



# **Fast Food Teknik a/s**

**User and service manual**

## **Grill plate**

### **GL MAXI-series**



Version 2.1 – Marts 2021

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## **2. Introduction**

### Original manual

This manual is a translation to FKI Fast Food Teknik original user's manual for grill plate type GL 6060 MAXI og GL 9060 MAXI.

### Purpose

The purpose of this manual is to ensure proper installation, use, handling and maintenance of the grill plate.

### Accessibility

The instruction manual must be kept in a – to the staff – well known place which is easy to access for electricians and personnel who maintain the contact grill.

### Knowledge

The employer (owner of the grill plate) is obligated to ensure that people who operates, serve and maintain the contact grill, has read the instruction manual or as minimum are familiar with the parts which are relevant to their job.

Furthermore, everybody who operate, serve and maintain the grill plate is obligated to seek information in this manual.

## **3. In general**

### **3.1. Manufacturer**

The grill plate is manufactured by

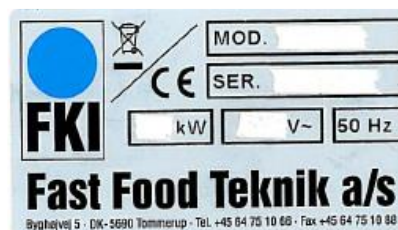
Company: FKI Fast Food Teknik A/S  
Address: Byghøjvej 5, Verninge  
DK-5690 Tommerup

### **3.2. Name of the grill plate**

The full name of the grill plate is GL xx60 MAXI, where xx stands for the size of the grill plate.

### 3.3. Machine tag

The machine tag is placed on the rear.



## 4. Overview and utilization

### 4.1. General description

The grill plate is made entirely of stainless steel with rounded edges for easy cleaning. The machine consists of a cabinet with increased all-welded steel plate, 2 or 3 heating zones with thermostat control (50-300°C) and are provided with grease drawer for the collection of excess frying fat.

### 4.2. Purpose of the contact grill and intended utilization

The grill plate is suited for cooking/frying of all products made for cooking on a frying pan.

### 4.3. Technical specifications and consumption

#### Overall dimensions

Type	With x depth x height	Weight in kg
GL 6060 MAXI	605 x 605 x 415 mm	55
GL 9060 MAXI	905 x 605 x 415 mm	75

#### Elektricity

Connection power: 3 x 400 V AC (Norway: 3 x 230V)

Connection frequency: 50/60 Hz

#### Consumption of current and power

Type	Current [Amp.]	Power [kW]
GL 6060 MAXI 400V	13,0	6,0
GL 6060 MAXI 400V	17,0	8,0
GL 9060 MAXI 400V	13,0	9,0
GL 6060 MAXI 230V	22	6,0
GL 6060 MAXI 230V	29,5	7,8
GL 9060 MAXI 230V	22	9,0

## **5. Operation**

The grill plate is equipped with 2 or 3 heating zones controlled by using a thermostat device. Each zone is switched on by turning the control knob and set the desired temperature on the scale with the mark on the front.

During heating, and when the heating elements are active the yellow glow lamp next to the temperature regulation will light up.

We recommend checking the temperature of the frying surface using a thermometer, since the calibration of the thermostat may not exactly reflect the scale on the knob.

The grill plate is shut off by turning the temperature knob to zero.

## **6. Installation**

### **6.1. Installation**

The grill plate is designed for installation on a table or desk. The frying pan is equipped with adjustable legs/feet.

### **6.2. Connection**

The connection cable shall be fitted with an appropriate 400V plug (not part of the delivery) and connected to a wall switch

Connection without plug is only allowed after a safety switch.

A certified electrician shall make connection.

## **7. Maintenance and repair**

### **7.1. Cleaning**

The grill plate should be cleaned several times a day for excess drippings. The grill plate is fitted with grease drain. Scrape excess fat to drain hole, where it flows into a collection drawer. The drawer is emptied and cleaned as needed.

