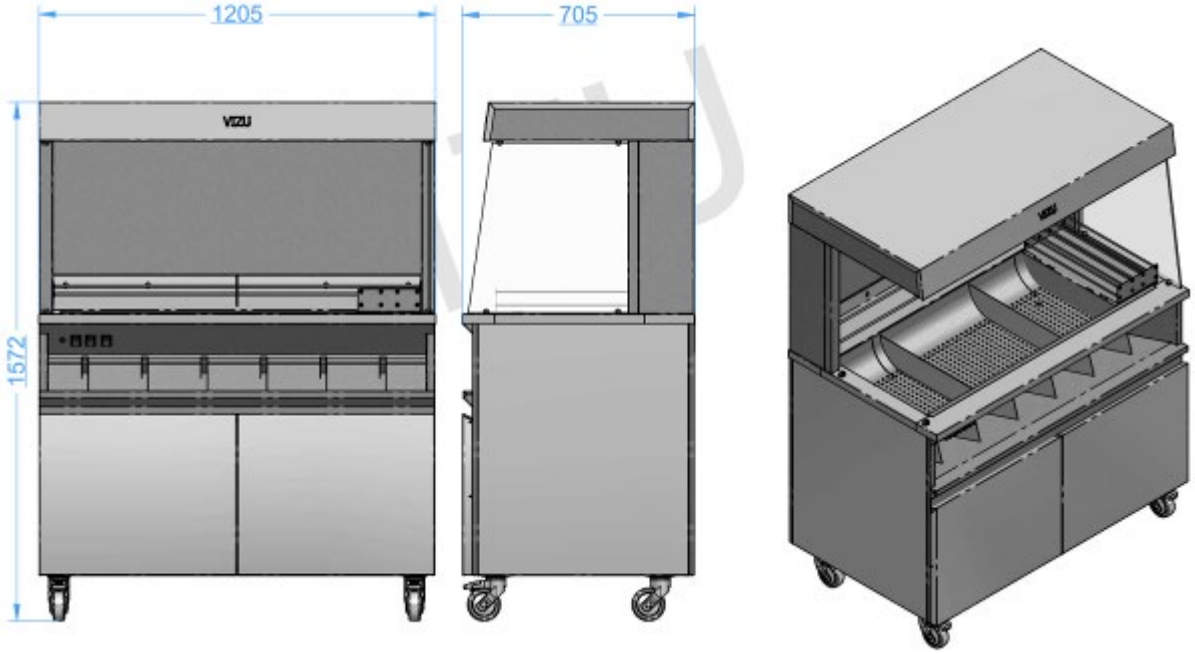
# Vizu Super Fries



- Featuring “Tilt-n-Clear” bagging rack
- Flip up rear rack for easy chip clearance
- Removable chip dump and bagging rack for easy cleaning
- Independent top and bottom heat
- 3 divided storage section for fries and additional storage cupboard

# Super Fries Specification Page




## Model VISF

| | |
|---|---|
| **Dimensions**<br>Height<br>Width<br>Depth | **Machine**<br>1570mm<br>1205 mm<br>705mm |
| **Weight** | 110 kg |
| **Electrical**<br>Running Amps<br>Connection Type<br><br><br>International Option | 1 phase, 50Hz AC, 230v, 2.5Kw<br>13 Amps<br>2m BESCHUKO Euro cable with, MFEUROCONVERT Euro to UK converter plug<br>N/A |

All ***Vizu Super Fries*** 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 for the transfer of chips from fryers to bags. Fresh chips are poured into preparation area where they are salted and then bagged.

## *Assembly 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.

## *Installation*

Your *Vizu Super Fries* unit can be set up to work either to the left- or right-hand side of your fryer(s).

Check both heat switch and light switch are in the OFF position.

Firstly, position the Super Fries unit in the desired position and lock both front castors in position. Connect this to the power supply.

In order to be able to load the Super Fries unit with fries, the side glass needs to be on the opposite side of the machine to the fryer(s). If the glass needs to be moved this is possible by unscrewing the grub screws and sliding the glass out, to re-fit simply slide back in and tighten screws.

