



Fast Food Teknik a/s

User and service manual

Sausage steamer CL-series



MAY 2016

Table of content

Table of content	2
1. Introduction	3
2. In general	3
2.1. Manufacturer	3
2.2. Full name of the machine	3
2.3. Machine tag	3
3. Overview and application	4
3.1. General description	4
3.2. The purpose and intended use of the equipment	4
3.3. Warning of foreseen misuse	4
3.4. Technical specifications and consumption	4
4. Betjening	5
5. Operation	5
6. Installation	5
6.1. Mounting and installation	5
7. Maintenance and repair	5
7.1. Cleaning and maintenance	5
7.2. Repair	5
7.2.1. Spare parts	6
8. End of use	9
8.1. Destruction	9
9. Appendix	9
9.1. Signs, symbols and pictograms	9
9.2. EF-overensstemmelseserklæring	10
9.3. Wiring diagram	11

1. Introduction

Original instruction manual

This manual is a translation of the original manual for the sausages steamers CL-series. In the following mentioned as *the steamer*.

Purpose

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

Accessibility

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

Knowledge

The employer is obligated to ensure that people who operate, serve and/or maintain the steamer, has read this instruction manual or as a minimum are familiar with the parts which are relevant to their job.

Furthermore, everybody who operates, serve and/maintain the steamer is obligated to seek information in this operation instructions manual.

2. In general

2.1. Manufacturer

Steamers CL-series are manufactured by

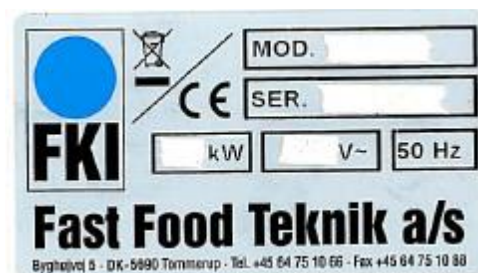
Company name: FKI Fast Food Teknik A/S
Address: Byghøjvej 5, Verninge
DK-5690 Tommerup

2.2. Full name of the machine

The full name of the equipment is **CL xxxx**

2.3. Machine tag

The machine tag is placed on the back or underneath the steamer.



3. Overview and application

3.1. General description

The steamer consists of a water through with a grate and a glass container for sausages. The bottom is filled with purified water and delivers steam to the sausages that are located above the grate, where-in there is a gentle warming.

3.2. The purpose and intended use of the equipment

FKI steamer type CL are designed for warming up and warm holding of sausages without this leading to an actual cooking of the product.

3.3. Warning of foreseen misuse

The bottom cabinet shall always contain water to a level above the heat element. Check this regularly since the heat element cannot stand dry heating.

Never use vinegar/salt in the water since this will lead to accelerated corrosion of the equipment.

Never turn on the heat element before checking the water level in the outer cabinet

3.4. Technical specifications and consumption

Overall dimensions

Model	Outer dim. w x d x h [mm]	Weight (without water)
CL 2530	275 x 240 x 310	6 kg
CL 3050	260 x 425 x 310	8 kg

Elektricity

Connection power: 240 (230) V AC

Frequency: 50/60 Hz

The equipment shall always be connected to earth (PE)

Model	Power [kW]	Current [Amp]
CL 2530	0,75	3,25
CL 3050	1,0	4,35

4. Betjening

5. Operation

Connect the warmer to a power outtake with connection to earth.

Fill the outer cabinet with water submerging the heat element to a level that is 6-7 cm above the bottom

Place the grate in the water and the glass cabinet above the grate.

The red rocker switch is turned on and the lamp inside will light.

The warmer is activated by turning the thermostat knob (clockwise) to desired temperature. The yellow glow lamp lights when the heat element is activated.

When the chosen temperature is reached the heat element is controlled by the thermostat and will be on and off during the operation.

Shut down the warmer by switching the red rocker switch or by turning the thermostat knob ccw. to zero.

6. Installation

6.1. Mounting and installation

All models are provided with legs to be placed on a table top or similar.

7. Maintenance and repair

7.1. Cleaning and maintenance

Glass cabinet, cover plates and grate is dismounted and washed carefully e.g. in the dishwasher.