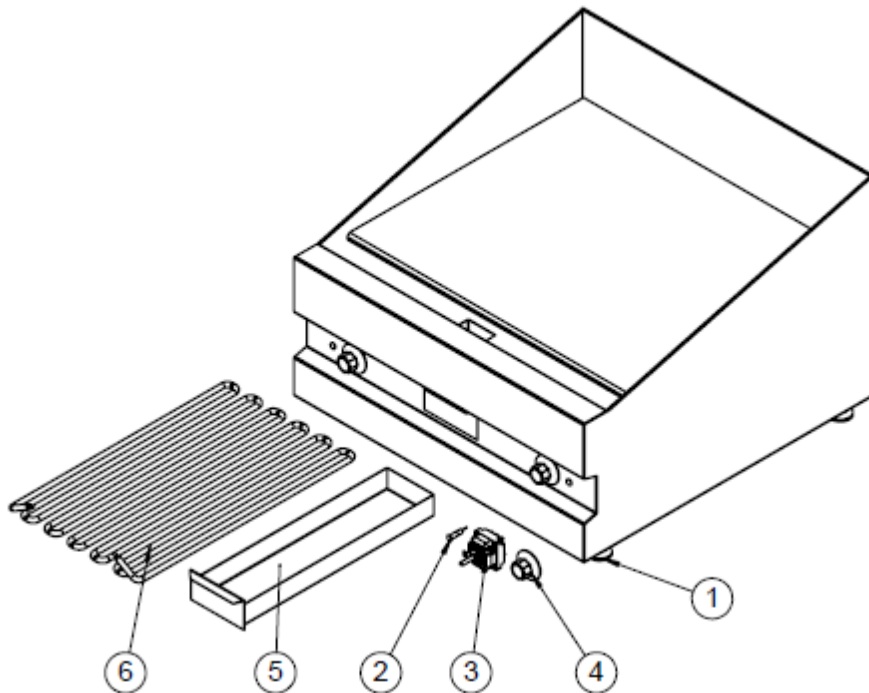
Once daily clean the cooking plate carefully on the working surface, and all exterior surfaces wiped off with a damp cloth.

Cleaning should be carried out when cooking plate is more than 50°C warm.

## 7.2. Repair

Authorized service personnel with knowledge of electrical appliances should always perform Repairs.

### 7.2.1. Spare parts

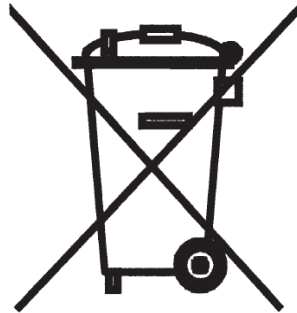


Pos	Part number	Pcs.	Description
1	82-03510	4	Leg adjustable
2	83-07507	2 (3)	Glow lamp Ø9 mm yellow 400V
3	83-06577	2 (3)	Thermostat 50-300°C 3-pole
4	83-06587	2 (3)	Knob for thermostat 50-300°C
5	83-08756	1 (2)	Fat drawer
6a	83-08920	2 (3)	Heat element 3,0 kW 400V
6b	83-08921	2 (3)	Heat element 3,0 kW 230V (Norge)
6c	83-10362	2	Heat element 4,0 kW 400V

Number in parenthesis is for GL 9060 MAXI

## 8. End of use

### 8.1. Destruction



The grill plate is marked with the above recycling symbol (EC directive 2002/96/EC) and must be disposed in accordance with your country's order. This means that when the product becomes obsolete, you should dispose it after the local municipality's rule, e.g. in unsorted waste stream

## 9. Appendix

### 9.1. Signs, symbols and pictograms

The contact grill is marked with the following symbols and pictograms:



Recycling symbol (see 8.1)

## 9.2. EU – Declaration of conformity



EU DoC ID: FKI 008  
Verninge, 29. March 2021

# EU DECLARATION OF CONFORMITY

We FKI Fast Food Teknik a/s declares under our sole responsibility that the product Grill Plate with

Model no.:  
**GL 6060 MAXI, GL9060 MAXI, GL96- series**

are in conformity with the following directive(s), standard(s) or other normative document(s), provided that the products are used in accordance with our instructions.

