

VIZU® 2 Tier Food Chute

VI017

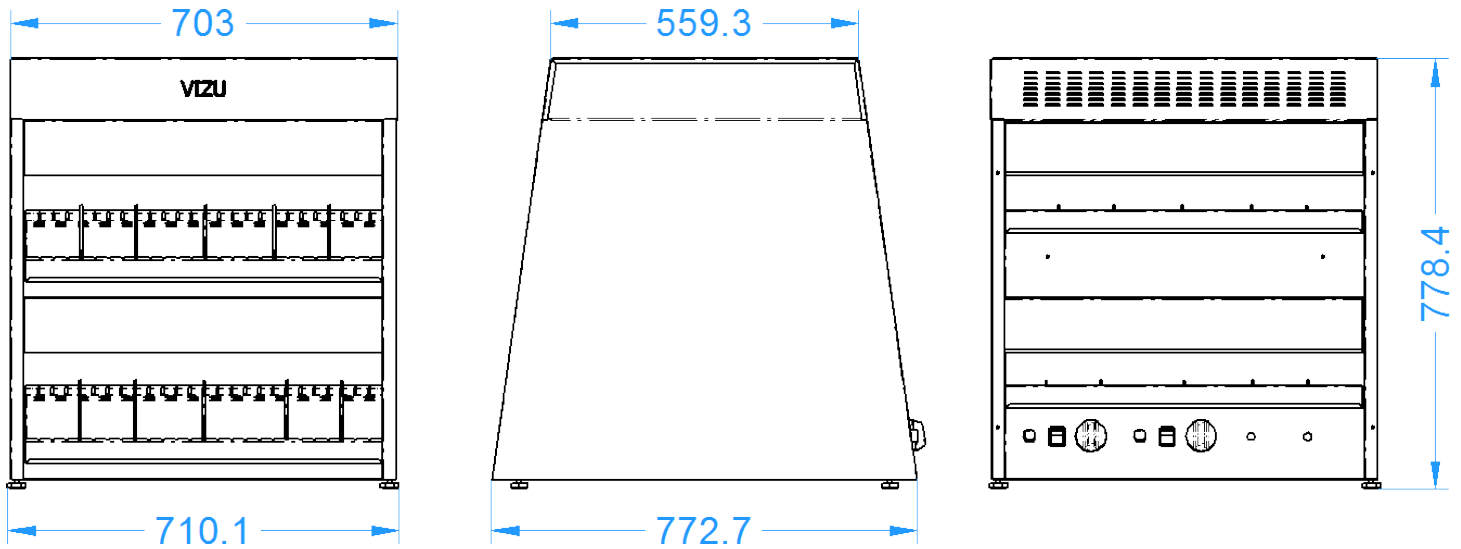


- All stainless steel construction
- Adjustable lane guides
- Independently heated tiers
- Complete with lane listing strips and holders

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2 TIER FOOD CHUTE SPECIFICATION PAGE



MODEL VI017

<p><u>Dimensions</u></p> <p>Height</p> <p>Width</p> <p>Depth</p>	<p><u>Machine</u></p> <p>800mm</p> <p>720mm</p> <p>780mm</p>
<p><u>Weight</u></p>	<p>60kg</p>
<p><u>Electrical</u></p> <p>Running Amps</p> <p>Connection Type</p> <p>International Option</p>	<p>1 phase, 50HZ AC, 203v, 2.2 Kw</p> <p>10 Amps</p> <p>2m BESCHUKO Euro cable with, MFEUROCONVERT Euro to UK converter plug</p> <p>N/A</p>

All *Vizu 2 Tier Food Chutes* have been tested and checked for proper operation before leaving the factory.

Upon delivery please check the unit for damage. If the unit is damaged, contact the carrier, or Fast Food Systems, immediately and file a damage claim (found in the back of the manual) Please retain all packing materials.

