

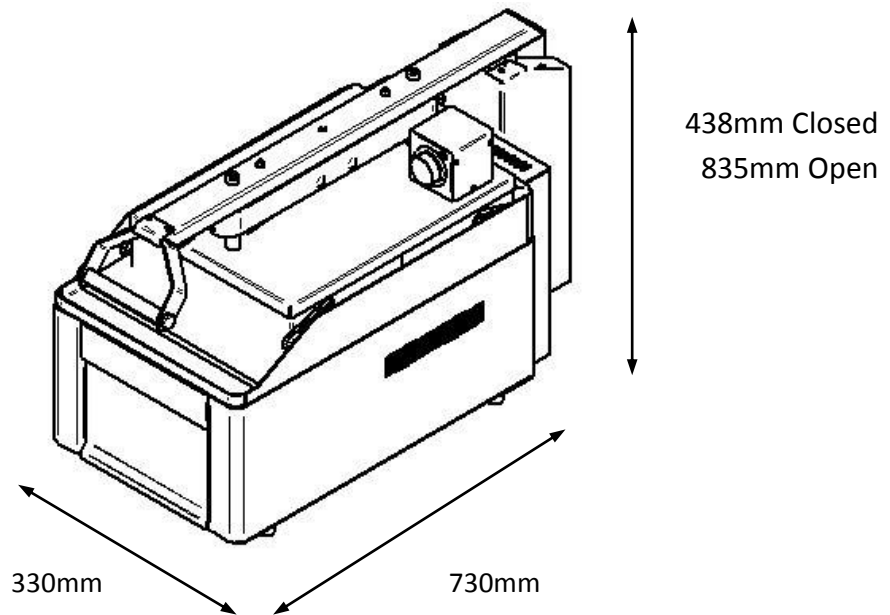
# VIZU® MINI AUTO CLAM

## VIMAC



- Stainless Steel construction
- Vizu® Mini Auto Clam is great for cooking all varieties of meat & fish
- Programmable cooking time preset
- Automatic opening top griddle upon completion of cooking cycle
- Self-levelling top cooking surface ensures even cooking
- Independent thermostatic control

**VIZU® MINI AUTO CLAM SPECIFICATION PAGE**



**Model: VIMAC**

<b>Dimensions</b>	<b>Machine: EQVIMAC</b>
Height	438mm (Closed) 835mm (open)
Width	330mm
Depth	730mm
<b>Weight</b>	30 Kg
<b>Electrical</b>	1 phase, 50Hz AC, 230v, 2 x 3Kw
Running Amps	2 x 13 Amps
Connection Type	BSCHUKO 2/3 PIN PLUG
International	N/A

All **Vizu® Mini Auto Clam** 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**

**DO NOT ATTEMPT TO OPERATE THE CLAM HANDLE UNTIL THE UNIT HAS BEEN CORRECTLY INSTALLED ON AN EVEN AND LEVEL SURFACE AND WITH THE CORRECT POWER SUPPLY.**

