



INNOVATIVE FASTFOOD EQUIPMENT

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FRYING

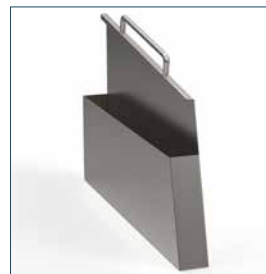
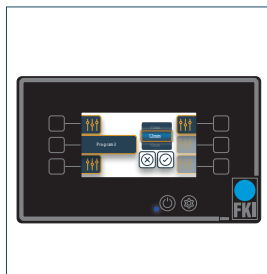
CLAMSHELL GRILL ADVANCED

- Newest pan technology and new temperature control ensure optimal heat distribution.
- New touchscreen display and improved user friendliness.
- Easy to change and clean Teflon foil.
- Large fat containers.
- Many setting options for cooking time and distance between pans.
- Visual display of cooking time.
- Countdown with alarm.
- Easy access to electrical systems for maintenance/service work.
- Electrical parts are protected in a separate box.

FKI CLAMSHELL GRILL CT 600-2



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity per hour**
CT 600-2	02-6002400	570 x 710 x 530/920* mm	450 x 460 mm	3x400V / 12kW	100
CT 600-2	02-6002230	570 x 710 x 530/920* mm	450 x 460 mm	3x230V / 12kW	100



TEFLON FOIL CT-SERIES

Model	Pan	Product no.
CT 600-2	Top pan	01-10110
CT 600-2	Bottom pan	01-10111

* When top pan is lifted.

** Approx. number of hamburgers depending on size and weight.

FRYING

CLAMSHELL GRILL STANDARD / MANUAL

- New electronic temperature control, with Eco function.
- New simple user interface.
- Built-in foil holder.
- Easy access for service.

CLAMSHELL GRILL STANDARD



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity per hour**
Glamshell Grill STD 9001	02-20181	470 x 630 x 480/680* mm	385 x 430 mm	3x400V / 9kW	80
Glamshell Grill STD 9001	02-20184	470 x 630 x 480/680* mm	385 x 430 mm	3x230V / 9kW	80



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity per hour**
Glamshell Grill STD 9002	02-20182	730 x 630 x 480/680* mm	590 x 430 mm	3x400V / 14kW	120
Glamshell Grill STD 9002	02-20185	730 x 630 x 480/680* mm	590 x 430 mm	3x230V / 14kW	120



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity per hour**
Glamshell Grill STD 9003	02-20183	470 x 630 x 480/680* mm	385 x 430 mm	3x400V / 10kW	80
Glamshell Grill STD 9003	02-20186	470 x 630 x 480/680* mm	385 x 430 mm	3x230V / 10kW	80

CLAMSHELL GRILL MANUAL



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity per hour**
GL 2002	02-80220	490 x 570 x 210/700* mm	450 x 390 mm	3x400V / 6,6kW	80
GL 2002	02-80221	490 x 570 x 210/700* mm	450 x 390 mm	3x230V / 6,6kW	80

* When top pan is lifted.

** Approx. number of hamburgers depending on size and weight.

FRYING

CLAMSHELL GRILL - ACCESSORIES

TEFLON FOIL FOR GL 9000-SERIES WITH FOIL HOLDER

Model	Pan	Product no.
GL 9001/9002	Large top pan	01-10105
GL 9002/9003	Small top pan	01-10104
GL 9001/9003	Bottom pan	01-10103
GL 9002	Bottom pan	01-10102

TEFLON FOIL FOR GL 2002

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

FRYING

GRIDDLES

- Powerful griddle with the latest pan technology (Swissply).
- High and uniform frying quality when preparing steaks and other foods suitable for frying.
- Precise electronic temperature control on the ADV models.
- Thermostat control on the MAN models.
- Grease containers on each side that are easy to empty.

GRIDDLE GP 600



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity per hour*
Griddle GP 600 MAN Swissply	02-60005	570 x 550 x 375 mm	450 x 450 mm	3x400V / 6,0kW	60
Griddle GP 600 MAN Swissply	02-60006	570 x 550 x 375 mm	450 x 450 mm	3x230V / 6,0kW	60



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity per hour*
Griddle GP 600 STD Swissply	02-60007	570 x 550 x 375 mm	450 x 450 mm	3x400V / 6,0kW	60
Griddle GP 600 STD Swissply	02-60008	570 x 550 x 375 mm	450 x 450 mm	3x230V / 6,0kW	60

GRIDDLE GP 900



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity per hour*
Griddle GP 900 MAN Swissply	02-60015	900 x 550 x 375 mm	780 x 450 mm	3x400V / 9,0kW	90
Griddle GP 900 MAN Swissply	02-60016	900 x 550 x 375 mm	780 x 450 mm	3x230V / 9,0kW	90



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity per hour*
Griddle GP 900 STD Swissply	02-60017	900 x 550 x 375 mm	780 x 450 mm	3x400V / 9,0kW	90
Griddle GP 900 STD Swissply	02-60018	900 x 550 x 375 mm	780 x 450 mm	3x230V / 9,0kW	90

*Approx. number of hamburgers depending on size and weight.

FRYING

GRILL PLATE

- High Capacity.
- Can fry all products suitable for pan frying.
- Built-in splash guard on the MAXI grill plates.