## Operating Instructions

1. Use the switch with the green LED to start heating of the under-pan element.



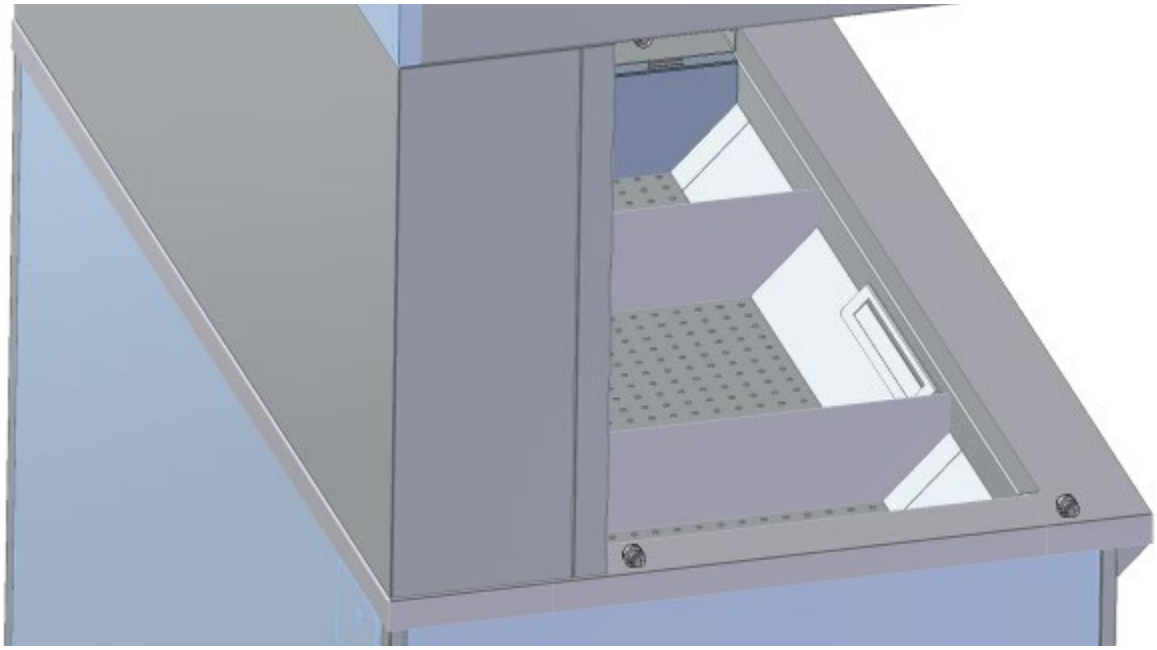
2. Use the switch with the red LED on the left to light the pair of left sided heat lamps.
3. Use the switch with the red LED on the right to light the pair of right sided heat lamps.
4. Allow 20 minutes to reach operating temperature.
5. When fries are cooked, lift out of oil, and allow to drain.
6. When draining is complete move basket across to Super Fries serving area and tip contents carefully into tray.
7. Take the saltshaker from its holder and add salt as desired.
8. Now using the fry scoop, slide a bag/box over the bottom and scoop chips.
9. The bags full of fries can now be placed in the bagging rack prior to sale.

**Note:** It is important that fries are held for no longer than **10 minutes**. After this time the quality of the fries will deteriorate.

## Additional equipment, to suit Super Fries

As well as the equipment supplied, the Super Fries is fitted with part inside the chip draining plate that will act as a chip scoop holder.

