

VIZU® Holder

VI014(S)HHC

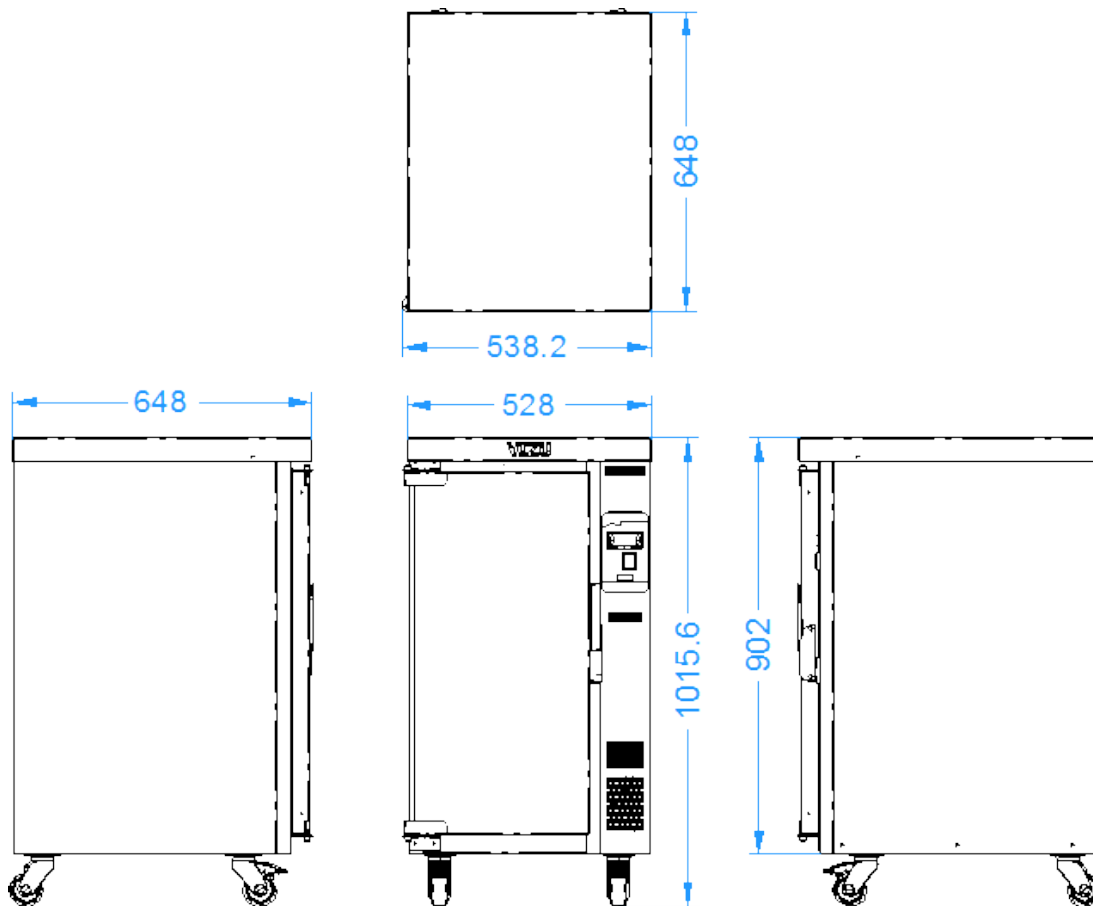


- Thermostatically controlled internal environment with digital display
- Fan assisted air convection to improve consistency
- Removable internal parts for easy cleaning
- Two sizes available in 6 or 8 pan configurations
- Mounted on non-marking heavy duty castors
- Sealed door to improve internal humidity
- Humidity control via water pan venting system

