



**Fast Food Teknik a/s**

**User and Service manual**

# **GL 2002 Contact Grill**



Version 2.0 – JAN 2016

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# **1. Introduction**

## Original instruktion manual

This manual is a translation of the original instruction manual from FKI Fast Food Teknik of the Turbo Contact Grill GL 2002, - in the following mentioned as the contact grill.

## Purpose

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

## 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 contact grill) 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 contact grill is obligated to seek information in this manual.

# **2. In General**

## **2.1. Manufacturer**

The contact grill are manufactured by

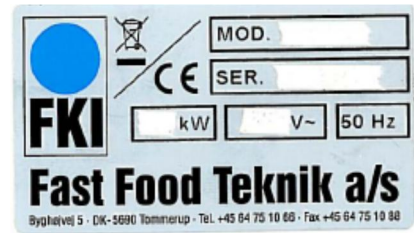
Company name: FKI Fast Food Teknik A/S  
Adress: Byghøjvej 5, Verninge  
5690 Tommerup

## **2.2. Name of the contact grill**

The full name of the contact grill are Turbo Grill GL 2002.

### 2.3. Machine tag

The machine tag is placed on the rear.



## 3. Outline and utilization

### 3.1. General description

The contact grill is a manually operated contact grill for quick frying of burgers, steaks and more. The temperature of both pans is regulated by an analog thermostat between 50-250 °C. The upper pan is adjustable by a spring system, and therefore its pressure on the meat can be adjusted by means of a knob in the middle of the front. This makes it possible to use the turbo grill for both frozen and defrosted/fresh products.

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

The contact grill is designed for fast frying of meat product by frying both sides at the same time.

### 3.3. Warning on foreseeable misuse

Never use the contact grill for defrosting, warm keeping or cooking.

### 3.4. Technical specifications and consumption

#### Overall dimensions

Height x width x depth: 210 x 495 x 610 mm

Weight: 40 kg

#### Electricity

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

Connection frequency: 50/60 Hz

Absorbed current: 10.8 A (18.8 A by 230V)

Absorbed power: 6.6 kW

#### Noise

Airborne noise coming from the contact grill:

Measured sound pressure level dB(A): <45

## **4. Operation**

### **4.1. Quick-guide**

The contact grill is equipped with 2 heating zones, right and left, which are operated by a thermostat for respectively right and left sides. The contact grill is turned on by turning the thermostat to the desired temperature. The thermostat regulates the temperature of both the upper and lower pan. A lamp next to the thermostat is lighting when the heating elements are active.

During warm up, the temperature should be set to about 100 ° C. Then you have to wait for the heat to spread into the pans and the lights to shut off. Now set the thermostat to the desired temperature and let the pans heat up until the lights again shuts off before the contact grill is ready for use.

Check the temperature with a thermometer to assure the desired temperature is reached, since the calibration of the thermostat may not reflect the exact setting on the knob.

### **4.2. Safety precautions made by the user**

It is recommended that the user wears heat protecting gloves when working with the contact grill, since both pans are very hot. Do not touch the pans when working with the contact grill.

### **4.3. Start**

The contact grill is turned on by twisting the thermostat knobs on the front.

### **4.4. Stop**

The contact grill is shut off by twisting the thermostat knob to 0.

### **4.5. Adjustment**

The top shell (pan) weight / pressure can be adjusted by turning the handle on the front of the machine. Turning counter clockwise increases the weight of the pan and turning clockwise decreases the weight.

## **5. Storage, transportation and installation**

### **5.1. Transportation**

The contact grill should only be transported when attached to a transport pallet

### **5.2. Installation**

The contact grill must be set on a suitable surface, table top or the like. The feet of the contact grill are adjustable and should be adjusted so the contact grill is higher in the back than in the front. This to ensure that frying fat can easily flow to the drain.

Note that there must be free passage of air behind the contact grill, under the contact grill and in the front of the contact grill

### 5.3. 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.

## 6. Maintenance and repair

### 6.1. Cleaning

After each frying the pans must be scraped, free of excess fat, so that this is not burnt onto the pans. This to prevent odour and smoke as a result. First, scrape off excess fat of the upper pan and then scrape off excess fat from the pan and to the grease drain in front of the left.

Remember to empty the fat drawer regularly

### 6.2. Daily maintenance

At least one times a day the contact grill shall be cleaned after it has cooled down to  $<50^{\circ}\text{C}$ .

