

User manual

FKI Heating Plate

TL2550, TL3550, TL4075



Version 3.0



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 Heating plate model series TL-

Purpose of guidance

This manual is intended to ensure proper installation, use, handling, and maintenance of the Heating Plate. **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 heating plate is made of stainless steel with thermostatically controlled heating in the housing.

Purpose and intended use of the heating plate

The hotplate is intended for keeping all kinds of food warm by placing a dish or tray with the food on the hotplate.

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 TLxx50



1.1.4 Technical specifications and consumption

1.1.4.1 Dimensions and weight

Model designation	Width x Depth x Height	Weight in kg
TL 2550	500 x 250 x 50	4 kg
TL 3550	500 x 350 x 50	5 kg
TL 4075	750 x 400 x 70	7 kg

1.1.4.2 Effect

Connection voltage: 240 V AC

Connection frequency: 50/60 Hz

Model designation	Power Recording [Amp.]	Power [kW]
TL 2550	1,7	0,4
TL 3550	1,7	0,4
TL 4075	4	0,9

Noise

Airborne noise emitted by the heating 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 goggles are worn when working at the appliance, as the surfaces of the heating 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. Use of protective gloves. 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 placed on and removed with a specially designed tool to avoid contact with the hot surfaces of the Heating Plate.

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 plate 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 heating plate 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



Disconnect the heating plate and allow it to cool before cleaning!



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

The heating plate 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.

Repairs to the Heating Plate 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 heating plate is connected to a socket with an earthing connection.

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

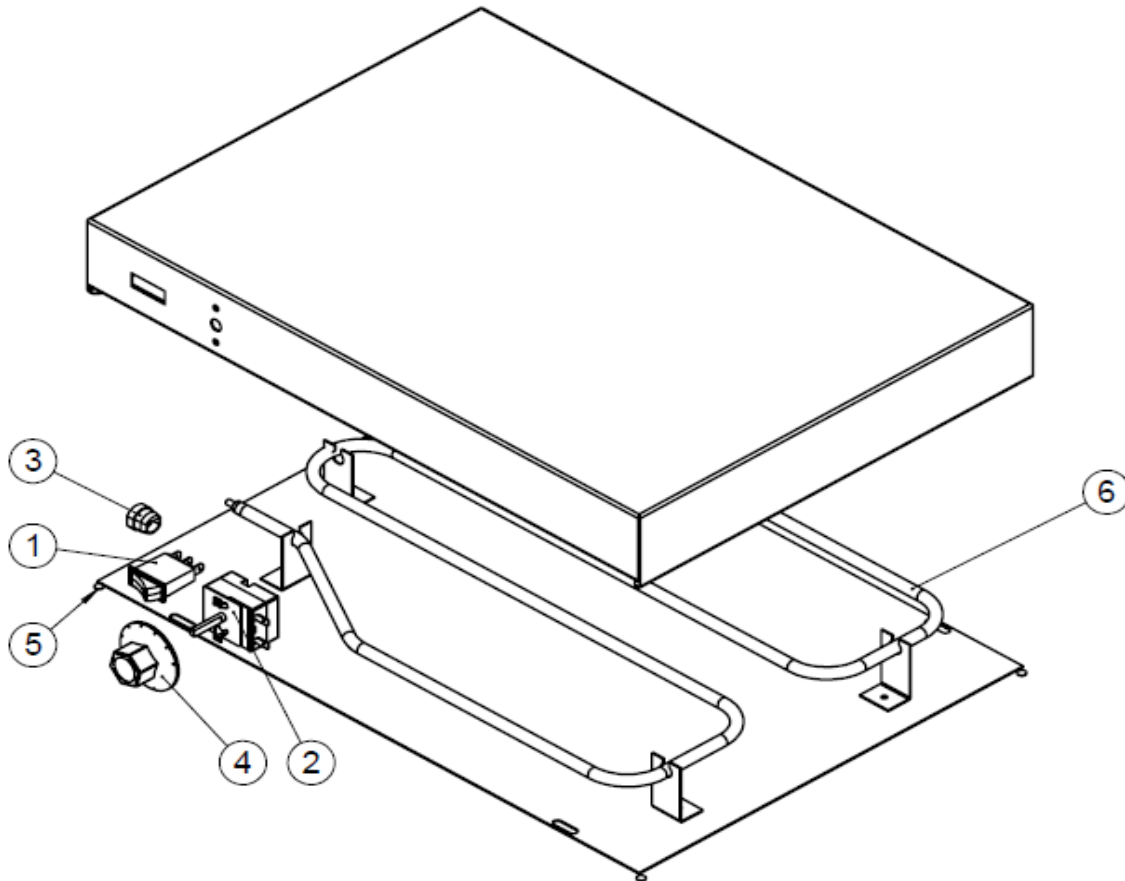
The heating plate is equipped with a thermostat control in the front, which is set to the desired temperature by turning the knob to the right. The thermostat can be regulated between 30 and 110°C.

The heating plate is switched off on the red switch or by turning the thermostat knob to 0.

