

# Instructions for use

## Griddle Plate

**GP600 – GP900**

**Type code: MGP-23, SGP-23**



**FKI Fast Food Teknik a/s**

Version 4.0

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# 1 Introduction

## **Original user instructions**

These instructions are FKI Fast Food Teknik's original instructions for appliance GRIDDLE PLATE.

## **The purpose of these instructions**

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



**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.

It is also the duty of anyone who will be operating, servicing, maintaining or repairing the APPLIANCE to check in these instructions for any information they may require.

## 1.1 General

### 1.1.1 Appliance description

GRIDDLE PLATE is a frying plate for frying and cooking steaks and other foods. It's a tabletop model. The appliance GRIDDLE PLATE makes it easy to achieve uniform high quality when preparing your food. The appliance is equipped with a grease tray on each side so that excess grease from frying can be disposed of safely and efficiently. Please note that residues from cooking must be disposed of according to local and national environmental regulations.

### 1.1.2 Manufacturer

FKI Fast Food Teknik a/s  
Byghøjvej 5, Verninge

DK-5690 Tommerup  
www.fki.dk

### 1.1.3 Appliance label

1.1.3.1 *Type code: MGP-23, SGP-23*



### 1.1.4 Technical specifications and power consumption

Explanation of the product name GRIDDLE PLATE:

S = Standard

M = Manual

GP = Griddle Plate

600 = Model number

#### 1.1.4.1 *Dimensions and weight*

Dimensions and weight of the GRIDDLE PLATE:

Model designation	Width x depth x height	Weight
GP600 MAN	570 x 550 x 375 mm	55
GP600 STD	570 x 550 x 375 mm	55
GP900 MAN	900 x 550 x 375 mm	74.5
GP900 STD	900 x 550 x 375 mm	74.5

1.1.4.2 Power GP600

Voltage	Fuse	Power	Theoretical consumption per phase*		
			L1	L2	L3
400V 3N~	16A	6kW	7A	13A	7A
230V 3~	32A		13A	22A	13A

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

1.1.4.3 Power GP900

Voltage	Fuse	Power	Theoretical consumption per phase*		
			L1	L2	L3
400V 3N~	16A	9kW	9A	15A	9A
230V 3~	32A	8.4kW	19A	32A	19A

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



The appliance should be connected to its own circuit.

1.1.4.4 Intended use

GRIDDLE PLATE must only be used for food preparation.

1.1.5 Modification

GRIDDLE PLATE 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.

GRIDDLE PLATE is a frying plate designed for preparing steaks from both frozen and fresh meat. 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.

The appliance comes with adjustable legs, these must not be removed, there are ventilation holes in the base plate of the appliance.

Do not block the ventilation holes in the base plate and on the back plate; the appliance must be positioned at a suitable distance from the back wall to ensure good ventilation.

The appliance must be supervised by trained personnel during operation.

### 2.1 Personal safety equipment



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

### 2.2 Potential hazards



The surfaces of the appliance, especially the frying pan, but also the cabinet are very hot and must not be touched during operation.



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 pan.



Regularly check that the handles on the grease trays are securely tightened to ensure safe handling of hot oil/grease. If a handle is loose, remove the screws, apply a food grade adhesive to the threads and then retighten, or contact a service technician.

## 2.3 Who may use the appliance



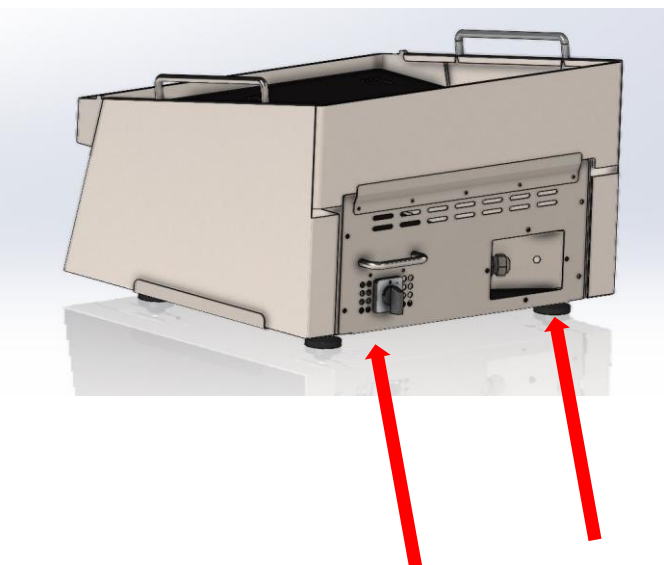
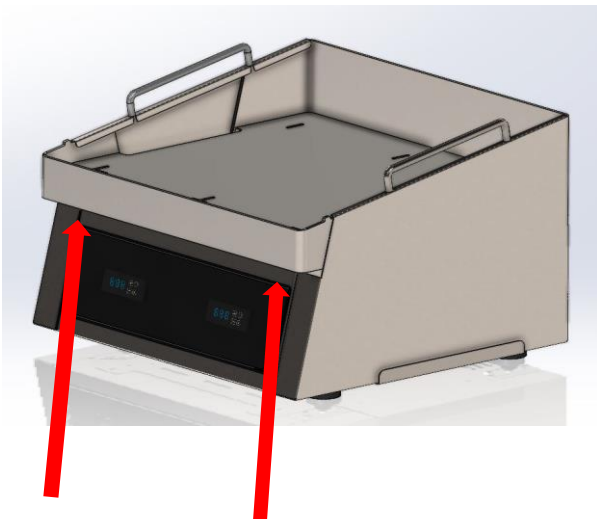
This appliance is not intended for use by children! Neither should it be used by persons with reduced physical or mental capacity, or who lack appropriate experience and knowledge unless they have been trained or instructed in the use of the appliance by someone with responsibility for their safety.

## 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.

Lifting points on the appliance are shown below and are for use when appliance is lifted into place. At the front, grasp beneath the pan on each side. The back of the appliance can be lifted under the back cabinet. Always remove the grease trays before moving the appliance.



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.



## 2.4.2 Installation

Set up the appliance on a counter or similar at a suitable working height (We recommend a counter height of 65 cm to achieve a working height of 90 cm).

The table on which the appliance is placed must be approved for the weight of the appliance plus 25%. The table must **not** be able to tip over when using the appliance. The appliance must be supported under all four legs.

Operation takes place from the front of the appliance. For correct ventilation there must be free passage of air underneath and behind the appliance. The appliance must be placed under an extraction hood or some other form of cooking fumes extraction. We do not recommend placing the appliance next to a fryer.

The appliance is supplied without a plug and must be connected by an authorised electrician. It is important that the cable is not bent or compressed during installation. Bend radius must not exceed 52mm when fitted.



The appliance must be connected by an authorised electrician and connected to an RCCB circuit breaker.

See diagram for correct connection:



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



The appliance must be acclimatised to ambient temperature before use. Therefore, it should not be started until eight hours have passed since it was set up in the room where the appliance is to be used.



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.



GRIDDLE PLATE 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:** Daily cleaning and maintenance should be carried out. 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.



