

User manual

FKI Clamshell

Model series GL2002



Version 1.0



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 Clamshell model series GL2002

Purpose of guidance

This manual is intended to ensure proper installation, use, handling, and maintenance of the Griddle. **Hereinafter referred to as the appliance.**



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 Clamshell is a manually operated contact grill for quick frying of steaks, steaks and more. The temperature of both pans is regulated via an analogue thermostat between 50-250°C. The weight of the pan, and thus its pressure on the meat, can be adjusted using a spring system. This makes it possible to use the Clamshell for both frozen and thawed/fresh products.

Purpose and intended use of the Clamshell

The Clamshell is intended for frying products by frying simultaneously on both sides.

Foreseeable abuse warning

Never use the Clamshell for defrosting, keeping warm or boiling.

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 GL2002



1.1.4 Technical specifications and consumption

1.1.4.1 Dimensions and weight

Model designation	Width x Depth x Height	Weight in kg
GL2002	495x610x210	40

1.1.4.2 Effect

Connection voltage: 400V with earth connection or 3x230V (Norway)

Connection frequency: 50/60 Hz

Model designation	Power Recording [Amp.]	Power [kW]
GL2002 (400V)	10,8	6,6
GL2002 (3x230)	18,8	6,6

Noise

Airborne noise emitted by the Frying 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 glasses are worn when working at the appliance and when emptying the grease tray, as the surfaces of the Frying 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. In particular, do not touch the frying surface without the use of protective gloves. Therefore, be careful not to touch it 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 suitable tool to avoid contact with the hot surfaces of the griddle.

2.3 Who is allowed to use the machine



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: Do not move the machine 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 intended to be placed on a table or counter and is equipped with adjustable legs.



The appliance must be connected by an authorised electrician and connected to the HFI relay.

For correct connection see picture:



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 appliance 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 adjustable legs to ensure stable and easy set-up.

2.5 Operation



The appliance must be supervised during use and must be switched off at the main switch if it is left on.



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.

The griddle should be cleaned several times a day of excess frying fat. If the Frying Plate is equipped with a grease drain, scrape excess fat to the drain hole, where it runs into a collection drawer. The drawer is emptied and cleaned as needed.

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

Cleaning should not be done when the griddle is more than 50°C hot.



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 Griddle 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 6.1*). Read carefully *Section 2* safety before connecting the appliance.



Before start-up, clean the appliance according to *section 2.6*.

3.2 Operation

The Clamshell is equipped with 2 zones, right and left, which are operated via the thermostat on the right and left side, respectively. The Clamshell is switched on by turning the thermostat to the desired temperature. The thermostat regulates the temperature of the upper and lower forehead at the same time. A flash light next to the thermostat shows when the heaters are active.

During heating, set the temperature to approx. 100°C. Then you have to wait until the heat has distributed in the pans and the flashing lamps go out. Now set the thermostats to the desired temperature and let the pans heat up until the flashing lights go out again before the Clamshell is ready for use.

Check the temperature with the thermometer to make sure the desired temperature has been reached, as the calibration of the thermostat may differ from the setting on the knob.

Safety measures for the operator

It is recommended to wear protective gloves when operating the Clamshell as the surfaces can become very hot.

Start

The Clamshell is switched on by turning the thermostat to the desired temperature.

Stop

The Clamshell is switched off by turning the thermostat to 0.