GRIDDLE PRESS FOR SMASH BURGER



Model	Varenr.	Diameter
Manual Griddle Press	01-65000	Ø150 mm



Model	Varenr.	Beskrivelse
Lever Griddle Press	02-60050	Arm for Griddle GP 600/900

STANDARD GRILL PLATE



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity per hour*
GL 9640v	02-96040 V	405 x 525 x 150 mm	390 x 450 mm	3x400V / 4,0kW	40
GL 9640v	02-96041 V	405 x 525 x 150 mm	390 x 450 mm	3x230V / 4,0kW	40



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity per hour*
GL 9660v	02-96060 V	605 x 525 x 150 mm	590 x 450 mm	3x400V / 6,0kW	60
GL 9660v	02-96062 V	605 x 525 x 150 mm	590 x 450 mm	3x230V / 6,0kW	60

Can be supplied with a loose splash guard.

* Approx. number of hamburgers depending on size and weight.

FRYING

GRILL PLATE - ACCESSORIES

SPLASH GUARD



Model	Product no.	Height
GL 9640	02-96140	170 mm
GL 9660	02-96160	170 mm

TEFLON FOIL



Model	Product no.
Griddle 600	01-10111
Griddle 900	01-10125
GL 6060 MAXI	01-36060
GL 9060 MAXI	01-39060
GL 9640	01-30930
GL 9660	01-30960

GRILLING

SAUSAGE GRILL

- Grilling and warmkeeping of sausages.
- Available as both countertop models (with angled or vertical front) and built-in models.
- Easy operation and cleaning.

On sausage grills the standard zone division is side by side. Some models are available with front/back zone division.

SAUSAGE GRILL - COUNTERTOP MODEL ANGLED FRONT



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity*
GL 9520v	01-95020 V	460 x 365 x 125 mm	450 x 290 mm	230V / 2,0kW	25



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity*
GL 9530v	01-95030 V	460 x 465 x 125 mm	450 x 390 mm	230V / 2,0kW	35



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity*
GL 9540	01-95040	405 x 525 x 150 mm	390 x 450 mm	230V / 2,0kW	35



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity*
GL 9560	01-95060	605 x 525 x 150 mm	590 x 450 mm	230V / 2,0kW	50



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity*
GL 9580	01-95080	805 x 525 x 150 mm	790 x 450 mm	230V / 2,7kW	70



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity*
GL 4660	01-46060	460 x 600 x 150 mm	450 x 525 mm	230V / 2,0kW	45

Standard front/back zone division.

* Number of sausages (18-21 cm) per plate.

GRILLING

SAUSAGE GRILL

SAUSAGE GRILL - COUNTERTOP MODEL VERTICAL FRONT



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity*
GL 3060	01-30060	300 x 600 x 140 mm	290 x 590 mm	230V / 2,0kW	30

Standard front/back zone division.



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity*
GL 4060	01-40060	400 x 600 x 140 mm	390 x 590 mm	230V / 2,0kW	40

Standard front/back zone division.



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity*
GL 6036	01-60036	600 x 360 x 140 mm	590 x 350 mm	230V / 2,0kW	40



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity*
GL 6046	01-60046	600 x 460 x 140 mm	590 x 450 mm	230V / 2,0kW	60



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity*
GL 6060	01-60060	600 x 600 x 140 mm	590 x 590 mm	230V / 2,0kW	60



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity*
GL 8046	01-80046	800 x 460 x 140 mm	790 x 450 mm	230V / 2,7kW	70

* Number of sausages (18-21 cm) per plate.

GRILLING

SAUSAGE GRILL

SAUSAGE GRILL - COUNTERTOP MODEL VERTICAL FRONT



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity*
GL 8060	01-80060	800 x 600 x 140 mm	790 x 590 mm	230V / 2,0kW	80



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity*
GL 10040	01-10041	1000 x 400 x 130 mm	990 x 390 mm	230V / 3,2kW	70

Standard front/back zone division.



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity*
GL 10060	01-10061	1000 x 400 x 130 mm	990 x 590 mm	230V / 3,0kW	100

Available with two and three heating zones.

SAUSAGE GRILL - BUILT-IN MODEL



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Cut-out dim. (WxD)	Voltage/Power	Capacity*
GL 3945	01-03945	445 x 505 x 110 mm	390 x 450 mm	410 x 470 mm	230V / 2,0 kW	30



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Cut-out dim. (WxD)	Voltage/Power	Capacity*
GL 5945	01-05945	645 x 505 x 110 mm	590 x 450 mm	610 x 470 mm	230V / 2,0kW	50



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Cut-out dim. (WxD)	Voltage/Power	Capacity*
GL 7945	01-07945	845 x 505 x 110 mm	790 x 450 mm	810 x 470 mm	230V / 2,7kW	70

* Number of sausages (18-21 cm) per plate.

GRILLING

SAUSAGE GRILL - ACCESSORIES

TEFLON FOIL



Model	Product no.
GL 9520	01-30920
GL 9530	01-30930
GL 4660	01-34660
GL 9540	01-30931
GL 9560	01-30960
GL 9580	01-30980
GL 4060	01-34060
GL 6060	01-30962
GL 8060	01-10101
GL 6036	01-36036
GL 6046	01-30960
GL 8046	01-30980
GL 5945	01-30960
GL 7945	01-30980

SPLASH GUARD



Model	Product no.	Height
GL 9520	02-95120	170 mm
GL 9530	02-95130	170 mm
GL 9540	02-96140	170 mm
GL 9560	02-96160	170 mm
GL 9580	02-96180	170 mm
GL 6060	02-96160	170 mm
GL 6036	02-96136	170 mm
GL 6046	02-96160	170 mm
GL 5945	02-96160	170 mm
GL 7945	02-96180	170 mm

BRIDGE



Model (Lower)	Model (Upper)	Product no.	Height	Notice
GL 9530	GL 9520	01-10995	250 mm	
GL 4660	GL 9520 / GL 9530	01-10989	150 mm	Two-piece
GL 9540	GL 9540	01-10991	250 mm	
GL 9560	GL 9640 / GL 4660 / GL 6036 / GL 9560	01-10998	250 mm	
GL 9580	GL 9560 / GL 9540 / GL 9580	01-10999	250 mm	
GL 6060	GL 6036	01-10990	250 mm	Two-piece
GL 6046	GL 6036	01-10990	250 mm	Two-piece
GL 5945	GL 9640 / GL 4660 / GL 6036 / GL 9560	01-10998	250 mm	
GL 7945	GL 9560 / GL 9540 / GL 9580	01-10999	250 mm	

Bridge with pull-out function can be supplied on request.

