

# Instructions for use

## FKI Roller Grill Advanced

### RG - series

Type code: ARG-22



**FKI Fast Food Teknik a/s**

Version 11.0

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# 1 Introduction

## **Original user instructions**

These instructions are FKI Fast Food Teknik's original instructions for the RGxxRxxxx Roller Grill.

## **The purpose of these instructions**

These instructions are intended to ensure the correct installation, use, handling and maintenance of the Roller Grill. **Hereinafter referred to as “the appliance”.**



**Important! Read these instructions carefully before use and keep them safe for later use.**

## **Storage of these instructions**

You must retain these instructions and make sure that they are easily accessible to users and service technicians.

## **Understanding these instructions**

It is the responsibility of the appliance owner to ensure that anyone who will be operating, servicing, maintaining or repairing the Roller Grill has read these instructions and, by way of minimum, the sections that are of relevance to the work they will perform.

It is also the duty of anyone who will be operating, servicing, maintaining or repairing the appliance to check in these instructions for any information they may require.

## 1.1 General

### 1.1.1 Appliance description

The Roller Grill is intended for heating sausages, wraps and pizza rolls and can be adapted to the needs of each customer, as it is available in a variety of sizes depending on the number of rollers, which can also be supplied in various materials and finishes. The Roller Grill has adjustable temperature settings which are controlled by a power regulator. The product can be easily accessed, and the Roller Grill is easy to clean. The Roller Grill can be supplied with 1 or 2 independent heat zones.

### 1.1.2 Manufacturer

FKI Fast Food Teknik a/s  
Byghøjvej 5, Verringe  
DK-5690 Tommerup  
[www.fki.dk](http://www.fki.dk)

### 1.1.3 Appliance label

#### 1.1.3.1 Type code: ARG-22

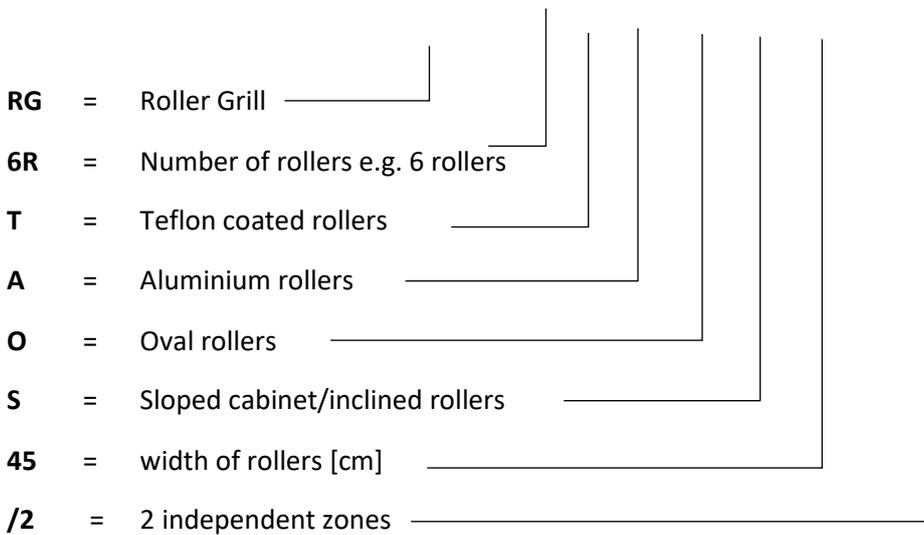


### 1.1.4 Technical specifications and power consumption

Explanation of the Roller Grill product name:

Appliance model designation:

The Roller Grill's full designation is **RG 6R T A O S 45 / 2**



RG = Roller Grill

6R = 6 Rollers

T = Teflon coated rollers

45 = roller length 450mm

2 = 2 zones

1.1.4.1 Dimensions and weight

<b>Model designation</b>	<b>Width x depth x height</b>	<b>Weight in kilograms</b>
RG6R22	300 x 265 x 170 mm	10
RG6R45	530 x 265 x 170 mm	12
RG6R65	725 x 265 x 170 mm	13
RG6R102	1100 x 265 x 170 mm	15
RG8R22	300 x 350 x 170 mm	12
RG8R45	530 x 350 x 170 mm	15
RG8R65	530 x 590 x 170 mm	22
RG8R102	725 x 350 x 170 mm	18
RG10R22	1100 x 350 x 170mm	28
RG10R45	300 x 430 x 170 mm	12
RG10R65	530 x 430 x 170 mm	18
RG10R102	725 x 430 x 170 mm	23
RG12R22	1100 x 430 x 170 mm	32
RG12R45	300 x 515 x 170 mm	12
RG12R65	530 x 515 x 170 mm	22
RG12R102	725 x 515 x 170 mm	28
RG12R22	1100 x 515 x 170 mm	42
RG14R28	300 x 595 x 170 mm	14
RG6R22	360 x 595 x 170 mm	16
RG14RT45/2	530 x 595 x 170 mm	24
RG14R65	725 x 595 x 170 mm	30
RG14R102	1100 x 595 x 170 mm	45
RG16R22	300 x 680 x 170 mm	18
RG16R28	360 x 680 x 150 mm	20
RG16R45	530 x 680 x 170 mm	27
RG16R65	530 x 680 x 150 mm	27
RG16R102	725 x 680 x 170 mm	35

*Re. model designation, see description 1.1.4 concerning configuration of number/length of rollers, type of rollers and number of heat zones*