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

## 2.7 Servicing



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

## 2.8 Accessories



Teflon foil: Only original FKI Fast Food Teknik a/s Teflon foil may be used on the GRIDDLE PLATE. This foil must not be used on other appliances.

## 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 7.1). Carefully read section 2 about safety before connecting the Appliance.




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

### 3.2 Quick start guide GP600 STD/GP900 STD

Before start-up, read section 5.1 under “cleaning”. If you intend to use Teflon foil, this should be fitted before start-up. To achieve the best frying results, we recommend that Teflon is used on the pan. This will also make cleaning easier. Place the grease trays on either side of the appliance.

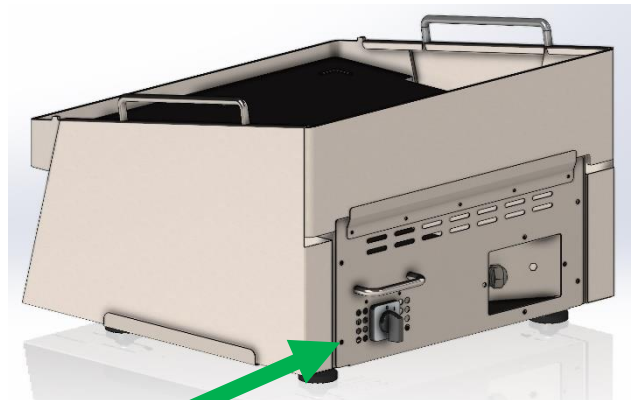
Switch on the appliance at the power switch located on the back of the appliance.

Set the desired set point between 100°C-250°C

Press start  on the display and wait 30 minutes until the appliance is operationally warm.

The appliance must not be left unattended.

The appliance's power supply must be disconnected daily after use!



The switch is located on the back of the appliance



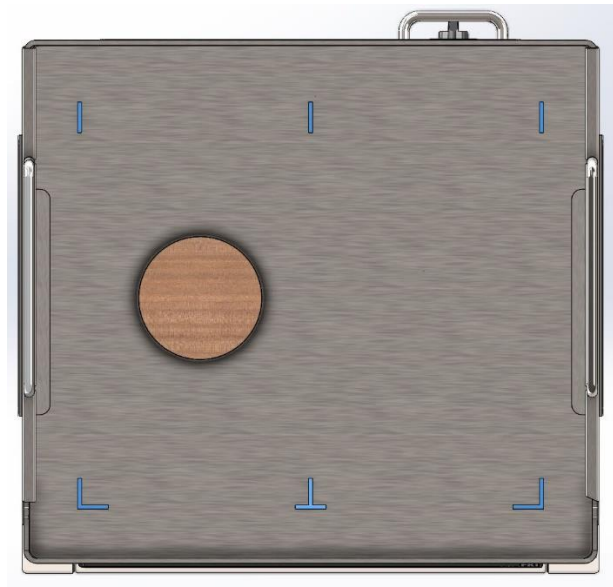
Remember to use personal safety equipment, see 2.1

### 3.3 Steak positioning

For optimal steak frying, we recommend that they are positioned as shown in the pictures below. If a different quantity of steaks is cooking on, position them symmetrically starting from the centre of the frying zone.



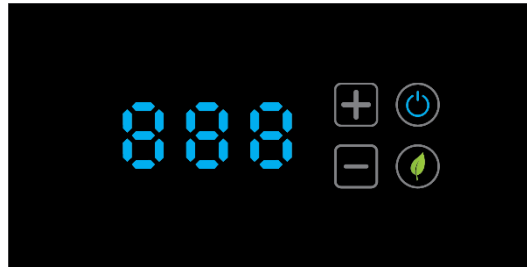
Cooking zones are marked on the cooking surface. The area outside the marks is cold zones.



### 3.4 Starting up GP600 STD/GP900 STD

Before start-up, read section 5.1 under “cleaning”. If you intend to use Teflon foil, this should be fitted before start-up. To achieve the best frying results, we recommend that Teflon is used on the pan. This will also make cleaning easier. Place the grease trays on either side of the appliance.


### 3.5 Operation of GP600 STD/GP900 STD




Minimum set point is 100°C  
Maximum set point is 250°C

New appliance starts at 100°C but saves the set point setting when power is cut.

When "+" is pressed, the set point will increase by 5°C. Similarly, when "-" is pressed, the set point will decrease by 5°C. However, you cannot go higher or lower than the minimum and maximum set point.

When "standby" is pressed, marked with a standby symbol  the appliance will turn off the heat.

Pressing on “ECO” (the “leaf” label)  will change the appliance temperature to 100°C, until “ECO” is pressed again, after which the appliance will return to the desired set point.

The display shows the set point, but if you want the current temperature, you can press "+" and "-" at the same time, after which the current temperature will be displayed for five seconds.

The display flashes until the desired set point is reached.

### 3.6 Error codes GP600 STD/GP900 STD

ERROR CODE	ERROR	CAUSE	REMEDY
E00	Undefined error	Unknown	Contact service.
E01	Temperature sensor error	The measured values are too low compared to those expected.	The surroundings are either too cold or the sensor is short-circuited. In the latter case, service must be contacted
E02	Temperature sensor error	The measured values are too high compared to those expected.	Sensor is not connected or is defective. Contact service.

<b>E88</b>	Pan overheated	The solid state relay may have short-circuited.	Contact service.
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### 3.7 Starting up GP600 MAN/GP900 MAN

Before start-up, read section 5.1 under “cleaning”. If you intend to use Teflon foil, this should be fitted before start-up. To achieve the best frying results, we recommend that Teflon is used on the pan. This will also make cleaning easier. Place the grease trays on either side of the appliance.

The appliance is equipped with 2 heating zones, which are controlled by a thermostat regulator. Each zone is switched on by turning the adjustment knob and setting the desired temperature on the scale next to the indicator on the front.

