



# FKI ROLLER GRILL AND TIMER



# FKI ROLLER GRILL AND TIMER

## NEW ROLLER GRILL – ROLLER GRILL STD

The new FKI Roller Grill has been equipped with an electronic control, a boost feature as well as an ECO button.

The new electronic control with two built-in sensors is replacing the current Simmerstat and will give the roller grill a more reactive and precise heat control.

We have extended the front of the fat tray and added a

cover to the back of the machine to eliminate convection/draft that cool the rollers at the ends of the machine. There will however still be an uneven heat distribution over the rollers from front to back, and across each roller.

The SET temperature shown in the display is the average temperature across all rollers in the grill and will be used as a reference temperature in the control.

## SETTING/DISPLAY

The temperature shown in the display is the SET temperature. It will blink until the SET temperature is reached. By holding both +/- button in at the same time you can see the actual measured temperature. Temperatures are adjusted using the +/- in steps of five degrees. Minimum temperature is 60 degrees, maximum temperature is 105 degrees.

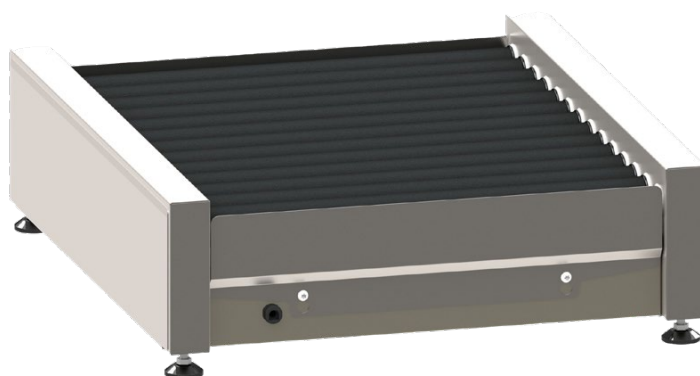
It is important to stress that the SET temperature is an average temperature. It is not the exact temperature everywhere across the rollers.

## BOOST FEATURE

The Boost function is typically used in the morning or when starting up, where you fill the entire grill with sausages at once.

Boost is set to 105 degrees, and the length of time of the boost can be set by pressing +/- buttons. The time is changed in one-minute steps to meet your requirements. Boost will remember the last set boost time.

Boost should not be used under operation unless you have emptied an entire temperature zone, as it can overcook the sausages if they have reached the required core/serving temperature.



## SAVE ENERGY WITH ECO FEATURE

The ECO button is used to save energy. When pushing the button, the SET temperature will be lowered to 60 degrees until you push the button again, and the roller grill will go back to the SET temperature.



## TEMPERATURE CONTROL

The roller grill has a new electronic control, making it faster and more precise. Two built-in sensors will now ensure a more precise temperature on the grill.

However, it is important to stress that there will be an uneven heat distribution across each roller, as there has been with previous roller grill models. This has no significance towards the heating of the sausages, as they reach the same core temperature on both an uneven heat distribution and a more even heat distribution.



## TIMER

The timer developed with the new roller grill is used to comply with food safety, reduce waste, as well as making sure the sausages are not served at a too low temperature. You can easily see which sausages are ready to serve and which are not.

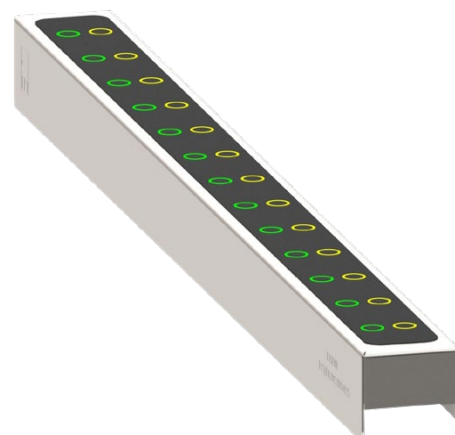
The timer can be used with the new Roller Grill STD as well as be refitted to older roller grill models. The new roller grill has a power outlet for the timer in the bottom of the grill. For retrofit you get the power from the local installation.

Using the timer is easy. When you put a sausage on the roller grill you press the button matching the sausage's placement on the grill. The button will now light up blue. When the sausage is ready to serve (according to your own tests and timer settings) the button shifts to green. Next it will turn yellow, letting you know that it is last chance to be sold, and then it will turn red indicating that it is time to scrap the sausage.

All timer settings should be based on tests made with the sausages you wish to sell from the roller grill and

of course comply with national rules and regulations for temperature and display times. Programming of the timer is described in the manual.

The timer is currently only available for roller grill model RG14-45.



# FKI ROLLER GRILL AND TIMER

## NEW ROLLER GRILL – MODEL OVERVIEW

Model	Dimensions (W x D x H)	Width of rollers	Capacity	Heating zones
RG8-45	530 x 350 x 170 mm	450 mm	14 sausages	2
RG8-65	725 x 350 x 170 mm	650 mm	21 sausages	2
RG10-45	530 x 430 x 170 mm	450 mm	18 sausages	2
RG10-65	725 x 430 x 170 mm	650 mm	27 sausages	2
RG14-45	530 x 595 x 170 mm	450 mm	26 sausages	2
RG14-65	725 x 595 x 170 mm	650 mm	39 sausages	2

## TIMER – MODEL OVERVIEW

Model	Capacity
RG STD 14/45	26 sausages



# Fast Food Teknik a/s

Byghøjvej 5 · Verninge · DK-5690 Tommerup · Tel. +45 6475 1066 · [info@fki.dk](mailto:info@fki.dk) · [www.fki.dk](http://www.fki.dk)