



FKI GRILLING EQUIPMENT



CLAMSHELL GRILLS

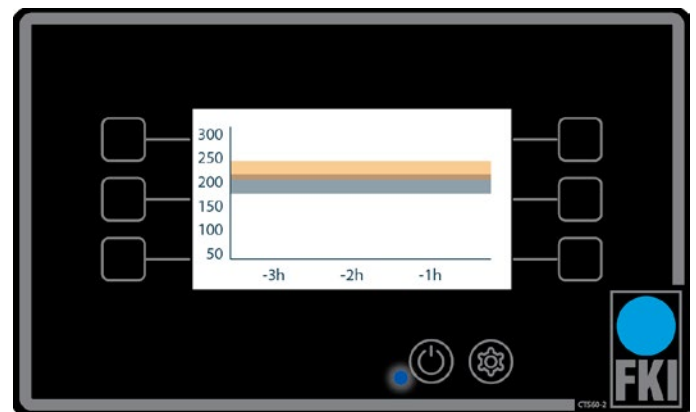
CLAMSHELL GRILL ADVANCED - CT 600-2



Welcome to the new generation of compact high-performance Clamshell Grills

The CT 600-2 is a compact highly efficient Clamshell Grill that will fit into every environment where the space is scarce, even in gas stations or convenience stores.

We apply the newest pan technology for optimal heat distribution, due to the sandwich construction using aluminum as a core. This combined with our new temperature control software, you will have a uniform grilling result every time, even at peak hours.



NEW AND IMPROVED FEATURES

Vertical pan movement for a better and more even (uniform) grilling due to better contact between pan and patties.

With this grilling system, you can grill frozen, sous vide and raw patties in thicknesses up to 45 mm.

External fat containers for fast, easy and safe use

- Fat containers in both sides of the machine
- Fast cooling of fat, for increased safety
- Sturdy handles for safe emptying



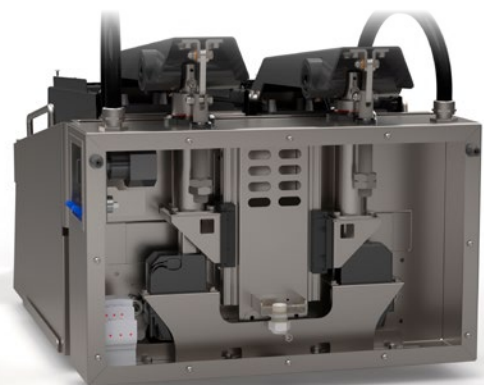
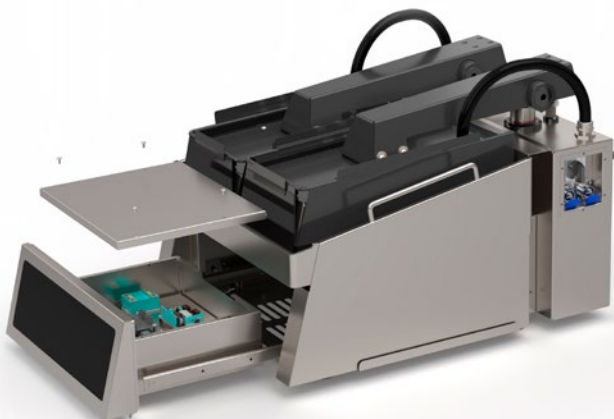
Fast and easy attachment of Teflon Sheet. Easy to remove, clean and reuse.



SERVICES

Easy access to electrical systems

- All electronics are assembled in an extractable box for easy access during service and maintenance.
- Electrical parts are enclosed in sealed compartments for better protection (less service).
- Mechanical parts (motors/actuators) are protected in encasement.
- Possibility for early warning, when service point is about to be reached.



CLAMSHELL GRILLS

NEW USER INTERFACE

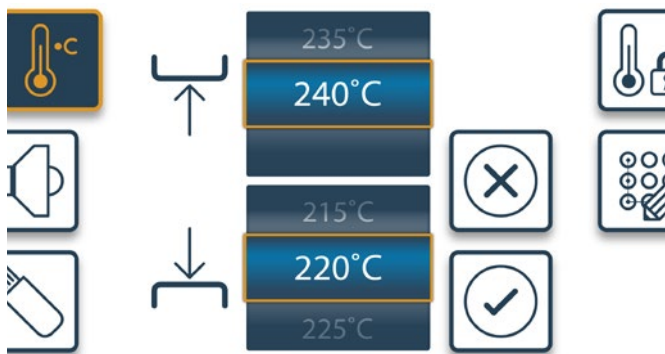
- User-friendly interface with 4.3" screen.
- Touch screen for easy programming of machine.
- Push buttons for start/stop and operation of machine when in use.
- USB ports for quick programming of multiple machines.



