

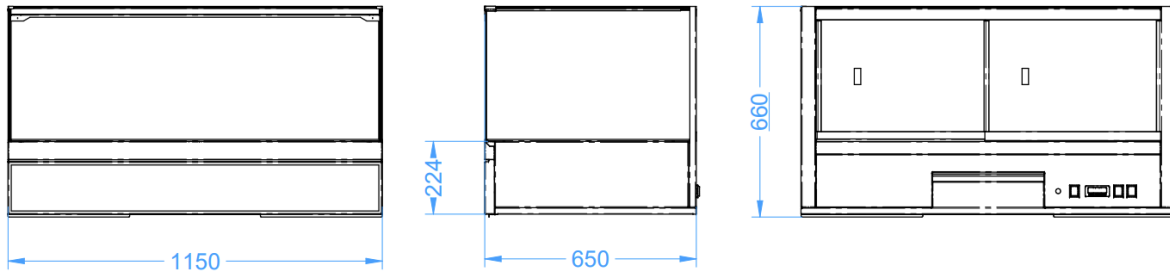
# Heated Showcase Display

VIP3HDU



- Thermostatically controlled environment
- Mirrored glass film for enhanced visual display
- Clip-on front panel for ease of removal of marketing material
- LED Illuminated interior on top and at the front
- Easy-clean glass and stainless-steel assembly
- Removable water-pan assembly ensures water supply is maintained for humidity

## Heated Showcase Display unit- Specification Page



### Model VIP3HDU

<b>Dimensions</b>	<b>Machine</b>
Height	660 mm
Width	650 mm
Depth	1150 mm
<b>Weight</b>	83 Kg
<b>Electrical</b>	230V
Running Amps	13A
Connection Type	N/A
International Option	Euro Convert Plug

All **Heated Showcase Display Units** have been tested and checked for a 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 for holding cooked foods in a desired temperature and in a humid atmosphere. The front panel has a clip-on design, for ease of access to remove and to change the marketing material easily. The internal design of the Showcase enables a circulating heat flow without the need for electric fans to achieve natural flow of air, reducing energy consumption and eliminating risks of high thermal points in the unit.

### **Assembly and Installation Instructions**

1. Remove all packaging from the unit.
2. Position the unit in the desired position with stable surface and secure it in position you wish to use.
3. Check both heat switch and light switch are in the OFF position and then connect the power lead to the power supply.
4. Position perforated support channels across internal aperture, space to suit.
5. Place Gastronorms pans and wires into their positions between support channels.
6. Finally, slide the 2 side glasses through its glass channel and then, insert the front and the door glasses in its position

### **Description of Heated Showcase Display**

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

### **Operating Instructions**

1. Turn the machine on (red switch), then turn the Humidity and lights switch on (green).
2. The machine should be left for 20 minutes to allow it to reach the correct operating temperature. The internal water system enables the internal atmosphere of the unit to become humid, improving the "hold time" that products can be kept for.
3. Ensure that the water supply is maintained – otherwise the machines humidity will be affected.

**Cleaning: Every Day**

1. Disconnect the machine from the power supply before cleaning and allowing it to cool.
2. First, remove the door glasses. Doors may be wiped with a soft damp cloth, making sure it is dried thoroughly without damaging the plastic.
3. Then remove the wire insets, along with the Gastronorms pans and then wash it all in warm soapy water
4. Remove the spacing racks and wash in warm soapy water, rinse and dry.
5. Wipe the inner surfaces and all exterior surfaces of machines with a soft damp cloth
6. Remove side and front glass by sliding it out of the glass channel. To re-fit, simply slide back the glasses through the channel. Should be cleaned with glass cleaner
7. The water tray should be removed daily for cleaning. Gently lift the front of the water tray assembly and then slide the tray out of machine. Next drain water into a sink and then clean the tray
8. Dry all parts thoroughly and refit in order they were removed