Damage must be reported within 7 days of delivery

General Description

The unit has been designed to temporarily locate and display food products in between the kitchen and the service counter. Food product can be placed in the specified lane by kitchen side staff and can be picked up for serving by the customer facing staff.

Assembly and Installation Instructions

1. Unpack machine from packaging
2. Peel all surfaces of plastic film and wipe down with warm soapy water
3. Position machine on a level surface
4. Machine must be plugged into a 13Amp power supply
5. Place chutes and lane labels in position.

Controls – Switches, Dials and LED's

- Red LED – 'INDICATOR LED'
 - When lit, LED shows there is shower to the machine.
- Red Switch's - 'LIGHTS + HEATING'
 - When lit, unit has power to the relevant lighting and heating circuits to allow the dimmers and regulators to be set to the desired levels.
- Large Control Knob's – 'HEAT REGULATOR'
 - Controls the temperature of the desired tier
- Small Control Knob's – 'LIGHTING DIMMER'
 - Controls the lighting of the desired tier

Instructions for use

1. Ensure Mains power is on – The red 'POWER LED' light should be lit
2. Turn (both) red 'ON/OFF' switch's to 'ON'
3. Twist the large dials to the desired position to activate the upper ceramic heating elements and the lower heating mats (for each tier)
 - a. Start at the '0' position
 - b. Adjust upwards until optimum ambient temperature is reached
 - c. Optimum temperature will depend on, type of food product, product packaging, external temperatures and air flow
 - d. In some cases additional heat sources may not be required
4. Twist the small dials to set the optimum lighting level (for each tier)
5. Turn Leave the machine for 15 minutes to heat up.

Cleaning of 2 Tier Food Chute

1. Disconnect the unit from power supply
2. Remove chutes and clean
3. Clean all stainless steel surfaces with proprietary stainless steel cleaner, such as Sheila Shine and a soft lint free cloth. Note: Do NOT use abrasive cleaners or pads and do NOT bleach.
4. Wipe ceramic elements only when they are cold with a damp clean cloth.
5. Do NOT touch or clean (quartz) heat lamps with fingers, as this will reduce the life of the tubes.
6. Dry all surfaces thoroughly removing all moisture.

SPARE PARTS LIST

PART NO.	DESCRIPTION	QTY.	IMAGE
MFQUARTZJACKET 100W	Jacket Lamp Assembly 100W (This one goes on the top level)	1	
BESCHUKO	H05Rr-F 2Mtr. Rubber C032	1	
MFQUARTZJACKET 300V	Quartz Infrared Lamp Assembly 300w bulb (This one goes on the bottom level)	1	
BAVIZULABELS	MQ4658CR Vizu labels	4	
MF817-8877	Black Nylon 66, strain relief cable bush	1	
MF354Z	2 Pole 5amp term block TB06	8	
MFOHSL01	High temperature sleeving	1	
MF605-649	Grommet	3	
MF374-1029	10mm low profile lens indicator 230VAC	1	
LP800CUBE	800 x 800 x 800 box for BC8 / 700PT	1	Z RACK
MFCOMMON1	Label 5 140mm x 53mm	1	

PART NO.	DESCRIPTION	QTY.	IMAGE
MFE5057071010	50.57071.010 regulator + 524.010 knob	2	
MFELBCE500W	590mm x 450mm 230V 500W limiter mat	1	
MFEUROCONVERT	Euro to UK converter plug In black 19-1032	1	
MFESC300W	Infra-red ceramic heaters (318-334)	4	
MFRT34AFM	Adjusted (feet) Rth34Afm0839 49537	4	
MF655-638	A01410 CSR2-10E Dimmer	2	
MF498-873	Control knob (min order 50)	2	
VILE14	Switch cover / bezel HD2/HD4 MFF1025 / MF1026	2	
VISW17	Rocker switch HD2 Revolva HD4 MFC1553ALR	2	

