

Fribergs FS

Cookers and Hobs for restaurants
and catering services



Sturdy • Quick • Reliable • Powerful • Durable



4 different models:

FS Fixed height, four legs.

FSB Worktop model.

FSH Hydraulically adjustable height.

FSU Cooker with oven space.

Cast iron 30x30cm hotplates carefully mounted and balanced to form a **completely flat hob surface**. A large vessel can be placed over several hotplates at the same time providing full contact.

STANDARD

- 2, 4, 6 or 8 hotplates.
- All stainless steel construction.
- Hygienic.
- Hinged 2500W hotplates.
- Removable drip pan.
- Bottom shelf.
- Easy-to-service.

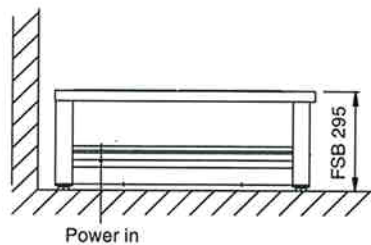
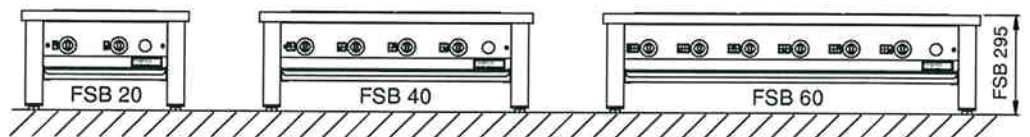
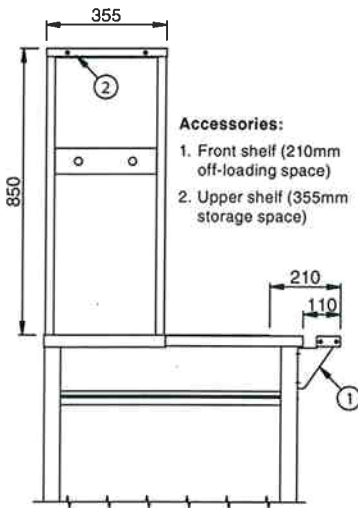
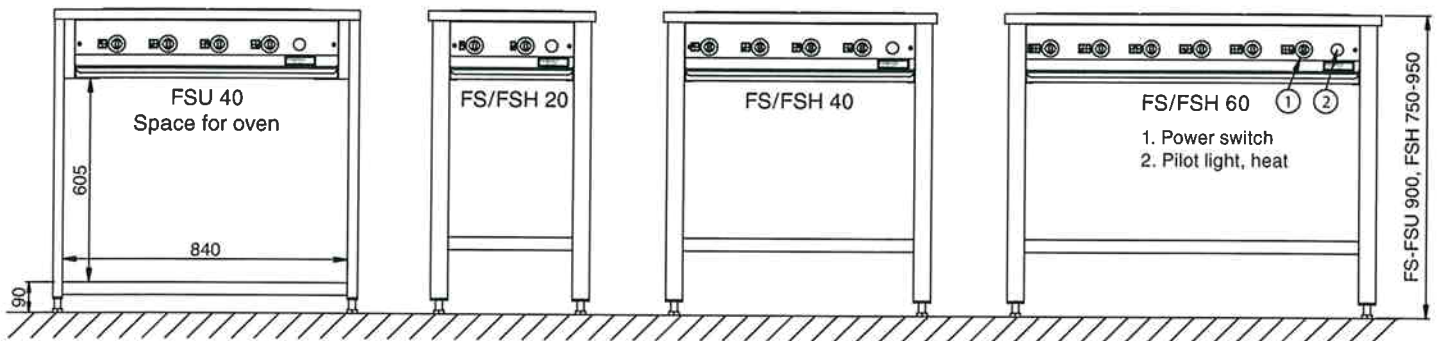
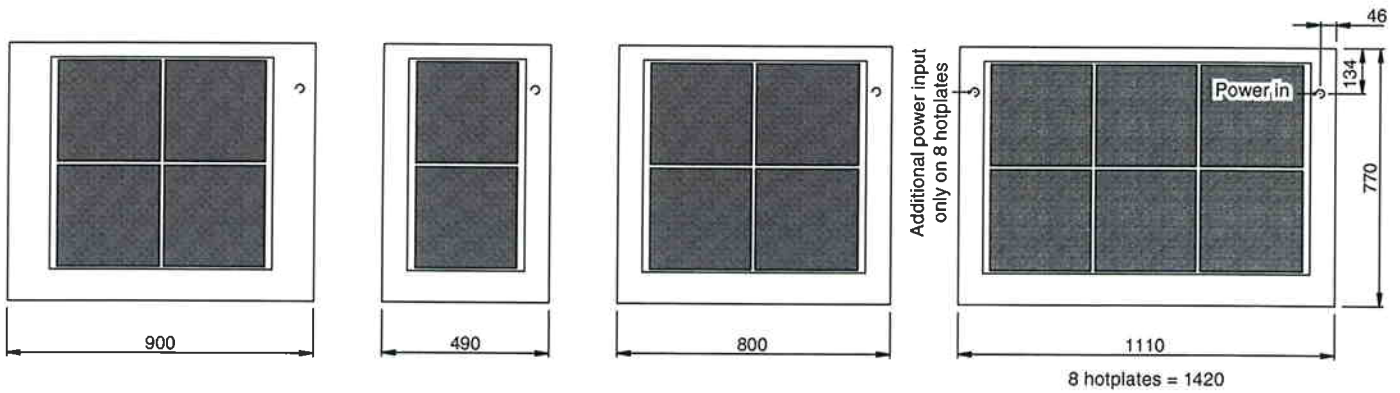
ACCESSORIES

