

# User manual

## FKI Griddle

### Model series GL96-



Version 1.0



**FKI Fast Food Teknik a/s**

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# 1 Introduction

## **Original operating instructions**

This manual is FKI Fast Food Teknik's original guide for the Griddle model series GL-

## **Purpose of guidance**

This manual is intended to ensure proper installation, use, handling, and maintenance of the Griddle. **Hereinafter referred to as the appliance.**



**Important! Read the instructions carefully before use and save for later use.**

## **Storing instructions**

The instructions must be stored so that they are always easily accessible to the user and service technician.

## **Knowledge of supervision**

It is the responsibility of the appliance owner to ensure that anyone who is to operate, service, maintain or repair the appliance has read the manual, at least those parts of it that are relevant to their work.

In addition, everyone who is to operate, service, maintain or repair the appliance is obliged to consult the instructions themselves.

## 1.1 Generally

### 1.1.1 Product Description

The griddle is made entirely of stainless steel with rounded edges, for cleaning purposes. It consists of a cabinet with a fully welded stainless steel griddle, 2 zones with associated thermostat control (50-300°C) and is equipped with a grease drawer for collecting excess frying fat. The griddle can be supplied with a connection voltage of 400V or 3x230V (Norway)

The griddle is intended for frying, cooking, steaks of all types and sizes.

### 1.1.2 Manufacturer

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

### 1.1.3 Machine signs

#### 1.1.3.1 Type designation SSG-95



### 1.1.4 Technical specifications and consumption

#### 1.1.4.1 Dimensions and weight

Model designation	Width x Depth x Height	Weight in kg
GL9640	405 x 525 x 140 mm	18
GL9660	605 x 525 x 140 mm	26

#### 1.1.4.2 Effect

Connection voltage: 400V with earth connection or 3x230V (Norway)

Connection frequency: 50/60 Hz

Model designation	Power Recording [Amp.]	Power [kW]
GL9640 (400V)	9	4,0
GL9640 (3x230V)	15	4,0
GL9660 (400V)	13	6,0
GL9660 (3x230V)	23	6,0

#### Noise

Airborne noise emitted by the Frying Plate:

Measured sound pressure level: < 60 dB(A)

#### 1.1.4.3 Intended Use

The appliance may only be used for food preparation.

#### 1.1.5 Modification

The appliance must not be modified or serviced by unauthorized persons in any way. If this happens, FKI Fast Food Teknik a/s disclaims any responsibility.

## 2 Security

### **Generally**

Read these safety instructions before using the appliance. Keep them nearby for later reference. These instructions and the appliance itself contain important safety information that must always be read and observed. FKI Fast Food Teknik a/s disclaims any responsibility for non-compliance with these safety rules, for inappropriate use of the appliance or incorrect settings.

### 2.1 Personal safety equipment



It is recommended that gloves and glasses are worn when working at the appliance and when emptying the grease tray, as the surfaces of the Frying Plate are hot and there may be a risk of hot grease.

### 2.2 Potential Dangers



When the appliance is in use, the user should be aware that the appliance is hot. In particular, do not touch the frying surface without the use of protective gloves. Therefore, be careful not to touch it while operating the appliance.



During operation, only the front controls may be touched. The food cooked on the appliance is placed on and removed with a suitable tool to avoid contact with the hot surfaces of the griddle.

### 2.3 Who is allowed to use the machine



This appliance is not intended for use by children! Nor persons with reduced physical or mental capabilities, or lack of experience and knowledge, unless they have been trained or instructed in the use of the appliance by a person responsible for their safety.

## 2.4 Transport/installation/attachment

### 2.4.1 Transport

The appliance is supplied in transport packaging and should only be transported in the same way if it is moved.

**WARNING: Do not move the machine during operation.**



Moving and setting up the appliance must be carried out by two or more people! RISK of injury!

Wear protective gloves and safety shoes during unpacking and installation – cut hazard.

### 2.4.2 Deployment

The appliance is set up on a suitable worktop or similar at a suitable working height. The appliance is operated from the front. The appliance is intended to be placed on a table or counter and is equipped with adjustable legs.



The appliance must be connected by an authorised electrician and connected to the HFI relay.

For correct connection see picture:



**WARNING: The appliance must be grounded in accordance with national safety standards for electrical equipment, otherwise it may cause electric shock and serious injury.**



The griddle should be acclimatised before use. Therefore, it should not be started until eight hours have passed.



