

# User manual

# FKI Cooking Equipment

## Steamer CL series



Version 1.0



**FKI Fast Food Teknik a/s**

## Content

1	Introduction.....	3
1.1	Generally.....	4
1.1.1	Product Description .....	4
	Purpose and intended use of the steamer .....	4
	Foreseeable abuse warning.....	4
1.1.2	Manufacturer.....	5
1.1.3	Machine signs .....	5
1.1.4	Technical specifications and consumption .....	5
1.1.5	Modification.....	6
2	Security .....	7
2.1	Personal safety equipment.....	7
2.2	Potential Dangers .....	7
2.3	Who may use the appliance .....	7
2.4	Transport/installation/attachment .....	8
2.4.1	Transport .....	8
2.4.2	Deployment .....	8
2.4.3	Attachment.....	9
2.5	Operation.....	9
2.6	Cleaning/maintenance .....	9
2.7	Servicing.....	11
3	Operation.....	11
3.1	Before commissioning .....	11
3.2	Operation.....	11
3.3	Repair and spare parts.....	12
3.4	Specifications for spare parts .....	12
	Electricity diagram .....	15
4	Cleaning .....	16
4.1	Generally.....	16
4.2	Daily cleaning.....	16
5	Disposal.....	16
5.1	Packaging.....	16
5.2	The appliance after discontinuation of use.....	16
6	EU DECLARATION OF CONFORMITY .....	17

# 1 Introduction

## **Original operating instructions**

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

## **Purpose of guidance**

This manual is intended to ensure proper installation, use, handling, and maintenance of the Steamer.

Hereinafter referred to as the device.



**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 everyone who is to operate, service, maintain or repair the appliance has read the instructions 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 steamer consists of a water vessel with a hole grate and above a glass container for the sausages. The tub is filled with clean water and gives off steam to the sausages that are above the grate, thereby gently heating.

#### Purpose and intended use of the steamer

The FKI steamer is intended for heating and keeping sausages warm without actual boiling of the product.

#### Foreseeable abuse warning

The outer tub must be constantly filled with clean water that completely covers the heater. Check this regularly, as the heater does not tolerate boiling.

Never use vinegar/salt or similar in the water, as this causes increased corrosion.

NEVER switch on the equipment without first checking the water level in the tub.

### 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 CL-



### 1.1.4 Technical specifications and consumption

#### 1.1.4.1 Dimensions and weight

Model designation	Width x Depth x Height	Weight in kg
CL 2530	275 x 240 x 310	6 kg
CL 3050	260 x 425 x 310	8 kg

#### 1.1.4.2 Effect

Connection voltage: 240 V AC

Connection frequency: 50/60 Hz

Model designation	Power Recording [Amp.]	Power [kW]
CL 2530	3,25	0,75
CL 3050	4,35	1,0

### Noise

Airborne noise emitted by the Steamer:

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 goggles are worn when working on the appliance, as the surfaces of the Steamer are hot and there may be a risk of hot water.

### 2.2 Potential Dangers



When the appliance is in use, the user should be aware that the appliance is hot. In particular, the tub must not be touched without the use of protective gloves. Therefore, be careful not to touch these while operating the appliance.



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

### 2.3 Who may use the appliance



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: The appliance must not be moved 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 device is operated from the front. The appliance is equipped with legs, intended for placement on a table or counter.



Connection of the appliance should be carried out by an authorised electrician. The steamer is equipped with a 1-pole plug with earth (F+N+J). Make sure that the installation is carried out correctly with sufficient fuse size, protection against fault current and grounding.



**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 steamer must 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 device does not need to be attached, it is equipped with legs to ensure stable and easy installation.

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

## 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.

Glass container, sliding lid and hole grate are disassembled and washed thoroughly, possibly in the dishwasher.

The outer tub is emptied of water by means of the ball valve in the front/bottom of the outer tub.

To avoid corrosion of the outer vessel and heater, limescale deposits (boiler stones) must be removed at regular intervals. If descaling agent is used, the outer vessel must be rinsed thoroughly after descaling before filling with clean water.

Using demineralized water can extend the life of the tub and heater.

To avoid corrosion of the outer vessel and heater, limescale deposits (boiler stones) must be removed at regular intervals. If descaling agent is used, the outer vessel must be rinsed thoroughly after descaling before filling with clean water.

Using demineralized water can extend the life of the outer vessel and heater.



