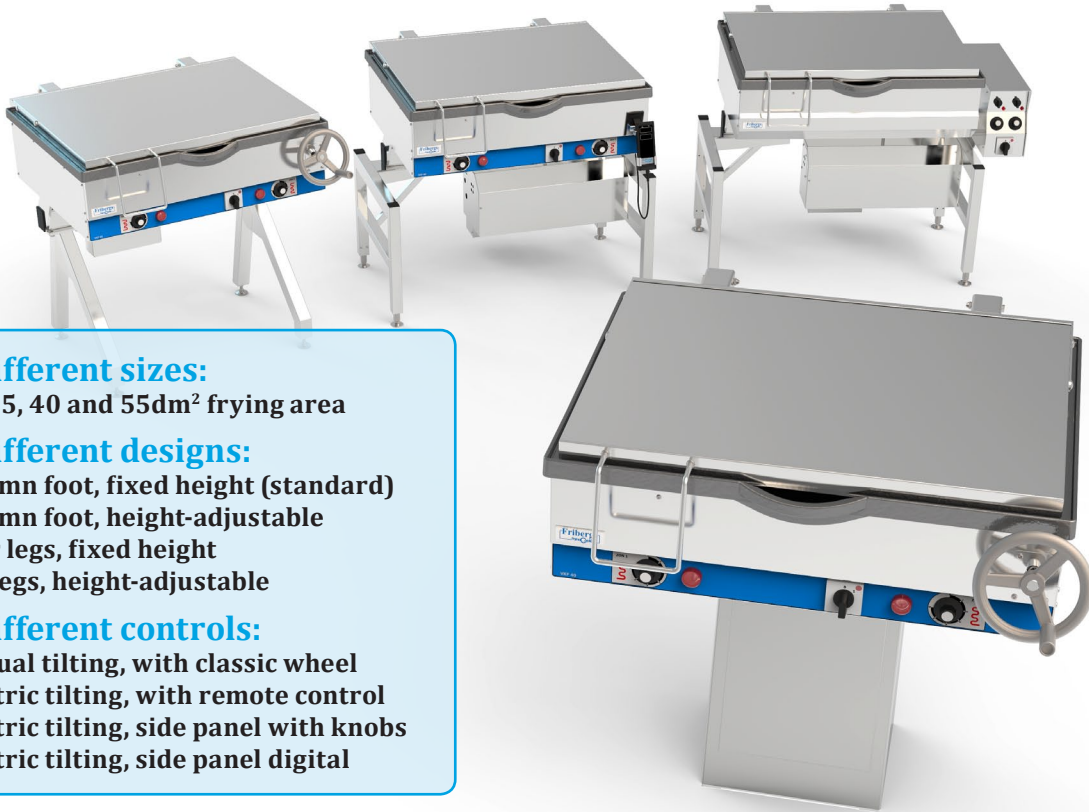




The Friberg VKF griddle

A robust frying griddle for restaurants and catering services



4 different sizes:

25, 35, 40 and 55dm² frying area

4 different designs:

Column foot, fixed height (standard)

Column foot, height-adjustable

Four legs, fixed height

For legs, height-adjustable

4 different controls:

Manual tilting, with classic wheel

Electric tilting, with remote control

Electric tilting, side panel with knobs

Electric tilting, side panel digital

Cast iron in the frying pan is the best material to fry on, used and appreciated for hundreds of years! A lot of different material and coating has been tested during recent years, but cast iron still comes out on top! All Friberg's frying griddles have stainless steel external surfaces.