The power supply must be capable of being interrupted either by unplugging it or by means of a multi-pole circuit breaker located before the power outlet in accordance with the regulations in force in the area and be freely accessible. The appliance must be earthed in accordance with national safety standards for electrical equipment.



Do not use extension cords or multi-sockets. After installation, there must be no direct access to the electrical parts. 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, or if it is damaged, or has been dropped on the floor.



Any replacement of the power cable must be made by an authorized technician to avoid the risk of injury – RISK of electric shock. Only use cables that are oil resistant!

### 2.4.3 Attachment



The appliance does not need to be attached, it is equipped with adjustable legs to ensure stable and easy set-up.

## 2.5 Operation



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



The appliance is intended for the manufacture of food only. Do not apply liquids or other substances that have a focal point of less than 300°C.

## 2.6 Cleaning/maintenance



**CLEANING AND MAINTENANCE WARNING:** Do not use products containing acid as this may damage the surface of the product.

The griddle should be cleaned several times a day of excess frying fat. If the Frying Plate is equipped with a grease drain, scrape excess fat to the drain hole, where it runs into a collection drawer. The drawer is emptied and cleaned as needed.



Once a day, the Griddle is thoroughly cleaned on the frying surface and all external surfaces wiped with a damp cloth.

Cleaning should not be done when the griddle is more than 50°C hot.



Never use steam cleaners/foam cleaners - RISK of electric shock.

## 2.7 Servicing



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

Repairs to the Griddle should only be carried out by authorised personnel.

## 3 Operation

### 3.1 Before commissioning



Before start-up, remove all packaging and protective plastics from the appliance and dispose of in accordance with applicable regulations (*see section 5.1*). Read carefully *Section 2* safety before connecting the appliance.



Before start-up, clean the appliance according to *section 2.6*.

### 3.2 Operation

The griddle is equipped with 2 heating zones, on the right and left sides, which are controlled by means of a thermostat control. Each side is lit by turning the control knob and setting the desired temperature on the scale next to the mark on the front.

During heating and when the heaters are active, the yellow flashing light lights up next to the temperature control.

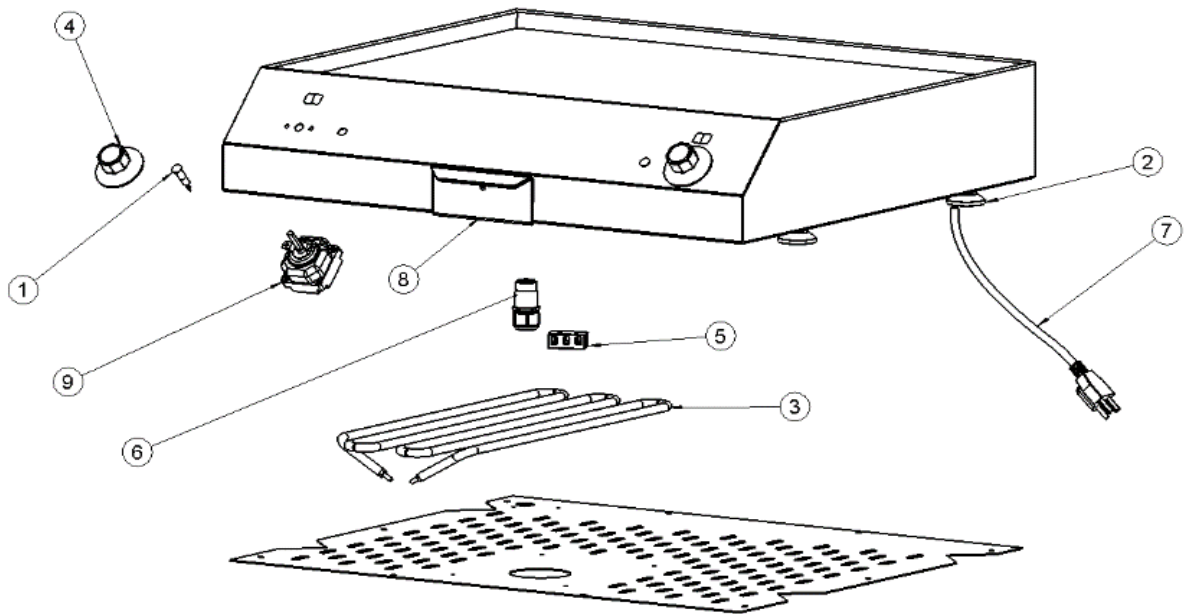
It is recommended to check the temperature of the frying surface using a thermometer, as the calibration of the thermostat may differ from the scaling on the dial.

