



Engelen-Heere nv
Koeltechniek – Fastfood – Horeca-apparatuur

FKI CLAMSHELL GRILL CT 600-2

New enhanced features Vertical pan movement provides better and more even (uniform) cooking because there is better contact between the pan and the meat. With this cooking system you can grill frozen, sous vide and raw meat up to 45 mm thick.

External grease containers for quick, easy and safe use.

- Grease containers on both sides of the machine
- Rapid cooling of grease for increased safety
- Robust handles for safe emptying

Quick and easy attachment of Teflon foil. Easy to remove, clean and reuse.

New user interface

- User-friendly interface with 4.3" screen.
- Touchscreen for easy programming of the machine.
- Push buttons for start/stop and operation of the machine during operation.
- USB ports for quick programming of multiple machines.

Programming

- Easy and logic programming
- 2 x 6 different programs
- Set the frying time, meat thickness and name for each program
- Two USB ports for program storage and sharing
- Multiple standby settings for energy saving

Simplified settings

Temperature settings

- Easy and precise
- Five degree temperature intervals
- Individual setting of top and bottom pan

Interval settings for frying temperature

- No operation outside the set interval (optional)
- Visual warning
- Warning with sound



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Program settings

- Pan height is set in one millimeter increments
- Cooking time in one second increments
- Individual heights

Operation

- Cooking time countdown with alarm
- Visual display of remaining cooking time

Service

Easy access to electrical systems

- All electronics are housed in a pull-out box for easy access for service and maintenance.
- Electrical parts are shielded in closed compartments for better protection (less servicing).
- Mechanical parts (motors/actuators) are protected in a closed enclosure.
- Possibility of early warning when it is time for service.





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Characteristics	
Material	Stainless steel
Dimensions (w x d x h) mm	570 x 710 x 530 (920 with pan up)
Frying surface (w x d) mm	450 x 460 (upper pans)
Frying zones	2
Computer	Yes, 2
Programs	6 per computer
Touch screen	Yes
USB-port	Yes
Technical data	
Power (kW)	12
Voltage	400/3/50
Current (A.)	20
Weight (kg)	96
Sound (dB(A))	65
Warranty conditions	
<p>FKI provides a 12-month guarantee for the deliveries stated in the order confirmation, valid from the delivery date/invoice date. The warranty covers the quality of construction and workmanship, so we undertake to repair or replace parts that are demonstrably defective or have been destroyed as a result of poor materials, poor workmanship or faulty construction. For components and parts, etc. which we buy from a sub-supplier, the guarantee cannot be extended beyond our sub-supplier's guarantee.</p> <p>The warranty does not cover faults caused by abuse, neglect, accidents, incorrect operation, lack of maintenance or normal wear and tear.</p> <p>The warranty does not cover wearing parts, and the warranty is void if original spare parts specified by FKI are not used during the warranty period.</p> <p>Faults or defects which are believed to be covered by the guarantee must be reported to FKI without delay, after they have been identified, as FKI reserves the right to decide where and how a rectification should take place, although rectification should take place as soon as possible, specifying that the guarantee does not include compensation for deprivation etc. during the repair period. All replaced parts belong to FKI and must be sent to FKI free of charge.</p> <p>Repairs that have not been agreed with FKI in advance will not be reimbursed, and FKI disclaims any responsibility regarding the execution of the repair and any consequences thereof.</p>	



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