#### 1.1.4.2 Power

Connection voltage: 230 V AC

Connection frequency: 50/60 Hz

Model designation	Recorded output [kW]	Recorded current [Amp]	Minimum fuse for installation
RG6R22	0.95	4.1	10
RG6R45	0.95	4.1	10
RG6R65	0.95	4.1	10
RG6R102	1.25	5.4	10
RG8R22	1.25	5.4	10
RG8R45	1.25	5.4	10
RG8R65	1.25	5.4	10
RG8R102	1.65	7.2	10
RG10R22	1.55	7.2	10
RG10R45	1.55	7.2	10
RG10R65	1.55	7.2	10
RG10R102	1.85	8	10
RG12R22	1.85	8	10
RG12R45	1.85	8	10
RG12R65	1.85	8	10
RG12R102	2.45	10.7	13
RG12R22	2.15	9.3	13
RG14R28	2.15	9.3	13
RG14RT45/2	2.15	9.3	13
RG14R65	2.15	9.3	13
RG14R102	2.85	10.7	13
RG16R22	2.45	10.7	13
RG16R28	2.45	10.7	13
RG16R45	2.45	10.7	13
RG16R65	2.45	10.7	13
RG16R102	3.25	14.1	16

*Re. model designation, see description 1.1.4 concerning configuration of number/length of rollers, type of rollers and number of heat zones*

#### Noise

Ambient noise from the Roller Grill:

Measured noise level: < 60 dB(A)

#### 1.1.4.3 Intended use

The appliance must only be used for food preparation.

#### 1.1.5 Modification

The appliance must never be modified or serviced by unauthorised persons. In the event of non-compliance, FKI Fast Food Teknik a/s waives any and all liability.

## 2 Safety

### **General**

Read these safety instructions before using the appliance. Keep them near to the appliance for later reference. These instructions and the appliance itself are provided with important safety information that must always be read and observed at all times. FKI Fast Food Teknik a/s disclaims any and all liability for non-compliance with these safety instructions, for inappropriate use of the appliance or the use of incorrect settings.

### 2.1 Personal safety equipment



It is recommended that gloves and goggles are worn when working with the appliance and when emptying the grease tray, as the roller grill has hot surfaces and hot grease can be dangerous.

### 2.2 Potential hazards



When the appliance is in use, the user should be aware that the appliance is hot. Take particular care not to touch the rollers without wearing protective gloves.

Therefore, be careful not to touch them while operating the appliance.



During operation, only buttons on the front may be touched. When cooking on the appliance, put the food on/remove from the surfaces using a specially designed tool to avoid contact with the hot surfaces of the Roller Grill.

### 2.3 Who may use the appliance



This appliance is not intended for use by children! Neither should it be used by persons with reduced physical or mental capacity, or who lack appropriate experience and knowledge unless they have been trained or instructed in the use of the appliance by someone with responsibility for their safety.

## 2.4 Transport/installation/fixation

### 2.4.1 Transport

The appliance is delivered secured to a transport pallet, and should only be transported in the same way if moved.

**WARNING: Do not move the appliance during operation.**



Moving and setting up the appliance must be performed by two or more people!  
RISK of injury!  
Wear protective gloves and safety footwear during unpacking and installation.  
Cut hazard.

## 2.4.2 Installation

Place the appliance on a suitable table top or similar at an appropriate working height. The appliance is operated from the front. The appliance has adjustable legs and is intended for placement on a table or counter.



Connection of the appliance should be carried out by an authorised electrician. The Roller Grill is equipped with a grounded single polarity plug (L(ive)+N(eutral)+G(round)). Make sure that the installation has been carried out correctly with a sufficient fuse size, protection against fault current and grounding.



**WARNING: The appliance must be earthed in accordance with national safety standards for electrical equipment as failure to do so can cause electric shock and serious injury.**



The Roller Grill must be acclimatised before use. It should therefore not be started up until eight hours have elapsed.



The power supply must be able to be disconnected, either by unplugging or by means of a freely accessible multi-pole switch located before the power outlet in accordance with applicable electricity regulations. The appliance must be grounded in accordance with national safety standards for electrical appliances.



Do not use extension cords or multi-socket outlets. After installation is completed there must be no direct access to the electrical components. Never touch the appliance if you are wet or have bare feet. Do not use this appliance if the power cord or plug is damaged, if the appliance is not working properly, if it is damaged or if it has been dropped on the floor.



Any replacement of the power cord must be performed by an authorised technician to avoid the risk of personal injury – RISK of electric shock. Only use oil-resistant cables!

## 2.4.3 Fixation



The appliance does not need to be secured. It is equipped with adjustable legs to ensure stable and easy installation.

## 2.5 Operation



The appliance must be supervised during use and must be switched off at its main switch if left.



The appliance is intended for food preparation only. Do not apply liquids or other substances with a focal point below 300°C. Temperature on appliances with Teflon-coated tubes must not exceed 250°C peak and 220°C continuous.

## 2.6 Cleaning/maintenance



**CLEANING AND MAINTENANCE WARNING:** Do not use products that contain acid as they may damage the surface of the appliance.



Never use steam/foam cleaners due to RISK of electric shock.

## 2.7 Servicing



The appliance must always be switched off and disconnected from the power source before commencing repairs.

## 3 Operation

### 3.1 Before first use



Before start-up, remove all packaging and protective plastic from the appliance and dispose of it in accordance with currently applicable regulations (*see section 5*). Carefully read *section 2* about safety before connecting the appliance.



