

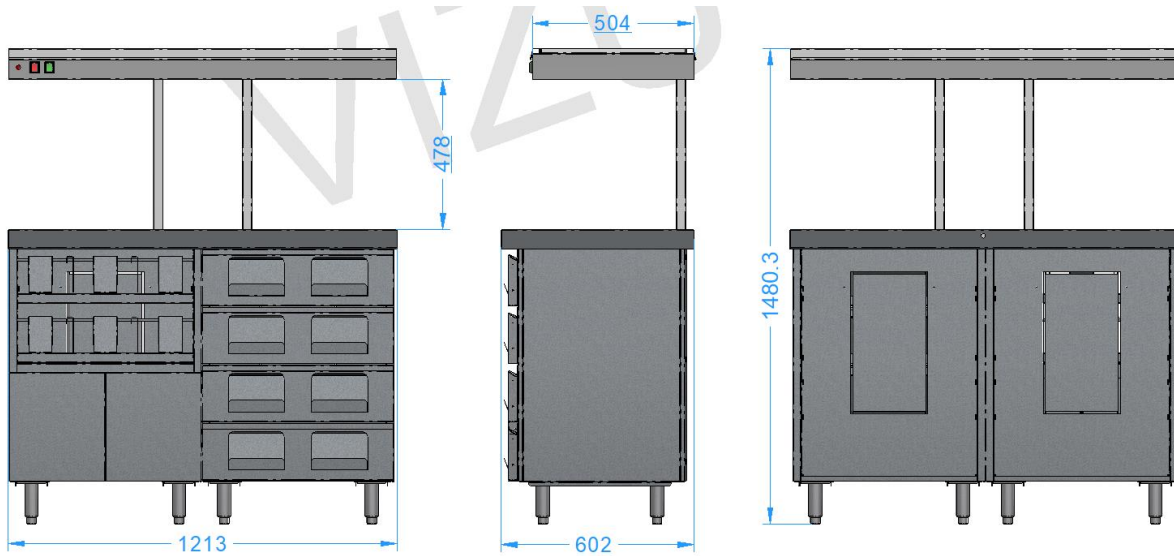
Heated-Burger Assembly Unit

VIHBA



- Ideal for keeping cooked food at controlled temperature for short Period before delivery.
- Stainless steel construction
- 200 W Lamps and Heated Mat
- Easy to clean removable parts.
- Adjustable lane guides to different widths at the top

Heated-Burger Assembly Unit Specification Page



Model VIHBA- VIZU HEATED BURGER ASSEMBLY UNIT

Dimensions	Machine
Height	1480 mm
Width	1213 mm
Depth	602 mm
Weight	50kg
Electrical	1 phase, 50HZ AC, 1.9 Kw, 230V
Running Amps	8.26 Amps
Connection Type	2m BESCHUKO Euro cable with, MFEUROCONVERT Euro to UK converter plug
International Option	N/A

The Heated Burger Assembly unit has been tested and checked for proper operation before leaving the Fast-Food Systems manufacturing facility.

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 the short-term holding of cooked product, at a controlled temperature.

Assembly Instructions

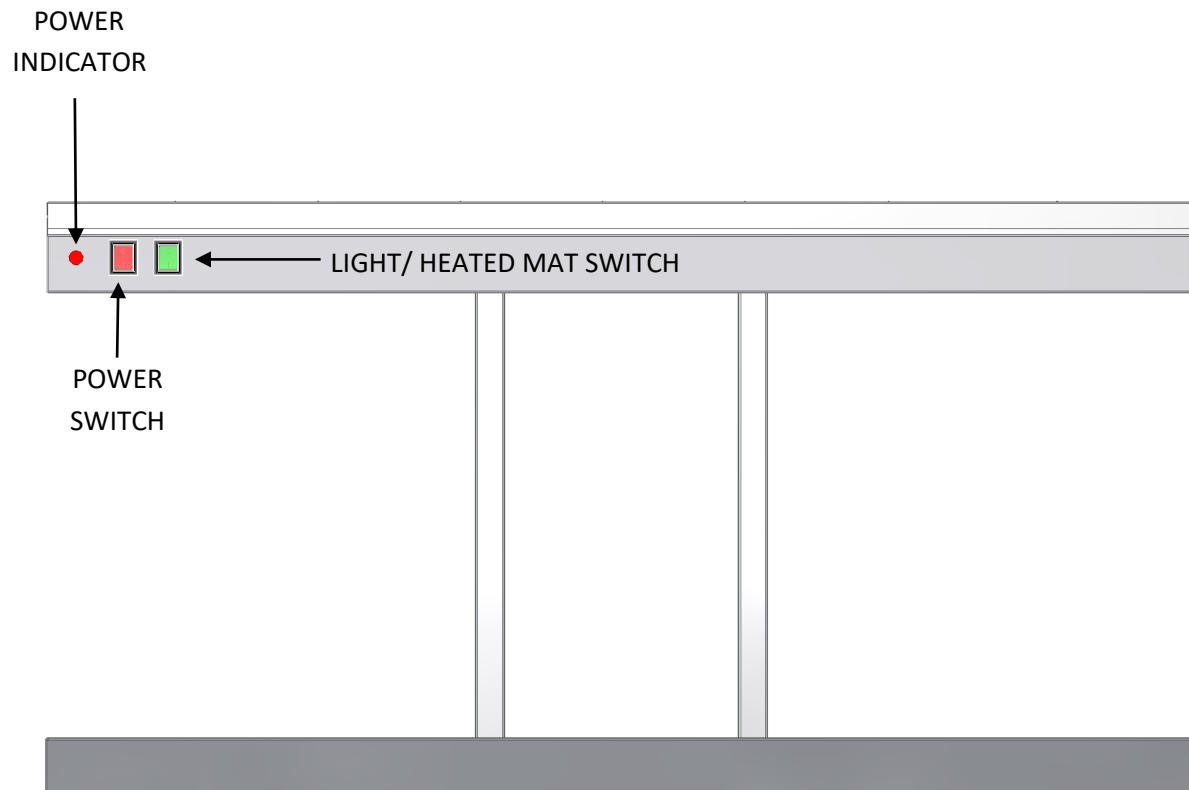
1. Remove all packaging material from the unit.
2. Peel off all protective plastic covering from metal.
3. Wash the removable parts in warm, soapy water and dry them thoroughly.
4. Place upper shelf pieces and dividers in place

