

VIZU® 2 Tier Food Chute OPEN

VI2TFCOPEN

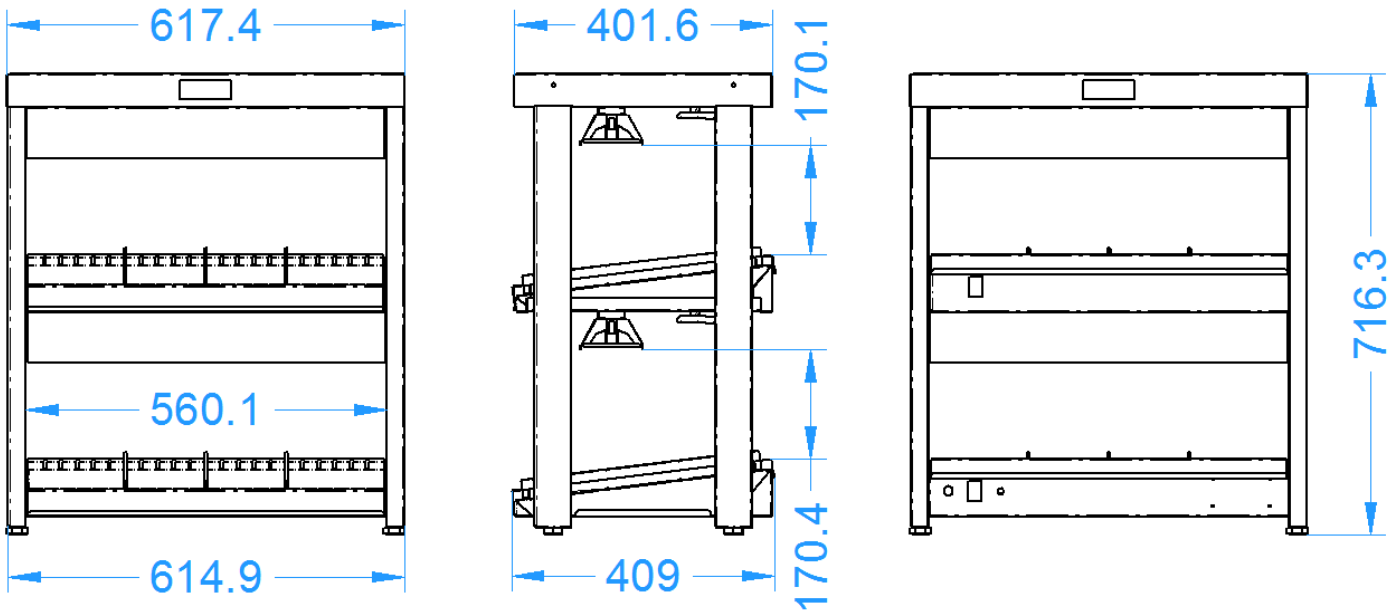


- Stainless steel construction with toughened glass sides
- Variable controlled heat lamp
- Adjustable lane guides
- Lane listing strips and listing strip holders

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2 TIER FOOD CHUTE OPEN SPECIFICATION PAGE



MODEL VI2TFCOPEN

<u>Dimensions</u>	<u>Machine</u>
Height	800mm
Width	600mm
Depth	400mm
<u>Weight</u>	-
<u>Electrical</u>	50HZ AC, 230V, 1200W
Running Amps	5.3 Amps
Connection Type	BSCHUKO 2/3 PIN PLUG
International Option	N/A

All **Vizu 2 Tier Food (Open) 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 hold burgers and other cooked, wrapped or boxed foods ready for service.

Assembly Instructions

1. Remove all packing from the unit.
2. Peel off all protective plastic covering from metal
3. Wash all removable parts in warm, soapy water and dry them thoroughly.
4. Place trays in position.

