



Fast Food Teknik a/s

Users Manual

GLBT UKV Hamburger machine



Version 4.4 – SEP 2015

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Introduction

Original manual

This manual is FKI Fast Food Teknik A/S translation to the original instructions for GLBT UKV hamburger machine, hereinafter called the hamburger machine.

Purpose

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

Accessibility

The instructions must be kept in a known place for staff where it is easily accessible to operators and maintenance personnel.

Knowledge

It is the employer's (owner of the hamburger machine) obligation to ensure that all who serve, maintain or repair the hamburger machine, read the instructions, at least those parts of it that are relevant to their work.

Additionally, all who serve, maintain or repair the Hamburger machine, must themselves seek information in the instructions.

1. Generally

1.1. Manufacturer

The Hamburger machine is manufactured by

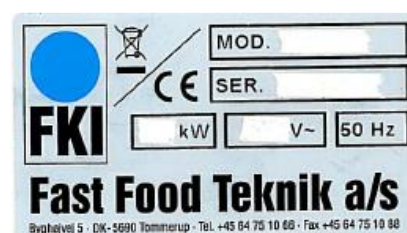
Company name: FKI Fast Food Teknik A/S
Address: Byghøjvej 5, Verringe
5690 Tommerup

Name of the hamburger machine:

The full name of the hamburger machine is GLBT UKV.

1.2. Machine plate

Machine plate is placed in the back on the left side.



2. Overview and application

2.1. General description

GLBT UKV hamburger machine is designed for cooking hamburgers, without connection to external extraction. The machine is equipped with an air cleaning system (patented) that leads fumes through a filter, to leave no substantial odor in the room where the Hamburger machine is set.

2.2. The hamburger machine purpose and intended use

The hamburger machine is designed for continuous frying of frozen machine-made hamburgers (with uniform thickness). The hamburger machine has programmable variable speed, so an optimal frying is ensured even at varying sizes on the product. Capacity is 1-4 hamburgers every 30-60 second, depending on the product dimensions.

2.3. Warning of foreseeable misuse

The hamburger machine is not suitable for frying thawed products. The hamburger machine has to be preset / adjusted with goals and values that match the product you wish to roast in the hamburger machine.

2.4. Technical specifications

Overall dimensions

Height x width x depth: 700 x 450 x 750 mm

Weight: 96 kg

Electricity

Connection power: 3 x 400 V AC (3L + N + EG)

Connection frequency: 50/60 Hz

Current absorbed: 11.3 A

Power absorbed: 5.7 kW

Noise

Airborne noise coming from the hamburger machine:

Measured sound pressure level dB(A): < 50

3. Operation

3.1. Quick-guide

Turn the machine on the switch. The main power switch is located on the right side of the machine, behind the right side plate. (see fig. 1). When the machine is on, a line displays in the upper display.

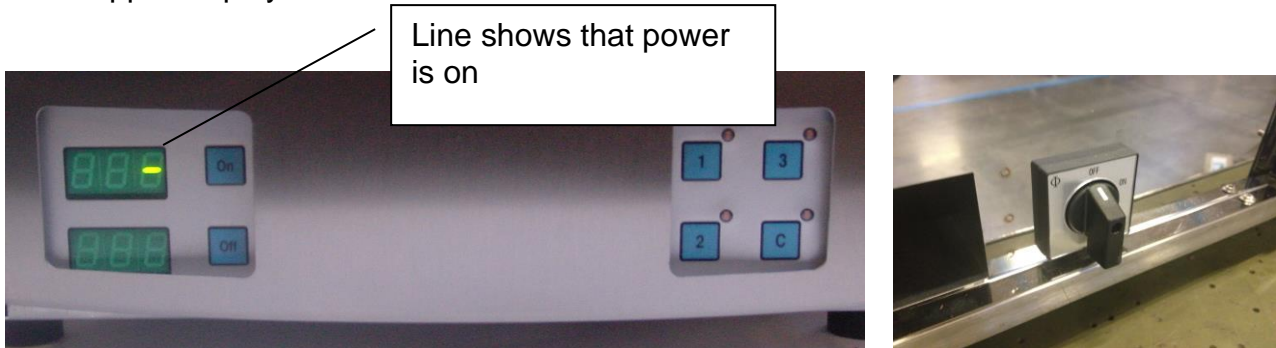


Fig. 1

Press [**On**] on the keyboard to activate the machine, it is now starting to warm up to operating temperature. It always starts up in Program 1, this is shown by the LED that program 1 is on.

To switch from program 1 to fore example program 4, press [4] and the speed of the belts has now been changed to the preset speed of program 4.

When temperatures in both display showing min. 240 °C machine is ready to fry.



- | | |
|----------------------|---|
| Upper display | : During operation, the temperature of the top roast system is displayed. By pushing a program button 1-3 the preset value of the program appears on the display. |
| Lower display | : Displays temperature of the lower roast system. |
| ON | : Turns the machine on. |
| OFF | : Turns the machine off. |
| + / - | : Is used to change preset values by programming. |
| Reset | : Is used by programming of preset values. |
| Heat | : Turns the heat on/off on the roast systems. |
| 1-3 | : Preset program. |
| C | : Cleaning program runs the bands at maximum speed. |



NB! Before the hamburger machine is used for the first time it is necessary to adjust the distance between the pans to fit the exact measures of the frozen patty. See part 3.3 to 3.7. This should be done in cooperation with a person who is familiar with programming the hamburger grill and is capable of adjusting the pans.

3.2. Frying

When the set temperatures are reached on both pans, open the upper front door and push a frozen patty in between the belts/pans. Push the patty until about 2/3 is in contact with the bands to be sure that the patty is well hold by the bands.

If you wish to fry more patties shortly after each other, the best way is to put the first one to one side and then the next to the other side, slightly offset. The next patty can be inserted when the first patty is about halfway through.

3.3. Programming

Factory defaults:

Temperature on both roast systems is set to 250°C.

Roasting times:

Program	Value	Roasting time ca.
1	43	3 min 15 sec.
2	38	3 min 20 sec.
3	70	2 min 00 sec.
C	255 (max)	Max speed. – is used by cleaning.

3.4. Programming of frying times

1. Press [OFF] – a line must be displayed in the upper display.
2. Press [2] and hold for more than 10 sec. upper display will now show -2 -, (lower display shows the temperature of lower roast system)
3. Press (1-3) for the program that is to be changed. Upper display now showing the setting value for the program.
4. Value is changed by pushing [+] or [-].
5. The program will return to the menu after 5 seconds. Wait until this happens and changes is saved.
6. To leave the menu press [RESET], the machine will now turn off.