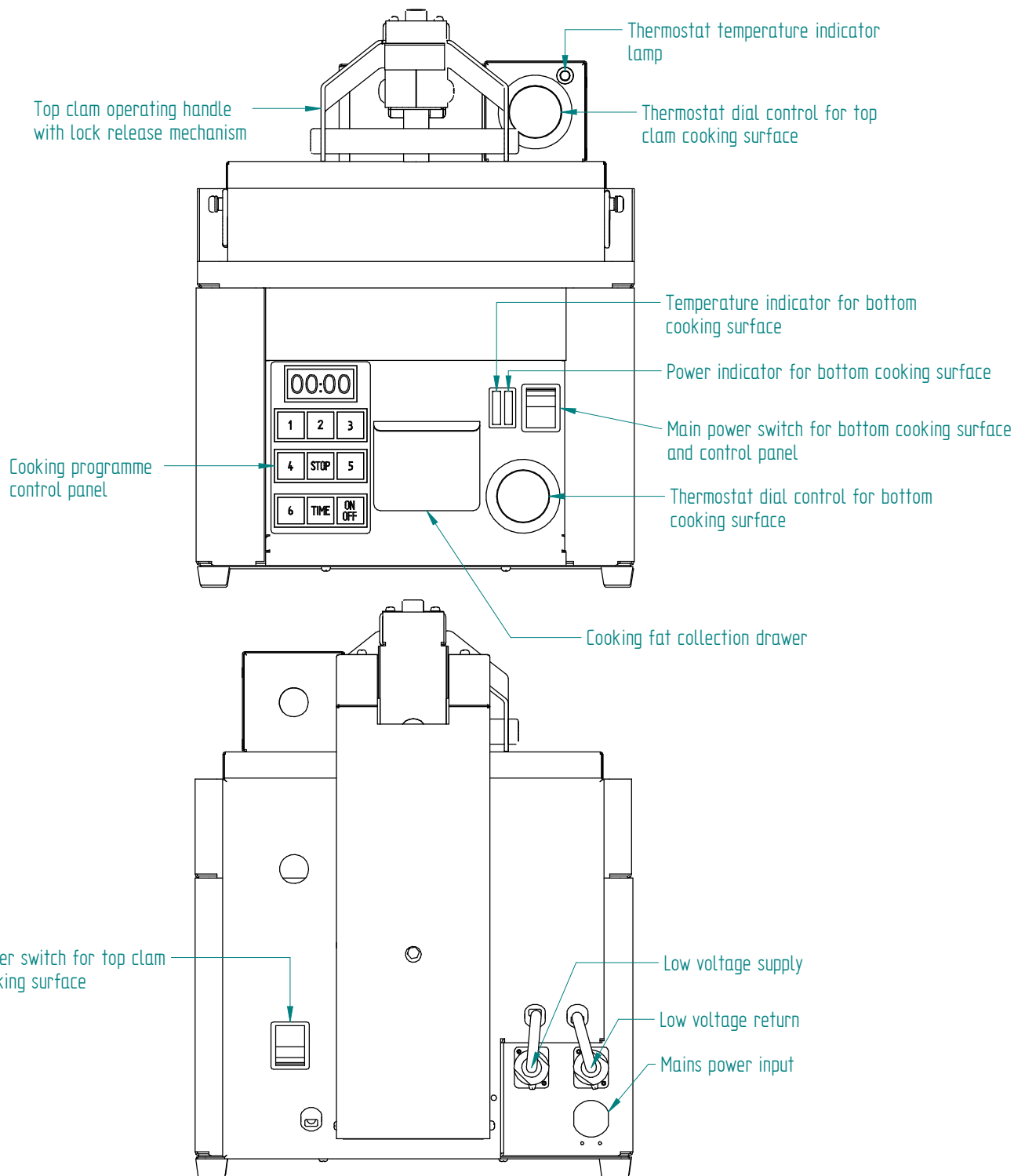
1. Remove all packing from the unit.
2. Peel off all protective plastic covering.
3. Ensure all (front panel and rear) power buttons are in the off (O) position.