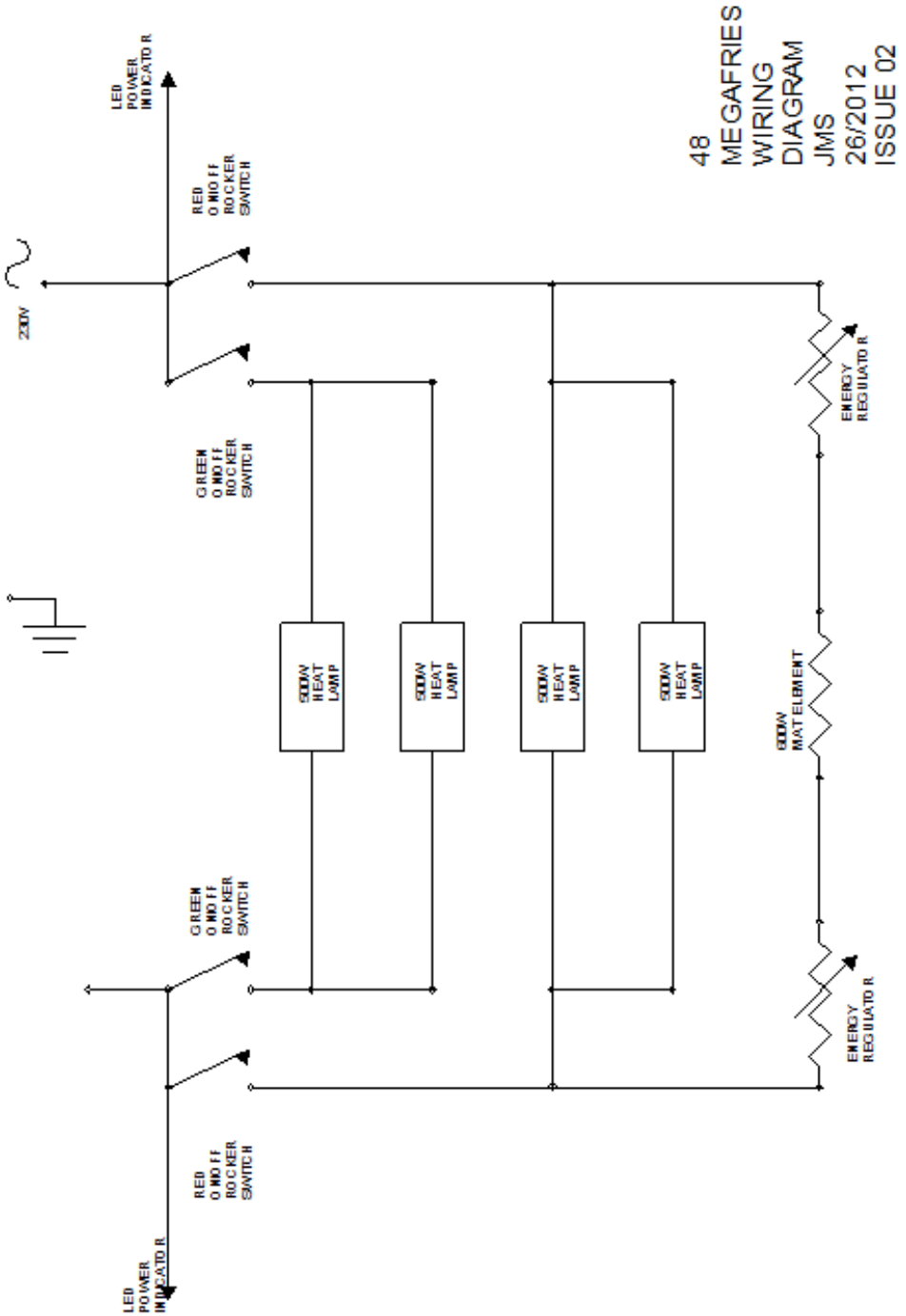
1. Chip Bagging Scoop holder & handle



## Cleaning: Every Day

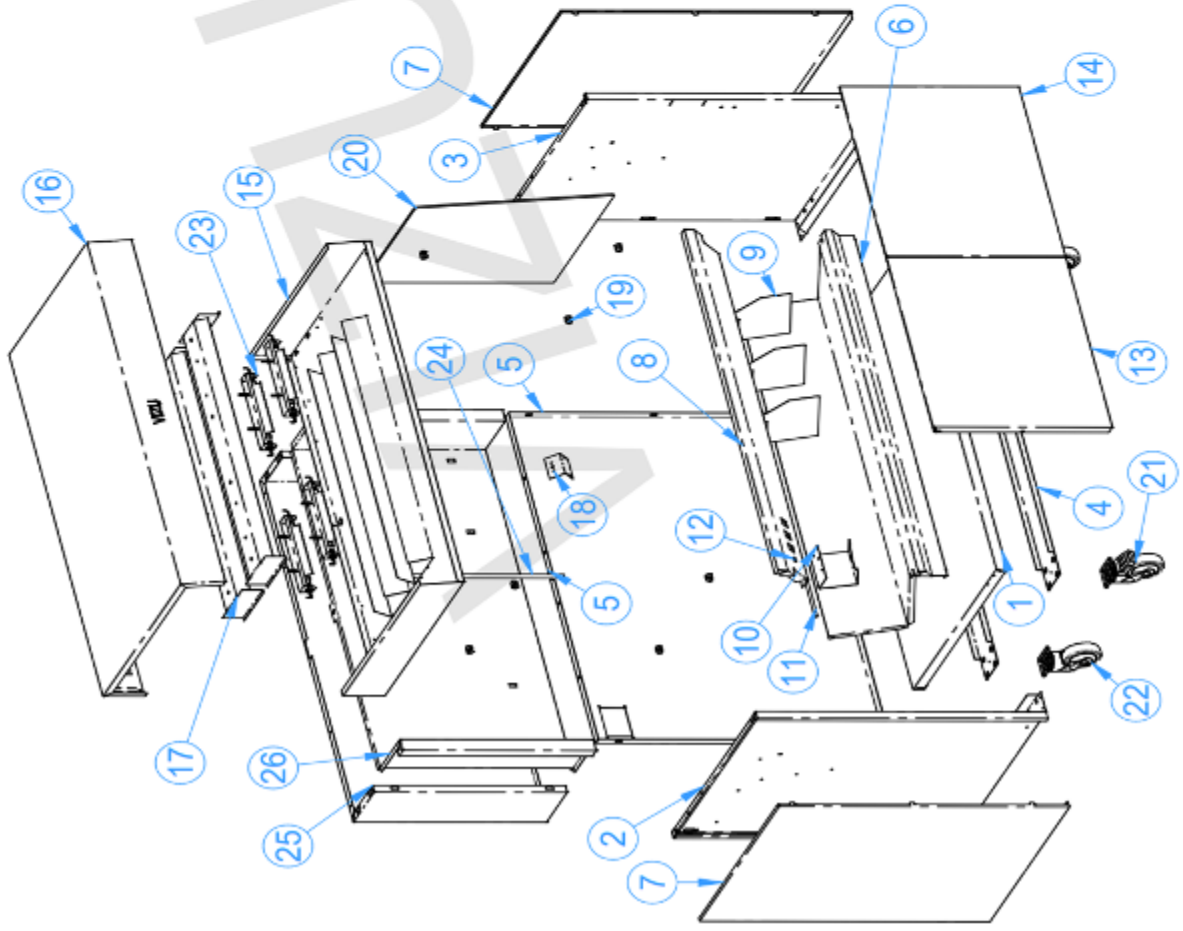
1. 'Switch OFF' and remove electrical cord from power supply. Allow unit to cool.
2. First of all, remove the bagging rack and wash in warm soapy water.
3. Remove the perforated serving tray, wash in warm soapy water.
4. Wipe the inner tray and all exterior surfaces of machines with a soft damp cloth.
5. Remove side glass by unscrewing the grub screws and sliding the glass out, to re-fit simply slide back in and tighten screws. Should be cleaned with warm soapy water.
6. Dry all parts thoroughly and refit in order they were removed.

## Wiring Diagram

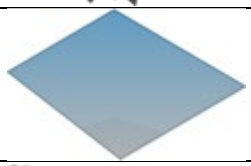
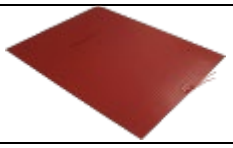


# EXPLODED VIEW

| Item Number | File Name (no extension) | Quantity |
|---|---|---|
| 1 | C47-01 BASE_ | 1 |