Before start-up, clean the appliance as shown in *section. 2.6*

### 3.2 Front display

The front of the Roller Grill is fitted with a switch and a thermostat regulator for each heating zone.

### 3.3 Roller Grill Settings

Minimum temperature setting is 60°C.  
Maximum temperature setting is 105°C.

Minimum boost time is 10 minutes.  
Maximum boost time is 30 minutes.



At factory settings, the appliance starts at 60°C but stores the programmed temperature setting when power is cut.

To change this temperature setting, press "+". The temperature setting increases by 5°C each time you press "+".

Similarly, pressing "-" will lower the temperature setting by 5°C each time it is pressed.

Temperature settings must be between the minimum of 60°C and the maximum of 105°C. Settings below or above these limits are not possible.

The display shows the set temperature. If you want to view the current temperature setting, press "+" and "-" at the same time, after which the current temperature will be displayed for five seconds.

When the temperature setting is changed, the display will flash until the appliance is at the desired temperature if the temperature is too low.



Pressing "boost" (labelled with a "lightning bolt" symbol) will change the appliance temperature to 105°C. The display will now show how many minutes remain of the boost function. The appliance will return to the set temperature once the timer expires. To change the duration of the boost timer, press on "+" and "-" respectively to increase or reduce the timer setting by one minute. This cannot, however, be set to exceed the boost time limit. The boost timer setting is stored each time it is changed, so next time the "boost" function is activated, it will start using the new timer setting. If the boost function is prematurely interrupted by pressing on "boost" a second time, the appliance will return to the set temperature. The time when the boost function was interrupted will not be stored.



Pressing on “ECO” (the “leaf” label”) will change the appliance temperature to 60°C until “ECO” is pressed again, after which the appliance will return to the set temperature.

### 3.4 Operating the timer (optional upgrade)

All buttons on the panel are timers. The two buttons closest to the operator have an additional function, which is triggered when held down for 3 or 6 seconds.

Pressing a button will engage the timer for that button. The button will then light up blue. Once the heating time has elapsed, the colour will change to green to indicate “ready for sale”. For the final period of the timer time, the colour will change to yellow to inform the operator that the product has to be sold!

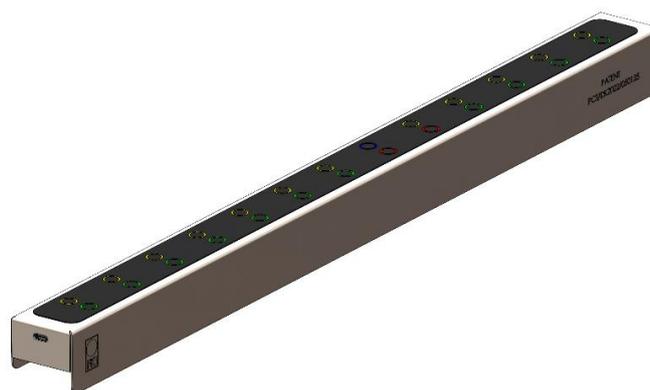
When the product must no longer be sold, the button will change colour to red.

Repress the button to reset the timer. This will turn off the light on the button so it is ready to be used for a new product.

To reset all timers, hold down the button closest to the operator for about three seconds. This will reset all timers so they are ready to be used again.

The standard timer settings are:

- BLUE (Heating up) 30 minutes
- GREEN (Ready for sale) 270 minutes
- YELLOW (Sell first) 30 minutes
- The buttons will then change colour to RED and the product must be disposed of.



These settings can be changed by pressing the left button closest to the operator for about six seconds. All buttons will then light up with a white light. Remove your finger from the button now!

The first heat setting (BLUE) is now displayed with five blue lights, each of which represents five minutes. To change the timer, press on the various buttons to increase the timer setting. Press on the buttons to turn them on or off. To reduce the timer duration, press the buttons that are already illuminated. They will turn off when pressed. The number of illuminated BLUE buttons also shows the number of minutes that the blue (heating) period will continue. For example, if one of the buttons that is switched off is pressed so that there are now six buttons that are lit up blue, this means that the heating timer is set to 30 minutes. Similarly, the timer duration will decrease if you press one of the illuminated buttons so there are again only five buttons that are “on”. This means that the timer is now set back to 30 minutes.

Once the timer is at the required setting, press the button with the flashing white light. The buttons will now change colour to green. These represent 15-minute blocks. In other words, there are 18 green buttons the first time the settings are changed. The green timer should be set in the same way as for the blue timer. The timer is for 270 minutes.

Once the timer is at the required setting, press the button with the flashing white light. The buttons will now change colour to yellow. These represent five-minute blocks. In other words, there will be 7 yellow buttons the first time the settings are changed. The timer is for 30 minutes.