The outer cabinet is emptied by opening the valve in the front/bottom.

To avoid corrosion of the outer cabinet calcium deposits shall be removed regularly. If calcium remover is used the cabinet shall be rinsed thoroughly before clean water is filled in again.

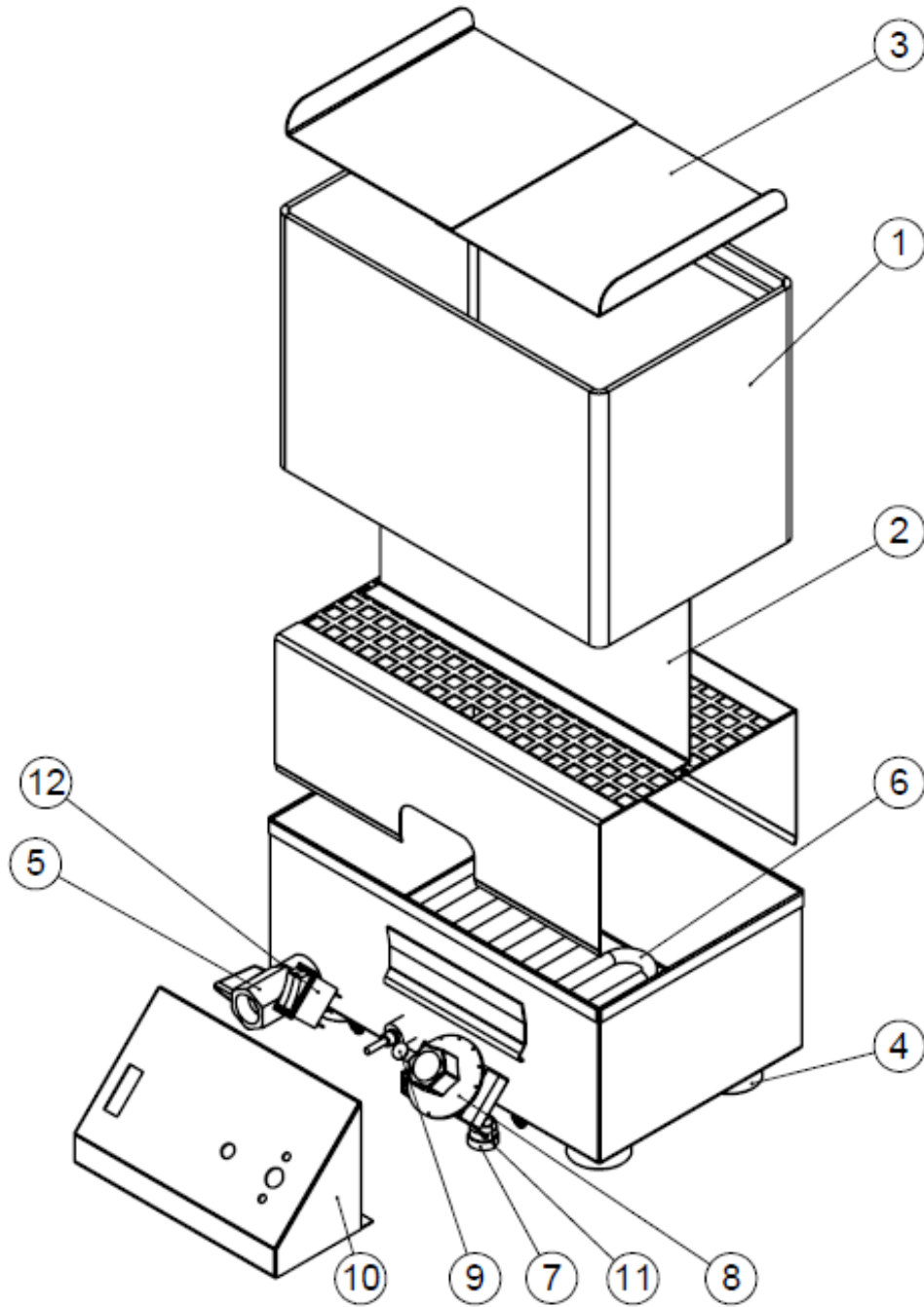
The use of demineralised water can help extending the lifetime of the outer cabinet and the heat element.