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

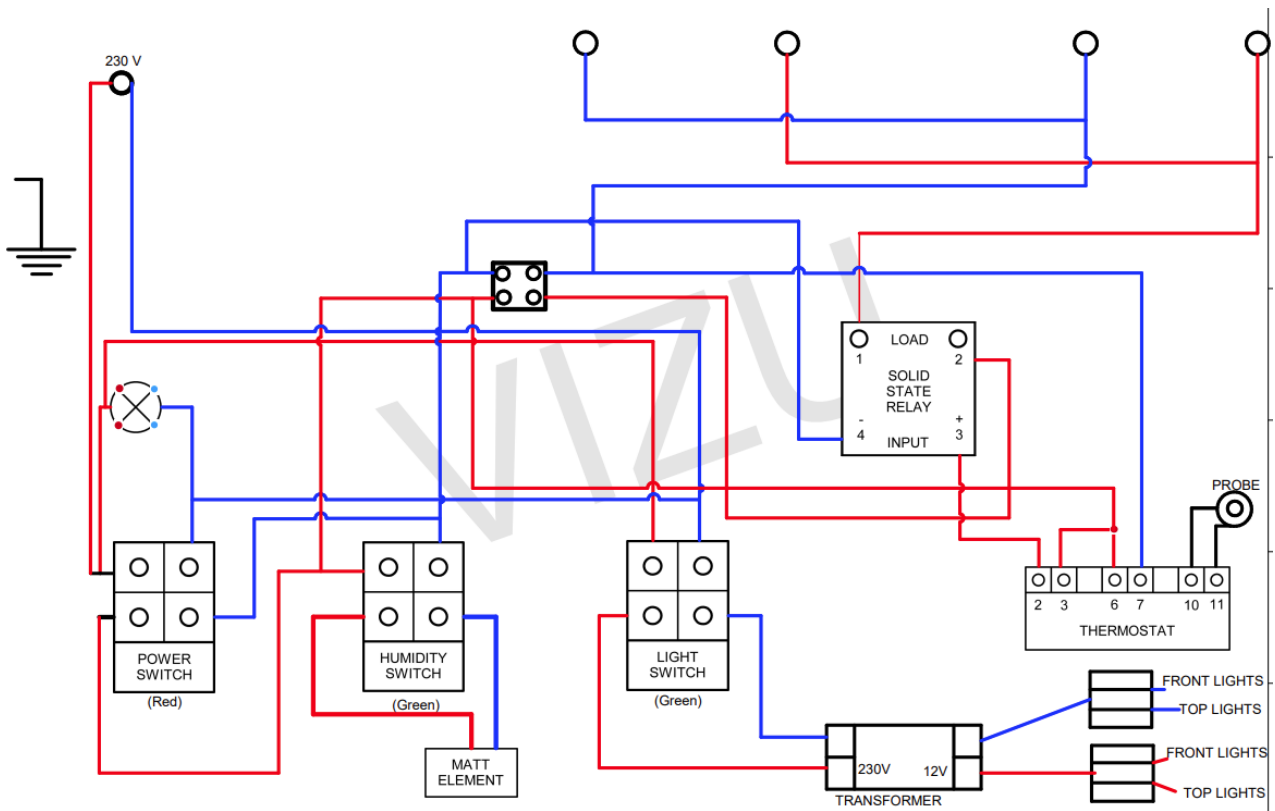
**DO NOT** flood or allow electrical parts to become wet.

