

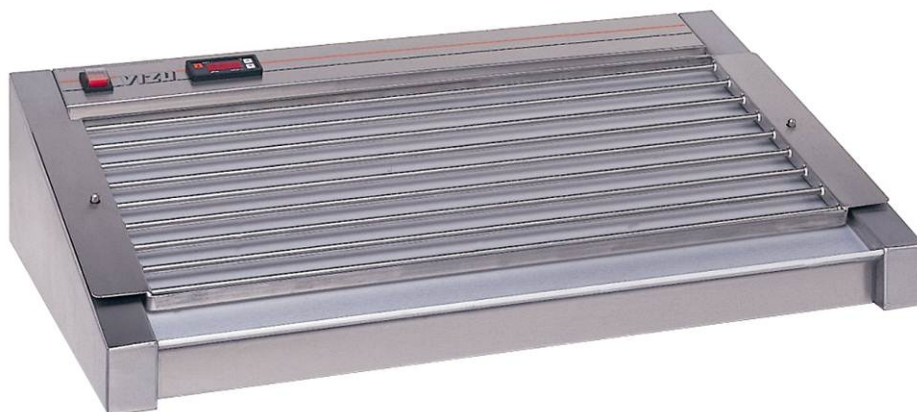
Hot Dog Grill 2

VIHD2

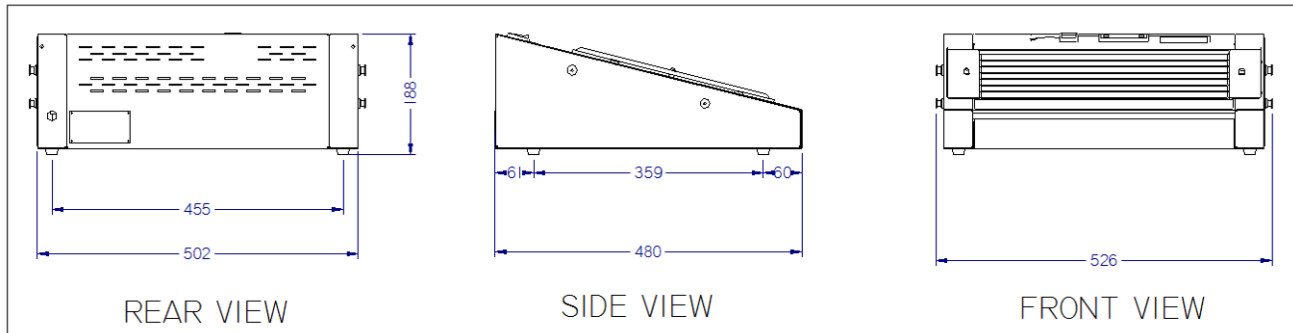


Hot Dog Grill 4

VIHD4



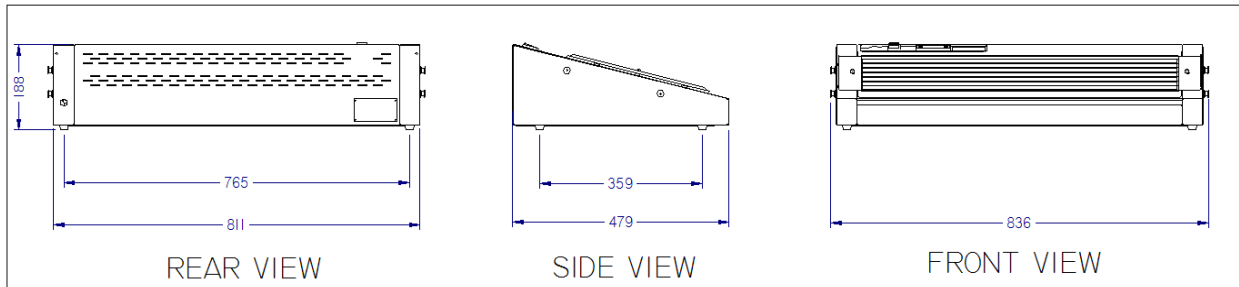
HOT DOG GRILL 2 SPECIFICATION PAGE



MODEL VIHD2

Dimensions	Machine
Height	188mm
Width	526mm
Depth	480mm
Weight	15kg
Electrical	1kw, 1 phase, 50HZ AC, 230v
Running Amps	4.4 Amps
Connection Type	2m BESCHUKO Euro cable with, MFEUROCONVERT Euro to UK converter plug
International Option	N/A