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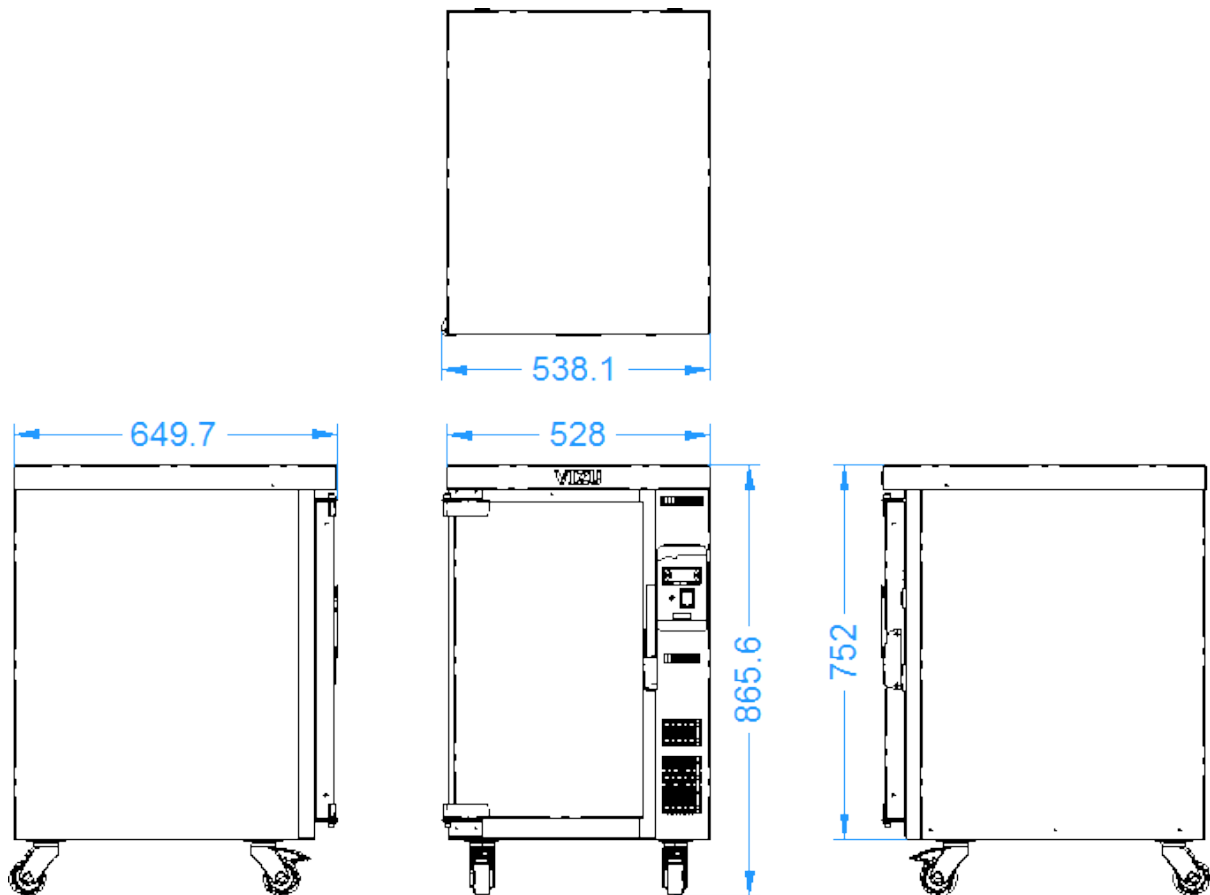
VI014HHC SPECIFICATION PAGE



Model VI014HHC

<i>Dimensions</i> Height Width Depth	<i>Machine</i> 1020mm 540mm 650mm
<i>Weight</i>	66kg
<i>Electrical</i> Running Amps Connection Type International Option	1 phase, 50HZ AC, 2030v, 0.9Kw 3.9 Amps BSCHUKO 2/3 PIN PLUG MFEUROCONVERT Plug adapter

VI014SHHC SPECIFICATION PAGE



Model VI014SHHC

<i>Dimensions</i>	<i>Machine</i>
Height	870mm
Width	540mm
Depth	650mm
<i>Weight</i>	59kg
<i>Electrical</i>	1 phase, 50HZ AC, 2030v, 0.9Kw
Running Amps	3.9 Amps
Connection Type	BSCHUKO 2/3 PIN PLUG
International Option	MFEUROCONVERT Plug adapter

All *Vizu Humidified Holding Cabinets* 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 cooked food products in a controller humidity and temperature helping to reduce drying and shrinking of the cooked products.

Assembly and Installation 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. Check runners are hooked internally in the unit.
5. Slide gastronorm pans into their positions on the horizontal runners.
6. Fit water tray and water tray lid.

Switch Controls

- Red Switch – 'ON/OFF'
 - Power to the unit
- LED Indicator - 'LED LIGHT'
 - Shows the unit has power
- Digital Stat – 'Digital display with controls'
 - Controls temperature in the cabinet, will be set in the factory to provide the best possible interior environment. If you need to adjust the settings, please let us know and we will provide instructions.

Instructions for use

1. Ensure Mains power is on – The LED Indicator 'LED LIGHT' light should be lit
2. Ensure the water tray has water in it (or empty if you want to hold in dry heat)
3. Turn red 'ON/OFF' switch to 'ON'
4. Leave the machine for 30 minutes to heat (and humidify)
5. Adjust the humidity vents to the desired opening

Description of Vizu Humidified Holding Cabinets

The Vizu Humidified Holding unit must only be used to keep cooked food hot and moist; it must not be used to re-heat cooked foods.

The machine is suitable for holding cooked meats and fish, and other items.

This unit has a few removable parts, these should be handled with care when using or cleaning as damage may affect the machines ability to work correctly.

The machine is factory set to 70°C. This is adequate to hold cooked food at a safe and legal temperature (i.e. above 63°C)

The red switch light should always remain on as long as the cabinet is plugged in. For uncovered foods, fill the water tray (situated in the base of the cabinet) with 1 inch (2.5cm) of hot water. This will allow the heating system to add humidity to the cabinet. Continue to pre-heat the cabinet for 30 minutes before use. The Vizu Mini/Standard Humidified Holding Cabinet is now ready to be loaded with hot foods.

Keep the Vizu Humidified Holding Cabinet plugged in while loading and keep the door closed as much as possible. After loading do not open door again until ready to serve. Before moving cabinet ensure that cabinet is up to selected temperature, then quickly wheel the Vizu Humidified Holding Cabinet to the serving area and immediately re-connect to electrical supply so that the thermostat will automatically 'hold' at the temperature selected.