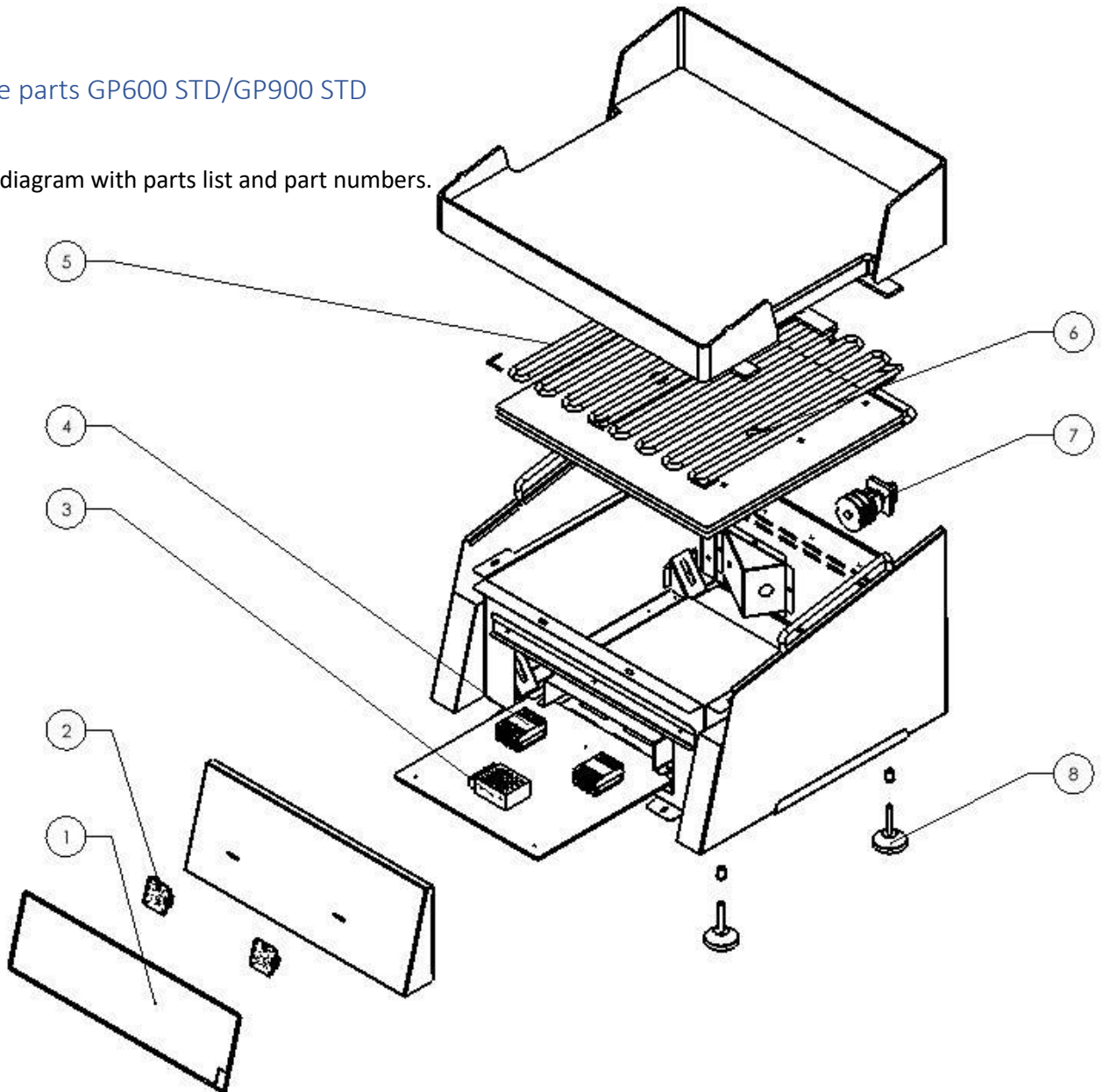
The yellow glow lamp next to the temperature adjuster will light up while heating up and when the heating elements are active.

It is recommended to check the temperature of the cooking surface using a thermometer, as the calibration of the thermostat may differ from the scaling on the adjustment knob.

Turn off the appliance by rotating the temperature selector knobs to zero.

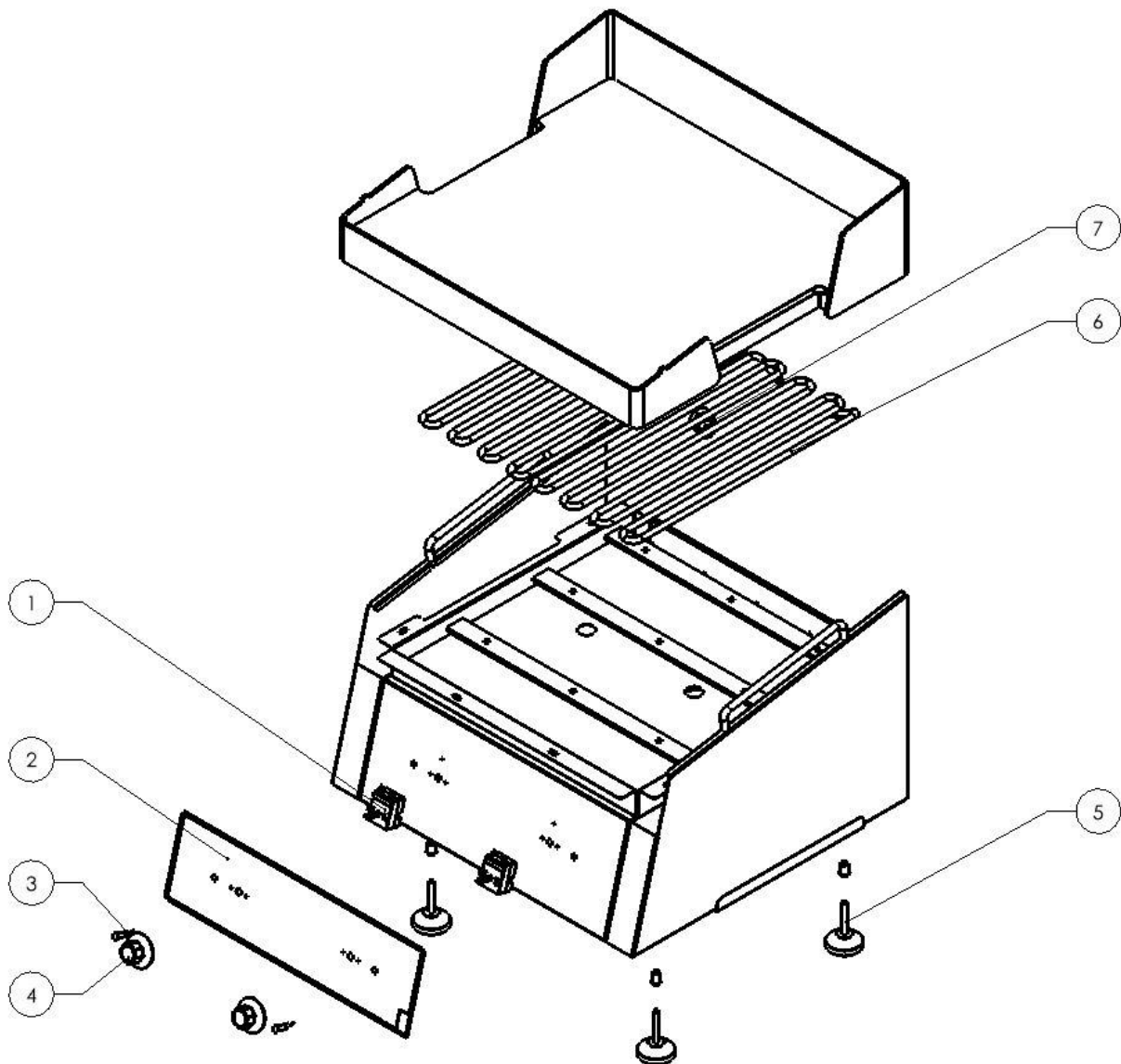
### 3.8 Spare parts GP600 STD/GP900 STD

Spare parts diagram with parts list and part numbers.