HOT DOG GRILL 4 SPECIFICATION PAGE



MODEL VIHD4

Dimensions	Machine
Height	188mm
Width	811mm
Depth	480mm
Weight	21kg
Electrical	2kw, 1 phase, 50HZ AC, 230v
Running Amps	9 Amps
Connection Type	2m BESCHUKO Euro cable with, MFEUROCONVERT Euro to UK converter plug
International Option	N/A

Assembly Instructions

1. Remove protective plastic covering from all surfaces.
2. Remove grid and wash in hot soapy water, rinse and dry.
3. Clean all surfaces with a clean, hot, damp cloth.
4. Replace grid on drive studs.

Installation

Position the *Hot Dog Grill* near a suitable electrical supply; ensure that the electrical cable cannot cause a tripping hazard etc.

Operating Instructions

- Turn RED switch 'ON', the digital control will display a temperature and then the grid will travel up and down, heating will commence.
- Allow 20 minutes for grill plate to pre-heat.
- Temperature control is factory pre-set at 90°C.
- Using tongs, place hot dogs/frankfurters between roller bars. Product will be ready to serve in 10-15 minutes, depending on size and thickness. Recommended internal temperature of product should be 68°C - 70°C.
- NEVER LEAVE TONGS ON OR BELOW A MOVING GRID.

Note:

All HOT DOG GRILLS operate on a "heat n' hold" principle. The pre-set grill plate temperature will heat the hot dogs in a matter of minutes and hold them for several hours with little or no deterioration in appearance or taste. If there are any early signs of deterioration, the grill plate temperature should be lowered, see "GRILL PLATE TEMPERATURE" instructions.

Grill plate temperature

The grill plate temperature has been factory pre-set at 100°C. This operating temperature can be adjusted between 90°C and 110°C. To change the temperatures proceed as follows:

- To set an operating temperature between the factory set parameters. Push and hold and with the ◀◀-◀ and the ▶-▶▶ button set the required "SET" button temperature.

Setting and changing controller parameters

- Press and hold, in sequence, the ◀+ SET +▶ keys
- After 3 seconds SCL will be displayed
- The ▶ key will allow you to step through the parameters
- Use the ◀ key to step back if required
- To read the current setting of a display parameter press the SET key
- To change the current set parameter, when displayed press and hold the SET key and with the ▶ or ◀ keys enter the required parameter settings.
- To exit from the set-up press the ← key

Note: - When the controller is ON the ISP (set working temperature) can be adjusted between the SPL and SPH (min and max temp) by pressing and holding the SET key and resetting the temperature with the ◀▶ keys.

Cleaning daily

- Switch power OFF, and remove electrical cord from wall supply.
- Allow unit to cool.
- Remove the Grid and wash thoroughly in hot soapy water, using a soft brush.
- Whilst Grill Plate is warm, clean with a soft, clean cloth wrapped around a small quantity of ice chips (try it! it works!). Dry thoroughly.

The Grill Plate has an anodised coat. Do NOT use any abrasive materials, scouring pads or sharp implements to remove food residue, these will damage the plate's surface and invalidate the warranty.

Do NOT use bleach

Clean all stainless steel surfaces and control panel with proprietary stainless steel cleaner and a soft, damp cloth. Dry thoroughly. Replace GRID on drive studs.


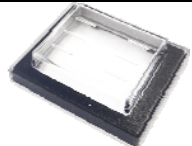


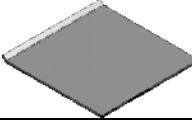
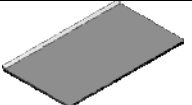
Note: Do not use abrasive cleaners or pads.

