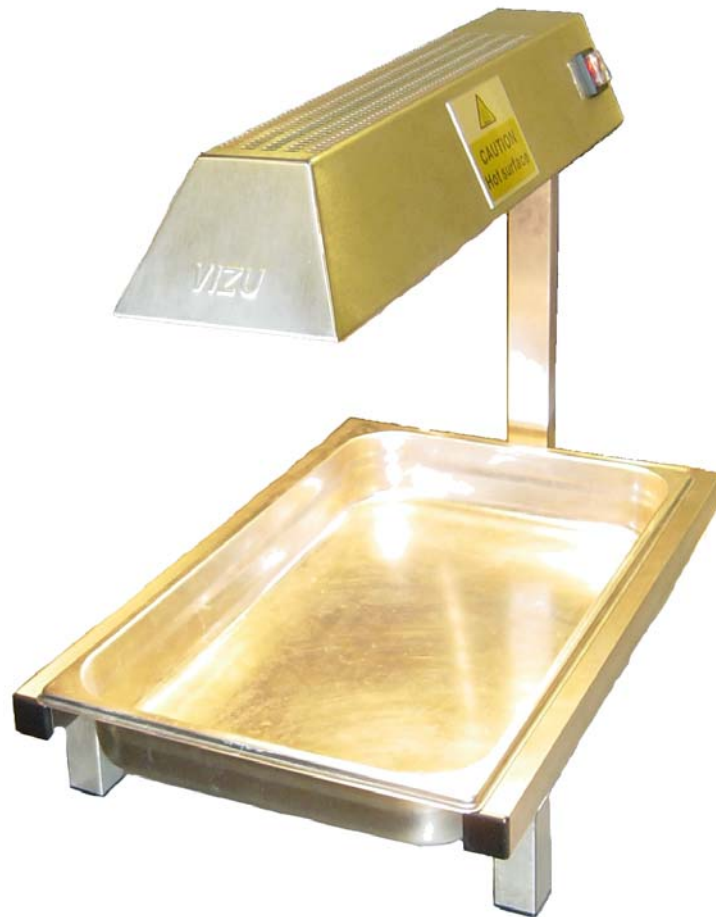


Warmer

VI016 & VI016/500W

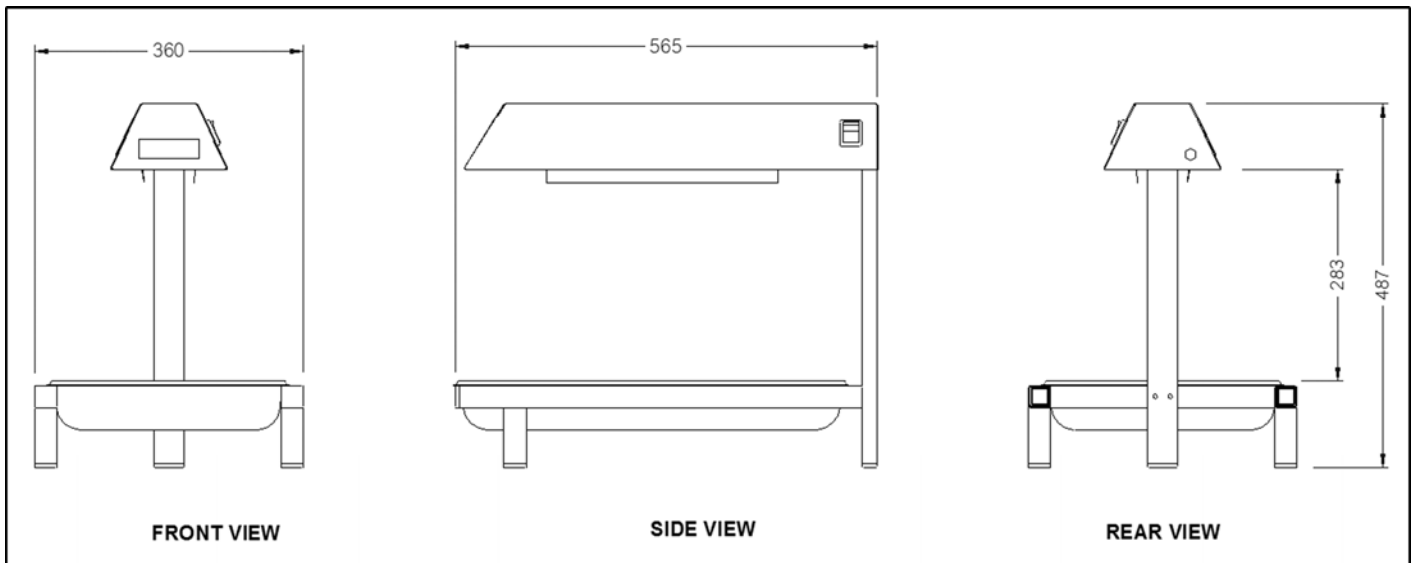
- Perfect for displaying hot food



- Available with or without Gastronorm pan
- Variety of options for use

WARMER SPECIFICATION PAGE

Model VI016 & VI016/500W



Dimensions	Machine VI016	Machine VI016/500W
Height	470mm	470mm
Width	360mm	360mm
Depth	565mm	565mm
Weight	8kg	8kg
Electrical	1 phase, 50Hz AC, 230v,	1 phase, 50Hz AC, 230v,
Running Amps	1Kw 4.5 Amps	0.5Kw 2.2 Amps
Connection Type	2m BESCHUKO Euro cable with, MFEUROCONVERT Euro to UK converter plug	2m BESCHUKO Euro cable with, MFEUROCONVERT Euro to UK converter plug
International	N/A	N/A

All *Vizu Warmers* 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.

Assembly Instructions

1. Carefully remove the two sections of the *Vizu Warmer* from the carton. You will need a Philip's type screwdriver to assemble. Care is needed when handling the hood/light gantry section as lamps are fragile.
2. Along with the hood/light gantry section and the pan support section you should find a plastic bag containing: 2-M5 x 40 stainless steel pozi screws.
3. The M5 x 40 screw now locates through the two holes on the upright part of hood/light gantry section and will screw into the bushes in the pan support section.
4. The lamps are fitted by pushing one end of the lamp in to the lamp holder and then clipping the other end of the lamp in to the other end of the lamp holder.

Installation

Position the *Vizu Warmer* in desired position, preferably close to a suitable electrical supply and connect.