### **Installation**

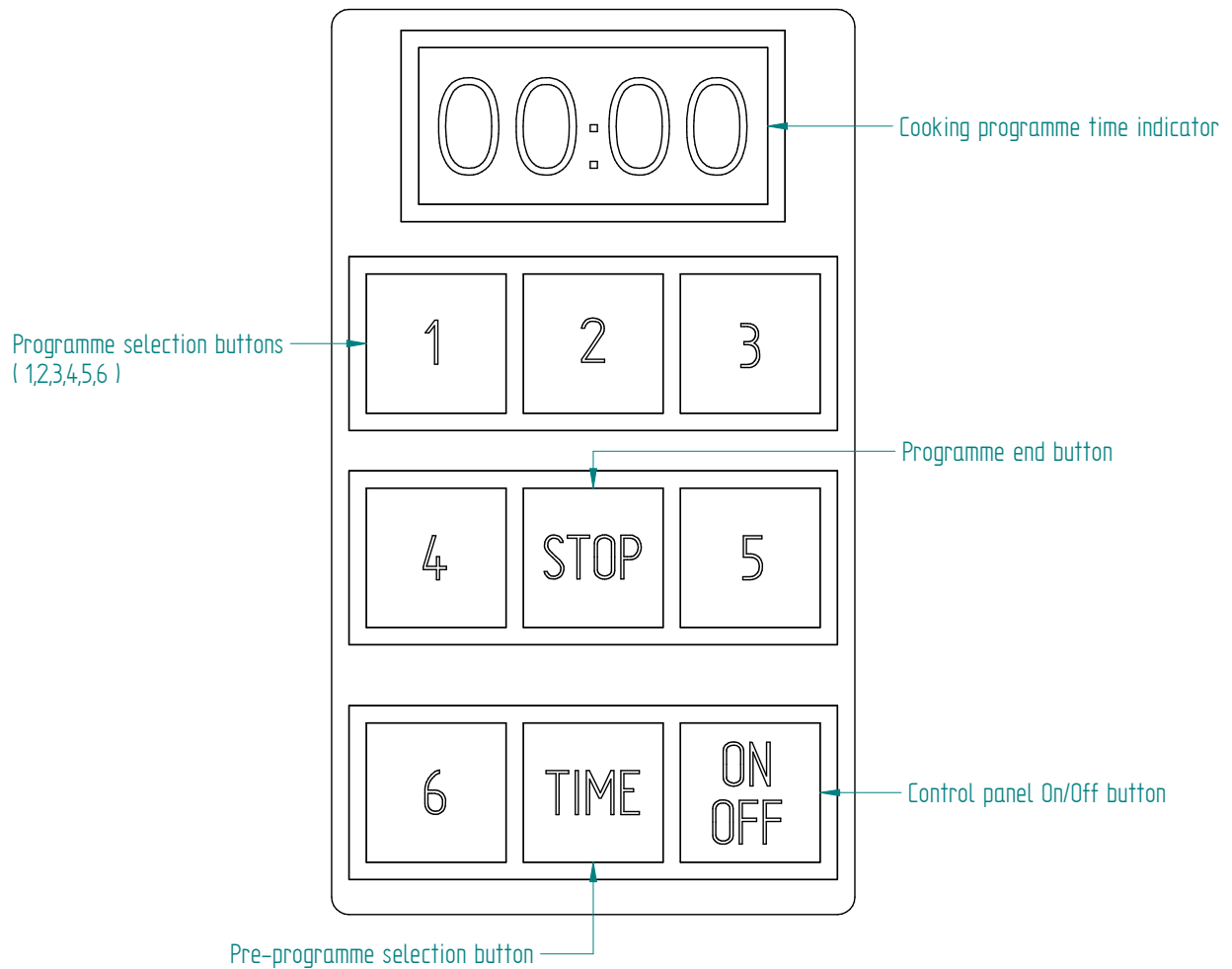
- 1) Position the **Vizu® Mini Auto Clam** in desired position, preferably on a flat even surface close to a suitable electrical supply.
- 2) Once the unit has been positioned into its permanent work area, checks should be made to ensure all four feet of the unit are making full contact with the surface that the unit has been placed upon. **Vizu® Mini Auto Clam** requires a flat even surface in order to function correctly and effectively.
- 3) Check that the power rocker switches are set to the off "0" position, and then plug the unit into a mains supply.
- 4) Set both thermostats to zero (O), then switch both the rear and front rocker switches to the on ( I ) position

**WARNING: DO NOT USE AN EXTENSION LEAD/CORD. PLUG DIRECTLY INTO MAINS SUPPLY PLUGS ONLY.**

**Vizu® Mini Auto Clam - Controls**



**Control panel**



**Factory pre-sets**

PROGRAMME NUMBER	TIME
Programme 1 (Button "1")	1 minute (0:60)
Programme 2 (Button "2")	1 minute 30 seconds (1:30)
Programme 3 (Button "3")	2 minutes (2:00)
Programme 4 (Button "4")	2 minutes 30 seconds (2:30)
Programme 5 (Button "5")	3 minutes (3:00)
Programme 6 (Button "6")	User Programmable (see page 6)