Do not load or continue to hold food if the thermostat indicates less than 65°C

Cleaning instructions - Daily

1. Disconnect the machine from the power supply before cleaning and allow to cool.
2. Remove food gastronorme pans, wire insets, water tray assembly, lower tray and pan side racks wash thoroughly in warm soapy water, rinse and dry.
3. Doors may be wiped with a soft damp cloth, dry thoroughly taking care not to damage the seal.
4. Wipe down the inside of the machine with a damp warm soapy cloth, and then dry thoroughly.
5. Take care not to let any water get into the vents and through to the electrics, you do not want to soak the machine in water, just use enough water to make the cloth damp for cleaning.

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

DO NOT flood or allow electrical parts to become wet.

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 use a water softener or de-ionised water for the water you put into the pan.

Please be aware of these guidelines as scale is not covered by our warranty.

Cleaning of Auto Fill Pass-Thru machines

Keep the unit clean by simply wiping the interior and exterior as necessary with a damp cloth or sponge and a mild soapy solution. NEVER use abrasives, acids or strong cleaners. DO NOT flood or allow electrical parts to become wet. The interior racks, water tray and element cover are removable for ease of cleaning. A stainless steel cleaner/polish may be applied to the exterior to maintain an as-new appearance. Do not use wax or powerful cleaners on door gasket.

NEVER USE WIRE WOOL – THIS WILL MARK THE STAINLESS STEEL SURFACES

**CARE MUST BE TAKEN WHEN CLEANING THE INTERIOR OF THE MACHINE
BECAUSE ELEMENTS, PANELS ETC. MAY REMAIN HOT FOR SOMETIME AFTER THE
HEATING HAS BEEN SWITCHED OFF.**

**NOTE: - DO NOT USE ABRASIVE CLEANERS OR PADS.
DO NOT USE BLEACH.**

Dry all surfaces thoroughly removing all moisture.

Removal of the tray runners from the inside of the unit

As part of the cleaning procedure the tray runners must be removed to allow cleaning to be carried out. Fig 1 shows the runners in position. By lifting the runners frame upwards and inwards it can be moved off the locating hooks, Fig 2.



Fig. 1

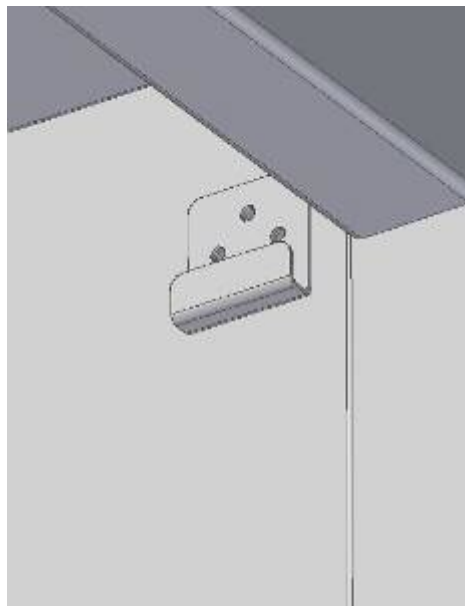


Fig. 2

The runner assembly can now be lifted away from the inner side of the machine, Fig 3.

Fig.4 shows the inside of the machine with the runner assembly removed.

The water tray used in the humidified holding cabinets consists of a tray with a cover plate.



Fig. 3



Fig. 4

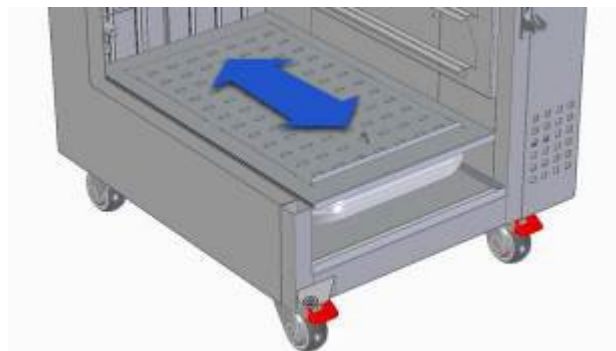


Fig. 5

The cover plate has a sliding adjustable vent to control the amount of water evaporation. See Fig. 5. Set to the middle position, and slide open or closed if more or less moisture is required.