7. Press [ON] to turn on the machine.

3.5. Programming of operating temperature

1. Press [3] and hold for more than 10 sec. upper display will now show -3 -, (lower display shows the temperature of lower roast system)
2. Press [1] for the change of the temperature at lower roast system. Change of temperature is done by pressing [+] or [-]. Wait for 5 sec. And the program will save and return to the menu.
3. Press [2] for the change of the temperature at lower roast system. Change of temperature is done by pressing [+] or [-]. Wait for 5 sec. And the program will save and return to the menu.
4. To leave the menu press [RESET], the machine will now turn off.
5. Press [ON] to turn on the machine.

3.6. Programming of gain:

Control of over and under heating unit has 2 solid state outputs from the PCB.

The heat management is undertaken as a proportional control, ie. Output is calculated based on the difference between the actual temperature and T_{akt} desired temperature T_{set} . SSR relay will begin to commute on / off when the temperature is 3 ° from the set temperature. The speed of this commuting is controlled by the Gain value.

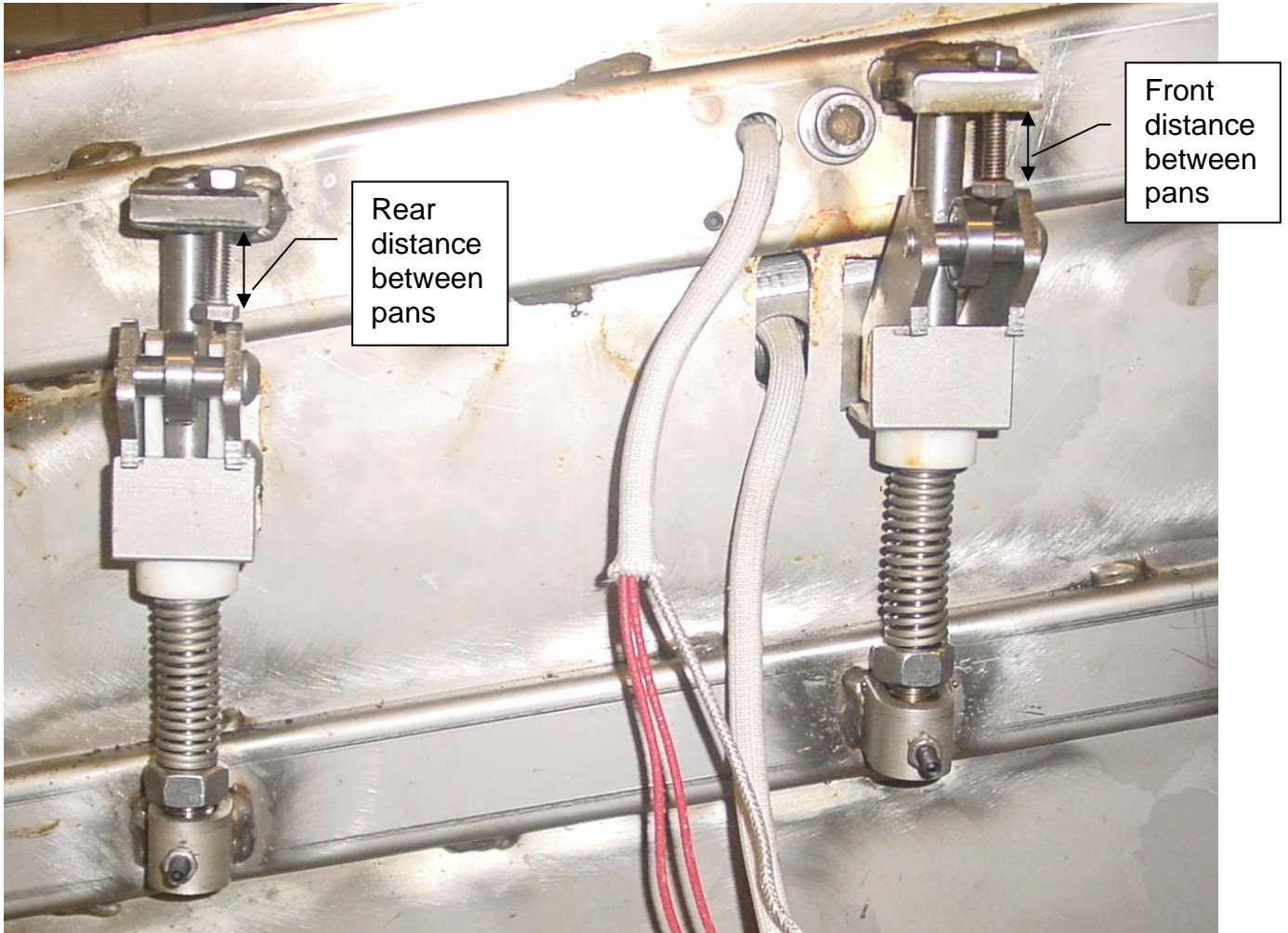
This results in a rapid heating to operating temperature without a drastic overshoot, while a quick adjustment up around the desired temperature.

Gain value (amplification factor) can be adjusted in service mode (press 1). Range 0 to 100

1. Press [OFF] - that should now see a line in the upper display.
2. Press [1] and hold for more than 10 sec. upper display will now show -1 - (lower display us-ing temperature at lower PTFE tape)
3. Press 1 to change the GAIN value (amplification factor) Factory Setting = 30 Factor is changed by pressing the [+] or [-].
4. The program will return to the menu after 5 seconds. Wait until this happens and changes are saved.
5. To exit the menu, press [RESET], the machine will turn off.
6. Press [ON] to start the machine.

3.7. Adjustments

Adjustment of the distance between the frying pans (belts)



The factory settings are shown on the picture. The distance shall be different front and rear so the shrinkage of the patty during the frying will be compensated.

The correct distance are critical to get the patty perfect fried on both sides. To increase the distance turn the screw downwards and to decrease turn it upwards.

Always check the setting, and make some sample cooking of hamburgers, to achieve the perfect setting, before setting the machine in operation.

4. Transportation and installation

4.1. Transportation

Transporting the hamburger machine should only happen when it is attached to a EUR half-pallet or similar.

4.2. Installation

Generally

The surface where the conveyor machine is installed, must as far as possible be level, but the hamburger machine is equipped with adjustable legs that can adjust the height of the machine with + / - 10 mm.

The hamburger machine has to be set, so there is room on both sides of the machine, so cleaning and maintenance can be carried out effortlessly.

Possibly the hamburger machine can be set on a suitable table/stand with wheels so it is possible to move the hamburger machine.

4.3. Connection

The hamburger machine must be connected to supply by 3 x 400V AC + 0 + EG, and must always be connected according to the rules provided on site.