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 Steamer 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 cooking equipment is connected to an earthed socket.

The outer tub is filled with water so that it completely covers the heater, approx. 6-7 cm above the bottom. The inner tub is placed in the water.

The red main switch will turn on and the light will illuminate.

The cooking equipment is activated by turning the thermostat (clockwise) to the desired temperature. The yellow light will illuminate when the heater is activated.

When the set temperature is reached, the heater is switched off via the thermostat and reactivated automatically if heating is required.

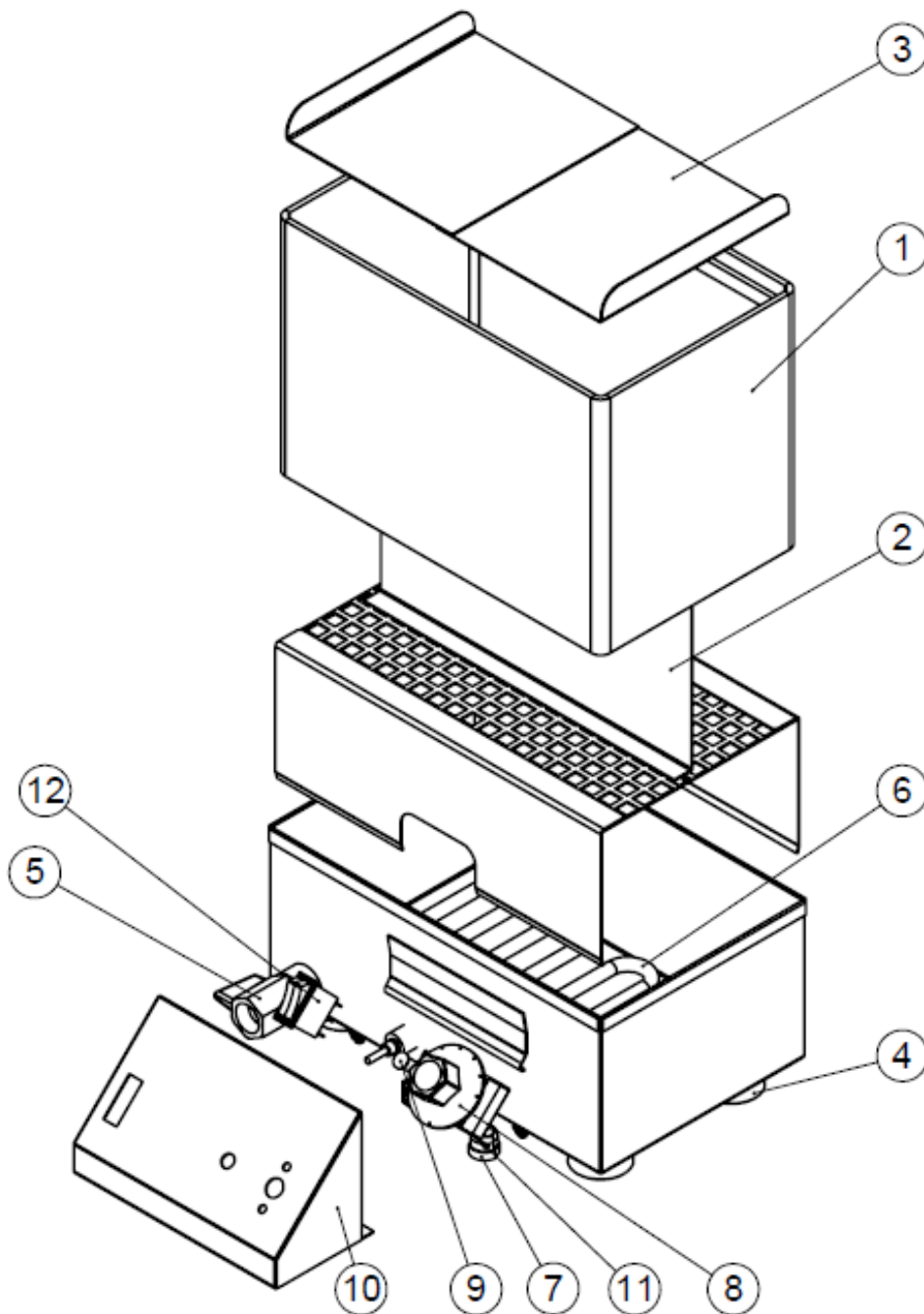
Switch off the cooking equipment either on the red main switch or by turning the thermostat counterclockwise to 0.