3.3 Repair and spare parts

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

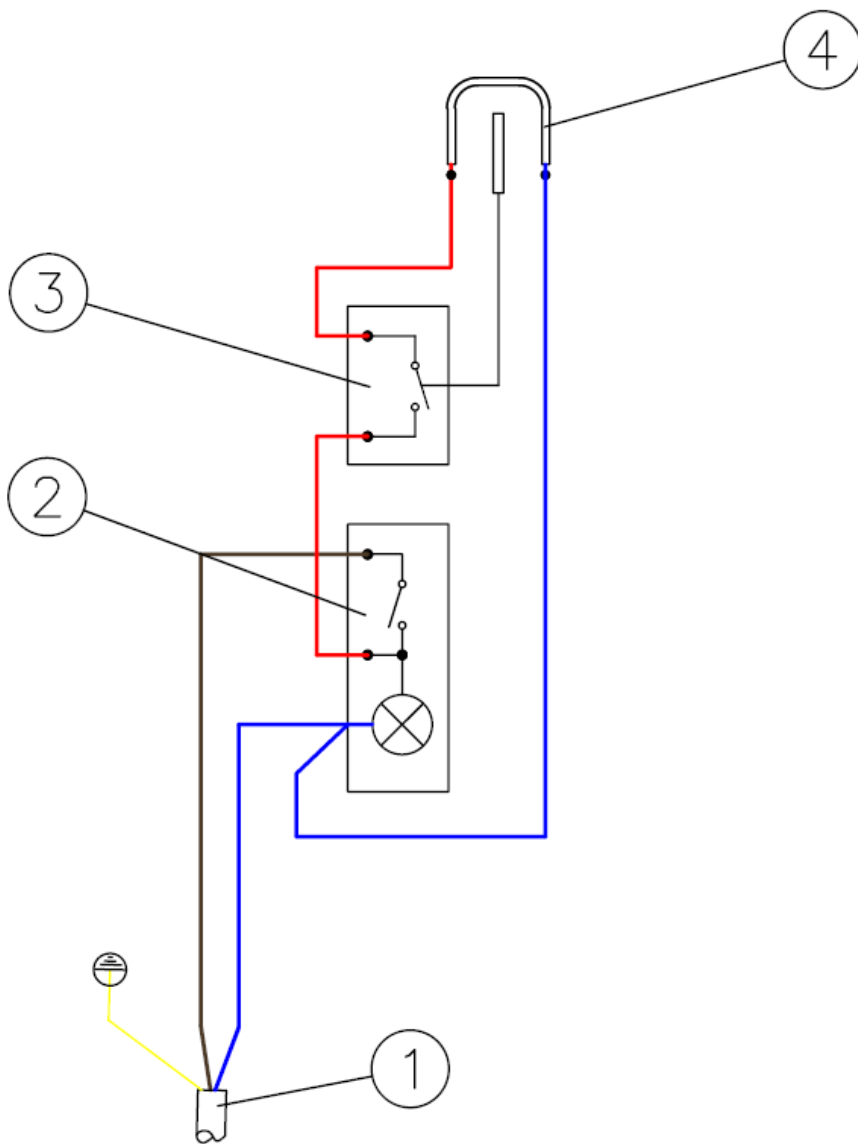
3.4 Specifications for spare parts



Pos.	Item number	Pcs.	Description
1	83-07505	1	Switch 1-pole red with lamp
2	72-03623	1	Thermostat 30-110°C with capillary sensor
3	72-03570	1	Cable entry
4	72-03628	1	Knob 30 – 110°C
5	83-08646	4	Leg adhesive
6	83-05451	1	Heater TL 3550 400W 230V
6	83-05452	1	Heater TL 2550 400W 230V
6	83-08960	3	Heater TL4075/ L-R65 0,3kW/230V

Electricity diagram

Pos.	Item number	Pcs.	Description
1	72-03627	1	Mains cable 3x1 mm ²
2	83-07505	1	Circuit Breaker 1-Pole Red
3	72-03623	1	Thermostat 30-110°C with capillary tube
4	83-05451	1	Heater TL 3550 400W 230V
4	83-05452	1	Heater TL 2550 400W 230V
4	83-08960	3	Heater TL4075/ L-R65 0,3kW/230V



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 heating plate should be cleaned several times a day.

Once a day, the Heating Plate is cleaned thoroughly and all external surfaces wiped with a damp cloth.

Cleaning should not be done when the heating plate 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 plate 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 Annex II A

Manufacturer FKI Fast Food Teknik a/s
Byghøjvej 5, Verringe
DK-5690 Tommerup
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hereby declares that:

Machine/Type Heating plate type TL 2550
Heating plate type TL 3550

Manufactured in accordance with the following EU directives:

2006/42/EC The Machinery Directive

Using the following harmonised standards:

EN 60204-1 Electrical Equipment on Machines

Title Director
Name Søren Poulsen
Company FKI Fast Food Teknik a/s

01.02.10



Date

Signature



Fast Food Teknik a/s

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