Do NOT use bleach

Spare Parts Listing

PART NO.	DESCRIPTION	QTY.	IMAGE
BESCHUKO	H05Rr-F 2Mtr. Rubber C032	1	
MF13701NAT	Natural Polyoxymethylene Push-In Rivets 137001000005	8	
MF817-8877	Black Nylon 66, strain relief cable bush	1	
MF354Z	2 Pole 5amp term block TB06	1	
MF464-9845	3 Way Ceramic Block TB08	1	
MF543-204	9.5mm Grommet	1	
MF605-649	Grommet	1	
MFCOMMON2	Label 9 280 x 60	1	
MFEUROCONVERT	Euro to UK converter plug In black 19-1032	1	
MFFF-001	Richco Round Fixed Height Feet, 24mm, 14mm, TPE	4	

PART NO.	DESCRIPTION	QTY.	IMAGE
MFINSHD2	Hot Dog 2 Insulation	1	Oos
MF MOTOR/GEARBOX	Motor/Gearbox 80 547 019	1	
MF MTR11TIRES	Ltr-5Tsre-A(P) Digit Therm. With Probe	1	
MFV05-09T	Drive bush with thread	2	
MFV05-18	Drive link 1 (Cmp) V05-18	1	
MFV05-24	Reciprocator wheel Vc-01	2	
MFVC-07	Drive Pin VC-07	2	Z63b4
MFV12-25	Ali drive link large	2	
MFVC-13	Sneeze screen location	4	
MFVC-14	Socket drive Sh/MSM4GY1011SS0100	4	
MFVC-25	HD2 / HD4 element 1Gikin363001	1	

PART NO.	DESCRIPTION	QTY.	IMAGE
MFVC-27	Drive shaft assy with 2 rod ends & thread	1	
VILE14	Switch cover / bezel HD2/HD4 MFF1025 / MF1026	1	
MF374-1029	10mm low profile lens indicator 230VAC	1	
VISW17	Rocker switch HD2 Revolva HD4 MFC1553ALR	1	
MFSTEGCAP	Capacitors (204-4939)	1	Y3shelf3
MF05-01ANODISED	Reference - Cooking platen for HD2	1	
MF07-01ANODISED	Reference - Cooking platen for HD4	1	

Faultfinder

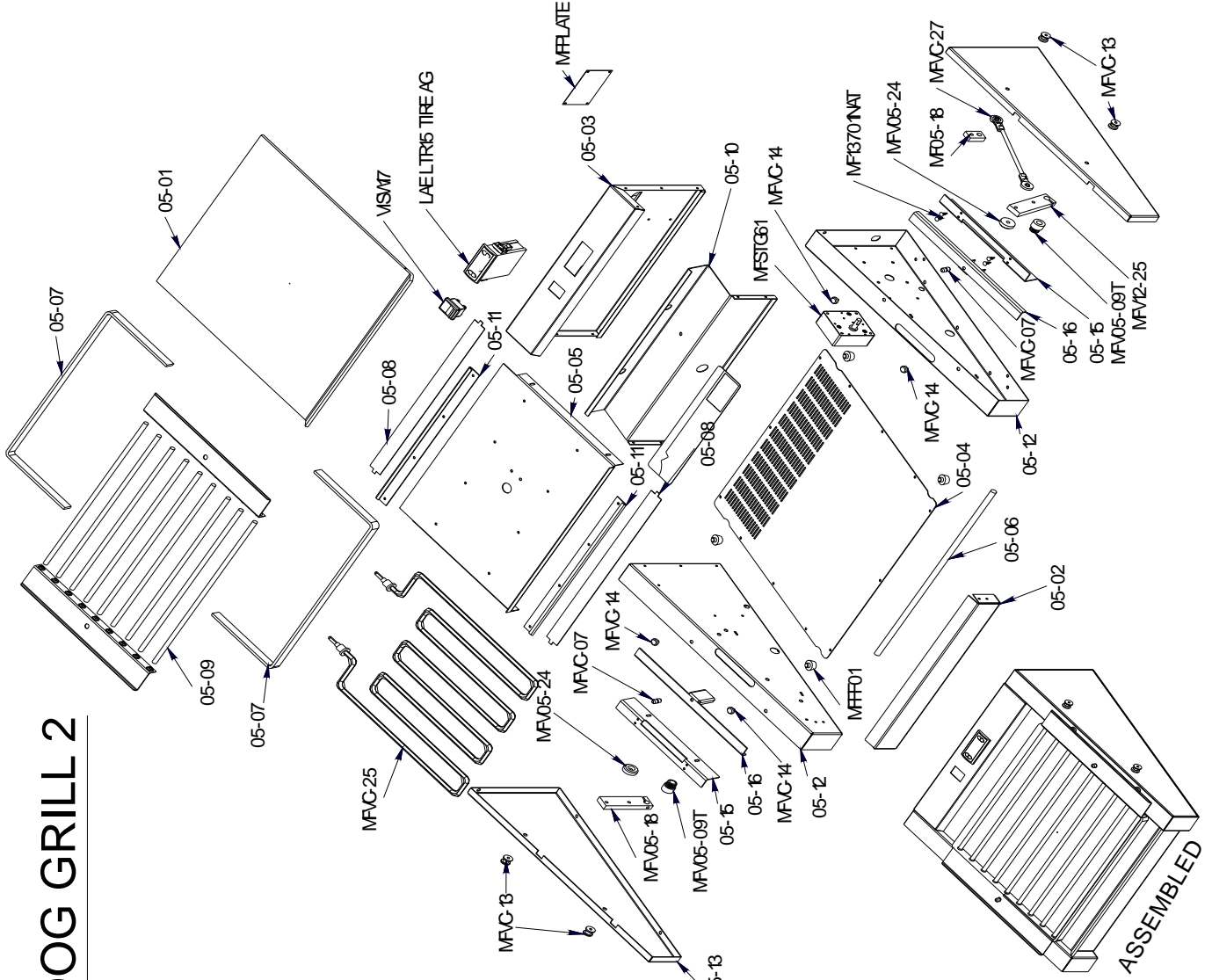
Any servicing must be carried out by qualified personnel.