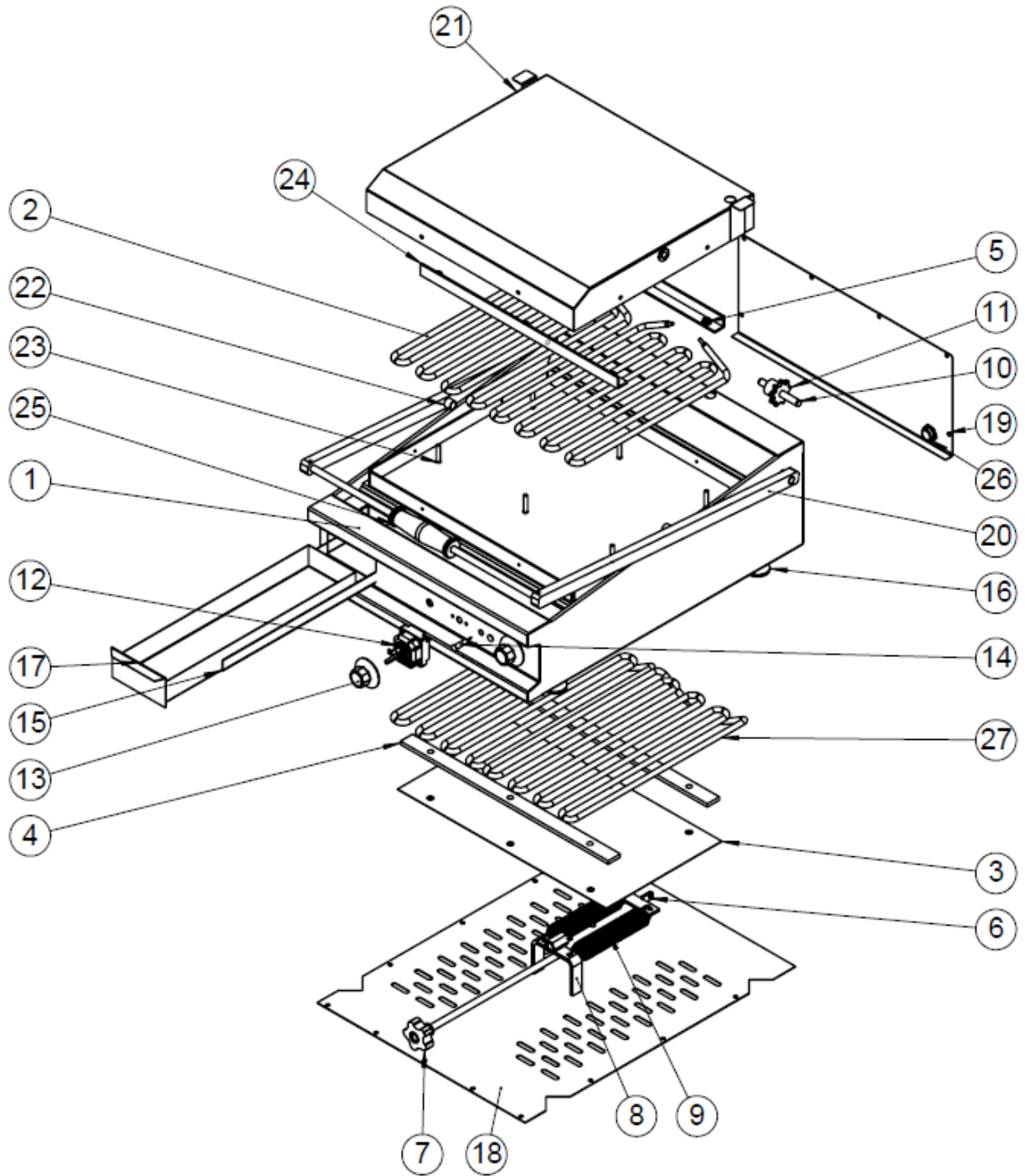
Adjustment

The weight/pressure of the top pan can be adjusted using the rotary lever on the front of the machine. Turning to the left increases the weight of the upper forehead and turning to the right decreases the weight.

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	15-02002	1	Cabinet fully welded
2	83-09074	2	Heater 1.5 kW 400V upper