Directives	Standards
Machine Directive 2006/42/EC	EN 12100:2010 EN 60335-1:2012 + AC:2014 + A11:2014 EN 60335-2-38:2003 + A1:2008
Electromagnetic Compatibility Directive 2014/30/EU	EN 55014-1:2006 + A1:2009 + A2:2011 EN 55014-2:1997 + A1:2001 + A2:2008
WEEE Directive 2012/19/EU RoHS Directive 2011/65/EU	
Regulations	Standards
Food Contact Materials 1935/2004 Good Manufacturing Practice 2023/2006	N/A

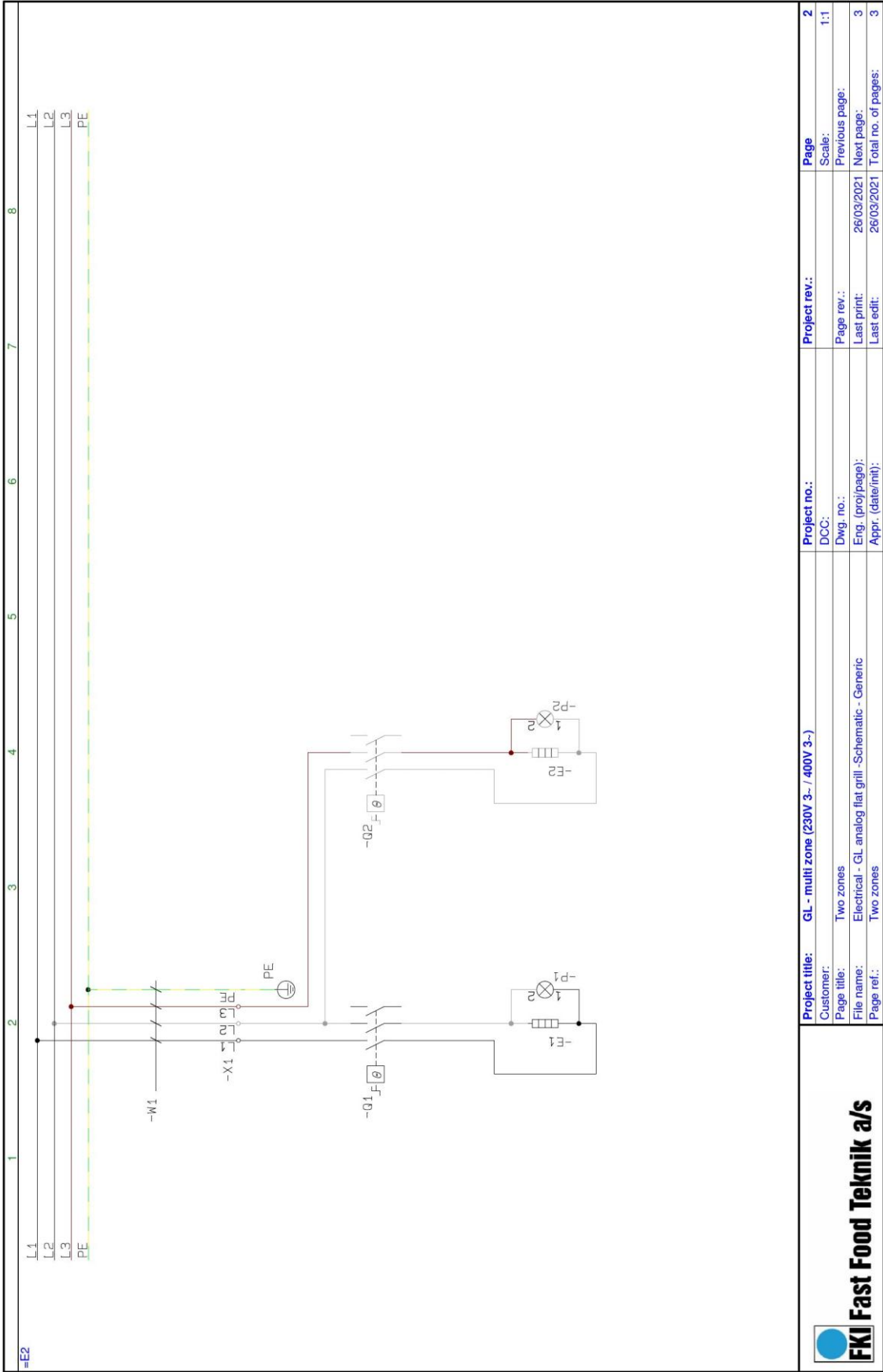
Date 29/3 - 2021	Issued by  Søren Poulsen - Managing Director
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FKI Fast Food Teknik a/s only vouches for the correctness of the English version of this declaration. In the event of the declaration being translated into any other language, the translator concerned shall be liable for the correctness of the translation.

