# **User manual**

# **FKI Heat Lamp**

GL2110 and GL2120



Version 3.0



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#### 1 Introduction

#### **Original operating instructions**

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

#### Purpose of guidance

This manual aims to ensure proper installation, use, handling, and maintenance of the Heat Lamp. 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 heating lamp is made of stainless steel with room for a GN tray or similar.

#### Purpose and intended use of the heat lamp

The heat lamp is intended for keeping all kinds of food warm by placing a dish or tray with the food on it under the heat lamp

#### 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 GL2110, GL2120



#### 1.1.4 Technical specifications and consumption

#### 1.1.4.1 Dimensions and weight

Model designation	Width x Depth x Height	Weight in kg
GL 2110	400 x 370 x 515	7 kg
GL 2120	800 x 370 x 515	9 kg

#### 1.1.4.2 *Effect*

Connection voltage: 240 V AC Connection frequency: 50/60 Hz

Model designation	Power Recording [Amp.]	Power [kW]
GL2110	1,1	0,25
GL2120	2,2	2 x 0.25

#### Noise

Airborne noise emitted by the Heat Lamp:

Measured sound pressure level: < 60 dB(A)

#### 1.1.4.3 Intended Use

The appliance may only be used for keeping food warm.

#### 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 at the appliance, as the surfaces of the heat lamp 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, 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 specially designed tool to avoid contact with the hot surfaces of the Heat Lamp.

#### 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 heating lamp 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 heat lamp must be acclimatized 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



Disconnect the heat lamp and let it cool before cleaning!



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

The heat lamp is cleaned by wiping with a hard-wrung cloth on external surfaces, possibly with the addition of ordinary cleaning agents



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.

Repair of the Heat Lamp 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

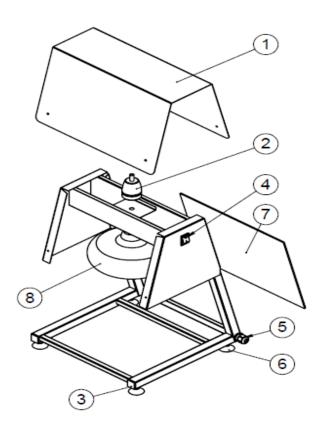
The heat lamp is connected to a socket with an earthing connection.

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

## 3.3 Repair and spare parts

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

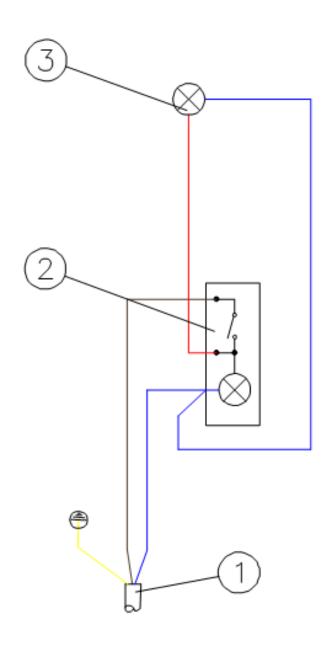
## 3.4 Specifications for spare parts



Pos.	Item number	Pcs.	Description
1	83-06640	1	Monitor GL 2110
1	83-06641	1	Monitor GL 2120
2	82-03503	1(2)	Lamp Holder E27 Porcelain
3	84-00040	2	Tube legs 25x25
4	83-07888	1	Switch 1-pole green with lamp
5	72-03521	1	Cable gland PG 11
6	81-06028	4	Legs, black (sliding shoes)
7	83-06628	1	Plexiglass Sheet GL 2110
7	83-06629	1	Plexiglass Sheet GL 2120
8	82-03502	1(2)	IR Lamp 250W E27

## Electricity diagram

Pos.	Item number	Pcs.	Description
1	72-03627	1	Mains cable 3x1 mm <sup>2</sup>
2	83-07889	1	Switch 2-pin green
3	82-03503	1	Lamp Holder E27 Porcelain



## 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 heat lamp should be cleaned several times a day.

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

Cleaning should not be done when the heating lamp 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 heating lamp 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

# **EC Declaration of Conformity**

	2006/42/EC Ann	ex II A		
Manufacturer	FKI Fast Food Teknik a/s			
	Byghøjvej 5, Verninge			
	DK-5690 Tommerup			
	(+45) 64 75 10 66			
hereby declares that:				
Machine/Type	Heat lamp type GL 2110			
	Heat lamp type GL 2120			
Manufactured in accordance v	vith the following EU directiv	es:		
	2006/42/EC	The Machinery Directive		
Using the following harmonise	d standards:			
	EN 60204-1	Electrical Equipment on Machines		
Tul	District.			
Title		Director		
Name		Søren Poulsen  FKI Fast Food Teknik a/s		
Company	FKI Fast FOO	od Teknik a/s		
		O 1		
	Low	Rula		
01.02.10				
Date	Si	anature		



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