5. Training

It is important that all users of the hamburger machine gets a thorough training in the use and maintenance. Especially it is very important that the cleaning instructions are followed carefully so that a smooth operation can be achieved.

6. Manitenance, troubleshooting and repair

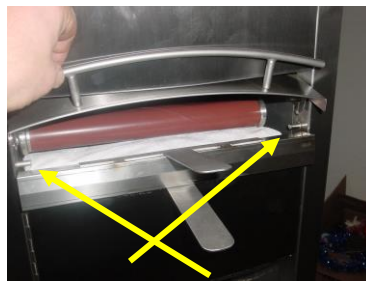
6.1. Cleaning and order

Regular cleaning

GLBT-UKV requires continuous cleaning of PTFE belts. This is done with the cleaning tool.



Wrap the red rubber pad into a kitchen roll paper towel.



Mount the rubber pad with paper on the spring clip. Note that there is a difference in distance to the block from one side to another ...



Put the cleaning tool into the gap between the belts when they drive. Here it is important that the cleaning tool is placed right, see photo Block must sit with the largest distance in the right side, and then be pressed gently in between bands. The two tabs locks the cleaning tool when it is pressed into place.



DO NOT USE CLEANING TOOL FOR MORE THAN 5 MIN. AT A TIME.

6.2. Daily maintenance and cleaning of GLBT-UKV

All parts that should be cleaned every day is marked in red. Before cleaning, turn off the heating elements, by pressing the HEAT button and let the machine cool down to 100 ° C. Then press the OFF button.



Fig. 1



Fig. 2 6

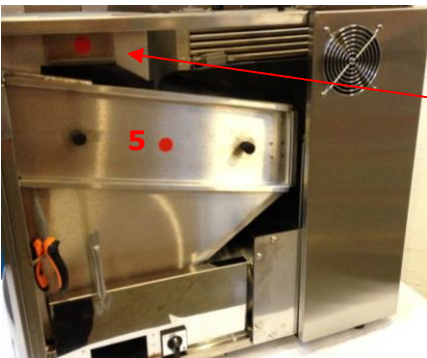


Fig. 3

- First clean the belt by using the cleaning tool. See 6.1.
- Remove feeding door, Fig.1 (1) glass door (2) and front cover (3) These parts are washed in hot water and soap or in dishwasher.
- Take out the grid and clean the cavity. The grid can be washed in a dishwasher.
- Remove the grease tray and empty it in a suitable bin. Wash with hot water or in dishwasher.
- Remove the side cover (right front). Detaching it from the magnet at the bottom left corner (4), and lift it free of the alignment in front of the top. Wash as needed.
- Take cavity cover (5) and the grease filter from the extraction hood out. Wash with hot soapy water, if necessary in the dishwasher.

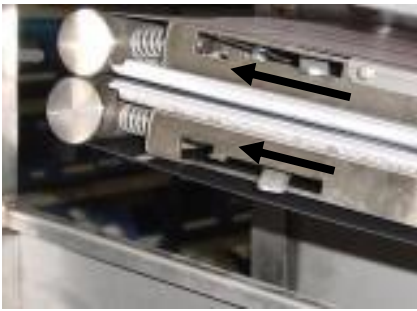


Fig. 4



Fig. 5



Fig. 6



Fig. 7



Fig. 8

- Upper and lower belt tensioner is loosened with the handle, which sits inside the machine. Pull the levers in the direction and fasten them onto the tracks as shown. (Fig. 4)

PTFE belts

- Pull upper and lower PTFE belt out (fig 5.) and wash them carefully with a sponge scourer. Its important that any burned particles are removed and the inside of the belt is thoroughly cleaned off grease residues.

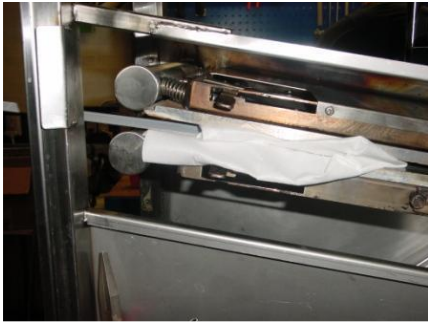
Drive shaft (roll)

- Dismount the support brackets (fig.6)
- Make drive rollers free. (Fig. 7) They sit on a shaft and can easily be pulled off by hand. Drive rollers must be washed with scouring pad, it is very important to wash off all fat and possible burnt material.

Clean driving rolls and clean PTFE belts is maintaining the proper friction.

Cleaning between rolls

- If fat/grease is on the inside off the belts it is necessary to clean the pans on the surface too.
- For this purpose a special tool is needed. The tool can be used as scraper or can be wrapped with paper in order to clean the pans.



- To get a little more space for the cleaning it is possible to push the lower frying segment downwards by hand. Don't forget to use gloves if the pans is still hot
- **Attention! Never use water when cleaning the pans. It can cause short circuiting in the heat elements.**

Always use gloves when handling hot parts.

After cleaning the drive rollers and PTFE belts, it is important that all traces of detergent is rinsed thoroughly with clean water.



Residues of cleaner and fat can result in poor adhesion between PTFE belt and drive roller, stopping the belt to follow.

6.3. Weekly cleaning and maintenance

Some parts of GLBT-UKV require cleaning once a week, this is done by following the recommended daily cleaning and here do the following.



Fig. 10



Fig. 11



Fig. 12

- Remove the right rear side cover (Fig. 10) by unscrewing the thumbscrews (back side). Lift the cover up of the handle top. The cover can be washed with soap and water if necessary.

- Door for condense chamber is pulled upwards (fig.11)

- Pull out the filter trays. Take the filters out (Fig.12 a blue and a white). Replace them with new filters; remember that the blue filter will sit on top.



Fig. 13



Fig. 14



Fig. 16

- Take out the condense tray, (fig.13) Empty it for water and wash with hot water and soap.

