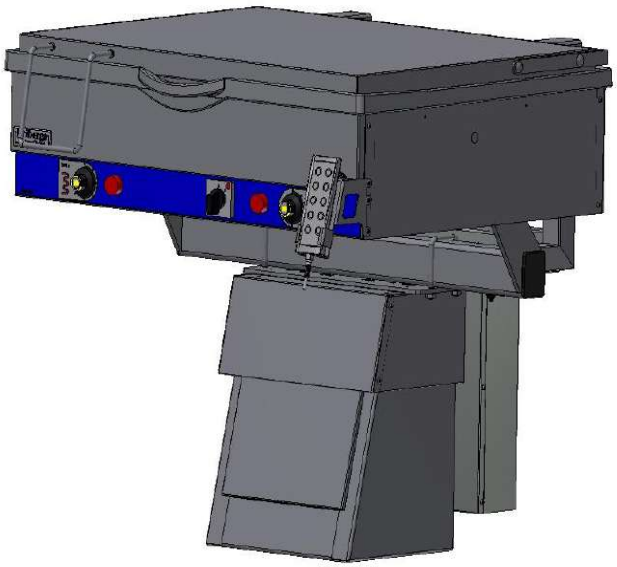
Fribergs Verkstäder

# Manual for

# Griddle type VKF and FB-sidepanel



CERTIFIED ISO 9001 SVENSK CERTIFIERING

CE

English Original

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# 2. SAFETY INSTRUCTIONS

## 2.1. General

***VKF* = Standard cast iron griddle**
***FB* = Cast iron griddle with side-panel**
This documentation describes equipment is intended for the production of food.
It is the responsibility of the user to obtain proper handling equipment for the food to be handled in griddle and arrange adequate task lighting and proper extraction.
It is the responsibility of the user to know and comply with applicable regulations.
To install or work with the equipment it's required only qualified personnel who are familiar with the equipment or have adequate education, experience and knowledge.
The facility is staffed and work/cooking done from the front of the griddle.
The laws and regulation for the prevention of accident must be observed.

## 2.2. Warning

During operation, these plants have dangerous voltage and moving parts and hot surfaces.
For example unauthorized removal of PPE or removal of trim panels may be at risk of serious personal injury.
**The plant is connected to the high voltage of 400V.**
**Before any work is preformed, be sure to break with safety switch / circuit breaker.**
Some of the griddles surfaces get very hot and there is a risk of burns.
It is the responsibility of the user to ensure that the griddle is attached or stand firmly on the floor.
It is the responsibility of the user to ensure that tilt and adjustable height features is working properly. Work is not to be preformed from behind of the griddle at food production.
Cleaning of the griddle should be exercised with care, risk for burns can occur.
Water must not be flushed directly to or in electrical equipment.
For further instructions, see this documentation.

## 2.3. Intended use

The equipment is designed for the preparation and production of food.

## 2.4. Transport and storage

The equipment must not be damaged during transport or storage.
Store in a dry place with a temperature between 10-40 degrees C.
The griddles must not be entered and should not be stacked during transport or storage.
**When moving, watch out for rollover risk!**

## 2.5. Placement

When positioning and installation of the griddle, see more in this documentation.
Consider the distance of. EN349 (100 mm) as closest to nearest wall.
For further instructions, see this documentation.

## 2.6. Electrical connection

For connection work, consider the current rules for avoiding accidents.
It is the responsibility of the installer to install safety switches / circuit breaker.
The electrical connection must be performed by qualified personnel and carried out according to regulations. The instructions in this document must be followed.
For further instructions, see mounting in this documentation.

## 2.7. Operation

Electrical components must not be touched immediately after switching power off.
Changes in functions, change switching in any way is not allowed.
Under operation should all the trim panels be in place.
For further instructions, see this documentation.

## 2.8. Maintenance

Before any work is preformed, be sure the power is switched off or disconnected.
This documentation must be followed.
**All concerned should have read the entire manual, which must be saved.**

**Before using the griddle, adjustment and control functions must be preformed**

# 3. INSTALLATION INSTRUCTIONS

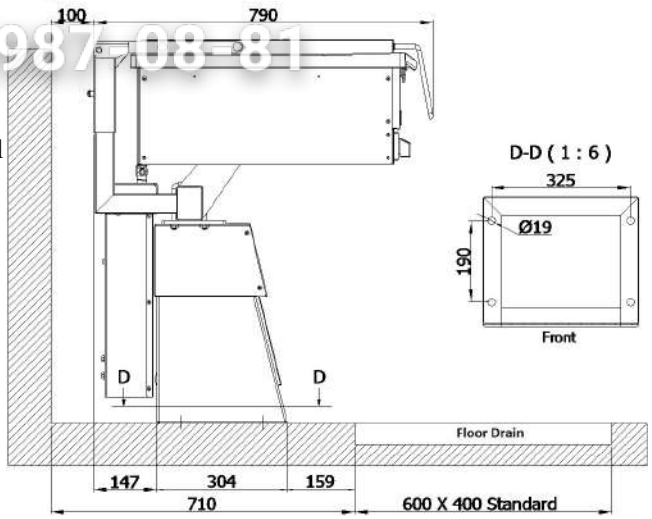
## *3.1. Installation instruction VKF/FB 25-35*

### Column

Remove the cardboard and packaging and check that no damage has occurred during shipment.
The packaging shall be submitted to recycling for environmental recovery.

The griddle is bolted to the pallet inside the pillar, remove them and move the table in place.

**NOTE, High of gravity, tilting risk be careful when moving and installing.**



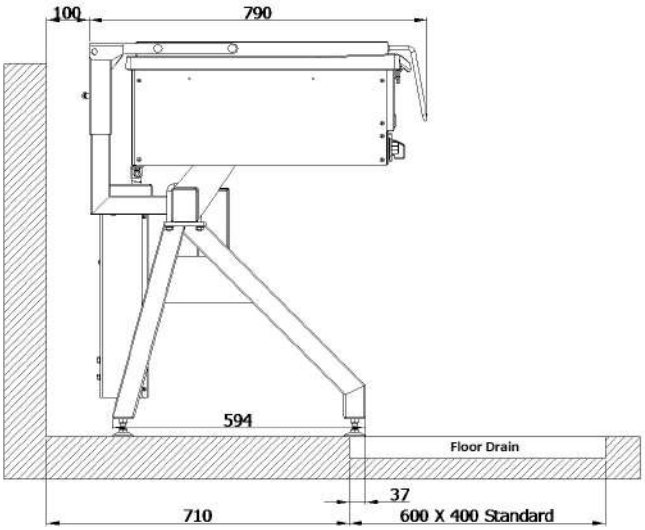

Griddles with pillar SHOULD be bolted to the floor; this should be done with stainless steel anchor bolts M12x100 with a recommended to stick up about 40mm on the inside.
*(Alternatively use Fribergs mounting frame. See documentation)*
Control distance to wall and floor drain before fastening.
When griddle is stable attached to the joint between the floor and pillar, seal the splice with silicone sealant designed for this purpose.
As an option, Fribergs Spindle foot also available.

### 4- Legs

Remove the cardboard and packaging and check that no damage has occurred during shipment.
The packaging shall be submitted to recycling for environmental recovery.

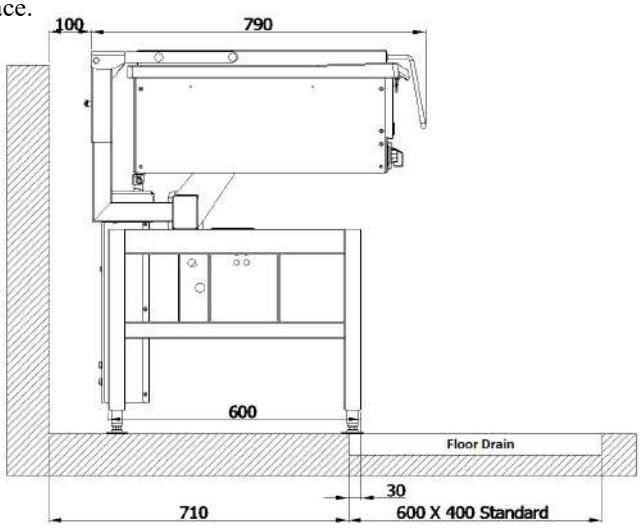
The griddle is fastened to the pallet, loosen the straps and move the table in place.

**NOTE, High of gravity, tilting risk be careful when moving and installing.**




Control distance to wall and floor drain and move the table in place.

***For adjustments. See documentation***

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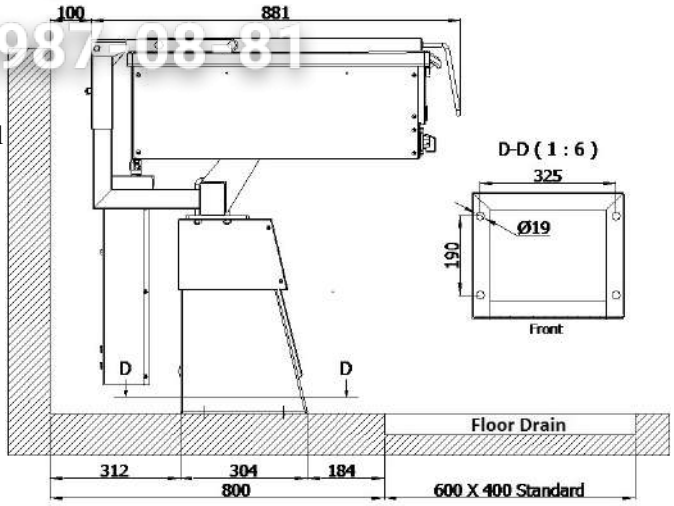
www.fribergs.se

## *3.2. Installation instruction VKF/FB 40-55*

### Column

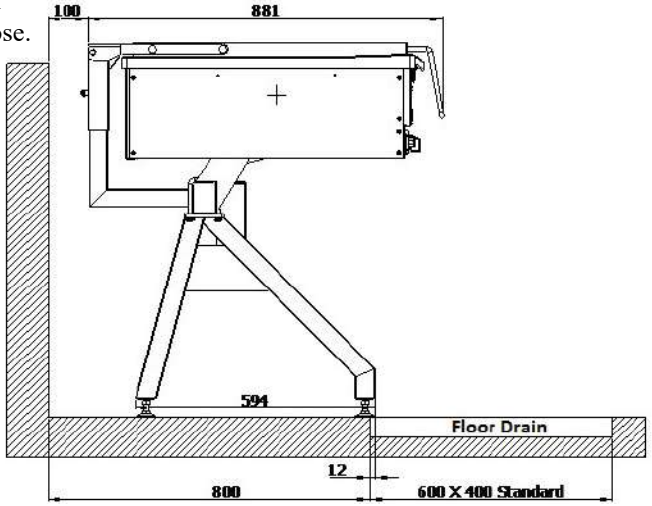
Remove the cardboard and packaging and check that no damage has occurred during shipment.
The packaging shall be submitted to recycling for environmental recovery.

The griddle is bolted to the pallet inside the pillar, remove them and move the table in place.




**NOTE, High of gravity, tilting risk be careful when moving and installing.**

Griddles with pillar SHOULD be bolted to the floor; this should be done with stainless steel anchor bolts M12x100 with a recommended to stick up about 40mm on the inside.
*(Alternatively use Fribergs mounting frame. See documentation)*
Control distance to wall and floor drain before fastening.
When griddle is stable attached to the joint between the floor and pillar, seal the splice with silicone sealant designed for this purpose.
As an option, Fribergs Spindle foot also available.



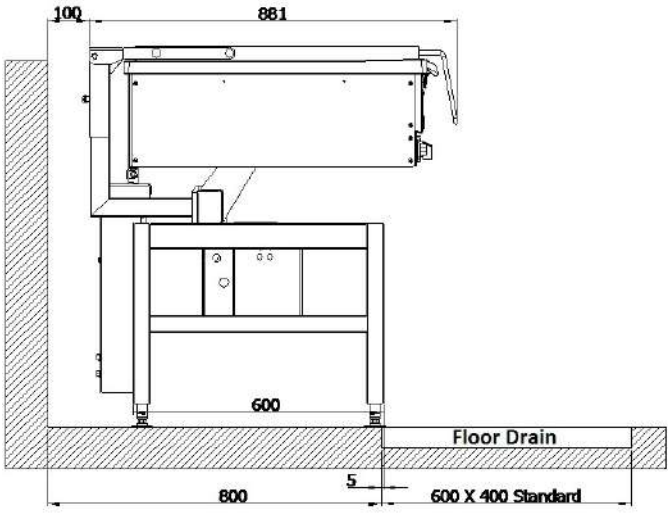

### 4- Legs

Remove the cardboard and packaging and check that no damage has occurred during shipment.
The packaging shall be submitted to recycling for environmental recovery.

The griddle is fastened to the pallet, loosen the straps and move the table in place.

**NOTE, High of gravity, tilting risk be careful when moving and installing.**

Control distance to wall and floor drain and move the table in place.