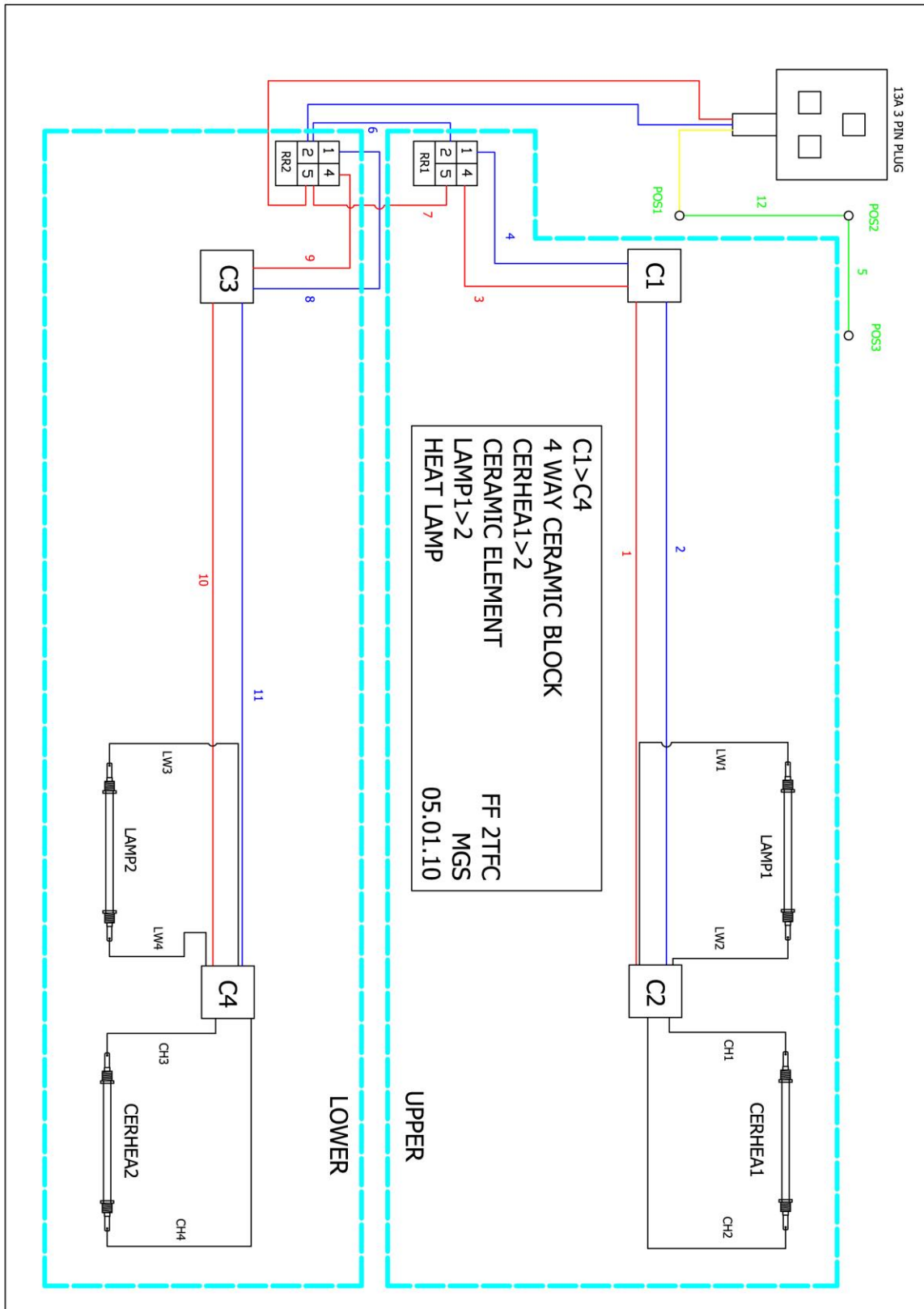
Installation

Position the *Vizu 2 Tier Food Chute* in desired position, close to a suitable electrical supply and connect.

Operating instructions




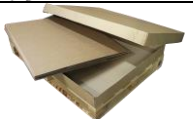


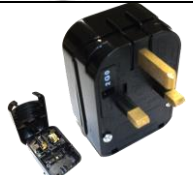
1. The top, and bottom sections are controlled independently using the red rocker switches.
2. Allow unit to heat up for 20 minutes.