For normal operation the factory setting of the holder is 75°C

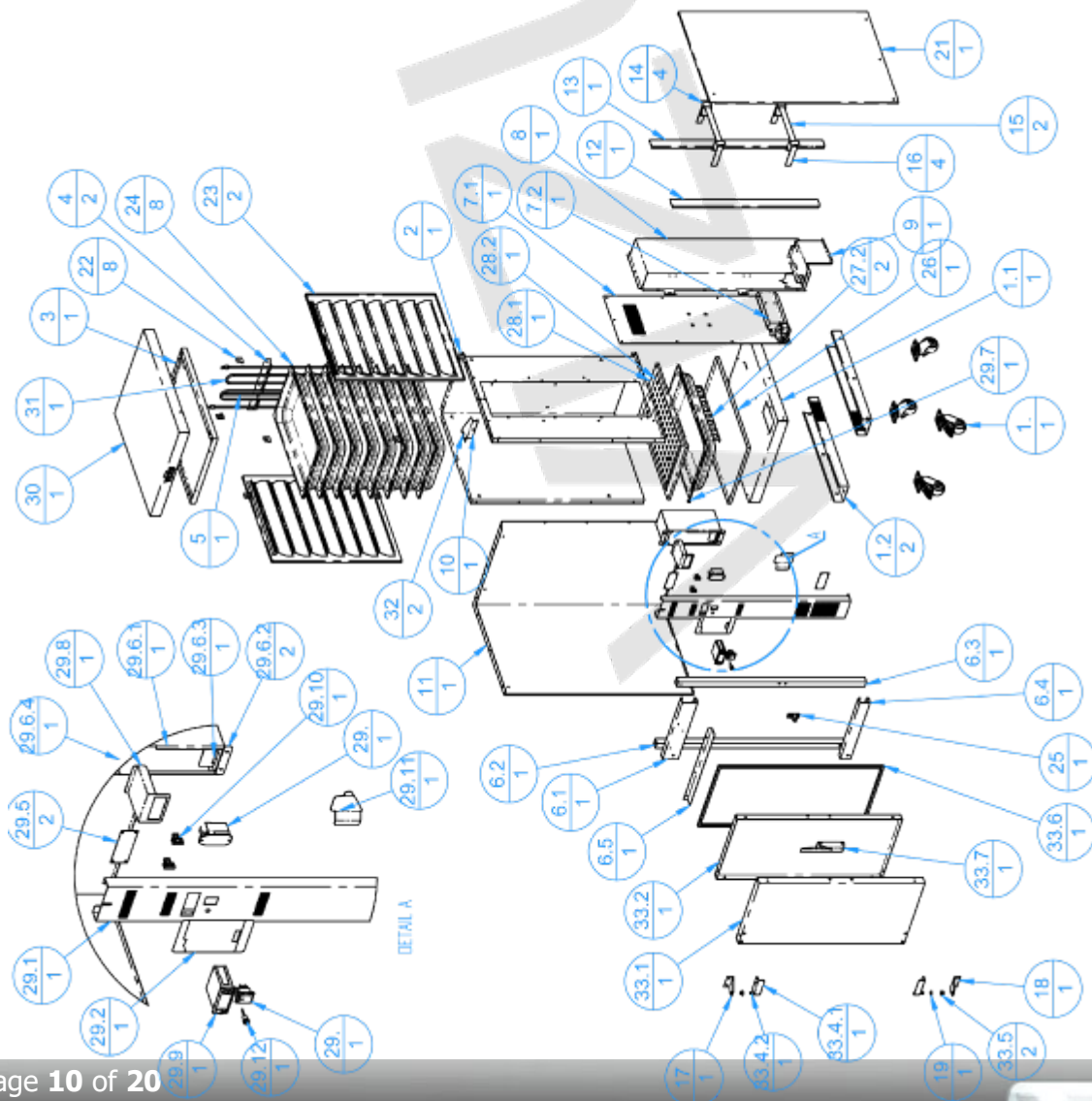
Temperature / Humidity characteristics

If the temperature of the holder is changed then the characteristics of the unit will change too. Typically the humidity will be affected by changes to the temperature.

If the temperature is altered then experimentation will be required to see what water levels (if any) are required, as well as the position of how open or closed the vents are.