***For adjustments. See documentation***

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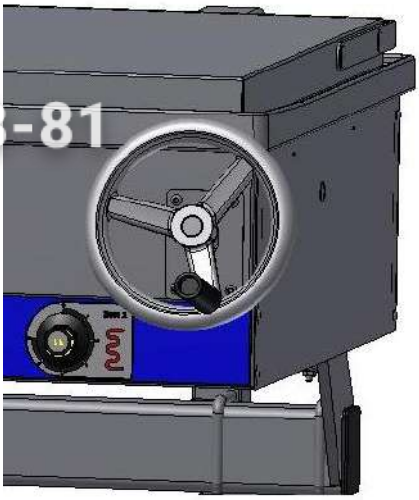
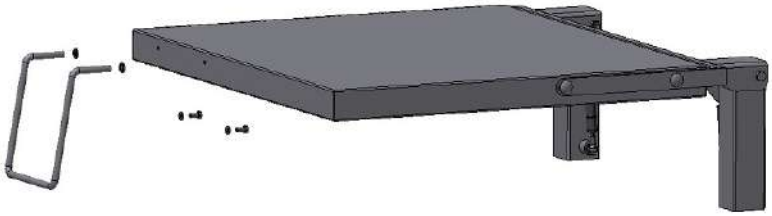
### *3.3. Mounting of tipping wheel*

On griddles with manual tipping this is done with a wheel with a foldable handle. The wheel is mounted on the tilt axis; note that there is a milled recess in the shaft where the tip of the set screw should be. Install the wheel and feel the tip is in the recess, and then tighten the screw.
The foldable handle is easy to change and is sold separately as spare part.

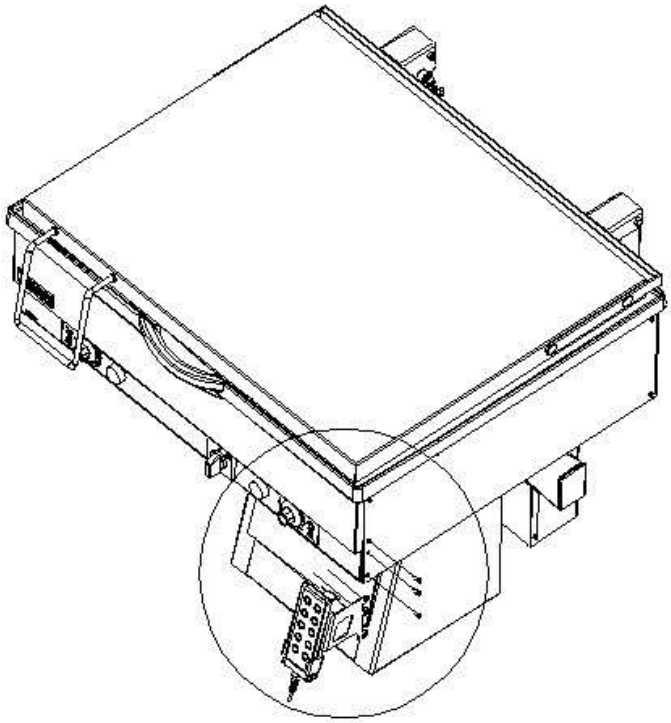


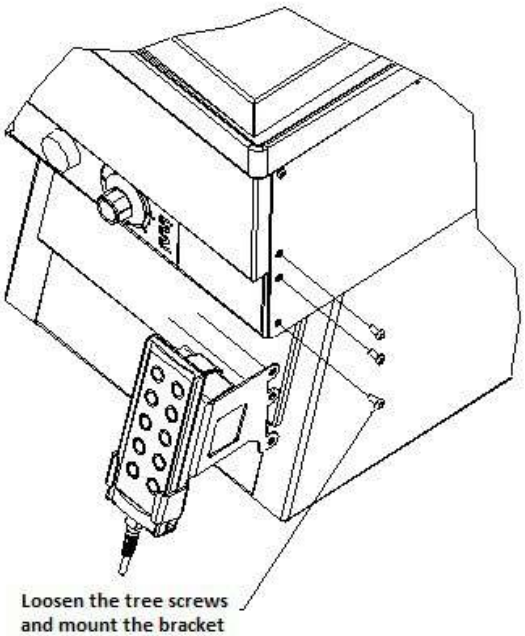
Attach the handle on the lid, if it´s not already installed.



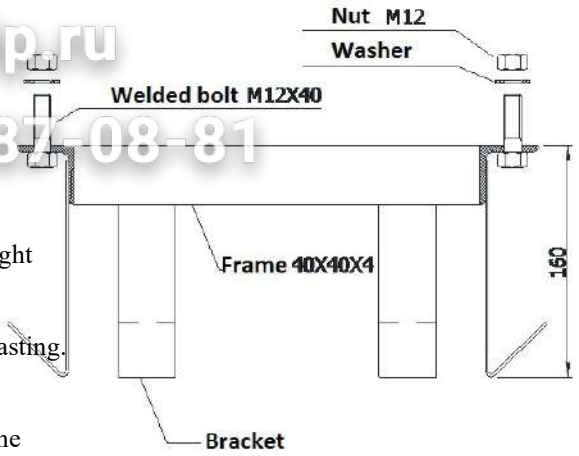
### *3.4. Mounting remote control*

On griddles equipped with electrical tilting and/or electric height adjustments this is operated with a Kabel attached remote control. The holder for the remote should be attached as shown in the picture. The holder is available in right or left hand side.
Standard is right hand side, to change contact us at Fribergs (+46512)-300040 info@fribergs.se





### *3.5. Potting frame*

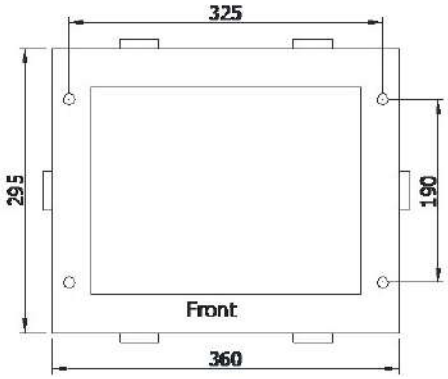



**The potting frame fits both fixed and adjustable height pillar.**

Before installing the potting frame, be sure all the measuring are correct according to walls and other equipment.
Also measure the distance to the floor drain.

The potting frame should be weighting of spirit so it's perfectly straight longitudinal and in depth.
The top edge should after casting be completely flat with the floor, it´s therefore important that the height dimensions are fixed before casting.
Any piping for electrical cables shall be place inside the frame accordance with applicable regulations.
Fill the inside of the frame with concrete to the frame boarders and the level of the floor.

**Be careful with the treads on the bolts**




## Spindle foot

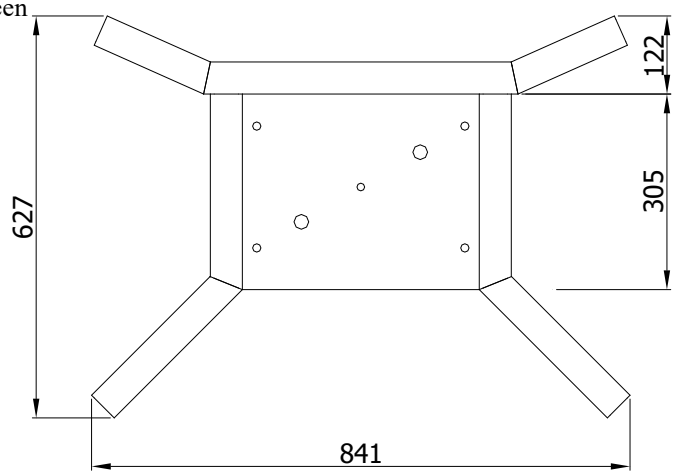
**Spindle foot fits both fixed and adjustable height pillar.**

Gently lift the griddle on to the spindle foot. Fit the bolts.


**NOTE, High of gravity, tilting risk be careful when moving and installing.**

Tighten the bolts inside the pillar, and then seal the joint between the pillar and the spindle foot with silicone sealant designed for this purpose.

Control distance to wall and floor drain and move the table in place.



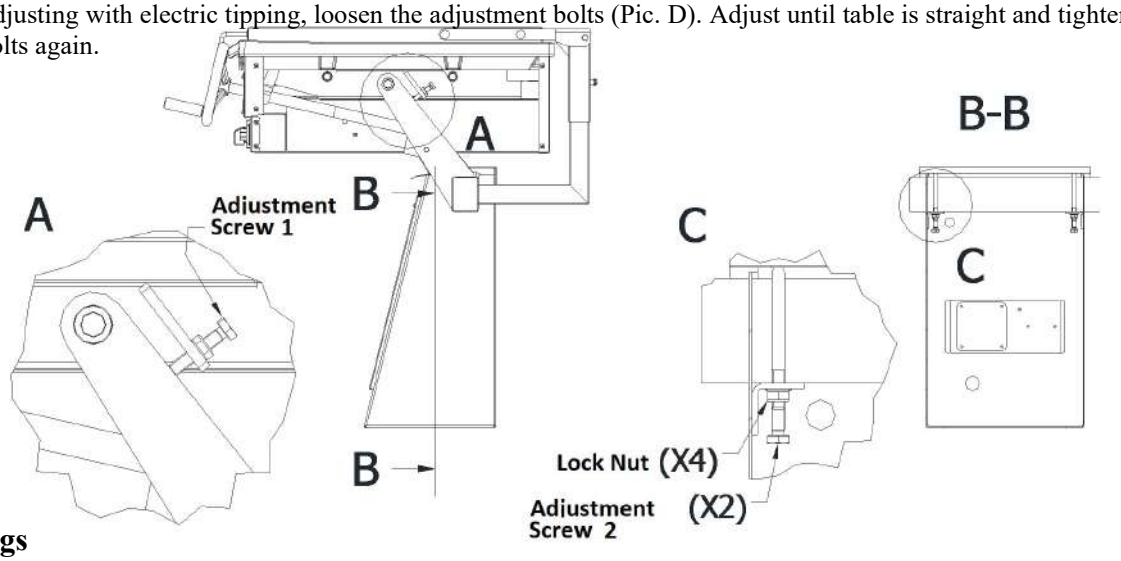

***For adjustments. See documentation***

## *3.6. Adjustments*

### Column

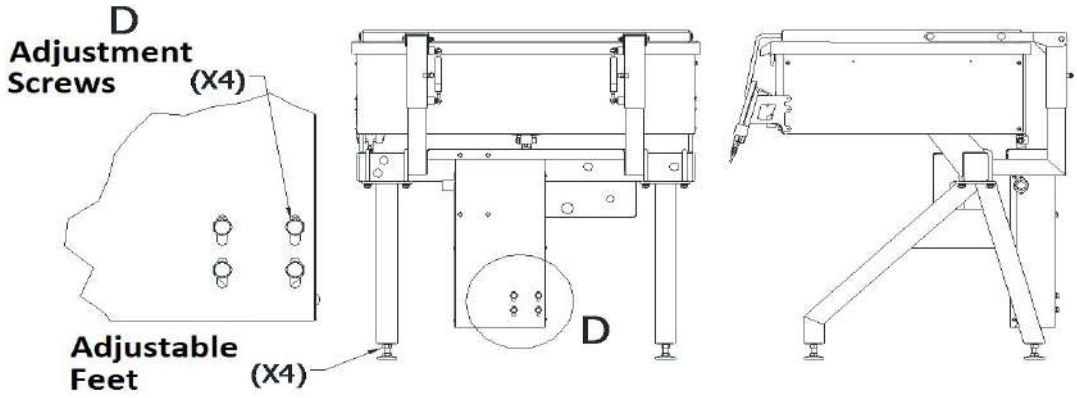
**Adjusting horizontal**
Place a spirit on the front edge of the cast iron and check if the table is straight.
For adjusting horizontal (right- left) bolt are placed (Pic. C) Inside the pillar.
There is one screw per side, first loosen the nuts on the bracket, then the locknut on the adjusting screw.
Then adjust the screws until the table is level, tighten the screws at the bracket, tighten the locknuts.
**Adjusting depth**
Place a spirit on either side edge of the cast iron and check if the table is straight.
For adjusting depth (front- back) for manual tipping loose right side trim panel, inside is an adjustment screw. (Pic. A). Loosen the locknut and adjust with the wheel until its straight, tighten the locknut and remount the trim panel.

For adjusting with electric tipping, loosen the adjustment bolts (Pic. D). Adjust until table is straight and tighten the bolts again.




### 4-Legs

**Adjusting horizontal**
Adjustments can be done like the column or by adjust the adjustable feet's on each leg.
It is the same way to adjust fixed 4-legs as adjustable height.
Tighten the locknuts when level is straight.
**Adjusting depth**
Adjustments can be done like the column or by adjust the adjustable feet's on each leg.
It is the same way to adjust fixed 4-legs as adjustable height.
Tighten the locknuts when level is straight.