STANDARD

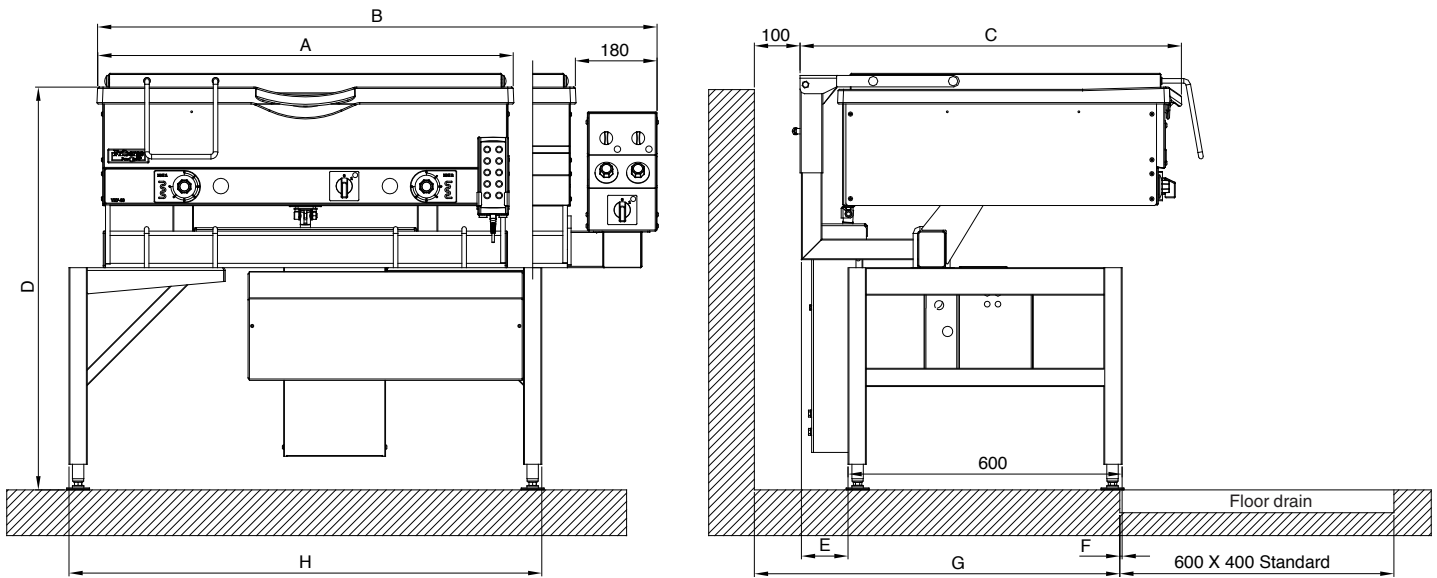
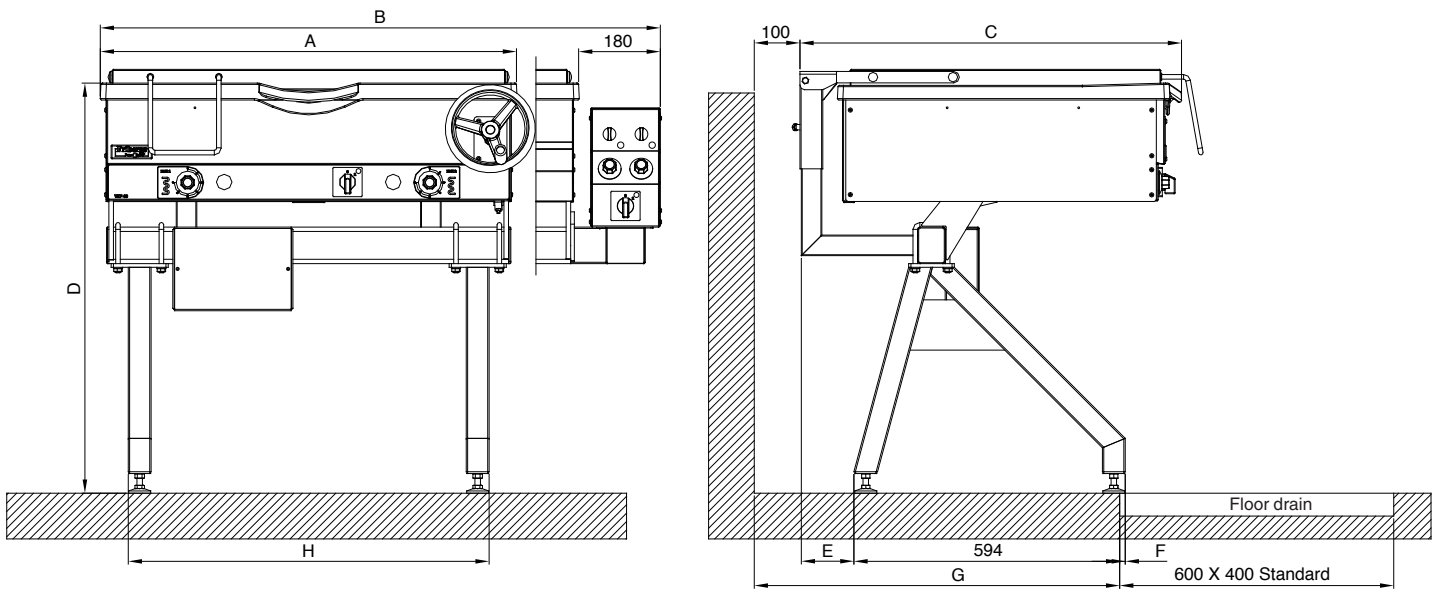
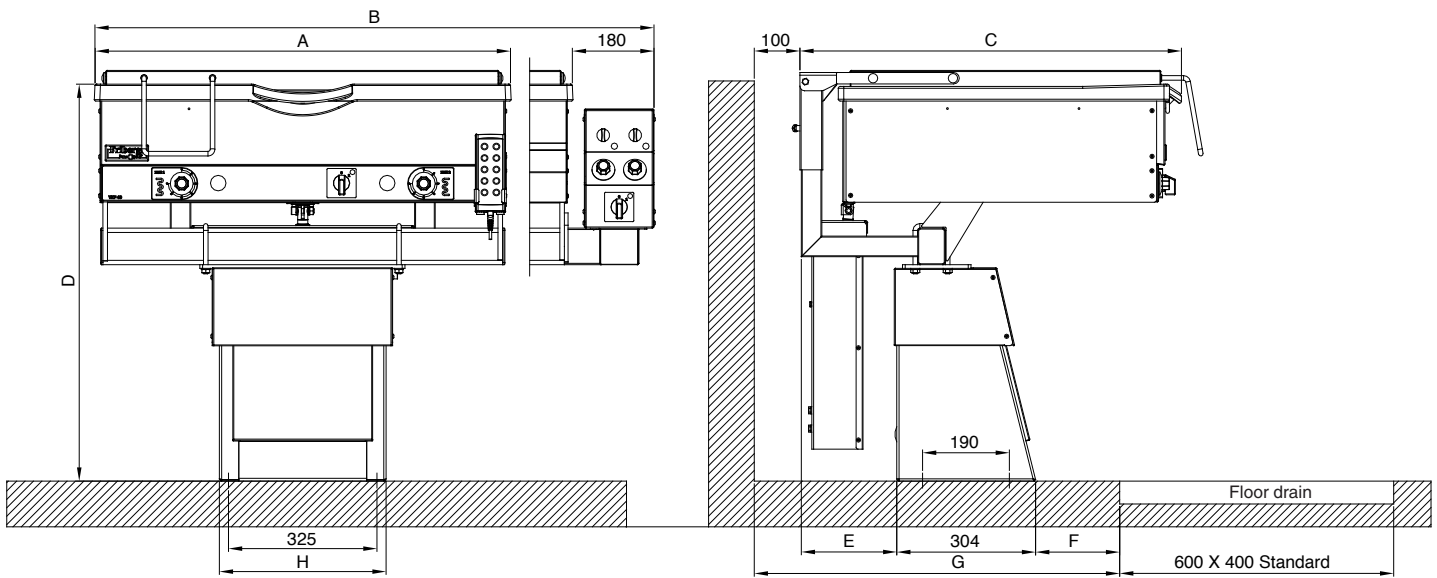
- Size 25, 35, 40 and 55dm² frying surface.
- Standard pan depth 90mm.
- 25dm² - one frying zone and one thermostat.
- Other models have two frying zones and two thermostats.
- Stepless heat regulation.
- Counterbalanced level lid/off-loading space.
- Cast iron frying surface.
- Easy-to-service.
- Hygienic, easy to clean.
- Made in Sweden, very high quality.

