



FKI Fast Food Teknik a/s



Burgers and French Fries

Space optimization, volume, or flexibility.
We have the right equipment for your business.



Space optimization

You might have a small food stall, take-away restaurant, petrol station or similar, and would like to expand your food selection with an extra offer for the customers, and earn an extra profit. Our space-optimized burger concept makes it possible. External extraction is not necessary and only a minimum of space is required for the equipment.



The conveyor grill is ready for use without external extraction. The machine has a patented air filtration system that through filters remove frying smells and no unpleasant odors are left in the room. The machine fry frozen hamburgers quickly, and it has variable belt speed providing you with a perfect frying results regardless of hamburger thickness.

In very little space, you can establish a small “burger factory” that can meet customer demands. The equipment provides easy and quick preparation of both patties and burger buns.



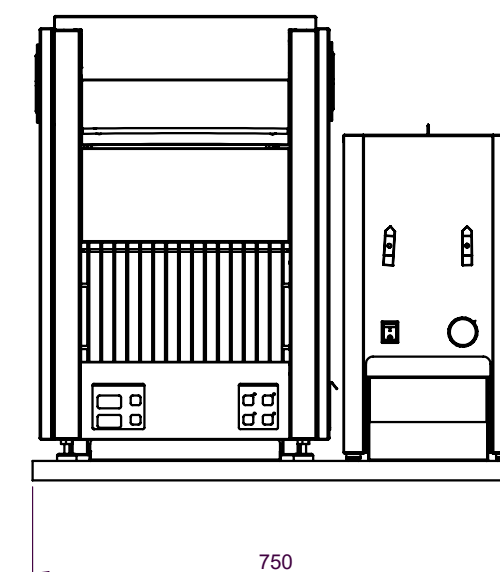
A small countertop deep fryer can make hot crispy fries to accompany the burgers. An electronic deep fryer meet demands for quick heating, it is convenient to use, and it is easy to keep the surrounding area clean. Heating of the frying oil is electronically controlled, and you can program up to six different frying times.



Space optimization



The Rototoaster gives burger buns a caramelized and crisp surface. The toaster can be adjusted to fit burger bun thickness and it only takes 30 seconds to heat a burger bun.



Volume

Need to make many burgers in a short time? You can – with the combination of a large contact grill that fries 12 pcs. 200 g. burgers on 140 seconds, and a Rototoaster that heat and caramelize a burger bun within 30 seconds.

At the same time, a powerful deep fryer provides crispy fries on the side for the perfect burger experience. You get a powerful machine that ensures quick deep frying that can keep up with the burger production.

The turbomatic contact grill is automatic and you obtain the correct cooking result on your burgers in an easy and safe manor. You can program three different frying times on each heating zone to fit different hamburger sizes, and the contact grill is available in four different sizes. An alarm sounds when frying is finished (can be adjusted in volume or turned off completely).



Both the contact grill and the deep fryer has an alarm that sounds when cooking is finished, and you are certain that the food is not over-cooked.

The deep fryer with automatic lifting system raises the baskets out of the oil when the machine is finished frying.



Powerful deep fryer with automatic fryer basket lifting system. The electronic deep fryer ensures easy operation and fast deep frying of foods. Two deep vats provide large volume and flexibility when deep frying, and the lifting system raises the baskets out of the fryer oil when frying is finished.



The Rototoaster caramelize a burger bun in 30 seconds. The machine is adjustable to fit the thickness of different burger buns.



Classic

If you want a burger concept with full flexibility it is the “Classic” concept you need for your restaurant or grill bar. You can fry almost everything imaginable that you can put in a burger on the grill plate, and you can focus on the details and correct preparation. For example, you can grill hamburgers, bacon, vegetables etc. on the grill plate, and you can melt the cheese on top of the hamburger in the classic way, while the hamburger lies on the grill plate.



A MAXI grill plate can fulfill the need for flexibility and perfect frying every time. The MAXI grill plate is robust and has a built-in splash-guard that makes cleaning around the grill plate easier. It is both user-friendly and easy to clean. The grill plates are available both as MAXI and standard (the standard models do not have built-in splashguards) in different sizes and with two or three heating zones.

The burger buns are easy to toast in the conveyor toaster, you just put them on the conveyor belt. The toaster is flexible to use, both regarding what type of bread you want to toast and how much time it needs in the toaster.

The deep fryer ensures quick deep frying of fries, onion rings etc. that belong on the side of a good burger.



The Unitoaster is a compact and reliable toaster that heat burger buns quick and easy. It is very flexible in use as it can heat other types of bread products as well. The conveyor toaster is available in two different sizes and with or without variable belt speed.

Powerful electronic deep fryer, which is available in different sizes. Operation is easy and ensures quick frying. You get a flexible deep fryer with deep vats that can make crispy fries, onion rings, nuggets and much more.



Product overview

FRYING	Conveyor grill	GLBT-UKV
	Turbomatic automatic contact grill	GL 9001 GL 9002 GL 9003 GL 9010 GL 2002 GL 6060 MAXI GL 9060 MAXI
	Turbofryer MAXI grill plate	14 different models
BREAD TOASTING	Standard grill plate	
	Roto toaster	TL 5417
	Conveyor toaster	UT 280 UT 400 TL 5270
DEEP FRYING	Toaster	
	FKE electronic countertop models	Choose between vats of 16 liters, 25 liters, 2x10 liters and 2x16 liters.
	FKE electronic floor models	Choose between vats of 16 liters, 25 liters, 2x10 liters, 2x16 liters and 1x10+2x16 liters.



Fast-food equipment sales & service partner in Estonia



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We turn passion into excellence.