GRILLING

ROLLER GRILL

- Electronic control.
- Timer.
- Eco function.

As standard, rollers are Teflon coated steel rollers. All models are available with rollers in stainless steel and oval rollers. Selected models are available with both one and two zones.

ROLLER GRILL STANDARD



Model	Width of rollers	No. of zones	Ext. dim. (WxDxH)	Voltage/Power	Capacity*
RG 8-45	450 mm	2	530 x 350 x 170 mm	230V / 1,25kW	14
RG 8-65	650 mm	2	725 x 350 x 170 mm	230V / 1,25kW	21
RG 10-45	450 mm	2	530 x 430 x 170 mm	230V / 1,55kW	18
RG 10-65	650 mm	2	725 x 430 x 170 mm	230V / 1,55kW	27
RG 14-45	450 mm	2	530 x 595 x 170 mm	230V / 2,15kW	26
RG 14-65	650 mm	2	725 x 595 x 170 mm	230V / 2,15kW	39

ROLLER GRILL MANUAL



Model	Width of rollers	No. of zones	Ext. dim. (WxDxH)	Voltage/Power	Capacity*
GL 6	220 mm	1	300 x 265 x 170 mm	230V / 0,95kW	5
GL 6	450 mm	1	530 x 265 x 170 mm	230V / 0,95kW	10
GL 6	650 mm	1	725 x 265 x 170 mm	230V / 0,95kW	15
GL 6	1020 mm	1	1100 x 265 x 170 mm	230V / 0,95kW	25



Model	Width of rollers	No. of zones	Ext. dim. (WxDxH)	Voltage/Power	Capacity*
GL 8	220 mm	1	300 x 350 x 170 mm	230V / 1,25kW	7
GL 8	450 mm	1 / 2	530 x 350 x 170 mm	230V / 1,25kW	14
GL 8	650 mm	1 / 2	725 x 350 x 170 mm	230V / 1,25kW	21
GL 8	1020 mm	2	1100 x 350 x 170 mm	230V / 1,25kW	35



Model	Width of rollers	No. of zones	Ext. dim. (WxDxH)	Voltage/Power	Capacity*
GL 10	220 mm	1	300 x 430 x 170 mm	230V / 1,55kW	9
GL 10	450 mm	1 / 2	530 x 430 x 170 mm	230V / 1,55kW	18
GL 10	650 mm	2	725 x 430 x 170 mm	230V / 1,55kW	27
GL 10	1020 mm	2	1100 x 430 x 170 mm	230V / 1,55kW	45

* Number of sausages (18-21 cm).

GRILLING

ROLLER GRILL

ROLLER GRILL MANUAL



Model	Width of rollers	No. of zones	Ext. dim. (WxDxH)	Voltage/Power	Capacity*
GL 12	220 mm	1	300 x 515 x 170 mm	230V / 1,85kW	11
GL 12	450 mm	2	530 x 515 x 170 mm	230V / 1,85kW	22
GL 12	650 mm	2	725 x 515 x 170 mm	230V / 1,85kW	33
GL 12	1020 mm	2	1100 x 515 x 170 mm	230V / 1,85kW	55



Model	Width of rollers	No. of zones	Ext. dim. (WxDxH)	Voltage/Power	Capacity*
GL 14	450 mm	2	530 x 595 x 170 mm	230V / 2,15kW	26
GL 14	650 mm	2	725 x 595 x 170 mm	230V / 2,15kW	39
GL 14	1020 mm	2	1100 x 595 x 170 mm	230V / 2,15kW	65



Model	Width of rollers	No. of zones	Ext. dim. (WxDxH)	Voltage/Power	Capacity*
GL 16	450 mm	2	530 x 680 x 170 mm	230V / 2,4kW	30
GL 16	650 mm	2	725 x 680 x 170 mm	230V / 2,4kW	45
GL 16	1020 mm	2	1100 x 680 x 170 mm	230V / 2,4kW	75

TIMER



Model	Capacity*
RG STD 14/45	26

* Number of sausages (18-21 cm).

COOKING

COOKING EQUIPMENT

- Heating and warmkeeping of sausages, mash, steak in sauce, sauces, soups etc.
- Easy and quick adjustment of temperatures.
- Easy operation and cleaning.

