

VIZU® Self-Serve Popcorn Cabinet

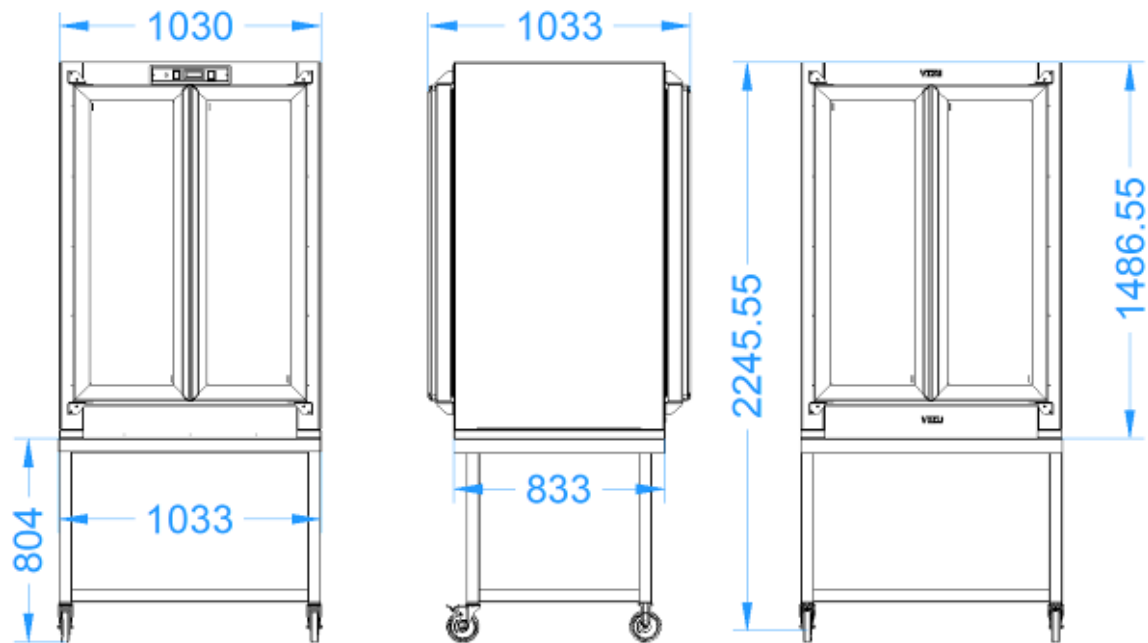
VISSPC



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SELF-SERVE POPCORN CABINET



VISSPC

<i>Dimensions</i>	<i>Machine</i>
Height	2245.55mm
Width	1033mm
Depth	1033mm
<i>Weight</i>	84
<i>Electrical</i>	1 phase, 50HZ AC, 230v
Running Amps	9.2 Amps
Connection Type	BSCHUKO 2/3 PIN PLUG
International Option	N/A

All *Vizu Self-Serve Popcorn Units* 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 Popcorn or other non-perishable foods. The food is loaded from the rear (Control side) and customer help them selves to popcorn from the front (Logo side). The unit is bolted to the Trolley (supplied).

Assembly and Installation Instructions

1. Unpack machine from packaging
2. Peel all surfaces of plastic film and wipe down with warm soapy water
3. Position machine on Trolley and Bolt it.
4. Machine must be plugged into a 13Amp power supply

Switch Controls

- Red Switch – 'ON/OFF'
 - Turns on the element at the bottom to heat up the inside of the unit.
- Green Switch - 'LIGHTS'
 - Operates the LED lights within the unit – Can work independently of the heat switch as a display feature

Instructions for use

1. Ensure Mains power is on – The green 'POWER' light should be lit
2. Turn red 'ON/OFF' switch to 'ON'
3. Leave the machine for 20 minutes to heat up.
4. Turn on 'LIGHTS' as required

LED Indication

- When the heater is on, the red LED comes on.
- When the lights are on, the switch should be lit up.



- The Red Neon Light indicates the unit has power.
- The Red Switch turns on the heating element in the unit. Switch glows red when it's on.
- The Greene Switch turns on the lights inside the unit for illumination. The switch will glow Greene when its on.
- The controller turns on simultaneously when the red switch is tuned on. The controller will show the temperature inside the unit.