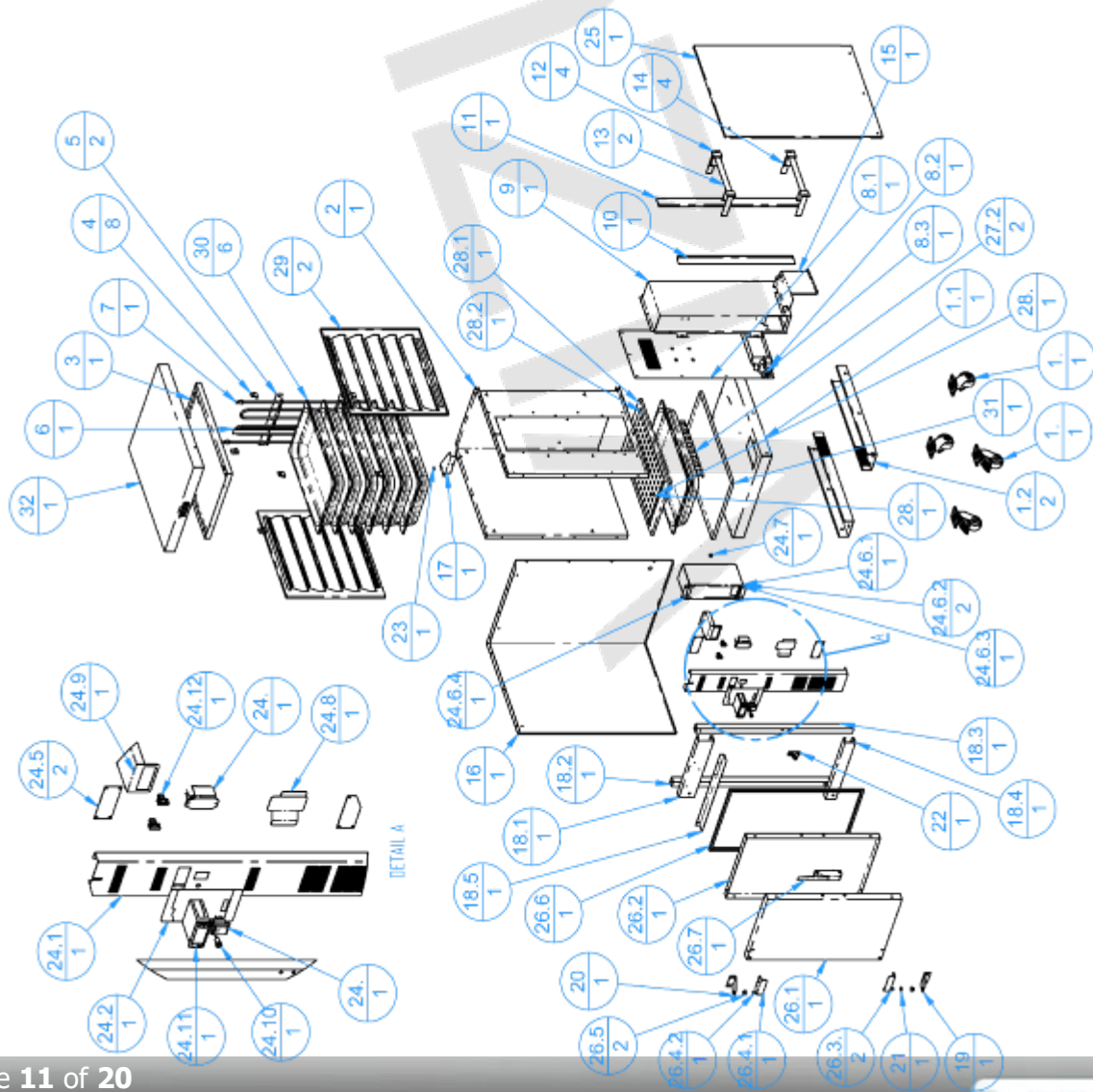
Exploded View - VI014HHC

Item	File Name (no extension)	Rev	QTY
1	DCP-0034 HOLDER BASE ASSY		1
1.1	DCP-0095 HOLDER BASE		1
1.2	DCP-0096 HOLDER CASTOR SUPPORT		2
2	58-02 INNER SKIN C	C	2
3	DCP-0068 HOLDER INSULATION TOP TRAY		2
4	DCP-111 HOLDER ELEMENT HOLDER		2
5	DCP-108 HOLDER BACK PAN STOPPER		2
6	58A02 - FRAME FAB B	B	2
6.1	DCP-0095 HOLDER FRAME TOP BRACE		2
6.2	58-08 LEFT FRAME UPRIGHT V0.02	V0.0	2
6.3	58-09 RIGHT FRAME UPRIGHT A	A	2
6.4	DCP-007 HOLDER FRAME BOTTOM BRACE		2
6.5	DCP-100 HOLDER LIP TOP FIX		2
7	58-08 COVER PANEL ASSEMBLY C	C	2
7.1	58-33 REMOVABLE COVER PANEL C		2
7.2	THE NEW HHC PAN TRAY OUT		2
8	DCP-107 LONG LATCH CHANNEL V0.02	V0.0	2
9	DCP-0083 HOLDER PANEL CLOSURE		2
10	DCP-0083 HOLDER OUTER SKIN BRACKET		2
11	58-03 OUTER SKIN B	B	2
12	58-19 MOTOR SIDE INSULATION SUPPORT B	B	2
13	58-04 INSULATION SUPPORT B	B	2
14	DCP-103 HOLDER INSULATION STRIP SUPPORT		2
15	DCP-104 HOLDER LONG INSULATION STRIP		2
16	DCP-005 HOLDER SHORT INSULATION STRIP		2
17	DCP-101 HOLDER HINGE BRACKET OPP		2
18	DCP-101 HOLDER HINGE BRACKET		2
19	WASHER 19.75 DIA 1.75 THICK		2
21	58-25 RIGHT HAND OUTER SKIN C	C	2
22	DCP-110 HOLDER INNER SIDE BRACKET		2
23	58-18 PAN CARRIER C	C	2
24	GN 1-1 h65 ipt		2
25	Handle Sinker Part - MF-TQ08280		2
26	DCP-0083 HOLDER BASE TRAY		2
27	DCP-0033 HOLDER WATER TRAY		2
27.1	GN 1-1 h65 ipt		2
27.2	DCP-108 HOLDER PAN RUNNER		2
28	DCP-0030 HOLDER HUMIDITY ADJUSTER A	A	2
28.1	DCP-0084 HOLDER HUMIDITY ADJUSTER BASE A	A	2
28.2	DCP-0085 HOLDER HUMIDITY ADJUSTER SLIDER		2
29	58A04 - CONTROL PANEL ASSY		2
29.1	58-12 CONTROL PANEL C	C	2
29.2	MF COMMON 3 THICK HOLDER		2
29.3	DCP-109 HOLDER CONTROL PANEL PLATE		2
29.4	DCP-0031 HOLDER CONTROL INNER HOUSING		2
29.5	DCP-0087 HOLDER CONTROL PANEL BEAR		2
29.6	DCP-0088 HOLDER CONTROL PANEL BEAR		2
29.7	DCP-0089 HOLDER CONTROL MID VENT		2
29.8	DCP-0090 HOLDER CONTROL LWR VENT GUARD		2
29.9	MF 15702 QUICK LATCH GROMMET		2
29.10	DCP-091 HOLDER TIMER BARRIER		2
29.11	LAE DISC CLIPS		2
29.12	DCP-092 HOLDER CONTROL LWR VENT GUARD		2
30	MF374-1029 LED INDICATOR		2
31	DCP-093 HOLDER TOP		2
32	MINI HHC ELEMENT FOR PROTO		2
33	MF 543-204 8 mm RUBBER GROMMET		2
33.1	58A03 - DOOR ASSY A	A	2
33.2	58-05 OUTER DOOR SKIN D	D	2
33.3	58-06 INNER DOOR SKIN F	F	2
33.4	DCP-0032 HOLDER HINGE FAB OPP		2
33.5	DCP-102 HOLDER DOOR HINGE OPP		2
33.6	M4 x 12mm		2
33.7	DCP-0032 HOLDER HINGE FAB		2
33.8	DCP-102 HOLDER DOOR HINGE		2
33.9	DCP-004 HOLDER HINGE BAR		2
33.10	M4 x 12mm		2
33.11	NYLON PIVOT BUSH		2
33.12	MINI HOLDER DOOR SEAL		2
33.13	Handle Main Part - MF-TQ08280		2