COOKING EQUIPMENT - COUNTERTOP MODEL



Model	Product no.	Ext. dim. (WxDxH)	Voltage/Power	Notice
CL 3016B	01-30404	280 x 460 x 310 mm	230V / 1,5kW	Incl. canteen and perforated grill



Model	Product no.	Ext. dim. (WxDxH)	Voltage/Power	Notice
CL 13100 B	01-30131	205 x 425 x 175 mm	230V / 1,5kW	Incl. canteen



Model	Product no.	Ext. dim. (WxDxH)	Voltage/Power	Notice
CL 13150 B	01-30135	205 x 425 x 225 mm	230V / 1,5kW	Incl. canteen



Model	Product no.	Ext. dim. (WxDxH)	Voltage/Power	Notice
CL 14100 B	01-30141	295 x 265 x 175 mm	230V / 0,75kW	Incl. canteen

STEAMER



Model	Product no.	Ext. dim. (WxDxH)	Voltage/Power	Notice
CL 2530	01-30142	270 x 240 x 310 mm	230V / 0,75kW	Incl. partition and perforated grill



Model	Product no.	Ext. dim. (WxDxH)	Voltage/Power	Notice
CL 3050	01-30501	255 x 425 x 310 mm	230V / 1,5kW	Incl. partition and perforated grill

COOKING

COOKING EQUIPMENT

COOKING EQUIPMENT - BUILT-IN MODEL



Model	Product no.	Ext. dim. (WxDxH)	Cut-out dim. (WxDxH)	Voltage/Power	Notice
CL 3016R	01-30403	310 x 465 x 265 mm	270 x 385 (x 265) mm	230V / 1,5kW	Incl. canteen, partition and perforated grill



Model	Product no.	Ext. dim. (WxDxH)	Cut-out dim. (WxDxH)	Voltage/Power	Notice
CL 3020	01-30003	270 x 370 x 270 mm	270 X 370 (x 285) mm	230V / 1,2kW	Incl. partition and perforated grill



Model	Product no.	Ext. dim. (WxDxH)	Cut-out dim. (WxDxH)	Voltage/Power	Notice
CLA1D	01-30405	325 x 365 x 300 mm	270 x 300 (x 300) mm	230V / 1,5kW	Incl. canteen, partition and perforated grill



Model	Product no.	Ext. dim. (WxDxH)	Cut-out dim. (WxDxH)	Voltage/Power	Notice
CLA1N	01-30406	325 x 365 x 300 mm	270 x 300 (x 300) mm	230V / 1,5kW	Incl. canteen, partition and perforated grill



Model	Product no.	Ext. dim. (WxDxH)	Cut-out dim. (WxDxH)	Voltage/Power	Notice
CLA2N	01-30414	325 x 365 x 215 mm	270 x 300 (x 215) mm	230V / 1,5kW	Incl. canteen, partition and perforated grill



Model	Product no.	Ext. dim. (WxDxH)	Cut-out dim. (WxDxH)	Voltage/Power
CL 14150	01-30419	226 x 308 x 275 mm	175 x 275 (x 275) mm	230V / 0,75kW

On request, most built-in models can be delivered with legs mounted.

BREAD

CONVEYOR TOASTER

- Easy heating of bread products, such as French hot dog bread, hotdog bread, burger buns and similar.
- Available in 12 different models, including the option of programs, Eco function, extra power and extra width.
- Burger function on all models.

The MAN models have fixed speed.

The STD models have variable speed, the possibility of programming, and a simple Eco function.

The ADV models have variable speed, possibility of programming, and advanced Eco function with several setting options.

The CT 400 models are also available in a "Performance" version, which is equipped with extra heating elements for increased capacity. We also offer the model CT 550, which have extra width and therefore is suited for festivals and events.

CONVEYOR TOASTER



Model	Product no.	Ext. dim. (WxDxH)	Belt width	Voltage/Power
CT 280 MAN	03-80280	412 x 545 x 430 mm	280 mm	230V / 2,2kW
CT 280 STD	03-80282	412 x 545 x 430 mm	280 mm	230V / 2,2kW
CT 280 ADV	03-80285	412 x 545 x 430 mm	280 mm	230V / 2,2kW
CT 400 MAN	03-80400	532 x 545 x 430 mm	400 mm	230V / 2,2kW
CT 400 STD	03-80402	532 x 545 x 430 mm	400 mm	230V / 2,2kW
CT 400 ADV	03-80405	532 x 545 x 430 mm	400 mm	230V / 2,2kW

CONVEYOR TOASTER SPECIAL MODELS



Model	Product no.	Ext. dim. (WxDxH)	Belt width	Voltage/Power
CT 400 STD Performance	03-80406	532 x 545 x 430 mm	400 mm	230V / 3,2kW
CT 400 STD Performance	03-80407	532 x 545 x 430 mm	400 mm	400V / 3,2kW
CT 400 ADV Performance	03-80408	532 x 545 x 430 mm	400 mm	230V / 3,2kW
CT 400 ADV Performance	03-80409	532 x 545 x 430 mm	400 mm	400V / 3,2kW
CT 550 STD Performance	03-80551	682 x 545 x 430 mm	550 mm	400V / 5,2kW
CT 550 ADV Performance	03-80552	682 x 545 x 430 mm	550 mm	400V / 5,2kW

BREAD

TOASTER

- Heating of toasts and other similar bread products.
- Thermostatically controlled heat from 50-250 °C.

TOASTERS



Model	Product no.	Ext. dim. (WxDxH)	Distance (Top/Bottom)	Voltage/Power	Notice
TL 5270-24	03-70877	280 x 385 x 210 mm	Variabel 0-75mm	230V / 2,0kW	
TL 5270-24 Panini	03-70897	280 x 385 x 210 mm	Variabel 0-75 mm	230V / 2,0kW	Flat bottom pan



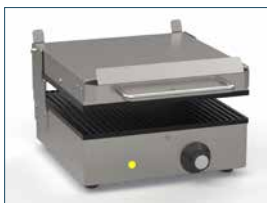
Model	Product no.	Ext. dim. (WxDxH)	Voltage/Power
TL 5272-24 FRH	03-70878	280 x 385 x 235 mm	230V / 2,0kW