POS	PRODUCT NUMBER	QTY	DESCRIPTION		
1	72-05526	1	FOIL FOR GRIDDLE STD		
2	72-08013	2	CONTROL GRIDDLE STD		
3	72-00143	1	POWER SUPPLY 240VAC-5VDC RS-15-5		
4	72-00152	2	SOLID STATE RELAY 3.5-32VDC 24-510VAC 95A		
5	83-10806	2	HEATING ELEMENT CT600-2 UPPER/LOWER 3kW/400V	02-60007	GP600 STD
5	83-10805	2	HEATING ELEMENT CT600-2 UPPER/LOWER 3kW/3x230VAC	02-60008	GP600 STD
5	83-10884	2	HEATING ELEMENT GP900 4.5kW/400V 3~/ 3N~	02-60017	GP900 STD
5	83-10885	2	HEATING ELEMENT GP900 4.2kW/230V 3~	02-60018	GP900 STD
6	83-10074	2	SENSOR PT100 BAYONET Ø4.5 0.6M CABLE		
7	83-41011	1	BREAKER, 4-POLE telux 20A, center fitting	400V 3~/ 3N~	
7	83-41013	1	BREAKER, 4-POLE telux 50A, center fitting	230V 3~	
8	82-06523	4	LEG, Ø50/M8		

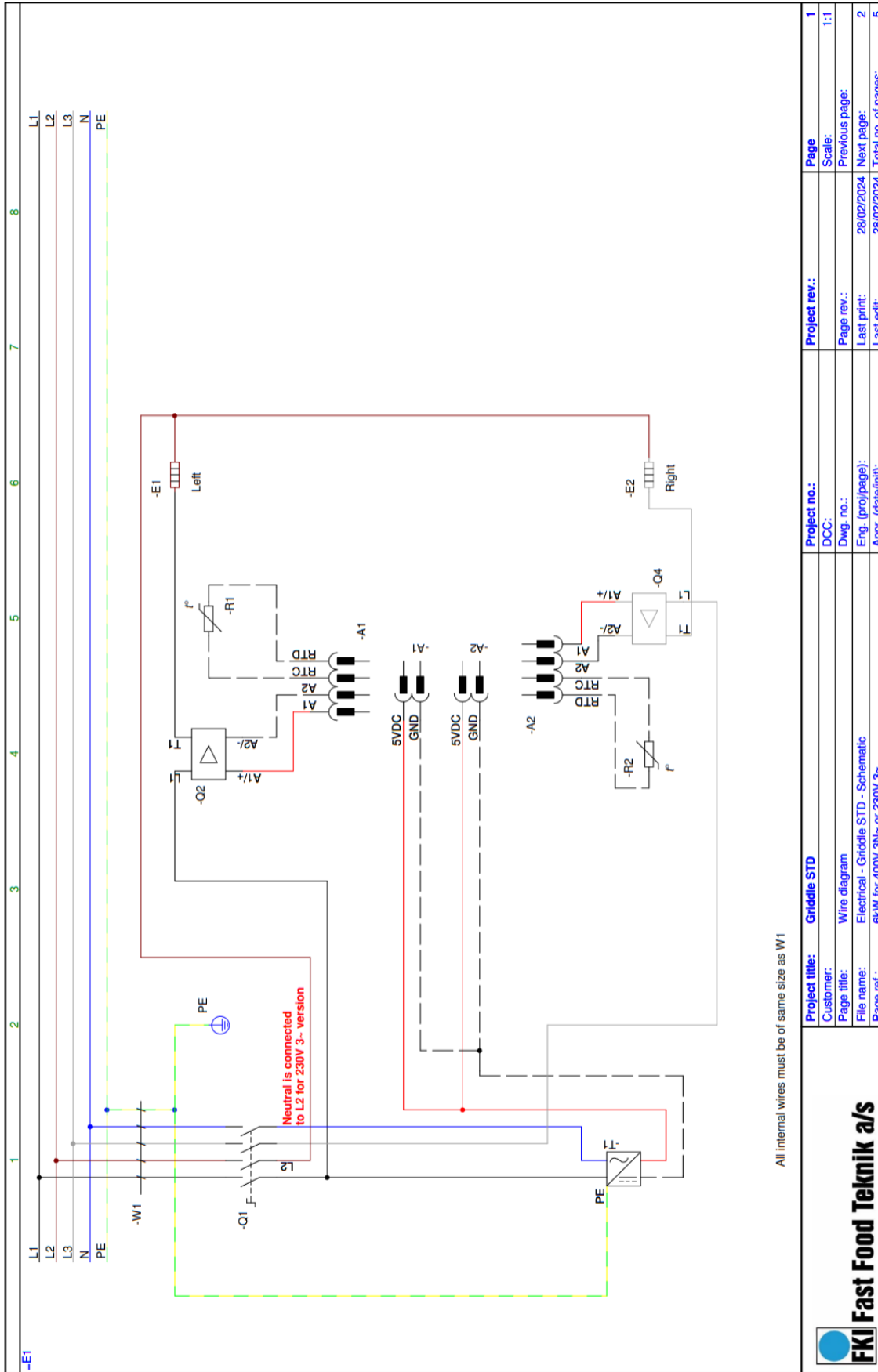
### 3.9 Spare parts GP600 MAN/GP900 MAN



POS	PRODUCT NUMBER	QTY	DESCRIPTION		
1	82-06577	2	THERMOSTAT 50-300°C 3-POL		
2	72-05527	1	FOIL FOR GRIDDLE MAN		
3	83-07511	2	GLOW LAMP YELLOW Ø12 400V		
4	83-08202	2	KNOB 50-250 °C		
5	82-06523	4	LEG, Ø50/M8		
6	83-10806	2	HEATING ELEMENT CT600-2 UPPER/LOWER 3kW/400V	02-60005	GP600 MAN
6	83-10805	2	HEATING ELEMENT CT600-2 UPPER/LOWER 3kW/3x230VAC	02-60006	GP600 MAN
6	83-10884	2	HEATING ELEMENT GP900 4.5kW/400V 3~ / 3N~	02-60015	GP900 MAN
6	83-10885	2	HEATING ELEMENT GP900 4.2kW/230V 3~	02-60016	GP900 MAN
7	72-07022	1	CABLE RETAINER M20 Ø7.0 - 13.00		