Exploded View - VI014SHHC

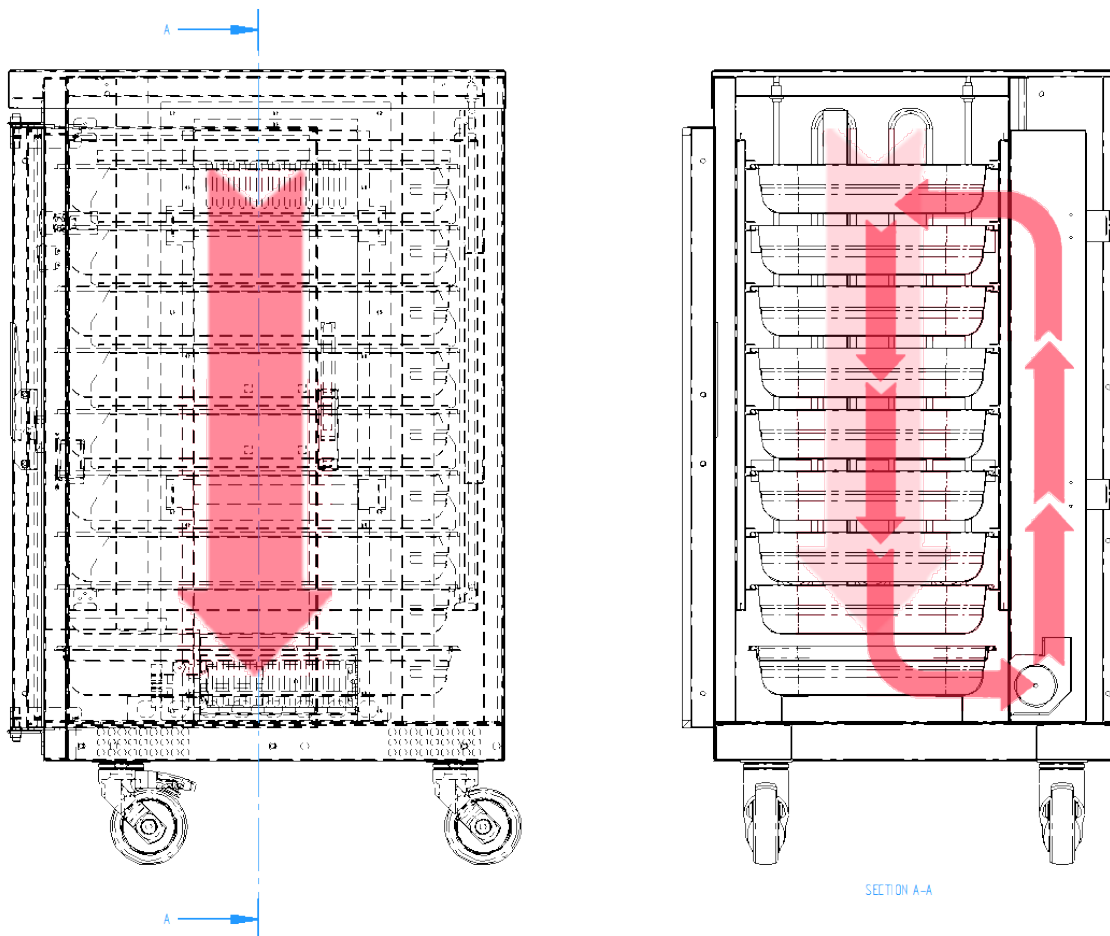
Item	File Name (no extension)	Rev	QTY
1	0CPA034 HOLDER BASS ASSY		
2	0CPA035 HOLDER BASS		
3	0CPA036 HOLDER CASTOR SUPPORT	B	2
4	0CPA037 NEW INNER SKIN B		
5	0CPA038 HOLDER INSULATION TOP TRAY		
6	0CPA039 HOLDER INSULATION SIDE BRACKET		
7	0CPA040 HOLDER ELEMENT HOLDER		
8	0CPA041 HOLDER BACK PAN STOPPER		
9	0CPA042 HOLDER BACK PAN STOPPER		
10	0CPA043 HOLDER BACK PAN STOPPER		
11	0CPA044 HOLDER BACK PAN STOPPER		
12	0CPA045 HOLDER BACK PAN STOPPER		
13	0CPA046 HOLDER BACK PAN STOPPER		
14	0CPA047 HOLDER BACK PAN STOPPER		
15	0CPA048 HOLDER BACK PAN STOPPER		
16	0CPA049 HOLDER BACK PAN STOPPER		
17	0CPA050 HOLDER BACK PAN STOPPER		
18	0CPA051 HOLDER BACK PAN STOPPER		
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25	0CPA058 HOLDER BACK PAN STOPPER		
26	0CPA059 HOLDER BACK PAN STOPPER		
27	0CPA060 HOLDER BACK PAN STOPPER		
28	0CPA061 HOLDER BACK PAN STOPPER		
29	0CPA062 HOLDER BACK PAN STOPPER		
30	0CPA063 HOLDER BACK PAN STOPPER		
31	0CPA064 HOLDER BACK PAN STOPPER		
32	0CPA065 HOLDER BACK PAN STOPPER		