Model	Product no.	Ext. dim. (WxDxH)	Distance (Top/Bottom)	Voltage/Power
TL 5603-24	03-70397	375 x 300 x 200 mm	Fast 20 mm	230V / 1,6kW



Model	Product no.	Ext. dim. (WxDxH)	Distance (Top/Bottom)	Voltage/Power	Notice
TL 3730-24	03-70885	390 x 430 x 210 mm	Variabel 0-75 mm	230V / 2,6kW	
TL 3730-24 Panini	03-70896	390 x 430 x 210 mm	Variabel 0-75 mm	230V / 2,6kW	High temperature Ceramic coating



Model	Product no.	Ext. dim. (WxDxH)	Distance (Top/Bottom)	Voltage/Power
TL 5211	03-70810	280 x 330 x 170 mm	Fast 35 mm	230V / 2,0kW
TL 5212	03-70812	280 x 330 x 170 mm	Fast 27 mm	230V / 2,0kW

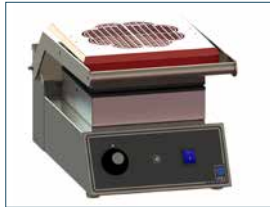


Model	Product no.	Ext. dim. (WxDxH)	Voltage/Power
TL 5417 Rototoaster	03-70503	270 x 380 x 530 mm	230V / 2,1kW

BREAD

TOASTER - ACCESSORIES

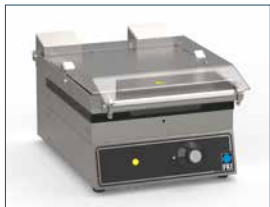
WAFFLE IRON



Model	Product no.	Ext. dim. (WxDxH)	Voltage/Power
TL 1322	03-13022	270 x 405 x 235 mm	230V / 1,5kW

ACCESSORIES TOASTERS

Heat shield



Model	Product no.
TL 5270	03-70823
TL 5211	03-70820
TL 5212	03-70820
TL 5602	03-70827



Teflon scraper



Model	Product no.
TL 5270	03-70900
TL 5211	03-70900
TL 5212	03-70900
TL 5602	03-70900
TM 05	03-70900

Distance frame

Model	Product no.	Height
TL 5270 + TL 5270 Panini	03-70893	15 mm
TL 5270 + TL 5270 Panini	83-00906	27 mm
TL 5270 + TL 5270 Panini	03-70892	35 mm
TL 3730 + TL 3730 Panini	03-70889	22 mm
TL 3730 + TL 3730 Panini	03-70888	27 mm
TL 3730 + TL 3730 Panini	03-70891	35 mm

ACCESSORIES ROTO TOASTER

Teflon foil



Model	Product no.
TL 5417	01-10082



Tefloncoated bread divider

Model	Product no.
TL 5417	03-70512

SPECIAL PRODUCT

CONVEYOR GRILL

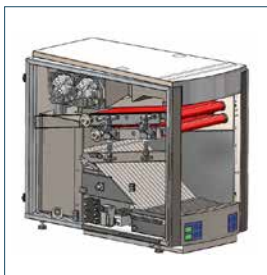
- Useable without extraction or extractor hood.
- Frying of frozen machine-made hamburgers.
- "Plug 'n' Play" - only needs power.
- Can be customized and programmed for perfect and uniform frying of your hamburgers.

CONVEYOR GRILL



Model	Product no.	Ext. dim. (WxDxH)	Voltage/Power	Capacity per hour*
GLBT-UKV	02-06400V	450 x 750 x 700 mm	3x400V / 5,7kW	60
GLBT-UKV	02-06323V	450 x 750 x 700 mm	3x230V / 5,7kW	60

*Approx. number of hamburgers depending on size and weight.



OPERATION AND MAINTENANCE CONVEYOR GRILL



Model	Description	Product no.
GLBT-UKV	Silicone cleaning tool (handle not included)	88-00390



GLBT-UKV	Drive roller	88-00124
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GLBT-UKV	Teflon band Upper Teflon band Lower	88-00400 88-00401
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GLBT-UKV	Coal filter Refill	88-00210
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GLBT-UKV	Filter Fine/White Filter Coarse/Blue (frame not included)	88-00068 88-00069
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DEEP FRYING

FRYER ADVANCED

- New developed control with precise temperature control.
- New energy-saving control.
- Display with touchscreen.
- User-friendly and robust.
- Visual display of frying time.
- Eco function.
- Countdown with alarm.
- Additional security features.
- Easy to clean and service.
- Several effect options for different needs (9 kW, 15 kW, 21 kW).
- Floor models are available with lifting system (see more on page 25).
- Floor models are available with Oilcleaningsystem.

FKI FRYER ADV FLOOR MODELS



Model	Product no.	Ext. dim. (WxDxH)	Liter	Voltage/Power	Standard baskets
SINGLE FLOOR 9kW	04-21020	352 x 655 x 880 mm	16	400V / 9kW	2 x 1/2
SINGLE FLOOR 15kW	04-21021	352 x 655 x 880 mm	16	400V / 15kW	2 x 1/2
SINGLE FLOOR 21kW	04-21022	352 x 655 x 880 mm	16	400v / 21kW	2 x 1/2

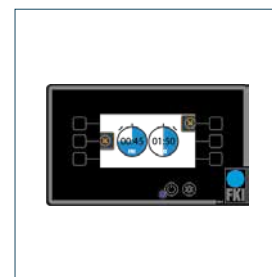
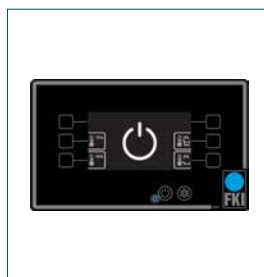