Disconnect from power before servicing.

Problem	Possible Cause	Solution
1. Rocker switch is not illuminated.	<ul style="list-style-type: none"> ⇒ No power to machine. ⇒ Rocker switch faulty. ⇒ Fuse faulty. 	<ul style="list-style-type: none"> • Check machine is plugged in & switched ON. • Check supply trip/fuse. Reset/replace as required. • Replace switch. • Check and replace if faulty.
2. Digital thermostat does not illuminate	<ul style="list-style-type: none"> ⇒ Rocker switch OFF. ⇒ Machine has over-heated. ⇒ Digital controller incorrectly set. ⇒ Digital controller faulty. 	<ul style="list-style-type: none"> • Switch ON. (See section1). • Allow to cool down. • Set correct temperature setting. • Replace digital controller.
3. Grid does not move.	<ul style="list-style-type: none"> ⇒ No power to machine. ⇒ Grid out of alignment due to drive coupling damage. ⇒ Drive motor capacitor faulty. ⇒ Drive motor faulty. 	<ul style="list-style-type: none"> • See sections 1 and 2. • Realign or repair coupling (contact Fast Food Systems.) • Replace drive motor capacitor. • Replace drive motor.
4. Grill does not heat up.	<ul style="list-style-type: none"> ⇒ No power to machine. ⇒ (HD4 only switching relay faulty) ⇒ Thermocouple (probe) faulty. ⇒ Digital controller faulty. ⇒ Element faulty 	<ul style="list-style-type: none"> • See sections 1&2. • Replace relay. • Replace thermocouple. • Replace controller (check parameters have been correctly programmed.) • See section 1 and 2. • Replace element.
5. Grid does not move smoothly	<ul style="list-style-type: none"> ⇒ Drive component out of alignment or damaged. ⇒ Drive motor/gearbox damaged (1 part). 	<ul style="list-style-type: none"> • Have system corrected and realigned (contact Fast Food Systems). • Have motor/gearbox replaced contact Fast Food Systems.