2a	83-09073	2	Heater 1.5 kW 230V upper (Norway)
3	83-08749	1	Screen plate
4	83-08889	2	Buckle
5	78-04580	18	Flange Nut M6
6	83-08747	1	Bracket for chain spring
7	83-09901	1	Clamping grip complete
8	83-08748	1	Handlebar for spring
9	83-08780	2	Tension spring
10	83-09342	1	Cylinder pin $\varnothing 10 \times 80$ mm
11	83-06391	1	Sprocket
12	82-06577	2	Thermostat 3-pole
13	83-08202	2	Knob 50-250°C
14	83-07507	2	Flashlight yellow
15	83-08757	1	Grease drawer handlebar
16	82-06510	4	Leg M8, adjustable
17	83-08756	1	Grease drawer
18	83-08761	1	Base plate
19	83-08760	1	Rear cover plate
20	83-08764	1	Hanger grip complete
21	15-08770	1	Top cabinet fully welded
22	83-08744	2	Spacers
23	83-08755	1	Forehead top
24	83-08745	2	Buckle
25	82-06539	1	Handle for handle
26	72-03529	1	Cable gland PG 16
27	83-09083	2	Heater 1.8 kW 400 V lower
27a	83-09085	2	Heater 1.8 kW 230V lower (Norway)