## *3.7. Electrical connection*

**The wiring shall be performed by qualified electrician.**

The griddle must be installed with disconnection by Plug, fuse, RCD or 3-pole disconnect switch / Safety switch, if placed out of sight from the product safety lock features are needed.

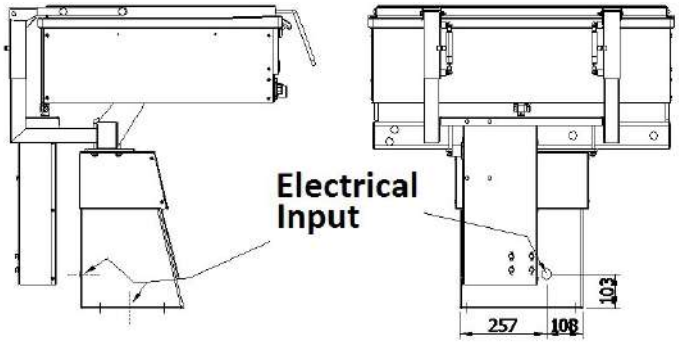
Use installation materials of good quality and at least adequate to our specifications for connection cables.

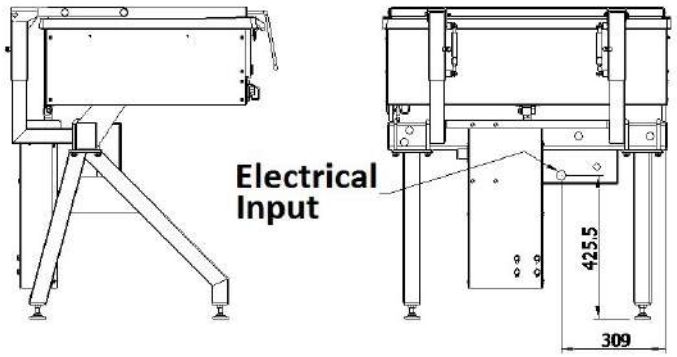
**Column**
At griddles with column, the connections are made inside the pillar.
The electrical cables can either be connected from below into the column or on the back of the pillar in a prepared hole made for M30 connection with strain relief.
Use installation materials of good quality and at least adequate to our specifications for connection cables.

## 4-Legs

For griddles with 4-leg whether it´s fixed or adjustable height the connection is placed underneath the tipping beam. There is a connection box prepared for M30 connection with strain relief.
Use installation materials of good quality and at least adequate to our specifications for connection cables.

Note!
The power of the fuse it NOT always the same as the power of consumption, in the Technical facts you can find the actual power consumption. Sometimes it´s possible to use a lower fuse then the list underneath, depending on type, porslin, slow fuse. The stated fuse are set to the most common autofuses with class C.

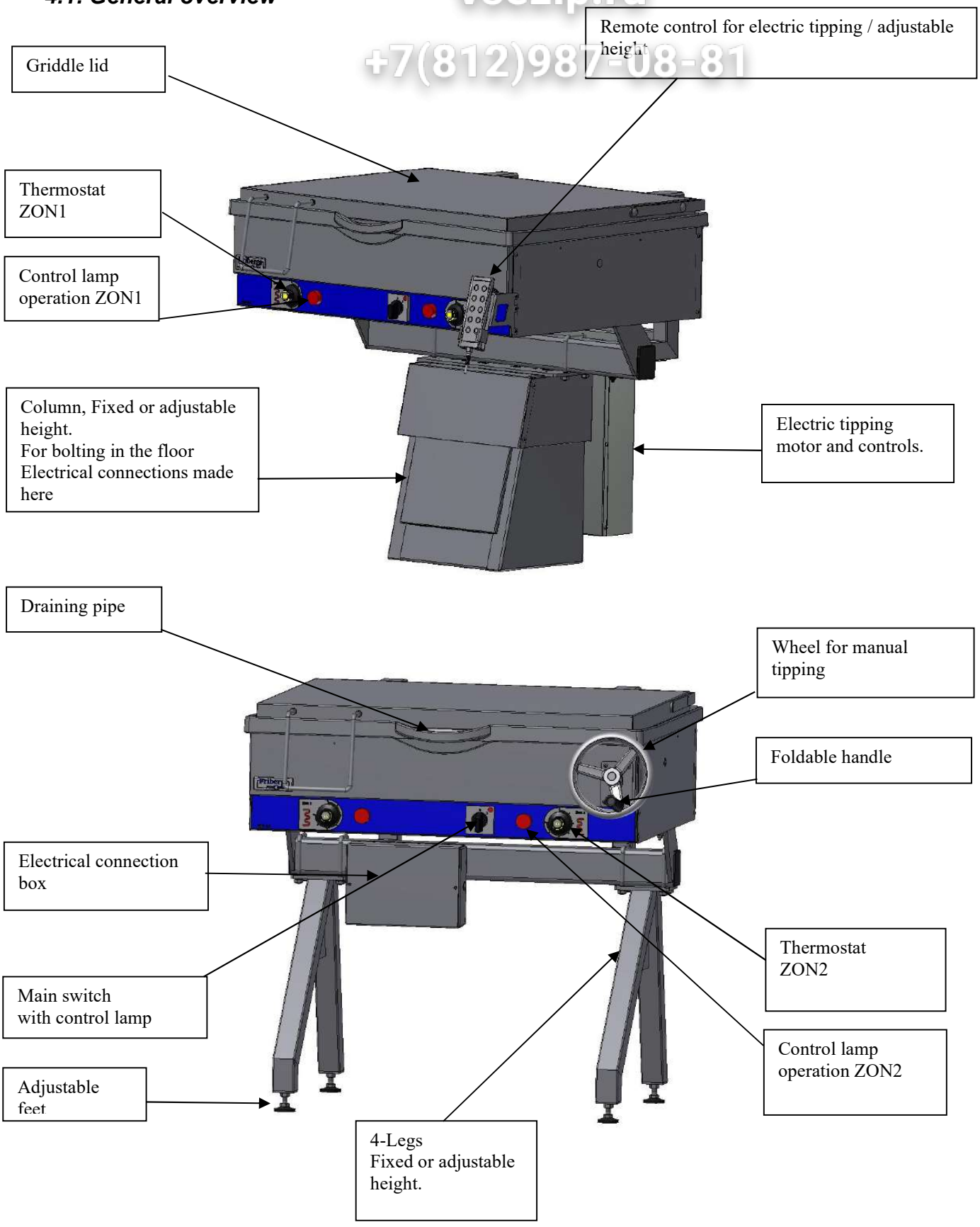



| Power | Fuse | Power Cable |
|---|---|---|
| Power (kW) | Fuse (A) | mm² / max 4m Long |
| 6 | 10 | 4x2,5mm² |
| 9 | 16 | 4x2,5mm² |
| 12,6 | 20 | 4x4mm² |
| 13,8 | 20 | 4x4mm² |

# 4. GENERAL DESCRIPTION FRYING GRIDDLES

## *4.1. General overview*



## 4.2. General description

VKF is serviced from the front with all controls close in hand.
FB is also serviced from the front but has the controls in a side panel.
Fribergs frying griddles are made for professional use, to be used in restaurants and caterers.
They are intended for cooking or heating of food and foodstuffs.
The griddles are made out of high quality stainless steel with cast iron pans. Made for IP 54.
VKF/FB 25 has one work zone, while the 35, 40 and 55 has two frying zones, controlled by variable thermostats.
Fribergs recommend good lighting and ventilation over the workspace.
Keep the griddle clean for best hygiene. Damage, scratches and dents easily become a bacterial core; therefore replace damaged parts as soon as possible. The griddles cannot stand to be washed off, therefore use damp cloth.
Cast iron hob can be cleaned with a wire brush if necessary, re-grease the pan with cooking oil.
Read these instructions carefully before use. For warranty see www.fribergs.se/indexeng.html

## 4.3. Start up of frying griddle

After completing installation, check that all controls are in the off position.
Clean the frying table from dirt and debris after installation. Make sure that the electrical connection is accurate and check that fuses are intact and the circuit/safety braker is switched on.
Put the main power on, the power lamp should light. Try to tilt the table by cranking the wheel and see that the table is clear and tipping is flawless. With electric tipping/ adjustable height check that features work flawlessly.
The griddles will usually be pre fried and ready for use, you can see it on the brown surface on the cast iron.
If this has not been done, start lubricate the cast iron with cooking oil, even the sides to protect them from corrosion. Then turn on the thermostats to low power and check that the lights for operation is light up, feel that it's getting hotter. Turn off the thermostats to see that they break and that the lights go out.
Now turn on full power and monitor until the thermostats breaks and the lights will go out.
Now the table has reached full heat. It goes quicker with the lid closed.

Wipe the griddle if there is excesses oil in the pan.

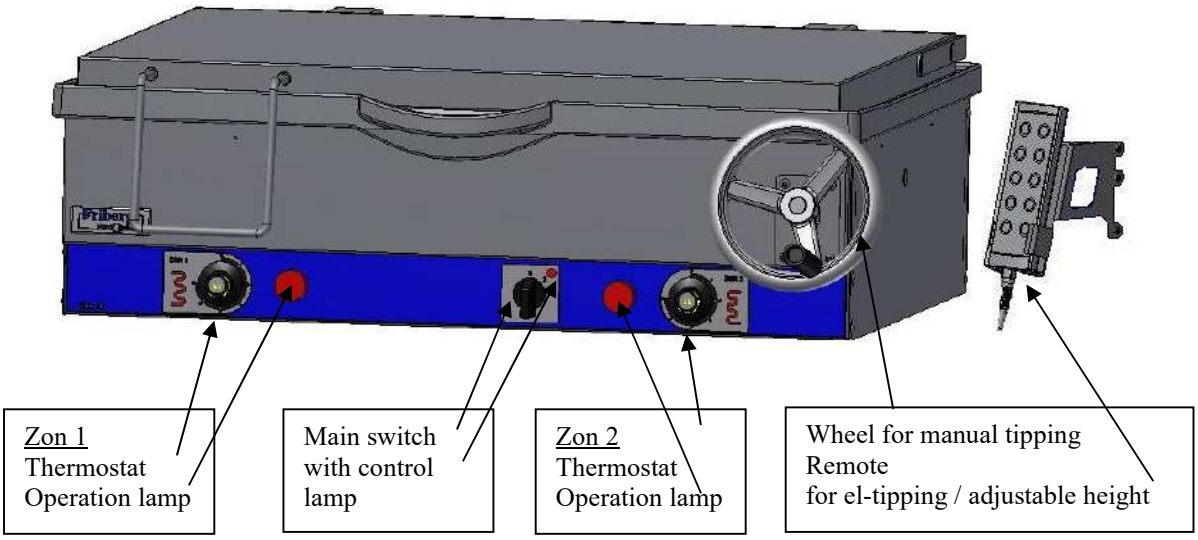
Now the griddle is ready for use.

**Be careful at the end of the installation when the table is connected to high voltage.**
**Note trapping risks that can arise when tipping or rise.**
**When heating is the table very hot, be careful that even the edges all around will become very hot and burn hazards arise.**

# 5. USE / CARE INSTRUCSTIONS

## *5.1. Starting up*

Make sure the ventilation is switched on.
Turn on the power switch; adjust to the desired working height for griddles with adjustable height.
Pour some cooking oil in the pan. For quickest warm up, turn the thermostats to full power and close the lid.
When the operating lamps have gone out the table is in maximum temperature.
Now the table has an even temperature over the pan and are ready for use, lower the power on desired zone.
The lid should be on as often as possible in order to achieve optima even heat distribution.
Remember that ventilation affects the frying surface temperature, swirling in the air occurs which can cool the cooking plate witch discouraged if you have the lid closed occasionally so that heat distribution is very even.




## *5.2. Shut down*

When work is finished, turn off the thermostats. Tilt and pour cooking grease out, wipe the pan clean.
If necessary scrape the frying surface in order to remove residues. Turn off the main switch.
Clean the griddle and clean up around the workplace so it feels welcoming to the next job.
Any errors or omissions should be reported to the manager at the workplace, repair or other operation.

**Exercise caution when the table is tilted due to the risk of burns.**
**Ensure that there is free space around the griddle when tipping or rising is performed, trapping risks can occurs.**

## *5.3. Cleaning/Maintenance*

**Cleaning**
For best hygiene, keep the griddle clean and wipe daily.
Use damp cloth, sponges and appropriate detergent suitable for kitchens and stainless steel.
Though burnt residues in and on cooking pan can be scraped off with a scraper or a wire brush.
Note that frying residues around the edges will take power and heat away from the frying surface, therefore make sure that the edges are clean and free from burned in grease.
After the temperature dropped, wipe the griddle clean with damp cloth, and then wipe it dry.
Remember that it's good to re-grease the frying pan at regular intervals on the inside and outside edges to avoid corrosion and coatings.
Note that the resulting of damage/scratches and dents easily become bacterial core, so fix and repair them as soon as they occurs.

Keep it clean around the griddle/floor and workspace for best hygiene and safety.

