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Fribergs
Verksläder

Manual for

Cooker type FS

CERTIFIED ISO 9001 SVENSK CERTIFIERING

CE

English Original

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2. SAFETY INSTRUCTIONS

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2.1. General

***FS*= Fribergs Cooker, FSB= Bench model, FSH= Adjustable height, FSU= Prepared for oven.**
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 on the cooker and arrange adequate task lighting and proper extraction.
It is the responsibility of the user to know and comply with applicable regulations.
Only qualified personnel who are familiar with the equipment, because their education, their experience and knowledge, shall install or work on or with the equipment.
The facility is staffed and work/cooking done from the front of the cooker.
The laws and regulation for the prevention of accident must be observed.

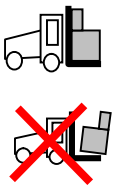
2.2. Warning

During operation, this plant has dangerous voltage 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.
The cookers hotplates get very hot and there is a risk of burns.
It is the responsibility of the user to ensure that the cooker is standing firmly on the floor.
It is the responsibility of the user to ensure that (optional) adjustable height features is working properly. Work is not to be preformed from behind of the cooker at food production.
Cleaning of the cooker 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 de instructions 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

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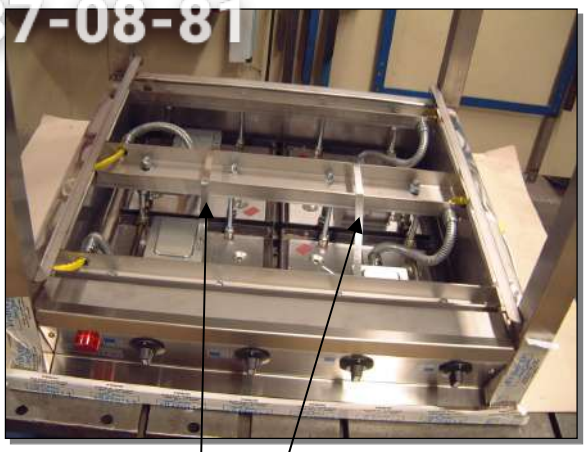
3. INSTALLATION INSTRUCTIONS

3.1. Installation instruction FS 21-80, FSE 21-80, FSH 21-80, FSU 40-80

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



Small cookers are turned upside down on the stool.
Pic of the transportation cover underneath the plates. (See Pic.)
Gently turn the cooker in right direction, and move into place.

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

The cookers are usually loose standing on the floor.

Marine cookers SHALL be bolted to the floor; this is done in the adjustable feet.

Pic of the transportation cover underneath the plates, or else they are not tiltable (See Pic.)

3.2. Adjustments

Place a spirit on the hotplates in the front and check if the cooker is leveled.
To adjust the horizontal position (right- left) adjust the adjustable feet underneath the legs.
Rotate clockwise to increase and counterclockwise to decrease the height.

Place the spirit on either the outer edges of the cooker. Check if it's leveled.
Adjust if necessary.

Rotate clockwise to increase and counterclockwise to decrease the height

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3.3. Electrical connection

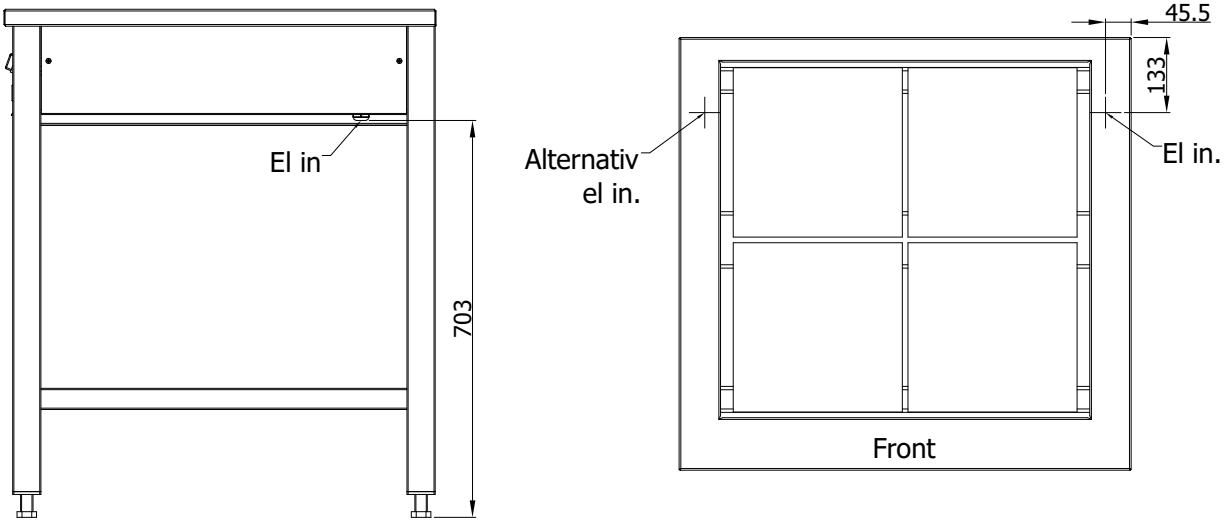
The electrical connections must be carried out professionally by a qualified electrician.

The default position for electrical connection is behind right hand side trim panel.
For FS cookers with 2-6 hotplates are equipped with a strain relief M20x1,5 and on 8 Hot plates cooker M25x1,5.
Standard cookers are connected to 400V without neutral, also available for 230V 3 phase for Norway or 440V, 460V and 480V for marine use.
The stove 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.

For cookers with electrical adjustable height requires 400V with neutral.
Either by the 3 phase connection (is pre-wired for this)
or by separate 230V who is then switch the connections on the terminal.
We recommend using a suitable junction box with terminals. (Not included)

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.



Recommendation for Connection Cable

Nr of plates	Power	Fuse	Connection Cable
Pcs	Power (kW)	Fuse (A)	mm² / max 4m Long
2	5	16	4x2,5mm²
4	10	20	4x2,5mm²
6	15	25	4x6mm²
8	20	2x20	4x2,5mm² (2pcs)

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4. GENERAL DESCRIPTION Cooker

4.1. General overview

Foldable plates 300x300mm

Signal lamp Cooker in operation

Switches for the hotplates

Fiddle rail for Marine cookers

Handle for manuell adjustable height

Adjustable feet alternative feets for bolting

Switch for electric adjustable height

Pull out drip plate

Shelf

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4.2. General description

FS cooker is serviced from the front with all controls close in hand.
Fribergs cookers are made for professional use, to be used in restaurants and caterers.
They are intended for cooking or heating of food and foodstuffs.
The cookers are made out of high quality stainless steel with cast iron plates. Made for IP 54.
The cookers are available as 2,4,6 or 8 plates, they are regulated with switches in 3 power stages.
You can also choose quick hot plates of 4000W. FSU is prepared for oven.
FSH is an option with adjustable height, either manual by hand or electrical.
Fribergs recommend good lighting and ventilation over the workspace.
Keep the cooker clean for best hygiene. Damage, scratches and dents easily become a bacterial core; therefore replace damaged parts as soon as possible. The cookers can't stand to be washed off, therefore use damp cloth.
Cast iron plates can be cleaned with a wire brush if necessary.
Read these instructions carefully before use. For warranty see www.fribergs.se/indexeng.html

4.3. Start up of cooker

After performed installation, make sure all switches are put in off position.
Clean the cooker from dirt and residues from the installation. Make sure that the electrical connection is carried out correctly and the the fuses or main breaker is turned on.
Cookers with adjustable height, check that the features work flawlessly.
Turn on the first hotplate at the first position, check that the control lamp is lightening up, carefully make sure that the hotplate gets warmer.
Turn off the hotplate and check that the control lamp goes out.
Repeat on every hotplate to make sure every hotplate functions perfectly.
Put on full power on the hotplates and check that the cooker reaches highest temperature.

