



INNOVATIVE FASTFOOD EQUIPMENT

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BLACK SERIES

FRYING

CONTACT GRILL

- Pre-programming of times and temperatures ensure quick and uniform cooking.
- Cook frozen products without thawing.
- Top pans open by the push of a button - no physical contact with hot surfaces.
- Outside grease tray with high capacity, no hot grease and easy emptying.

AUTOMATIC CONTACT GRILL



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity per hour**
GL 9001	02-20181	470 x 630 x 480/680* mm	385 x 430 mm	3x400V / 9kW	80
GL 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**
GL 9002	02-20182	730 x 630 x 480/680* mm	590 x 430 mm	3x400V / 14kW	120
GL 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**
GL 9003	02-20183	470 x 630 x 480/680* mm	385 x 430 mm	3x400V / 10kW	80
GL 9003	02-20186	470 x 630 x 480/680* mm	385 x 430 mm	3x230V / 10kW	80

MANUEL CONTACT GRILL



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	120
GL 2002	02-80221	490 x 570 x 210/700* mm	450 x 390 mm	3x230V / 6,6kW	120

* When top pan is lifted.

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

FRYING

CONTACT GRILL - ACCESSORIES

TEFLON FOIL

Model	Pan	Product no.
GL 9001/9002	Large top pan	01-10079
GL 9002/9003	Small top pan	01-10078
GL 9001/9003	Bottom pan	01-10103
GL 9002	Bottom pan	01-10102
GL 2002	Top pan	01-10080
GL 2002	Bottom pan	01-30930

STARTER KIT FOR CONTACT GRILL

Model	Product no.	Description	Number	Description	Number	Description	Number
GL 9001	SP-GL9001	Teflon foil top pan	5	Spatula	1	FKI Grill cleaner	1
		Teflon foil bottom pan	5	Scraper	1	Steel sponge	5
GL 9002	SP-GL9002	Teflon foil large top pan	5	Spatula	1	FKI Grill cleaner	1
		Teflon foil small top pan	5	Scraper	1	Steel sponge	5
		Teflon foil bottom pan	5				
GL 9003	SP-GL9003	Teflon foil small top pan	10	Spatula	1	FKI Grill cleaner	1
		Teflon foil bottom pan	5	Scraper	1	Steel sponge	5
GL 2002	SP-GL2002	Teflon foil top pan	5	Spatula	1	FKI Grill cleaner	1
		Teflon foil bottom pan	5	Scraper	1	Steel sponge	5

FRYING

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.
- These models are available in a black version (teflon-coated).

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	120-200
GLBT-UKV	02-06323V	450 x 750 x 700 mm	3x230V / 5,7kW	120-200

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

OPERATION AND MAINTENANCE CONVEYOR GRILL



Model	Description	Product no.
GLBT-UKV	Silicone cleaning tool	88-00390
GLBT-UKV	Drive roller	88-00124
GLBT-UKV	Teflon band Upper Teflon band Lower	88-00400 88-00401
GLBT-UKV	Coal filter Refill	88-00210
GLBT-UKV	Filter Fine/White Filter Coarse/Blue	88-00068 88-00069

STARTER KIT FOR CONVEYOR GRILL

Model	Product no.	Description	Number
GLBT-UKV	SP-GLBT UKV	Teflon band Upper	10
		Teflon band Lower	10
		Filter Fine/White	10
		Filter Coarse/Blue	10

FRYING

GRILL PLATE

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

MAXI GRILL PLATE



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity per hour*
GL 6060 MAXI	02-06060	600 x 600 x 420 mm	590 x 485 mm	3x400V / 6,0kW	60
GL 6060 MAXI	02-06061	600 x 600 x 420 mm	590 x 485 mm	3x230V / 6,0kW	60



Model	Product no.	Ext. dim. (WxDxH)	Frying surface (WxD)	Voltage/Power	Capacity per hour*
GL 9060 MAXI	02-09060	900 x 600 x 420 mm	890 x 485 mm	3x400V / 9,0kW	90
GL 9060 MAXI	02-09061	900 x 600 x 420 mm	890 x 485 mm	3x230V / 9,0kW	90

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

Approx. number of hamburgers depending on size and weight.