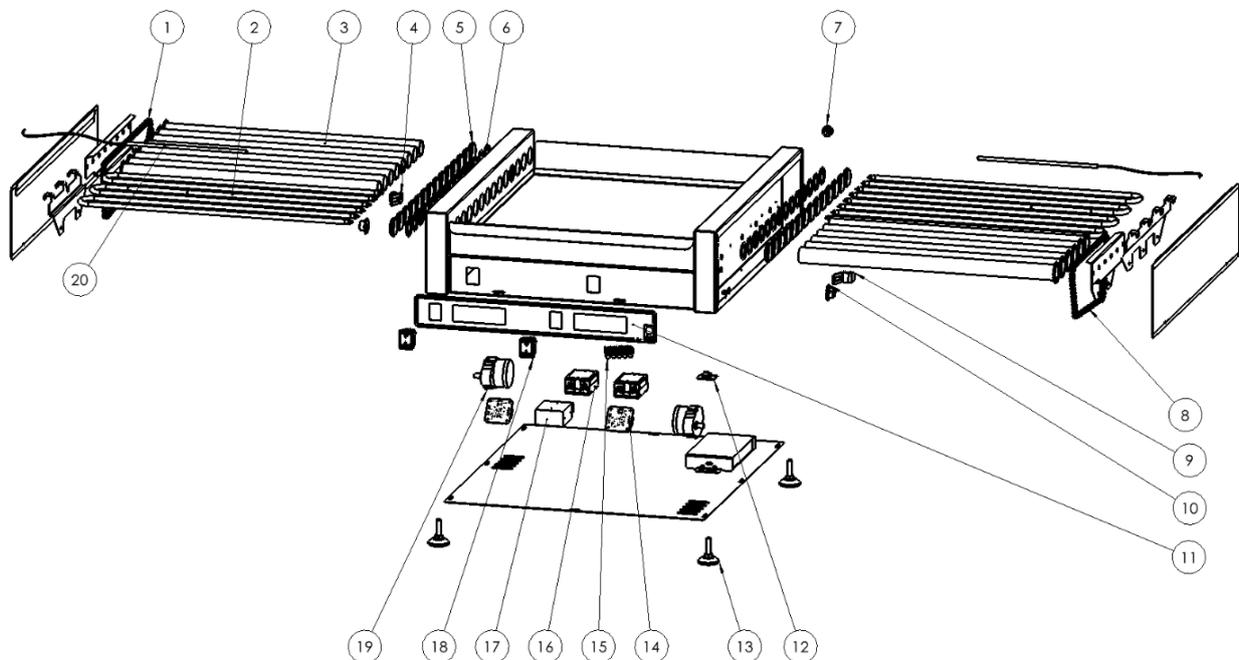
When you have finished configuring the settings, press the button that is flashing white a final time. The buttons will now light up individually in white. You have now finished programming the settings. The settings are stored and will be recalled even if the timer is disconnected from a power source.

### 3.5 Repairs and spare parts

Repairs should only be carried out by authorised service personnel with knowledge of electrical equipment.

### 3.6 Specifications for spare parts

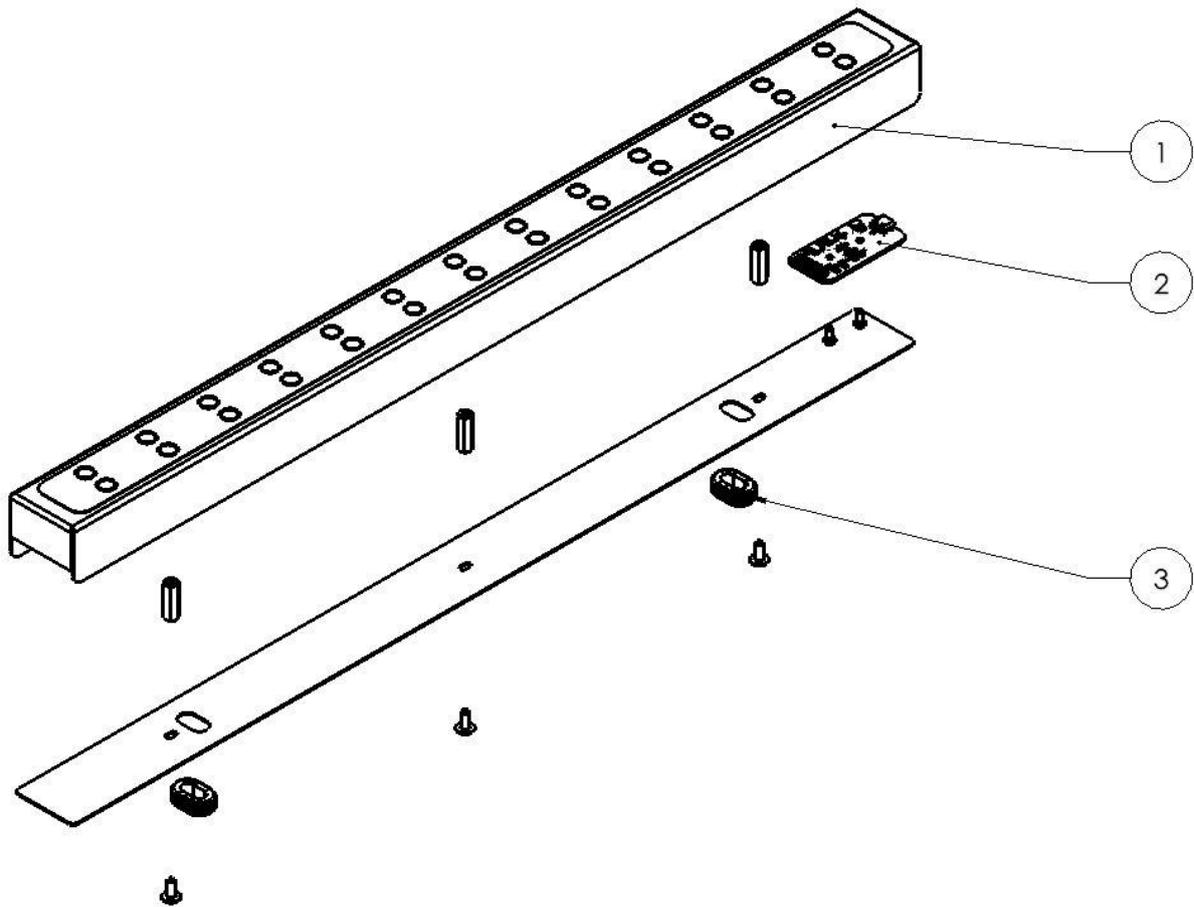
#### 3.6.1 Roller Grill Advanced RG14R45T/2