Temperature

- **The unit is preset from factory at 50°C. If a temperature change is required, recommend do not exceed 60°C.**

Cleaning of Self-Serve Popcorn Cabinet



1. To remove the shelf of the unit, open the doors from both front and rear. Lift the shelf from the rear side and pull it towards yourself.

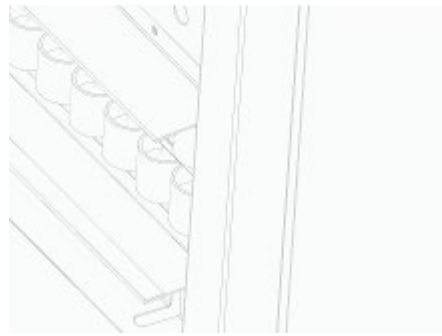
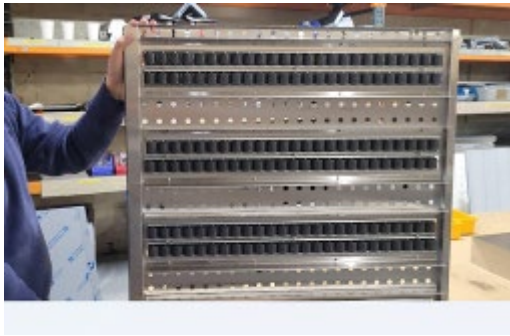
Note: The Shelves can be heavy, two people may be needed to lift the shelves from the unit.



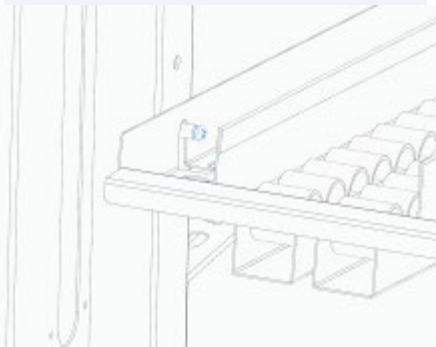
2. After taking the shelf out place it in flat surface to make it easy for cleaning.



3. After all the shelves have been removed, clean the bottom tray and inner side panels



4. The shelves can be cleaned with brush or with hoover. When cleaning the shelves ensure there are no debris or duct build up inside and between the rollers. Turn shelf on its side and use the brush or vacuum to clean the rollers and dividers.

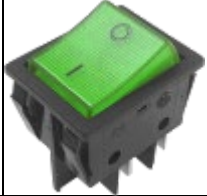
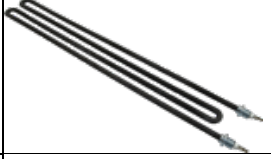


5. After the cleaning is completed, the shelves can be put back inside the unit ensuring it drops in the slot and in correct level.

Wiring Diagram

Please Contact Fast Food Systems for Wiring Diagram of the Unit

SPARE PARTS LIST

PART NO.	PART NAME	QTY.	
VISW15	GREEN SWITCH	1	
VISW17	RED SWITCH	2	
MFMT11TIRES	DIGITAL THERMOSTAT WITH PROBE	1	
MF141 ELEMENT	750W INCOLOY ELEMENT M SHAPED	2	
MF701895-100E1	Sloan Quantum 100W, 24V, IP68, double isolated	2	
MF701946-6WSRP1	Sloan Posterbox 3 Short 6500K 24V	17	
MFNE30	RED NEON	1	
BESCHUKO	H05RR-F 2MTR. RUBBER C032	1	