- **Exhaust hood and condenser**

Lift the top cover up
 remove grease filter (Fig.14)
 loosen all the snaps
 take out extractor and condenser,
 lift up the front and pulling it toward yourself

- Now, hood, condenser and rear case is disassembled and cleaned. All parts are washed with hot water and soap or in a dishwasher, pay attention to remove all grease.
 Condenser is flushed with hot water and washed with soap
 Install the cleaned items again

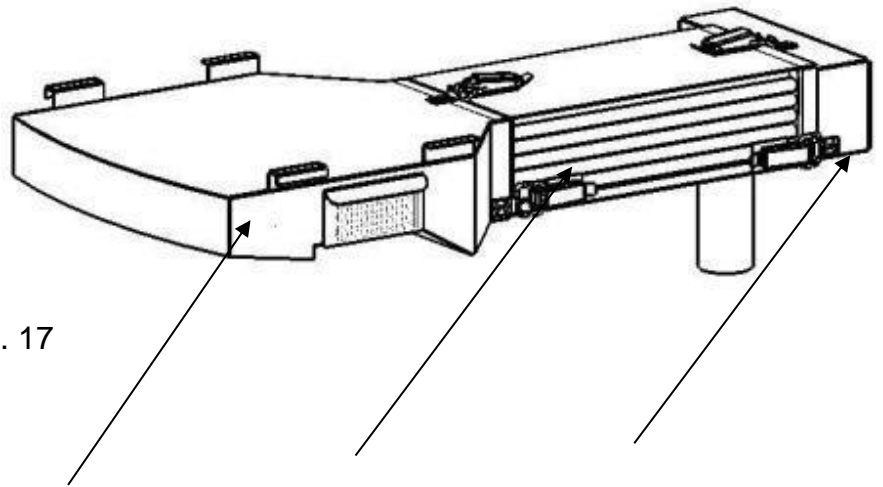


Fig. 17

Exhaust hood

Condenser

Rear case

The active coal Fig. 16 is changed as needed. (See the replacement of coal)

Repalcement of coal (GLBT-UKV)



- Remove both side covers on the right side.
- Remove the screws by the cover of lower filter box.

- Pull out the coal box.
- Empty the box.
- Wash the coal box.
- Wash around the blower



- Possibly change the blue and white filter
- Put fresh coal in the box
- Mount the coal box, and the covers.

6.3.2. Trouble shooting

Trouble shooting scheme GLBT-UKV

Problem	Possible solution
Hamburger is roasted too much and/or belts are not running.	Check that the drive rollers are running. If they do, drive rollers and PTFE belts must be cleaned also the inner side of the belts. (the problem is lack of friction between the drive roller and belt)
The machine will not start up	<p>Turn the main switch (pos. 14 on wiring diagram)</p> <p>Check that 0-L1-L2-L3 has an output of 400V (230V) by the terminal block</p> <p>(0 terminal 24) (L1 terminal 1) (L2 terminal 4) (L3 terminal 8)</p> <hr/> <p>Push ON at the display. Check terminal 9 – 5 (230V) power supply (Pos. 6) Check terminal 13 – 16 (24V DC) power supply (Pos. 6)</p> <p>Print Check terminal 13 – 23 (24V DC Relay Pos. 7) Check terminal 14 – 17 (24V DC motor Pos. 4) Check terminal 13 - 22 (Board - Motor) Check terminal 3 – 10 (230V blower Pos. 11) Check terminal 3 – 12 (condenser Pos. 5) Check terminal 3 – 7 (blower Pos. 10)</p>
Driving shaft is not running	Check that chain and sprocket is mounted properly Check that the motor is getting voltage Check that the roller bearings is O.K. (the needle bearing too, to do so, remove the shaft, this is done by dismantling the chain + sprocket on the left side of the machine) Check that chain is not stuck
Heat is not working	Check voltage on heat elements Check terminal 18 – 19 (24V DC TOP solid state relay Pos. 12) Check terminal 18 – 20 (24V DC BOTTOM solid state relay Pos. 12)

<p>Temperature is still not increasing</p>	<p>Check if there is power to the heaters. If this is OK and the temperature is set correctly, it is a heater that is defect.</p> <p>If there is power to the heating element and temperature is set correctly, the following may be faulty:</p> <ul style="list-style-type: none"> • solid state relay (item 88-00231) • main switch (item 84-00068) • power supply * (item 88-00184) • Print board (item 88-00560) <p>Solid state relay can be checked by measuring that it receives 24V from power supply. If it does, there must be forward current at the 230V terminal. Remember that the heater must be connected, since otherwise the SSR quirks.</p> <p>Main switch is checked by measuring the forward current.</p>
<p>The machine is heating over heating</p>	<p>Check whether the program is correct. Check that solid state relay switches off. If it does not switch off, it can be caused by a faulty heater. Check if the heating sensor is defective.</p>
<p>Smoke is coming out form the machine</p>	<p>Check that the exhaust blower is running and that exhaust system is not blocked. If blower needs to be changed, always change the condenser as well.</p>
<p>Hamburger is not cooked properly</p>	<p>Check that</p> <ul style="list-style-type: none"> • temperature is set correctly on both displays. • The distance between the pans are set correctly (must match the thickness of the hamburger) <p>During frying, the temperature will fluctuate between approx. 220 °C and 260 °C. If the temperature fluctuates more, check that the sensors are correctly located in the grill pans.</p>
<p>Hamburgers are still not cooked properly, and lower roast plate opens periodically.</p>	<p>The lower axle does not run freely in the bearings: Change bearings, or realign the bearing house, this must be done from the left side of the machine.</p>
<p>Hamburger is only roasted on one side</p>	<p>Check the angle between the roasting systems. This can be adjusted in the left side of the machine using the socket screws to align the bottom roasting system. The distance between the upper and lower working surface must be equal on both sides.</p> <p>Note. This must be done when the machine is hot</p>