Now the cooker is ready for use.

Be careful at the end of the installation when the stove is connected to voltage.
Note the trapping risks that can arise when tilting the hotplates or when using adjustable height.
When using the cooker the hotplates gets very hot, be careful that even the edges around will become hot and burn hazard arises.

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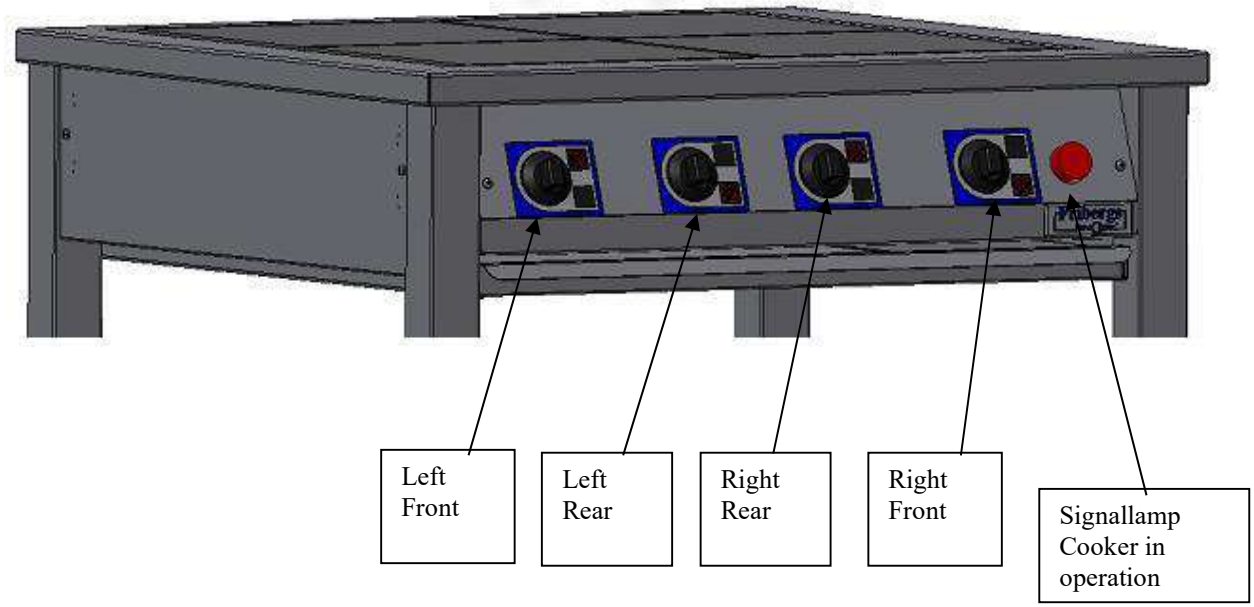
5. USE/CARE INSTRUCTIONS

5.1. Starting up

Adjust the height to desired height for cookers equipped with adjustable height.
For quickest warm up, put on full power and when temperature is reached lower the power to desired temperature.



5.2. Shut down

When work is finished, turn off the breakers. Tilt the hotplates and scrape of debris and clean the cooker.
Pull out the drip pan and wash it clean.
Finish up the cleaning of the cooker and clean up around the workplace so it feels welcoming for the next job.
Any errors or omissions should be reported to responsibility at the workplace for soonest reparation.

Note the trapping and burn hazard risks that can arise when tilting the hotplates or when using adjustable height.
Make sure you have good clearance around the workspace when you are working with the cooker.

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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 on the hotplates can be scraped off with a scraper or a wire brush.
Note that residues around the edges will take power and heat away from the hotplate, therefore make sure that the edges are clean and free from burned in debris.
After the temperature dropped, wipe the cooker clean with damp cloth, and then wipe it dry.
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 cooker/floor and workspace for best hygiene and safety.

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

Maintenance
Clean the cooker regularly.
Regularly check that all functions work satisfactorily, exercise adjustable height if it is rarely used.
Inspect the cooker for damage, scratches or dents that's a raised. Replace scratched or broken plates and parts to maintain the sustainability and best hygiene.
Remove the front panel of the cooker 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 cooker, for long and faithful service.

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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 *Switch*	Remove the front panel, replace the switch, and replace the front panel.
3 *handle/switch* *Hydraulic pump*	Loosen broken handle/switch and mount new one. For Adj. Height. Lower the cooker, 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 cooker to maximum height, now the air should be gone.
4 *Hydraulic leg*	Lower the cooker, 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 cooker to maximum height, now the air should be gone**.**
5 *Electrical connection*	Loosen the cabel from voltage, unscrew it and replace it with new one.
6 *Foot*	Lift the cooker, replace the foot with a new one. Check the adjustments so the cooker is leveled.
7 *Hotplate*	Pull out the drip plate, tilt up the broken hotplate. Disconnect the electrical wirings, loosen the nuts for the brackets underneath the beam and lift up the hotplate. Mount the new hotplate and tighten the nuts again. Reconnect the electrical wirings. Tilt down the hotplate and control that the plate is leveled. Adjust if necessary.

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7. SPARE PARTS

7.1. FS Cooker Std

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

4924215 Switch
524058 Handle

4927215520 Switch quick plate
524051 Handle quick plate

50502022 Thread inserts 50x50 M22
2275 Foot M22x75 sv.

1476205 Screw cap M20x1,5 (2-6 plates)
1476206 Screw cap M25x1,5 (8 plates)

HOTPLATES

	<u>Standard 400V</u>
33370246	Plate 2500W 400V
33370248	Plate 3000W 400V (Quick
33460341	Plate 4000W 400V (Quick)
	<u>Norway 230V</u>
33370247	Plate 2500W 230V
33460342	Plate 4000W 230V (Quick)
	<u>Marine 440V</u>
33460343	Plate 2500W 440V
33460344	Plate 4000W 440V (Quick)
	<u>Marine 480V</u>
33370345	Plate 2500W 480V
33460345	Plate 4000W 480V (Quick)

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7.2. FS Cooker Marine + Adjustable height

702339-00	Fiddle rail FS20
702339-01	Fiddle rail FS40
702339-02	Fiddle rail FS60
702339-03	Fiddle rail FS80

4334832	Switch 440/460v
4324232	Switch 480V
4327232	Switch 440/460/480V (Quickpl.)

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

Manual adjustable height

400201-01	Hydaulic pump manual
400201-02	Handle for pump
20016083-0	Hydraulic leg
20016083-1	Foot

Electric adjustable height

STB1012	Switch adjustable height
20016084-0	Hydraulic pump electric
20016084	Controlbox M230
20016083-0	Hydraulic leg
20016083-1	Foot