Installation

Check that the power rocker switch located on the front control panel is set to the OFF position.

Position the unit in the desired position and ensure the unit is stable and secure. Then, connect the unit to power supply.

Operating Instructions



1. Plug in and switch 'ON' at wall socket.
2. Red LED power indicator indicates machine is connected to the power supply.
3. Red Rocker switch controls power to the unit; it is used to turn the machine On /Off.
4. Green Rocker switch operates the lights and the heated mat within the unit.

Cleaning instructions

1. SWITCH 'OFF' and remove electrical cord from wall supply. Allow unit to cool.
2. Wash the removable parts separately in hot soapy water, rinse and dry.
3. Wipe all external surfaces with proprietary stainless-steel cleaner or warm damp cloth – dry thoroughly.

DO NOT USE ANY ABRASIVE MATERIALS, SCOURING PADS AND DO NOT USE BLEACH.

Spare Parts List

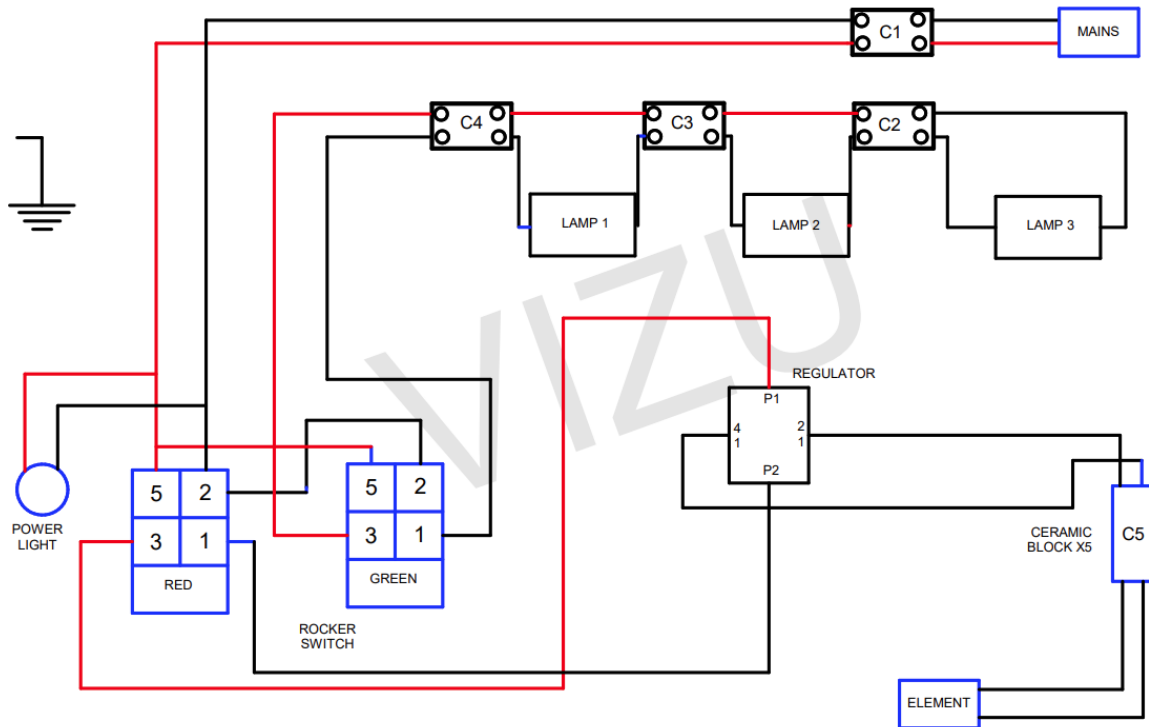
PART NO	DESCRIPTION	QTY	
VISW17	Red Rocker Switch	1	
VISW15	Green neon rocker Vizu Burger/ Passthu	1	
VILE14	Rocker Switch Cover	2	
MF374-1029	10mm LED Power Indicator	1	
MFEUROCONVERT	Euro to UK plug conversion	1	
MF376-925	Relay 65-31	1	