EQVIHD2 HOT DOG GRILL 2

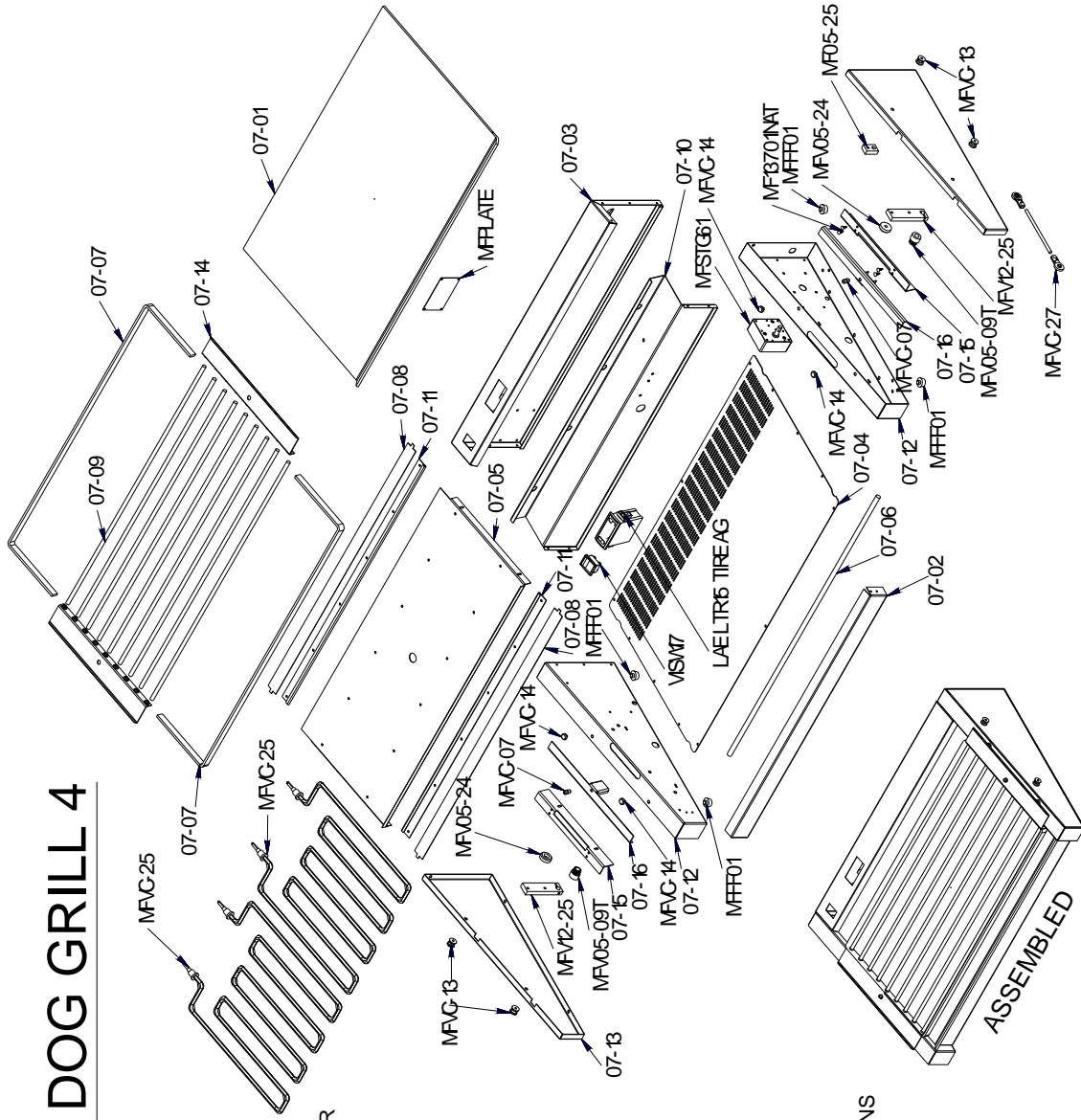
EXPLODED VIEW



- 05-01 COOKING PLATE
- 05-02 FRONT
- 05-03 REAR
- 05-04 BASE COVER
- 05-05 ELEMENT COVER
- 05-06 DRIVE BAR
- 05-07 ROLLER UNIT SURROUND BAR
- 05-08 INSULATOR STRIPS
- 05-09 ROLLER UNIT BAR
- 05-10 ELEMENT HOLDER
- 05-11 ELEMENT RETAINER
- 05-12 INTERNAL SIDE PANEL
- 05-13 SIDE PANEL
- 05-14 ROLLER GRID SIDE
- 05-15 RESIPRicator HOLDER
- 05-16 RESIPRicator
- LAE LTR15TIREA DIGITAL THERMOSTAT
- VISW17 SWITCH (RED)
- MFV05-18 DRIVE LINK 1 (SMALL)
- MFV12-25 DRIVE LINK 2 (LARGE)
- MFV05-24 RESIPRicator WHEEL
- MFFF01 FAST FOOT
- MFVC-27 DRIVE SHAFT ASSEMBLY
- MFSTG61 GEARBOX AND MOTOR
- MF13701NAT SKIFFY PINS
- MF PLATE SERIAL PLATE
- MFVC-14 RUNNER DOME
- MFV05-09T DRIVE BUSH
- MFPLUGLEAD PLUG AND LEAD
- MFVC-13 SNEEZE GUARD LOCATIONS
- MFVC-25 ELEMENT
- MFVC-07 DRIVE PIN