Operating instructions

1. Switch the heat lamp 'ON' using the red rocker switch.
2. Place Gastronome pan and wire into position.
3. Allow the unit to pre-heat for 20 minutes.
4. Load food into pan ready for service.

Cleaning instructions

1. Disconnect the unit from its power supply.
2. Remove the gastronome pan, wire and wash in hot soapy water.
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. Dry all surfaces thoroughly removing all moisture.
5. Re-connect to power supply.

Spare Parts Listing

PART NO.	DESCRIPTION	QTY.	IMAGE
MFPT400200	Insert RCTI369 40 x 20mm, 1.0-2.5mm	1	
MFST1235	Black insert 30mm square	6	
MFIRLCAPS	End caps for push-in lamp	2	E2b9
MF1000PLUGIN	1000W plug in lamp 64241015	1	
MFAS001HOT	Manufacture hot labels	2	
MF398-903a	Heat resistant braided cable sleeve 6mm	1	Oos
MFCTB10N	Single pole ceramic blocks	1	
VILE14	Switch cover / bezel HD2/HD4 MFF1025 / MF1026	1	
VISW17	Rocker switch HD2 Revolva HD4 MFC1553ALR	1	
BESCHUKO	H05Rr-F 2Mtr. Rubber C032	1	
MFEUROCONVERT	Euro to UK converter plug in black 19-1032	1	
MF817-8877	Black Nylon 66, strain relief cable bush	1	

Warning, when replacing bulbs

The lamps whilst being a high output unit are fragile. They must be handled with care and they must be kept clean. Guards are fitted to prevent dirt and grease contacting the bulbs. Grease from fingers will weaken the surface of the bulb this will lead to fracture and failure; bulbs should always be held using gloves or a wad of tissue to grip the bulb in.