HOTPLATES

Standard 400V

33370246	Plate 2500W 400V
33370248	Plate 3000W 400V (Quick)
33460341	Plate 4000W 400V (Quick)

Norway 230V

33370247	Plate 2500W 230V
33460342	Plate 4000W 230V (Quick)

Marine 440V

33460343	Plate 2500W 440V
33460344	Plate 4000W 440V (Quick)

Marine 480V

33370345	Plate 2500W 480V
33460345	Plate 4000W 480V (Quick)

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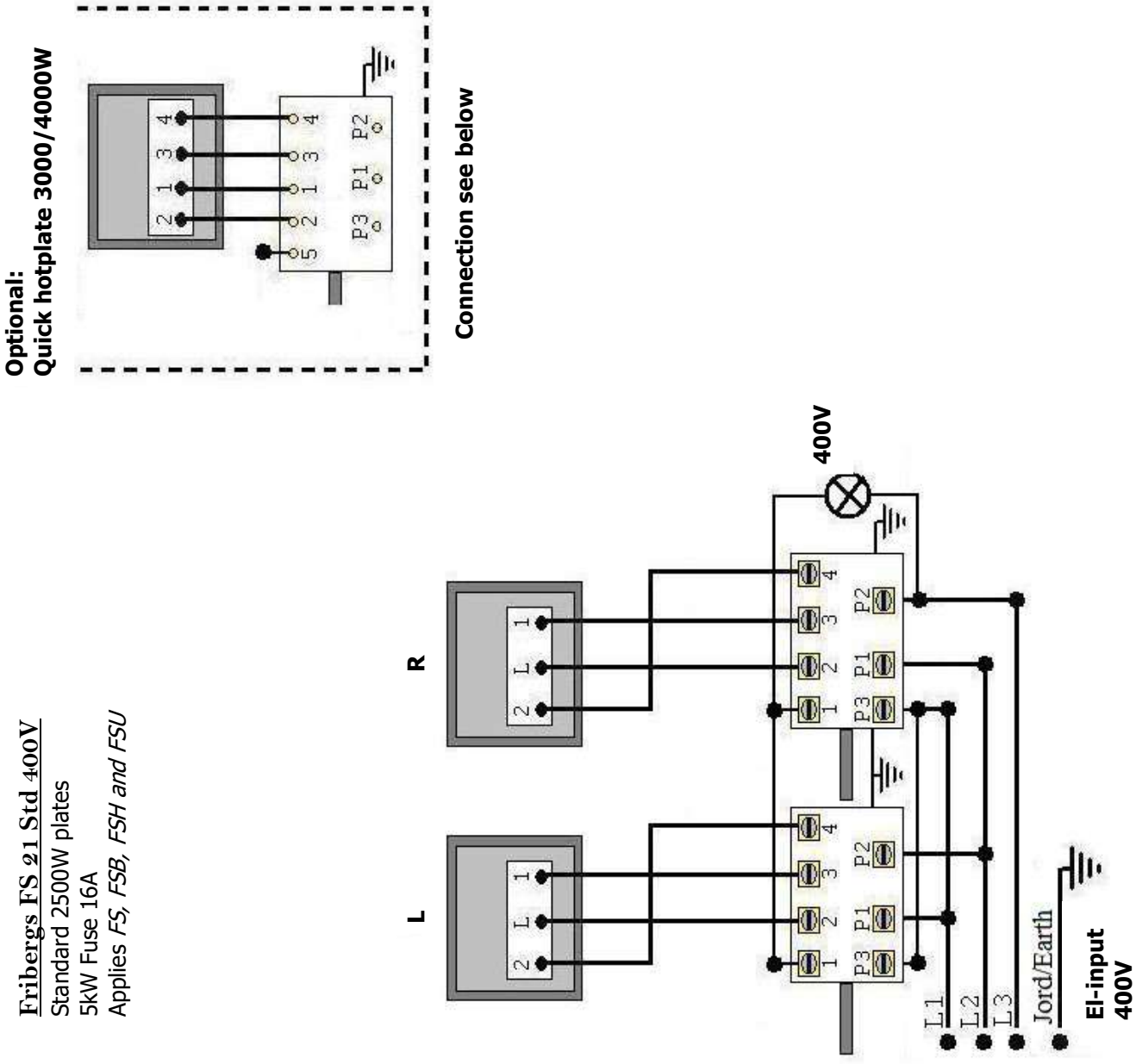
8. WIRING DIAGRAM

8.1. Wiring diagram FS 21 Std 400V



Fribergs FS 21 Std 400V
Standard 2500W plates
5kW Fuse 16A
Applies *FS, FSB, FSH and FSU*

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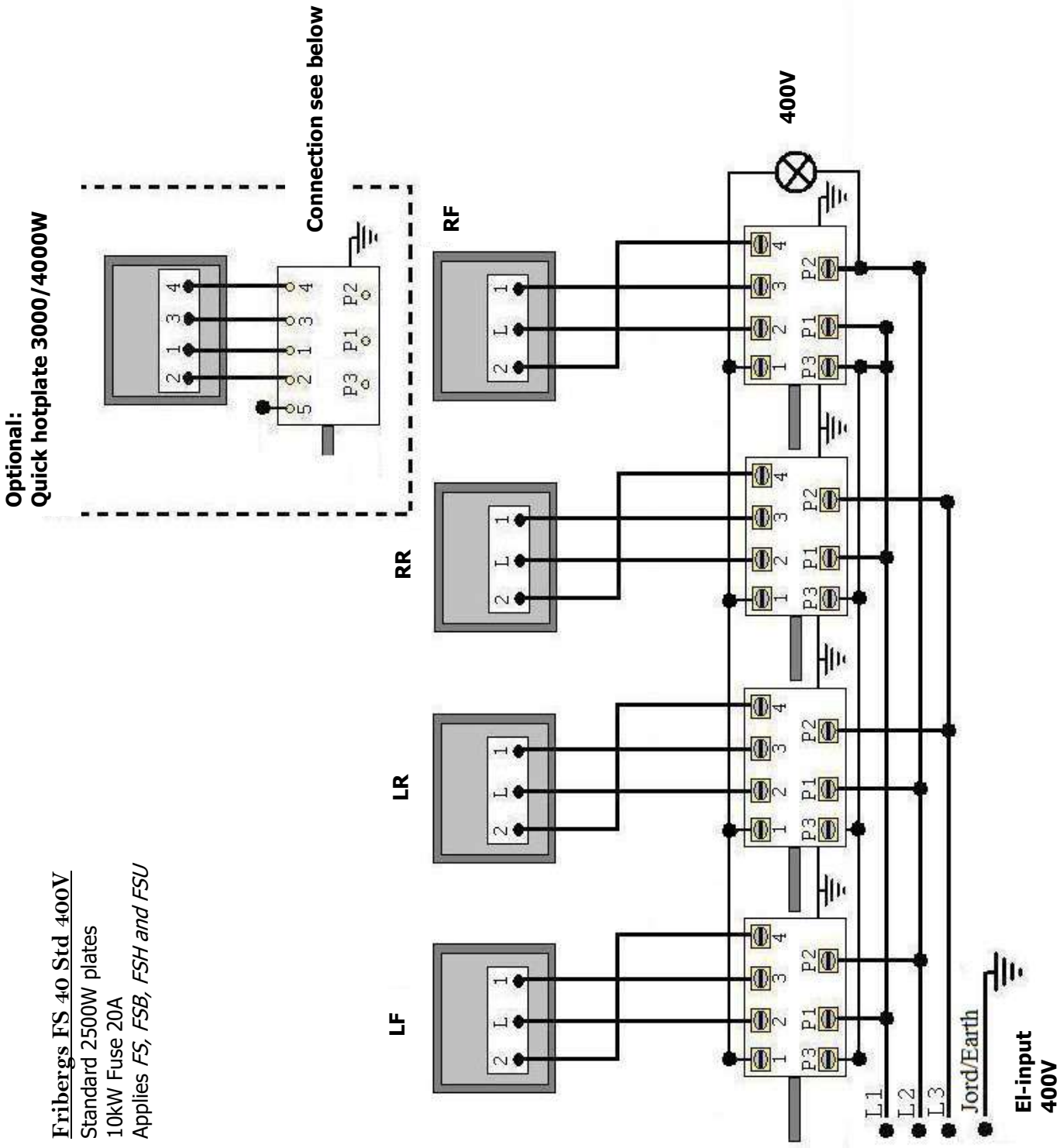
8.2. Wiring diagram FS40 Std 400V