ACCESSORIES

- 25, 40 and 55 available with 140mm pan depth.
- Column or four legs, fixed or height adjustable.
- Spindle foot for column.
- Mounting frame.
- Digital control, very energy efficient.
- Fresh Air System, air backdrop with fan.
- Shelf for spatula etc.
- Heatable off-loading space.
- Marine use, 230V/400V/440V/480V.
- Wall attachment or worktop model available.

Sturdy • Quick • Reliable • Powerful • Durable

Technical specifications VKF frying griddle



VKF griddles, reliable workhorses in a modern design but also convenient and easily worked



Dimensions in mm

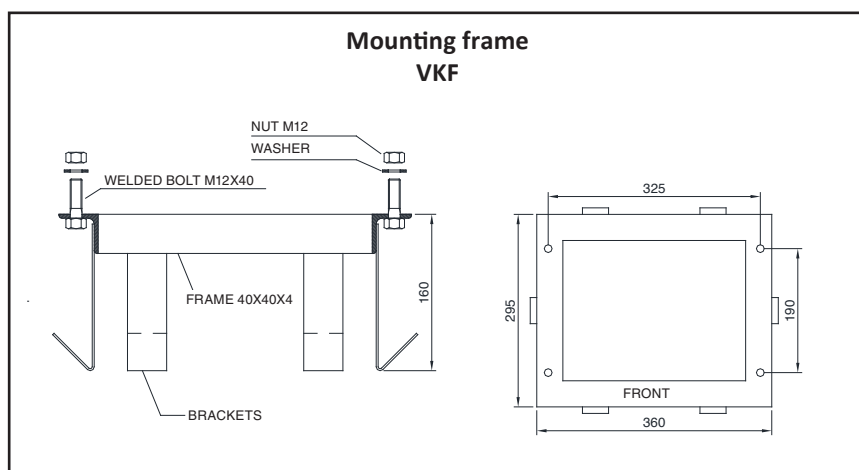
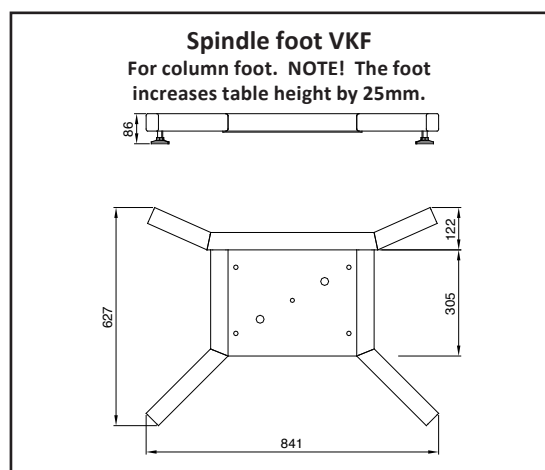
Size	Leg type	A =Width	B =Width	C =Depth	D =Height	E =Back edge	F =Drain	G =Drain	H =Leg Width
25	Column foot, fixed/height adj.	700	880	753	897**	153	159	710	370
35		855	1035						
40		910	1090						
55		1190	1370						
25	4 legs, fixed height	700	880	753	896	53	-12*	710	570
35		855	1035						725
40		910	1090						790
55		1190	1370						1070
25	4 legs, height adj.	700	880	753	840-1052	40	-30*	710	825
35		855	1035						980
40		910	1090						1035
55		1190	1370						1315

* NOTE! Floor drain is located between the legs on the griddles with 4 legs. ** 840-1052 for height adjustable column foot.

