



FKI FRYERS



FKI FRYER ADVANCED

FKI ELECTRONIC FRYER

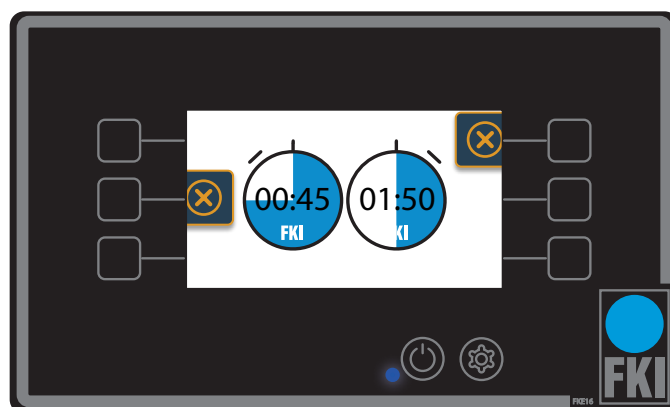
FKI presents a new generation of our well known and reliable electronic fryer, where we have improved the already high quality.

We have strengthened the construction, hence extended the lifetime of the fryer as well as provided a more robust machine for the user to work with.

In addition to the structural improvements, we have also updated the fryer's control and electronics to ensure lower power consumption and better frying, via better temperature regulation, and added several new features that will make using the FKI Fryer easier in everyday life.

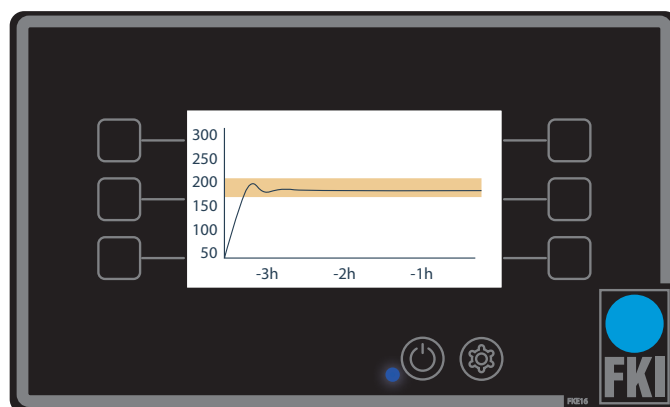
NEW USER-FREINDLY INTERFACE

- Touchscreen for easy and intuitive programming.
- Push buttons for start/stop and simple operation of the machine during operation.
- USB access for fast programming and programming of several machines.
- Each Fry basket can be programmed individually.
- Energy saving function.



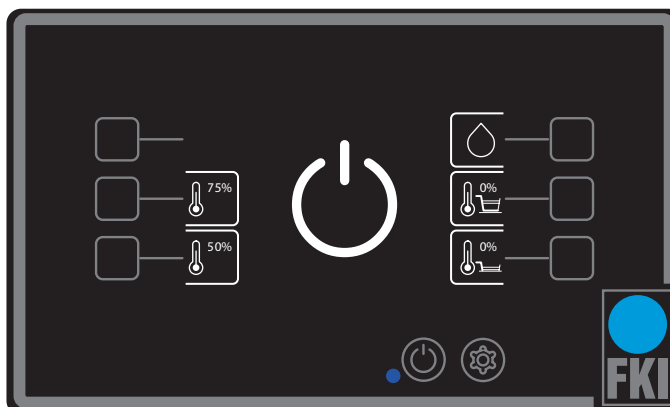
NEWLY DEVELOPED CONTROL WITH VERY PRECISE TEMPERATURE REGULATION

- Fast and precise regulation, which ensures high and uniform quality, because the energy to the electrical elements is pulsed in smaller steps than with a traditional contactor.
- Minimizes temperature overshoot.
- Extends the lifetime of the oil.