- Super-fast 4000W hotplate.
- Grid shelf beneath.
- Front shelf.
- Side shelf.
- Top shelf with or without an agitator.
- Cookers for marine use.
- Fiddle rail for marine use.
- Cookers tailor made to your requirements.

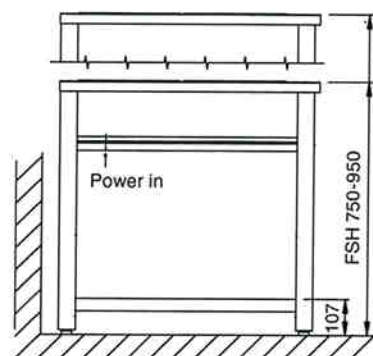
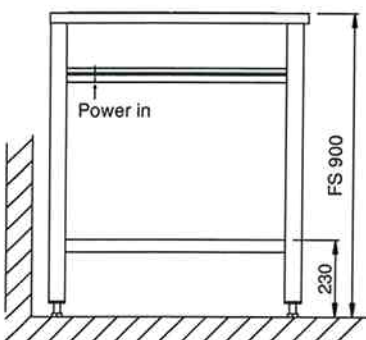
Fribergs - Stainless steel for hygienic and durable catering equipment!

COOKERS AND HOBBS FOR RESTAURANTS AND CATERING SERVICES

DIMENSIONS



- | | |
|-----------------------|---|
| FS/FSH/FSB 20: | 2 hotplates, power 5kW, 16A fuse, weight 65 kg. |
| FS/FSH/FSB 40: | 4 hotplates, power 10kW, 16A fuse, weight 85 kg. |
| FS/FSH/FSB 60: | 6 hotplates, power 15kW, 25A fuse, weight 115 kg. |
| FS/FSH/FSB 80: | 8 hotplates, power 20kW, 2x16A fuse, weight 160 kg. |
- All designed for 3-conductor 380V, 50Hz