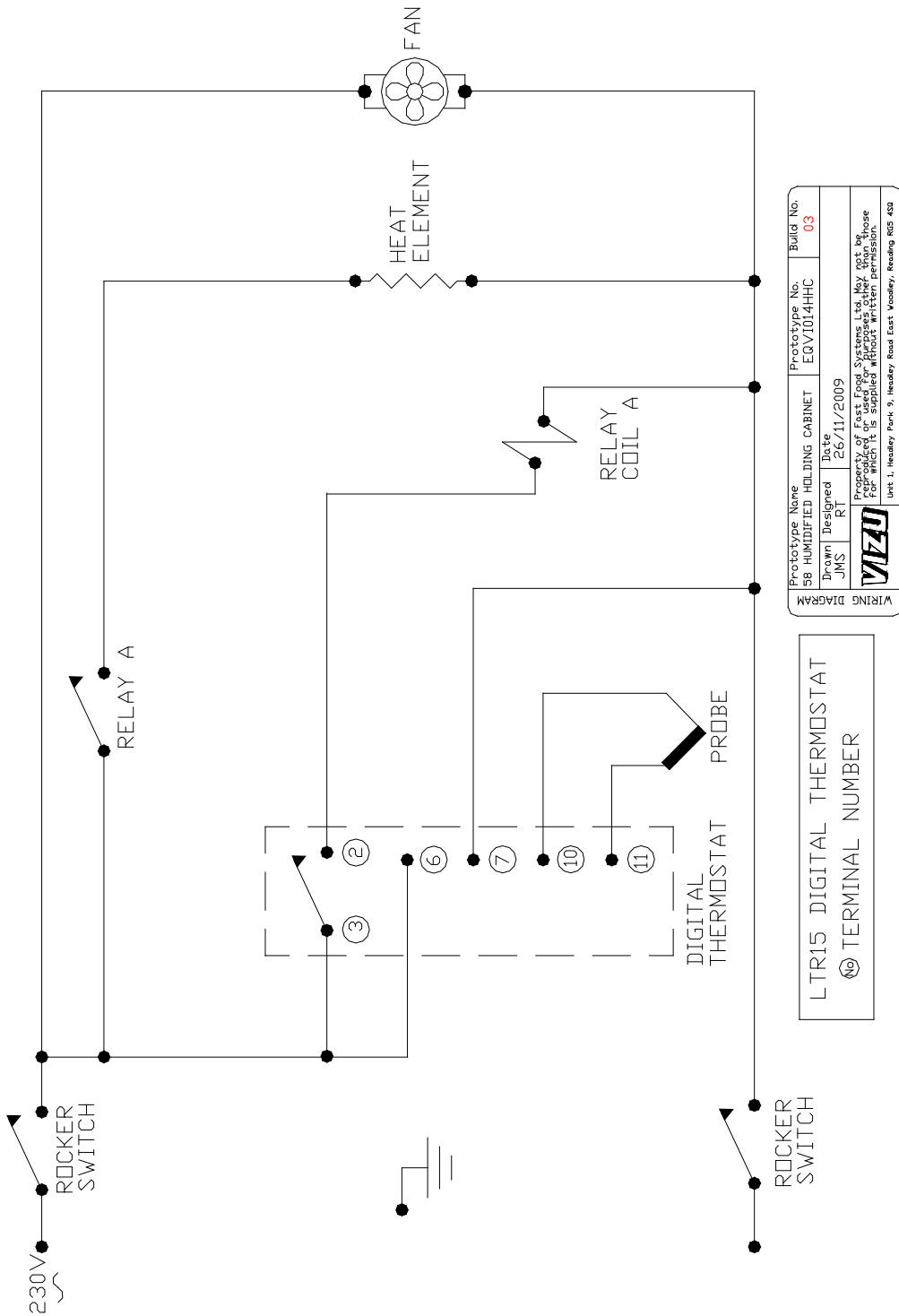
Air Flow Reference

Internal Air flow is controlled by a centrifugal fan mounted at the bottom of the machine.

