

User manual

FKI Cooking Equipment

Sausage cookers (BainMarie) CL Series



FKI Fast Food Teknik a/s

Version 2.0

Content

1	Introduction.....	3
1.1	Generally.....	4
1.1.1	Product Description	4
	Purpose and intended use of cooking equipment	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	21
4	Cleaning	22
4.1	Generally.....	22
4.2	Daily cleaning.....	22
5	Disposal.....	22
5.1	Packaging.....	22
5.2	The appliance after discontinuation of use.....	22
6	EU DECLARATION OF CONFORMITY	23

1 Introduction

Original operating instructions

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

Purpose of guidance

This manual is intended to ensure proper installation, use, handling, and maintenance of the Sausage Cooker. **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 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 CL models are made as a water bath, with an outer tub that is filled with clean water, and an inner tub where the product is cooked/heated, either directly in the inner tub or in water possibly with added spices etc.

Purpose and intended use of cooking equipment

FKI cooking equipment of type CL is intended for heating sausages or keeping e.g. hamburgers in brine (sauce), sauces, soups, vegetable mash, etc. without actual cooking 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 the cooking equipment without an inner tub as the heating elements do not tolerate salts etc. from products that are cooked directly in the outer vessel.

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

1.1.2 Manufacturer

FKI Fast Food Teknik a/s

Byghøjvej 5, Verringe 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-A1	320 x 335 x 300	8 kg
CL-A2	320 x 335 x 215	8 kg
CL 3016	335 x 440 x 300	9 kg
CL 3020	270 x 370 x 300	9 kg
CL 13100	205 x 425 x 165	5 kg
CL 13150	205 x 425 x 165	6 kg
CL 14100	295 x 265 x 205	5 kg
CL 14150	295 x 265 x 165	6 kg
CL1619R	240 x 315 x 290	6 kg

1.1.4.2 Effect

Connection voltage: 240 V AC

Connection frequency: 50/60 Hz

Model designation	Power Recording [Amp.]	Power [kW]
CL-A1D	6,5	1,5
CL-A1N	6,5	1,5
CL-A2N	6,5	1,5
CL 3016	4,35	1,0
CL 3020	5,2	1,2
CL13100	4,35	1,0
CL13150	3,3	0,75
CL14100	3,3	0,75
CL14150	3,3	0,75
CL1619R	3,3	0,75

Noise

Airborne noise emitted by the Sausage Cooker:

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 people 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 at the appliance, as the surfaces of the sausage cooker 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 prepared on the appliance is placed on and removed with a dedicated tool to avoid contact with the hot surfaces of the Sausage Cooker.

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 sausage cooker 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 sausage cooker 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.

The CL-A and CL 30 R models can also be installed flush in a worktop

Type designation	Cut-out dimensions for worktop w x d [mm]
CL-A	270 x 300
CL3020	270 x 370
CL3016	270 x 385
CL1619R	190 x 280

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.

When cleaning, take out the inside of the tub and wash thoroughly. It is especially important to clean thoroughly if salt or spices are used in the cooking water. Salt has a corrosive effect on stainless steel and should therefore be used with caution, always followed by a thorough cleaning and rinsing with clean water. This will extend the life of the inner vessel.

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 the 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 Sausage Cooker should only be carried out by authorized 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.