FRYING

GRILL PLATE- ACCESSORIES

SPLASH GUARD



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

BRIDGE



Model (Lower)	Model (Upper)	Product no.	Height
GL 9640	GL 9640	01-10991	250mm
GL 9660	GL 9640	01-10998	250mm

TEFLON FOIL



Model	Product no.
GL 6060 MAXI	01-36060
GL 9060 MAXI	01-39060
GL 9640	01-30930
GL 9660	01-30960

STARTER KIT FOR GRILL PLATE

Model	Product no.	Description	Number	Description	Number	Description	Number
GL 6060 MAXI	SP-GL 6060MAXI	Teflon foil	5	Spatula	1	FKI Grill cleaner	1
				Scraper	1	Steel sponge	5
GL 9060 MAXI	SP-GL 9060MAXI	Teflon foil	5	Spatula	1	FKI Grill cleaner	1
				Scraper	1	Steel sponge	5
GL 9640	SP-GL 9640	Teflon foil	5	Spatula	1	FKI Grill cleaner	1
				Scraper	1	Steel sponge	5
GL 9660	SP-GL 9660	Teflon foil	5	Spatula	1	FKI Grill cleaner	1
				Scraper	1	Steel sponge	5

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.
- These models are available in a black version (teflon-coated).

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 4660	01-46060	460 x 600 x 150 mm	450 x 525 mm	230V / 2,0kW	45



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

* 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 4060	01-40060	400 x 600 x 140 mm	390 x 590 mm	230V / 2,0kW	40



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



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 / 2,7kW	80

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
GL 5945	01-05945	645 x 505 x 110 mm	590 x 450 mm	610 x 470 mm	230V / 2,0kW	50
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

SPLASH GUARD



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

BRIDGE



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

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

GRILLING

SAUSAGE GRILL - ACCESSORIES

STARTER KIT FOR SAUSAGE GRILL

Model	Product no.	Description	Number	Description	Number	Description	Number
GL 9520	SP-GL 9520	Teflon foil	5	Sausage tong EL19012	1	FKI Grill cleaner	1
		Tong box	1	Scraper	1	Steel sponge	5
GL 9530	SP-GL 9530	Teflon foil	5	Sausage tong EL19012	1	FKI Grill cleaner	1
		Tong box	1	Scraper	1	Steel sponge	5
GL 4660	SP-GL 4660	Teflon foil	5	Sausage tong EL19012	1	FKI Grill cleaner	1
		Tong box	1	Scraper	1	Steel sponge	5
GL 9540	SP-GL 9540	Teflon foil	5	Sausage tong EL19012	1	FKI Grill cleaner	1
		Tong box	1	Scraper	1	Steel sponge	5
GL 9560	SP-GL 9560	Teflon foil	5	Sausage tong EL19012	1	FKI Grill cleaner	1
		Tong box	1	Scraper	1	Steel sponge	5
GL 9580	SP-GL 9580	Teflon foil	5	Sausage tong EL19012	1	FKI Grill cleaner	1
		Tong box	1	Scraper	1	Steel sponge	5
GL 4060	SP-GL 4060	Teflon foil	5	Sausage tong EL19012	1	FKI Grill cleaner	1
		Tong box	1	Scraper	1	Steel sponge	5
GL 6060	SP-GL 6060	Teflon foil	5	Sausage tong EL19012	1	FKI Grill cleaner	1
		Tong box	1	Scraper	1	Steel sponge	5
GL 8060	SP-GL 8060	Teflon foil	5	Sausage tong EL19012	1	FKI Grill cleaner	1
		Tong box	1	Scraper	1	Steel sponge	5
GL 6036	SP-GL 6036	Teflon foil	5	Sausage tong EL19012	1	FKI Grill cleaner	1
		Tong box	1	Scraper	1	Steel sponge	5
GL 6046	SP-GL 6046	Teflon foil	5	Sausage tong EL19012	1	FKI Grill cleaner	1
		Tong box	1	Scraper	1	Steel sponge	5
GL 8046	SP-GL 8046	Teflon foil	5	Sausage tong EL19012	1	FKI Grill cleaner	1
		Tong box	1	Scraper	1	Steel sponge	5
GL 5945	SP-GL 5945	Teflon foil	5	Sausage tong EL19012	1	FKI Grill cleaner	1
		Tong box	1	Scraper	1	Steel sponge	5
GL 7945	SP-GL 7945	Teflon foil	5	Sausage tong EL19012	1	FKI Grill cleaner	1
		Tong box	1	Scraper	1	Steel sponge	5