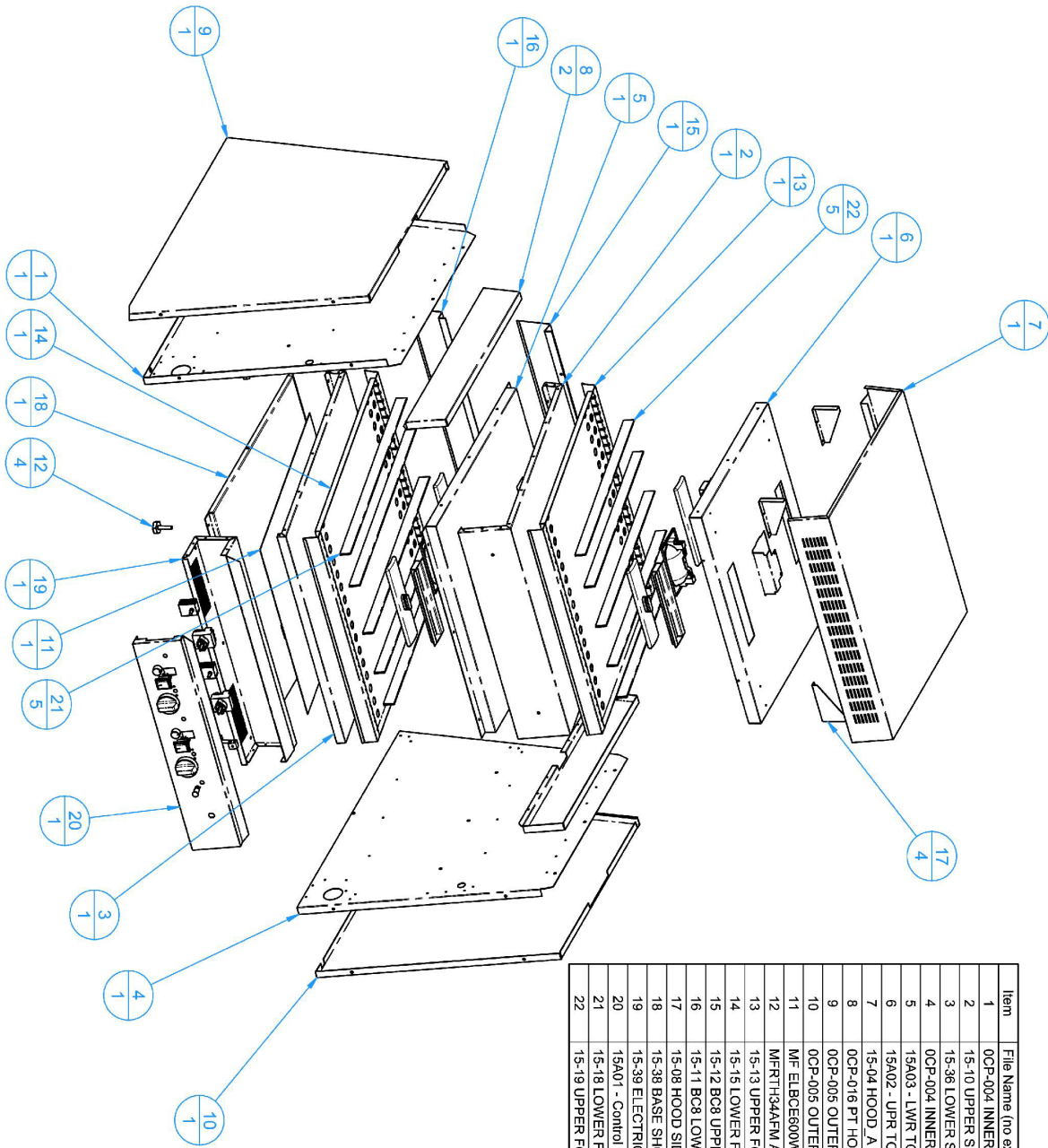
FAULT FINDING

Any servicing must only be carried out by qualified personnel. Unit must be removed from electrical supply before servicing.