| 2 | 48-01 SIDE PANEL_D | 1 |
| 3 | 48-01 SIDE PANEL_D_mir | 1 |
| 4 | C47-04 STIFFENING CHANNEL_ | 2 |
| 5 | C47-03 REAR PANEL_ | 1 |
| 6 | C47-02 INTERLOCK LEVEL BUCKET SHELF_ | 1 |
| 7 | 48-12 OUTER SIDE v0.01 | 2 |
| 8 | C47-08 INSTRUMENT PANEL_A | 1 |
| 9 | OCP-078 FRIES CHIP BAG DIVIDER_ | 3 |
| 10 | OCP-032 SALT SHAKER HOLDER_A | 1 |
| 11 | C47-12 INTERLOCK ROD_ | 1 |
| 12 | MF NE30 LIGHT RED | 1 |
| 13 | VISMF DOOR ASSY LEFT HAND_ | 1 |
| 14 | VISMF DOOR ASSEMBLEY RIGHT HAND_ | 1 |
| 15 | C47-11 INTERLOCK HOOD INNER_ | 1 |
| 16 | C47-10 HOOD OUTER_ | 1 |
| 17 | OCP-120 HOOD LIGHT HOLDER_ | 2 |
| 18 | OCP-114 SHORT THERMOSTAT BRACKET_ | 1 |
| 19 | MF COB-CR | 7 |
| 20 | MFMEGAGLASS2_ | 1 |
| 21 | 5377PJP100P90 | 2 |
| 22 | 5370PJP100P90 | 1 |
| 23 | MF500PLUGIN | 4 |
| 24 | OCP-037 12.5 CONDUIT TUBE | 1 |
| 25 | C47-07 INTERLOCK BACK PANEL OUTER_ | 1 |
| 26 | C47-06 INTERLOCK BACK PANEL INNER_ | 1 |