GRILLING

ROLLER GRILL

- Grilling and warmkeeping of sausages.
- Easy operation.
- Easy cleaning.
- These models are available in a black version (teflon-coated).

As standard, rollers are tefloncoated steel rollers. All models are also available with rollers in stainless steel, tefloncoated aluminum rollers, as well as oval rollers. Selected models are available with both one and to zones.

ROLLER GRILL



Model	Width of rollers	No. of zones	Ext. dim. (WxDxH)	Voltage/Power	Capacity*
GL 6	220mm	1	300 x 265 x 170 mm	230V / 0,95kW	5
GL 6	450mm	1	530 x 265 x 170 mm	230V / 0,95kW	10
GL 6	650mm	1	725 x 265 x 170 mm	230V / 0,95kW	15
GL 6	1020mm	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	220mm	1	300 x 350 x 170 mm	230V / 1,25kW	7
GL 8	450mm	1 / 2	530 x 350 x 170 mm	230V / 1,25kW	14
GL 8	650mm	1 / 2	725 x 350 x 170 mm	230V / 1,25kW	21
GL 8	1020mm	1 / 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	220mm	1	300 x 430 x 170 mm	230V / 1,55kW	9
GL 10	450mm	1 / 2	530 x 430 x 170 mm	230V / 1,55kW	18
GL 10	650mm	2	725 x 430 x 170 mm	230V / 1,55kW	27
GL 10	1020mm	2	1100 x 430 x 170 mm	230V / 1,55kW	45

* Number of sausages (18-21 cm)

GRILLING

ROLLER GRILL

ROLLER GRILL



Model	Width of rollers	No. of zones	Ext. dim. (WxDxH)	Voltage/Power	Capacity*
GL 12	220mm	1	300 x 515 x 170 mm	230V / 1,85kW	11
GL 12	450mm	2	530 x 515 x 170 mm	230V / 1,85kW	22
GL 12	650mm	2	725 x 515 x 170 mm	230V / 1,85kW	33
GL 12	1020mm	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	450mm	2	530 x 595 x 170 mm	230V / 2,15kW	26
GL 14	650mm	2	725 x 595 x 170 mm	230V / 2,15kW	39
GL 14	1020mm	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	450mm	2	530 x 680 x 170 mm	230V / 2,4kW	30
GL 16	650mm	2	725 x 680 x 170 mm	230V / 2,4kW	45
GL 16	1020mm	2	1100 x 680 x 170 mm	230V / 2,4kW	75

* Number of sausages (18-21 cm)

GRILLING

ROLLER GRILL - ACCESSORIES

OVAL ROLLERS



Model	Width of rollers	Product no.
GL	220mm	01-22022
GL	450mm	01-22045
GL	650mm	01-22065
GL	1020mm	01-22102

ALUMINUM ROLLER WITH TEFLON



Model	Width of rollers	Product no.
GL	220mm	01-23022
GL	450mm	01-23045
GL	650mm	01-23065
GL	1020mm	01-23102

STARTER KIT FOR ROLLER GRILL

Model	Product no.	Description	Number
All roller grills	SP-GLRU	Sausage tong plastic	2
		FKI Grill cleaner	1
		Steel sponge*	5

* However, not for teflon.