Technical specifications

Size dm³	Frying surface LxWxH	Power kW	Heating system	Temp. range °C	Fuse at 400V x 3	Net weight kg	Gross weight kg	Gross volume m³
25	500x450x90*	6,0	3x2000W	50-300	16A	165	180	0,93
35	650x450x90	9,0	6x1500W		16A	195	210	0,93
40	720x550x90*	12,6	2x2300W 4x2000W		25	215	230	0,93
		13,8**	6x2300W					
		14,7**	2x2750W 4x2300W			32		
		16,5**	6x2750W					
55	1000x550x90*	13,8	6x2300W		25	265	280	1,22
		14,7**	2x2750W 4x2300W					
		16.5**	6x2750W					

Gross weight includes packaging. * VKF25/40/55 Depth = 140mm. ** Accessory.

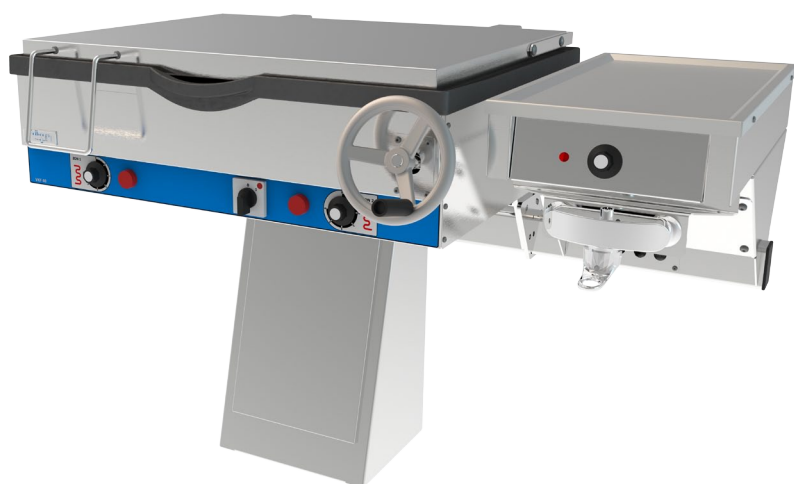


Fribergs' classic frying griddles

All griddles are manufactured in Sweden with high precision and reliable function for a very long lifespan. The griddles are carefully insulated for best possible energy efficiency and work environment.

1 frying zone on the smallest griddle and two on the larger which gives the ability to fry on one side and keep warm on the other side. Can also be complemented with a heatable off-loading space on the side.

All Fribergs' griddles have electric tubular elements mounted close to the frying surface with stainless heat reflecting plates. This adds to a quick and even heat across the frying surface. The thermostats are steplessly adjustable for each zone. The elements are mounted from the rear and are very simple to measure and replace if needed.



The standard model have a fixed height column foot, but the griddles are also available with four separate legs, as well as height adjustable versions of either column foot or four separate legs.

DIGITAL GRIDDLE: As an option you can modernize the classic cast iron griddle with a side panel with a digital regulator instead of thermostats. This yields high energy efficiency and very precise temperature regulation. A display with two rows shows set temperature as well as current temperature. The display also clearly shows if a zone is active or not.

The digital griddles have the same powerful elements as the other griddles, but with more sensitive thermal measurement and faster and more precise regulation.

MARINE VERSION: Griddles built for the demanding conditions at sea or in offshore environments. Same function and design as the normal models, but with thermal protections and available for 400V, 440V or 480V.



FRIBERGS FRESH AIR SYSTEM: Fribergs have fitted fresh air outlets on our marine griddles for many years, but the technology is now available for industrial kitchens. A fan unit with stepless air flow blows an air backdrop from the front edge of the pan back towards the outlet fan. This highly reduces the heat radiation and spatter from the frying pan towards the user, which is a great improvement in the work environment for the user. The fan unit is mounted either onto the griddle or on the wall next to it, and starts automatically when the griddle's main switch is turned on. Speed is adjustable and can be turned off if needed. Easily dismantled for cleaning. Emissions from the frying area flows easily up into an outlet fan and reduces splashing onto the user and environment around the griddle.

Guarantee: 1-year guarantee

The griddles are CE-labelled

We reserve the right to carry out alterations without prior notice