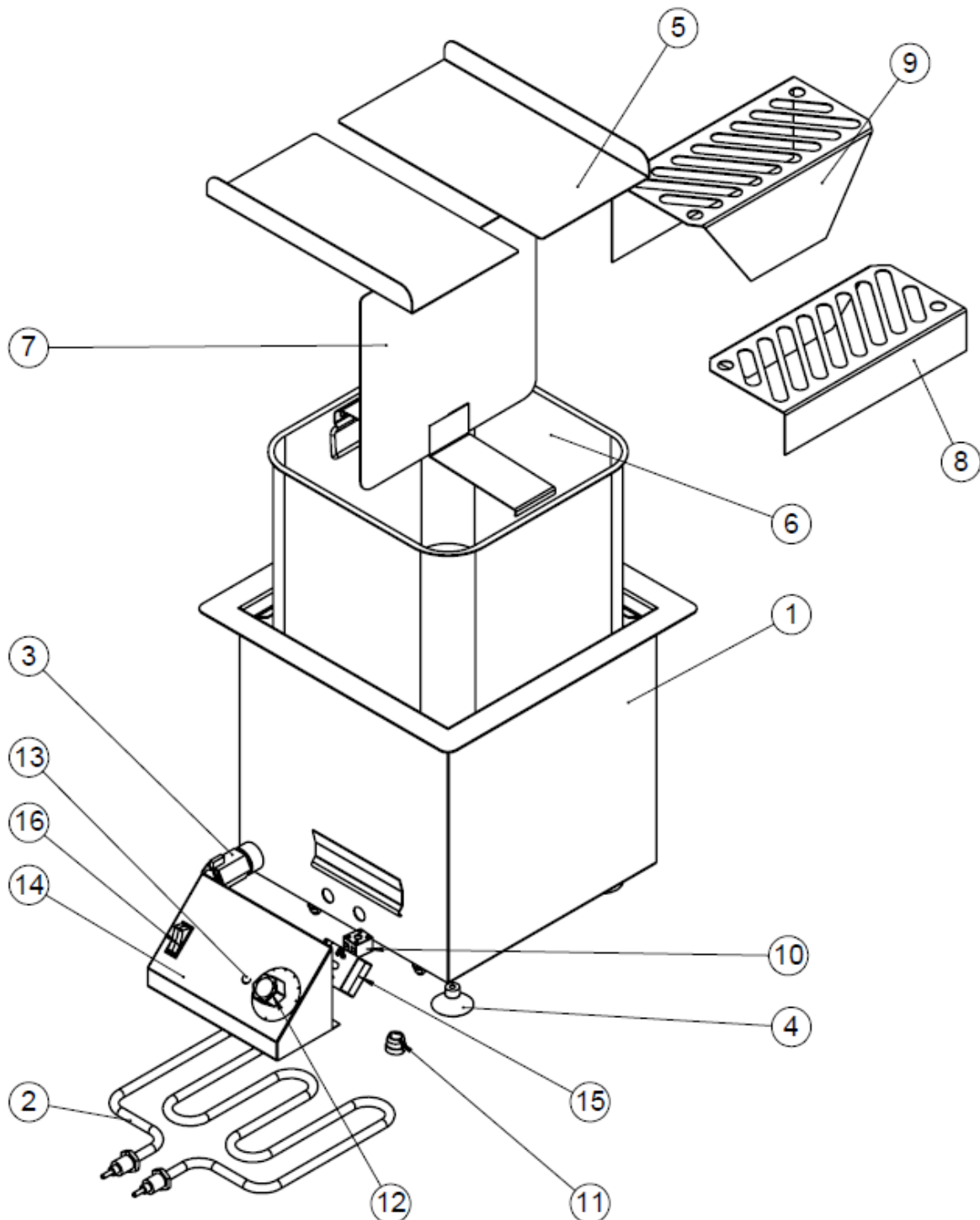
Switch off the cooking equipment either on the red main switch or by turning the thermostat counterclockwise to 0.