The griddle is switched off by turning the temperature selectors to zero.

### 3.3 Repair and spare parts

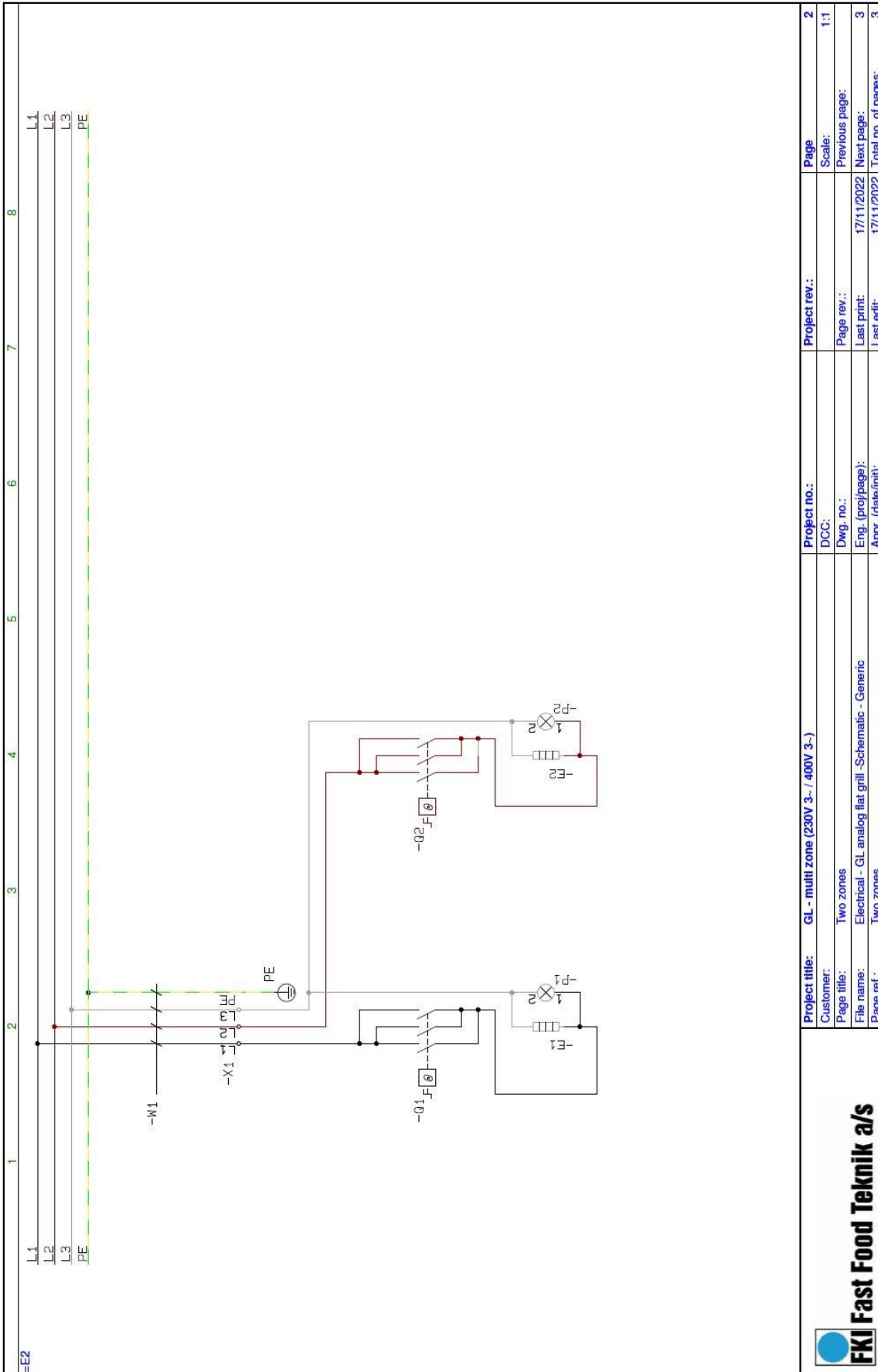
Repairs may only be carried out by authorised service personnel with knowledge of electrical machinery.