**Never use high pressure or water hose to clean the griddle, water may seriously damage electronics and components and also make the griddle energized with risk for serious personnel injuries.**

**Maintenance**
Clean the frying table regularly, re-lubricate the pan on the inside as well as the edges around for long durability.
For griddles with manual tilt wheel, the tilt axis should be checked and lubricated every 6 months.
Regularly check that all functions work satisfactorily, exercise adjustable height if it is rarely used.
Inspect the griddle for damage, scratches or dents that's a raised. Replace scratched or broken plates and parts to maintain the sustainability and best hygiene.
For griddles with column foot so should seal between the column and the floor be checked for damages on the silicon seam. Remove the front panel of the column and electrical connection and se so no fat or moisture penetration has occurred, which could cause damage to griddle, to person or property.
With good maintenance ensures durability and value at the griddle, for long and faithful service.

# 6. SERVICE INSTRUCTIONS

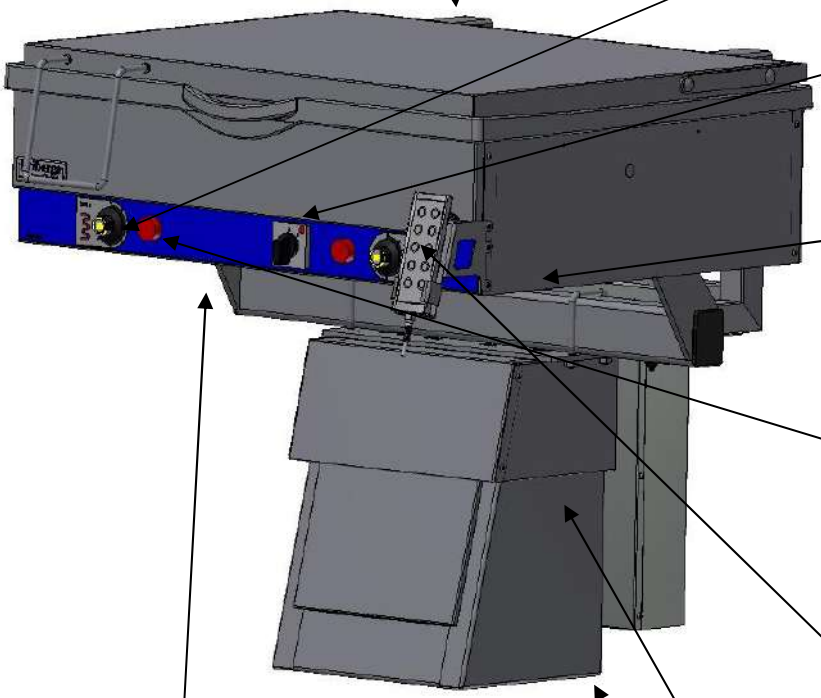
**NOTE! Always disconnect the power before replacing components.**

**Service instruction for replacements:**

| | |
|---|---|
| **1** *Signal lamp* | Remove the front panel, replace the lamp, and replace the front panel. |
| **2** *Main switch* | **Break power.** Remove the front panel, replace the switch, and replace the front panel. |
| **3** thermostat | **Break power.** Remove the two front covers, loosen thermostat and gently remove the tempbulb. Mount the new thermostat. Remount the cover plates. |
| ***4** Tilting wheel* | Loosen the screw, pull off the wheel, install new wheel, and tighten the screw. |
| ***5** Tilting axis* | Remove the wheel, loosen the front and right hand side panels. Remove the locking ring at the bearing; loosen the axis in the rear bracket. Tap the shaft out complete with bearing. Put new shaft in and gently tap the bearing into the holder. Reattach the screw and lock ring. Grease the threads on the shaft with adapted grease. Remount the panels and tilting wheel. |
| ***6** Elements* | Tilt the griddle, **Break power.** Loosen the rear panel. Loosen the bracket that keeps the elements in place, loosen the earth rail. Loosen the cables without mixing them. Pull the elements, inspect the spring plates, reassemble new elements. Mount the rails and cables again. Ohm-measure that everything looks right.Tipping up, and test drive. Cut the power and remount the back panel. |
| *7 Motor adj-height column* | Remove the cover on column, replace the actuator. Reassemble the covers. |
| **8** Motor el-tilting | Relieve the back of the pan, replace the motor, control that the table is leveled before tightening the screws |
| **9** Pump Adj-height 4-legs | Lower the griddle, put blocks underneath so the legs are relieved. Loosen the hydraulic hoses. Be sure to collect the spilled oil. Replace with the new prefilled pump, reattach the hoses. Take away the blocks, and slowly raise the griddle to maximum height, now the air should be gone. |
| **10** *Change hydraulic leg* | Lower the griddle, put blocks underneath so the legs are relieved. Gently pull out and detach the hoses from the piston. Be sure to collect the spilled oil. Replace the piston with a new one, install it into the leg. Take away the blocks, and slowly raise the griddle to maximum height, now the air should be gone |
| **11** Change *foot* | Lift the griddle, replace the foot with a new one. Check the adjustments so the griddle is leveled. |

# 7. SPARE PARTS

## *7.1. VKF Column*



060401-01 Gas spring to lid

34052190 Thermostat
509004 Knob

STB1002 Main switch with control lamp
SIBG291 Knob

3325081 Automatic fuse 10A

242003 Signallamp LED 400-480V
Complete with holder and lens

SA0020 Wheel 25-35
SA0021 Wheel 40-55
WN58.4 Foldable handle
702111-00 Tilting axis complete.

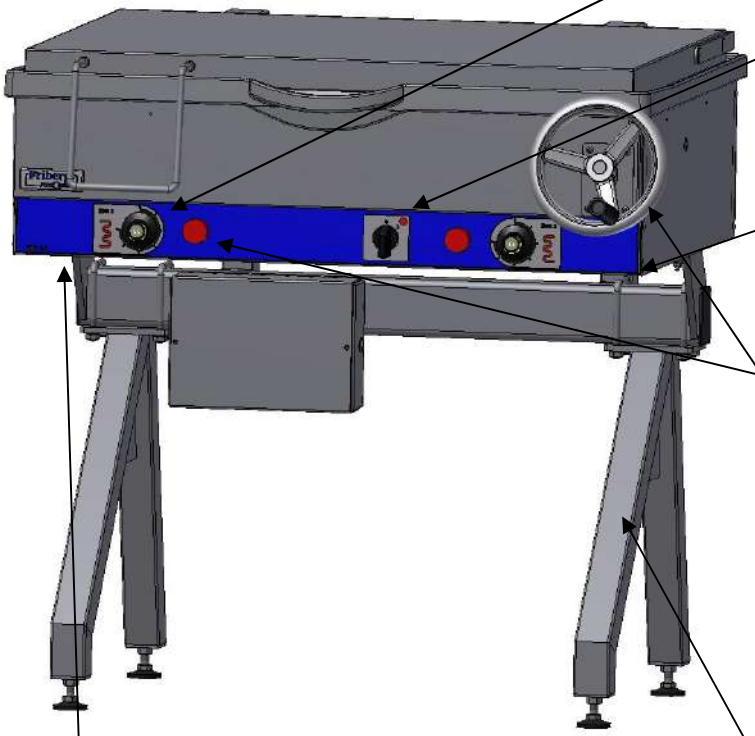
Electric tipping
LA31_300_495 Tilting actuator
CB8_2T Control box
HB71 Remote 2 Ch
HB72 Remote 4 Ch

Standard 400V
6140695102 Elements 2000W 230V (25)
6140695101 Elements 1500W 230V (35)
6140695201 Elements 2000W 230V (40-55)
6140695202 Elements 2300W 230V (40-55)
6140695203 Elements 2750W 230V (40-55)

LA31_150_365 Adj height actuator
CB8_2T Control box
HB71 Remote 2 Ch
HB72 Remote 4 Ch

702390-00 Potting frame for pillar
702375-00 Spindle foot for pillar
SF471250 Foot for spindle foot
SUL47 Rubber sole to foot

## *7.2. VKF 4-Legs*



060401-01 Gas spring to lid

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SIBG291 Knob

3325081 Automatic fuse 10A

242003 Signallamp LED 400-480V
Complete with holder and lens

SA0020 Wheel 25-35
SA0021 Wheel 40-55
WN58.4 Foldable handle
702111-00 Tilting axis complete.

Electric tipping
LA31_300_495 Tilting actuator
CB8_2T Control box
HB71 Remote 2 Ch
HB72 Remote 4 Ch

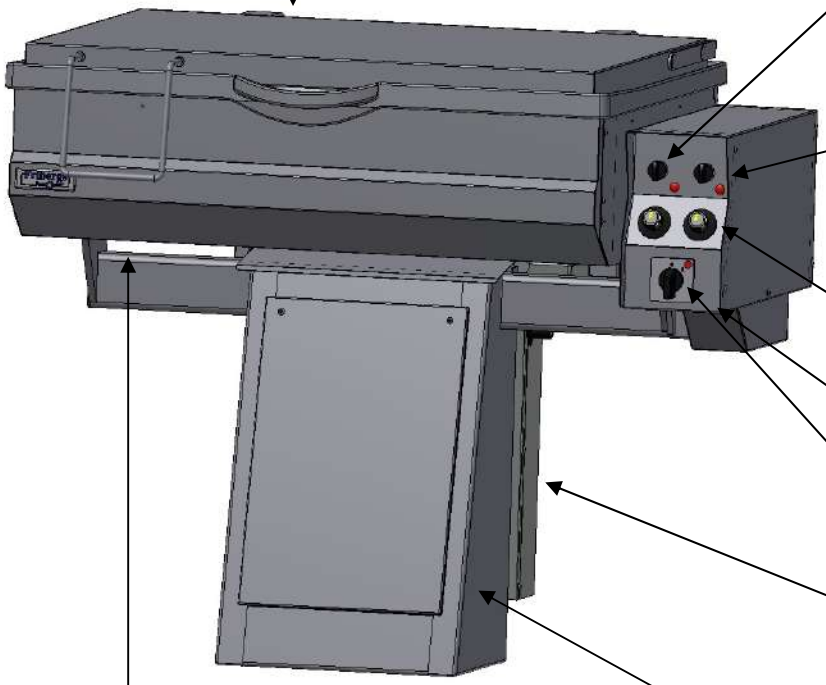
Standard 400V
6140695102 Elements 2000W 230V (25)
6140695101 Elements 1500W 230V (35)
6140695201 Elements 2000W 230V (40-55)
6140695202 Elements 2300W 230V (40-55)
6140695203 Elements 2750W 230V (40-55)

20016084-0 Hydraulic pump
20016084 Control box M230
20016083-0 Hydraulic piston
20016083-1 Foot

Fixed height 4-Foot
SF471250 Foot
SUL47 Rubber sole to foot

### *7.3. FB + 230V*

060401-01 Gas spring to lid



STB1012 Handle for electric adj height
STB1012 Handle for electric tipping

242088 Signal lamp 250V 41B

34052190 Thermostat
509004 Knob
62105000 Bezel plate thermostat

3325081 Automatic fuse 10A

STB1002 Main switch with control lamp
SIBG291 Knob

Electric tippning
LA31_300_495 Tilting actuator
CB8_2T Control box
HB71 Remote 2 Ch
HB72 Remote 4 Ch

Element:
Se tidigare sidor.

