

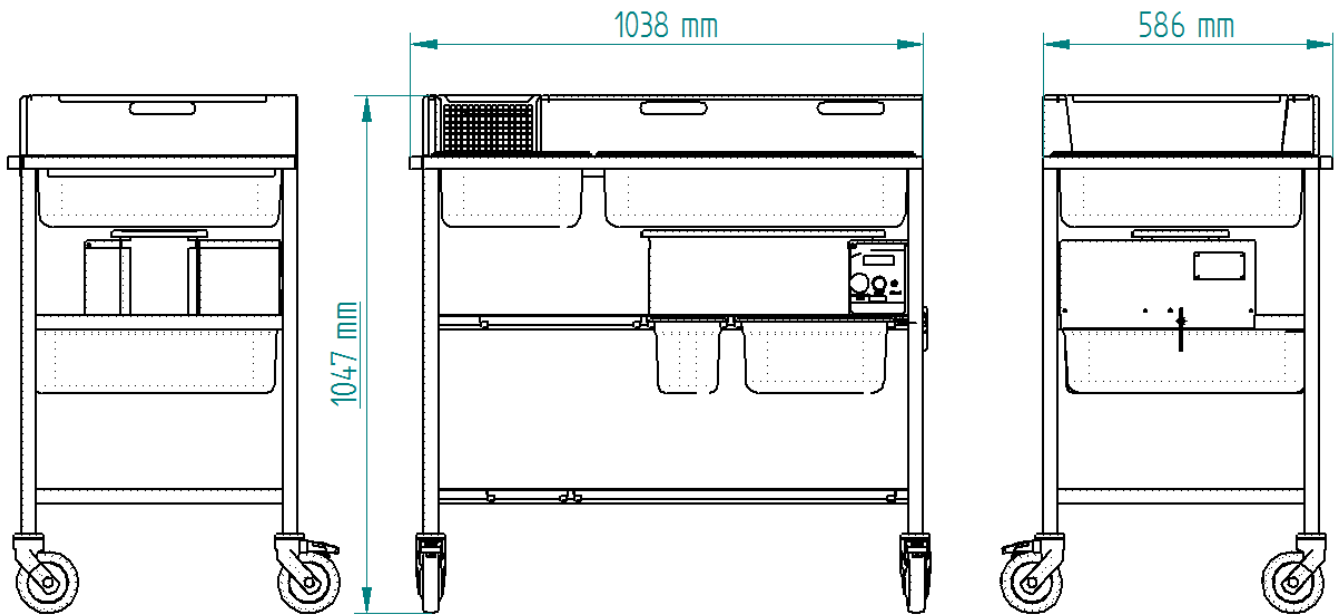
VIZU® MEGA AUTO BREADER

VI005MAB



- Motorised rotary sieve, for dividing re-usable breading mix & dough balls.
- 1-1 Gastronorm pan for dipping & 2-1 Gastronorm pan for breading.
- Easy to disassemble and reassemble for easy maintenance.
- Heavy duty polymer castors, lockable from operator's position.
- Integrated pan lid storage to help maintain a clear & tidy station.
- Suited to busy operations with high volume.

AUTO BREADER SPECIFICATION PAGE



MODEL VI005MAB

Dimensions	Machine
Height	1047 mm
Width	1038 mm
Depth	586 mm
Weight	50 kg
Electrical	1 phase , 50Hz AC, 230 V, 0.1 kw
Running Amps	
Connection Type	BESCHUKO Power cord
International Option	N/A

All Vizu® Mega Auto Breaders 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 Vizu mobile breading station is a motorised rotary sieve used for dividing re-usable flour & dough balls.

Assembly Instructions

1. Remove all packaging.
2. Remove any protective plastic covering from panels.
3. Wash all removable items in warm soapy water.
4. Wipe all surfaces with proprietary stainless steel cleaner, or a warm damp cloth.
5. Dry all items thoroughly.

Installation

Position the Auto Breader in desired position, close to a suitable electrical supply, lock wheels in position and connect to supply. The unit is supplied with a 13 amp, 3-pin UK plug, fitted with a 5amp fuse.

OPERATING INSTRUCTIONS

1. Remove steel plug from large pan.
2. Using the steel plug push the breading through the hole onto the sieve.
3. Once the sieve compartment is full – or you have added enough breading for your requirements replace the stainless steel plug.
4. Press the 'red' ON/OFF emergency stop button. The countdown timer will now be illuminated showing the factory pre-set of 15 seconds. If this display is not illuminated check that the machine is plugged in and wall switch is on.
5. Make sure the tray and ½ trays are in position on the slides under the shelf of the machine.
6. Press the 'green' switch and the machine will run. (FIG.1)



Figure 1: Green button to turn on machine.