Programming

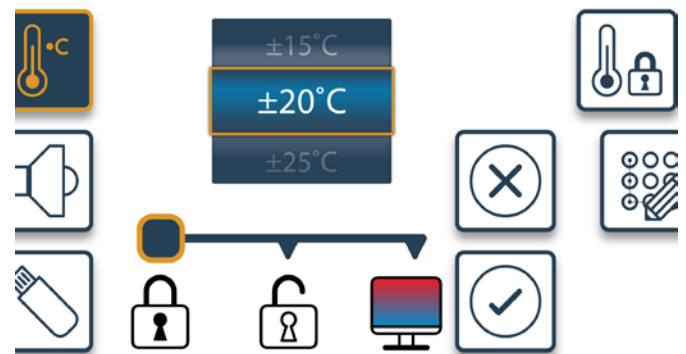
- Easy and logical programming
- 2 x 6 different programs
- Set grilling time, patty thickness and name for each program
- Two USB ports for program storage and sharing
- Multiple standby settings for saving energy

SETTINGS MADE SIMPLE



Temperature settings

- Easy and precise
- Five-degree temperature intervals
- Individual setting of upper and lower pan



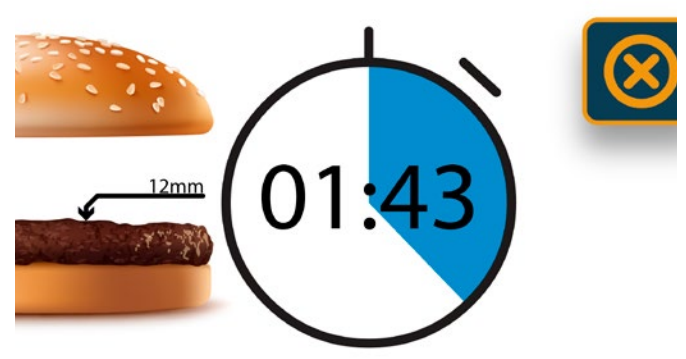
Frying temperature interval settings

- No operation outside set interval (optional)
- Visual warning
- Audio warning



Program settings

- Pan height in one-millimeter intervals
- Grilling time in one second intervals
- Individual heights



Operation

- Grilling time count down with alarm
- Visual display of grilling time left

CLAMSHELL GRILL STANDARD - GL 9000

Our GL9000 Series of Clamshell Grills have had an upgrade, it is still the same reliable grill, but we have improved the grill's in a number of areas.

Most visible, we have updated the user interface, making it much easier to operate and program.

At the same time we have implemented the same heat control as in our CT600 Clamshell, giving the user a much more even and precise temperature to work with.

Secondly we have implemented the foil holder onto the top pan, for easy mounting of the teflon foils.

We have also copied the way the electronic components are mounted from our CT600, for a much easier access during service.

This also applies the arm holding the pan, where a new construction have strengthened the construction and made service easier.

For setting the right height of the top pan, we have added guide lines for easier adjustment of the arms.

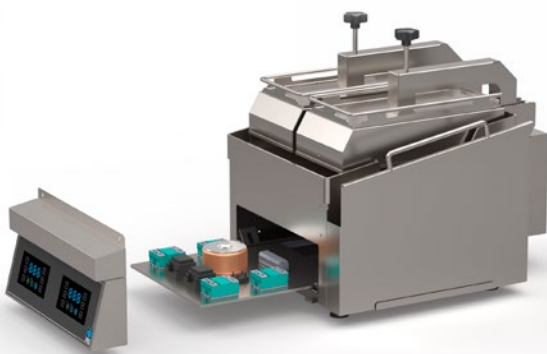
Lastly the machines have been equipped with an Eco function, allowing the user to lower energy consumption in each zone during slow periods.