### 3.4 Specifications for spare parts

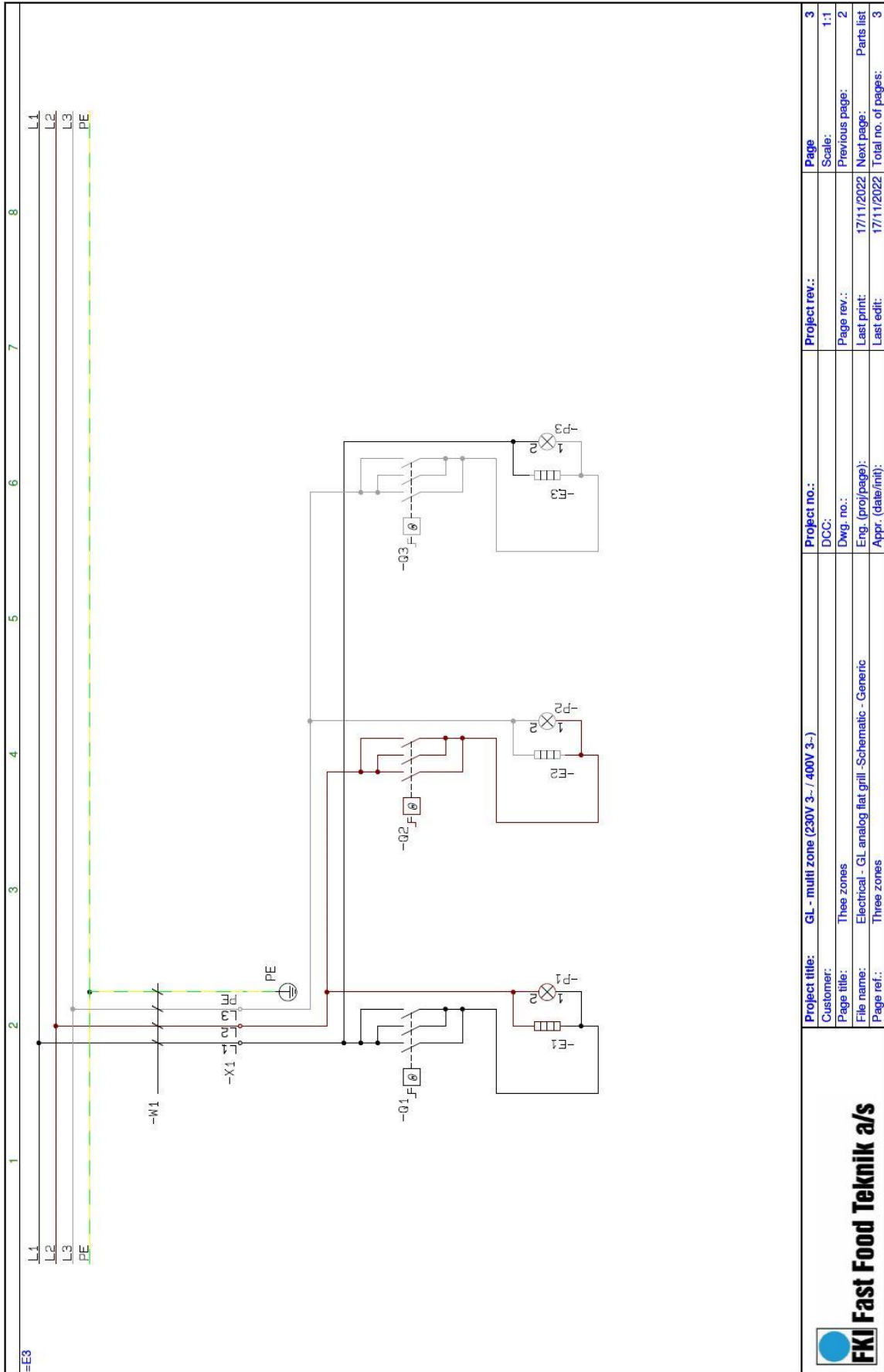


Pos.	Item number	Pcs.	Description
1	83-07507	2	Glitter lamp Ø9 mm yellow 400V
2	82-06510	4	Legs adjustable
3	83-08906	2	GL 9640 Heater 2.0 kW /400V
3	83-08907	2	GL 9640 Heater 2.0 kW /3x230V
3	83-08920	2	GL 9660 Heater 3.0 kW /400V
3	83-08921	2	GL 9660 Heater 3.0 kW /3x230V
4	82-08202	2	Knob for thermostat 50-250°C
5	72-03509	1	Terminal block 3-pole porcelain
6	72-07021	1	CABLE GLAND M20 Ø3.5 - 8.0
6a	72-07023	1	NUT M20 FOR CABLE GLAND
7	72-03500	1	CABLE 4G2.5mm <sup>2</sup> HELUFLON-FEP-6Y
8	83-08902	1	Grease drawer GL 96
9	82-06577	2	Thermostat 50-300° C 3-pole

### 3.5 Electrical diagram



<b>FKI Fast Food Teknik a/s</b>	<b>Project title:</b> GL - multi zone (230V 3- / 400V 3-)	<b>Project no.:</b>	<b>Project rev.:</b>	<b>Page</b>
	<b>Customer:</b> Two zones	<b>DCC:</b>		<b>Scale:</b> 1:1
	<b>Page title:</b> Electrical - GL analog flat grill - Schematic - Generic	<b>Dwg. no.:</b>	<b>Page rev.:</b>	<b>Previous page:</b>
	<b>File name:</b> Electrical - GL analog flat grill - Schematic - Generic	<b>Eng. (proj/page):</b>	<b>Last print:</b> 17/11/2022	<b>Next page:</b> 3
	<b>Page ref.:</b> Two zones	<b>Appr. (date/init):</b>	<b>Last edit:</b> 17/11/2022	<b>Total no. of pages:</b> 3



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1	L1	8	L1
2	L2	7	L2
3	L3	6	L3
4	PE	5	PE

<b>FKI Fast Food Teknik a/s</b>		<b>Project title:</b> GL - multi zone (230V 3- / 400V 3-)	<b>Project no.:</b>	<b>Page</b>
		<b>Customer:</b> Three zones	<b>DCC:</b>	<b>Scale:</b> 1:1
		<b>Page title:</b> Electrical - GL analog flat grill - Schematic - Generic	<b>Dwg. no.:</b>	<b>Previous page:</b> 2
		<b>File name:</b> Electrical - GL analog flat grill - Schematic - Generic	<b>Eng. (prof/page):</b>	<b>Next page:</b> Parts list
		<b>Page ref.:</b> Three zones	<b>Appr. (date/mb):</b>	<b>Total no. of pages:</b> 3