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
CL 3016B	01-30404	280 x 460 x 310 mm	230V / 1,0kW



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



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



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



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



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

COOKING

COOKING EQUIPMENT

COOKING EQUIPMENT - BUILT-IN MODEL



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



Model	Product no.	Ext. dim. (WxDxH)	Cut out dim. (WxDxH)	Voltage/Power
CL 3020	01-30003	330 x 435 x 285 mm	270 X 370 (x 285) mm	230V / 1,2kW



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



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



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



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

STARTER KIT FOR COOKING EQUIPMENT

Model	Product no.	Description	Number
All cooking equipment	SP-CL	Sausage tong plastic	2
		Steel sponge	5
		Descaling remedy	1

BREAD

CONVEYOR TOASTER

- Easy heating of bread products, such as French hotdog bread, hotdog bread, burger buns and similar.
- Available with fixed and variable belt speed, as well as a version with automatic energy-saving start/stop.
- Low lifetime cost.
- These models are available in a black version (teflon-coated).

Our UT conveyor toaster is also available in a festival edition with extra high capacity (model UT 550V - on request), as well as a customized solution for burger buns (model UT 280V BB).

FIXED SPEED



Model	Product no.	Ext. dim. (WxDxH)	Belt width	Voltage/Power
UT280	03-70285	410 x 510 x 420 mm	280mm	230V / 2,2kW
UT400	03-70405	530 x 510 x 420 mm	400mm	230V / 2,2kW

VARIABLE SPEED



Model	Product no.	Ext. dim. (WxDxH)	Belt width	Voltage/Power
UT 280V	03-70286	410 x 510 x 420 mm	280mm	230V / 2,2kW
UT 280V BB	03-70290	410 x 510 x 420 mm	280 mm	230V / 2,2kW
UT 400V	03-70406	530 x 510 x 420 mm	400mm	230V / 2,2kW
UT 400V BB	03-70409	530 x 510 x 420 mm	400 mm	230V / 2,2kW

ECO FIXED SPEED



Model	Product no.	Ext. dim. (WxDxH)	Belt width	Voltage/Power
UT 280E	03-70287	410 x 510 x 420 mm	280mm	230V / 2,2kW
UT 400E	03-70407	530 x 510 x 420 mm	400mm	230V / 2,2kW

ECO VARIABLE SPEED



Model	Product no.	Ext. dim. (WxDxH)	Belt width	Voltage/Power
UT 280EV	03-70288	410 x 510 x 420 mm	280mm	230V / 2,2kW
UT 400EV	03-70408	530 x 510 x 420 mm	400mm	230V / 2,2kW

HOTEL TOASTER



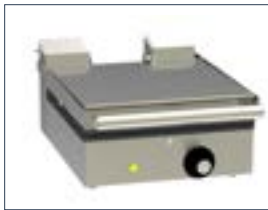
Model	Product no.	Ext. dim. (WxDxH)	Belt width	Voltage/Power
UT 280HT	03-70300	410 x 510 x 420 mm	280mm	230V / 2,2kW

BREAD

TOASTER

- Heating of toasts, panini, hotdog bread and other similar bread products.
- Thermostatically controlled heat from 50-250 °C.
- Small, compact and easy to clean.
- These models are available in a black version (teflon-coated).

TOASTERS



Model	Product no.	Ext. dim. (WxDxH)	Distance (Top/Bottom)	Voltage/Power	Notice
TL 5270	03-70870	280 x 375 x 170 mm	Variable 0-75mm	230V / 2,0kW	
TL 5270 Panini	03-70873	280 x 375 x 170 mm	Variable 0-75mm	230V / 2,0kW	Flat bottom pan



Model	Product no.	Ext. dim. (WxDxH)	Distance (Top/Bottom)	Voltage/Power	Notice
TL 3730 XL	03-70880	370 x 435 x 170 mm	Variable 0-75mm	230V / 3,0kW	Flat bottom pan