### Control Panel Operating instructions

1. Ensure unit is fully powered up. (Mains supply and both rocker switches, front and back)
2. Switch the **Vizu® Mini Auto Clam** on by pressing the green “**ON / OFF**” button located on the control panel, and wait for the panel to complete its pre programme cycle. When the unit is ready the display will show “ - - - ”
3. Set thermostats to the required temperatures and allow the machine to reach operating temperature as indicated by the temperature indicator lamps. When the correct temperature has been reached, the indicator lights will go out. Allow 20-30 minutes for the unit to reach operating temperature.
4. Select the desired cooking programme by pressing one of the pre-programmed options (1,2,3,4,5 or 6). Once selected the cooking cycle will automatically start.
5. Once the cooking cycle has started, immediately close the top cooking surface (if required) by pulling the handle down until the automatic lock has engaged.
6. 5 Seconds before the end of the cooking cycle the timer will give an audible 5 second warning after which the clam will automatically open.
7. After each cooking cycle, wipe the clam cooking surface non-stick sheet using a rubber bladed squeegee – this removes the grease.
8. Scrape the chrome platen cooking surface with a griddle scraper.
9. Automatic restart is enabled for programmes 1-5. When the clam cooking surface is closed and locked, the last cycle will repeat.

**TO OPEN CLAM EARLY, HANDLE CAN BE RAISED BY ACTIVATING THE LATCH RELEASE SWITCH LOCATED IN THE HANDLE. IT IS ADVISED THAT CORRECT COOK TIMES ARE USED TO ALLOW MACHINE TO OPEN AUTOMATICALLY.**

### Control Panel Operating instructions

The following instructions must be followed in order to programme a cooking cycle onto option “6” (button 6)

1. Check control panel display is showing 3 horizontal dashes “ - - - ”
2. Press the button marked “TIME”
3. Use arrow up (button “2”) and arrow down (button “stop”) to change the time shown on the display (30 second increments)
4. Timer will continue to flash with the selected time.
5. Press and hold the button marked “TIME” to store selected time.
6. Press button “6” to start cooking cycle.

When using programmable option 6, in order to repeat the user defined cycle, you must follow steps 5 & 6.

**Cleaning Instructions for the Vizu® Mini Auto Clam**

1. Ensure that top cooking clam surface is in the open position.
2. Switch off the machine by pressing the “ON OFF” button on the control panel and the green rocker switch located on the front of the machine to the off position “O”.
3. Switch the rear rocker switch to the off position “O”.
4. Remove machine power plugs from mains power supplies.
5. Clean the top Non-stick sheet with the rubber squeegee, and then polish the sheet with paper roll.
6. Clean all the stainless steel surfaces of the grill with non-chlorine based de-greaser.
7. When the grill has cooled sufficiently, remove the Non-stick sheet by unclipping the four clips at the corners.
8. Clean the Non-stick sheet with a non-abrasive cloth or sponge and some normal washing up liquid.
9. Rinse under clean water to remove any detergent.
10. Replace the Non-stick carefully.
11. Allow the unit to dry completely before using.

**Spare Components List**

<b>PART NO.</b>	<b>PART NAME</b>	<b>No. Req.</b>
SS CL116X49	Non-stick Sheet	1
EQ PC233-71A	Rubber Wiper	1
EQ PC161	Scraper	1
NC XXCEP1	Wire Brush	1
EQ PC367B	Burger Turner	1
MF 515-723	Micro switch 22A 150 Degree	1
MF SW15	Rocker switch Green	2
VI LE14	Rocker switch cover	2
CG 402503000	Thermostat	1
CG 402593000	Control Knob	1
MF 374-1029	Low profile lens indicator	1
MF TYPE60924VCD	Solenoid Valve 24v	1
MF GSE7872400N	Gas Strut	2
MF SP4-LP010060	Spring for solenoid	1
CG501100180	Top Element	1
CG401025000B	Bottom Element	1