### 3.3 Repair and spare parts

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

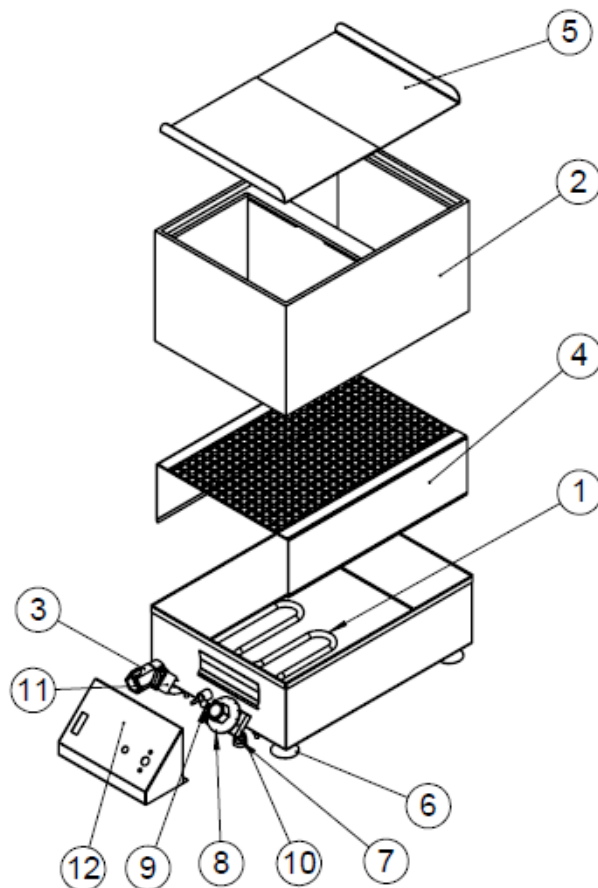
### 3.4 Specifications for spare parts

#### CL2530



<b>Pos.</b>	<b>Item number</b>	<b>Pcs.</b>	<b>Description</b>
1	81-05642	1	Glass cabinet complete
2	81-05646	1	Hollow grating complete
3	81-05643	2	Sliding lid
4	81-06028	4	Leg, black 6028 (sliding shoes)
5	81-05587	1	Ball valve 1/2" with handle (steamer)
6	83-09100	1	Heater 0.75 kW 230V
7	72-03570	1	Cable relief
8	72-03628	1	Knob 30-110°
9	83-07507	1	Glitter lamp Ø9 yellow
10	83-10717	1	Electrical box CL with front drain
11	72-03623	1	Thermostat 30-110°C with capillary sensor
12	83-07505	1	Switch 1-pole red with lamp