POS	PRODUCT NUMBER	QTY	DESCRIPTION
1	83-09525	1	CHAIN FOR ROLLER GRILL GL8 05B1 X 98
2	83-08853	7	HEATING ELEMENT GL-R45 0,3KW/230V
3	83-08796	14	DRIVE ROLLER GL-RT45 M 2-LAG PFA
4	83-08070	2	TENSION ROLLER FOR CHAIN
5	83-08950	28	BEARING CAGE, TEFLON
6	81-06085	28	GREASE FILTER F DRIVE ROLLER, O-ring, ø26,2x3mm VITON
7	72-03570	1	CABLE SUPPORT, BLACK PLASTIC
8	83-09524	1	CHAIN FOR ROLLER GRILL GL6 05B1 X 78
9	83-08808	2	CHAIN TENSIONER
10	83-08584	2	SPROCKET HUB 05B1 Z10 Ø8 DIN 8187 - ISO 606
11	72-05522	1	FOIL ADVANCED RG_45
12	72-01325	1	CIRCUIT BOARD USB-C SOURCE 1.5A@5V

13	82-06510	4	ADJUSTABLE LEG, M8
14	72-01324	2	CIRCUIT BOARD ELECTRONIC THERMOSTAT
15	83-08155	1	CONNECTOR STRIP, 5-POLE 2.5MM2 WITH WIRE PROTECTION
16	88-00231	2	SOLID STATE RELAY 4-32VDC 48-660VAC 60A
17	72-00112	1	POWER SUPPLY 240VAC-24VDC RS-15-24
18	74-01002	2	ON/OFF SWITCH 2-POLE, BLACK, 230V
19	83-10000	2	GEAR MOTOR SAIA GL-R (DOUBLE) 230V
20	83-09998	2	SENSOR GL90- LOWER, $\varnothing$ 6X220mm PT100