3.3 Repair and spare parts

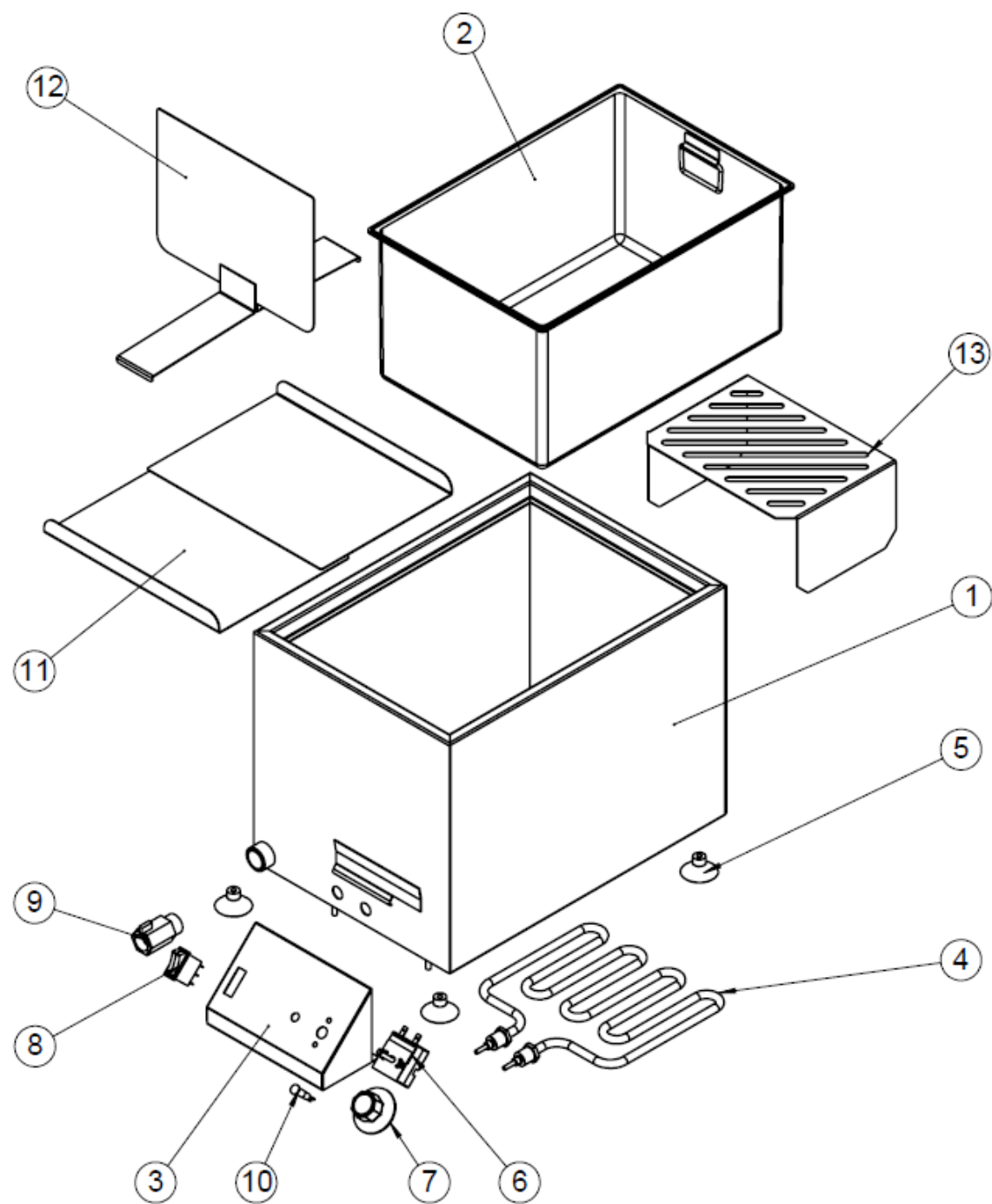
Repairs may only be carried out by authorised service personnel with knowledge of electrical machinery.

3.4 Specifications for spare parts

CL-A1 (CL-A2)