DO NOT LIFT PLUG OUT AS BREADING WILL BE FLICKED OUT WHICH IS POTENTIALLY DANGEROUS

7. If the machine needs to be stopped press the 'red' ON / OFF emergency stop button. This will stop the machine. It will be switched off and display will not be illuminated.



8. To resume operation the 'red' button will need to be pulled out to switch the machine back on.
9. Repeat step 6
10. Once the machine has run through its program, the display will re-set to its start time of 15 seconds. If the machine is required again, repeat step 1 – 9 otherwise presses the 'red' button to switch OFF.
11. The sieved breadding will now be in the bottom tray – ready for use.

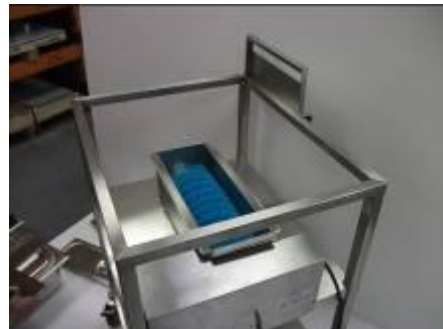
Note: - Due to the double action of the 'Red' push button care must be taken to only push once when stopping the machine, to avoid re-energising of the unit.

CLEANING INSTRUCTIONS

- Disconnect from power supply.
- Remove the stainless steel pans and wash in warm soapy water, dry thoroughly with a soft dry cloth.



- Remove both pan supports from the Breeder frame
- Lift the lid off the sieve



- Unlatch the drop catch on the side of the motor box and slide the motor box over 2 to 3 inches. This disengages the motor.



- Holding the breading compartment the brush can now be slid back in the direction of the drive side – removing the end of the shaft from the bearing on the breading



compartment.


- The brush can now be lifted out.