Guarantee: 1-year guarantee
The cookers are CE-labelled

We reserve the right to carry out alterations without prior notice



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Assembly instructions

Fribergs Restaurant stoves FS20, FS40, FS60

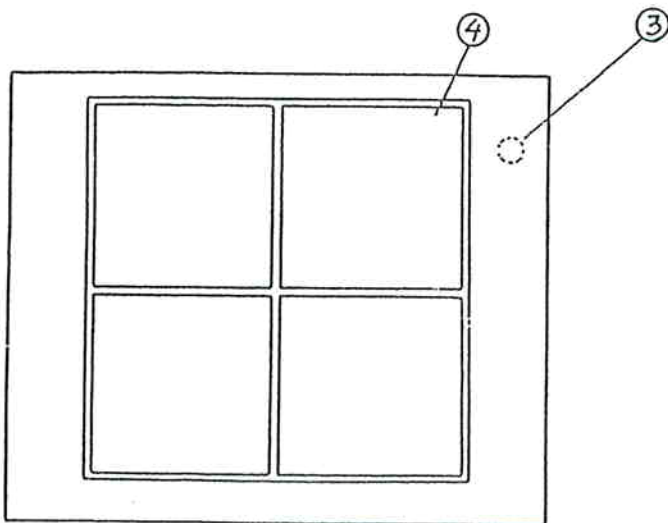
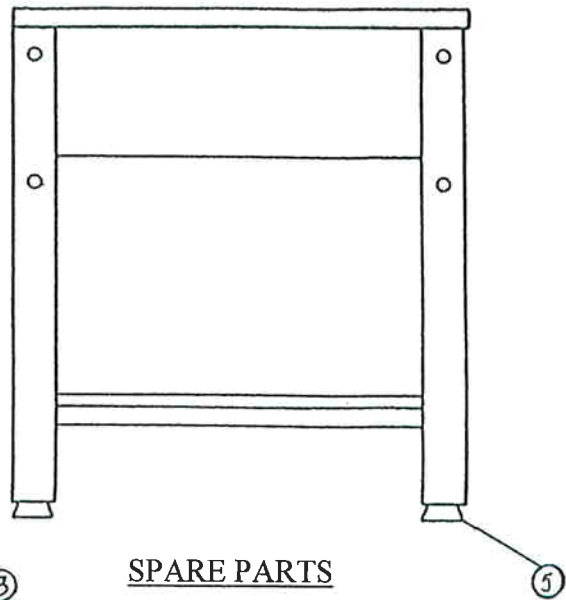
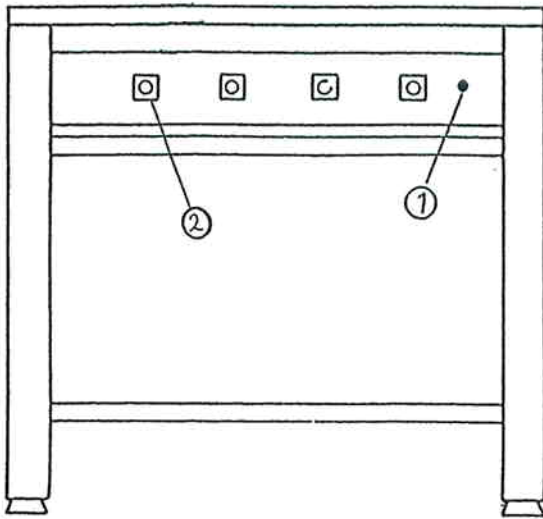
Remove the packaging and put the stove in place. Place a spirit level on the hotplates and adjust by turning the feet, clockwise to raise, anti-clockwise to lower.

Power supply must be connected by authorised electrician.

Intructions for USE ond Stoves FUNCTIONS

The stove is now ready for use. Turn the knob to full effect " 3 " for rapid heating. When required temperature is reached lower the setting to a more suitable temperature.

Scrape burnt remains from the hotplates. Wipe the hotplates with A clean damp rag when the temperature has fallen.



SPARE PARTS

No. 1.0 = Operating lamp

No. 1.1 = Holder

No. 1.2 = lens

No. 2.0 = Switch, three positions

No. 2.1 = Knob

No. 3.0 = Power connection

No. 4.0 = Hotplates, 300X300mm

No. 5.0 = feet

To change the: (NOTE! always turn off the power when changing parts)

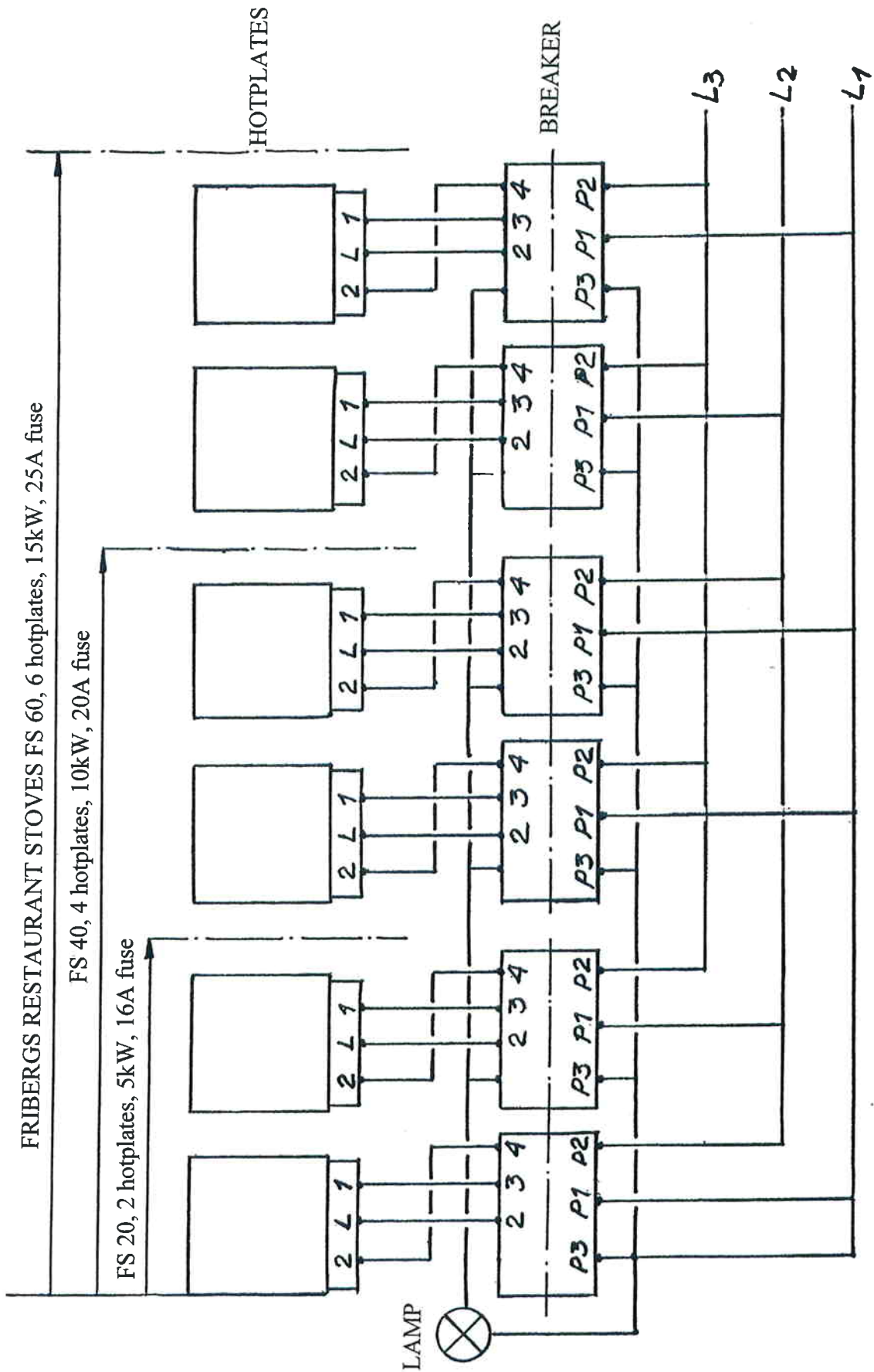
Operating lamp = Unscrew the glass, change the lamp and screw the glass back into place