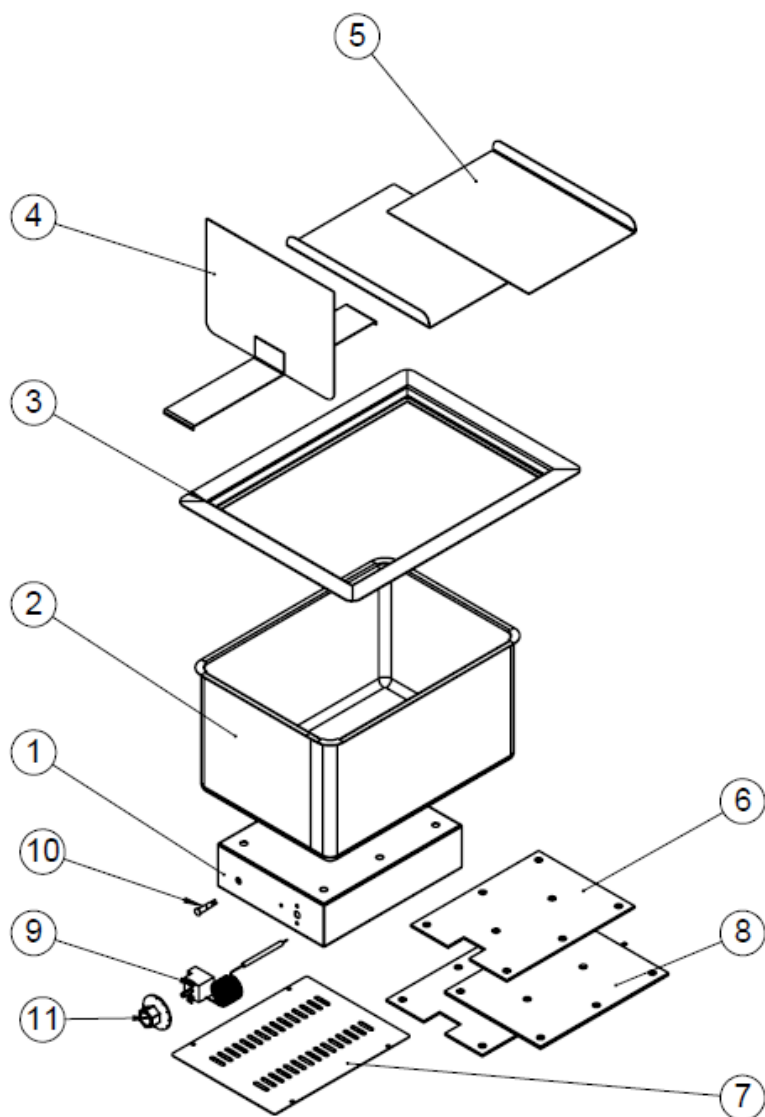


Pos.	Item number	Psc.	Description
1a	83-08656	1	Outer vessel welded complete (CL-A1)
1b	83-03300	1	Outer vessel welded complete (CL-A2)
2	83-08454	1	Heater 1.5 kW 230V (CL-A1N)
3	81-05587	1	Ball valve 1/2" with handle (sausage cooker)
4	81-06028	4	Leg, black 6028 (sliding shoes)
5	01-30340	2	Sliding Lid (CL-A1D)
6a	01-30442	1	Canteen A1 with handle (CL-A1)
6b	01-30443	1	Canteen A2 with handle (CL-A2)
7	15-00053	1	Partition complete CL-A1
7a	15-00054	1	Partition complete CL-A2
8	01-30411	1	Hollow grating low CL-A
9	01-30416	1	Hollow grating high CL-A
10	72-03508	1	Terminal block 2-pole porcelain
11	72-03570	1	Cable relief
12	83-03628	1	Knob 30-110°
13	83-07507	1	Glitter lamp Ø9 yellow
14	83-10717	1	Electrical box CL with front drain
15	72-03623	1	Thermostat 30-110°C with capillary sensor
16	83-07505	1	Switch 1-pole red with lamp