Wiring Diagram



SPARE PARTS LIST

PART NO.	DESCRIPTION	QTY.	IMAGE
BAVIZULABELS	MQ4658CR Vizu labels	4	
MF817-8877	Black Nylon 66, strain relief cable bush	1	
MF354Z	2 Pole 5amp term block TB06	6	
MFOHSL01	High temperature sleeving	1	
MF605-649	Grommet	3	
MFCOMMON1	Label 5 140mm x 53mm	1	
MFEUROCONVERT	Euro to UK converterplug In black 19-1032	1	
MFRTH34AFM	Adjusted (feet) Rth34Afm0839 49537	4	
VILE14	Switch cover / bezel HD2/HD4 MFF1025 / MF1026	2	
VISW17	Rocker switch HD2 Revolva HD4 MFC1553ALR	2	
MF374-1029	100mm low profile lens indicator 230VAC	1	

PART NO.	DESCRIPTION	QTY.	IMAGE
MFCOB-CR	Cob-Cr shelf support	2	
MFQUARTZJACKET 300V	Quartz Infrared Lamp Assembly 300w bulb	2	
MF300WRJ	300W jacketed IR quartz lamp 118mm	2	
LPSTADIUMCARTON	655 x 665 x 730mm double wall 0201 150K/T	1	
MFFSC300W	Ceramic Infra-red Element	2	
BESCHUKO	H05RR-F 2MTR Rubber C032	1	
MFEUROCONVERT	Euro to UK converterplug In black 19-1032	1	

Cleaning instructions

1. Disconnect the unit from its power supply.
2. Remove trays 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.
7. Replace trays and re-connect to power supply.

NEVER use wire wool, scourers, abrasive cleaners, acids or bleach.

DO NOT flood or allow electrical parts to become wet.

NEVER handle the lamps; if they become dirty they should be wiped with a soft, damp, grease free cloth.

DO Dry all surfaces thoroughly removing all moisture.

A stainless steel cleaner/polish may be applied to the exterior.

N.B - For Hard Water Areas

To avoid the risk of scale build up, we advise to either fit an in-line softener if using the mains supply or use a water softener. If the unit is being used with a remot water tank use de-ionised water.

Please be aware of these guidelines as scale is not covered by our warranty, as noted earlier in this manual

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. Indicated ON/OFF (RED switch) does not illuminate.	⇒ No power to machine.	<ul style="list-style-type: none"> • Check machine is plugged in and switched on. • Check fuse in plug. • Check circuit breaker at mains supply board is in i.e. ON. • Replace switches.
2. One or all the RED switches do not illuminate.	⇒ Switch(es) in OFF position. ⇒ Switch faulty.	<ul style="list-style-type: none"> • See Section 1. • Switch on. • Replace switch.
3. All RED switches are illuminated, but one or more halogens are not.	⇒ Halogen incorrectly fitted. ⇒ Faulty halogen lamp. ⇒ Switch faulty. ⇒ Halogen holder faulty. ⇒ Loose or faulty wiring.	<ul style="list-style-type: none"> • Fit correctly. • Replace halogen. • Replace switch. • Call maintenance • Call maintenance.

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: **2 Tier Food Chute**

Product code: **VI2TFC (OPEN)**

Customer name.....

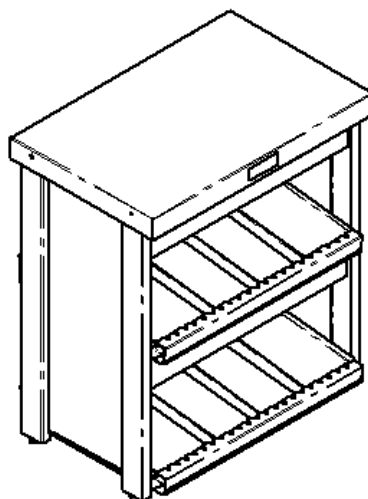
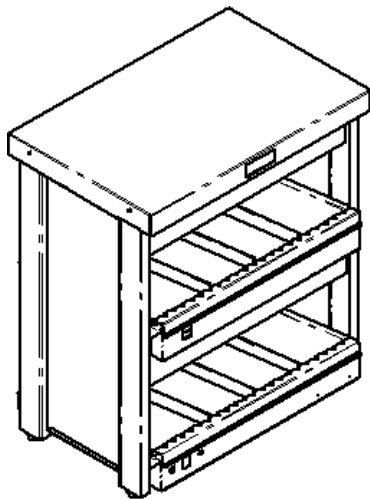
Date of delivery.....

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.

Note...

Note...

Note...

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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