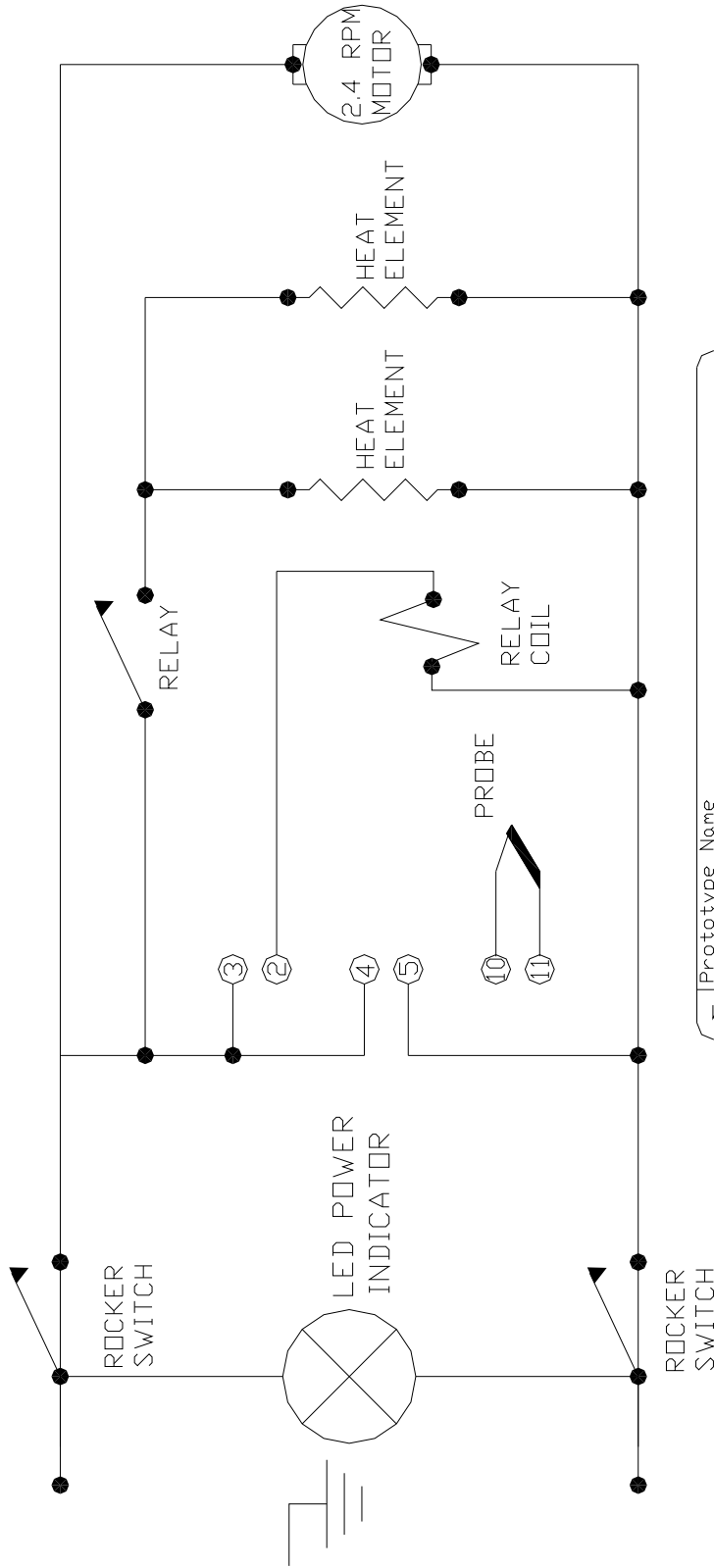
EQVIHD4 HOT DOG GRILL 4

EXPLODED VIEW



- 07-01 COOKING PLATE
- 07-02 FRONT
- 07-03 REAR
- 07-04 BASE COVER
- 07-05 ELEMENT COVER
- 07-06 DRIVE BAR
- 07-07 ROLLER UNIT SURROUND BAR
- 07-08 INSULATOR STRIPS
- 07-09 ROLLER UNIT BAR
- 07-10 ELEMENT HOLDER
- 07-11 ELEMENT RETAINER
- 07-12 INTERNAL SIDE PANEL
- 07-13 SIDE PANEL
- 07-14 ROLLER GRID SIDE
- 07-15 RESPIRICATOR HOLDER
- 07-16 RESPIRICATOR

- MFV05-25 DRIVE LINK 1 (SMALL)
- MFV12-25 DRIVE LINK 2 (LARGE)
- MFV05-24 RESPIROCATOR WHEEL
- MFFF01 FAST FOOT
- MFV05-27 DRIVE SHAFT ASSEMBLY
- MFSTG61 GEARBOX AND MOTOR
- MF13701NAT SKIFFY PINS
- MF PLATE SERIAL PLATE
- MFV05-14 RUNNER DOME
- MFV05-09T DRIVE BUSH
- MFPLUGLEAD PLUG AND LEAD
- MFV05-13 SNEEZE GUARD LOCATIONS
- MFV05-25 ELEMENT
- MFV05-07 DRIVE PIN