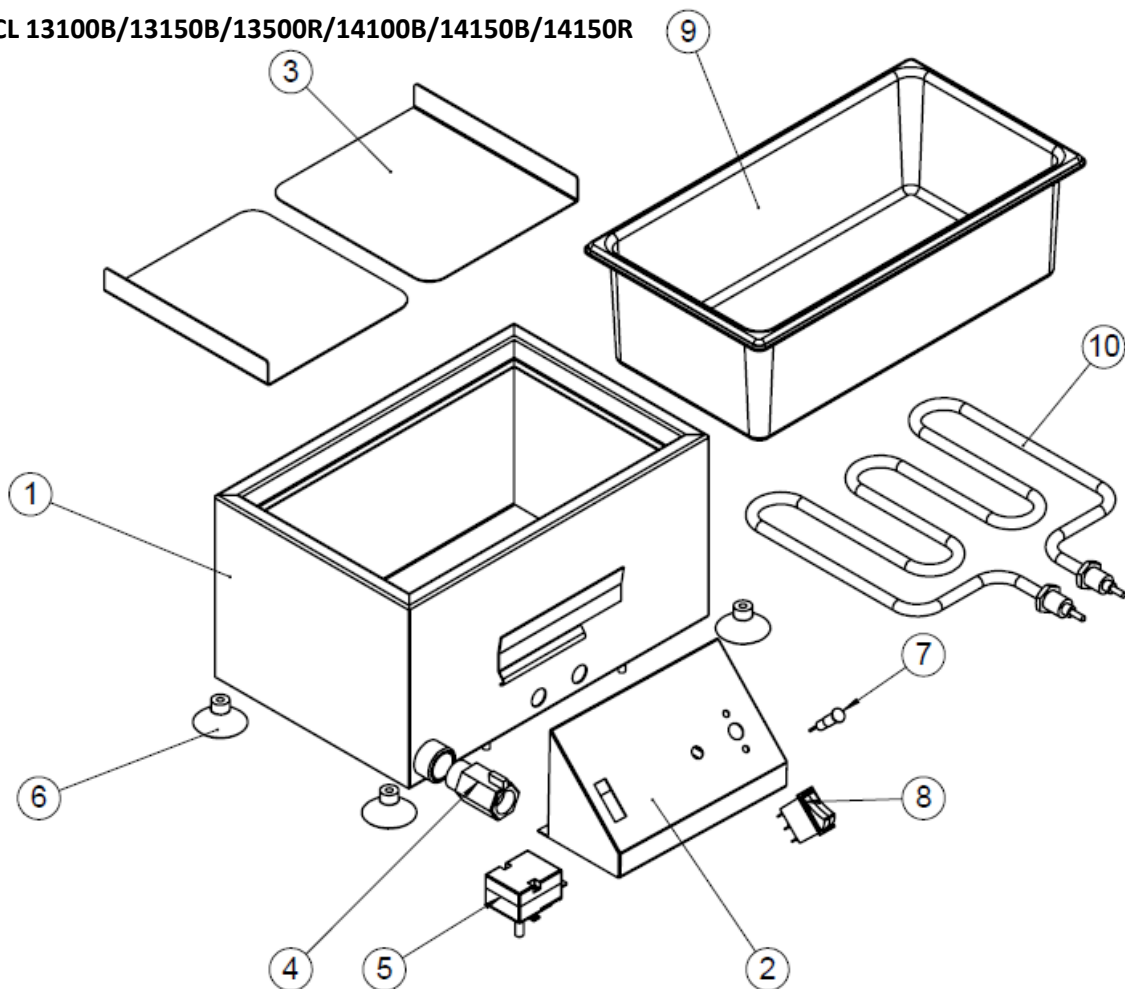
Pos.	Item number	Pcs.	Description
1	83-09419	1	Outer tub welded complete (CL3016B)
1	83-03300	1	Outer vessel welded complete (CL3016R)
2	01-36250	1	Canteen with handle
3	83-10717	1	Electrical box CL with front drain
4	83-08454	1	Heater 1.5 kW 230V
5	81-06028	4	Leg, black 6028 (sliding shoes)
6	72-03623	1	Thermostat 30-110°C with capillary sensor
7	83-03628	1	Knob 30-110°
8	83-07505	1	Switch 1-pole red with lamp
9	81-05587	1	Ball valve 1/2" with handle (sausage cooker)
10	83-07507	1	Glitter lamp Ø9 yellow
11	01-30240	2	Sliding lid
12	01-30316	1	Divider
13	01-30350	1	Hollow grate