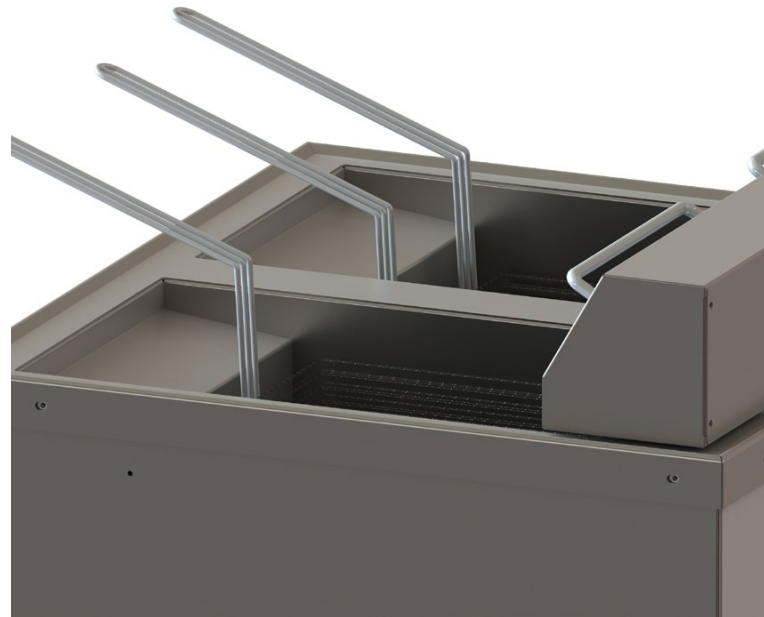
NEW ENERGY SAVING CONTROL

- Standby temperature can be lowered to 50% and 75% of setpoint to save energy in less busy periods.
- Fast reheating from standby.
- Low energy consumption.



USER FRIENDLY AND ROBUST

- New ergonomically vat with dripping edge.
- Improved slope at the bottom of the vat for easy depletion of the oil.
- New and improved construction of our lifting system.
- Larger handles for easier operation of the valve in the bottom of the vat.
- Longer product lifetime.
- Main switch is relocated to the front of the machine.



SERVICE FREINDLY

- Easier cleaning of the fryer.
- Easy access to the electronic components from the front of the machine.

SAFETY

FKI FRYER ADV is equipped with extra safety features to eliminate the risk for oil ignition when you empty the vat of oil or is lifting the heating section out of the vat.



FKI FRYER ADVANCED

OIL CLEANING

Daily cleaning of your oil not only gives your oil a longer life, but also ensures a higher quality of the fried foods.

FKI's oil filtration system uses Magnesol Filter Pads, which are one of the best filters on the market. Filter pads deliver exceptional filtering and polishing of your oil, and

at the same time make oil cleaning easy, as the use of filter pads both minimizes cleaning and is easy to change.

With the use of FKI's filtration system, your oil lasts up to 50% longer, so you can reduce your costs for deep-frying and thus a better income. This saving will typically repay the investment in the oil filtration in a few years.

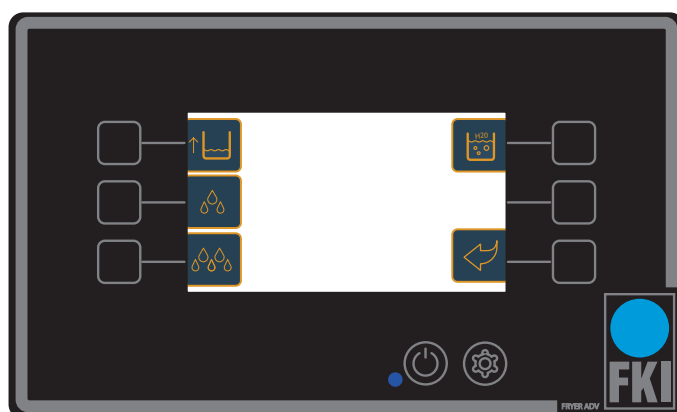
FILTRATION PROGRAMMES

- There are two oil filtration programs.
- A short three-minute program you can run when needed during operation, to continuously filter the oil.
- A long 10-minute program that you run when you end the days production. This program polishes the oil, so it will be ready for production the next day.
- After each filtration cycle the oil is pumped back into the vat.
- We recommend changing the filter pad every day, after the long cleaning cycle. This ensures that the filter is always effective, so that it removes both solid and dissolved impurities in the oil. In addition to a cleaner oil, the filtration removes a large part of the odors from the oil and, not least, ensures the taste of the fried food.
- There is a special program to be used when cleaning the vat.