The pans shall be cleaned for fat and food residues. Use a scraper or steel sponge together with grease solvent. Wash with clean water and dry off with cloth or paper.

The fat drawer is to be emptied and washed. Dishwasher may be used.

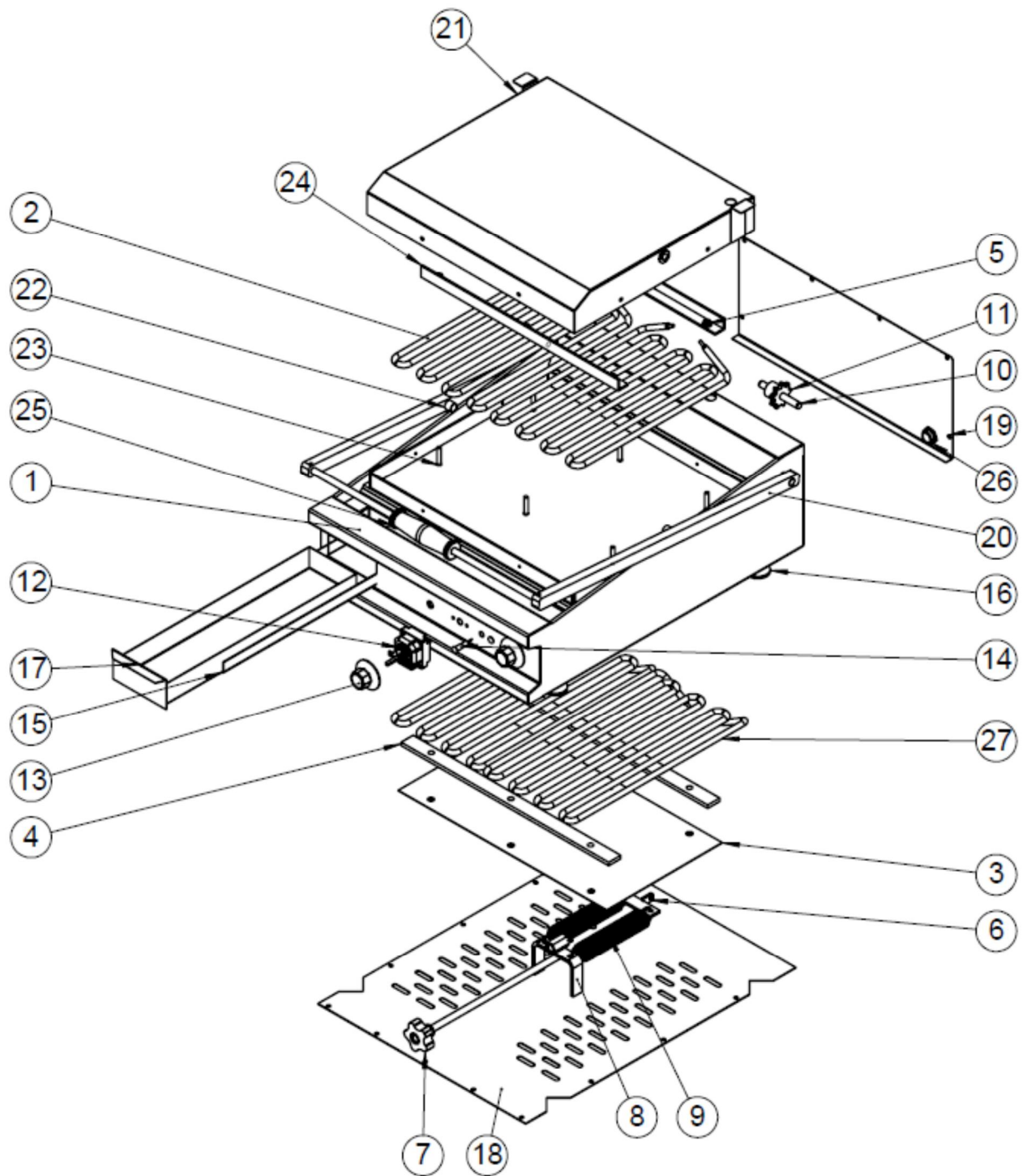
Cabinet surfaces shall be dried off with a damp cloth using a mild detergent. Wipe with dry cloth or paper towel.