PART NO	DESCRIPTION	QTY	
MFQUARTZJACKET200W	Jacket assembly 200W	3	
MF225WELEMENT	225W Heated Mat	2	
MFELBCE500W	MFELBCE500W MAT ELEMENT	1	
MFE5057071010	REGULATOR	1	

Warning, when replacing bulbs

The lamps whilst being a high output unit are fragile. They must be handled with care, and they must be kept clean. Guards are fitted to prevent dirt and grease contacting the bulbs. Grease from fingers will weaken the surface of the bulb this will lead to fracture and failure; bulbs should always be held using gloves or a wad of tissue to grip the bulb in.

Wiring Diagram



Fault Finding

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

PROBLEM	POSSIBLE CAUSE	SOLUTION
1. Red LED Power indicator is not illuminated.	⇒ Wall socket switched OFF. ⇒ Fuse in plug faulty. ⇒ Power supply failed.	<ul style="list-style-type: none"> • Switch ON. • Replace fuse. • Check power supply
2. Red rocker switch is not illuminated.	⇒ Red rocker is in OFF (O) position. ⇒ Red rocker switch faulty.	<ul style="list-style-type: none"> • Switch ON. • Replace switch.
3. The green switch does not illuminate.	⇒ Switch in OFF position. Switch faulty.	<ul style="list-style-type: none"> • Switch ON. • Replace switch.
4. Machine does not heat up	⇒ Regulator faulty. ⇒ Loose/broken wiring or connection to heated Mat faulty. ⇒ Machine has overheated	<ul style="list-style-type: none"> • Identify fault and correct. • Find and correct. • Replace Heated Mat. • Allow to cool down
5. One or more Halogen lamps do not turn on.	⇒ 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 •

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-BURGER ASSEMBLY UNIT**

Product code: **VIHBA**

Customer name.....

Date of delivery.....

Machine serial number.....

Damage comments.....

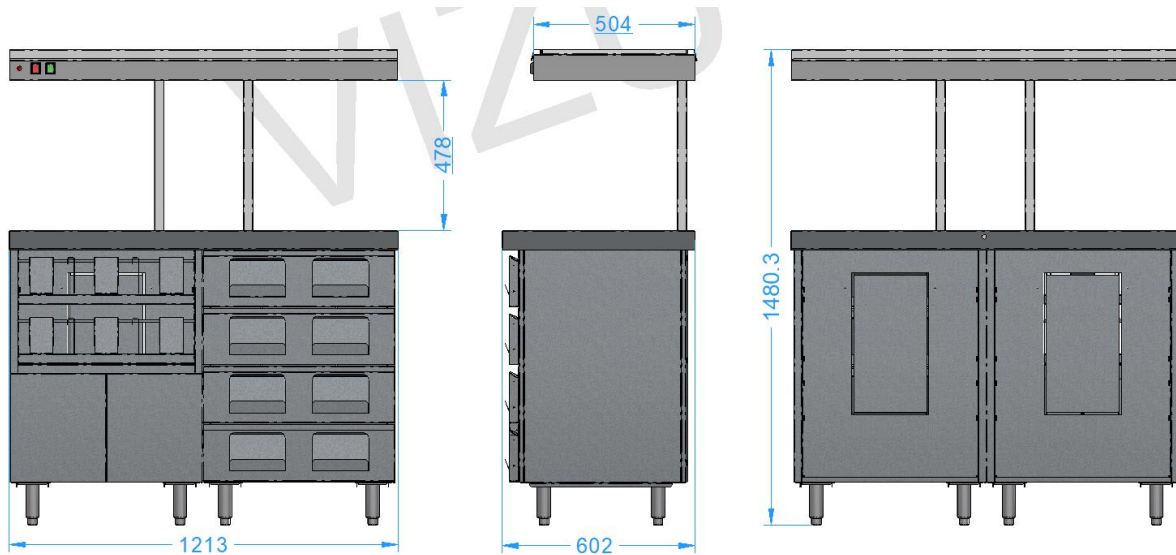
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Please indicate on the pictures where the unit is damaged.



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 for 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 within 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.

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Model Number: **VIHBA**


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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