#### 4 Electrical diagram GP600 STD/GP900 STD

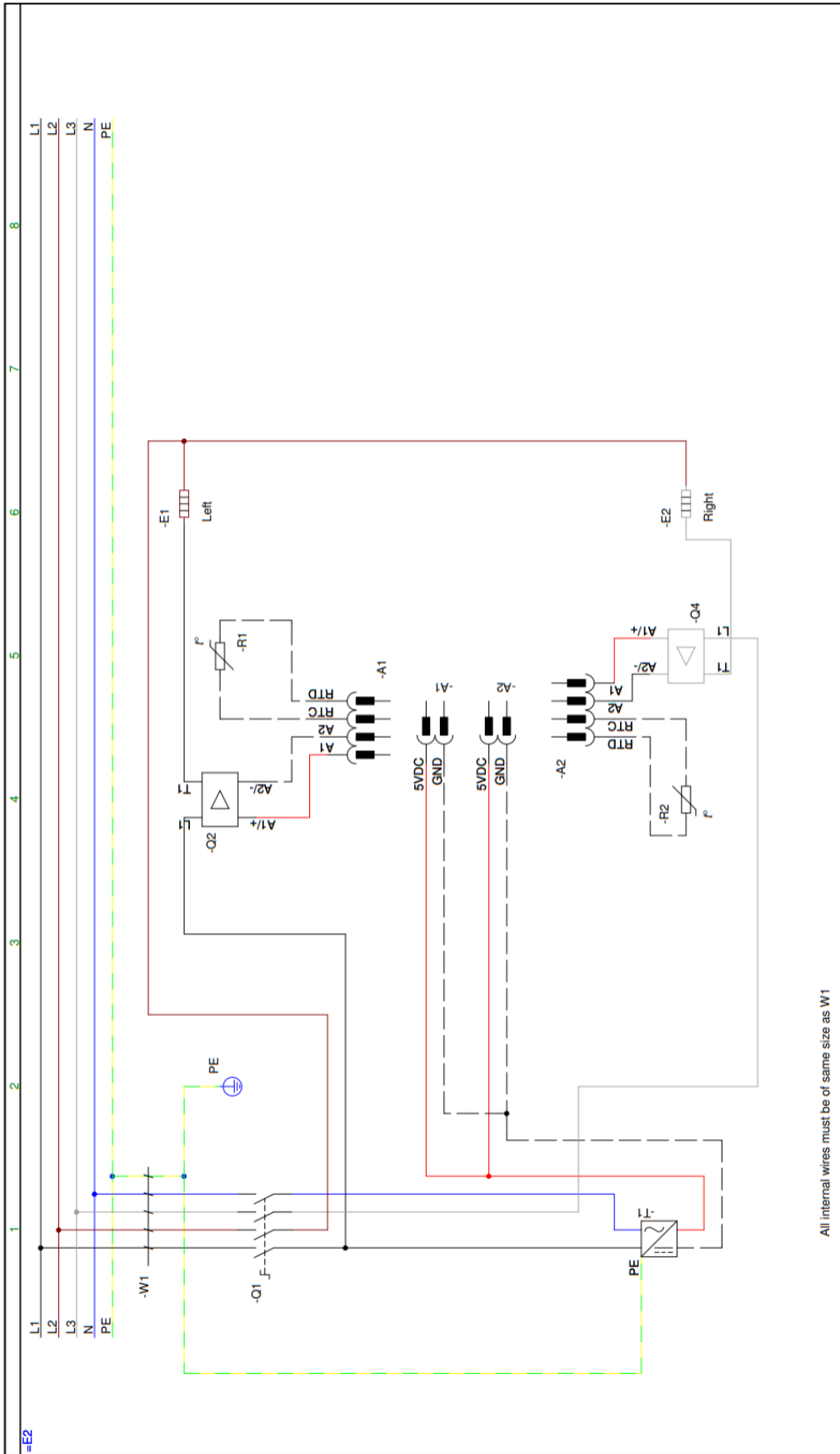


All internal wires must be of same size as W1



**FKI Fast Food Teknik a/s**

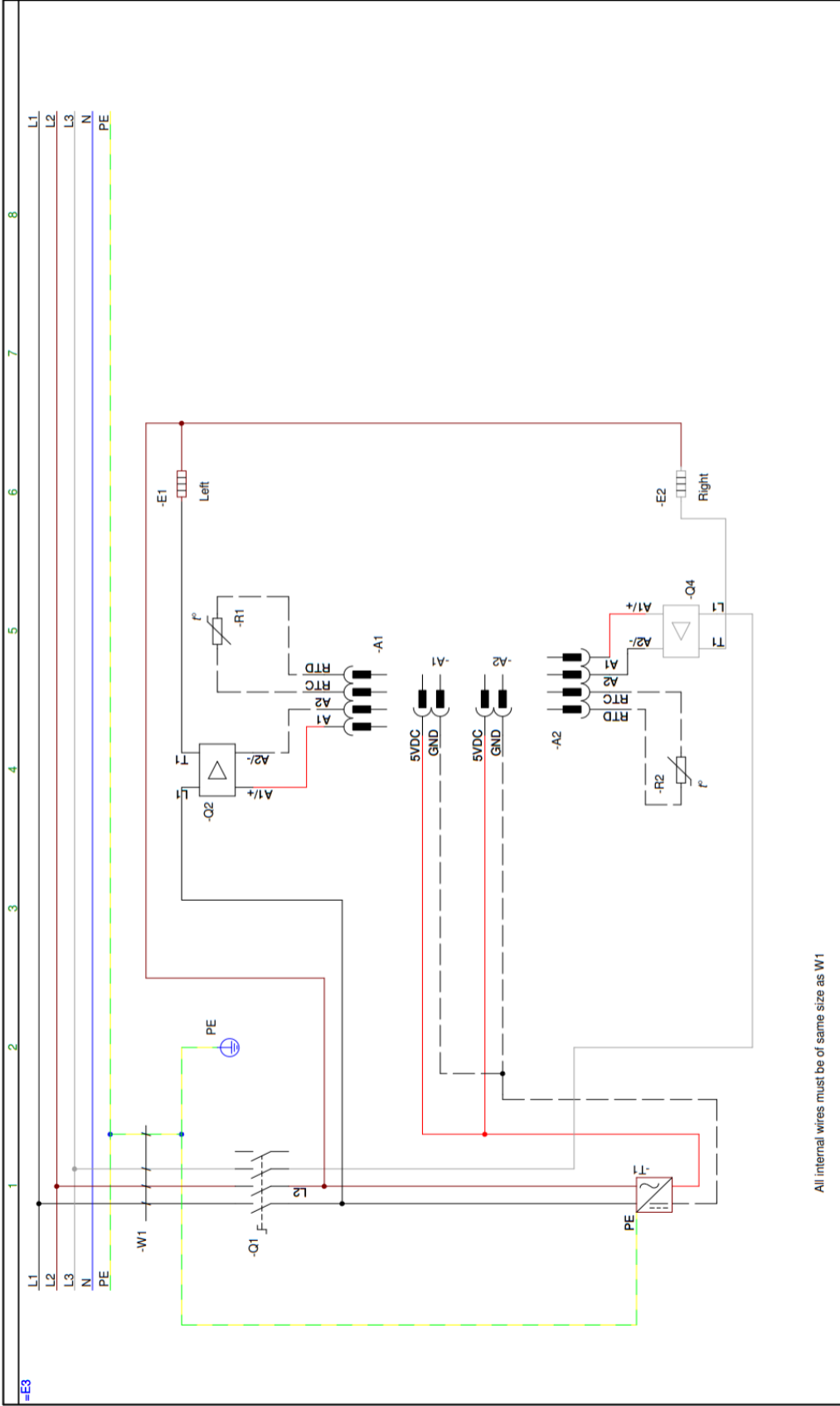
<b>Project title:</b> Griddle STD	<b>Project no.:</b>	<b>Project rev.:</b>	<b>Page</b>
<b>Customer:</b> Wire diagram	<b>DCC:</b>		<b>Scale:</b> 1:1
<b>Page title:</b> Electrical - Griddle STD - Schematic	<b>Dwg. no.:</b>	<b>Page rev.:</b>	<b>Previous page:</b>
<b>File name:</b> 6kW for 400V 3N~ or 230V 3~	<b>Eng. (proj/page):</b>	<b>Last print:</b> 28/02/2024	<b>Next page:</b> 2
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All internal wires must be of same size as W1