MODELS WITH OIL-CLEANING

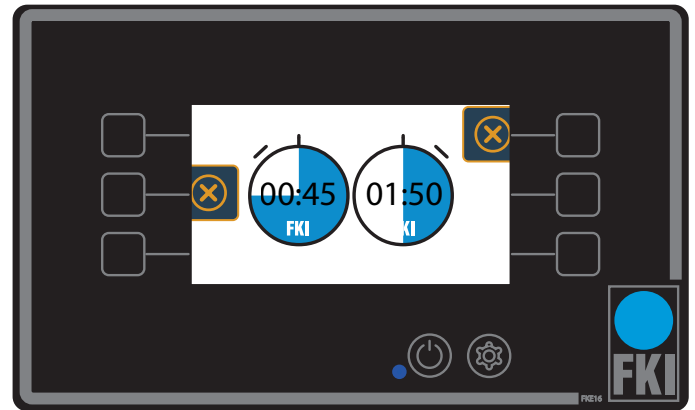
- FKI FRYER ADV Double Floor.
- FKI FRYER ADV Single Split.



LIFTING SYSTEM

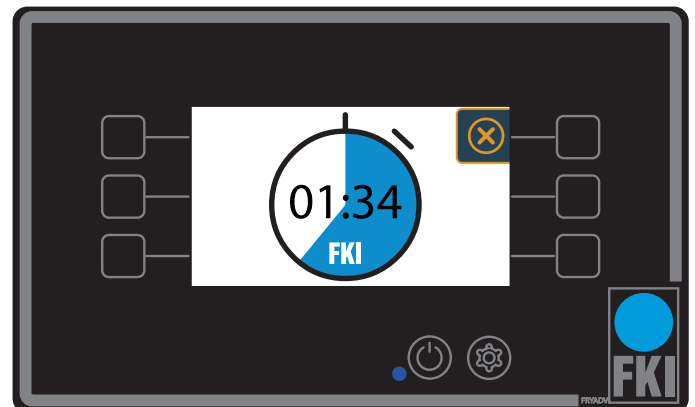
Automate your deep-fryer and make it even easier to get the good results

- Our automatic lifting/lowering system provides a lot of advantages.
- First, it saves you time and manpower. In the past, you had to manually monitor the time during your deep-frying to achieve perfect results.
- With our automatic system, it's all done for you with the push of a button. You can now focus on other important tasks in the kitchen, while the system ensures that the fryer is raised and lowered precisely and at the right time.



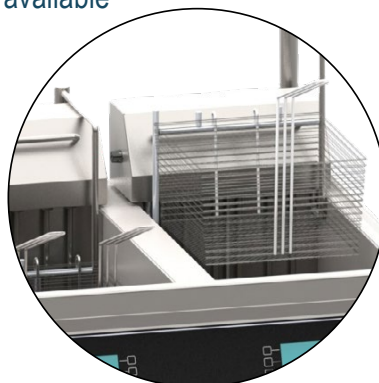
PROGRAMMERING

- The system allows you to program from one basket up to four baskets independently of each other in a double fryer.
- The basket is placed on the hanger and when the desired program is activated, the basket is lowered automatically into the oil. When the pre-programmed time is reached, the basket is lifted out of the oil. The basket stays on the hanger and drips off until the food is served.