GL9001



GL9002



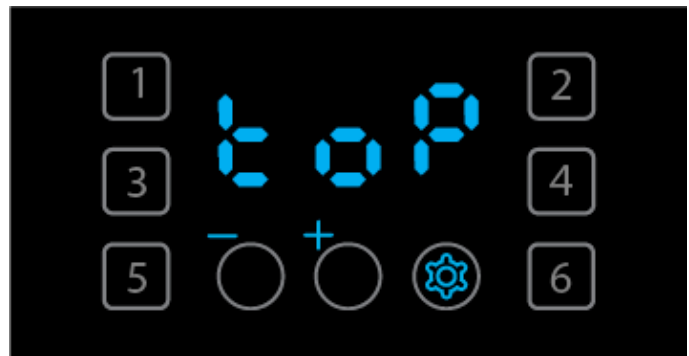
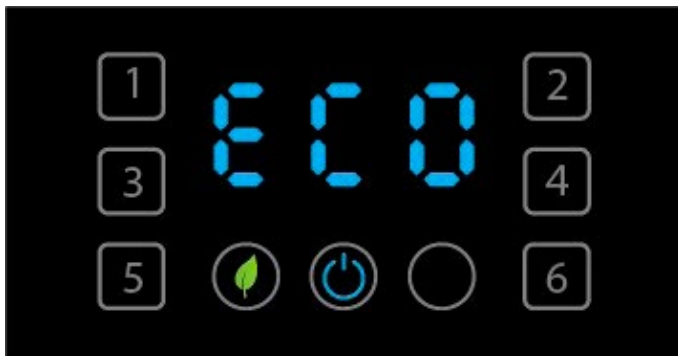
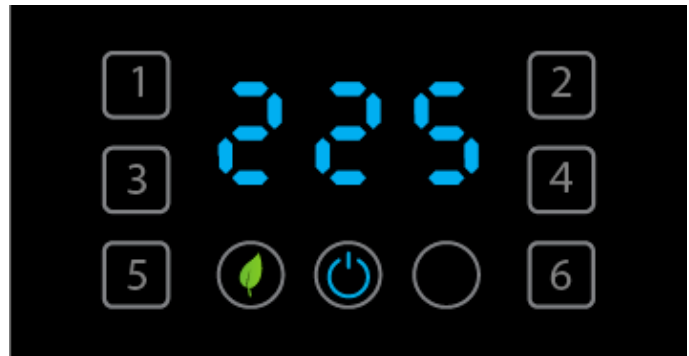
GL9003

CLAMSHELL GRILLS

CLAMSHELL GRILL STANDARD - GL 9000

Our new user interface is more intuitive to use than in the "old" version of the GL9000 Series.

Each zone has 6 frying programmes, using the "+" and "-" buttons, and storing the programs, you just hold the program button you wish to program for a few seconds and the frying time is stored.



CLAMSHELL GRILL MANUAL - GL 2002

GL 2002 is our Manual Clamshell grill, where you control the frying time.

The GL2002 is a very durable and reliable machine.

Pan pressure is regulated by a spring, you control with the handle placed in the front of the machine. The GL2002 has two thermostat regulated frying zones.



GRIDDLE GP 600 / 900

We introduce a new Griddle, based on the technology from our Clamshell CT600.

The new Griddle will be available in two versions, Standard and Manual.

Standard Griddle has an electronic temperature control giving you a precise and stable temperature throughout the frying surface.

The Manual Griddle is regulated by a thermostat.

Both Griddles have two frying zones.

We use a pan with a sandwich construction with steel plates and an aluminium core for better heat distribution as well as a more efficient heat transfer.

The Standard Griddle has an Eco function, where you by pressing the green leaf, will lower the temperature to 100 deg to save energy outside peak hours.

We have marked the pans so it is easier to place patties etc. correct on the frying surface for better frying results.

Big fat trays on both sides makes it easy to keep the frying surface clean during operation.

The main switch is places on the back of the Griddle.



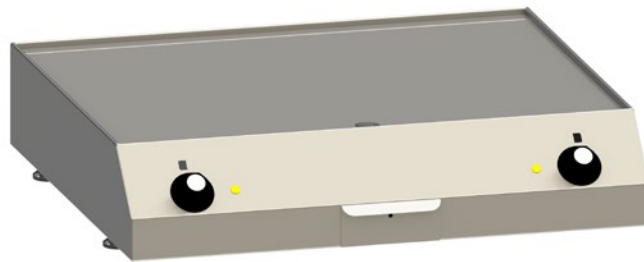
GRILL PLATES

GRILL PLATE

Our standard Grill Plates are very versatile, and can be used for all products suitable for pan frying.

The Grill Plates are thermostat regulated

The Grill plates comes in two versions:
A GL9640 (40,5 x 52,5 cm) 4,0 kW
and a GL9660 (60,5 x 52,5 cm) 6,0 kW



GRIDDLE PRESS FOR SMASH BURGER

If you wish to prepare Smash Burgers, we have the solution. You can either use our Manual Griddle Press, or if you need to prepare larger quantities, our Lever Griddle Press.

Our Lever Griddle Press can rotate in its suspension so that the arm can be moved over the pan, hence several patties can be started in continuation of each other. At the same time, your employees do not have to use as much force when cooking the patties.

The press "head" can be adjusted to meet the customer's requirements regarding the thickness and size of the patties.



Fast Food Teknik a/s

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