CL 3020 (KI-kar)



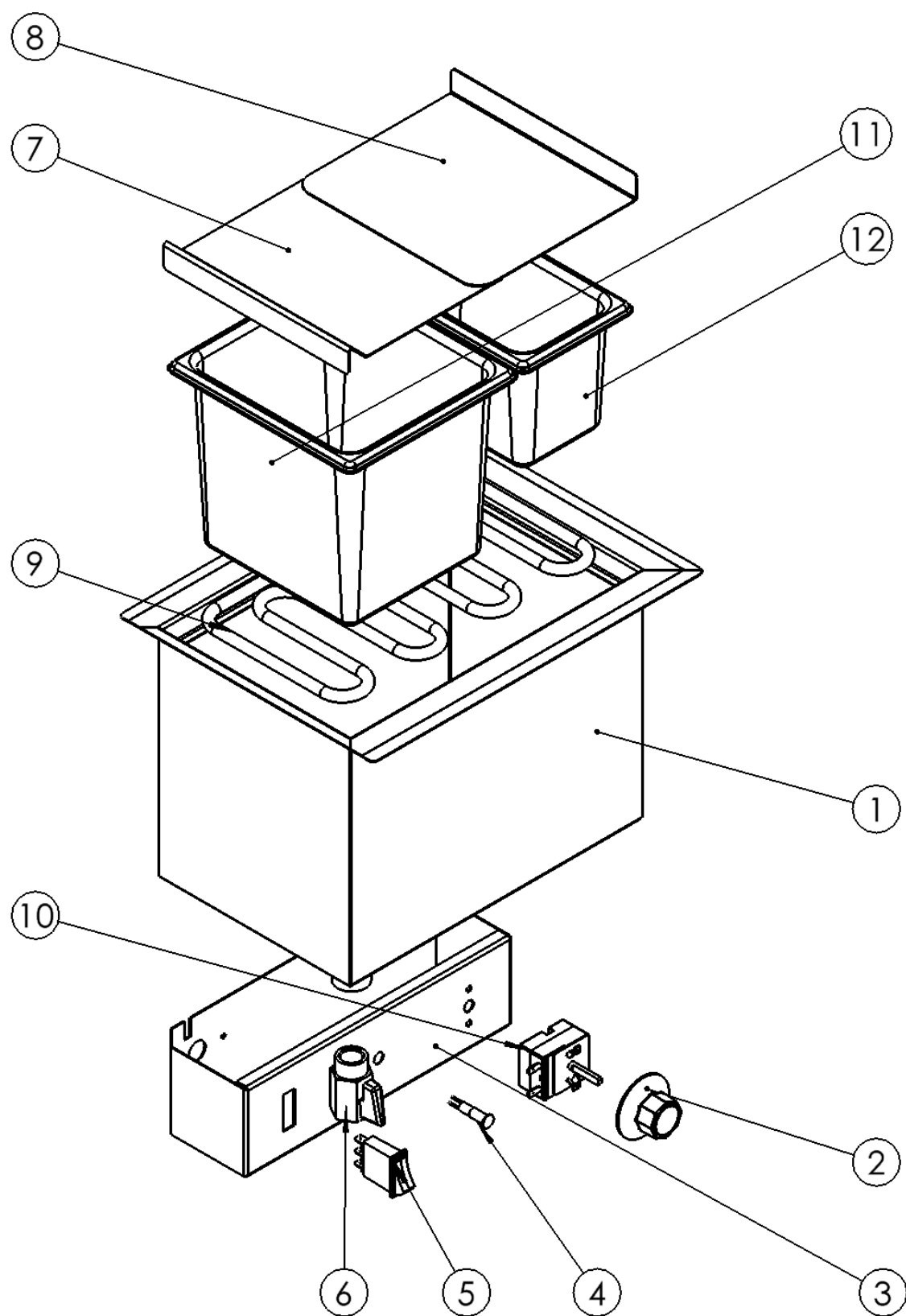
Pos.	Item number	Pcs.	Description
1	81-05622	1	Electrical box
2	01-30280	1	Outer tub welded complete
3	01-30220	1	Box CL 3020
4	01-30230	1	Divider CL 3020
5	83-09059	2	Sliding lid
6	81-05625	1	Heater clamping plate
7	81-05624	1	Base plate for electrical box
8	72-03629	1	Heater MEC, 1.2 kW 230V
9	72-03623	1	Thermostat 30-110°C with capillary sensor
10	83-07507	1	Glitter lamp Ø9 yellow
11	72-03628	1	Knob 30-110°

