar.

## 6. Maintenance and repair

### 6.1. Cleaning

Shut off the heat drawer and let it cool down before cleaning is done.

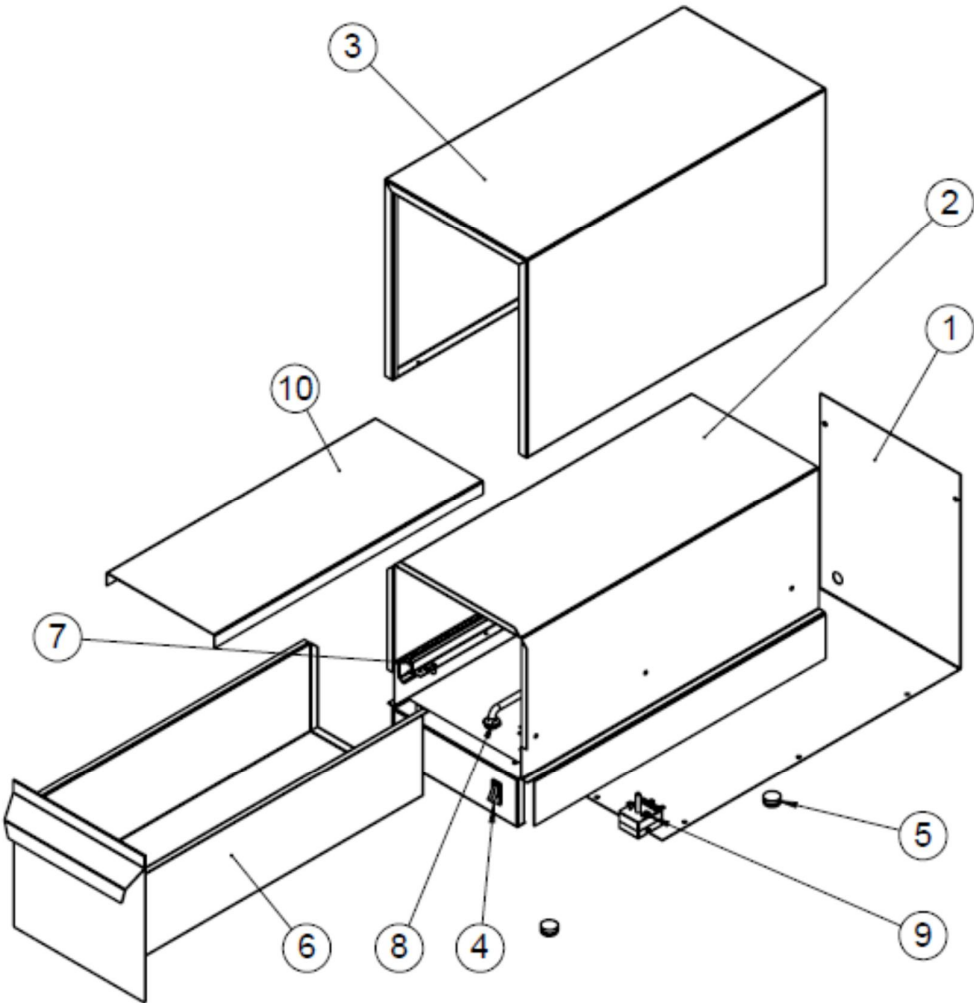
The drawer is removed and emptied. Can be washed in a dishwasher.

Other parts are wiped with a damp cloth evt. with a cleaning detergent.

### 6.2. Repair

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

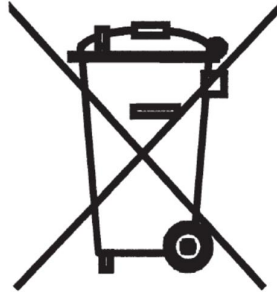
6.2.1. Spare parts



<b>Pos.</b>	<b>Part number</b>	<b>Pcs.</b>	<b>Description</b>
1		1	Bottom plate
2		1	Inner cabinet
3		1	Outer cabinet
4	83-07505	1	Rocker switch 1-pole red
5	81-0627	4	Leg black Ø22
6		1	Drawer
7	83-08846	1	Sliding rail l/r EMS2-500 (VSK10)
7a	83-09024	1	Sliding rail l/r EMS2-400 (VSK7)
8	83-08845	1	Heat element 0,335 kW 230V
9	72-03623	1	Thermostat 30-110°C
10		1	Grid

## 7. End of use

### 7.1. Destruction



The heat drawer 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 heat drawer is marked with the following symbol and pictograms:



Recycling Symbol according to EU Directive



## 8.2. EC Declaration of Conformity

# EF-Overensstemmelseserklæring

2006/42/EF bilag II A

*Fabrikant* FKI Fast Food Teknik a/s  
Byghøjvej 5, Verninge  
DK-5690 Tommerup  
(+45) 64 75 10 66

erklærer hermed, at

*Maskine / Type* Varmeskuffe type VSK 7 R  
Varmeskuffe type VSK 10 R  
Varmeskuffe type VSK 10 S