7.2. Repair

Authorized personnel with knowledge of electrical equipment shall always carry out repair.

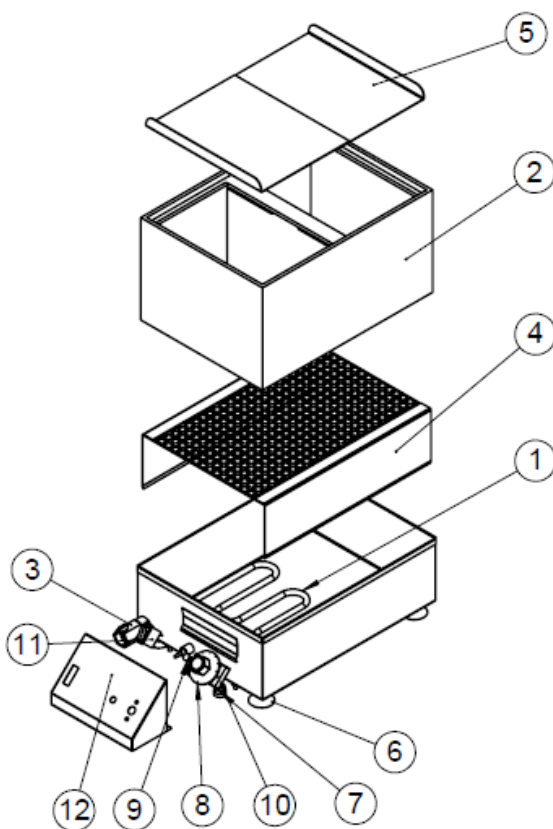
7.2.1. Spare parts

CL 2530



Pos.	Part no.	Pcs.	Description
1	81-05642	1	Glass cabinet
2	81-05646	1	Grate
3	81-05643	2	Cover plate
4	81-06028	4	Leg
5	81-05587	1	Ball valve ½"
6	83-09100	1	Heat element 0,75 kW 230V
7	72-03570	1	Cable glance
8	72-03628	1	Knob30-110°
9	83-07507	1	Glow lamp Ø9 yellow
10	83-10717	1	Electronic box
11	72-03623	1	Thermostat 30-110°C
12	83-07505	1	Rocker switch 1-pole red

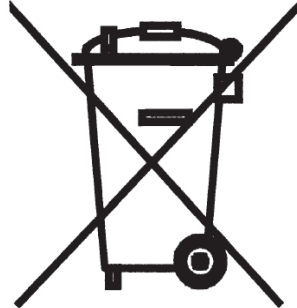
CL 3050



Pos.	Part no.	Pcs.	Description
1	83-08454	1	Heat elemnt 1,5 kW 230V
2	81-05576	1	Glass cabinet CL 3050
3	81-05587	1	Ball valve ½"
4	83-09427	1	Grate
5	01-30550	2	Cover plate
6	81-06028	4	Leg
7	72-03570	1	Cable glance
8	72-03628	1	Knob 30-110°
9	83-07507	1	Glow lamp Ø9 yellow
10	72-03623	1	Thermostat 30-110°C
11	83-07505	1	Rocker switch 1-pole red
12	83-10717	1	Electronic box

8. End of use

8.1. Destruction



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

9. Appendix

9.1. Signs, symbols and pictograms

The warmer is marked with the following symbol and pictograms:



Recycling Symbol according to EU Directive

9.2. EF-overensstemmelseserklæring



EU DoC ID: FKI 007
Verninge, 29. januar 2021

EU DECLARATION OF CONFORMITY

We FKI Fast Food Teknik a/s declares under our sole responsibility that the product Sausage warmer and Bain Marie with

Model no.:
Cooking Line (CL XXXX)