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



Model	Product no.	Ext. dim. (WxDxH)	Distance (Top/Bottom)	Voltage/Power
TL 5602	03-70394	420 x 260 x 190 mm	Fixed 15/25mm	230V / 1,6kW



Model	Product no.	Ext. dim. (WxDxH)	Distance (Top/Bottom)	Voltage/Power
TM 05	03-70395	180 x 450 x 205 mm	Fixed 27mm	230V / 1,6kW

French hotdog toaster



Model	Product no.	Ext. dim. (WxDxH)	Voltage/Power
TL 5272	03-70872	280 x 330 x 210 mm	230V / 2,0kW

BREAD

TOASTER

ACCESSORIES TOASTER

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

STARTER KIT FOR TOASTERS

Model	Product no.	Description	Number
TL 5270	SP-TL5270	Teflon scraper	2
		Sausage tong plastic	2
		FKI Grill cleaner	1
		Heat shield	1
TL 5211	SP-TL5211	Teflon scraper	2
		Sausage tong plastic	2
		FKI Grill cleaner	1
		Heat shield	1
TL 5212	SP-TL5212	Teflon scraper	2
		Sausage tong plastic	2
		FKI Grill cleaner	1
		Heat shield	1

Model	Product no.	Description	Number
TL 5602	SP-TL5602	Teflon scraper	2
		Sausage tong plastic	2
		FKI Grill cleaner	1
		Heat shield	1
Other toasters	SP-TL	Teflon scraper	2
		Sausage tong plastic	2
		FKI Grill cleaner	1

WAFFLE IRON



Model	Product no.	Ext. dim. (WxDxH)	Voltage/Power
TL 1301	03-13011	255 x 405 x 230 mm	230V / 1,5kW

BREAD

ROTO TOASTER

- Efficient heating and caramellization of burger buns.
- Variable distance - set according to the thickness of the burger buns.
- Quick run-through time - 30-35 seconds.
- Not suitable for brioche, panini and similar bread types.
- This model is available in a black version (teflon-coated).

ROTO TOASTER



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

ACCESSORIES ROTO TOASTER

Teflon foil



Model	Product no.
TL 5417	01-10082

Large bread drawer



Model	Product no.
TL 5417	83-07953

STARTER KIT FOR ROTO TOASTER

Model	Product no.	Description	Number
TL 5417	SP-TL 5417	Teflon foil	5
		Sausage tong EL19012	1
		FKI Grill cleaner	1

DEEP FRYING

FKA DEEP FRYER

FKA DEEP FRYER

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

FKA COUNTERTOP MODELS



Model	Product no.	Ext. dim. (WxDxH)	Liter	Voltage/Power	Standard baskets
FKA EB	04-19000	350 x 650 x 335 mm	15	3x400V / 9kW	2x ½



Model	Product no.	Ext. dim. (WxDxH)	Liter	Voltage/Power	Standard baskets
FKA DB	04-19010	700 x 650 x 335 mm	2 x 15	3x400V / 2 x 9kW	1 x 1/1 - 2x ½

FKA FLOOR MODELS



Model	Product no.	Ext. dim. (WxDxH)	Liter	Voltage/Power	Standard baskets
FKA EG	04-19020	350 x 650 x 880 mm	15	3x400V / 9kW	2x ½



Model	Product no.	Ext. dim. (WxDxH)	Liter	Voltage/Power	Standard baskets
FKA DG	04-19030	700 x 650 x 880 mm	2 x 15	3x400V / 2 x 9kW	1 x 1/1 - 2 x ½