Byghøjvej 5 · Verninge · DK-5690 Tommerup  
Tel. +45 64 75 10 66 · Fax +45 64 75 10 88 · CVR no. 1472 8287 · www.fki.dk

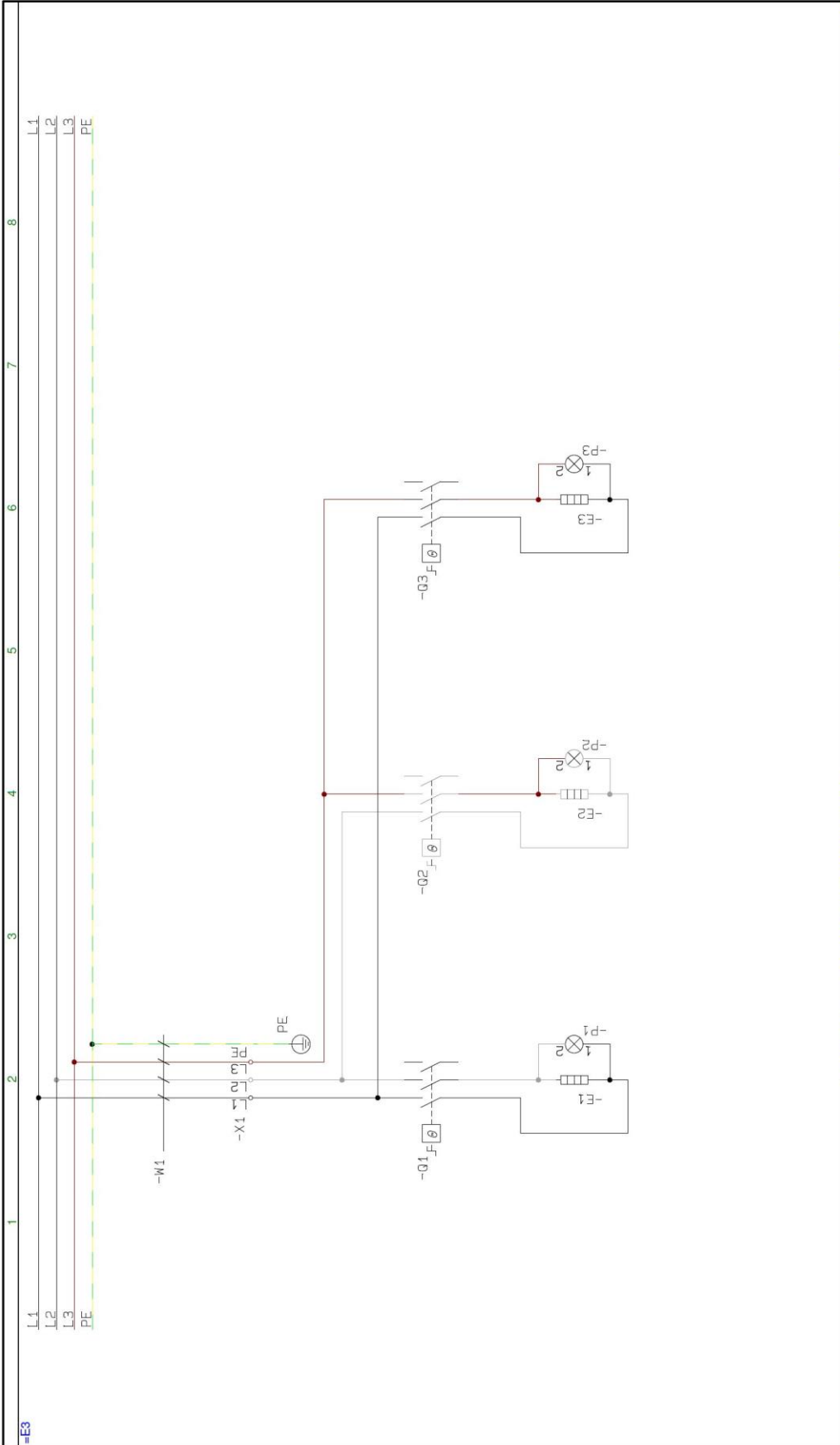


# Wiring diagrams




<b>Project title:</b> GL - multi zone (230V 3- / 400V 3-)	<b>Project no.:</b>	<b>Project rev.:</b>	<b>Page</b>
<b>Customer:</b> Two zones	<b>DOC:</b>		<b>2</b>
<b>Page title:</b> Electrical - GL analog flat grill - Schematic - Generic	<b>Dwg. no.:</b>	<b>Page rev.:</b>	<b>Scale:</b> 1:1
<b>File name:</b> Two zones	<b>Erg. (proj/page):</b>	<b>Last print:</b> 26/03/2021	<b>Previous page:</b> 3
<b>Page ref.:</b> Two zones	<b>Appr. (date/init):</b>	<b>Last edit:</b> 26/03/2021	<b>Next page:</b> 3
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<b>FKI Fast Food Teknik a/s</b>		<b>Project title:</b> GL - multi zone (230V 3~ / 400V 3~)	<b>Project no.:</b>	<b>Project rev.:</b>	<b>Page</b>
<b>Customer:</b> Three zones	<b>Page title:</b> Three zones	<b>DCC:</b>	<b>Dwg. no.:</b>	<b>Page rev.:</b>	<b>Scale:</b> 1:1
<b>File name:</b> Electrical - GL analog flat grill - Schematic - Generic	<b>Page ref.:</b> Three zones	<b>Eng. (proj/page):</b>	<b>Last print:</b> 26/03/2021	<b>Last page:</b>	<b>Previous page:</b> 2
		<b>Appr. (date/init):</b>	<b>Last edit:</b> 26/03/2021	<b>Parts list</b>	<b>Total no. of pages:</b> 3

Component	Article no.	Type	Function	Description	Manufacturer	Position