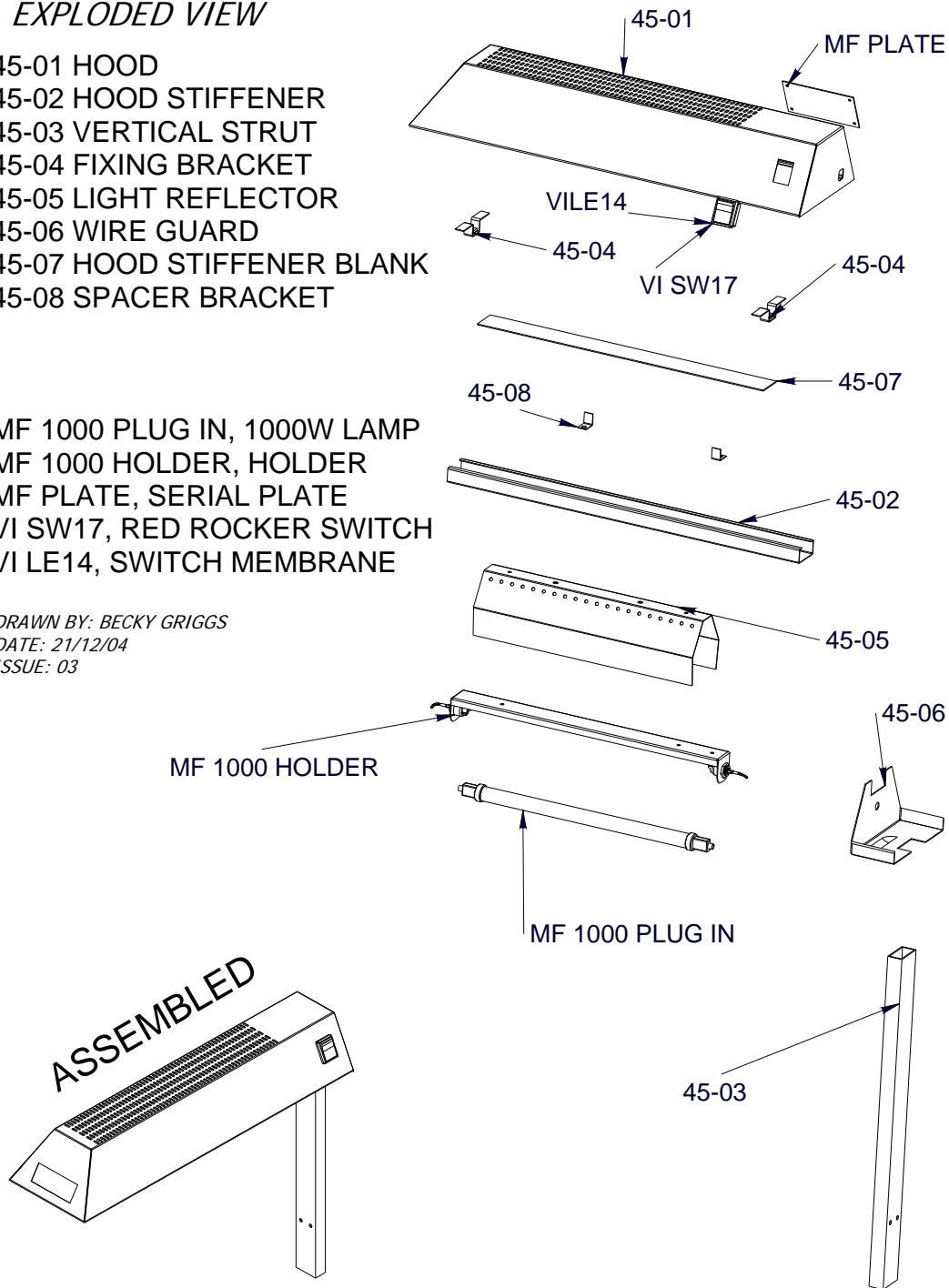
EQVILG LIGHT GANTRY

EXPLODED VIEW

- 45-01 HOOD
- 45-02 HOOD STIFFENER
- 45-03 VERTICAL STRUT
- 45-04 FIXING BRACKET
- 45-05 LIGHT REFLECTOR
- 45-06 WIRE GUARD
- 45-07 HOOD STIFFENER BLANK
- 45-08 SPACER BRACKET

- MF 1000 PLUG IN, 1000W LAMP
- MF 1000 HOLDER, HOLDER
- MF PLATE, SERIAL PLATE
- VI SW17, RED ROCKER SWITCH
- VI LE14, SWITCH MEMBRANE