				EUR		
DEEP FRYING						
FKI FRYER ADV floor					<i>Standard baskets</i>	<i>Litre</i>
Single floor 9kW	04-21020	350 x 650 x 880 mm	3x400V / 9kW	4.025	2 x 1/2	16
Single floor 15 kW	04-21021	350 x 650 x 880 mm	3x400V / 15kW	4.200	2 x 1/2	16
Single floor 21kW	04-21022	350 x 650 x 880 mm	3x400V / 21kW	4.450	2 x 1/2	16
Single floor split 10kW	04-21023	470 x 650 x 880 mm	3x400V / 10kW	5.325	2 x 1/2	2 x 10
Single floor split 14kW	04-21024	470 x 650 x 880 mm	3x400V / 14kW	5.500	2 x 1/2	2 x 10
Double floor 9kW	04-21025	700 x 650 x 880 mm	3x400V / 2x9kW	6.850	1 x 1/1 - 2 x 1/2	2 x 16
Double floor 15kW	04-21026	700 x 650 x 880 mm	3x400V / 2x15kW	7.200	1 x 1/1 - 2 x 1/2	2 x 16
Double floor 21kW	04-21027	700 x 650 x 880 mm	3x400V / 2x21kW	7.675	1 x 1/1 - 2 x 1/2	2 x 16
FKI FRYER ADV table					<i>Standard baskets</i>	<i>Litre</i>
Single table 9kW	04-21000	350 x 650 x 335 mm	3x400V / 9kW	3.450	2 x 1/2	16
Single table 15kW	04-21001	350 x 650 x 335 mm	3x400V / 15kW	3.600	2 x 1/2	16
Single table 21kW	04-21002	350 x 650 x 335 mm	3x400V / 21kW	3.825	2 x 1/2	16
Single table split 10kW	04-21003	470 x 650 x 335 mm	3x400V / 10kW	4.725	2 x 1/2	2 x 10
Single table split 14kW	04-21004	470 x 650 x 335 mm	3x400V / 14kW	4.900	2 x 1/2	2 x 10
Double table 9kW	04-21005	700 x 650 x 335 mm	3x400V / 2x9kW	6.150	1 x 1/1 - 2 x 1/2	2 x 16
Double table 15kW	04-21006	700 x 650 x 335 mm	3x400V / 2x15kW	6.475	1 x 1/1 - 2 x 1/2	2 x 16
Double table 21kW	04-21007	700 x 650 x 335 mm	3x400V / 2x21kW	6.950	1 x 1/1 - 2 x 1/2	2 x 16
FKI FRYER ADV floor 3 x 230V					<i>Standard baskets</i>	<i>Litre</i>
Single floor 9kW	04-21030	350 x 650 x 880 mm	3x230V / 9kW	4.275	2 x 1/2	16
Single floor 15kW	04-21031	350 x 650 x 880 mm	3x230V / 15kW	4.475	2 x 1/2	16
Single floor split 10kW	04-21032	470 x 650 x 880 mm	3x230V / 10kW	5.750	2 x 1/2	2 x 10
Double floor 9kW	04-21033	700 x 650 x 880 mm	3x230V / 2x9kW	7.150	1 x 1/1 - 2 x 1/2	2 x 16
Double floor 15kW	04-21034	700 x 650 x 880 mm	3x230V / 2x15kW	7.475	1 x 1/1 - 2 x 1/2	2 x 16
FKI FRYER ADV table 3 x 230V					<i>Standard baskets</i>	<i>Litre</i>
Single table 9kW	04-21010	350 x 650 x 335 mm	3x230V / 9kW	3.625	2 x 1/2	16
Single table 15kW	04-21011	350 x 650 x 335 mm	3x230V / 15kW	3.775	2 x 1/2	16
Single table split 10kW	04-21012	470 x 650 x 335 mm	3x230V / 10kW	4.900	2 x 1/2	2 x 10
Double table 9kW	04-21013	700 x 650 x 335 mm	3x230V / 2x9kW	6.350	1 x 1/1 - 2 x 1/2	2 x 16
Double table 15kW	04-21014	700 x 650 x 335 mm	3x230V / 2x15kW	6.700	1 x 1/1 - 2 x 1/2	2 x 16