CL 13100B/13150B/13500R/14100B/14150B/14150R



Pos.	Item number	Pcs.	Description
1	83-09171	1	Outer tub welded complete (CL 13100)
1	83-09048	1	Outer tub welded complete (CL 13150)
2	83-10717	1	Electrical box CL series
3	01-30440	2	Sliding lids 14 models
3	01-13101	2	Sliding lids 13 models
4	81-05587	1	Ball valve 1/2" with handle (sausage cooker)
5	72-03623	1	Thermostat 30-110°C with capillary sensor
6	81-06028	4	Leg, black 6028 (sliding shoes)
7	83-07507	1	Glitter lamp Ø9 yellow
8	83-07505	1	Switch 1-pole red with lamp
9	29-13100	1	Canteen GN 1/3 x 100 mm (CL 13100)
9	29-13150	1	Canteen GN 1/3 x 150 mm (CL 13150)

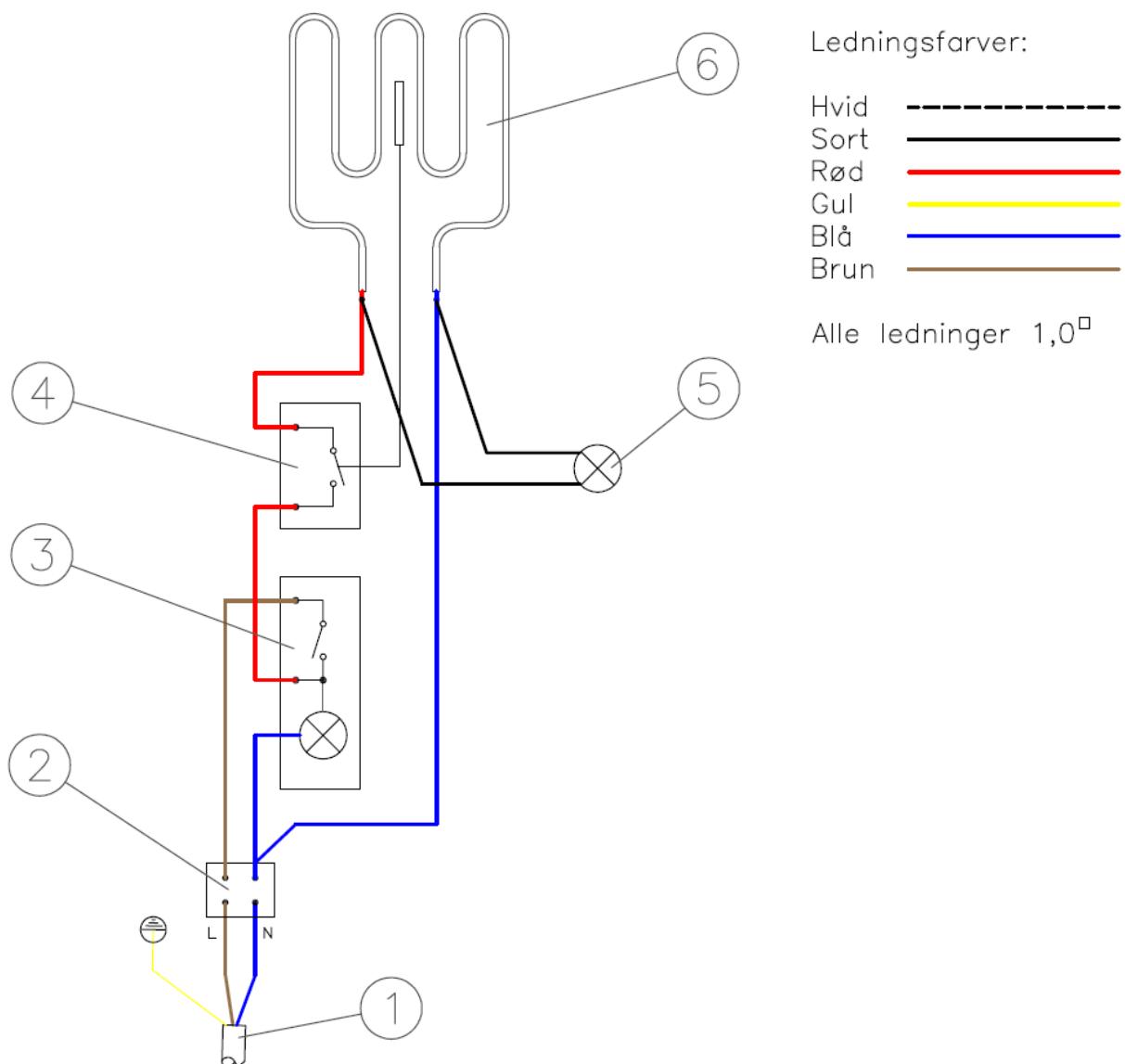
10	83-08852	1	Heater 0.75 kW 230V 14 models
10	83-08454	1	Heater 1.50 kW 230V 13 models
11	72-03628	1	Knob 30-110°