Fribergs FS 40 Std 400V
Standard 2500W plates
10kW Fuse 20A
Applies *FS, FSB, FSH and FSU*

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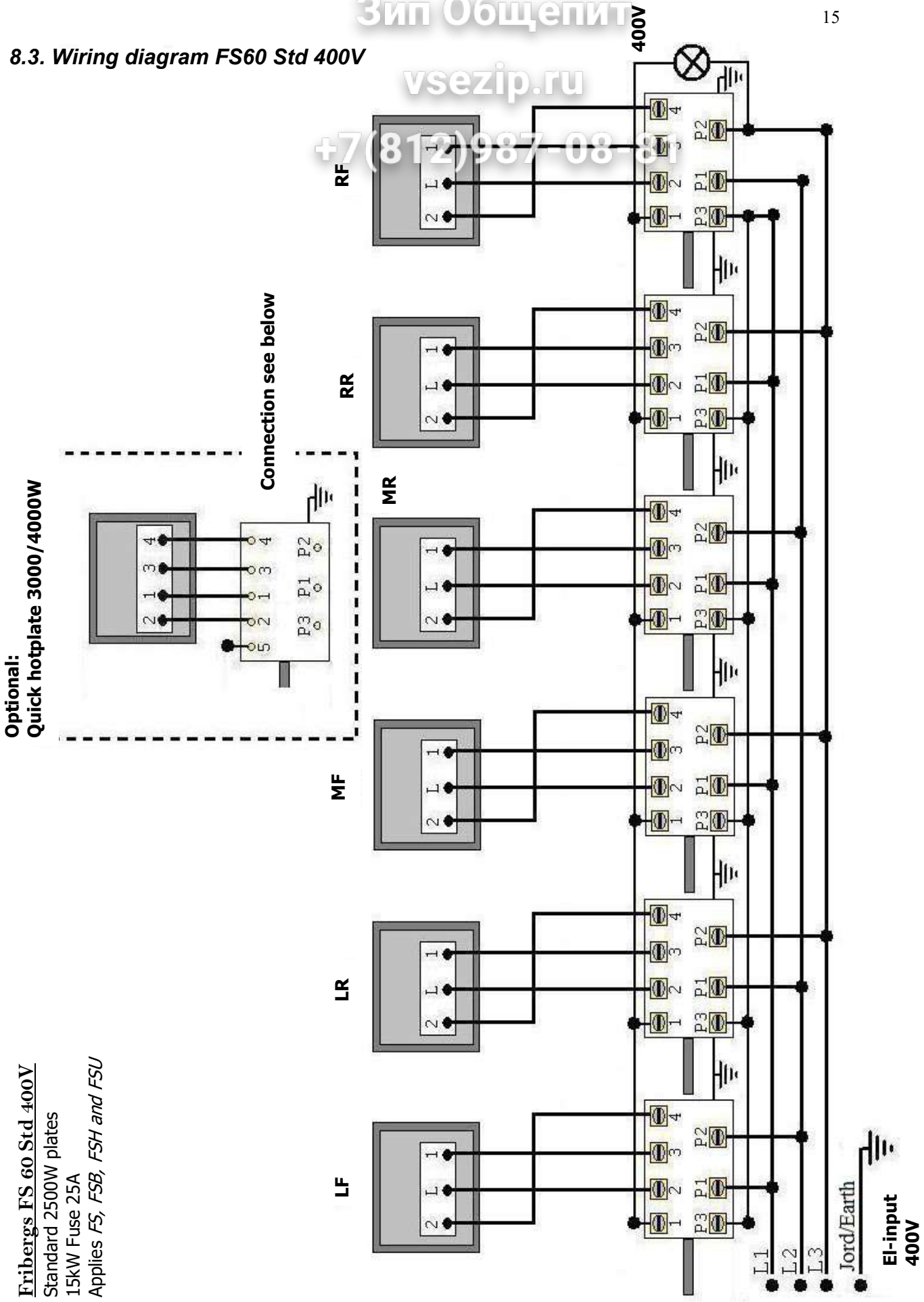
8.3. Wiring diagram FS60 Std 400V



Fribergs FS 60 Std 400V
Standard 2500W plates
15kW Fuse 25A
Applies *FS, FSB, FSH and FSU*

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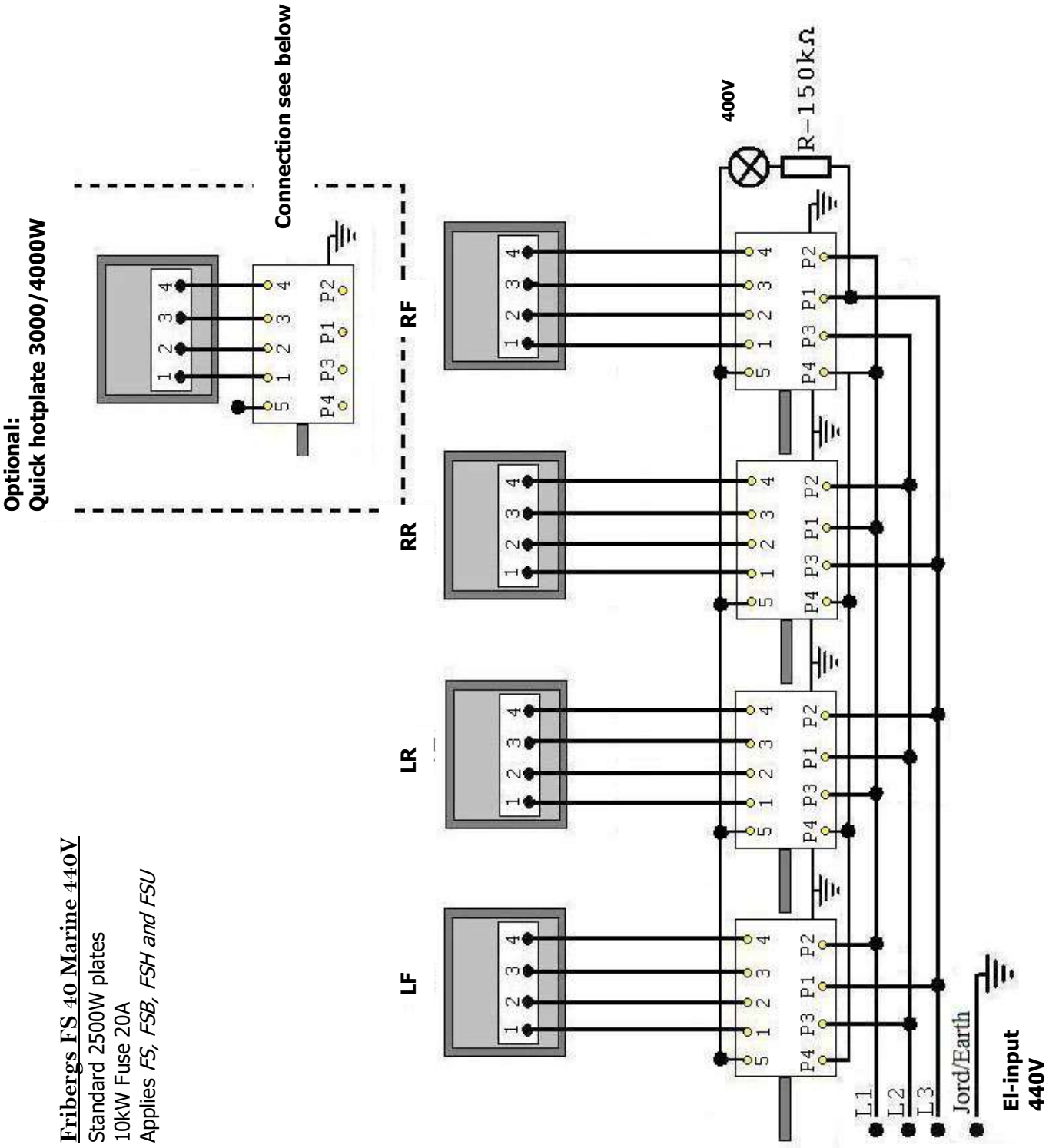
8.4. Wiring diagram FS40 Marine 440V