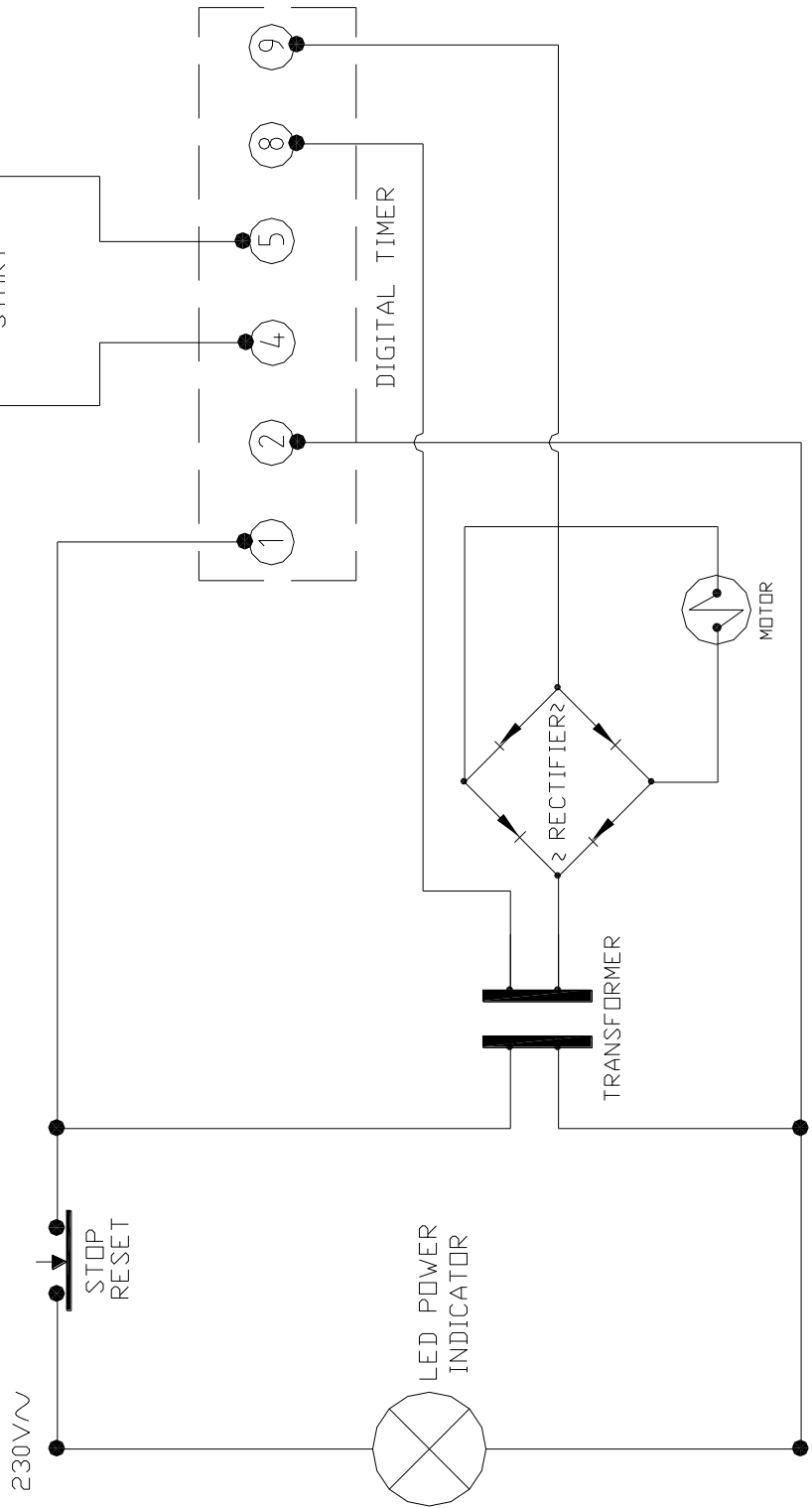


Once all the parts have been removed they must be washed in warm soapy water to remove all traces of flour and breading mix.

The machine should NOT be re-assembled until all the parts have been thoroughly dried. Follow steps 1 – 8 in reverse order.

WIRING DIAGRAM


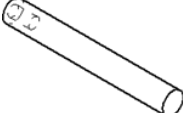


Prototype Name		61 AUTO BREADER	
Drawn	JMS	Date	14/03/2012
RT		Prototype No.	EQVI005AB
		Build No.	03
			
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Unit 1, Headley Park 9, Headley Road East Woodley, Reading RG5 4SQ			



Spare Parts Listing

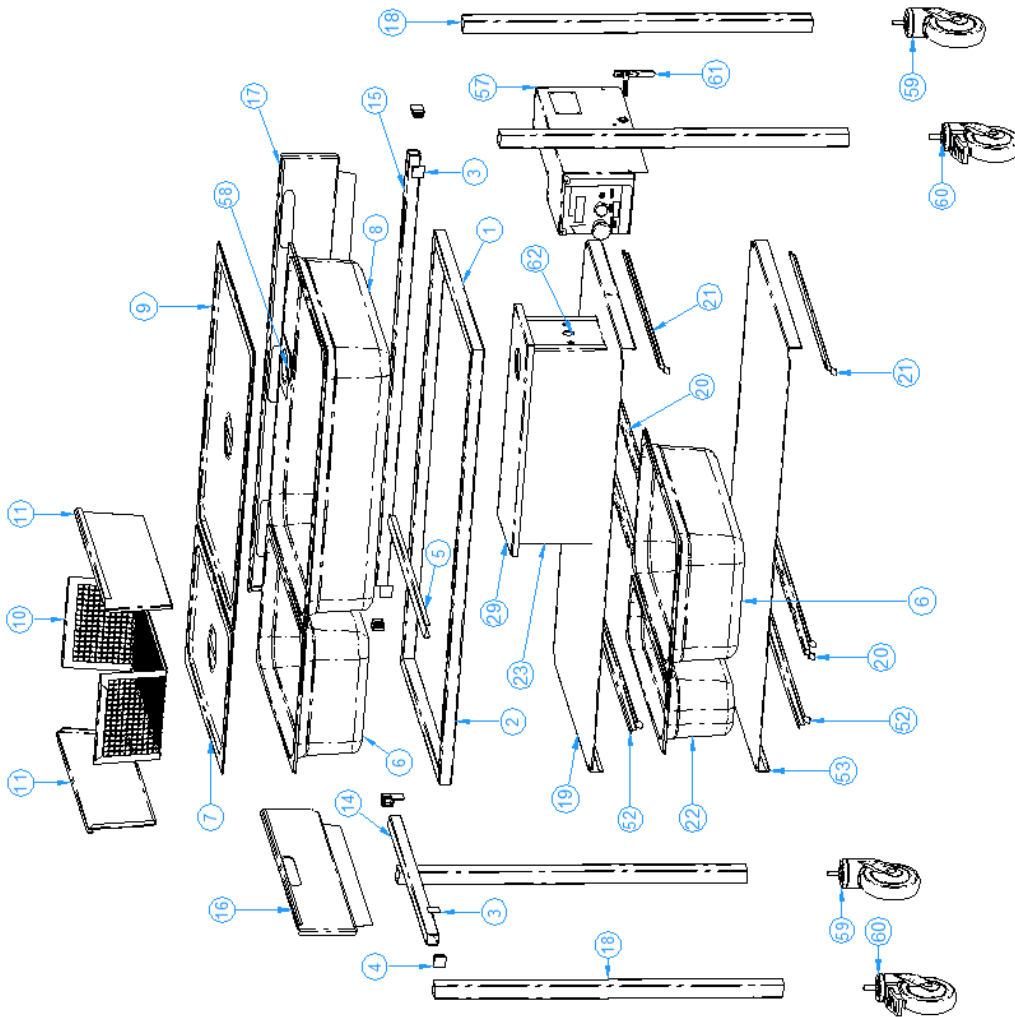
PART NO.	DESCRIPTION	QTY.	IMAGE
MF005ALABEL	Label For Autobreader 110 x 0.5 x 145mm	1	
MFPLCASTOR	Swivel castor without brakes Ø125 expander wheel	2	
MFPLCASTORB	Swivel castor with brakes Ø125 braked wheel	2	
MFTIMER	90 Min Countdown	1	
BESCHUKO	H05Rr-F 2Mtr. Rubber C032	1	
MFEUROCONVERT	Euro to UK converterplug In black 19-1032	1	
MF20-28	Drive Bush For Brush On Breda	2	
MF20-32	Nylon Bush Rear For Man+Auto Breda	1	
MF61-29	Motor Drive Bar to Suit Brush	1	
MF005ABMOTOR	0270 Series Motor 403559	1	