WORKING ENVIRONMENT AND ERGONOMICS

- Our automatic lifting/lowering system is also an ergonomic choice. It minimizes the risk of injuries associated with heavy lifting and repetitive motions. With this system, you can avoid unnecessary strain and damage, while at the same time creating a safe working environment for your staff.
- Our automatic lifting/lowering system is available for all our ADV floor models.



FKI FRYER STANDARD

FKI FRYER STANDARD

FKI has developed a new standard fryer FKI FRYER STD, which has the same solid and ergonomic construction as our FRYER ADV.

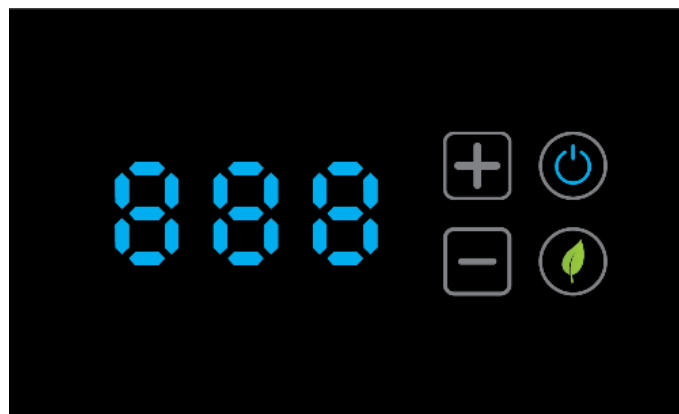
It also has the same temperature control as our FRYER ADV, which ensures optimal frying without the oil getting

too hot, but at the same time quickly regains temperature, so that you get crispy fries and breaded products.

FKI FRYER STD is a no-nonsense fryer that is easy to operate and delivers optimal frying.

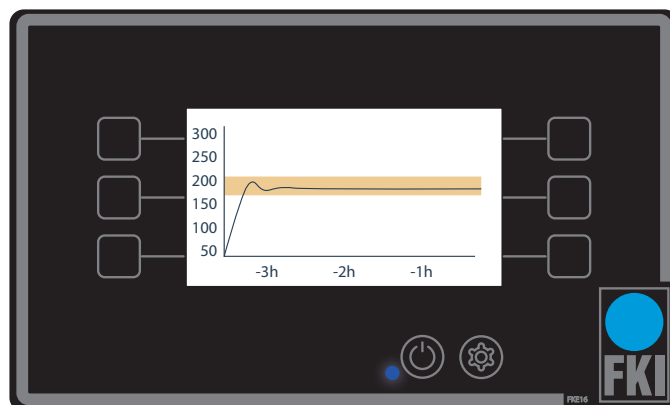
OPERATION

- Digital control of temperature.
- Simple operation.
- Precise temperature indication.
- Max. temp. 180 Deg.
- Temperature is set in five-degree intervals.
- Eco button, where you can lower the temperature to 100 degrees during quiet periods.
- Main switch moved to the front of the machine.