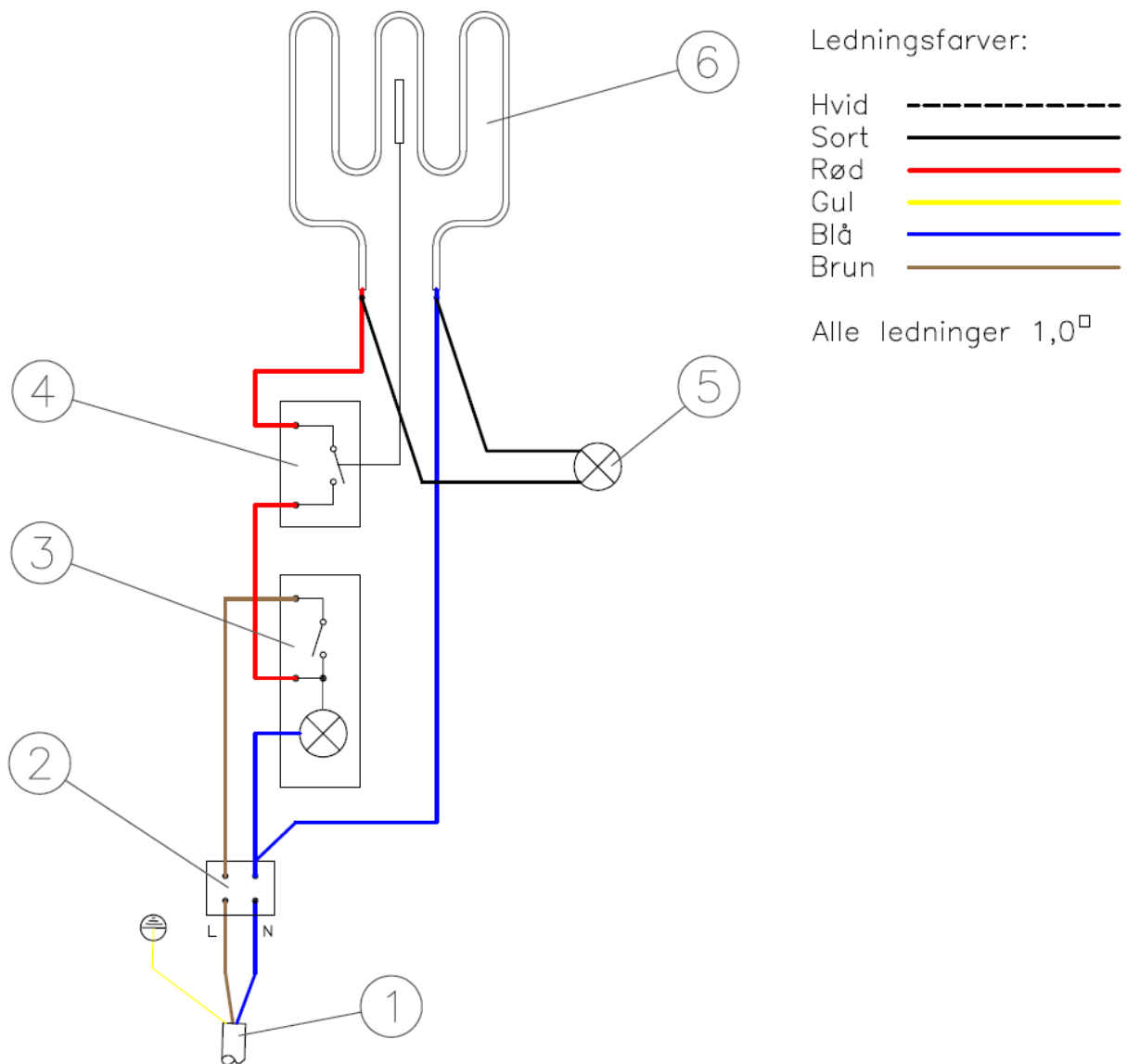
CL3050



Pos.	Item number	Pcs.	Description
1	83-08454	1	Heater 1.5 kW 230V
2	81-05576	1	Glass container CL 3050
3	81-05587	1	Ball valve 1/2" with handle (steamer)
4	83-09427	1	Hollow grating without dividers
5	01-30550	2	Sliding lid
6	81-06028	4	Leg, black 6028 (sliding shoes)
7	72-03570	1	Cable relief
8	72-03628	1	Knob 30-110°
9	83-07507	1	Glitter lamp Ø9 yellow
10	72-03623	1	Thermostat 30-110°C with capillary sensor
11	83-07505	1	Switch 1-pole red with lamp
12	83-10717	1	Electrical box CL with front drain

## Electricity diagram

Pos.	Item number	Pcs.	Description
1	72-03627	1	Mains cable 3x1 mm <sup>2</sup>
2	83-09752	1	Terminal block 2-pole
3	83-07505	1	Circuit Breaker 1-Pole Red
4	72-03623	1	Thermostat 50-110°C with capillary tube
5	83-07507	1	Flashlight yellow
6		1	Heater (see spare parts list)



## 4 Cleaning

### 4.1 Generally



Remember personal safety equipment see point 2.1

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

### 4.2 Daily cleaning

The steamer should be cleaned several times a day of excess frying fat.

Once a day, the Steamer is thoroughly cleaned and all exterior surfaces wiped with a damp cloth.

Cleaning should not be done when the Steamer 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 appliance after discontinuation of use

The steamer 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 007  
Verninge, 29. januar 2021

# EU DECLARATION OF CONFORMITY

We FKI Fast Food Teknik a/s declares under our sole responsibility that the product Sausage warmer and Bain Marie with

Model no.:

**Cooking Line (CL XXXX)**

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/ISO 12100:2010 EN/IEC 60335-1:2012 EN/IEC 60355-1:2012/AC:2014 EN/IEC 60335-1:2012/A11:2014 EN/IEC 60335-2-50:2003
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 29/1-2021	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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