- LAELTR15 TIRE AG
- VISW17 RED SWITCH



Prototype Name			
HOT DOG 4			
Drawn	Designed	Date	Prototype No.
JMS		12/03/2012	EQVIHD4
Build No.		09	
Property of Fast Food Systems Ltd. May not be reproduced or used for purposes other than those for which it is supplied without written permission.			
Unit 1, Headley Park 9, Headley Road East Woodley, Reading RG5 4SQ			

WIRING DIAGRAM

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: **HD2 VIHD2 / HD4 VIHD4**

Product code: **HD2 / HD4**

Customer name.....

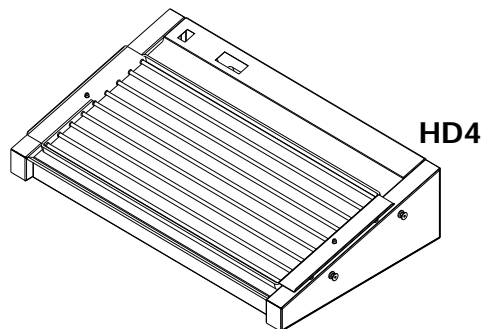
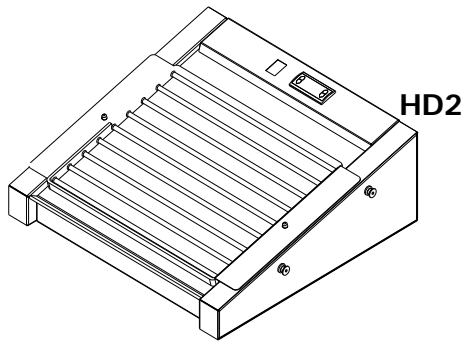
Date of delivery.....

Machine serial number.....

Damage comments.....

.....
.....
.....

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.

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

ISSUE 22: 28th June 2017