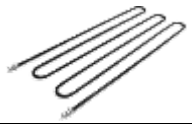
Diagram shows correct air flow for MF2701060286A Fan.

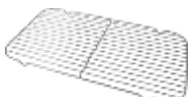
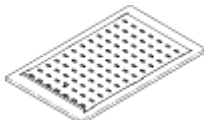


Wiring Diagram



Spare Parts List

PART NO.	DESCRIPTION	QTY.	IMAGE
MF2701060286A	Electric Motor And Scroll Fan	1	
MFDP2074-13	Latch And Strike Complete Set	1	
MF08-10-11	Nylon Pivot Bushes 1092540000Vr	2	
MF817-8877	Black Nylon 66, strain relief cable bush	1	
MFCOMMON1	Label 5 140mm x 53mm	1	
BESCHUKO	H05Rr-F 2Mtr. Rubber C032	1	
MFEUROCONVERT	Euro to UK converter plug In black 19-1032	1	
MFMT11TIRES	Ltr-5Tsre-A(P) Digit Therm. With Probe	1	
MFVI014SHHCINS	Mini Holda Insulation	1	Ztbc – oos
MFMINIHHCELEMENT	800W 230V Humidified Holda Element	1	
VILE14	Switch cover / bezel HD2/HD4 MFF1025 / MF1026	1	

PART NO.	DESCRIPTION	QTY.	IMAGE
VISW17	Rocker switch HD2 Revolva HD4 MFC1553ALR	1	
MF354Z	2 Pole 5amp term block TB06	2	
MFOHSL01	High temperature sleeving	1	
MF376-925	Relay 65-31 Holda / HD4 691-2124 Zsp-No	1	
MFVC-14	Socket drive Sh/MSM4GY1011SS0100	1	
MFMKLJS75PTEK80	Swivel Castor With Break 75mm	2	
MFMKLS75PTEK80	Swivel Castor No Break 75mm	2	
MF374-1029	10mm low profile lens indicator 230VAC	1	
GSGAST90022	1/1GN pan 65mm deep	7	
GSGAST160	Stainless steel wire inserts for gast/pans	6	
MF543-204	9.5mm Grommet	2	
MF0CPA030	ADJUSTABLE HUMIDITY ADJUSTER	1	

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 13a plug. Check circuit breaker at main supply board is in (ON). Check Switch Replace switch.
2. Digital thermostat does not indicate temperature reading.	ON/Off switch OFF ON/OFF switch faulty Digital thermostat faulty	Switch ON Replace switch Unit has overheated, allow to cool Replace if thermostat
3. Unit does not heat up.	No power to machine ON / OFF switch off ON / OFF switch faulty Digital thermostat faulty Switching relay faulty Heat element faulty	See section 1. Switch ON Replace Switch Replace thermostat Replace relay Replace element
4. Machine does not heat up, alarm shown in digital thermostat	As indicated	Identify and correct

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: **MINI/STANDARD HUMIDIFIED HOLDING CABINETS**

Product code: **VI014SHHC & VI014HHC**

Customer name.....

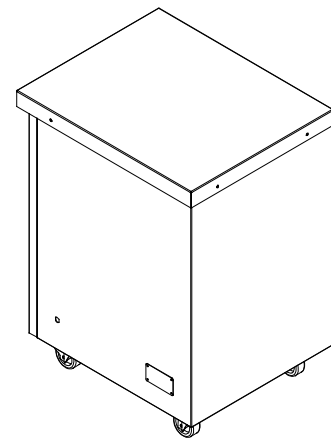
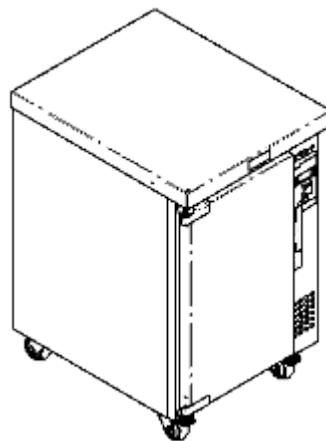
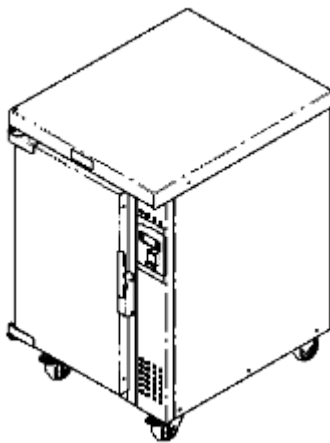
Date of delivery.....

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 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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Website: www.fast-food-systems.com

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