### 6.3. Repair

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



### 6.3.1. Specifications for spare parts

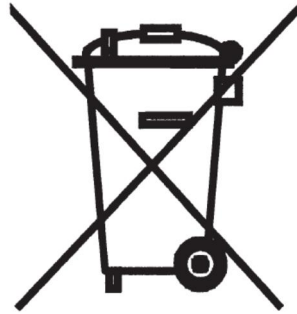


| <b>Pos.</b> | <b>Part no.</b> | <b>Pcs.</b> | <b>Description</b>                      |
|-------------|-----------------|-------------|---|
| 1           | 15-02002        | 1           | Cabinet complete welded                 |
| 2           | 83-09074        | 2           | Heat element 1,5 kW 400V upper          |
| 2a          | 83-09073        | 2           | Heat element 1,5 kW 230V upper (Norway) |
| 3           | 83-08749        | 1           | Cover plate                             |
| 4           | 83-08889        | 2           | Tightening bracket                      |
| 5           | 78-04580        | 18          | Nut M6                                  |
| 6           | 83-08747        | 1           | Bracket for chain/spring                |
| 7           | 83-09901        | 1           | Adjustment knob                         |
| 8           | 83-08748        | 1           | Guide for spring                        |
| 9           | 83-08780        | 2           | Spring                                  |
| 10          | 83-09342        | 1           | Tap Ø10 x 80 mm                         |
| 11          | 83-06391        | 1           | Chain wheel                             |
| 12          | 82-06577        | 2           | Thermostat 3-pole                       |
| 13          | 83-08202        | 2           | Knob 50-250°C                           |
| 14          | 83-07507        | 2           | Lamp yellow                             |
| 15          | 83-08757        | 1           | Guide for fat drawer                    |
| 16          | 82-06510        | 4           | Leg M8, adjustable                      |
| 17          | 83-08756        | 1           | Fat drawer                              |
| 18          | 83-08761        | 1           | Bottom plate                            |
| 19          | 83-08760        | 1           | Cover plate rear                        |
| 20          | 83-08764        | 1           | Handle assy                             |
| 21          | 15-08770        | 1           | Top shell assy                          |
| 22          | 83-08744        | 2           | Distance tube                           |
| 23          | 83-08755        | 1           | Pan, upper                              |
| 24          | 83-08745        | 2           | Tightening bracket                      |
| 25          | 82-06539        | 1           | Handle                                  |
| 26          | 72-03529        | 1           | Cable gland PG 16                       |
| 27          | 83-09083        | 2           | Heat element 1,8 kW 400 V lower         |
| 27a         | 83-09085        | 2           | Heat element 1,8 kW 230V lower (Norway) |



## 7. Termination

### 7.1. Destruction



The contact grill 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

## 8. Appendix

### 8.1. Signs, symbols and pictograms

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



Recycling symbol (see 7.1)



Hot surface – use gloves

## EC 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

## 9. Accesories



### Teflon foil for Turbo grill

| Model   | Product no. |
|---------|-------------|
|         | Top Pan     |
| GL 2002 | 01-10080    |
|         | Bottom Pan  |
| GL 2002 | 01-30930    |

### Scraper

| Model   | Product no. |
|---------|-------------|
| Scraper | 03-70905    |



### Steel sponge

Cleans without scratching the grill plate.

| Model        | Product no. |
|--------------|-------------|
| Steel sponge | 01-69000    |



### Palette Knife

| Model         | Product no. |
|---------------|-------------|
| Palette knife | 01-69018    |



9.1.