PART NO.	DESCRIPTION	QTY.	IMAGE
MF504-341	Transformer	1	
MF817-8877	Black Nylon 66, strain relief cable bush	1	
MF02-2550/61-28	Auto Breader Brush Assembly Complete	1	
MF354Z	2 Pole 5amp term block TB06	2	
MF193-026	Bridge Rectifier Quad SKB25/02 17A 1600V	1	
MF330-8638	Push Button Zb4-Ba31 Non-Illuminated	1	
MF795-1318	Red mushroom push button	1	
MF374-1029	100mm low profile lens indicator 230VAC	1	
MF8X38ALLS	Small S/S Anti-Loose Latch M3 X 38 MM	1	Z24b11 - oos
GSGAST92062	2/1GN 150mm deep	1	
RBK939	Stainless steel 2/1 double size gastronorm lid	1	
GSGAST90562	2/4GN pan 150mm deep	1	
GSGAST90062	1/1GN 150mm deep (90062)	2	

PART NO.	DESCRIPTION	QTY.	IMAGE
GSGAST93100	1/1GN solid ss lid (93100)	1	
MF61-24	Handle Upright	2	
MF20-20	Nylon Bush Front For Manual Breada	1	
LPBREADERCARTO N	750X640X800 0200 150K/T D/W Plain Carton	1	

EXPLODED DIAGRAM

Item Number	File Name (no extension)	Quantity
1	271-01 v0.01	2
2	271-02 v0.01	2
3	271-07 BRACKET 2 PACKER v0.01	4
4	MF111218 BUNG FOR 25X25 TUBE	4
5	271-03 PAN SUPPORT v0.01	1
6	GN 1-1 h150 ipt	2
7	GN 1-1 PAN LID SOLID	1
8	271 GASTROPAN WITH DRAIN HOLE GN 2-1 h150 ipt	1
9	GN 2-1 PAN LID SOLID	1
10	271-04 BASKET PART 1 v0.01	1
11	271-04 BASKET PART 2 v0.01	2
14	271-37 BASKET HANGING BRACKET BAR v0.01	1
15	271-38 BASKET HANGING BRACKET BAR v0.01	1
16	271-06 BRACKET 2 v0.01	1
17	271-39 BRACKET 3 v0.01	1
18	271-22 LEG v0.01	4
19	271-09 SHELF v0.01	1
20	271-16 PAN MIDDLE RUNNER CHANNEL v0.01	3
21	271-16M MIRRORRED PAN RUNNER CHANNEL v0.01	2
22	GN 2-4 h150 ipt	1
23	271-10 CHIMNEY v0.01	2
29	271-11 SIEVE COVER v0.01	1
52	271-15 PAN RUNNER CHANNEL v0.01	2
53	271-30 BOTTOM SHELF v0.01	1
57	271 MOTOR BOX ASSEMBLY v0.01	1
58	271 DUST COVER ASSEMBLY	1
59	5370JJP125P30_11	2
60	5377JJP125P30_11	2
61	CATCH ASSEMBLY	1
62	SIEVE ASSEMBLY v0.01	1



FAULT FINDING

Qualified personnel must only carry out any servicing.