<b>Project title:</b> Griddle STD	<b>Project no.:</b>	<b>Project rev.:</b>	<b>Page</b>
<b>Customer:</b>	<b>DCC:</b>		<b>Scale:</b>
<b>Page title:</b> Wire diagram	<b>Dwg. no.:</b>	<b>Page rev.:</b>	<b>Previous page:</b>
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<b>Page ref.:</b> 9KW for 400V 3N~	<b>Appr. (date/mit):</b>	<b>Last edit:</b>	<b>Total no. of pages:</b>





All internal wires must be of same size as W1



**FKI Fast Food Teknik a/s**

<b>Project title:</b> Griddle STD	<b>Project no.:</b>	<b>Project rev.:</b>	<b>Page</b>
<b>Customer:</b> Wire diagram	<b>DOC:</b>	<b>Scale:</b> 1:1	<b>3</b>
<b>Page title:</b> Electrical - Griddle STD - Schematic	<b>Dwg. no.:</b>	<b>Page rev.:</b>	<b>2</b>
<b>File name:</b> 8.4kW for 230V 3~	<b>Eng. (proj/page):</b>	<b>Last print:</b> 28/02/2024	<b>4</b>
<b>Page ref.:</b>	<b>Appr. (date/init):</b>	<b>Last edit:</b> 28/02/2024	<b>5</b>
			<b>Total no. of pages:</b>

Component	Article no.	Type	Function	Description	Position
=E1-A1	72-08013	Control Card			/1.5
=E1-A2	72-08013	Control Card			/1.5
=E1-E1	83-10805/83-10806	Heating element 3kW (400V 3~ / 230V 3~)	Left		/1.6
=E1-E2	83-10805/83-10806	Heating element 3kW (400V 3~ / 230V 3~)	Right		/1.6
=E1-Q1	83-41013	Main switch			/1.1
=E1-Q2	72-00152	Relay			/1.4
=E1-Q4	72-00152	Relay			/1.5
=E1-R1	83-10074	PT100			/1.5
=E1-R2	83-10074	PT100			/1.4
=E1-T1	72-00143	Power Supply	RS-15-5		/1.1
=E1-W1	72-03674 / 72-03528	Cable	5G2.5 / 4G2.5		/1.1
=E2-A1	72-08013	Control Card			/2.5
=E2-A2	72-08013	Control Card			/2.5
=E2-E1	83-10884	Heating element 4.5kW	Left		/2.6
=E2-E2	83-10884	Heating element 4.5kW	Right		/2.6
=E2-Q1	83-41011	Main switch			/2.1
=E2-Q2	72-00152	Relay			/2.4
=E2-Q4	72-00152	Relay			/2.5
=E2-R1	83-10074	PT100			/2.5
=E2-R2	83-10074	PT100			/2.4
=E2-T1	72-00143	Power Supply	RS-15-5		/2.1
=E2-W1	72-03674	Cable	5G2.5		/2.1
=E3-A1	72-08013	Control Card			/3.5
=E3-A2	72-08013	Control Card			/3.5
=E3-E1	83-10885	Heating element 4.2kW	Left		/3.6
=E3-E2	83-10885	Heating element 4.2kW	Right		/3.6
=E3-Q1	83-41013	Main switch			/3.1
=E3-Q2	72-00152	Relay			/3.4



**FKI Fast Food Teknik a/s**

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Customer: Components list  
Page title: Electrical - Griddle STD - Schematic  
File name: Page ref.:

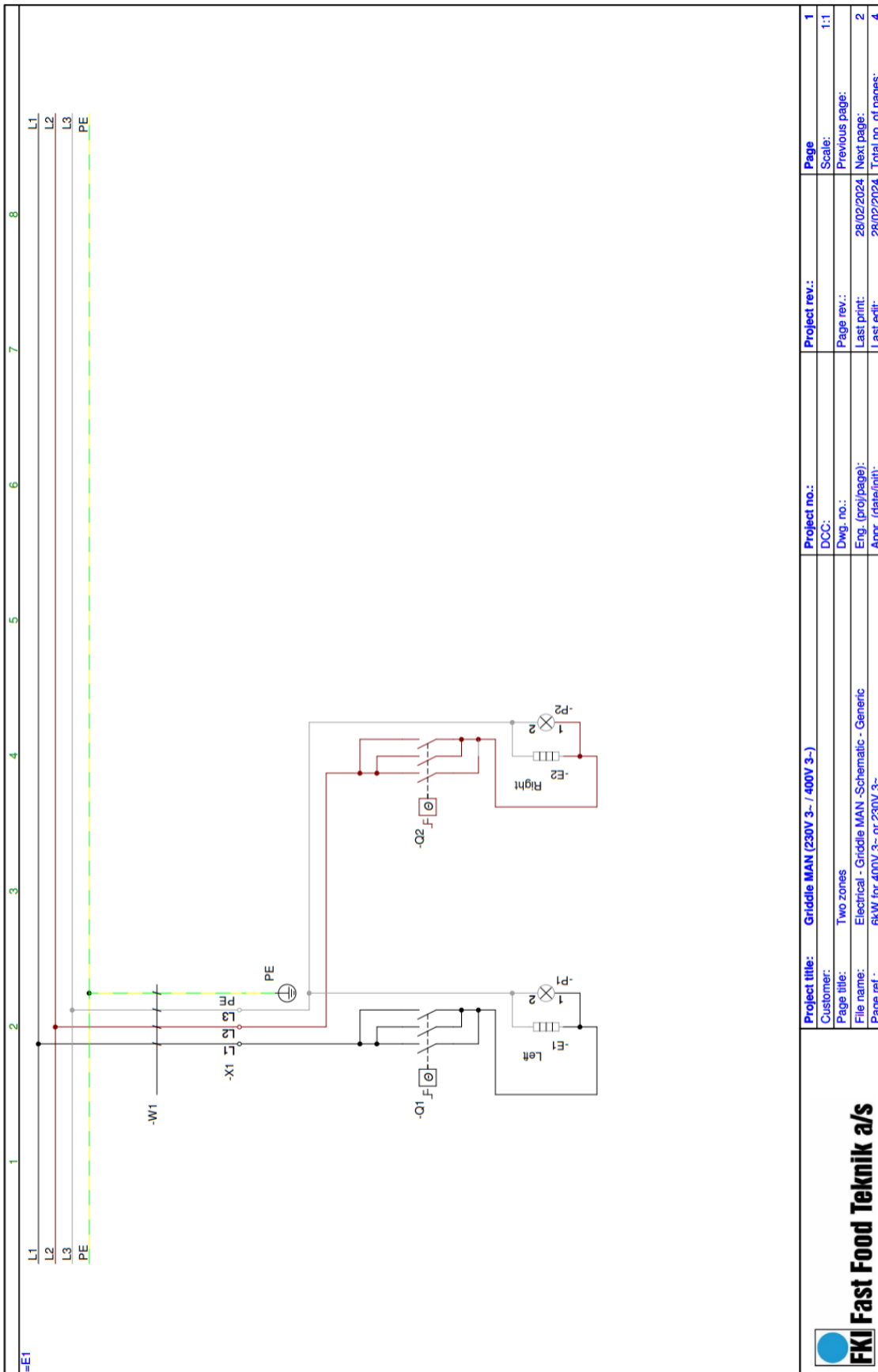
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DOC:  
Dwg. no.:  
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Appr. (date/init):