20016084-0 Hydraulic pump
20016084 Control box M230
20016083-0 Hydraulic piston
20016083-1 Foot

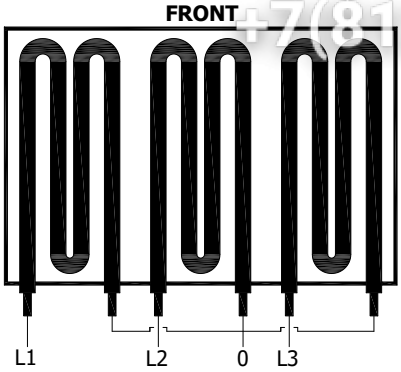
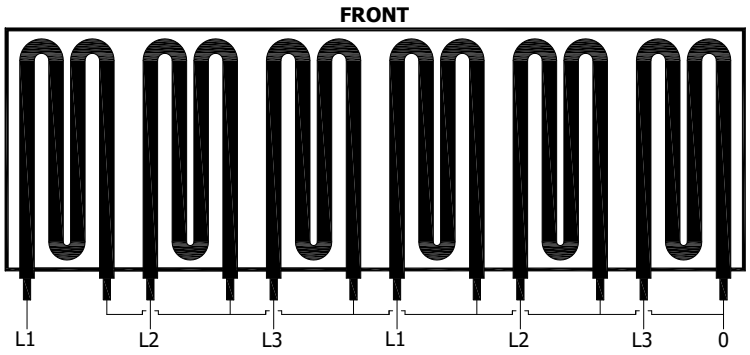
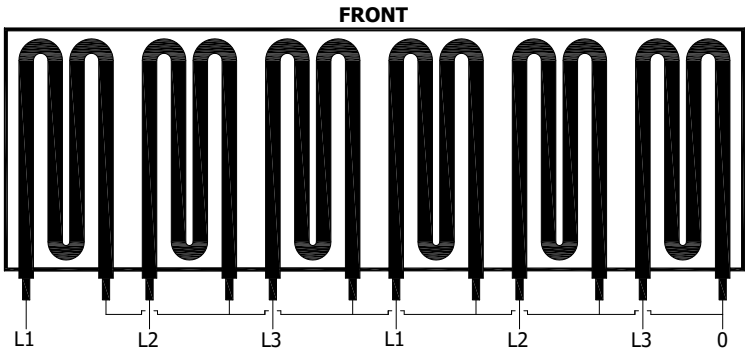
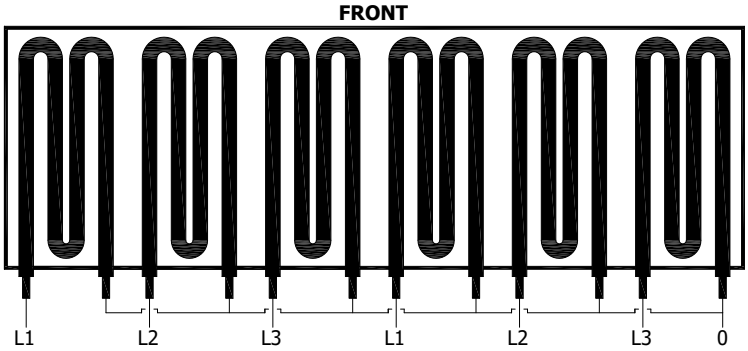
Fixed height 4-Legs
SF471250 Foot
SUL47 Rubber sole to foot

## Extra for 230V 3-Fase

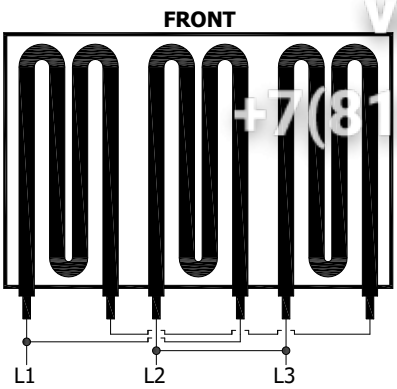
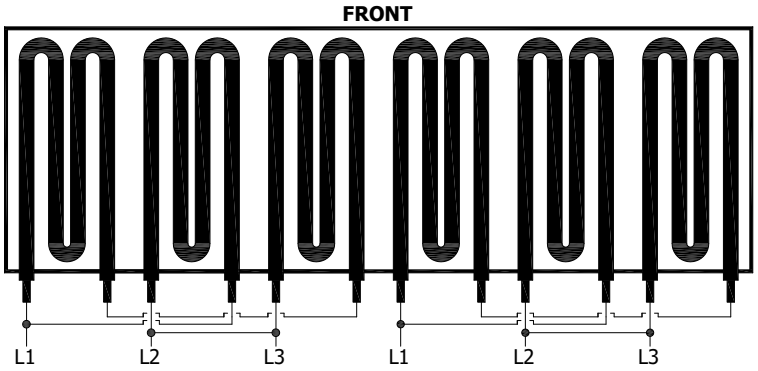
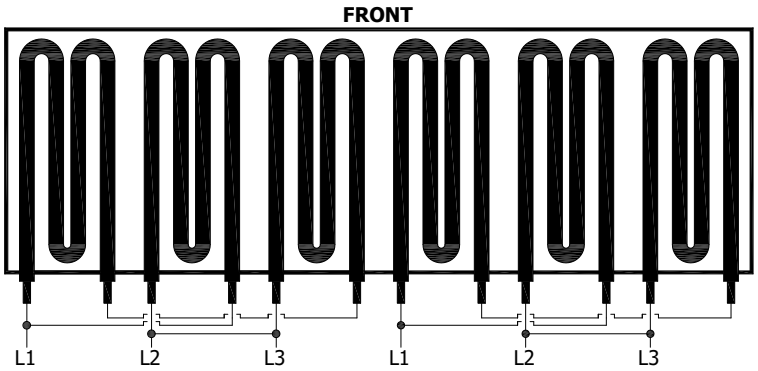
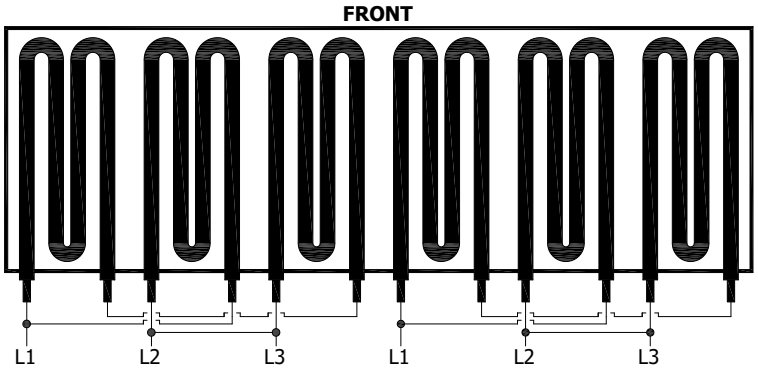
**230V.**
E4009044 Tyristr between thermostat and elements VKF/FB 35,40,55

# 8. ELEMENT LISTING

## *8.1. VKF/FB 400V Standard*

| Size | | Element type |
|---|---|---|
| *25* |  | **3 X 2000W, 230V**<br>Total 6kW<br>Fuse 10A, 400V, 50Hz<br>Ohm element: 24 Ohm |
| *35* |  | **6 x 1500W, 230V**<br>Total 9kW<br>Fuse 16A, 400V, 50Hz<br>Ohm element: 32 Ohm |
| *40* |  | **4 x 2000W, 230V Inner**<br>**2 x 2300W, 230V Outer**<br>Total 12,6kW<br>Fuse 20A, 400V, 50Hz<br>Ohm: 2000W 23 Ohm<br>2300W 26 Ohm |
| *55* |  | **6 x 2300W, 230V**<br>Total 13,8kW<br>Fuse 20A, 400V, 50Hz<br>Ohm: 2300W 26 Ohm |
| | | **Optional stronger elements**<br>VKF 40-55<br>Selectable 2750W, 230V<br>Ohm element: 20 Ohm |

### *8.2. VKF/FB 230V*

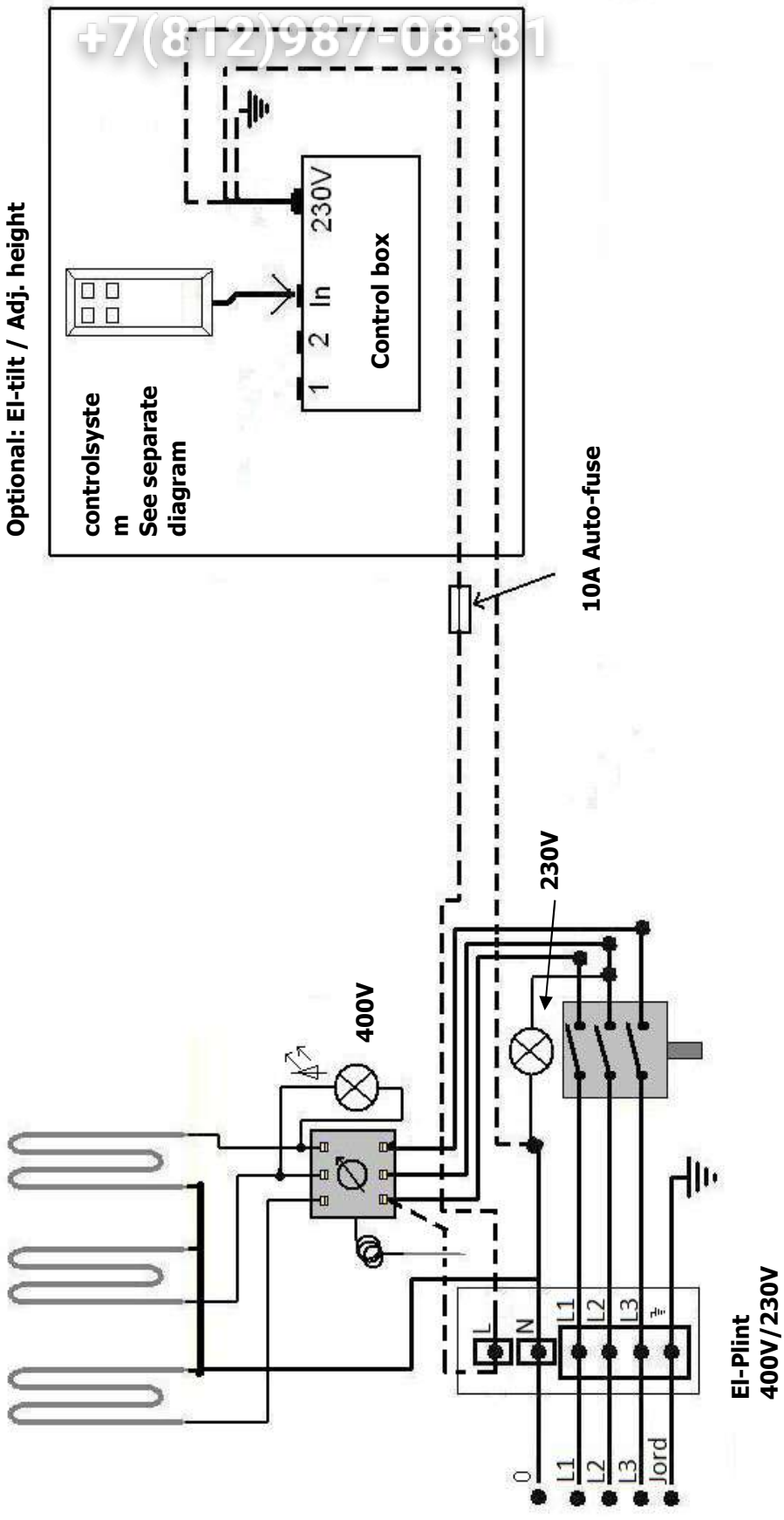
| Size | | Element type |
|---|---|---|
| *25* |  | **3 X 2000W, 230V**<br>Total 6kW<br>Through 2pcs 25A static relay<br>Fuse 16A, 230V, 50Hz<br>Ohm elements: 24 Ohm |
| *35* |  | **6 x 1500W, 230V**<br>Total 9kW<br>Through 2pcs 25A static relay<br>Fuse 20A, 230V, 50Hz<br>Ohm elements: 32 Ohm |
| *40* |  | **4 x 2000W, 230V Inner**<br>**2 x 2300W, 230V Outer**<br>Total 12,6kW<br>Through 2pcs 25A static relay<br>Fuse 25A, 230V, 50Hz<br>Ohm: 2000W 23 Ohm<br>2300W 26 Ohm |
| *55* |  | **6 x 2300W, 230V**<br>Total 13,8kW<br>Through 2pcs 25A static relay<br>Fuse 25A, 230V, 50Hz<br>Ohm: 2300W 26 Ohm |