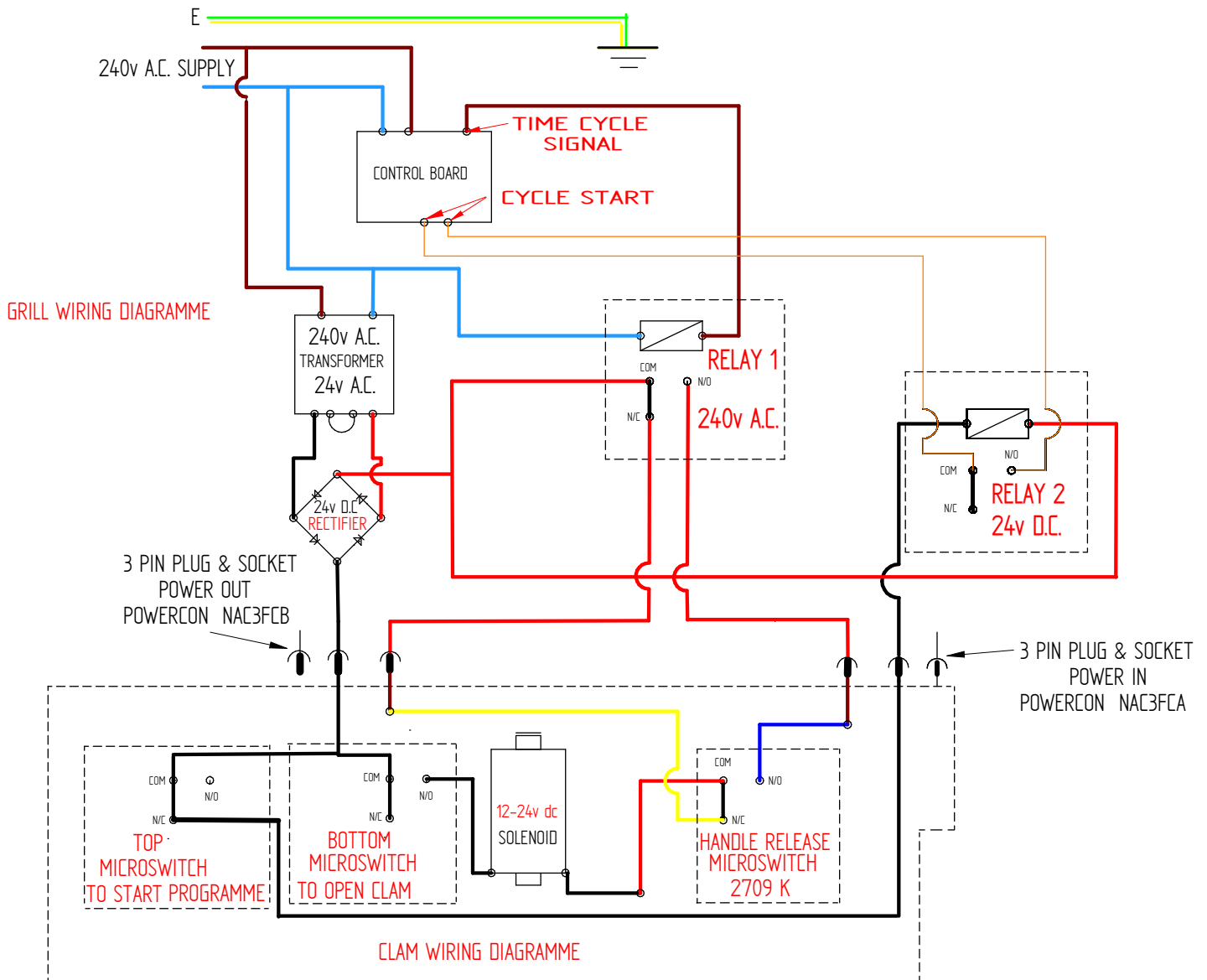
**Fault finder**

Any servicing must be carried out by qualified personnel  
 Disconnect from power before servicing.