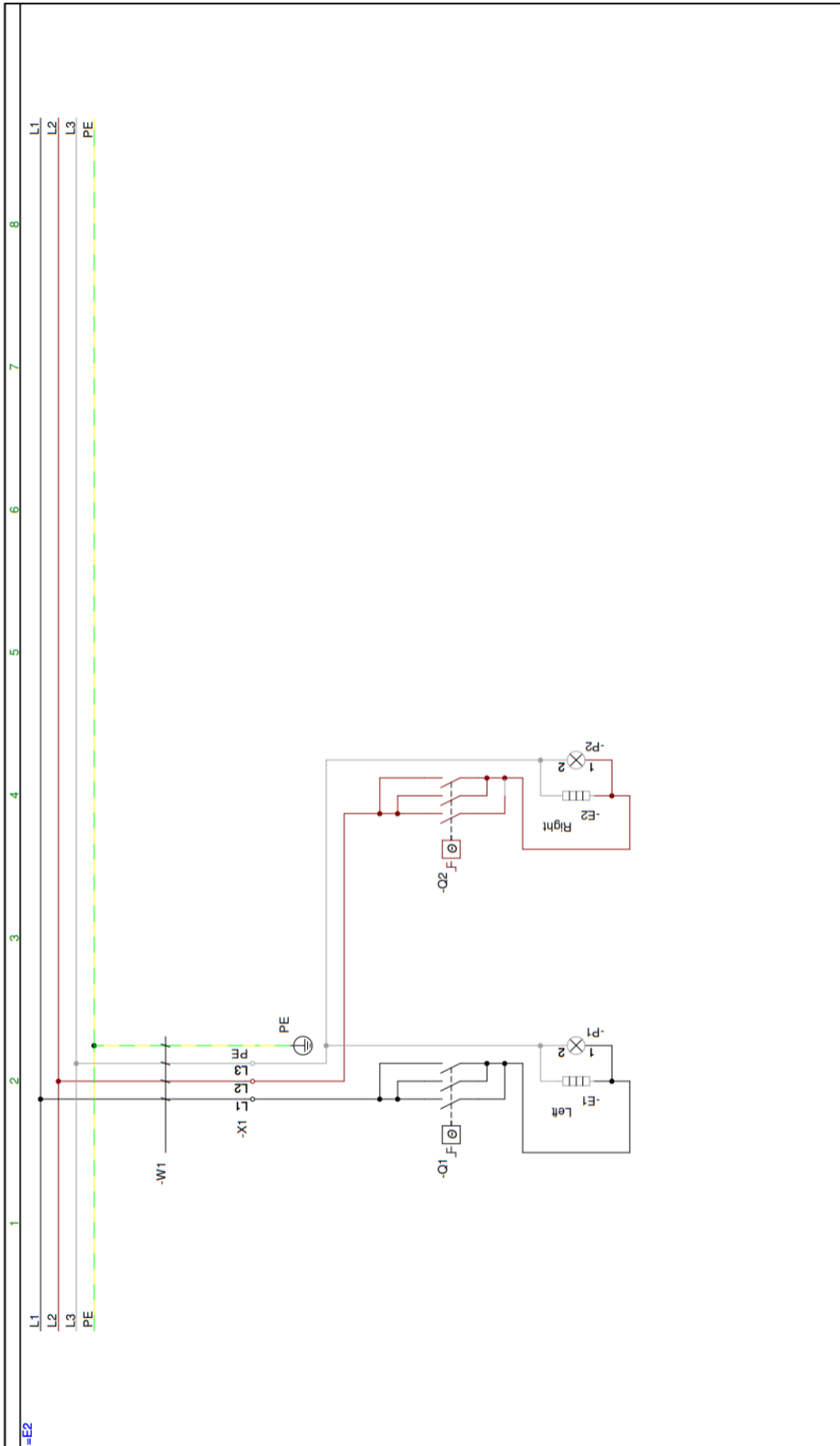
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Scale: 1:1  
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Next page: 5  
Total no. of pages: 5