DRAWN BY: BECKY GRIGGS
DATE: 21/12/04
ISSUE: 03

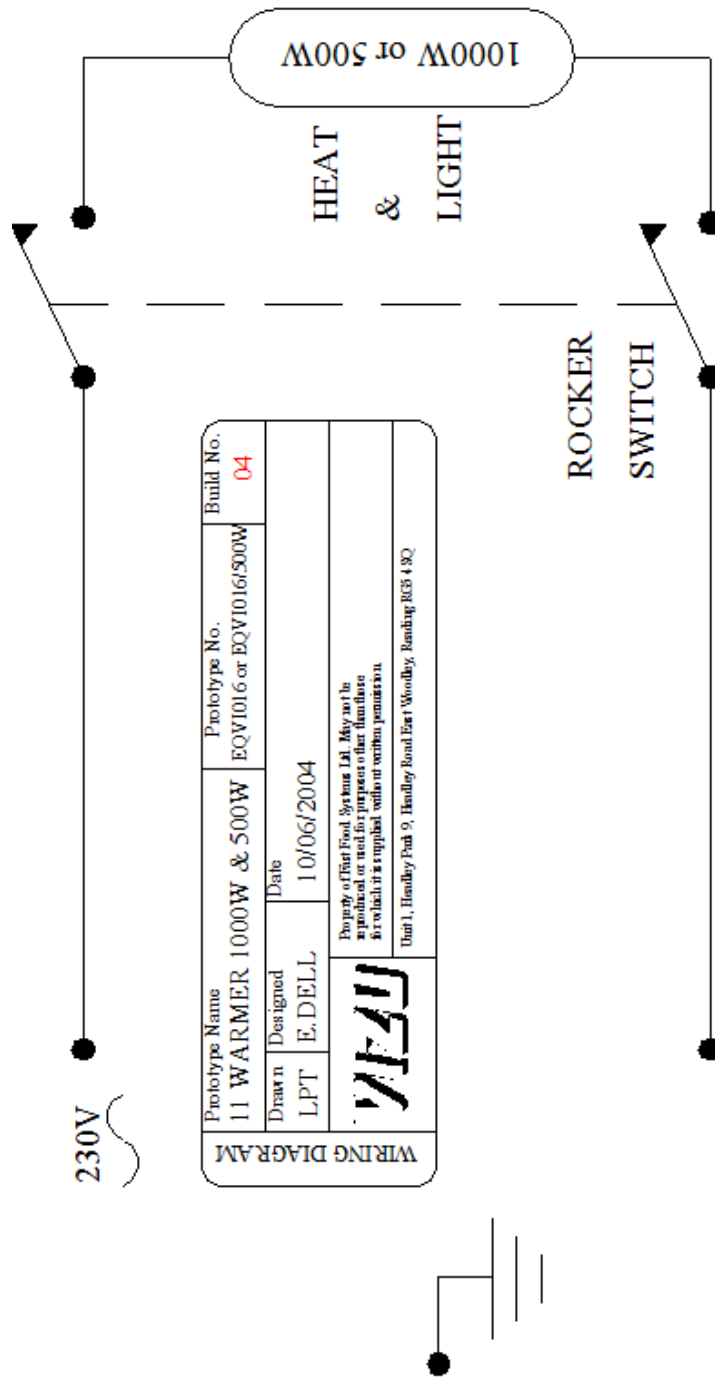


Fault finder

Qualified personnel must carry out any servicing.
 Disconnect from power before servicing.

Problem	Possible Cause	Solution
Indicated ON/OFF switch does not light-up	⇒ No power to machine.	<ul style="list-style-type: none"> • Check machine is plugged in and switch 'ON' • Check fuse in 13a plug. • Check circuit breaker at mains supply. <hr style="width: 20%; margin: 5px auto;"/> <ul style="list-style-type: none"> • Replace switch.
	⇒ ON/OFF switch is faulty	
Heat lamp does not light-up	⇒ ON/OFF switch is in OFF position.	• Switch on.
	⇒ ON/OFF switch is faulty.	• Replace switch.
	⇒ Heat and light lamp is faulty.	• Replace lamp.
	⇒ Lamp holder is faulty.	• Replace lamp holder.

WIRING DIAGRAM



WIRING DIAGRAM		Prototype Name 11 WARMER 1000W & 500W		Prototype No. EQV1016 or EQV1016/S00W		Build No. 04	
Drawn	Designed	Date					
LPT	E. DELLE	10/06/2004					
		Property of FFS Food Systems LA. May not be reproduced or used for purposes other than those for which it is original, without written permission.					
		Unit 1, Hendry Park 9, Hendry Road East Woodby, Randang RC3 4 9Q					

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: **WARMER**

Product code: **VI016 or VI016/500W**

Customer name.....

Date of delivery.....

Machine serial number.....

Damage comments.....

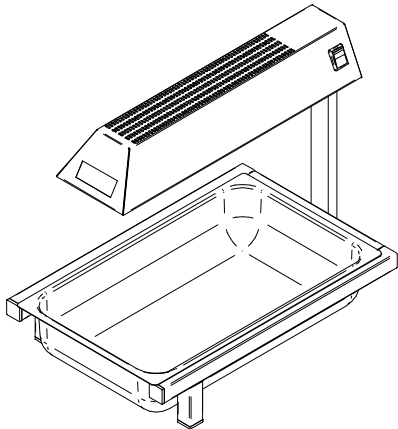
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Please indicate on the picture where the unit is damaged



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 it's 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. Adjustment or calibration of controls - this is a routine maintenance function.
3. Abuse or misuse, including cleaning.
4. Warranty labour is only carried out during normal working hours, calls out of hours may be subject to surcharges.
5. 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.

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

Unit 1 Headley Park 9 Headley Road East

Woodley Reading Berkshire RG5 4SQ

Tel: 0118 944 1100 Fax: 0118 944 0350

Email: service@fast-food-systems.co.uk

Website: www.fast-food-systems.com

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