**Optional stronger elements**
VKF 40-55
Selectable 2750W, 230V
Ohm element: 20 Ohm

# 9. WIRING DIAGRAM

## *9.1. Wiring diagram VKF 25 STD 400V*



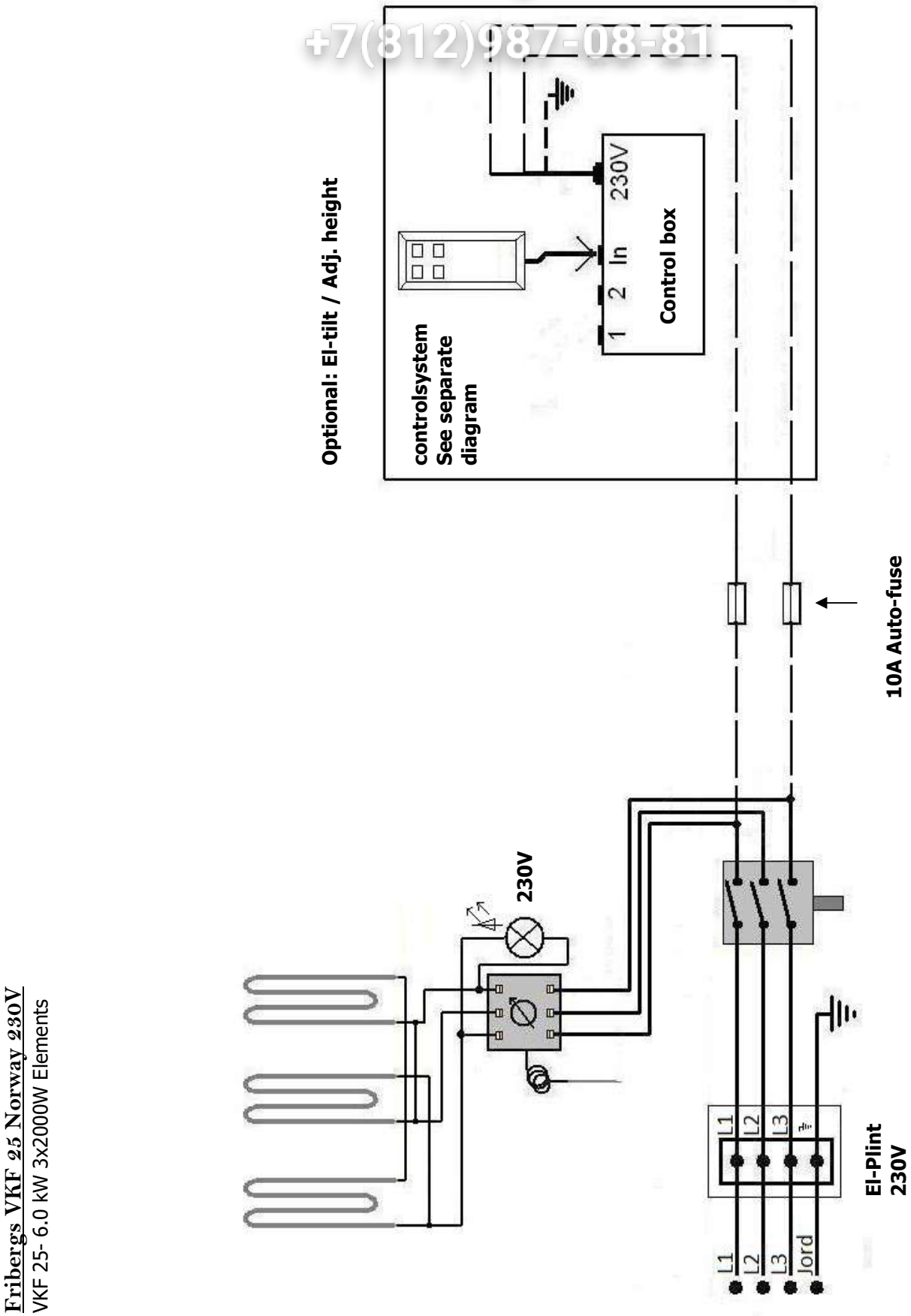



**Fribergs VKF 25 STD 400V**
VKF 25- 6.0 kW 3x2000W Elements

Fribergs Verkstäder AB
Bockedalsvägen 1
534 96 VARA

+46 512-30 00 40
info@fribergs.se
www.fribergs.se

### *9.2. Wiring diagram VKF 25 230V*




**Fribergs VKF 25 Norway 230V**
VKF 25- 6.0 kW 3x2000W Elements

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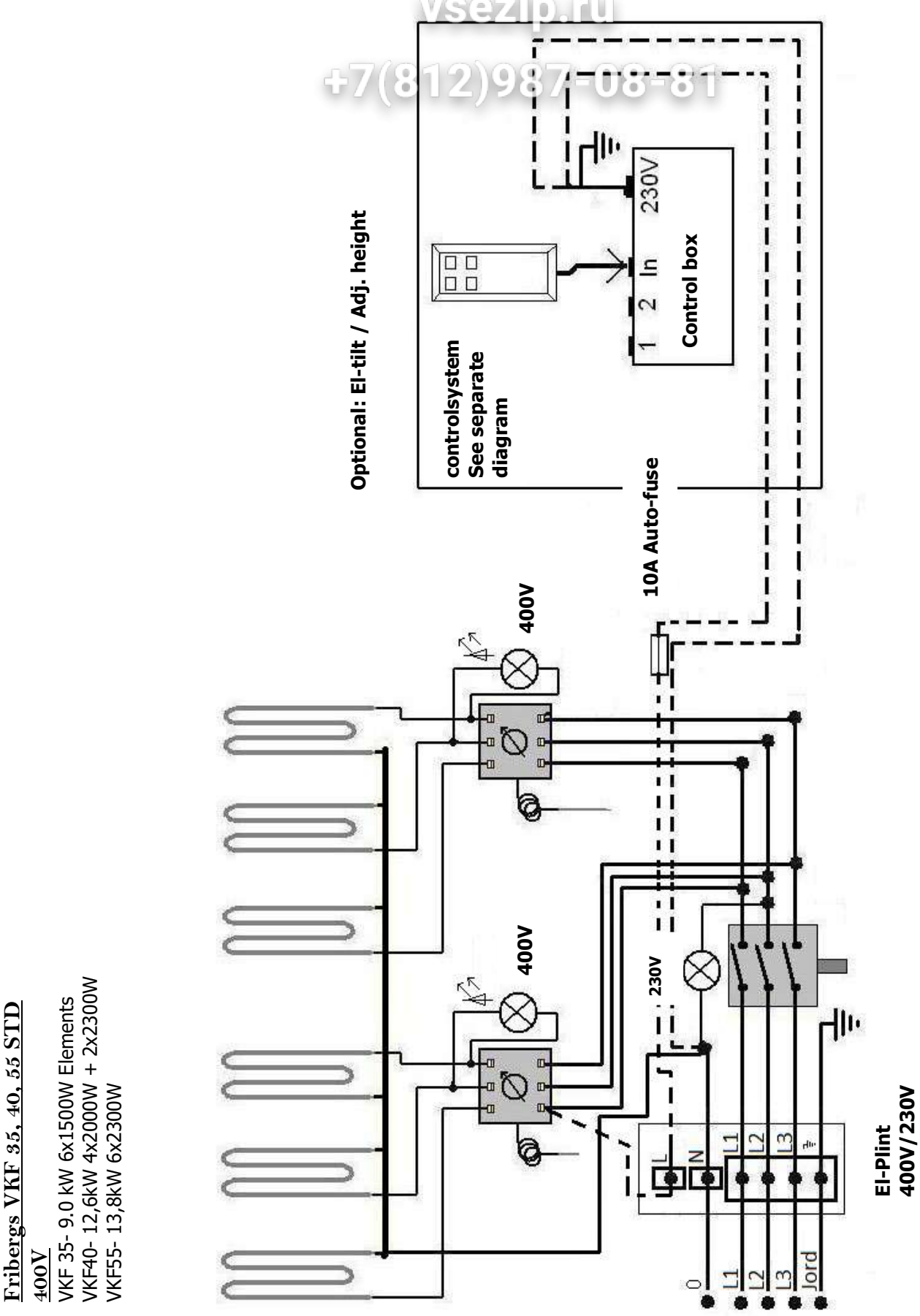
534 96 VARA

+46 512-30 00 40
info@fribergs.se
www.fribergs.se

### *9.3. Wiring diagram VKF 35, 40, 55 STD 400V*



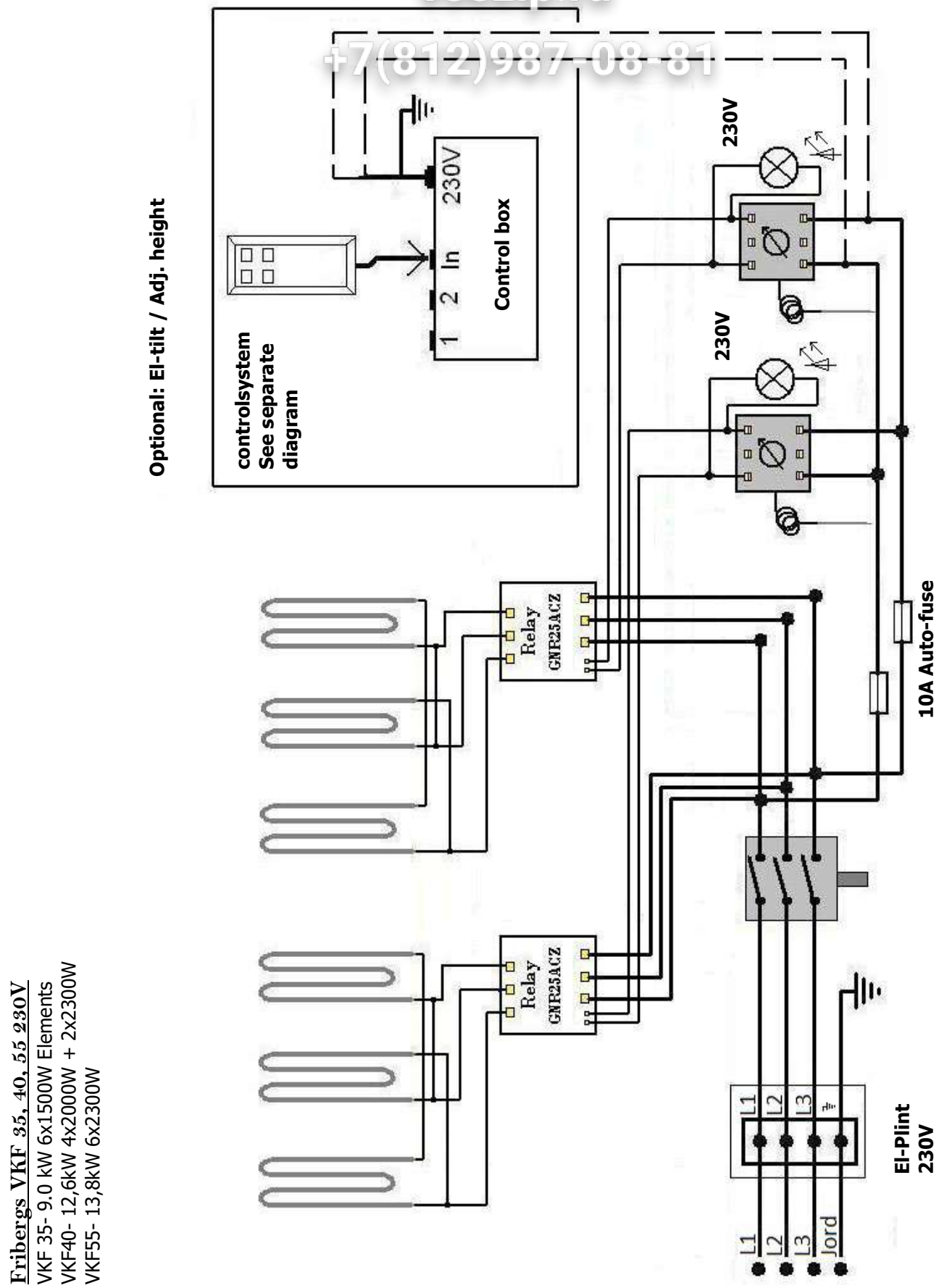

**Fribergs VKF 35, 40, 55 STD**

400V

VKF 35- 9.0 kW 6x1500W Elements
VKF40- 12,6kW 4x2000W + 2x2300W
VKF55- 13,8kW 6x2300W

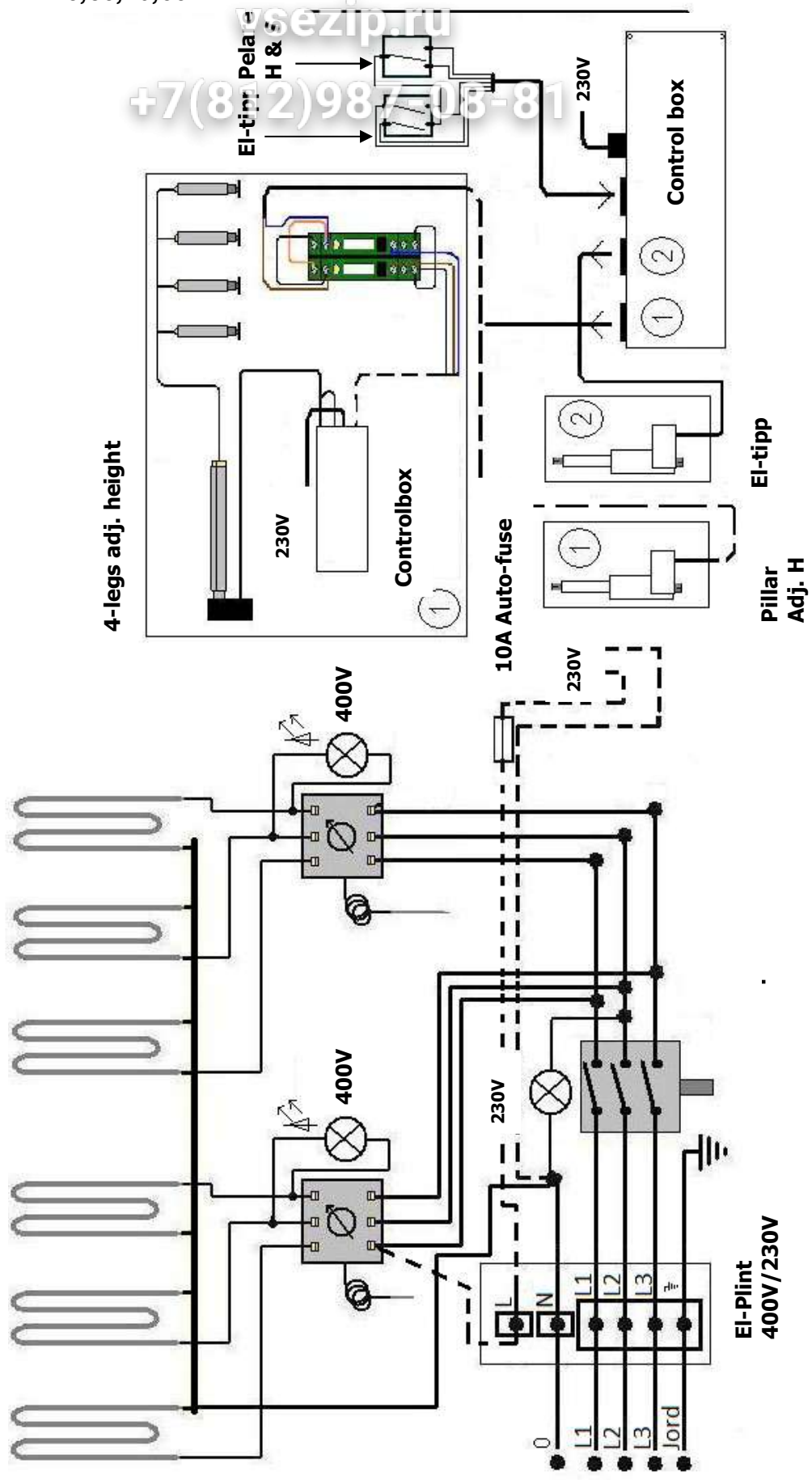
### *9.4. Wiring diagram VKF 35, 40, 55 230V*