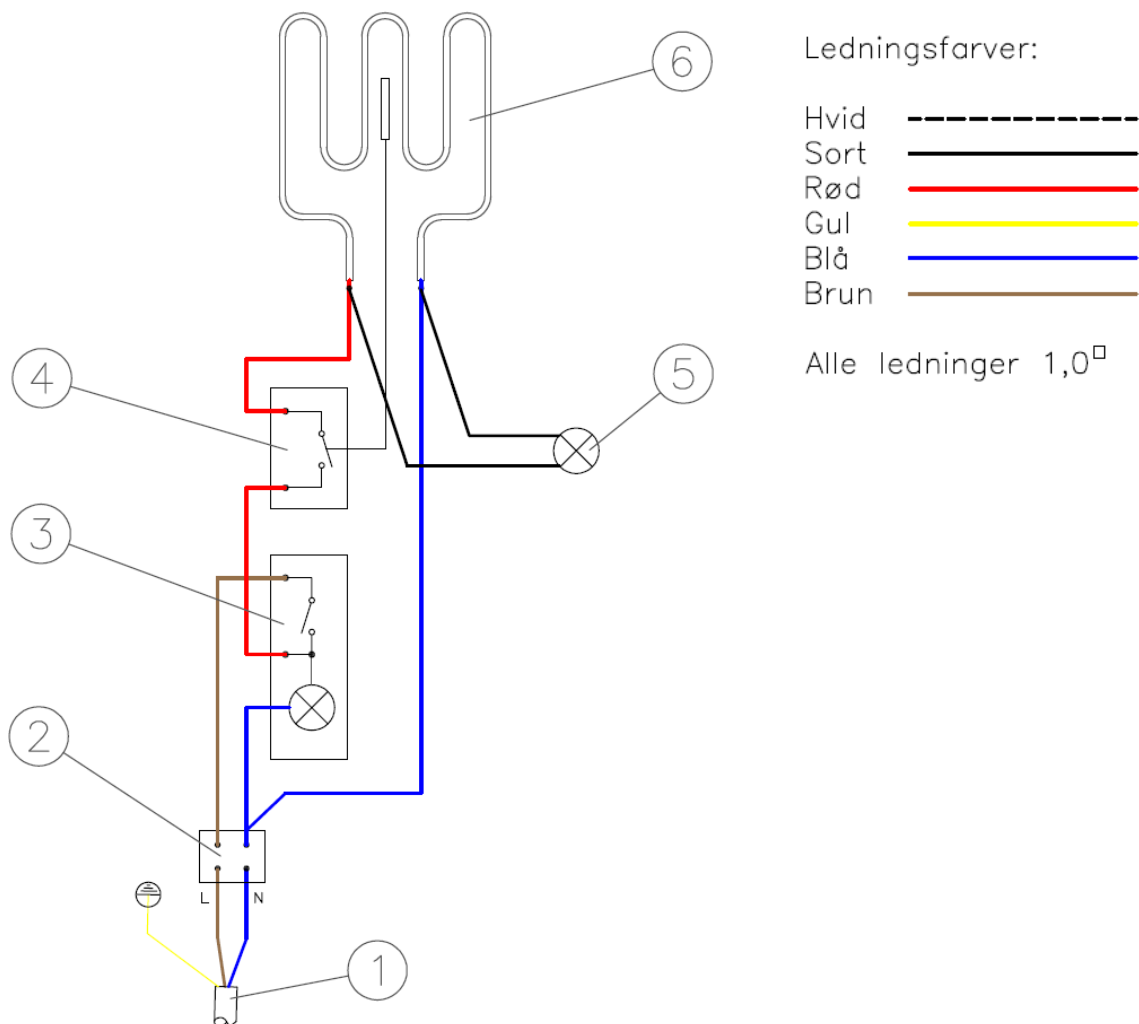
are in conformity with the following directive(s), standard(s) or other normative document(s), provided that the products are used in accordance with our instructions.

Directives	Standards
Low Voltage Directive 2014/35/EU	EN/ISO 12100:2010 EN/IEC 60335-1:2012 EN/IEC 60355-1:2012/AC:2014 EN/IEC 60335-1:2012/A11:2014 EN/IEC 60335-2-50:2003
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 29/1-2021	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.

9.3. Wiring diagram



Pos.	Part no.	Pcs.	Description
1	72-03627	1	Power cord 3x1 mm ²
2	83-09752	1	Connection block 2-pole
3	83-07505	1	Rocker switch 1- pole red
4	72-03623	1	Thermostat 50-110°C
5	83-07507	1	Glow lamp yellow
6		1	Heat element (see spare parts list)



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