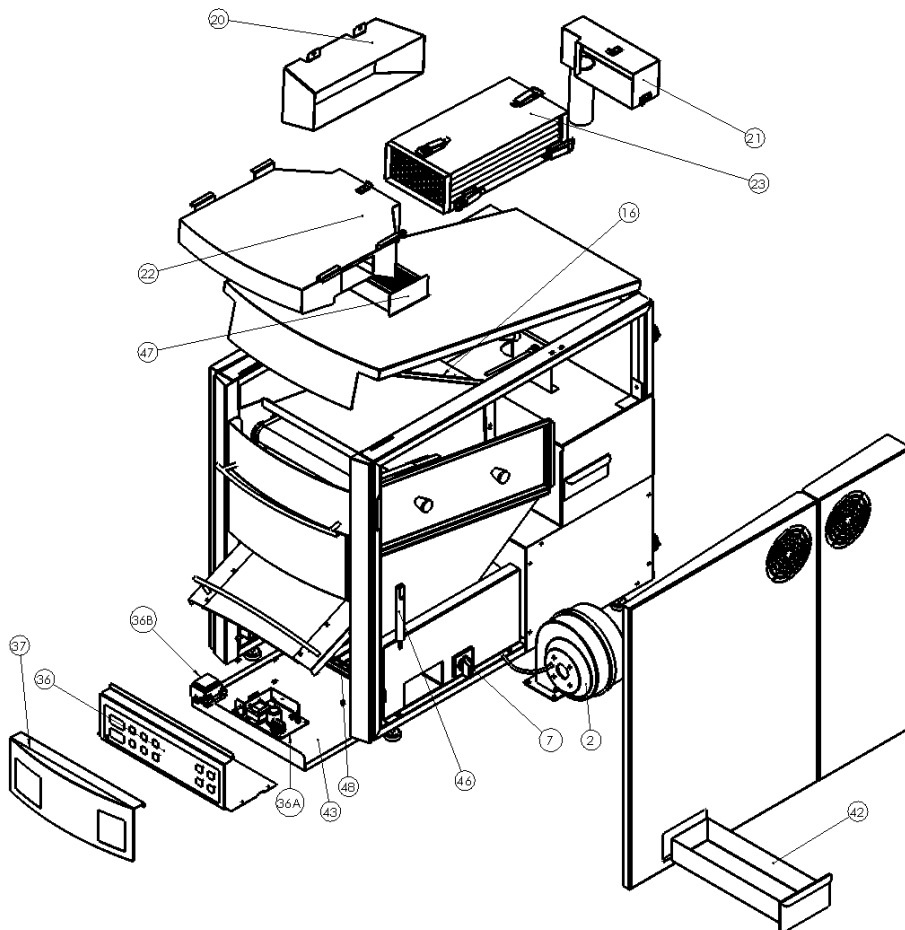
Display is showing "1"	Heat sensor faulty
Display is showing "2"	Heat sensor disconnected
It is not possible to mount the PTFE belt	Often it is easier to handle the belts when the machine is heated up.
It is still not possible to mount the PTFE belt	Check there is sufficient space between the roasting systems. This can be adjusted in the left side of the machine by unscrewing the screws over the bearing supports.

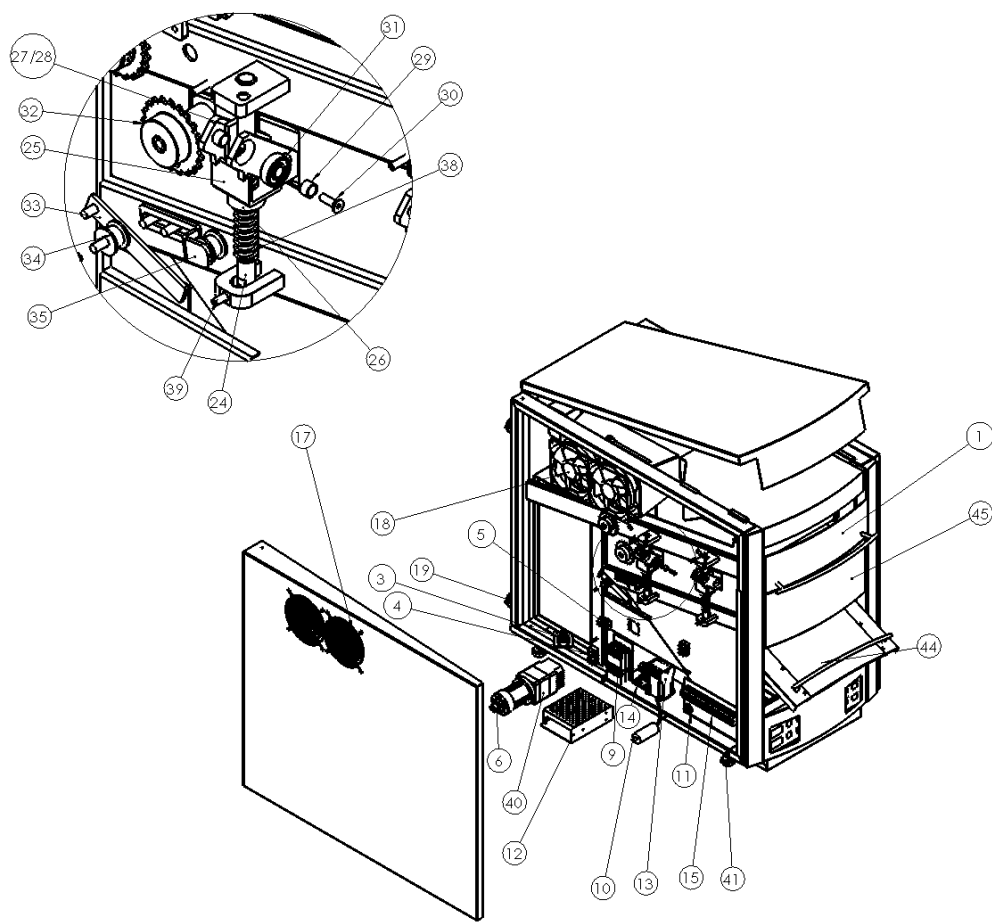
*(Pos. X) is referring to position number on the wiring diagram

6.4. Repair

Repair of the hamburger machine should only be carried out by authorized personnel.