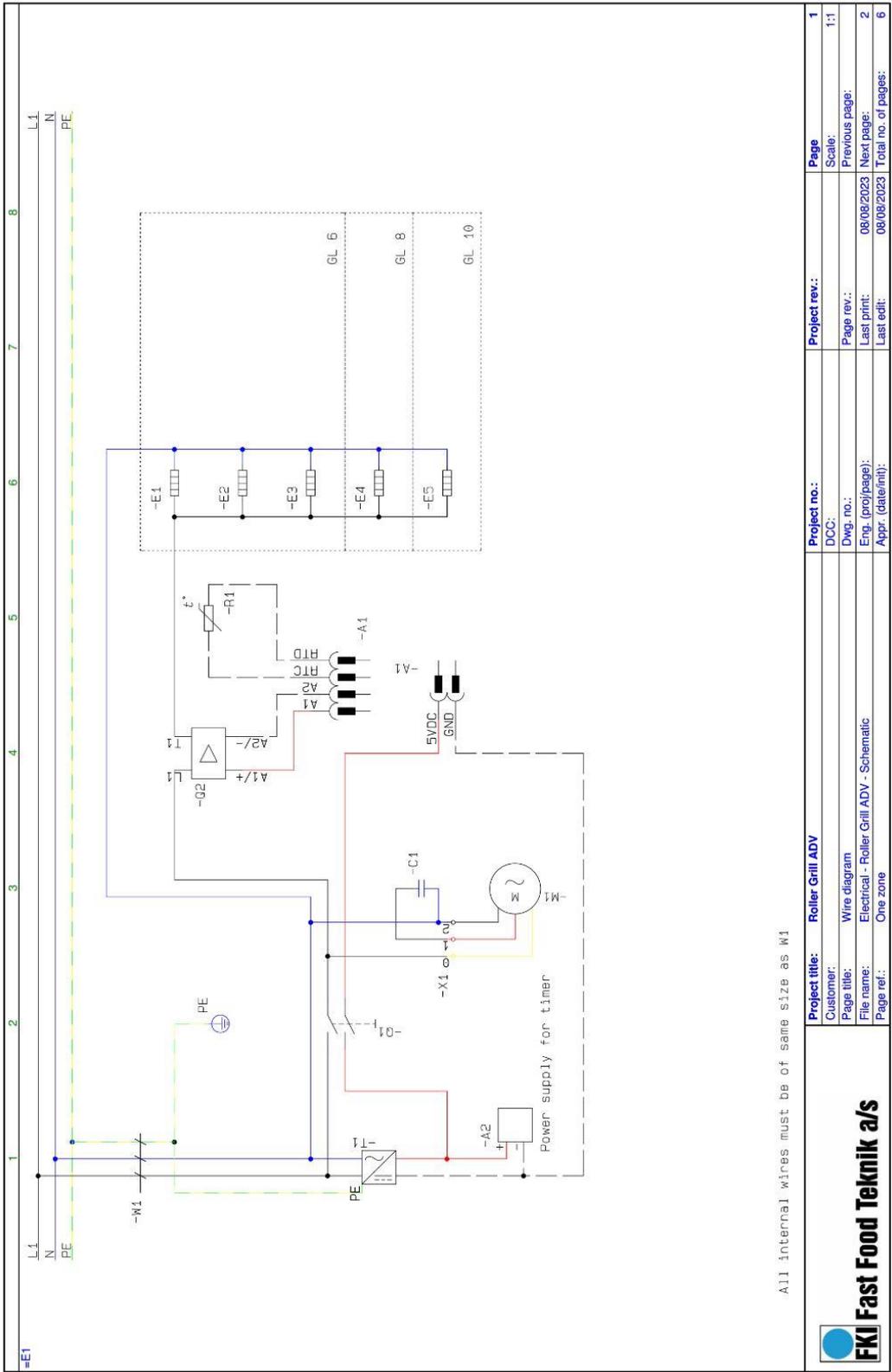
### 3.6.2 Timer Advanced



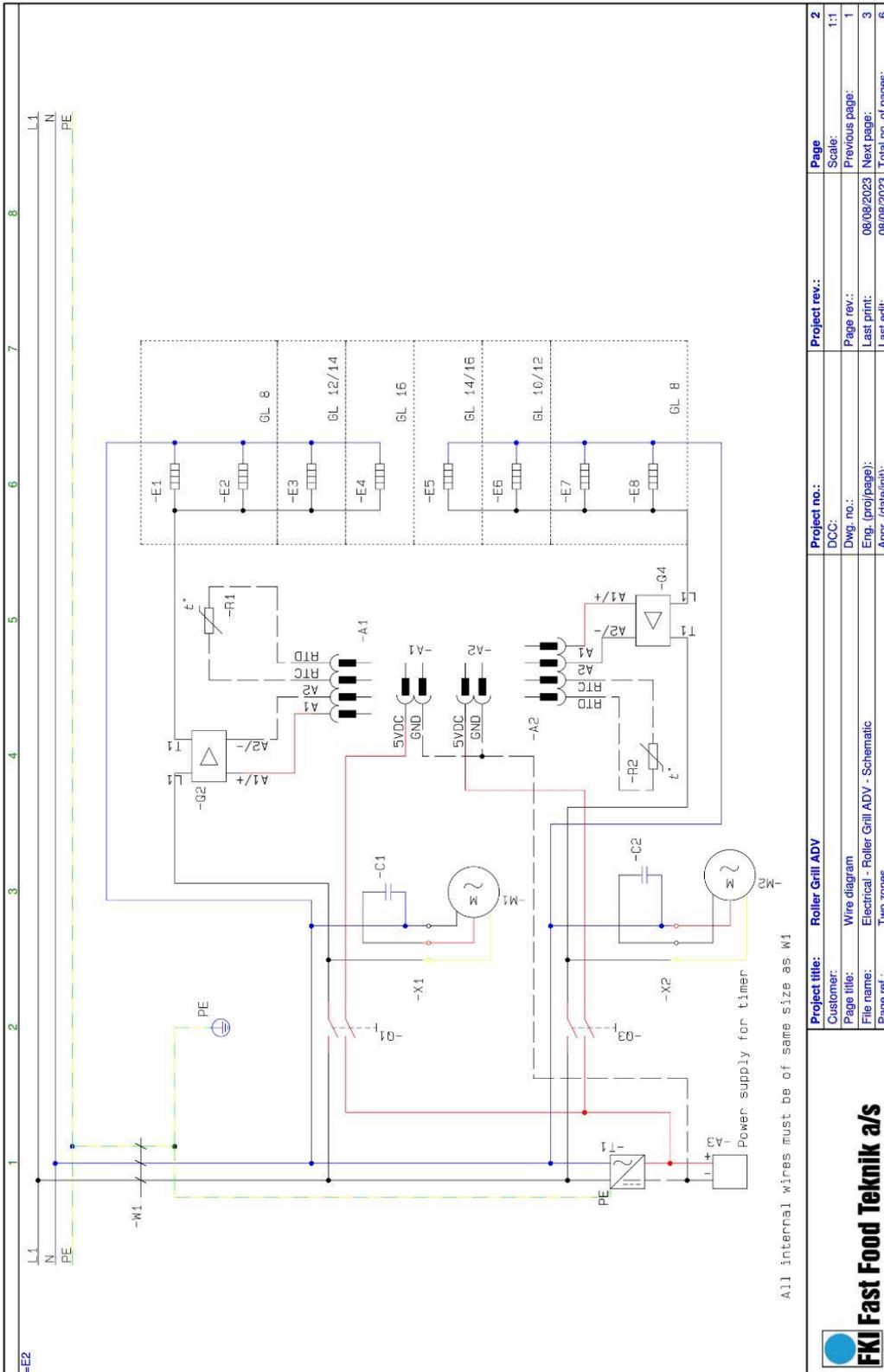
POS	PRODUCT NUMBER	QTY	DESCRIPTION
1	72-05521	1	FOIL FOR TIMER RG14-
2	72-08004	1	TIMER CIRCUIT BOARD, ADVANCED ROLLER GRILL
3	84-00042	2	RUBBER ROUTING CASING $\varnothing$ 11/15/19