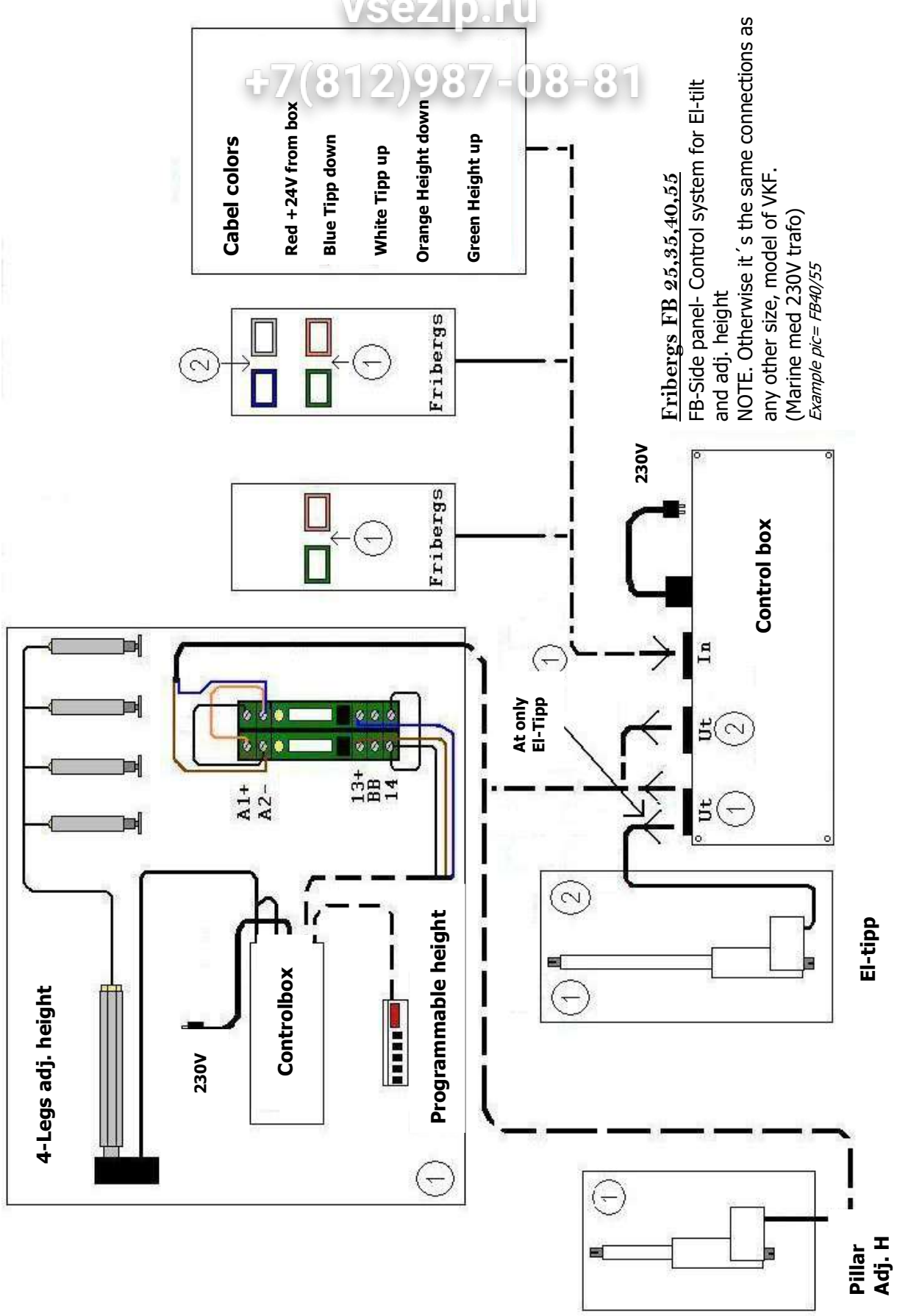

**Fribergs VKF 35, 40, 55 230V**
VKF 35- 9.0 kW 6x1500W Elements
VKF40- 12,6kW 4x2000W + 2x2300W
VKF55- 13,8kW 6x2300W

### *9.5. Wiring diagram FB 25,35,40,55*

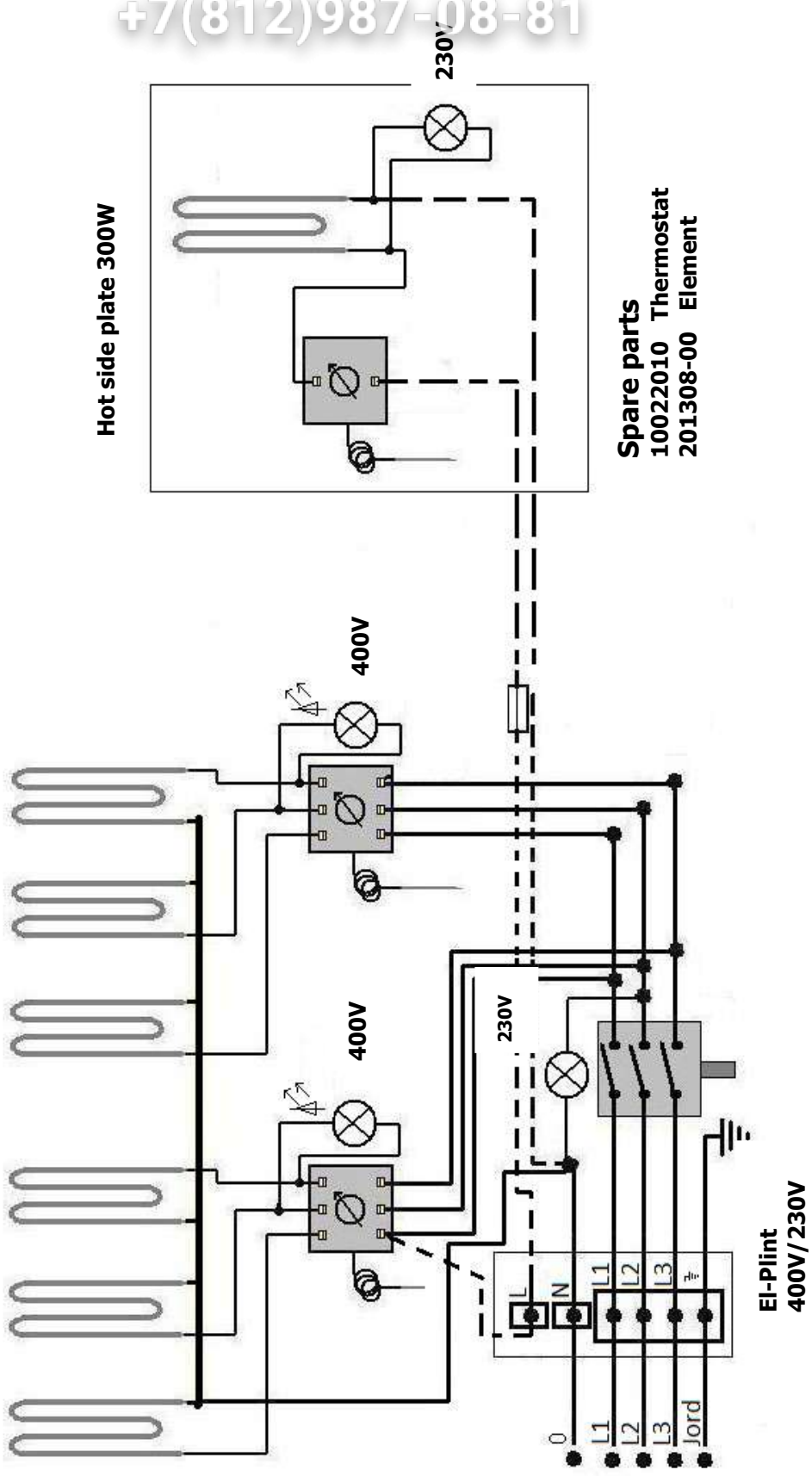



**Fribergs FB 25,35,40,55**
FB-Side panel- Control system for El-tilt and adj. height
NOTE. Otherwise it´s the same connections as any other size, model of VKF.
(Marine med 230V trafo)
*Example pic= FB40/55*

## *9.6. Wiring diagram VKF 25,35,40,55 Control system El-tipp, adj. height*



## *9.7. Wiring diagram VKF/FB 25,35,40,55 Hot side plate (Option)*




**Fribergs VKF/FB 25, 35, 40, 55 hot side plate**
Option: Hot side plate to both VKF and FB
300W 230V
NOTE. Otherwise it´s the same connections as any other size, model of VKF.
(Marine med 230V trafo)
*Example pic= FB40/55*

# 10. OPTIONS

| Art.numbers | Griddle model | Description |
|---|---|---|
| 702306-00 | VKF 25-55 | VKF Hot side plate Right |
| 702306-01 | VKF 25-55 | VKF Hot side plate Left |
| 702306-02 | FB 25-55 | FB Hot side plate Right |
| 702306-03 | FB 25-55 | FB Hot side plate Left |
| 702283-00 | VKF and FB | FB Shower gun kpl |

| Art.numbers | Griddle model | Description |
|---|---|---|
| 702375-00 | VKF and FB Column | Spindle foot |

| Art.numbers | Griddle model | Description |
|---|---|---|
| 702390-00 | VKF and FB Column | Potting frame |

| Art.numbers | Griddle model | Description |
|---|---|---|
| 702082-01 | VKF 25-55 Right | VKF Side shelft |
| 702082-02 | VKF 25-55 Left | VKF Side shelft |

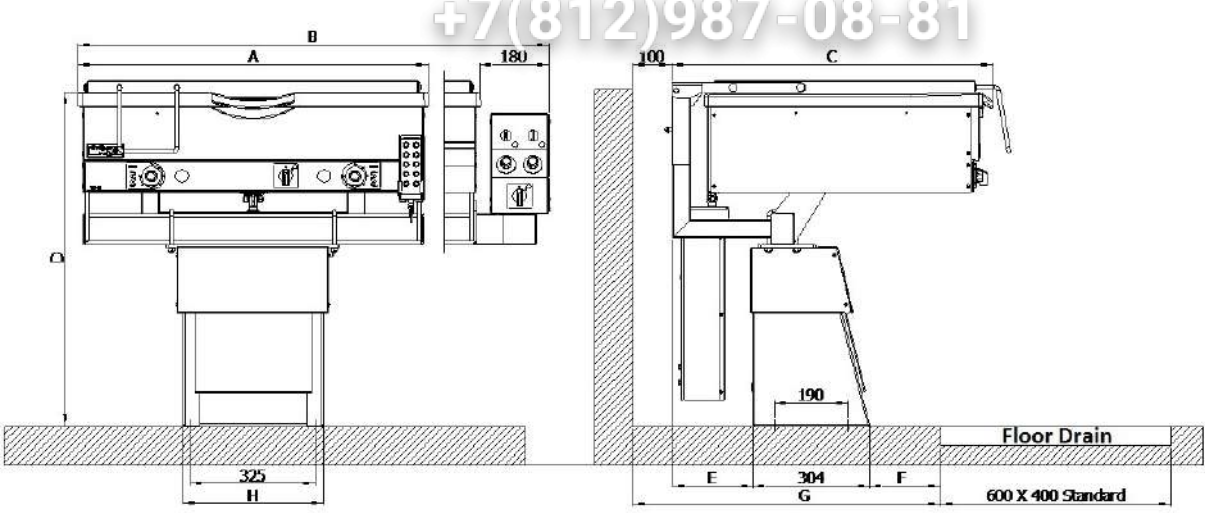
| Art.numbers | Griddle model | Description |
|---|---|---|
| VKFFBL25-EcoSelect | VKF 25 | Digital sidepanel |
| VKFFBL354055-EcoSelect | VKF 35,40, 55 | Digital sidepanel |
| 702082-00 | FB 25-55 | FB Side shelft |