Fribergs FS 40 Marine 440V
Standard 2500W plates
10kW Fuse 20A
Applies *FS, FSB, FSH and FSU*

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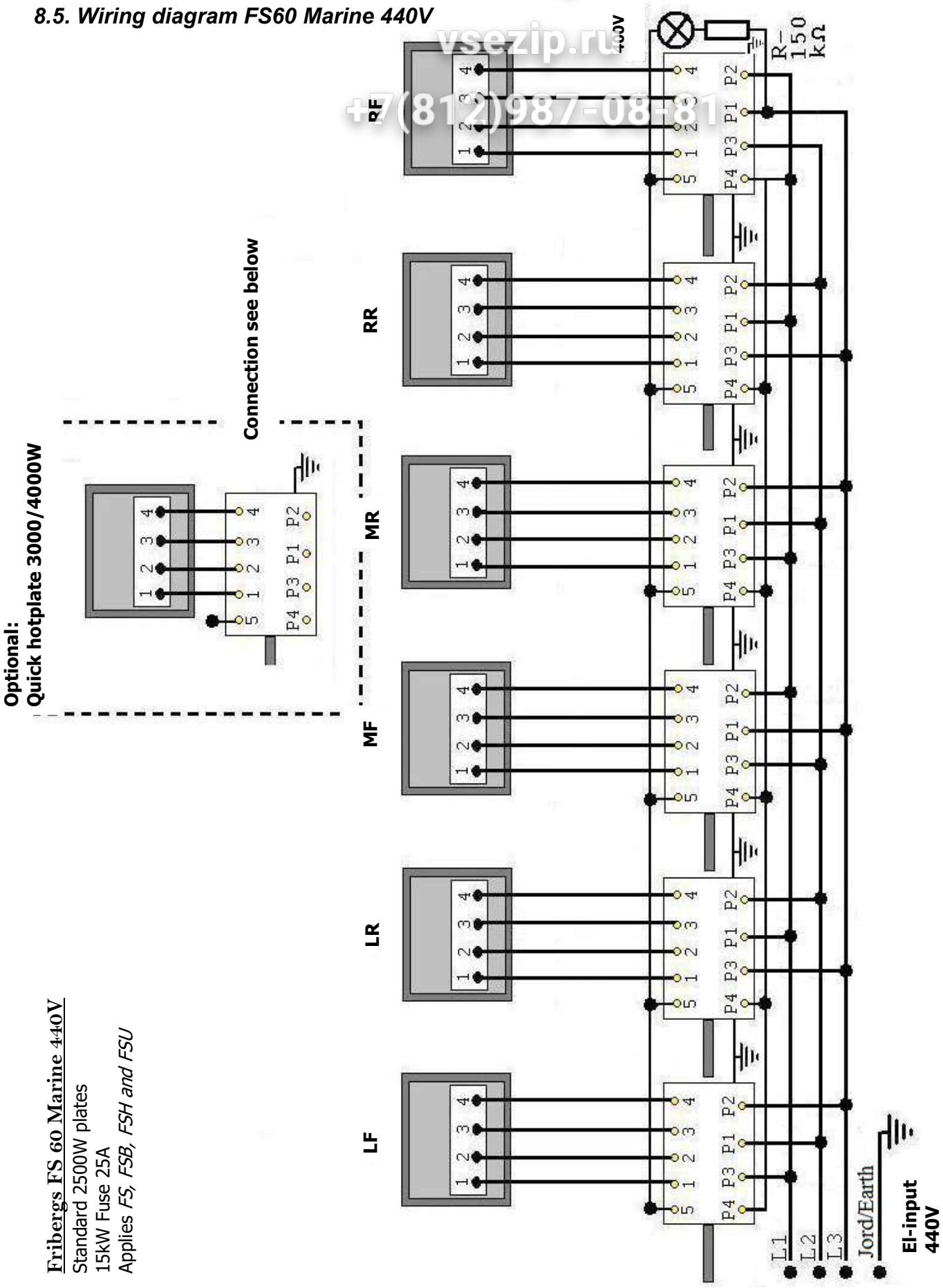
8.5. Wiring diagram FS60 Marine 440V



Fribergs FS 60 Marine 440V
Standard 2500W plates
15kW Fuse 25A
Applies *FS, FSB, FSH and FSU*