### 3.6.3 Wiring diagram

#### 3.6.3.1 1 Zone

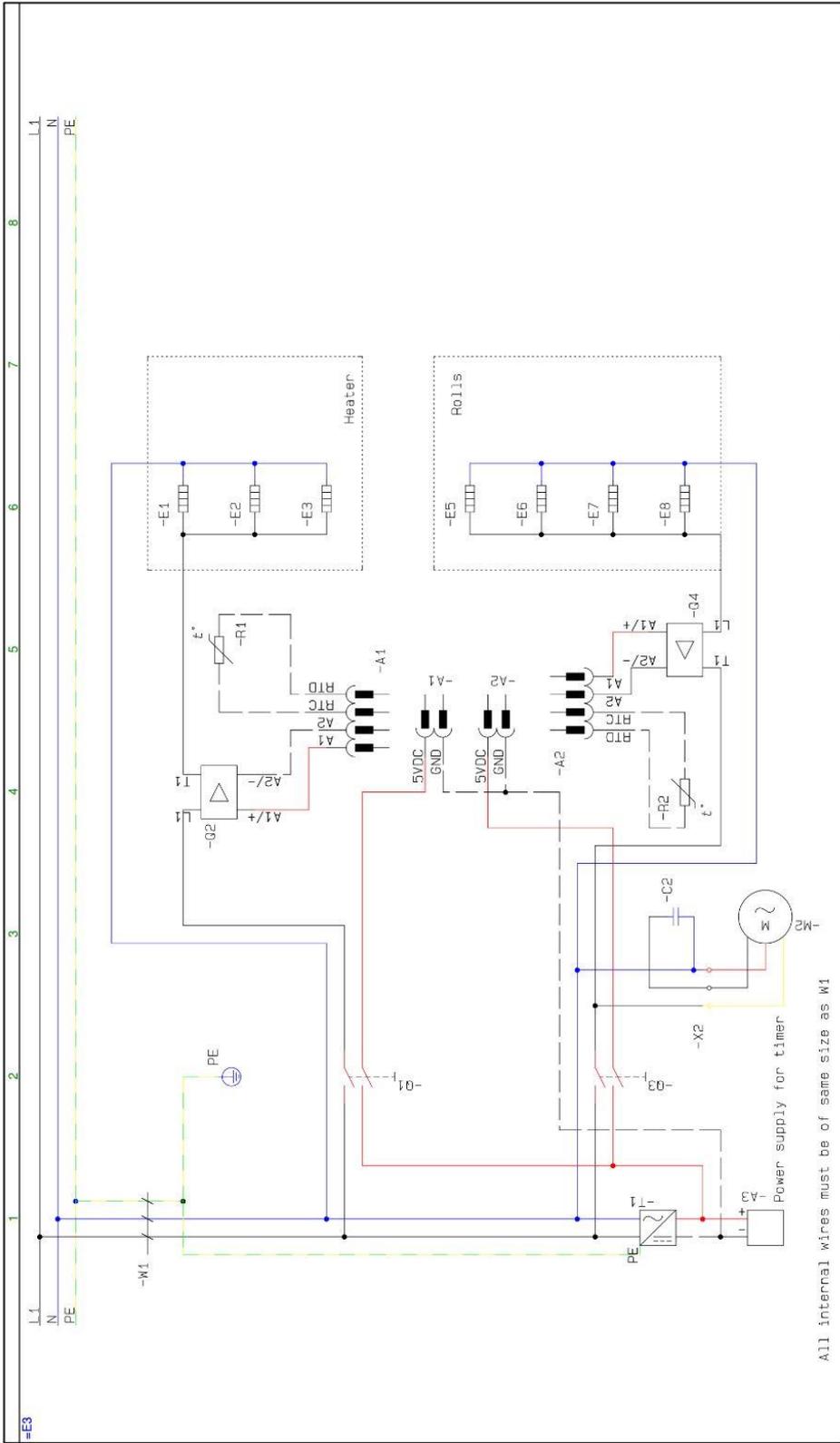


3.6.3.2 2 Zones



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All internal wires must be of same size as w1

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Component	Article no.	Type	Function	Description	Manufacturer	Position
=E1/-A1	72-08010	Control Card				/1,5
=E1/-A2	72-01325	USB	Power supply for timer			/1,1
=E1/-C1	83-09996	Capacitor	For width above 102 cm 83-07866 is used			/1,3
=E1/-E1		Heating element	See spare part list			/1,6
=E1/-E2		Heating element	See spare part list			/1,6
=E1/-E3		Heating element	See spare part list			/1,6
=E1/-E4		Heating element	See spare part list			/1,6
=E1/-E5		Heating element	See spare part list			/1,6
=E1/-M1	83-10000	Gear motor	For width above 102 cm 83-10030 is used			/1,3
=E1/-Q1	74-01002	Switch		SSR 4-32VDC		/1,2
=E1/-Q2	88-00231	Relay				/1,4
=E1/-R1	83-09998	PT100				/1,5
=E1/-T1	72-00143	Power Supply				/1,1
=E1/-W1		Cable	3G10 (3G1.5 for 2400+ Watt)			/1,1
=E1/-X1	83-07952	Terminal block				/1,3
=E2/-A1	72-08010	Control Card				/2,5
=E2/-A2	72-08010	Control Card				/2,5
=E2/-A3	72-01325	USB	Power supply for timer			/2,1
=E2/-C1	83-09996	Capacitor	For width above 102 cm 83-07866			/2,3
=E2/-C2	83-09996	Capacitor	For width above 102 cm 83-0786			/2,3
=E2/-E1		Heating element	See spare part list			/2,6
=E2/-E2		Heating element	See spare part list			/2,6
=E2/-E3		Heating element	See spare part list			/2,6
=E2/-E4		Heating element	See spare part list			/2,6
=E2/-E5		Heating element	See spare part list			/2,6
=E2/-E6		Heating element	See spare part list			/2,6
=E2/-E7		Heating element	See spare part list			/2,6
=E2/-E8		Heating element	See spare part list			/2,6