Problem	Possible cause	Solution
1. LED Indicator not illuminated	No power to machine.	Check machine is plugged in. Check for correct rated fuse in plug. Check circuit breaker at mains supply board is on.
2. ON/OFF switches not illuminated 2a. LED indicator not illuminated	No power to machine. Wiring / component faulty	Check machine is plugged in and switched on. Check for right rated fuse in plug. Check circuit breaker at mains supply board is in i.e. ON. Find & correct
3. ON/OFF switches are illuminated but there is no heat or light	ON/OFF switches are in OFF position. Dimmer switches and energy regulators in OFF position. ON/OFF switch faulty.	Switch ON. Switch ON. Replace switch.
4. Upper lights not illuminated.	Dimmer switch in OFF position. Halogen lamp faulty. Dimmer switch faulty. Wiring/component fault.	Switch ON. Replace. Replace. Find & correct.
5. Lower lights not illuminated	As section 3.	As section 3

Problem	Possible cause	Solution
6. Upper section does not heat up.	Energy regulator in OFF position.	Switch ON.
	Energy regulator faulty.	Replace.
	One or both ceramic heaters faulty.	Replace ceramic heater
7. Lower section does not heat up.	As section 5.	As section 5.
	Base heat mat faulty.	Replace mat element.

EXPLODED DIAGRAM



Item	File Name (no extension)	Rev	QTY	Material	Sheet
1	OCP-004 INNER SIDE PANEL	A	1	Stainless steel, 430	0.90 mm
2	15-10 UPPER SHELF	A	1	STAINLESS STEEL	0.90 mm
3	15-36 LOWER SHELF_A	A	1	Stainless steel, 430	0.90 mm
4	OCP-004 INNER SIDE PANEL	A	1	Stainless steel, 430	0.90 mm
5	15A03 - LWR TOP ASSY_A	A	1		
6	15A02 - UPR TOP ASSY_A	A	1		
7	15-04 HOOD_A	A	1	Stainless steel	0.90 mm
8	OCP-016 PT HOOD ENDS	-	2	Stainless Steel, 304	0.90 mm
9	OCP-005 OUTER SIDES FOOD	-	1	Stainless steel	0.90 mm
10	OCP-005 OUTER SIDES FOOD	-	1	Stainless steel	0.90 mm
11	MF-ELBCE600W BC8 MAT	-	1		
12	MFRT-H34FM ADJUSTABLE	-	4		
13	15-13 UPPER FOOD CHUTE	0.01	1	Stainless steel, 304	0.90 mm
14	15-15 LOWER FOOD CHUTE	0.01	1	STAINLESS STEEL	0.90 mm
15	15-12 BC8 UPPER	A	1	Stainless steel	0.90 mm
16	15-11 BC8 LOWER	A	1	Stainless steel	0.90 mm
17	15-08 HOOD SIDE BRACE	A	4	Stainless steel	0.90 mm
18	15-36 BASE SHORT TYPE_A	A	1	Stainless steel, 430	1.20 mm
19	15-39 ELECTRICAL CONTROL	A	1	Stainless steel, 430	0.90 mm
20	15A01 - Control Panel Assy	A	1		
21	15-18 LOWER FOOD CHUTE	A	1		
22	15-19 UPPER FOOD CHUTE	A	5		

Terms and Conditions

Claims

No claim shall be entertained by the Company unless made in writing. Claims arising from damage or partial loss in transit must reach the Company within 7 days from the date of delivery. Claims for non-delivery must reach the Company within 10 days from the date of dispatch. All other claims must reach the Company within 7 days. Damaged goods must be retained for inspection/collection.

Returns

The Company does not operate a returns policy unless the goods are defective:

In circumstances where the Company agrees to accept return of goods, a charge of 25% of the invoice value will be made.