			<b>Last print:</b> 17/11/2022	
			<b>Last edit:</b> 17/11/2022	



## 4 Cleaning

### 4.1 Generally



Remember personal safety equipment see point 2.1

Before using the machine for the first time, wipe all surfaces that are in contact with food with a damp cloth. Do not use cleaning agents containing acid.

### 4.2 Daily cleaning

The griddle should be cleaned several times a day of excess frying fat. If the Frying Plate is equipped with a grease drain, scrape excess fat to the drain hole, where it runs into a collection drawer. The drawer is emptied and cleaned as needed.

Once a day, the Griddle is thoroughly cleaned on the frying surface and all external surfaces wiped with a damp cloth.

Cleaning should not be done when the griddle is more than 50°C hot.

## 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 The machine after discontinuation of use

The griddle is marked with a recycling symbol in accordance with Executive Order 148 of 8 February 2018 (the Electronic Waste Order). WEEE2 Directive 2012/19/EU

This means that you must dispose of it in accordance with the municipality's regulations, e.g. in a container set up for this purpose at the municipality's recycling centre, when the product has reached the end of its life.



## 6 EU DECLARATION OF CONFORMITY



EU DoC ID: FKI 008  
Verninge, 29. March 2021

# EU DECLARATION OF CONFORMITY

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

Model no.:  
**GL 6060 MAXI, GL9060 MAXI, GL96- series**

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.

<u>Directives</u>	<u>Standards</u>
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	
<u>Regulations</u>	<u>Standards</u>
Food Contact Materials 1935/2004 Good Manufacturing Practice 2023/2006	N/A

Date 29/3-2021	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.

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