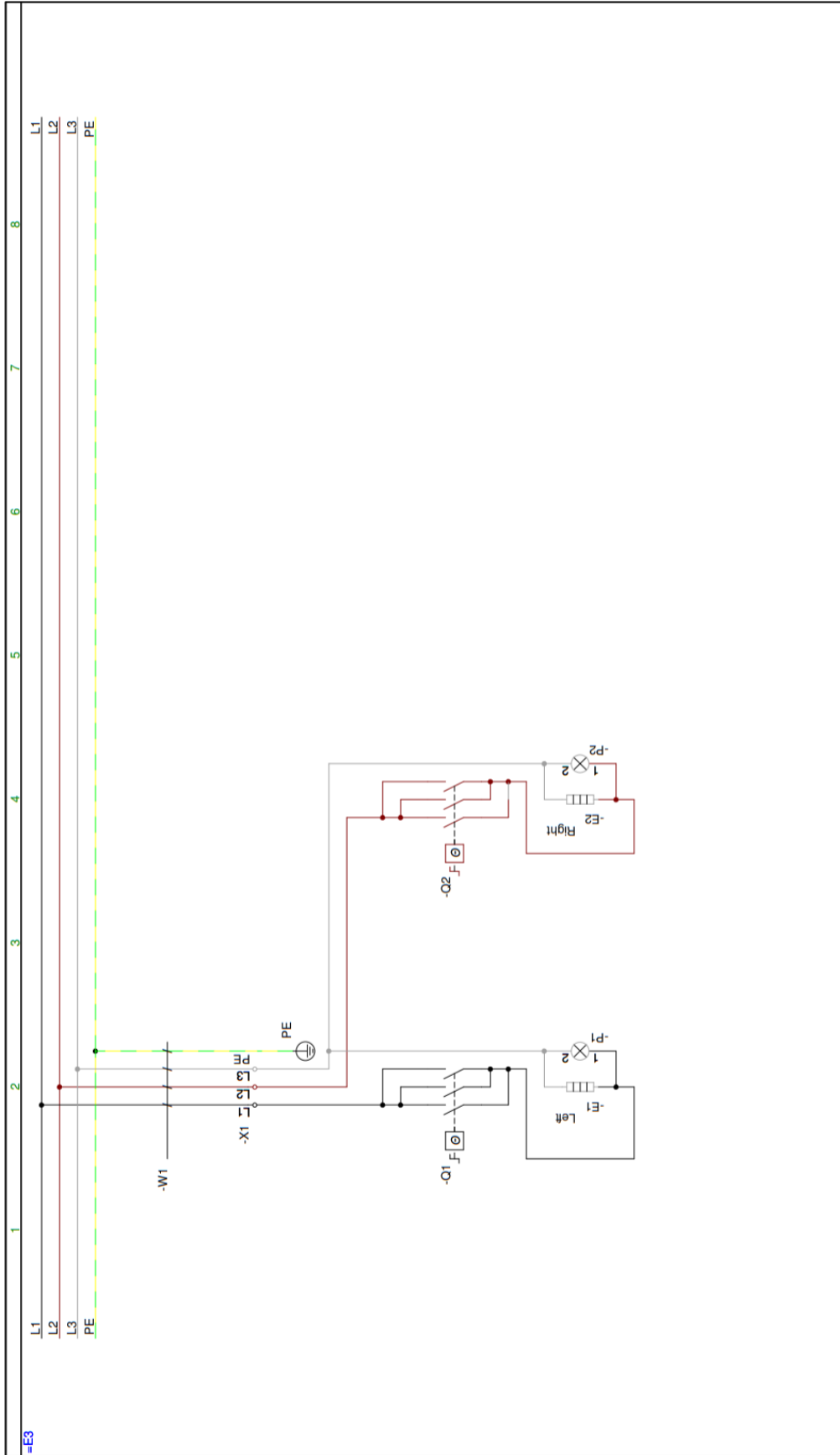



## 4.1 Electrical diagram GP600 MAN/GP900 MAN





 <b>FKI Fast Food Teknik a/s</b>	<b>Project title:</b> Griddle MAN (230V 3- / 400V 3-)		<b>Project no.:</b>	<b>Project rev.:</b>	<b>Page</b>
	<b>Customer:</b>	Two zones	DCC:		Scale:
	<b>Page title:</b>	Electrical - Griddle MAN Schematic - Generic	Dwg. no.:		Previous page:
	<b>File name:</b>	9kW for 400V 3-	Eng. (proj/page):		Next page:
<b>Page ref.:</b>		Appr. (date/rev):		Last print:	28/02/2024
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 <b>FKI Fast Food Teknik a/s</b>	Project title:	Griddle MAN (230V 3- / 400V 3-)	Project no.:		Page:	3			
	Customer:	Two zones	DCC:		Scale:	1:1			
	Page title:	Electrical - Griddle MAN -Schematic - Generic	Dwg. no.:		Page rev.:	2			
	File name:	8.4kW for 230V 3-	Eng. (proj/page):		Last print:	28/02/2024	Next page:	Parts list	
		Page ref.:		Appr. (date/init):		Last edit:	28/02/2024	Total no. of pages:	4



Component	Article no.	Type	Function	Description	Position
=E1-E1	83-10805/83-10806	Heating element 3KW (400V 3~ / 230V 3~)	Left		/1.2
=E1-E2	83-10805/83-10806	Heating element 3KW (400V 3~ / 230V 3~)	Right		/1.4
=E1-P1	83-07511	Light indicator			/1.2
=E1-P2	83-07511	Light indicator			/1.4
=E1-Q1	82-06577	Thermostat (50-300C)			/1.2
=E1-Q2	82-06577	Thermostat (50-300C)			/1.4
=E1-W1	72-03528	Cable	4G2.5		/1.2
=E1-X1	72-03509	Terminal			/1.2
=E2-E1	83-10884	Heating element 4.5KW	Left		/2.2
=E2-E2	83-10884	Heating element 4.5KW	Right		/2.4
=E2-P1	83-07511	Light indicator			/2.2
=E2-P2	83-07511	Light indicator			/2.4
=E2-Q1	82-06577	Thermostat (50-300C)			/2.2
=E2-Q2	82-06577	Thermostat (50-300C)			/2.4
=E2-W1	72-03528	Cable	4G2.5		/2.2
=E2-X1	72-03509	Terminal			/2.2
=E3-E1	83-10885	Heating element 4.2KW	Left		/3.2
=E3-E2	83-10885	Heating element 4.2KW	Right		/3.4
=E3-P1	83-07511	Light indicator			/3.2
=E3-P2	83-07511	Light indicator			/3.4
=E3-Q1	82-06577	Thermostat (50-300C)			/3.2
=E3-Q2	82-06577	Thermostat (50-300C)			/3.4
=E3-W1	72-03528	Cable	4G4.0		/3.2
=E3-X1	72-03509	Terminal			/3.2

<b>Project title:</b> Griddle MAN (230V 3~ / 400V 3~)		<b>Project no.:</b>	<b>Project rev.:</b>	<b>Page</b>	<b>Parts list</b>
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## 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

After each frying, scrape all excess grease from the pan into the grease trays. Empty grease trays as required. NB! Remember that the oil/grease you are emptying during this operation is very hot!

NB! Remember to use the correct scraper, depending on whether your pans are coated with the Teflon foil or the appliance is used without Teflon.



Remember to use personal safety equipment, see 2.1

### 5.3 Daily cleaning

1. If the appliance is fitted with Teflon, disassemble it (see section **Fejl! Henvisningskilde ikke fundet.**) and wash with a mild acid-free cleaner.
2. First, clean the pan with a scraper to remove all loose particles.
3. After cleaning the pan, turn off the appliance. After it has cooled down, wipe it with a damp cloth and mild acid-free cleaner.
4. Empty the grease tray and wash it.
5. The Teflon foil can then be put back into place.

## 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](http://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 in the same position.

The machine plate is located on the side or back of the appliance



Before commencing repair work, the appliance must always be switched off and disconnected from the power source. Both diodes on the front must have gone out before accessing electrical components.

For easy servicing of a GRIDDLE PLATE, the electrical parts are mounted in a drawer system behind the front cabinet, the plate on which electrical components are mounted can be pulled out in the front. To access the front, remove the front cabinet with two screws at the top, the front and mounting plate for electrical components can then be pulled out.

After completing service work of the GRIDDLE PLATE, check and reattach all cables, making sure that they are secured and will not be trapped. Likewise, wires that exit behind the mounting plate should be secured with a strip to prevent them getting pinched when the plate is carefully put back into place.

## 7 Disposal

### 7.1 Packaging

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

### 7.2 When the appliance is no longer in use

GRIDDLE PLATE is labelled with a recycling symbol in accordance with 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 local and national regulations, e.g. in a container set up for this purpose at the municipality's recycling centre when the appliance is worn out.



## 8 EU DECLARATION OF CONFORMITY



EU DoC ID: FKI 020  
Verninge, 15. december 2023

# EU DECLARATION OF CONFORMITY

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

Model no.:  
**MGP-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
Machine Directive 2006/42/EC	EN 12100:2010 EN 60335-1:2012 + AC:2014 + A11:2014 EN 60335-2-38:2003 + A1:2008
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 15/12-2023	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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## EU DECLARATION OF CONFORMITY

We FKI Fast Food Teknik a/s declares under our sole responsibility that the product Standard Grill Plate with

Model no.:  
**SGP-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
Machine Directive 2006/42/EC	EN 12100:2010 EN 60335-1:2012 + AC:2014 + A11:2014 EN 60335-2-38:2003 + A1:2008
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 <i>15/12 - 2023</i>	Issued by  Søren Poulsen - Managing Director
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