Model	Product no.	Ext. dim. (WxDxH)	Liter	Voltage/Power	Standard baskets
DOUBLE FLOOR 9kW	04-21025	705 x 655 x 880 mm	2 x 16	400V / 9kW	1 x 1/1 - 2 x 1/2
DOUBLE FLOOR 15kW	04-21026	705 x 655 x 880 mm	2 x 16	400V / 15kW	1 x 1/1 - 2 x 1/2
DOUBLE FLOOR 21kW	04-21027	705 x 655 x 880 mm	2 x 16	400V / 21kW	1 x 1/1 - 2 x 1/2

FKI FRYER ADV SPLIT FLOOR MODELS



Model	Product no.	Ext. dim. (WxDxH)	Liter	Voltage/Power	Standard baskets
SINGLE FLOOR SPLIT 10kW	04-21023	470 x 655 x 880 mm	2 x 10	3x400V / 10kW	2 x 1/2
SINGLE FLOOR SPLIT 14kW	04-21024	470 x 655 x 880 mm	2 x 10	3x400V / 14kW	2 x 1/2



For models with 3x230V see pricelist.

DEEP FRYING

FRYER ADVANCED

FKI FRYER ADV COUNTERTOP MODELS



Model	Product no.	Ext. dim. (WxDxH)	Liter	Voltage/Power	Standard baskets
SINGLE TABLE 9kW	04-21000	352 x 655 x 370 mm	16	400V / 9kW	2 x 1/2
SINGLE TABLE 15kW	04-21001	352 x 655 x 370 mm	16	400V / 15kW	2 x 1/2
SINGLE TABLE 21kW	04-21002	352 x 655 x 370 mm	16	400v / 21kW	2 x 1/2



Model	Product no.	Ext. dim. (WxDxH)	Liter	Voltage/Power	Standard baskets
DOUBLE TABLE 9kW	04-21005	705 x 655 x 370 mm	2 x 16	400V / 9kW	1 x 1/1 - 2 x 1/2
DOUBLE TABLE 15kW	04-21006	705 x 655 x 370 mm	2 x 16	400V / 15kW	1 x 1/1 - 2 x 1/2
DOUBLE TABLE 21kW	04-21007	705 x 655 x 370 mm	2 x 16	400V / 21kW	1 x 1/1 - 2 x 1/2

FKI FRYER ADV SPLIT COUNTERTOP MODELS



Model	Product no.	Ext. dim. (WxDxH)	Liter	Voltage/Power	Standard baskets
SINGLE TABLE SPLIT 10kW	04-21003	470 x 655 x 370 mm	2 x 10	3x400V / 10kW	2 x 1/2
SINGLE TABLE SPLIT 14kW	04-21004	470 x 655 x 370 mm	2 x 10	3x400V / 14kW	2 x 1/2

DEEP FRYING

FRYER STANDARD

- Heat control with electronic thermostat.
- Simple operation with push buttons.
- Easy to clean and service.
- Fast heating.
- Additional safety features.
- Eco function.

FKI FRYER STD FLOOR MODELS



Model	Product no.	Ext. dim. (WxDxH)	Liter	Voltage/Power	Standard baskets
SINGLE FLOOR 9kW	04-22020	352 x 655 x 880 mm	16	400V / 9kW	2 x 1/2
SINGLE FLOOR 15kW	04-22021	352 x 655 x 880 mm	16	400V / 15kW	2 x 1/2
SINGLE FLOOR 21kW	04-22022	352 x 655 x 880 mm	16	400V / 21kW	2 x 1/2



Model	Product no.	Ext. dim. (WxDxH)	Liter	Voltage/Power	Standard baskets
DOUBLE FLOOR 9kW	04-22025	705 x 655 x 880 mm	2 x 16	400V / 9kW	1 x 1/1 - 2 x 1/2
DOUBLE FLOOR 15kW	04-22026	705 x 655 x 880 mm	2 x 16	400V / 15kW	1 x 1/1 - 2 x 1/2
DOUBLE FLOOR 21kW	04-22027	705 x 655 x 880 mm	2 x 16	400V / 21kW	1 x 1/1 - 2 x 1/2

FKI FRYER STD SPLIT FLOOR MODELS



Model	Product no.	Ext. dim. (WxDxH)	Liter	Voltage/Power	Standard baskets
SINGLE FLOOR SPLIT 10kW	04-22023	470 x 655 x 880 mm	2 x 10	400V / 10kW	2 x 1/2
SINGLE FLOOR SPLIT 14kW	04-22024	470 x 655 x 880 mm	2 x 10	400V / 10kW	2 x 1/2

FKI FRYER STD COUNTERTOP MODELS



Model	Product no.	Ext. dim. (WxDxH)	Liter	Voltage/Power	Standard baskets
SINGLE TABLE 9kW	04-22000	352 x 655 x 370 mm	16	400V / 9kW	2 x 1/2
SINGLE TABLE 15kW	04-22001	352 x 655 x 370 mm	16	400V / 15kW	2 x 1/2
SINGLE TABLE 21kW	04-22002	352 x 655 x 370 mm	16	400V / 21kW	2 x 1/2



Model	Product no.	Ext. dim. (WxDxH)	Liter	Voltage/Power	Standard baskets
DOUBLE TABLE 9kW	04-22005	705 x 655 x 370 mm	2 x 16	400V / 9kW	1 x 1/1 - 2 x 1/2
DOUBLE TABLE 15kW	04-22006	705 x 655 x 370 mm	2 x 16	400V / 15kW	1 x 1/1 - 2 x 1/2
DOUBLE TABLE 21kW	04-22007	705 x 655 x 370 mm	2 x 16	400V / 21kW	1 x 1/1 - 2 x 1/2

FKI FRYER STD SPLIT COUNTERTOP MODELS



Model	Product no.	Ext. dim. (WxDxH)	Liter	Voltage/Power	Standard baskets
SINGLE TABLE SPLIT 10kW	04-22003	470 x 655 x 370 mm	2 x 10	400V / 10kW	2 x 1/2
SINGLE TABLE SPLIT 14kW	04-22004	470 x 655 x 370 mm	2 x 10	400V / 10kW	2 x 1/2

DEEP FRYING

FRYER MANUAL

- Heat is regulated with analogue thermostat.
- Low lifetime cost.