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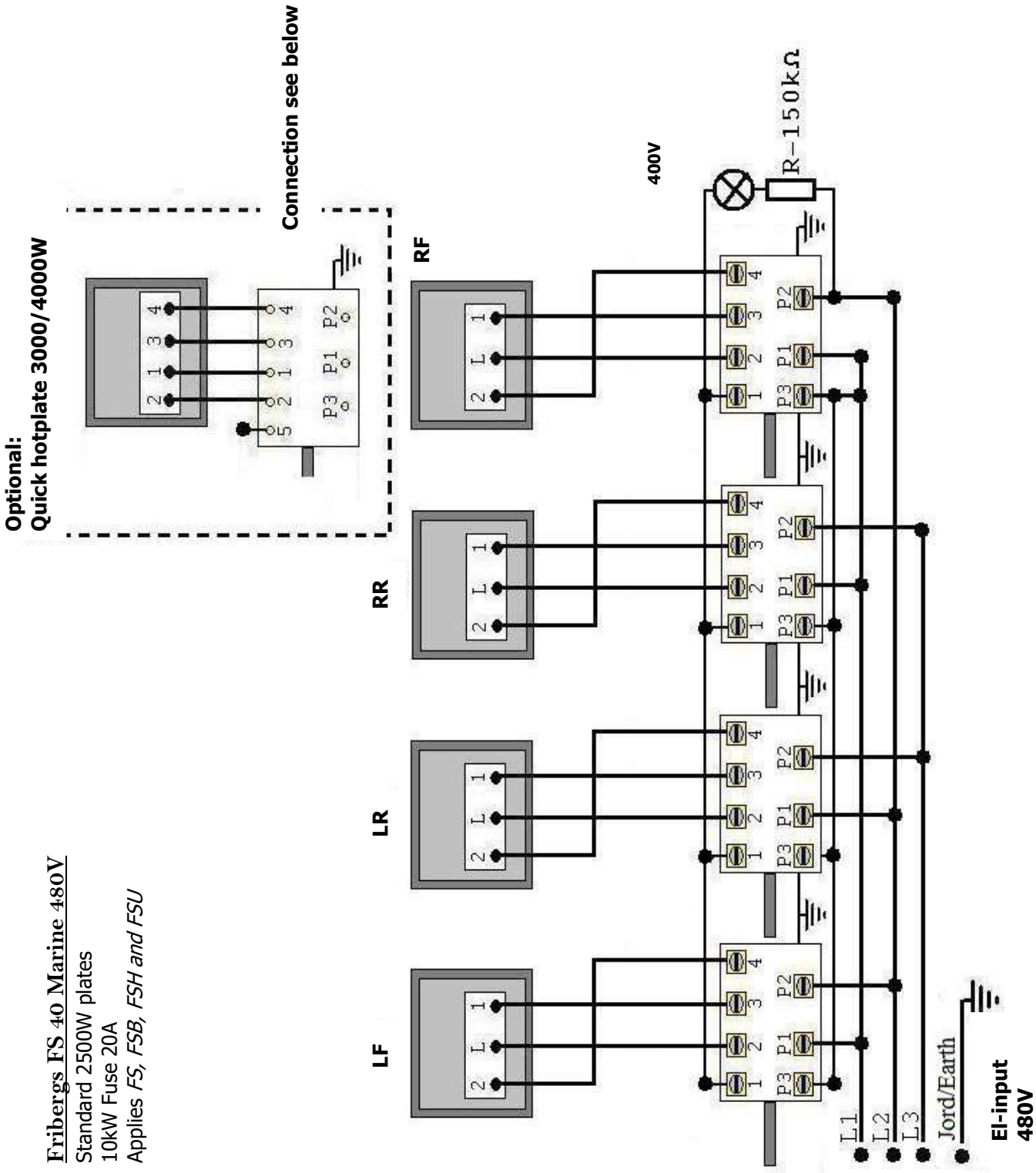
8.6. Wiring diagram FS40 Marine 480V



Fribergs FS 40 Marine 480V
Standard 2500W plates
10kW Fuse 20A
Applies *FS, FSB, FSH and FSU*

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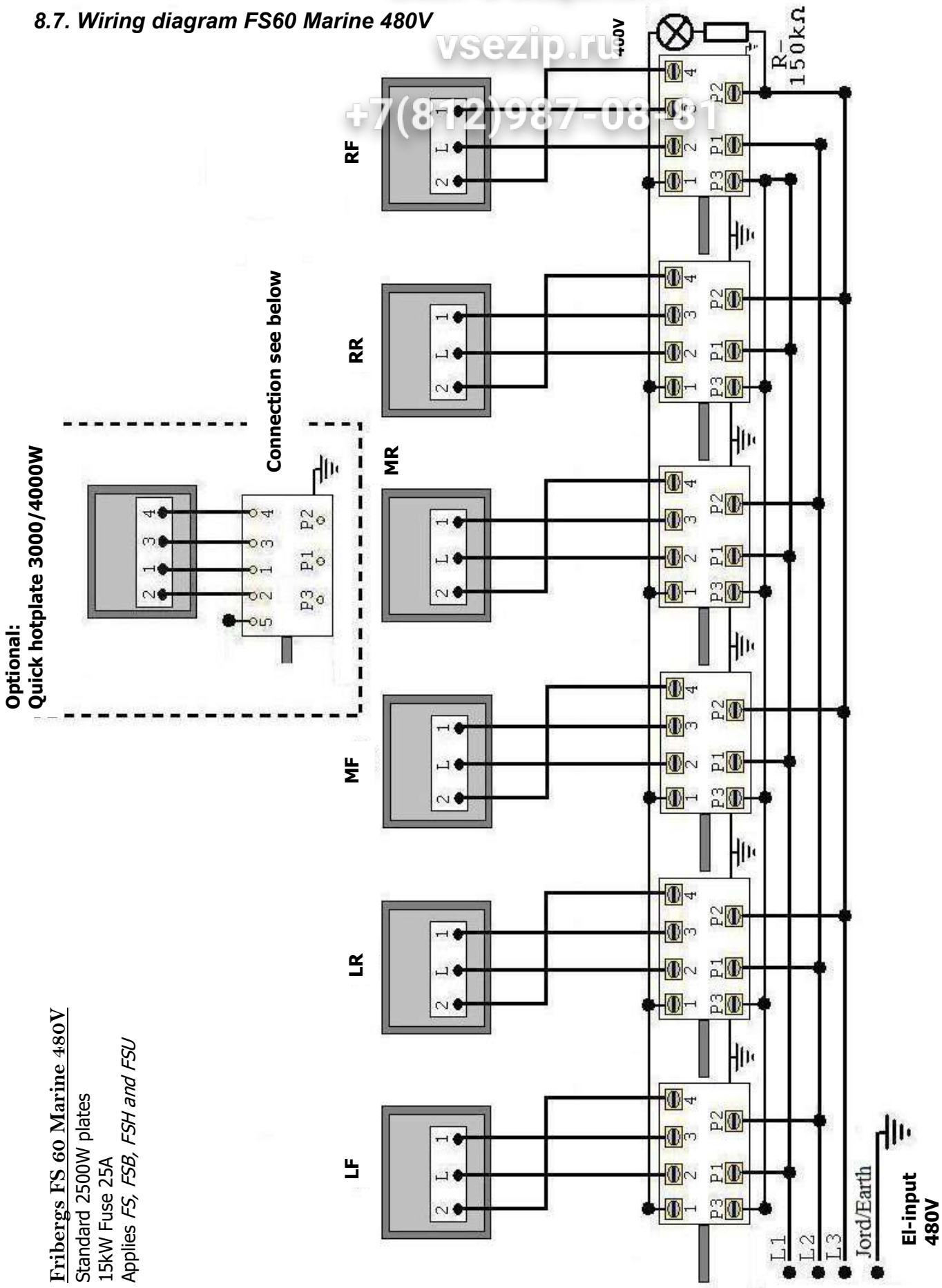
8.7. Wiring diagram FS60 Marine 480V



Fribergs FS 60 Marine 480V
Standard 2500W plates
15kW Fuse 25A
Applies *FS, FSB, FSH and FSU*