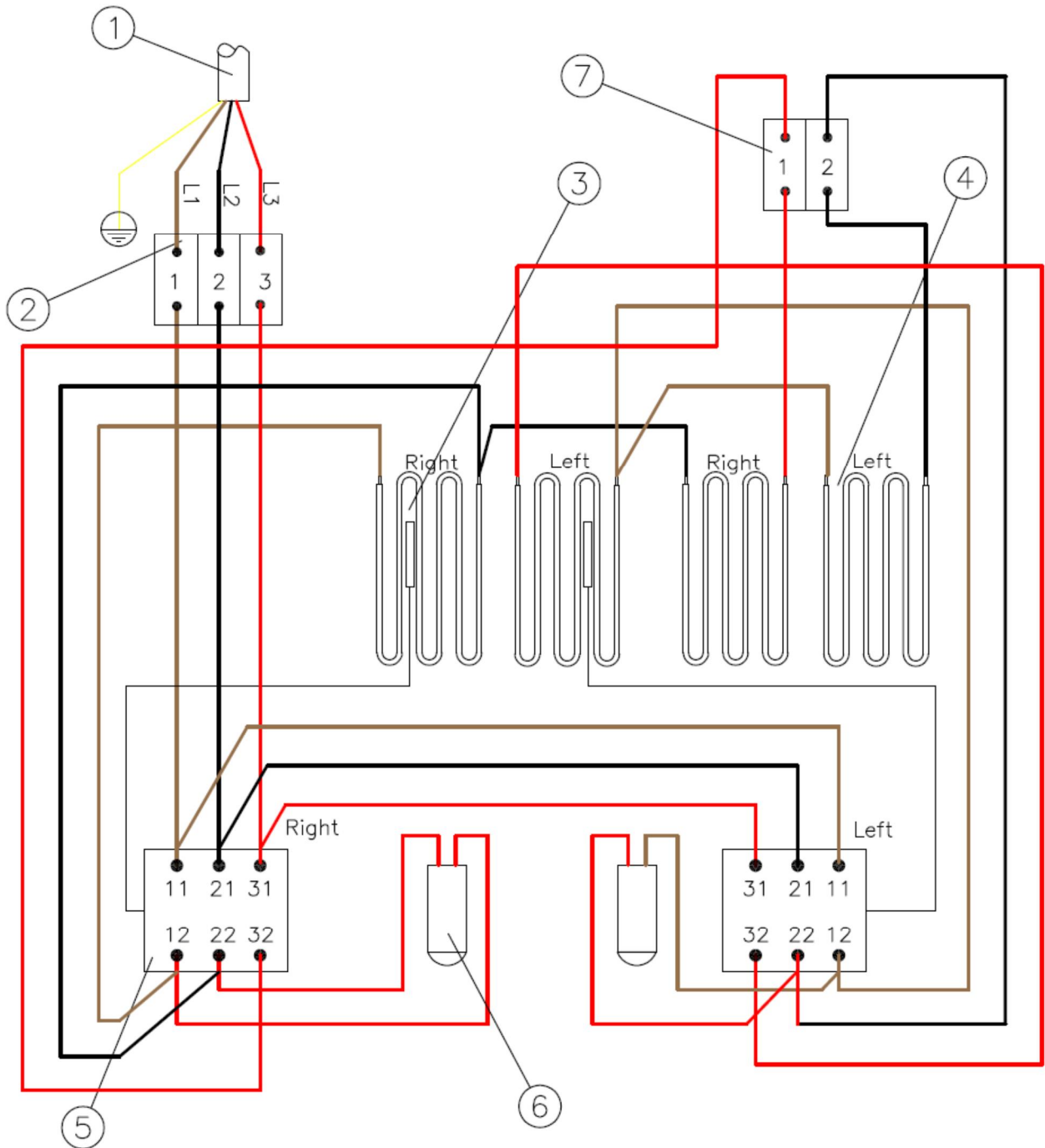
Wiring diagrams

400V

Ledningsfarver:

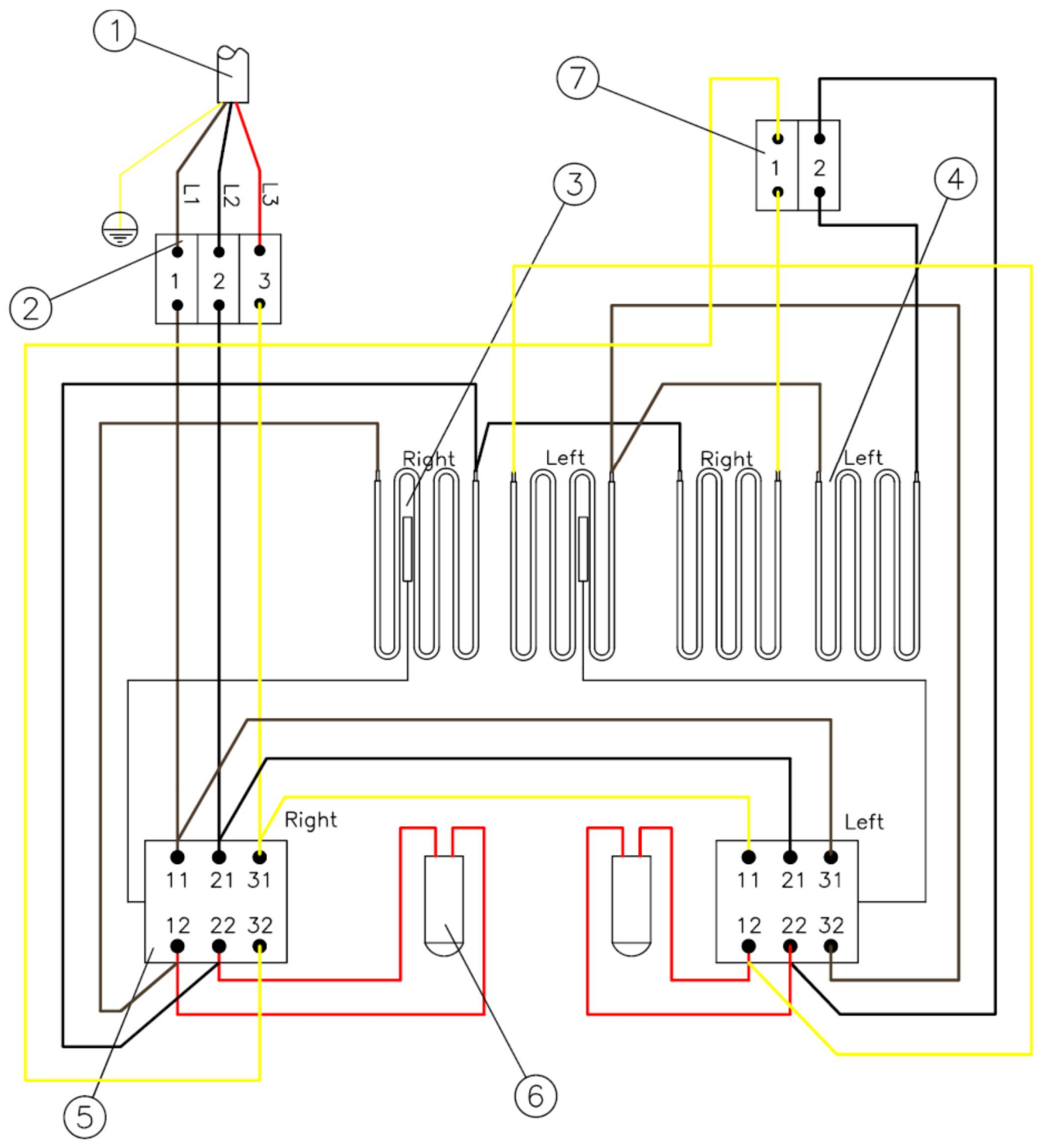
- Sort
- Gul
- Blå
- Brun
- Rød

Alle ledninger 1,5<sup>2</sup>



| <b>Pos.</b> | <b>Part no.</b> | <b>Pcs.</b> | <b>Description</b>                       |
|-------------|-----------------|-------------|--|
| 1           | 72-03528        | 1           | Connection cable 4 x 2,5 mm <sup>2</sup> |
| 2           | 72-03509        | 1           | Connector 3-pole ceramic                 |
| 3           | 83-09083        | 2           | Heat element 1,8 kW 400V lower           |
| 4           | 83-09074        | 2           | Heat element 1,5 kW 400V upper           |
| 5           | 82-06577        | 2           | Thermostat 3-polet with capillary tube   |
| 6           | 83-07507        | 2           | Lamp yellow                              |
| 7           | 72-03508        | 1           | Connector 2-pole ceramic                 |

# 230V Norway



| <b>Pos.</b> | <b>Varenummer</b> | <b>Antal</b> | <b>Benævnelse</b>                        |
|-------------|-------------------|--------------|--|
| 1           | 72-03528          | 1            | Connection cable 4 x 2,5 mm <sup>2</sup> |
| 2           | 72-03509          | 1            | Connector 3-pole ceramic                 |
| 3           | 83-09085          | 2            | Heat element 1,8 kW 230V lower           |
| 4           | 83-09073          | 2            | Heat element 1,5 kW 230V upper           |
| 5           | 82-06577          | 2            | Thermostat 3-polet with capillary tube   |
| 6           | 83-07507          | 2            | Lamp yellow                              |
| 7           | 72-03508          | 1            | Connector 2-pole ceramic                 |



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