4 Accessory



Teflonfolie til Turbosteger

Model	Vare nr.
	Overpanden
GL 2002	01-10080
	Underpanden
GL 2002	01-30930

Skraber

Model	Vare nr.	Pris
Skraber	03-70905	



Stålsvamp

Renser uden at ridse stegepladen

Model	Vare nr.	Pris
Stålsvamp	01-69000	



Paletkniv

Model	Vare nr.
Paletkniv	01-69018



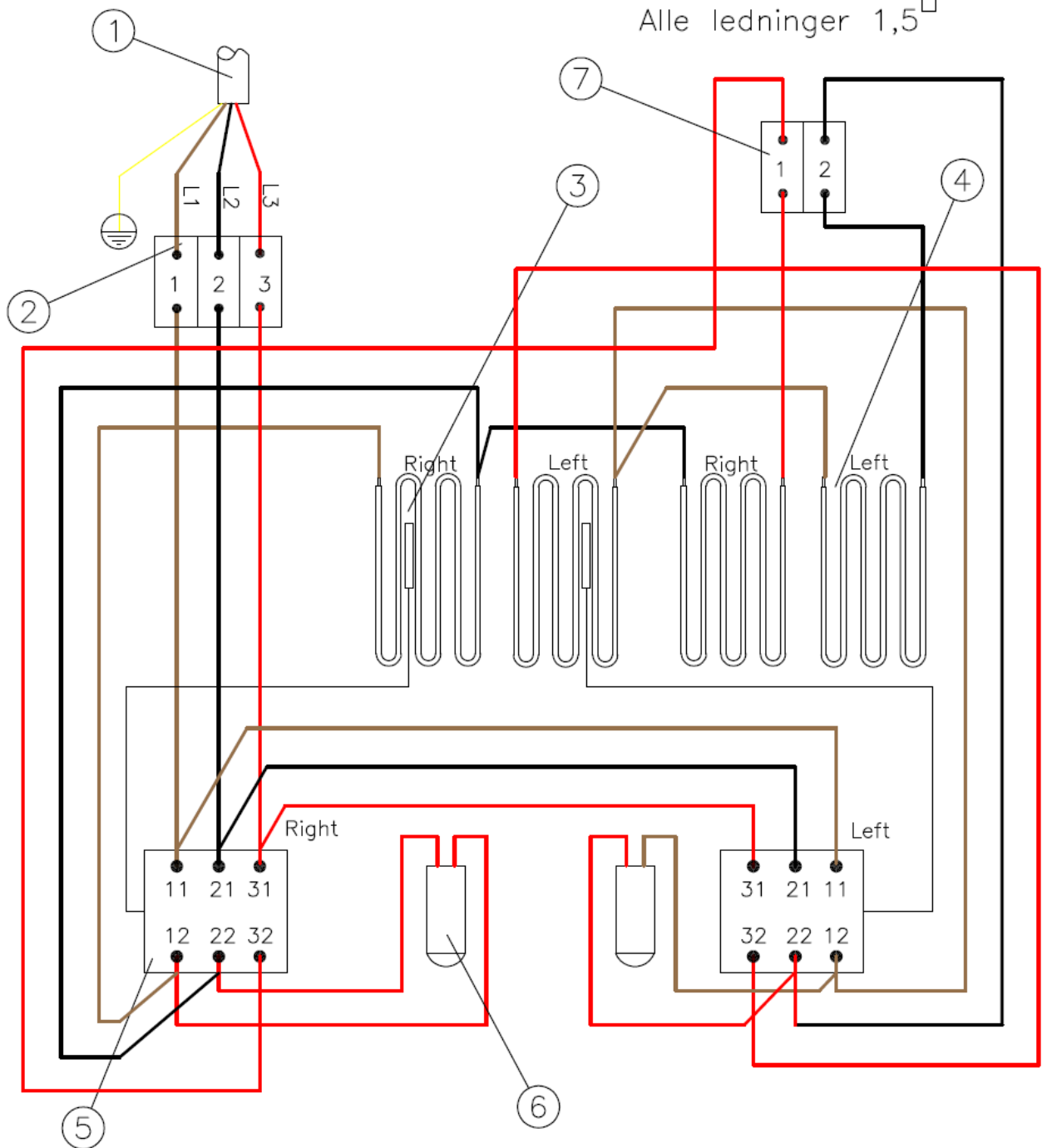
4.1 Electrical diagram

400V

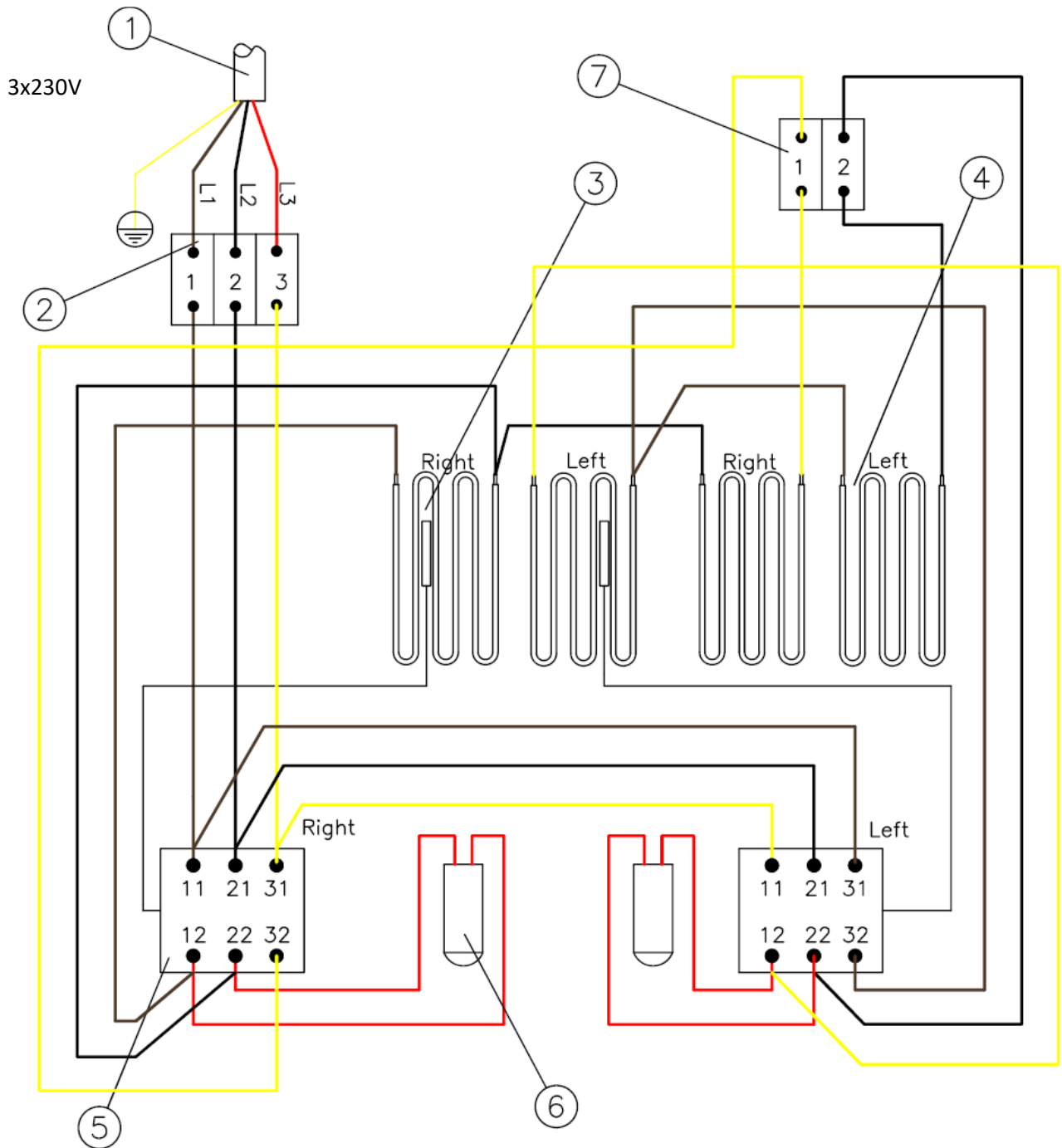
Ledningsfarver:

- Sort
- Gul
- Blå
- Brun
- Rød

Alle ledninger 1,5²



Pos.	Item number	Pcs.	Description
1	72-03528	1	Mains cable 4 x 2.5 mm ²
2	72-03509	1	Terminal block 3-pin ceramic
3	83-09083	2	Heater 1.8 kW 400V lower
4	83-09074	2	Heater 1.5 kW 400V
5	82-06577	2	Thermostat 3-pole with capillary tube
6	83-07507	2	Flashlight yellow
7	72-03508	1	Terminal block 2-pole ceramic



Pos.	SKUs	Number	Name
1	72-03528	1	Mains cable 4 x 2.5 mm ²
2	72-03509	1	Terminal block 3-pin ceramic
3	83-09085	2	Heater 1.8 kW 230V (Norway)
4	83-09073	2	Heater 1.5 kW 230V (Norway)
5	82-06577	2	Thermostat 3-pole with capillary tube
6	83-07507	2	Flashlight yellow
7	72-03508	1	Terminal block 2-pole ceramic

5 Cleaning

5.1 Generally



Remember personal safety equipment see point 2.1

Before using the machine for the first time, wipe all surfaces that are in contact with food with a damp cloth. Do not use cleaning agents containing acid.

5.2 Daily cleaning

Cleaning and order



After each frying, the pans must be scraped free of excess fat so that it does not burn, resulting in odor and smoke nuisance. First, scrape excess fat off the upper forehead and then scrape excess fat off the forehead and to the fat drain in front on the left side.

Remember to empty the party drawer at regular intervals.

Preventive maintenance

At least once a day, clean the Clamshell after it has cooled down to < 50°C.



The pans are cleaned of grease and food debris. Use a scraper and possibly a steel sponge as well as grease-dissolving detergent. Wash with clean water and wipe with cloth or wipe paper.

The grease drawer is emptied and washed, preferably in the dishwasher.



Wipe the exterior surface with a cloth wrung out in warm water, possibly with added detergent.

Cleaning should not be done when the griddle is more than 50°C hot.

6 Disposal

6.1 Packaging

The packaging should not be left in the environment but should be disposed of in accordance with local regulations.

6.2 The machine after discontinuation of use

The griddle 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.



7 EU DECLARATION OF CONFORMITY

EF-overensstemmelseserklæring

2006/42/EF bilag II A

Fabrikant:

Navn

FKI Fast Food Teknik A/S

Adresse

Byghøjvej 5, Verninge

Postnr. og by

5690 Tommerup

Erklærer hermed at maskine type:

- Turbosteger GL 2002

Er fremstillet i overensstemmelse med følgende EF direktiver:

- 2006/42/EF Maskindirektivet

og følgende nationale standarder og tekniske specifikationer:

- EN 60204-1 Elektrisk Materiel på Maskiner

Søren Poulsen

Underskriver

Direktør

Stilling

Verninge

Sted

05.10.2011

Dato



FKI Fast Food Teknik a/s

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