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**FKI Fast Food Teknik a/s**

Component	Article no.	Type	Function	Description	Manufacturer	Position
=E2-/M1	83-10000	Gear motor	For width above 102 cm 83-100			/2.3
=E2-/M2	83-10000	Gear motor	For width above 102 cm 83-100			/2.3
=E2-/Q1	74-01002	Switch				/2.2
=E2-/Q2	88-00231	Relay		SSR 4-32VDC		/2.4
=E2-/Q3	74-01002	Switch				/2.2
=E2-/Q4	88-00231	Relay		SSR 4-32VDC		/2.5
=E2-/R1	83-09998	PT100				/2.5
=E2-/R2	83-09998	PT100				/2.4
=E2-/T1	72-00143	Power Supply				/2.1
=E2-/W1		Cable	3G1.5 (3G1.5 for 2400+ Watt)			/2.1
=E2-/X1	83-07952	Terminal block				/2.3
=E2-/X2	83-07952	Terminal block				/2.3
=E3-/A1	72-08010	Control Card				/3.5
=E3-/A2	72-08010	Control Card				/3.5
=E3-/A3	72-01325	USB	Power supply for timer			/3.1
=E3-/C2	83-09996	Capacitor	For width above 102 cm 83-078			/3.3
=E3-/E1		Heating element	See spare part list			/3.6
=E3-/E2		Heating element	See spare part list			/3.6
=E3-/E3		Heating element	See spare part list			/3.6
=E3-/E5		Heating element	See spare part list			/3.6
=E3-/E6		Heating element	See spare part list			/3.6
=E3-/E7		Heating element	See spare part list			/3.6
=E3-/E8		Heating element	See spare part list			/3.6
=E3-/M2	83-10000	Gear motor	For width above 102 cm 83-1003			/3.3
=E3-/Q1	74-01002	Switch				/3.2
=E3-/Q2	88-00231	Relay		SSR 4-32VDC		/3.4
=E3-/Q3	74-01002	Switch				/3.2
=E3-/Q4	88-00231	Relay		SSR 4-32VDC		/3.5

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## 4 Cleaning

### 4.1 General



Remember to use personal safety equipment, see 2.1

Before using the appliance for the first time, wipe all surfaces that will be in contact with food with a damp cloth. Do not use cleaning products that contain acid.

### 4.2 Daily cleaning

It is important to clean the roller grill daily once it has cooled to  $<50^{\circ}\text{C}$ .



Turn on the roller grill and set the temperature to the lowest setting. This causes the rollers to turn and makes them easier to



Remove the tray under the rollers and clean it.



Wipe the rollers with a damp cloth soaked in detergent. Dry inwards towards the centre of the rollers to prevent grease/fat from being pushed back into the cabinet.



**NEVER USE!!!!!!**



## 5 Disposal

### 5.1 Packaging

The packaging should not be left in the environment but should be disposed of in accordance with local regulations.

### 5.2 When the appliance is no longer required

The Roller Grill is labelled with a recycling symbol in accordance with Danish Executive Order 148 of 8 February 2018 (Electronic Waste Executive Order/Danish-Elektronikaffaldsbekendtgørelsen). WEEE2 directive 2012/19/EU

This means that you must dispose of it in accordance with your municipality's regulations, e.g. in a container set up for this purpose at the municipality's recycling centre when the appliance is worn out.



## 6 EU DECLARATION OF CONFORMITY



EU DoC ID: FKI 015  
Verninge, 26-okt-2022

# EU DECLARATION OF CONFORMITY

We FKI Fast Food Teknik a/s declares under our sole responsibility that the product Advanced Roller Grill with

Type Code.:  
**ARG-22**

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

Directives	Standards
Machine Directive 2006/42/EC	EN/ISO 12100:2010 EN/IEC 60335-1:2012 EN/IEC 60335-1:2012/AC:2014 EN/IEC 60335-1:2012/A11:2014 EN/IEC 60335-2-48:2003
Electromagnetic Compatibility Directive 2014/30/EU	EN5501-1:2006 + A1:2009 + A2:2011 EN55014-2:1997 + A1:2001 + A2:2008
WEEE Directive 2012/19/EU ROHS Directive 2011/65/EU	
Regulations	Standards
Food Contact Materials 1935/2004 Good Manufacturing Practice 2023/2006	N/A

Date 26/10-2022	Issued by  Søren Poulsen - Managing Director
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FKI Fast Food Teknik a/s only vouches for the correctness of the English version of this declaration. In the event of the declaration being translated into any other language, the translator concerned shall be liable for the correctness of the translation.

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## EU DECLARATION OF CONFORMITY

We FKI Fast Food Teknik a/s declares under our sole responsibility that the product Timer ADV with

Type Code.:  
**AAT-22**

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

Directives	Standards
Electromagnetic Compatibility Directive 2014/30/EU	EN5501-1:2006 + A1:2009 + A2:2011 EN55014-2:1997 + A1:2001 + A2:2008
WEEE Directive 2012/19/EU	
ROHS Directive 2011/65/EU	

Regulations	Standards
Food Contact Materials 1935/2004	N/A
Good Manufacturing Practice 2023/2006	

Date 27/10-2022	Issued by  Søren Poulsen - Managing Director
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FKI Fast Food Teknik a/s only vouches for the correctness of the English version of this declaration. In the event of the declaration being translated into any other language, the translator concerned shall be liable for the correctness of the translation.



**Fast Food Teknik a/s**

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