6.4.1. Spare parts



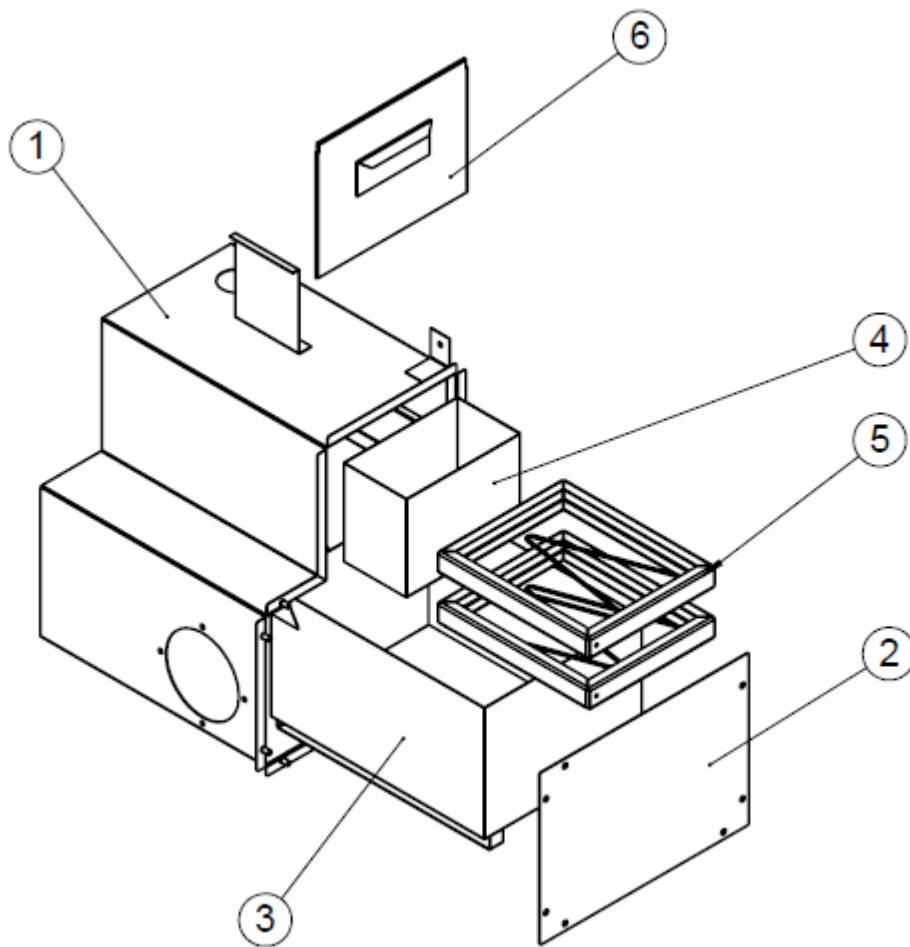


Pos.	Art. no.	Pcs.	Description
1	88-00399	1	Front door
2	88-00250	1	Ventilator centrifugal
3	72-03529	1	Cable gland PG 16
4	83-07680	1	Connection block 4-pole 2,5 mm ²
5	83-07952	1	Connection block 3-pole 2,5 mm ²
6	83-08590	1	Chain wheel 05B1 Z10 Ø12
7	84-00068	1	Main switch
8	81-05490	1	Wiring set
9	88-00231	2	Solid State Relay
10	88-00251	1	Condenser for ventilator
11	78-04688	1	Washer Ø8
12	88-00184	1	Power supply 75W 240/24V
13	84-00403	1	Contactor 24V

14	88-00181	1	DIN-rail TS15
15	83-07681	2	Connection block 12-pole
16	88-00292	2	Gas spring
17	88-00161	4	Grid for fan
18	88-00160	2	Cooling fan
19	88-00253	4	Thumbscrew M6
20	15-00905	1	Inlet for condenser
21	15-00906	1	Outlet housing
22	15-00902	1	Extractor hood
23	15-00903	1	Condenser
24	88-10052	2	Threadrod for frying system
25	88-10020	2	Spring bracket
26	88-10019	2	Bushing PTFE for spring
27	88-10056	1	Sliding guide right
28	88-10056	1	Sliding guide left
29	88-10054	8	Distance tube Ø8/10/7 mm
30	78-00830	4	Screw INSEX CS M8x30 mm
31	88-10100	4	Ball Bearing 608 ZZ
32	83-08612	2	Chain wheel Z21
33	88-10036	1	Chain tensioner without roll
34	83-08070	2	Roll for chain tensioner
35	83-08809	1	Chain tensioner
36	84-16403	1	Keyboard GLBT
36a	88-00560	1	Print Circuit Board
36b	83-09056	1	Transformer 240V/12V 3VA
37	88-00029	1	Front cover
38	81-05543	1	Spring for frying system
39	78-04525	2	Pin screw M5x25 mm
40	88-00565	1	Gearmotor GLBT speed variabel
41	82-06509	4	Rubber feet
42	88-00562	1	Grease tray GLBT

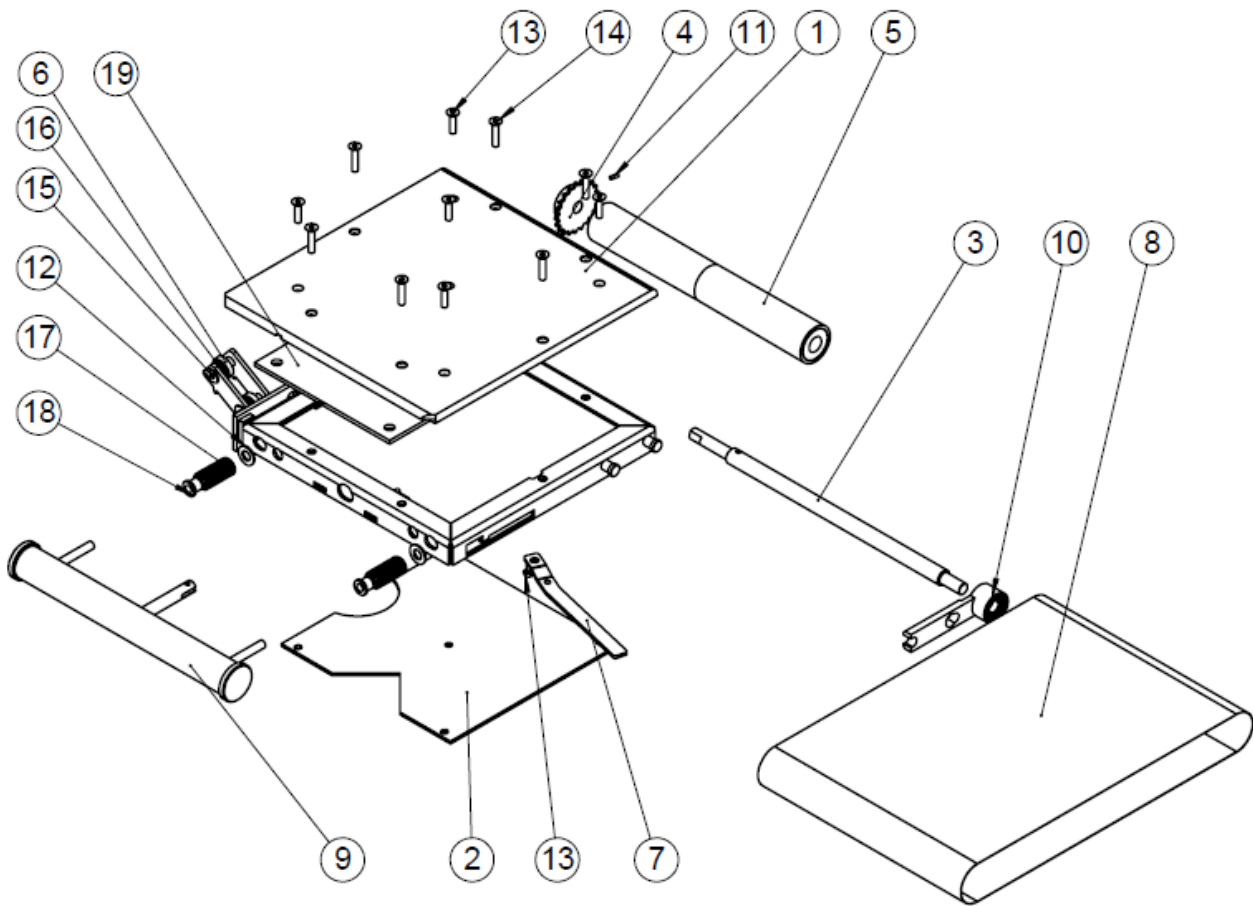
43	88-00396	1	Bottom tray
44	88-00550	1	Door, logo
45	88-00202	1	Cover for cavity
46	88-00098	1	Tool for belt tensioning
47	15-00904	1	Grease filter
48	88-00060	1	Grid for cavity