**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.

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

## Wiring Diagram




## Spare Parts Listing

PART NO.	DESCRIPTION	QTY.	IMAGE
WSTWINGLASSTRACK	Twin Glass Track for Sliding Glass Doors	1	
WSSLIDING RAIL	Slide Rail for Sliding Glass Doors	1	
WSROLLERS	Roller Unit for Sliding Glass Doors	6	
WSGUIDERAIL	Guide Rail for Sliding Glass Doors	1	
WSENDSTOP	End Stop for Sliding Glass Doors	6	
VISW15	Green neon rocker Vizu Burger/Passthru	1	
VISW17	Rocker switch HD2 Revolva HD4 MFC1553AL	2	

PO3018107	Silicone Edging Strip - translucent 6.1mm E dimension	4	
PELEDAL37M3	3m Kit 18.1mm wide Corner Profile	1	
MFSP25-15	Element For P/Thru 750W	2	
MFRT34AFM	M8 ADJUSTABLE FEET	4	
MFRELAY25A230V	25A,230V Solid State Relay (701-987-R)	1	
MF225WELEMENT	225W mat element 0.75Amps 0.225Kw 230V	1	
MFNE30	Red Light	1	
MFMTR11TIRES	Ltr-5Tsre-A(P) Digit Therm. With Probe	1	



MFEUROCONVERT	Euro to UK converter plug In black 19-1032	1	
MFDC114715257	LED Light Sheet 1147mmx152mm wire exit bottom LH back face	1	
MF354Z	2 Pole 5amp term block TB06	2	
MFCOWCLED	W5J Led Dc12V 30W Max Pure White (per meter)	2	
MF230V-12	Transformer Cv2 for Hd2/Hd4	1	
MF193-026	Bridge Rectifier Quad SKB25/02 17A 1600V 227-8716	1	
GSGAST90042	1/1GN pan 100mm deep (90042)	2	
GSGAST240651	2/4 Stainless Steel Gastronorm 65mm Deep	2	
GSGAST230651	2/3 Stainless Steel Gastronorm 65mm Deep	1	

CO7911/100	GN 1/1 grid / shelf stainless	4	
------------	-------------------------------	---	---

## **Fault Finding**

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

<b>Problem</b>	<b>Probable Cause</b>	<b>Solution</b>
1. Indicated ON/OFF switch does not light up	No power to machine.  ON/OFF switch off 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. Unit will not heat up.	No power to machine.  Red indicator switch OFF Red indicator switch faulty  Thermostat faulty. Heat element faulty	See section 1  See section 1 See section 1  Check and replace if necessary Check and replace if necessary
3. Lights do not illuminate	No power to machine  Green indicators switch off  Green indicators switch faulty  Heat lamp broken	Check machine is plugged in and switched on. Check fuse in 13amp plug. Check circuit breaker at main supply board is in (ON)  Check switch  Replace switch  Replace heat lamps

# 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: **Heated Showcase Display Unit**  
Product code: **VI3PHDU**

Customer name.....

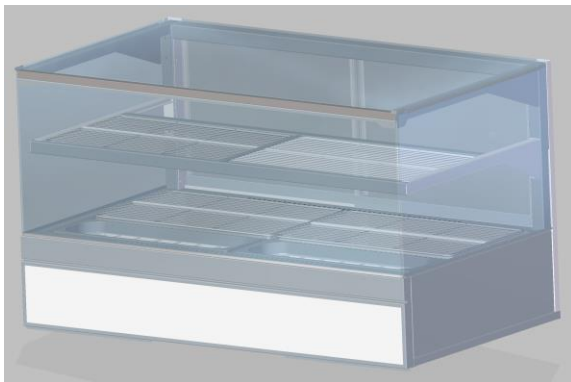
Date of delivery.....

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

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 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.

Notes....

Notes....



Notes....

Model Number: VIMIF600CT

Order ID/Job No.....

Machine serial number.....

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

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

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

	<p><b>ENGLISH</b></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><b>Note:</b> 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>
---	---

**Fast Food Systems Limited**

Manufacturer & Distributor of Catering Equipment

Unit 1 Headley Park 9 Headley Road East

Woodley Reading Berkshire RG5 4SQ

Tel: 0118 944 1100 Fax: 0118 944 0350

Email: [service@fast-food-systems.co.uk](mailto:service@fast-food-systems.co.uk)

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

ISSUE 1: 12.05.21