Machine must be removed from electrical supply before any servicing.

VIZU® Mega Auto Breader VI005MAB

Problem	Probable Cause	Solution
1. Count down timer will not illuminate.	<ul style="list-style-type: none"> • Not plugged in • Not switch 'ON' at plug. 	<ul style="list-style-type: none"> • Check machine switch is 'ON'. • Check wall switch is 'ON' • Press Emergency Stop to reset
2. Breader does not function.	<ul style="list-style-type: none"> • Emergency switch accidentally pressed. • Defective 'ON / OFF' switch. • Fuse in plug faulty • Loose / broken connection. 	<ul style="list-style-type: none"> • Check external current breaker is 'ON/IN' at main supply board. • Check fuse in 3 pin plug • Check all connections • Tighten or replace switch connectors or wiring. • Replace switch • Replace motor
3. Count down timer illuminated-motor does not work	<ul style="list-style-type: none"> • Start switch disconnected. • Start switch faulty/broken. • Transformer/rectifier broken or disconnected • Motor burnt out 	<ul style="list-style-type: none"> • Check connections on reset switch. • Replace switch. • Check connections on rectifier& transformer • Replace motor

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® Mega Auto Breader

Product code: VI005MAB

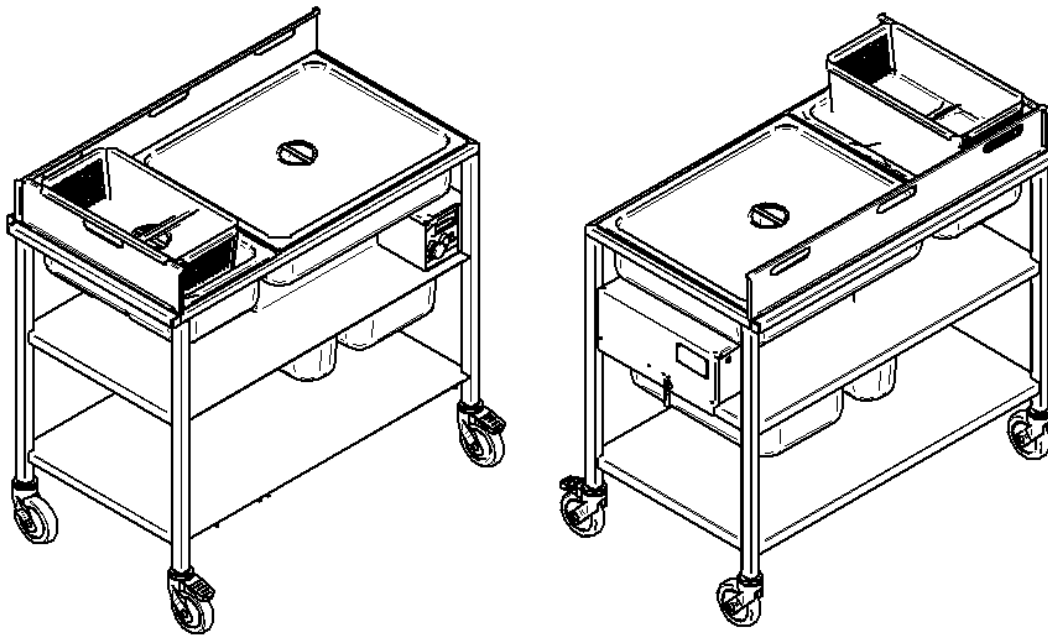
Customer name.....

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.

NOTE...

NOTE...

NOTE...

Model Number.....


Order ID/Job No.....

Machine serial number.....

Date of Manufacture/...../.....

Date of delivery...../...../.....

Date of commissioning...../...../.....

	<p>ENGLISH</p> <p>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.</p> <p>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.</p>
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Fast Food Systems Limited

Manufacturer & Distributor of Catering Equipment

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