=E2/-E1	(see spare part list)	Heating element				/2.2
=E2/-E2	(see spare part list)	Heating element				/2.4
=E2/-P1	83-07507	Bulb - Yellow				/2.2
=E2/-P2	83-07507	Bulb - Yellow				/2.4
=E2/-Q1	82-06577	Thermostat (50-300C)				/2.2
=E2/-Q2	82-06577	Thermostat (50-300C)				/2.4
=E2/-W1	72-03528	Cable	4G2.5			/2.2
=E2/-X1	72-03509	Terminal				/2.2
=E3/-E1	(see spare part list)	Heating element				/3.2
=E3/-E2	(see spare part list)	Heating element				/3.4
=E3/-E3	(see spare part list)	Heating element				/3.6
=E3/-P1	83-07507	Bulb - Yellow				/3.2
=E3/-P2	83-07507	Bulb - Yellow				/3.4
=E3/-P3	83-07507	Bulb - Yellow				/3.6
=E3/-Q1	82-06577	Thermostat (50-300C)				/3.2
=E3/-Q2	82-06577	Thermostat (50-300C)				/3.4
=E3/-Q3	82-06577	Thermostat (50-300C)				/3.6
=E3/-W1	72-03528	Cable	4G2.5			/3.2
=E3/-X1	72-03509	Terminal				/3.2

	<b>Project title:</b> GL - multi zone (230V 3- / 400V 3-)				<b>Project no.:</b>				<b>Project rev.:</b>		<b>Page</b>	<b>Parts list</b>
	Customer:		DCC:		Dwg. no.:		Page rev.:		Scale:		1:1	1:1
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File name: Electrical - GL analog flat grill - Schematic - Generic		Appr. (date/int):		Last edit:		26/03/2021		Total no. of pages:		3		3



# **FKI Fast Food Teknik a/s**

Byghøjvej 5, Verringe – DK-5690 Tommerup – Danmark  
Tlf. +45 6475 1066 – [info@fki.dk](mailto:info@fki.dk) – [www.fki.dk](http://www.fki.dk)