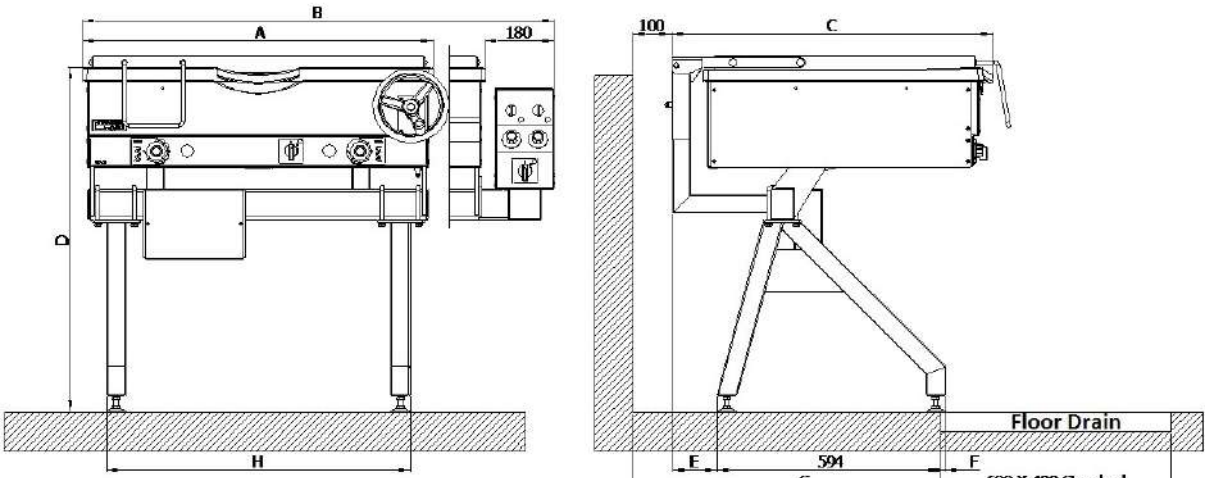
| Art.numbers | Griddle model | Description |
|---|---|---|
| 702080-00 | VKF/FB 25 | Bottom shelf 4-Legs |
| 702080-01 | VKF/FB 35 | Bottom shelf 4-Legs |
| 702080-02 | VKF/FB 40 | Bottom shelf 4-Legs |
| 702080-03 | VKF/FB 55 | Bottom shelf 4-Legs |

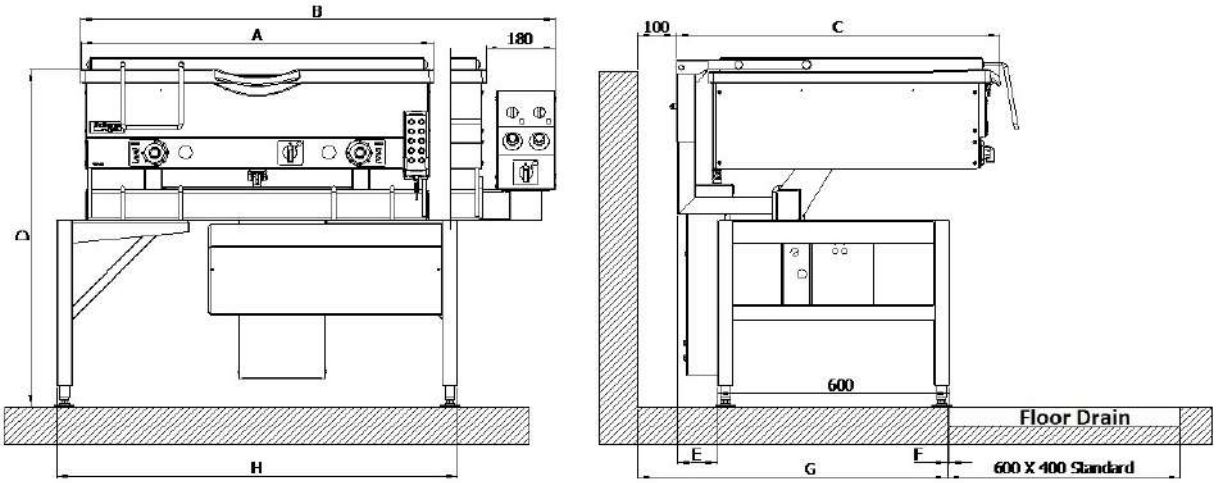
| Art.numbers | Griddle model | Description |
|---|---|---|
| 6140695203-2 | VKF/FB 40-55 | Optional 16,5 kW, Stronger element |

# 11. TECHNICAL FACTS

## *11.1. Dimensions VKF*



## *11.2. Measurements Table*

**For VKF and FB Frying Griddles**
Illustrations on previous page, dimensions in mm.

| Size | Type of legs | A= Width | B= Widht | C= Depth | D= Height | E=Rear | F= Leg-drain. | G= Wall-Drain. | H= Widht Legs |
|---|---|---|---|---|---|---|---|---|---|
| 25 | Column, fixed + A.H* | 700 | 880 | 753/ * 797 | 897* | 153 | 159 | 710 | 370 |
| 35 | Column, fixed + A.H* | 855 | 1035 | 753 | 897* | 153 | 159 | 710 | 370 |
| 40 | Column, fixed + A.H* | 910 | 1090 | 835/ * 879 | 897* | 218 | 184 | 800 | 370 |
| 55 | Column, fixed + A.H* | 1190 | 1370 | 835/ * 879 | 897* | 218 | 184 | 800 | 370 |
| 25 | 4-Legs fixed height | 700 | 880 | 753/ * 797 | 896 | 53 | -12* | 710 | 570 |
| 35 | 4-Legs fixed height | 855 | 1035 | 753 | 896 | 53 | -12* | 710 | 725 |
| 40 | 4-Legs fixed height | 910 | 1090 | 835/ * 879 | 896 | 118 | -37* | 800 | 790 |
| 55 | 4-Legs fixed height | 1190 | 1370 | 835/ * 879 | 896 | 118 | -37* | 800 | 1070 |
| 25 | 4-Legs Adj. Height | 700 | 943 | 753/ * 797 | 805-1000 | 40 | -30* | 710 | 825 |
| 35 | 4-Legs Adj. Height | 855 | 1098 | 753 | 805-1000 | 40 | -30* | 710 | 980 |
| 40 | 4-Legs Adj. Height | 910 | 1153 | 835/ * 879 | 805-1000 | 105 | -5* | 800 | 1035 |
| 55 | 4-Legs Adj. Height | 1190 | 1433 | 835/ * 879 | 805-1000 | 105 | -5* | 800 | 1315 |

* Height for column adjustable height: 820-970mm
* NOTE. Floor drain goes in between the legs of griddle with 4-legs. A.H = Adjustable Height
* Other dimension for 140mm deepp pans, Ex. VKF40D.

Technical specifications

| Size | Work Space | Power Kw | Heatingsystem | Temp range | Actual power/ Fuse | Connect. Cable | Net weight Kg | Gross Weight Kg | Gross volym L |
|---|---|---|---|---|---|---|---|---|---|
| 25 | 500x450x90 | 6 | 3x2000W | 50-300 °C | 9A/ 10A | 5x2,5mm² | 165 | 180 | 20,25 |
| 25D | 500x450x140 | 6 | 3x2000W | 50-300 °C | 9A/ 10A | 5x2,5mm² | 165 | 180 | 31,50 |
| 35 | 650x450x90 | 9 | 6x1500W | 50-300 °C | 13A/ 16A | 5x2,5mm² | 195 | 210 | 26,25 |
| 40 | 720x550x90 | 12,6 | 4x2000W+2x2300W | 50-300 °C | 18A/ 20A | 5x4mm² | 215 | 230 | 35,50 |
| 40D | 720x550x140 | 12,6 | 4x2000W+2x2300W | 50-300 °C | 18A/ 20A | 5x6mm² | 215 | 230 | 55,00 |
| 40* | 720x550x90 | 16,5 | 6x2750W | 50-300 °C | 25A/ 25A | 5x6mm² | 215 | 230 | 35,50 |
| 55 | 1000x550x90 | 13,8 | 6x2300W | 50-300 °C | 19A/ 20A | 5x4mm² | 265 | 280 | 49,50 |
| 55D | 1000x550x140 | 13,8 | 6x2300W | 50-300 °C | 19A/ 20A | 5x6mm² | 265 | 280 | 77,00 |
| 55* | 1000x550x90 | 16,5 | 6x2750W | 50-300 °C | 25A/ 25A | 5x6mm² | 265 | 280 | 49,50 |

* Stronger elements are optional for more power. Available to VKF 40, 55
Gross Weight = Inclusive packing

# 12. ENVIRONMENTAL DECLARATION:

## *12.1. Environmental description*

Fribergs Verkstäder AB is working for an integrated quality / environmental management system, that are a part of our ISO 9001.
Fribergs protecting the environment and has therefore since the 80's a well-organized environment at the factory.
We have recycling stations for: Plates, Stainless steel, steel, aluminum, copper and more, and waste separation in: gross waste, paper/cardboard, wood, Oils/coolants, electronics, batteries etc.
We also have our eco-depot inside the factory for optimum control of our liquids and chemicals.
Pickling is done in specially designed hall, with good ventilation and chemical tanks in the water.
We also undertake to recycle our old life products if they are returned to us.

Fribergs is connected to FTI and take producer responsibility for packaging in Sweden through this.

## *12.2. Material specification*

Material specification Fribergs Frying Griddles VKF / FB / FBL/ SN-4.

The griddles are prepared for dismantling of the various material localities reported according to specification.

Mast, columns, lids and cover plates. = Stainless steel.
44% **Recycled to 100 %. Recovery R4**

Cast iron pan, lightweight pan, beams and element plates, tilting axis + Wheel. = Steel
53 % **Recycled to 100 %. Recovery R4**

Cable different sizes. = copper + isolation
1 % **Copper Recycled to 100 %. Recovery R4**
**Isolating/plastic Recycled. Recovery R1**

Heat isolation. = Paroc loose wool isolation.
0,5% **Deposit.**

Electronics, switches, transformers, control boxes, buttons etc. =plastic + electronics.
0,5 % **Recycled to 100 %. Recovery R4**
**Plastic Recycled. Recovery R1**

Actuators el-tilting / Adj. Height. = Actuators in metal, motors with copper.
1% **Recycled to 100 %. Recovery R4**

Hazardous wastes. = Non.
0 %

# 13 CE/EG Document

## EG-DECLARATION OF CONFIRMITY OF THE MACHINERY

Original
Directive 2006/42/EG, Annex II 1A

**Producer:**
Company: Fribergs Verkstäder AB
Address: Håkantorp, 534 96 Vara, Sweden

**Insures that:**
Machinery type: Frying Griddles
Machinery nr: VKF: 25, 25D, 35, 40, 40D, 55, 55D
FB: 25, 25D, 35, 40, 40D, 55, 55D
FBL: 25, 25D, 40, 40D, 55, 55D
FBLB: 25, 25D, 40, 40D, 55, 55D

**Marine griddles complies to NORSOK and other Marine Directives.**
Our Marine products does not require GL- Certification.

**Complies with the Machinery Directive 2006/42/EG.**

**Complies also with the following directives:**
2014/30/EU, EMC (Electromagnetic Compability)
2014/35/EU, LVD (Low Voltage Directives)
Electrical equipment of machines
1935/2004/EG (Material selected for food production)
2023/2006/EG (General custom for food due to ISO 9001)
10/2011/EU (Plastic parts selected due to food production)

**The following harmonized standards has been applied:**
SS EN ISO 12 100:2010 (Machinery Safety, General Principles for Design – Risk Assessment and Risk Reduction)
SS EN 60 204-1 (Electrical Equipment of Machines)
SS EN 61000-6-1 (EMC - Immunity)
SS EN 61000-6-3 (EMC - Emissions)

**Authorized to compile technical documentation:**
Name: Christian Bergentoft
Address: Håkantorp, 534 96 Vara, Sweden

Location/date: 20191121
Name:

Name Confidential: Christian Bergentoft
Position: General Manager
Company: Fribergs Verkstäder AB

# 14 NOTES OF YOUR OWN

Please note the information on your particular griddle in this document to have it readily available for using during service or need of spare parts. The information is found on the griddle, to the right of the tilt beam placed on the front. The information can also be found on the packing slip.

***Griddle model***:_____ ***Serial nr***_____

***Year of making***:_____ ***Fribergs order nr***_____

## Other notes

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www.fribergs.se

# CATERING EQUIPMENT

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