Filtering system



Pos.	Art. No.	Pcs.	Description
1	15-00907	1	Filterbox complete
2	88-00046	1	Cover for filterbox, lower
3	15-00908	1	Coalbox
4	88-00047	1	Water collection bin
5	15-00911	2	Filterframe
5a	88-00069	1	Filter, blue
5b	88-00068	1	Filter, white
6	88-00046	1	Cover for filterbox, upper

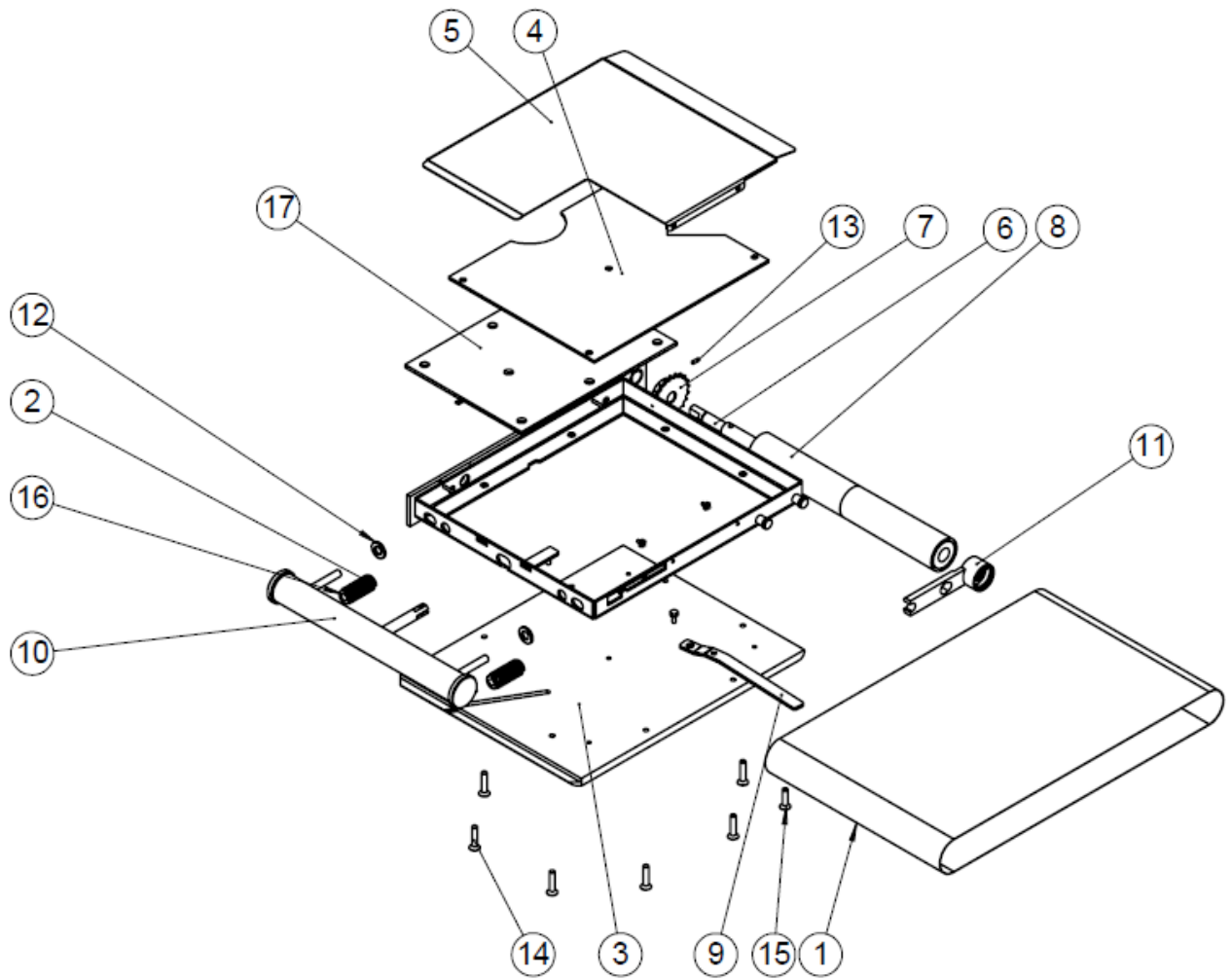
Lower frying system 88-00110



Pos.	Art. No.	Pcs.	Description
1	88-00107	1	Pan GLBT lower
2	88-00105	1	Tensioning plate heat element
3	88-00127	1	Shaft driving roll
4	83-08612	1	Chain wheel 05B1 Z21 Ø12

5	88-00124	1	Driving roll
Pos.	Art. No.	Pcs.	Description
6	88-10100	4	Rollerbearing 608 2RS
7	88-00101	1	Belt tensioning arm
8	88-00401	1	PTFE Belt GLBT lower
9	88-00102	1	Belt tensioning tube
10	88-00128	1	Housing for driving roll
11	78-04520	1	Pin screw M4x10 mm
12	78-07753	2	Washer, Ø10,5/20x2 mm
13	78-00646	5	Screw, INSEX CS M5x20 mm
14	78-00652	6	Screw, INSEX CS M5x25mm
15	78-00830	4	Screw, INSEX CS M8x30 mm
16	88-10054	8	Distance tube Ø8/10x7 mm
17	81-05543	2	Spring for tensioning tube
18	83-08688	2	Sleeve bearing Ø8/12 mm
19	88-00255	1	Heat element, lower 2,6 kW 240V

Upper frying system 88-00118



Pos.	Art. No.	Pcs.	Description
1	88-00229	1	PTFE Belt GLBT upper
2	81-05543	2	Spring for tensioning tube
3	88-00108	1	Pan upper
4	88-00100	1	Tensioning plate for heat element upper
5	88-00097	1	Cover plate for upper frying system
6	88-00127	1	Shaft for driving roll
7	83-08612	1	Chain wheel Z21
8	88-00124	1	Driving roll
9	88-00101	1	Belt tensioning arm
10	88-00102	1	Belt tensioning tube
11	88-00128	1	Housing for driving roll
12	78-07753	2	Washer Ø10,5/20x2 mm
13	78-04520	1	Pin screw M4x10 mm
14	78-00652	8	Screw, INSEX US M5x25 mm
15	78-00646	8	Screw, INSEX US M5x20 mm
16	83-08688	2	Sleeve bearing
17	88-00256	1	Heat element upper 2,6 kW 240V

6.5. Destruction



Belt grill is marked with the above recycling symbol. (EC Directive 2002/96/EC) and must be disposed of in accordance with your country order.