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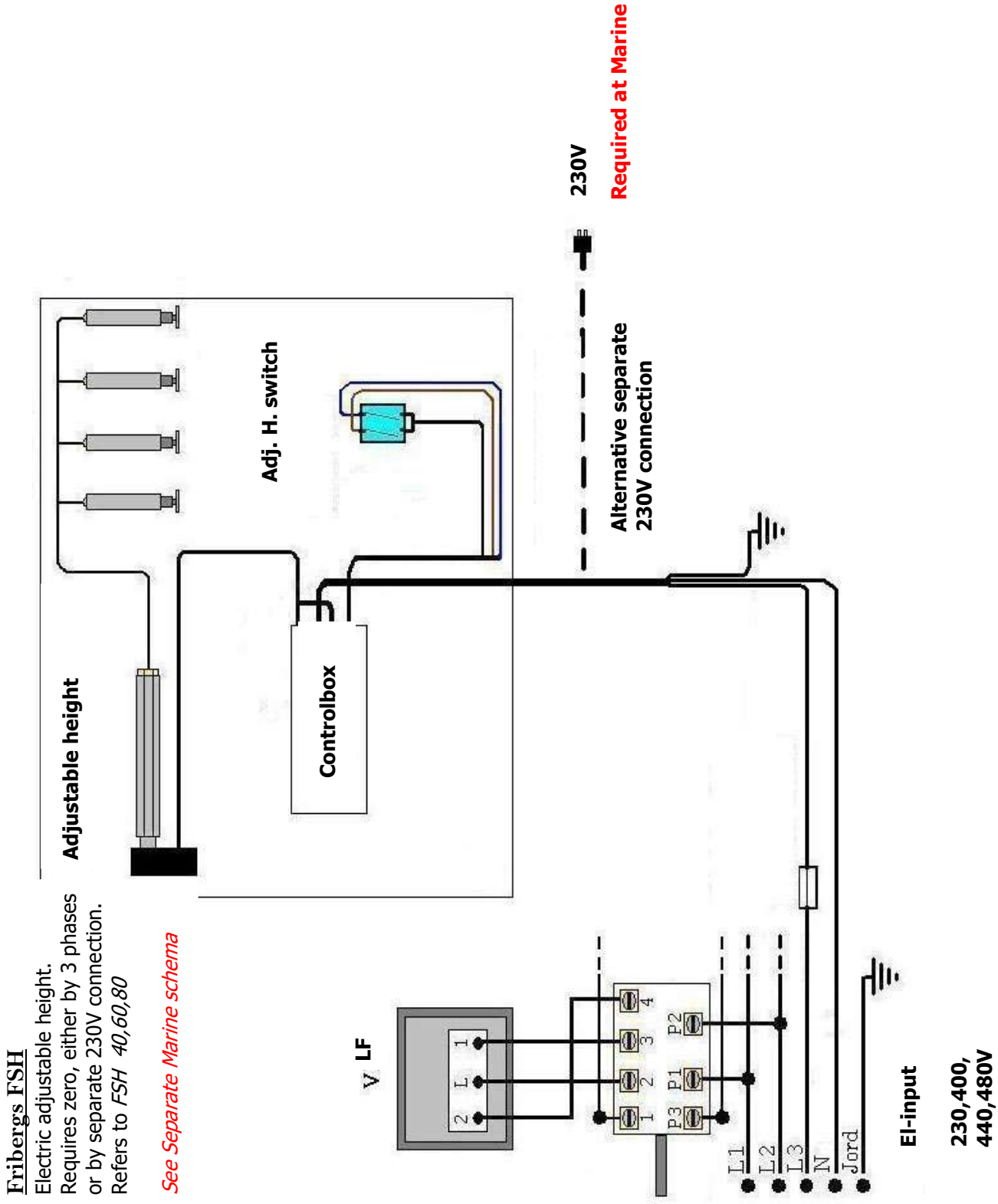
8.8. Wiring diagram FSH El 40, 60, 80



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9. OPTIONS

Art.number	Cooker model	Description
702337-00	FS21	Top shelf
702337-01	FS40	Top shelf
702337-02	FS60	Top shelf
702337-03	FS80	Top shelf
702283-01	FS	Water pipe kpl

Art.number	Cooker model	Description
702336-00	FS21	Front shelf
702336-01	FS40	Front shelf
702336-02	FS60	Front shelf
702336-03	FS80	Front shelf
702336-05	FS	Side shelf

Art.number	Cooker model	Description
702481-00	FS21	Front bar
702481-01	FS40	Front bar
702481-02	FS60	Front bar
702481-03	FS80	Front bar
702481-04	FS	Side bar

Art.number	Cooker model	Description
702338-00	FS21	Caseing + doors
702338-01	FS40	Caseing + doors
702338-02	FS60	Caseing + doors
702338-03	FS80	Caseing + doors

Art.number	Cooker model	Description
702340-00	FS21	Grid shelf beneath
702340-01	FS40	Grid shelf beneath
702340-02	FS60	Grid shelf beneath
702340-03	FS80	Grid shelf beneath

Art.number	Cooker model	Description
702339-00	FS21	Fiddle rail Marine
702339-01	FS40	Fiddle rail Marine
702339-02	FS60	Fiddle rail Marine
702339-03	FS80	Fiddle rail Marine

Art.number	Cooker model	Description
FS24602	FS	Quick hotplate 3000W
FS24601	FS	Quick hotplate 4000W
700310FSGP	FS	Griddle plate for FS
750310-SH	FS	Steak plate for FS

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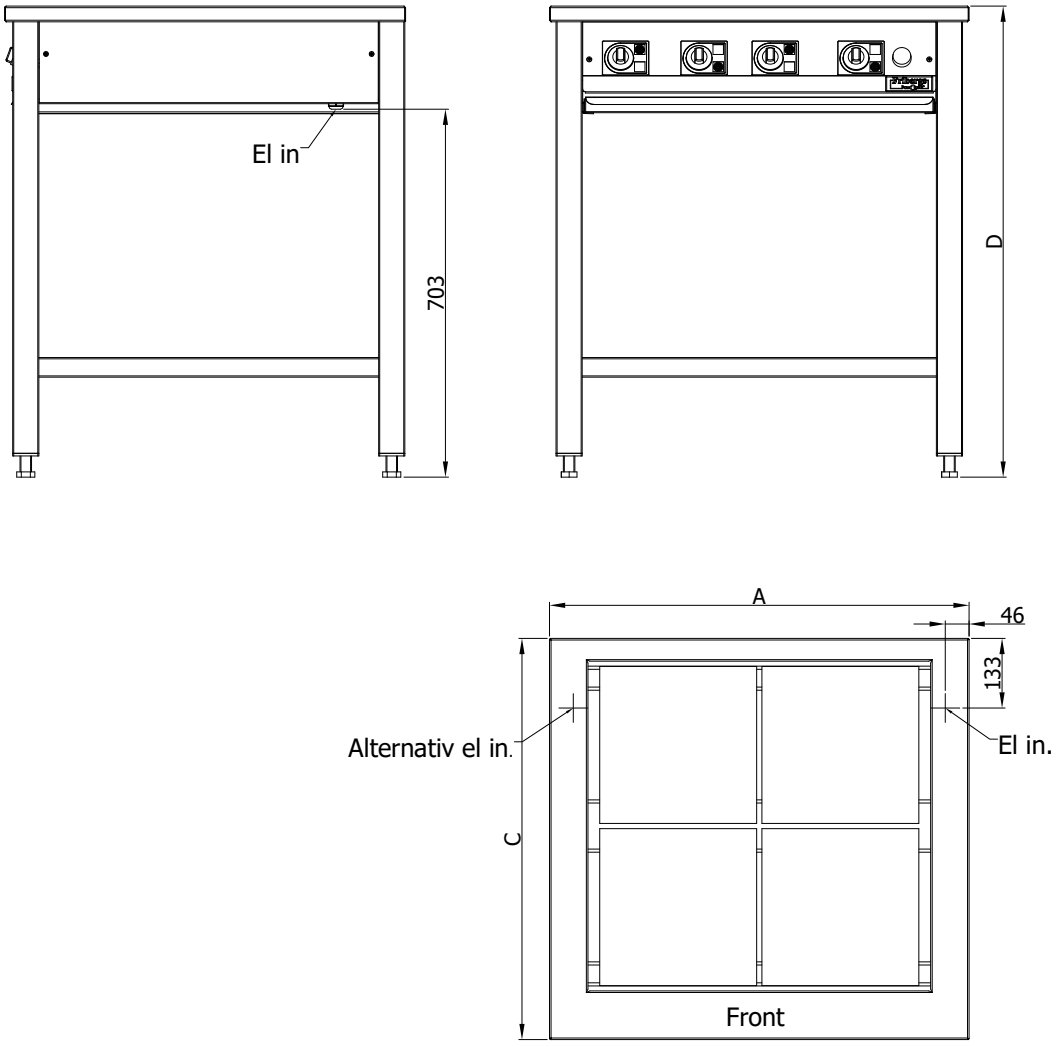
10. TECHNICAL FACTS