Holder = Loosen the front plate, change the holder, return the front plate

Glass = Unscrew the broken glass and replace with a new one

Switch = Remove the front plate, change the switch, screw the plate back on

Hotplate = Remove the collecting box, lift up the broken hotplate, disconnect the power, loosen the nuts under the beam, remove the hotplate. Mount the new hotplate, adjust the height using a long spirit level to ensure that the hotplate is level in relation to the other hotplates



EG-FÖRSÄKRAN OM ÖVERENSSTÄMMELSE
EC/EEA DECLARATION OF CONFORMITY

Undertecknad representerar följande tillverkare *The undersigned, representing the following manufacturer*

| | | | |
|-----------------------|---|---------------------|------------|
| Namn Name: | Fribergs Verkstäder AB | | |
| Adress Address: | Bockedalsv. 1 Håkantorps 534 96 VARA / SWEDEN | | |
| Telefon Telephone no: | 0512-300040 | Telefax Telefax no: | 0512-60100 |

eller representerar tillverkarens representant inom EU/EES *or representing the manufacturer's authorized representative established within the Community (or EEA) indicated hereafter (when applicable)*

| | | | |
|-----------------------|--|---------------------|--|
| Namn Name: | | | |
| Adress Address: | | | |
| Telefon Telephone no: | | Telefax Telefax no: | |

härmed försäkras att produkt *herewith declares that the produkt*

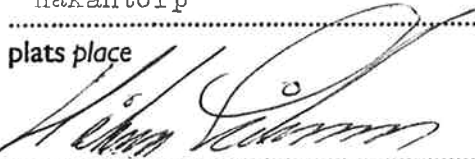
| | |
|--|---|
| materielslag type of equipment: | Restaurangspisar |
| fabrikat/varumärke brand name/ trade mark: | FribergsPanoCopter |
| modell/typbeteckning model/type: | FS20, 40, 60, FSB20, 40, 60, FSU40, 60. |
| batch-/serienummer batch-/serialnumber: | |

överensstämmer med bestämmelser i följade EG-direktiv *is in conformity with the provisions of the following EC directive(s)*

| Referens nr reference no | titel title |
|--------------------------------------|--|
| 73/23/EEG 93/68/EEG | Lågspänningsdirektivet(LVD) Low Voltage Directive (LVD) SS-EN 1050, SS-EN 60204-1 IP 54 |
| 89/336/EEG 92/31/EEG 93/68/EEG | EMC-direktivet Electromagnetic Compatibility (EMC-directive) SS-EN 50081-1, SS-EN 50082-1 IP 54 |

och att standarderna och/eller tekniska specifikationer på nästa sida är tillämpade. *and that the standards and/or technical specifications referenced overleaf have been applied.*

Håkantorps
.....
plats place



2003-01-08
.....
datum date



(namn och befattning i behörig undertecknare) *(name and function of the signatory empowered to bind the manufacturer or his authorized representative)*



OBSERVE: REMOVE TRANSPORTATION PROTECTION AFTER COOKER IS INSTALLED.