FKI FRYER MAN COUNTERTOP MODELS



Model	Product no.	Ext. dim. (WxDxH)	Liter	Voltage/Power	Standard baskets
SINGLE TABLE 9kW	04-19000	350 x 650 x 335 mm	16	3x400V / 9kW	2 x 1/2
SINGLE TABLE 15kW	04-19034	350 x 650 x 335 mm	16	3x400V / 15kW	2 x 1/2



Model	Product no.	Ext. dim. (WxDxH)	Liter	Voltage/Power	Standard baskets
DOUBLE TABLE 9kW	04-19010	700 x 650 x 335 mm	2 x 16	3x400V / 2 x 9kW	1 x 1/1 - 2 x 1/2
DOUBLE TABLE 15kW	04-19033	700 x 650 x 335 mm	2 x 16	3x400V / 2 x 15kW	1 x 1/1 - 2 x 1/2

FKI FRYER MAN FLOOR MODELS



Model	Product no.	Ext. dim. (WxDxH)	Liter	Voltage/Power	Standard baskets
SINGLE FLOOR 9kW	04-19020	350 x 650 x 880 mm	16	3x400V / 9kW	2 x 1/2
SINGLE FLOOR 15kW	04-19032	350 x 650 x 880 mm	16	3x400V / 15kW	2 x 1/2



Model	Product no.	Ext. dim. (WxDxH)	Liter	Voltage/Power	Standard baskets
DOUBLE FLOOR 9kW	04-19030	700 x 650 x 880 mm	2 x 16	3x400V / 2 x 9kW	1 x 1/1 - 2 x 1/2
DOUBLE FLOOR 15kW	04-19031	700 x 650 x 880 mm	2 x 16	3x400V / 2 x 15kW	1 x 1/1 - 2 x 1/2

DEEP FRYING

DEEP FRYER - ACCESSORIES

AUTOMATIC OIL CLEANING FOR FRYER ADV



Model	Product no.	Notice
Oil cleaning for Fryer ADV Double Floor	04-21065	For Magnesol filterpads
Oil cleaning for Fryer ADV Split Floor	04-21066	For Magnesol filterpads
Magnesol filterpads	04-21068	50 pcs.

LIFTING SYSTEM – AVAILABLE FOR THE FOLLOWING MODELS



Model	Product no.	Standard baskets
Single floor	04-21040	1 x 1/1
Single floor	04-21041	2 x 1/2
Single floor split	04-21042	2 x 1/2
Double floor	04-21043	1 x 1/1
Double floor	04-21044	2 x 1/1
Double floor	04-21045	2 x 1/2
Double floor	04-21046	2 x 1/2 + 1 x 1/1
Double floor	04-21047	4 x 1/2

Totaldybden på frituren øges med 100 mm.

DEEP FRYER BASKETS FOR FKI FRYER



Model	Product no.	Ext. dim. (WxDxH)
FKI FRYER 1/1	84-00070	260 x 280 x 155 mm
FKI FRYER 1/2	84-00071	125 x 280 x 155 mm

FRENCH FRIES HEATER



Model	Product no.	Ext. dim. (WxDxH)	Voltage/Power
Single Table	04-21070	352 x 655 x 651 mm	230V / 1kW



Model	Product no.	Ext. dim. (WxDxH)	Voltage/Power
Single Floor	04-21075	352 x 655 x 1150 mm	230V / 1kW

HEATING

HEATING

Heating plate



Model	Product no.	Ext. dim. (WxDxH)	Voltage/Power
TL 3550	02-83550	500 x 350 x 50 mm	230V / 0,4kW
TL 4075	02-84075	750 x 400 x 50 mm	230V / 0,9kW
TL 11026	02-11025	1100 x 265 x 50 mm	230V / 0,8kW

Heating lamp



Model	Product no.	Ext. dim. (WxDxH)	Voltage/Power
GL 2110	02-82101	260 x 360 x 560 mm	230V / 0,25kW
GL 2120	02-82201	560 x 360 x 560 mm	230V / 0,5kW

Heating drawer



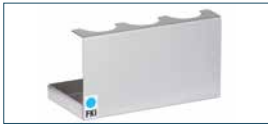
Model	Product no.	Ext. dim. (WxDxH)	Voltage/Power
VSK 10R	02-83125	250 x 520 x 300 mm	230V / 0,35kW
VSK 10S	02-83120	315 x 260 x 550 mm	230V / 0,35kW

SERVING

HOTDOG RACKS



Model	Product no.	Ext. dim. (WxDxH)
EL 19040	01-69040	300 x 90 x 60 mm



Model	Product no.	Ext. dim. (WxDxH)
EL 19130	01-69130	210 x 110 x 145 mm



Model	Product no.	Ext. dim. (WxDxH)
EL 19140	01-69140	260 x 110 x 110 mm

ONION DISPENSER



Model	Product no.	Ext. dim. (WxDxH)
EL 11030	01-50010	120 x 200 x 325 mm

BOTTLE HOLDER



Model	Product no.	Ext. dim. (WxDxH)	Description
EL 16080	01-63040	300 x 125 x 150 mm	3 bottles