<b>Problem</b>	<b>Possible cause</b>	<b>Solution</b>
Plugged in, No Power	1a Check supply fuses  1b MCB tripped/fault  1c Plug/socket fault (on back of control box)	1aa Replace fuse as necessary  1bb Possible trip due to spike in power supply – reset and try machine.  1cc Check connections.
Power available, LED's illuminated, no top heat	2a Check elements connections  2b Check that contactor is closing.  2c Check supply.  2g Check wiring for breaks and/or bad connections.	2aa Replace element as necessary.  2bb Replace if necessary.  2cc Replace transformer as necessary.  2gg Repair/replace as necessary.
Gas/Power available, no bottom heat	3a <b>(For Electric Griddle Only)</b> Check wiring for breaks and/or bad connections.  3b <b>(For Electric Griddle Only)</b> Check that the contactor is closing and has voltage in and voltage out.	3a Repair/replace as necessary.  3b If voltage IN is ok, but NO output, replace contactor.

<b>Problem</b>	<b>Possible cause</b>	<b>Solution</b>
	<p>3c <b>(For Electric Griddle Only)</b> Check elements</p> <p>3d <b>(For Gas Griddle Only)</b> Check gas burners are ignited</p>	<p>3c Replace elements as necessary</p> <p>3d Check pilot lights</p>
Lights on controller fail to switch on.	<p>4a Check plugs and sockets for breaks and/or bad</p> <p>4b Check fuses 1+2</p>	<p>4aa Correct as necessary.</p> <p>4bb Replace if faulty.</p>
Clam not latching in closed position.	<p>5a Program time insufficient to allow latching.</p> <p>5b Check latching micro switch function (n/o).</p> <p>5c Check rectifier – input &amp; output.</p> <p>5d Check micro switch in handle.</p> <p>5e Check latch.</p>	<p>5aa Adjust program time.</p> <p>5bb Press and release switch – check for correct action.</p> <p>5cc Replace if faulty.</p> <p>5dd Replace if faulty.</p> <p>5ee Check that clam is closing parallel to griddle plate - correct if necessary. Check solenoid function and also that DC power supply is ok, correct as necessary. Check split pins for wear/damage- replace if necessary</p>
Clam latches but will not open.	<p>6a Check handle micro switch</p> <p>6b Check solenoid</p>	<p>6aa Replace as necessary.</p> <p>6bb Check spring, check solenoid.</p>

**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: **Vizu® Mini Auto Clam**

Product code: **VIMAC**

Customer name:.....

Date of delivery:.....

Machine serial number:.....

Damage comments:.....

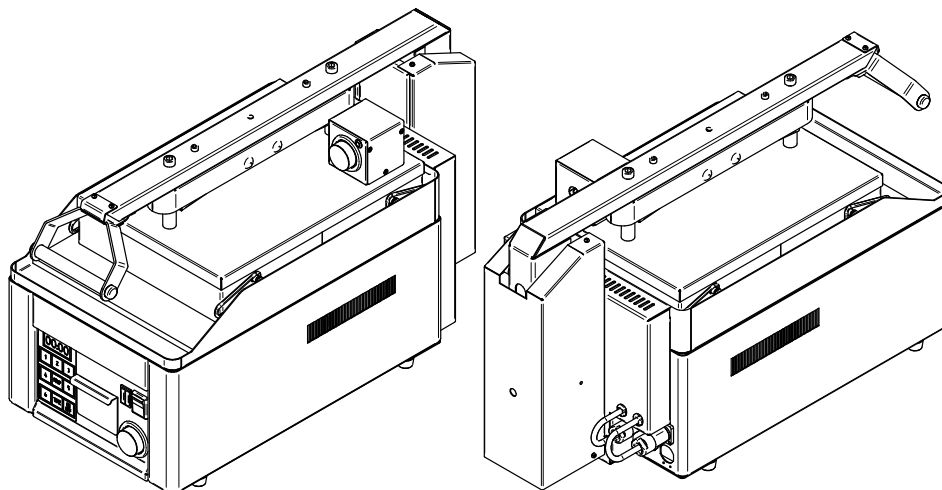
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Please indicate on the picture where the unit is damaged



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 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. 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:** EQVIMAC

**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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Website: [www.fast-food-systems.com](http://www.fast-food-systems.com)

ISSUE 2: 02.03.17