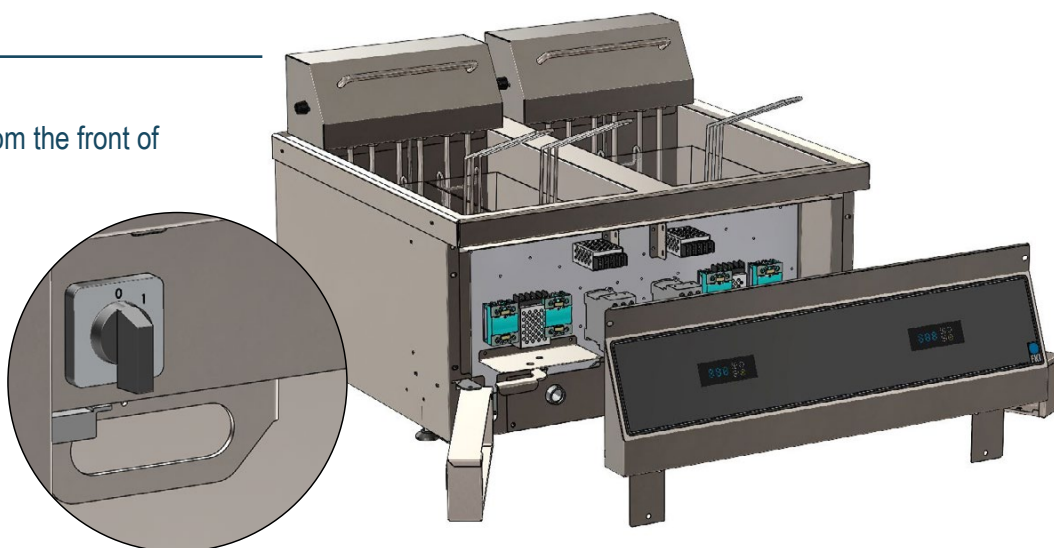
NEWLY DEVELOPED CONTROL WITH VERY PRECISE TEMPERATURE REGULATION

- Fast and precise regulation, which ensures high and uniform quality, because the energy to the electrical elements is pulsed in smaller steps than with a traditional contactor.
- Minimizes temperature overshoot.
- Extends the oils life time.



EASY SERVICE

- Easy cleaning of the Fryer.
- Easy access to all electronics from the front of the machine.



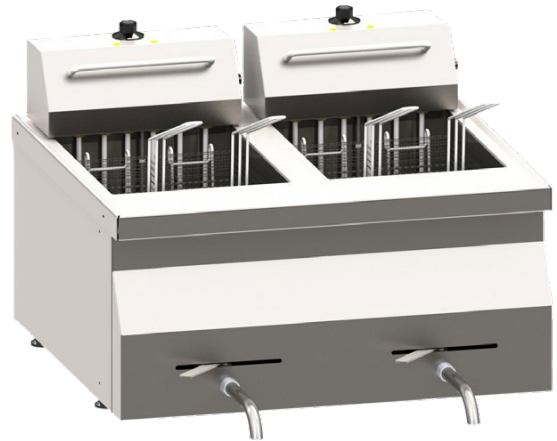
FKI FRYER MANUAL (FKA)

FKI FRYER MAN is our most easily accessible model. A robust and durable fryer doing the job.

FKI FRYER MAN uses a thermostat for temperature control.

HEAT MANAGEMENT

- Our mechanical thermostat provides easy and precise control over the temperature of the oil. You turn one button to set the desired temperature, and the thermostat ensures a controlled and reliable setting. Perfect results without any hassle.
- New design.
- Extended durability.
- Improved serviceability



FKI FRYER MAN MODELS

FKI FRYER MAN available in the following models:

- Single Table.
- Double Table.
- Single Floor.
- Double Floor.
- FKA models is available in 9kW and 15kW.
- FKA models only available in 400V.



MODELS

FKI FRYER ADVANCED

	kW	kW	kW	kW	kW
• Single floor.	9			15	21
• Single floor split.		10	14		
• Double floor.	9			15	21
• Single table.	9			15	21
• Single table split.		10	14		
• Double table.	9			15	21



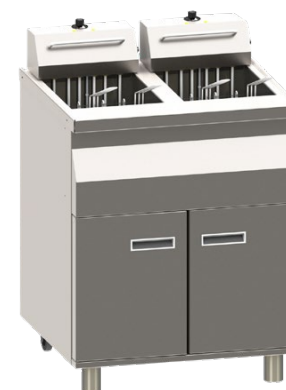
FKI FRYER STANDARD

	kW	kW	kW	kW	kW
• Single floor.	9			15	21
• Single floor split.		10	14		
• Double floor.	9			15	21
• Single table.	9			15	21
• Single table split.		10	14		
• Double table.	9			15	21



FKI FRYER MANUAL (FKA)

	kW	kW
• Single floor.	9	15
• Double floor.	9	15
• Single table.	9	15
• Double table.	9	15



Fast Food Teknik a/s

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