Model	Product no.	Ext. dim. (WxDxH)	Description
EL 16090	01-63090	400 x 125 x 150 mm	4 bottles

TONGS



Model	Product no.	Længde	Description
EL 19012	01-69016	24 cm	Sausage tong



Model	Product no.	Længde	Description
EL 19013	01-69013	15 cm	Sausage tong

SERVING

TONG BOXES



Model	Product no.	Description
EL 19010	01-69010	with fold-over



Model	Product no.	Description
EL 19011	01-69011	with bracket

SALAD BOX - CANTEEN



Model	Product no.	Box + canteens	Ext. dim. (WxDxH)
SL 7003	05-75810	3 x (1/9 x 100)	340 x 220 x 210 mm
SL 7005	05-75105	1 x (1/9 x 100) + 2 x (1/6 x 100)	450 x 220 x 210 mm
SL 7010	05-75110	4 x (1/6 x 100) + 1 x (1/3 x 150)	560 x 375 x 260 mm
SL 7016	05-75800	3 x (1/6 x 100) + 1 x (1/3 x 150)	825 x 220 x 210 mm
SL 7050	05-75820	4 x (1/6 x 100) + 1 x (1/3 x 150)	990 x 220 x 210 mm
SL 7060	05-75825	4 x (1/6 x 100) + 2 x (1/3 x 150)	1320 x 220 x 210 mm



COOLING ELEMENT



Model	Product no.	Ext. dim. (WxDxH)
SL 75850	29-75850	480 x 280 x 35 mm

ABOUT FKI

We have achieved our strong position by always being close to our customers. We familiarize ourselves with the working conditions in the restaurants, and we develop stainless steel products for cooking fast-food that make the work simple, safe, and fast, so that the guests in the restaurants get the best possible experience.

Where special solutions are required or special concepts need to be developed, we are committed to the development of equipment that suits the task. The development often takes place in close collaboration with our dealers and users.

With us, you meet experienced industry people, and you get a quick response. All our production takes place in Denmark, and we have standard products in stock for immediate delivery.

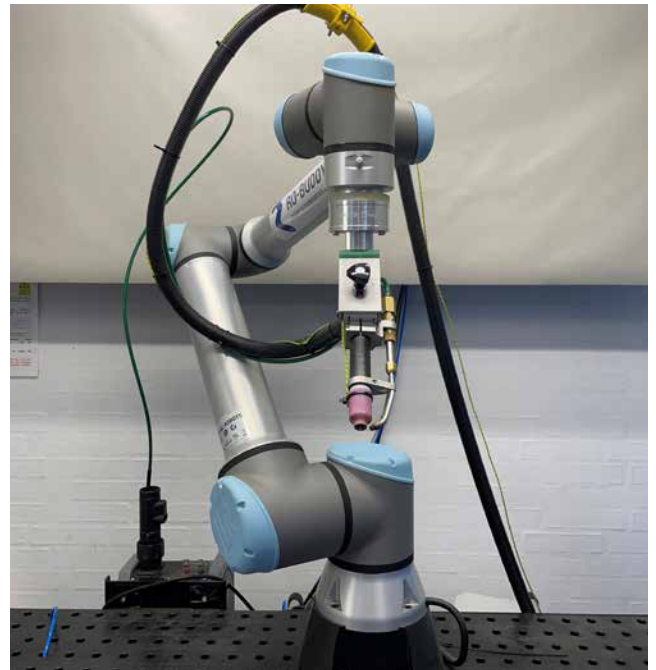
We are market leaders in the northern European markets for frying and cooking equipment, toasters and serving accessories for the fast-food industry. In addition, we are represented in large parts of Europe, and we work with many well-qualified and committed distributors worldwide.

SOCIALLY RESPONSIBLE-LABEL 2024

FKI Fast Food Teknik a/s has been awarded Udvikling Assens' Social Responsible label for 2024.

Udvikling Assens' justification for the award:

"The mark (certification) is given as a recognition of your great efforts for social responsibility. It is, for example, about making room for employees who, for one reason or another, cannot be employed on completely ordinary terms. It benefits the individual employee, the company, and our society, and in this way, you provide more opportunities to be part of the labor market."



SUSTAINABILITY

Sustainability and consideration for the planet's resources are important for us, for our suppliers, dealers, and customers. We always think sustainability into our production.

Materials, transport, etc.

Steel makes up 90% of our products, we have therefore chosen to use steel that contains approx. 90% recycled steel. At the same time, the manufacturer of our steel, Outokumpu, is the world's most environmentally friendly steel producer.

In collaboration with our steel supplier Lemvigh-Müller, we have reduced CO2 emissions by 90% during transport in connection with the delivery of steel.

When we send goods to customers, we always pay a CO2 fee, which helps to finance emission reduction projects in collaboration with "Atmosfair".

All the cardboard and paper we use to package our machines is made from FCS Certified recycled paper/cardboard.

The electricity we use at the factory is supplied by "AURA", which supplies green electricity (wind, solar, water).

All waste (cardboard, paper, plastic) and scrap (steel) from the production of our machines are of course sorted and recycled.

We do not discharge wastewater or greenhouse gases in our factory.

Insourcing

In recent years, we have made major investments in new production technology in the form of a robot welder and a laser cutter. This has meant that we have been able to move several production tasks home to the factory, thereby reducing the transport of materials and semi-manufactured goods.

Also read our ESG report at www.fki.dk.





Fast Food Teknik a/s

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