This means that when the product becomes obsolete, you should dispose of it after the local municipality's rules, for example in unsorted waste stream.

7. Annex

7.1. Labels, symbols and pictograms

The hamburger machine is marked with the following symbols and pictograms:



Recycling symbol in accordance to EC (see part 6)



Hot surface – use gloves.

7.2. EC declaration of conformity

EC Declaration of conformity
2006/42/EC Appendix II A

Manufacturer:

Name FKI Fast Food Teknik A/S
Address Byghøjvej 5, Verringe
Zip. and Town 5690 Tommerup

hereby declares that machine type:

Hamburger Machine GLBT UKV

Is manufactured in compliance with the following EC directive:

- 2006/42/EC Machinery Directive

using the following harmonized standards:

- EN 60204-1 Electrical equipment of machines

Søren Poulsen



Managing Director

Position

Verringe

Place

01.06.2011

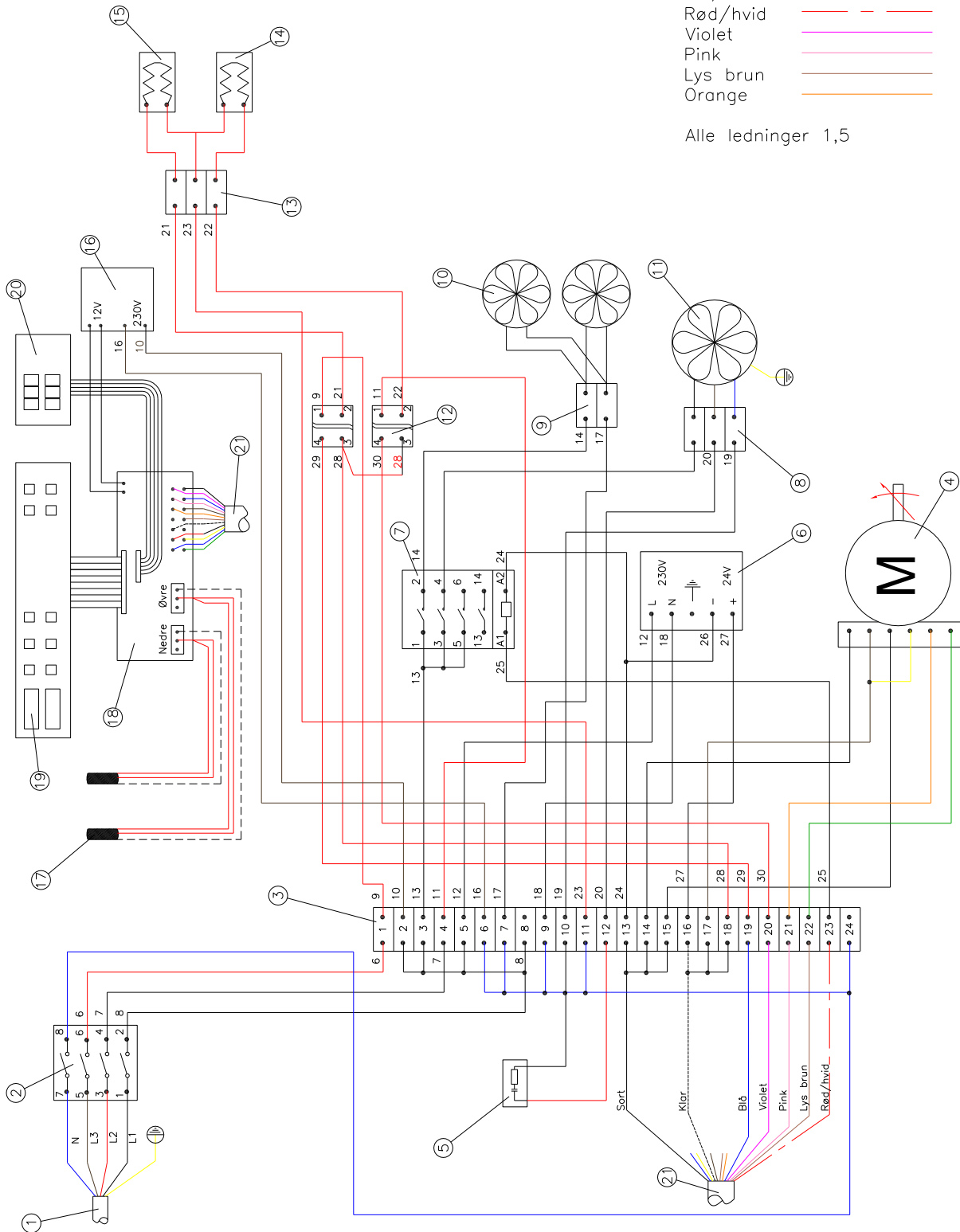
Date

7.3. Wiring diagram

Ledningsfarver:

Hvid	---
Sort	—
Rød	—
Gul	—
Blå	—
Brun	—
Grøn	—
Klar	- - - - -
Blå/hvid	- - - - -
Rød/hvid	- - - - -
Violet	—
Pink	—
Lys brun	—
Orange	—

Alle ledninger 1,5



Pos.	Item no.	Pcs.	Description
1	83-03527	1	Cabel 5 x 1,5 mm ²
2	84-00068	1	Main switch 25A
3	83-07681	2	Terminal block 12-pole
4	88-00565	1	Gearmotor, variable
5	88-00148	1	Condenser for centrifugal blower
6	88-00184	1	Power supply 75W 240/24V
7	84-00403	1	Contaktor 24V DC 5,5W
8	83-07952	1	Terminal block 3-pole
9	83-08156	1	Terminal block 2-pole
10	88-00160	2	Cooling blower 120x120
11	88-00250	1	Centrifugal blower
12	88-00231	2	Solid State Relay
13	83-07952	1	Terminal block 3-polet
14	88-00255	1	Heating element bottom 2,6 kW 240V
15	88-00256	1	Heating element top 2,6 kW 240V
16	83-09056	1	Transformer 230/12V 3VA
17	83-09057	2	PT100 sensor
18	88-00560	1	Print board GLBT
19	84-16403	1	Key board GLBT
20	88-00559	1	Display for print board GLBT
21	72-03701	1	Mini-fit cabel



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