10.1. Dimensions FS



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10.2. Measurements Table

For FS Cookers
Illustrations on previous page, dimensions in mm.

Model	A= With	C= Depth	D= Height
FS2129	490	770	290
FS4029	800	770	290
FS6029	1110	770	290
FS8029	1420	770	290
FS2190	490	770	900
FS4090	800	770	900
FS6090	1110	770	900
FS8090	1420	770	900
FSH4090	800	770	700-900
FSH6090	1110	770	700-900
FSH8090	1420	770	700-900
FSU4090	900	770	900
FSU6090	1110	770	900
FSU8090	1420	770	900

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10.3. Technical specifikations

FSB. Restaurant worktop Cooker Height 295mm

Description	Art number	Hotplates	Power Kw	Actual power/ Fuse	Work space	Connection Cabel	Net Weight Kg
FSB2129	702277-02	2x2500W	5	12A/ 16A	300x610	4x2,5mm²	45
FSB4029	702278-02	4x2500W	10	17A/ 20A	610x610	4x2,5mm²	75
FSB6029	702279-02	6x2500W	15	22A/ 25A	920x610	4x6mm²	105
FSB8029	702280-02	8x2500W	20	2X17A/ 2X20A	1230x610	4x2,5mm² (2st)	165

FS. Restaurant Cooker Height 900mm

Description	Art number	Hotplates	Power Kw	Actual power/ Fuse	Work space	Connection Cabel	Net Weight Kg
FS2190	702277-00	2x2500W	5	12A/ 16A	300x610	4x2,5mm²	55
FS4090	702278-00	4x2500W	10	17A/ 20A	610x610	4x2,5mm²	83
FS6090	702279-00	6x2500W	15	22A/ 25A	920x610	4x6mm²	110
FS8090	702280-00	8x2500W	20	2X17A/ 2X20A	1230x610	4x2,5mm² (2st)	166

FSH. Restaurant Cooker Manual Adjustable Height 750-900mm

Description	Art number	Hotplates	Power Kw	Actual power/ Fuse	Work space	Connection Cabel	Net Weight Kg
FSH2190	702277-01	2x2500W	5	12A/ 16A	300x610	4x2,5mm²	55
FSH4090	702278-01	4x2500W	10	17A/ 20A	610x610	4x2,5mm²	90
FSH6090	702279-01	6x2500W	15	22A/ 25A	920x610	4x6mm²	115
FSH8090	702280-01	8x2500W	20	2X17A/ 2X20A	1230x610	4x2,5mm² (2st)	180

FSH. Restaurant Cooker Electrical Adjustable Height 750-900mm

Description	Art number	Hotplates	Power Kw	Actual power/ Fuse	Work space	Connection Cabel	Net Weight Kg
FSH4090 EL	702278-04	4x2500W	10	17A/ 20A	610x610	4x2,5mm²	93
FSH6090 EL	702279-04	6x2500W	15	22A/ 25A	920x610	4x6mm²	118
FSH8090 EL	702280-04	8x2500W	20	2X17A/ 2X20A	1230x610	4x2,5mm² (2st)	183

FSU. Restaurant Cooker for owen Height 900mm

Description	Art number	Hotplates	Power Kw	Actual power/ Fuse	Work space	Connection Cabel	Net Weight Kg
FSU4090	702278-03	4x2500W	10	17A/ 20A	610x610	4x2,5mm²	83*
FSU6090	702279-03	6x2500W	15	22A/ 25A	920x610	4x6mm²	110*
FSU8090	702280-03	8x2500W	20	2X17A/ 2X20A	1230x610	4x2,5mm² (2st)	166*

* Weight without owen.

Optional Quick Hotplates for FS

Description	Art number	Hotplates	Power Kw	Fuse	Work space	Connection Cabel	Net Weight Kg
Quick HPL. *	FS24602	1x3000W	3	-	300x300	-	-
Quick HPL. *	FS24601	1x4000W	4	-	300x300	-	-

* 3000W/4000W Quick hotplates are optional for more power. Is available for all FS Cookers.
See respective size for more information.

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11. ENVIRONMENTAL DECLARATION

11.1. 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.

11.2. Material specification

Material specification Friberg's cookers: FS,FST,FKP,FKT / ***Induction cookers: FSI,FSIT,FSIC***

The cookers are prepared for disassembly in the different types of materials that are reported as specification.
We meet the requirement of at least 80% by weight of recyclable product.

Frames, lids and cover plates. = Stainless steel.
49% / ***55%*** **Recycled to 100 %. Recovery R4**

Cast iron hotplates, steel = Steel
45% / ***0%*** **Recycled to 100 %. Recovery R4**

Cable different sizes. = copper + isolation
3% / ***2%*** **Copper Recycled to 100 %. Recovery R4**
Isolating/plastic Recycled. Recovery R1

Electronics, switches, transformers, control boxes, buttons etc. =plastic + electronics.
1% / ***41%*** **Recycled to 100 %. Recovery R4**
Plastic Recycled. Recovery R1

Glass hob = Glass
0% / **1%** **Recycled to 100 %. Recovery R4**

Actuators el- Adj. Height. = Actuators in metal, motors with copper.
2% / **1%** **Recycled to 100 %. Recovery R4**

Hazardous wastes. = Non. 0 %

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12. CE/EG Document

CE/EG-DECLARATION OF CONFIRMITY OF THE MACHINERY

Original

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

Insures that:
Machinery type: Restaurant- Cookers, Stoves
Machinery nr: Restaurantcookers: FS, FSB, 21, 40, 60, 80.
Restaurantcookers: FSU 40, 60, 80.

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: Håkantorp 20191121

Name:

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

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12.1 CE/EG Document

CE/EG-DECLARATION OF CONFORMITY 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: Restaurant- Cookers, Stoves
Machinery nr: Restaurant cookers: FSH, FSTH 21, 40, 60, 80.
Catering cookers: FKPH- 2090, 2190, 4090, 6090, 8090.
Catering cookers: FKTH- 2090, 2190, 4090, 6090, 8090.
Induction cookers: FSIH- 4090

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
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: Håkantorp 20191121

Name:

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

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13 NOTES OF YOUR OWN

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

Cooker model:_____ ***Serial nr***:_____

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

Other notes

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534 96 VARA

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www.fribergs.se

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CATERING EQUIPMENT

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