# SPARE PARTS LIST

| PART NO. | DESCRIPTION | *QTY* | |
|---|---|---|---|
| MFE5057071010 | Energy regulator | 1 |  |
| VISW17 | Red switch | 2 |  |
| VISW15 | Green switch | 1 |  |
| MFMEGAGLASS2 | 6mm toughened side glass | 1 |  |
| MF500PLUGIN | 500W lamp (plug in) | 4 |  |
| Mf500HOLDER | Lamp holder and reflector | 4 |  |
| MF5377PJP100P50 | Swivel castor with brake | 2 |  |
| MF5370PJP100P50 | Swivel castor, no brake | 2 |  |
| MFELBCE600W | 600W Mat element | 1 |  |

| PART NO. | DESCRIPTION | *QTY* | |
|---|---|---|---|
| MF374-1029 | 10mm LED Power Indicator | 1 |  |
| MF817-8877 | Black Nylon 66, strain relief cable bush | 1 |  |
| BESCHUKO | H05Rr-F 2Mtr. Rubber C032 | 1 |  |
| MFCTB10N | Single pole ceramic blocks | 2 |  |
| VILE14 | Switch Cover Bevel MF1026 | 2 |  |
| MFCOB-CR | Cob-Cr shelf support | 8 |  |
| MFEUROCONVERT | Euro to UK converter plug In black 19-1032 | 1 |  |
| MF354Z | 2 Pole 5amp term block TB06 | 6 |  |
| MFOHSL01 | High temperature sleeving | 1 |  |

| PART NO. | DESCRIPTION | *QTY* | |
|---|---|---|---|
| MFHIN005 | Hinge mounting plate 50 x 50 x 10mm | 2 |  |
| MFHIN008 | Hinge 100mm x 80mm x 70mm | 2 |  |

## Fault Finding

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

| Problem | Probable Cause | Solution |
|---|---|---|
| 1. Indicated ON/OFF switch does not light up | No power to machine.<br><br><br><br>ON/OFF switch off<br>ON/OFF switch faulty | Check machine is plugged in and switched on.<br>Check fuse in 13a plug.<br>Check circuit breaker at main supply board is in (ON).<br>Check Switch<br>Replace switch. |
| 2. Unit will not heat up. | No power to machine.<br><br><br>Red indicator switch OFF<br>Red indicator switch faulty<br><br>Thermostat faulty.<br>Heat element faulty | See section 1<br><br><br>See section 1<br>See section 1<br><br><br>Check and replace if necessary<br>Check and replace if necessary |
| 3. Lights do not illuminate | No power to machine<br><br><br><br><br>Green indicator switch off<br><br>Green indicator switch faulty<br><br>Heat lamp broken | Check machine is plugged in and switched on.<br>Check fuse in 13amp plug.<br>Check circuit breaker at main supply board is in (ON)<br><br>Check switch<br><br>Replace switch<br><br>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: **SUPER FRIES**
Product code: **VISF**

Customer name……

Date of delivery……

Machine serial number……

Damage comments……

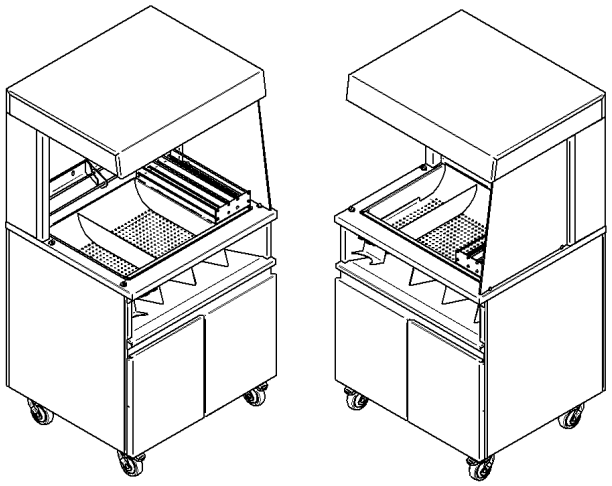
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Please indicate on the picture where the unit is damaged



Courier name……

Please cut this page out and post to ***Fast Food Systems***
(The address is on the back of this manual)

# 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.

**NOTES:**

Model Number: VISF

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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