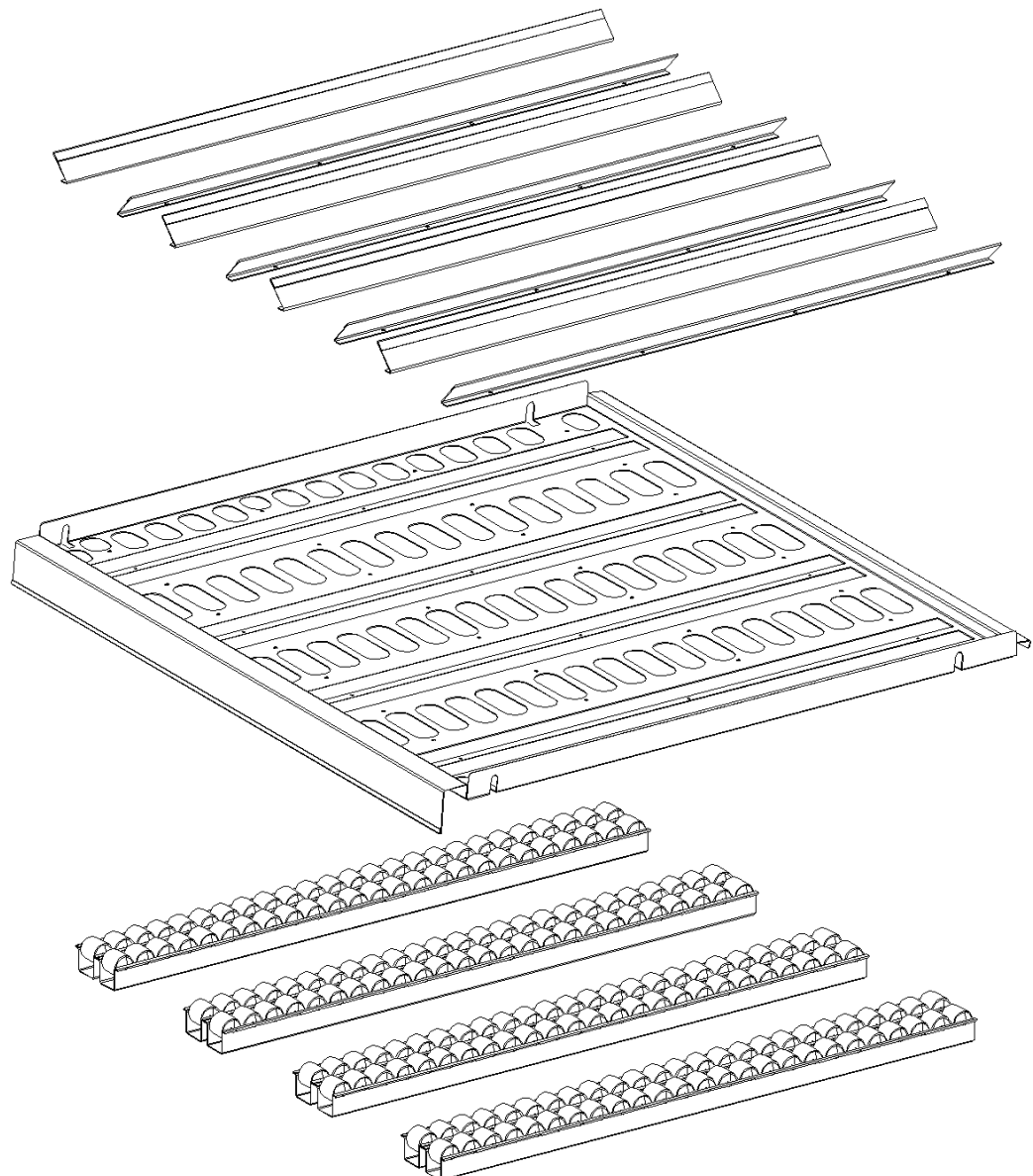
PART NO.	PART NAME	QTY.	
MFOHSL01	HIGH TEMPERATURE SLEEVING	2	
MF354Z	2 POLE 5AMP TERM BLOCK TB06	1	
MF8837548	WAGO 221 Series Lever Connector, 3-Way, 32A, 24 → 12 AWG	10	
MF8837544	WAGO 221 Series Lever Connector, 2-Way, 32A, 24 → 12 AWG	10	
MF543-204	9.5MM GROMMETT	2	
MF605-649	GROMMET	5	
VILE14	Switch cover / bezel HD2/HD4 MFF1025 / MF1026	2	
MFC0630-0112	ROLLER TRACKS	8 PER SHELF	

Parts of the Shelves:

VISSPC DIVIDERS

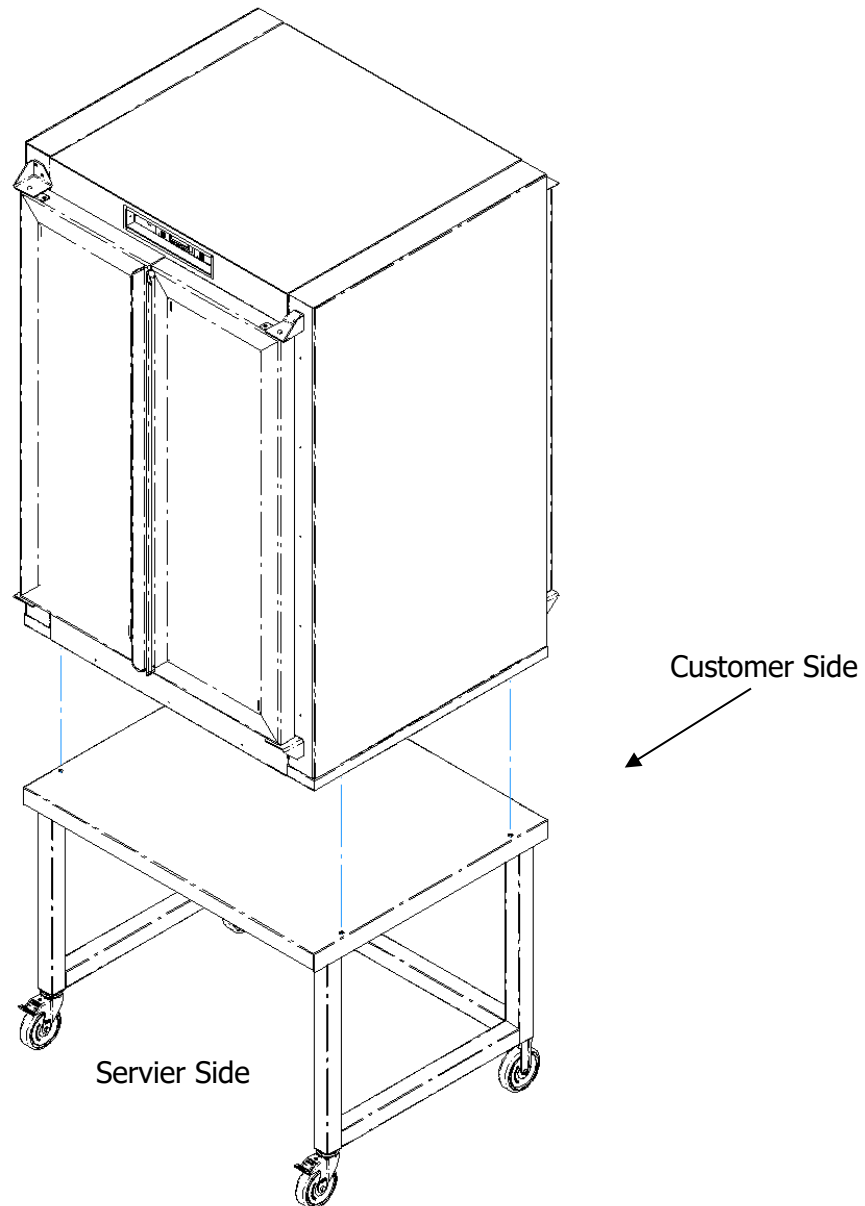
SHELF

ROLLER TRACK



VISSPC Cabin & Trolley

OPEN FACE TO SERVIER SIDE



*Bolts are attached to the Trolley frame and are to be used to secure the cabinet on the frame.

Cleaning instructions - Daily

1. Disconnect the machine from the power supply before cleaning and allow to cool.
2. Using the brush sweep the shelves of any debris and dust to ensure the rollers work smoothly without any stoppage.
3. Using non abrasive material clean shelves with cleaning solution to ensure there is no sticky residue or dust left on shelves, side walls and doors.
4. The door should be cleaned daily with window cleaner and non-abrasive material.

Cleaning instructions – Weekly

1. The Shelves of the unit must take out and cleaned with brush and hot water.
2. If possible, a vacuum can used to take out any debris stuck between the rollers or inside the rollers.
3. The bottom tray can be removed if there is build of popcorn but ensure there is no debris or duct on heating element section.

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.

Stability and Safe Installation

Stability and Anti-Tip Safety

WARNING — RISK OF TIPPING

To reduce the risk of instability or tipping:

- Install the unit on a firm, level surface only.
- Do not overload shelves or storage areas.
- Distribute product loads evenly.
- Engage wheel/castor brakes after positioning the unit.
- Do not move the unit while loaded with product.
- Do not allow persons to climb, sit, or lean heavily on the appliance.
- Ensure that the unit is firmly bolted to the base with the supplied bolts.

Failure to follow these instructions may result in injury or equipment damage.