DEEP FRYING

DEEP FRYER - ACCESSORIES

ELECTRICAL SYSTEM FOR FKE DEEP FRYER 3x400V IT NETWORK

Model	Product no.	Description
FKE	04-30500	3x400V IT-net per vat

ELECTRICAL SYSTEM FOR FKE DEEP FRYER 3x400V IT NETWORK

Model	Description	Note
FKE	3x230V per vat	Not available for 21 kW

DEEP FRYER BASKETS FOR FKE/FKA/CF



Model	Product no.	Ext. dim. (WxDxH)
FKE 1/1	84-00070	260 x 280 x 155 mm
FKE 1/2	84-00071	125 x 280 x 155 mm
FKA 1/1	84-00070	260 x 280 x 155 mm
FKA 1/2	84-00071	125 x 280 x 155 mm
CF 1/1	04-89100	260 x 260 x 150 mm
CF 1/2	04-89050	130 x 260 x 150 mm

DRAINING BUCKET



Product	Product no.
FKA	84-00112

Draining bucket is standard in FKE deep fryers.

STARTER KIT FOR DEEP FRYER

Model	Product no.	Description	Number
FKE	SP-FKE	MagiClean	1
		FKI Grill cleaner	1
FKE with cleaning system	SP-FKERENS	MagiClean	1
		Magnesol	1
		FKI Grill cleaner	1
FKA	SP-FKA	MagiClean	1
		FKI Grill cleaner	1
CF	SP-CF	MagiClean	1
		FKI Grill cleaner	1

HEATING

FRENCH FRIES HEATER



Model	Product no.	Ext. dim. (WxDxH)	Voltage/Power
FKE-PVB	04-17013	350 x 650 x 335 mm	230V / 1kW



Model	Product no.	Ext. dim. (WxDxH)	Voltage/Power
FKE-PVG	04-17015	350 x 650 x 700 mm	230V / 1kW

HEATING / MISCELLANEOUS

Heating plate



Model	Product no.	Ext. dim. (WxDxH)	Voltage/Power
TL 3550	02-83550	500 x 350 x 50 mm	230V / 0,4kW

Screen



Model	Product no.	Ext. dim. (WxDxH)
For model TL 3550	02-09241	515 x 150 x 265 mm

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

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.	Length	Description
EL 19012	01-69016	24 cm	Sausage tong



Model	Product no.	Length	Description
EL 19013	01-69013	15 cm	Cheese 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	01-75825	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



Model	Product no.	Ext. dim. (WxDxH)
SL 75870	29-75870	214 x 120 x 50 mm

REFERENCES

A SMALL SELECTION OF OUR REFERENCES FROM AROUND THE WORLD



ABOUT FKI FAST FOOD TEKNIK A/S



FKI's factory buildings in Verninge on Funen.

We have achieved our strong position by always being close to our customers. We engage in the working conditions in the restaurants and we develop stainless steel products for fast-food preparation that make the work easy, safe, and quick, giving the restaurant guests the best experience. This also applies when new, un-experienced employees operate the equipment.

Where special solutions are required or special concepts must be developed, we engage in the development of equipment that suits the task. Often the development takes place in close cooperation with our partners and end-users. For example, we have developed a waffle iron, toasters, and an energy saver feature with automatic control on bread toasting machines.

With us, you meet experienced professionals and you get quick response. We have our own production in Denmark and we have standard products in stock for immediate delivery.

We provide guarantee on all our products and ensure efficient operation. FKI always stands behind with solidity and high competence.

History

FKI was founded in 1958. In 1991, the company changes ownership, as Ingvar Poulsen, together with three other investors, takes over FKI Stålinventar. The name is changed to FKI Fast Food Teknik a/s, and we move from Rødovre to Funen. Throughout the 1990s, export markets grow for stainless steel equipment for hotdog stands, barbecue shops, canteens, mass-production kitchens and, not least, gas stations, and our market shares outside Denmark grow.

In 1997, we move to larger premises and at the same time Ingvar Poulsen take over the total capital share. In 2007, 2nd generation, Søren Poulsen, takes over the position of CEO. Today we dominate the Northern European market for grilling and cooking equipment, toasters and serving equipment for the fast-food industry.

Additionally, we are represented in several European countries and we collaborate with many well-qualified and committed distributors worldwide.

JUNGENT

F o o d s e r v i c e

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