Damage Claim Form

Machine: **FC8 – 2 Tier Food Chute**

Product code: **VI017**

Customer name.....

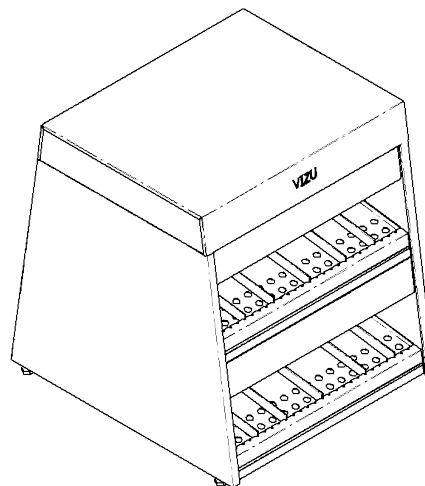
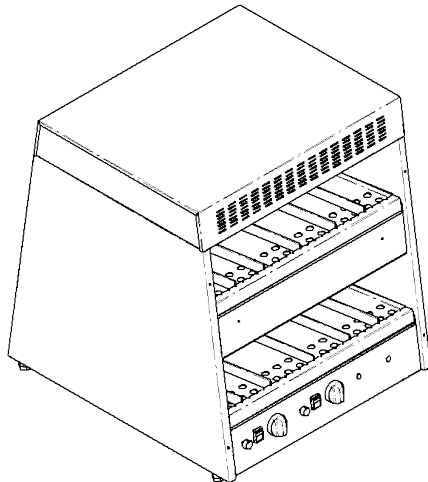
Date of delivery.....

Machine serial number.....

Damage comments.....

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.....
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Please indicate on the picture where the unit is damaged



Courier name.....

Please cut this page out and post to **Fast Food Systems**

(The address is on the back of this manual)



Warranty

UNITED KINGDOM AND REPUBLIC OF IRELAND

Excepting where otherwise specified all products are subject to 12 months parts and labour warranty. Goods found defective will be repaired, credited or replaced without charge according to the terms of the Company's standard warranty, provided written notice is given within the guarantee period. In no case will the company be liable for repairs made without its knowledge or sanction, or for indirect damage, or any consequential loss or expense incurred by purchasers.

Fast Food Systems Ltd, warrants to the original purchaser that the equipment supplied to be free from defective materials or workmanship for a period of 12 (twelve) months.

The following are NOT covered by warranty:

1. Failure or breakdown caused by incorrect installation.
2. Glass parts, electric lamps or door seals.
3. Adjustment or calibration of controls - this is a routine maintenance function.
4. Abuse or misuse, including cleaning.
5. Warranty labour is only carried out during normal working hours; calls attended to out of hours may be subject to surcharges.
6. The warranty will commence either on installation or 1 (one) month from date of dispatch - whichever is the sooner.
7. Warranty on spare parts purchased for equipment outside of the warranty period is 3 (three) months from date of sale.
8. Any faulty spare parts replaced under warranty must be returned with 7 days of supply.
9. Warranty is non-transferable.

Fast-Food-Systems Ltd will not be held responsible, financially or otherwise, for any loss of business as a result of equipment breakdown.

Notes...

Model Number.....
Order ID/Job No.....
Machine serial number.....
Date of Manufacture/...../.....
Date of delivery...../...../.....
Date of Commissioning...../...../.....



ENGLISH

Electrical equipment marked with this symbol may not be disposed of in European public disposal systems after 12 August 2005. In conformity with European local and national regulations (EU Directive 2002/96/EC), European electrical equipment users must now return old or end-of-life equipment to the manufacturer for disposal at no charge to the user.

Note: For return for recycling, please contact the equipment manufacturer or supplier for instructions on how to return end-of-life equipment for proper disposal.

Fast Food Systems Limited

Manufacturer & Distributor of Catering Equipment

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