Er fremstillet i overensstemmelse med følgende EU direktiver:

2006/42/EF Maskindirektivet

Under anvendelse af følgende harmoniserede standarder:

EN 60204-1 Elektrisk Materiel på Maskiner

*Titel* Direktør  
*Navn* Søren Poulsen  
*Firma* FKI Fast Food Teknik a/s

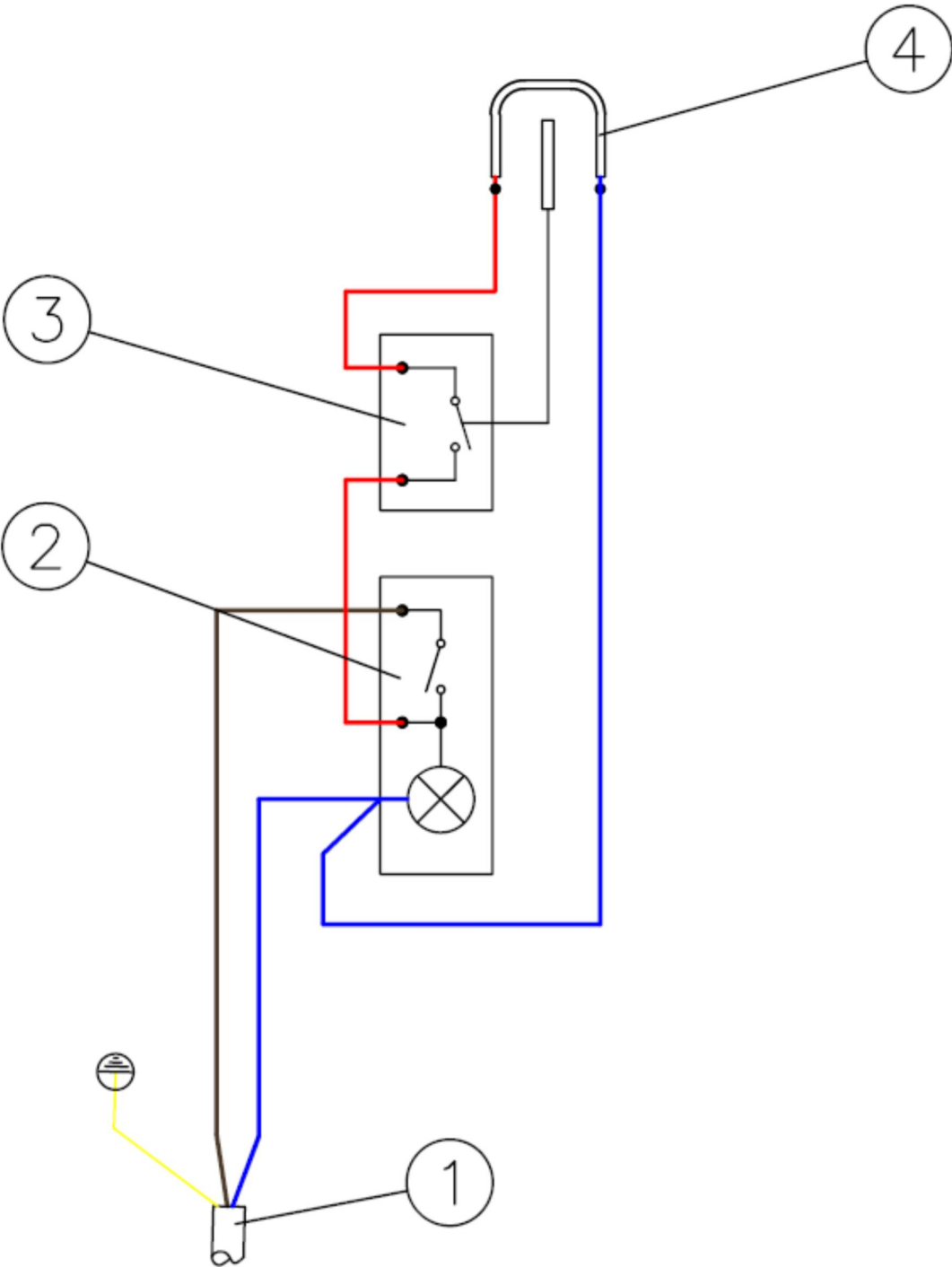
01.02.10

*Dato*



*Underskrift*

8.3. Wiring diagram



<b>Pos.</b>	<b>Part number</b>	<b>Pcs.</b>	<b>Description</b>
1	72-03627	1	Power cord 3x1 mm <sup>2</sup>
2	83-07505	1	Rocker switch 1- polet red
3	72-03623	1	Thermostat 50-110°C
4	83-08845	1	Heat element 0,335 kW 230V



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