Pos.	Item number	Pcs.	Description
1	15-01619	1	OUTER TUB FOR CL1619R
2	72-03628	1	RATED 30-110 gr
3	83-09000	1	ELECTRICAL BOX
4	83-07507	1	GLIMMER LAMP YELLOW Ø9 400V
5	83-07505	1	CIRCUIT BREAKER 1-POLE M RED LAMP 230V
6	84-00023	1	BALL VALVE 1/2"
7	83-10462	1	SLIDING LID LEFT CL1619R
8	83-10463	1	SLIDING LID RIGHT CL1619R
9	83-08852	1	HEATER CL13/14 0.75 kW 230V
10	72-03623	1	THERMOSTAT 30-110°C 1-POLE
11	29-16150	1	CANTEEN 1/6X150
12	29-19100	1	CANTEEN 1/9X100

Electricity diagram

Pos.	Item number	Pcs.	Description
1	72-03627	1	Mains cable 3x1 mm ²
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 sausage cooker should be cleaned several times a day of excess frying fat. If the sausage cooker is equipped with a grease drain, scrape excess grease to the drain hole, where it runs into a collection drawer. The drawer is emptied and cleaned as needed.

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

Cleaning should not be done when the sausage cooker 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 sausage cooker 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



Fast Food Teknik a/s

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
Electromagnetic Compatibility Directive 2014/30/EU	EN/IEC 60335-2-50:2003
	EN 55014-1:2006 + A1:2009 + A2:2011
WEEE Directive 2012/19/EU ROHS Directive 2011/65/EU	EN 55014-2:1997 + A1:2001 + A2:2008
Regulations	Standards
Food Contact Materials 1935/2004	N/A
Good Manufacturing Practice 2023/2006	

Date <i>29/1-2021</i>	Issued by <i>Søren Poulsen</i> Søren Poulsen - Managing Director
--------------------------	---

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.

Byghøjvej 5 · Verninge · DK-5690 Tommerup
Tel. +45 64 75 10 66 · Fax +45 64 75 10 88 · CVR no. 1472 8287 · www.fki.dk



Fast Food Teknik a/s

Byghøjvej 5 · Verringe · DK-5690 Tommerup · Tel. +45 6475 1066 · info@fki.dk · www.fki.dk