Maximum Shelf Loading

Maximum permissible loading:

- Top shelf: 7 kg
- 3rd shelf: 7 kg
- 2nd shelf: 7 kg
- 1st shelf: 7 kg

In typical usage a shelf load is unlikely to exceed 5Kg

Loads shall be evenly distributed.

Mobile Units

For units fitted with castors:

- Lock all castors before operation.
- Unlock castors only for repositioning or cleaning.
- Movement should be carried out by trained personnel only.

FAULT FINDING

Any servicing must only be carried out by qualified personnel. Unit must be removed from electrical supply before servicing.

Problem	Probable Cause	Solution
1. Indicated ON/OFF switch does not light up	No power to machine. ON/OFF switch faulty	Check machine is plugged in and switched on. Check fuse in a plug, replace if its faulty. Check circuit breaker at main supply board is in (ON). Check Switch, replace if faulty.
2. Digital thermostat does not indicate temperature reading.	ON/Off switch OFF Unit overheated ON/OFF switch faulty Digital thermostat faulty	Switch ON Allow to cool. Replace switch Replace if thermostat faulty
3. Lamps do not work	No power Green switch OFF Lamp not correctly seated. Faulty lamp	See section 1 Switch ON Adjust to required setting. Check fitted correctly Replace lamp
4. Unit does not heat up.	No power to machine ON / OFF switch off ON / OFF switch faulty Digital thermostat faulty Thermocouple faulty Switching relay faulty Heat element faulty	See section 1. Switch ON Replace Switch Replace thermostat As indicated on controller replace thermocouple Replace relay Replace element
6. LED Does not light	Circuit Faulty	Switch On. Check and replace if necessary. Check micro switch – replace as necessary.

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 Self-Serve Popcorn Cabinet**

Product code: **VISSPC**

Customer name.....

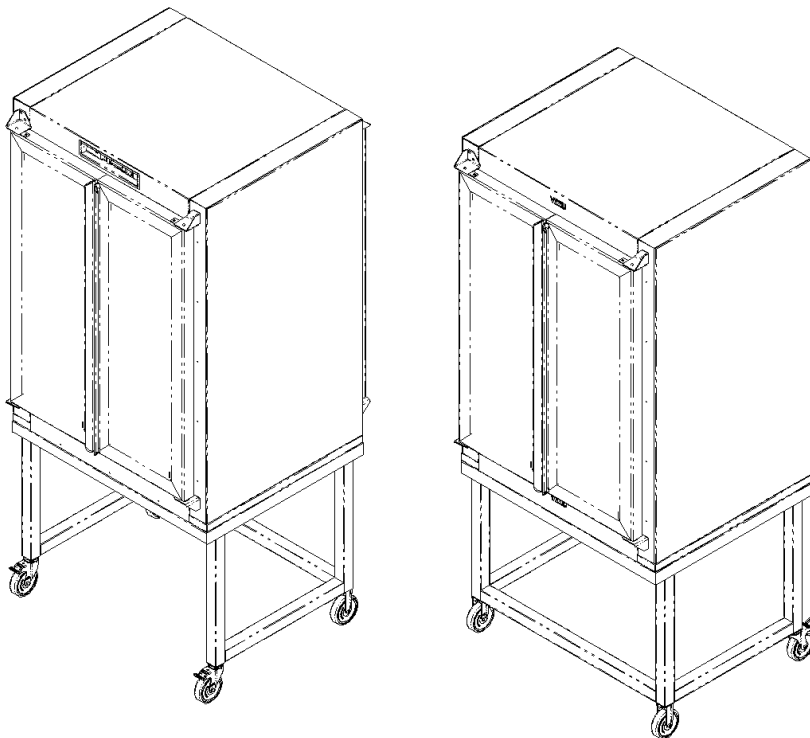
Date of delivery.....

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)



Guaranties and Warranties

ENGLAND & WALES

Except 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 is free from defective materials or workmanship for a period of 12 (twelve) months.

In respect of goods under the value of £1,000.00, to affect warranty the goods must be returned to Fast Food Systems Ltd premises, carriage cost for this to be paid for by Fast Food Systems Ltd.

All non-account customers must pay for one call out and one hour's labour prior to an engineer attending a warranty service request. This will be refunded if the unit is found to be faulty and requires repair.

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
1. to out of hours may be subject to surcharges.
6. The warranty will commence from the date of dispatch.
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.

FFS 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

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