

VIZU® Pass Through Cabinet

VIPC

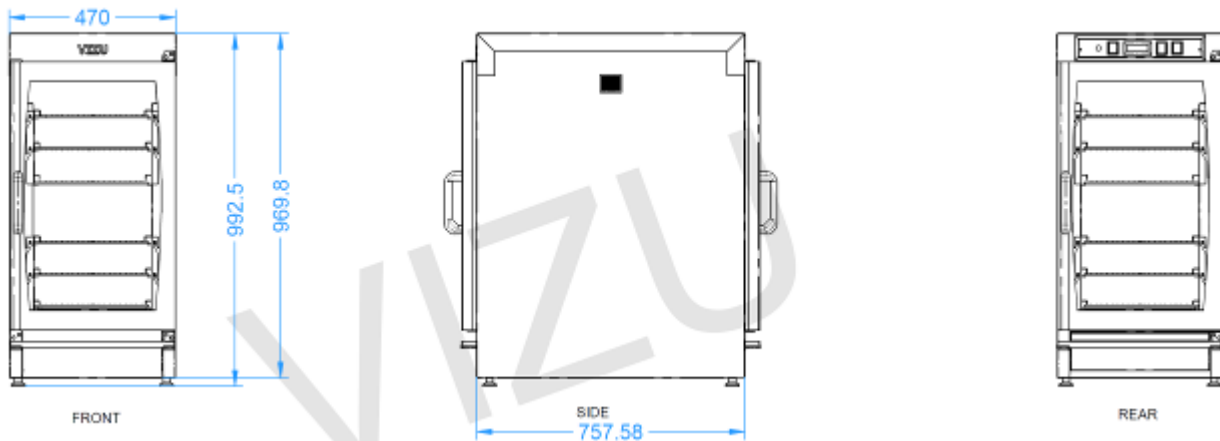


- Counter top 'Pass Through' With a small footprint
- Cooked food holding with multi-level racks (multi stack)
- Front and rear flap access for quick loading and unloading
- Thermostatically controlled environment
- Illuminated interior

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VIPC SPECIFICATION PAGE

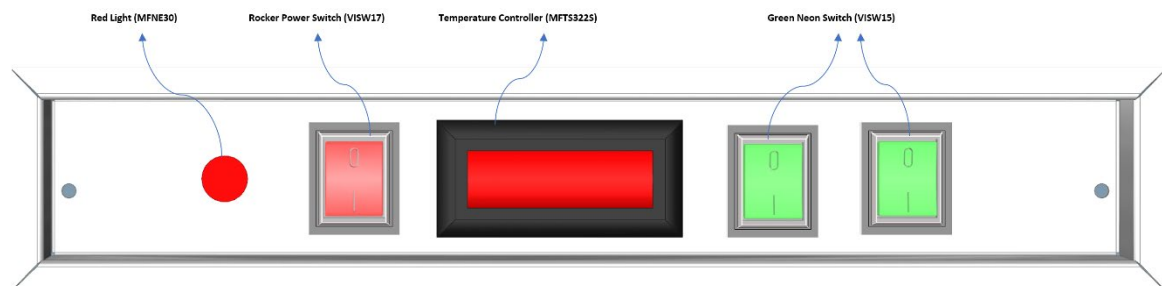


Model VIPC

<i>Dimensions</i> Height Width Depth	<i>Machine</i> 993 mm 470 mm 756 mm
<i>Weight</i>	~ 100kg
<i>Electrical</i> Running Amps Connection Type International Option	1400w, 1 phase, 50Hz ac 230v, 6 Amps BSCHUKO 2/3 PIN PLUG N/A

VIPC Control Panel- Labelled Views

The below image shows the individual parts and part names for the 'Multi Stack Pass-Thru' Control Panel situated on the back of the machine. Please refer to this image for more information regarding the product installation as well as use instructions.



All *Vizu Pass Through 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 foods in a humid atmosphere. Being a pass-thru unit, the machine can be loaded from one side and unloaded from the other.

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 a level surface
4. Machine must be supplied with fresh water manually.
5. Machine must be plugged into a 13Amp power supply.
6. Install all removable parts including; Element Cover, Side mounted 'Rack Supports', Gastro Pans and wire racks.
7. Install racking by sliding it into the 'Rack Supports'
8. Make sure all parts are seated correctly by checking all parts at both sides of the machine.

Switch Controls

- Red Switch – 'ON/OFF'
 - Controls the temperature within the cabinet via the digital thermostat
- Green Switch - 'LIGHTS'
 - Operates the lights within the unit
- Green Switch – 'HUMIDITY'
 - Operates humidity system within the unit – Can work with manual fill

Instructions for use

1. Ensure Mains power is on – The red 'POWER' light should be lit
2. Turn red 'ON/OFF' switch to 'ON'
3. Turn green 'LIGHTS' and 'HUMIDITY' switches to 'ON'
4. Leave the machine for 20 minutes to heat and humidify
5. Turn on load food as required, from the 'Control Side' and unload from the 'Draw Side'

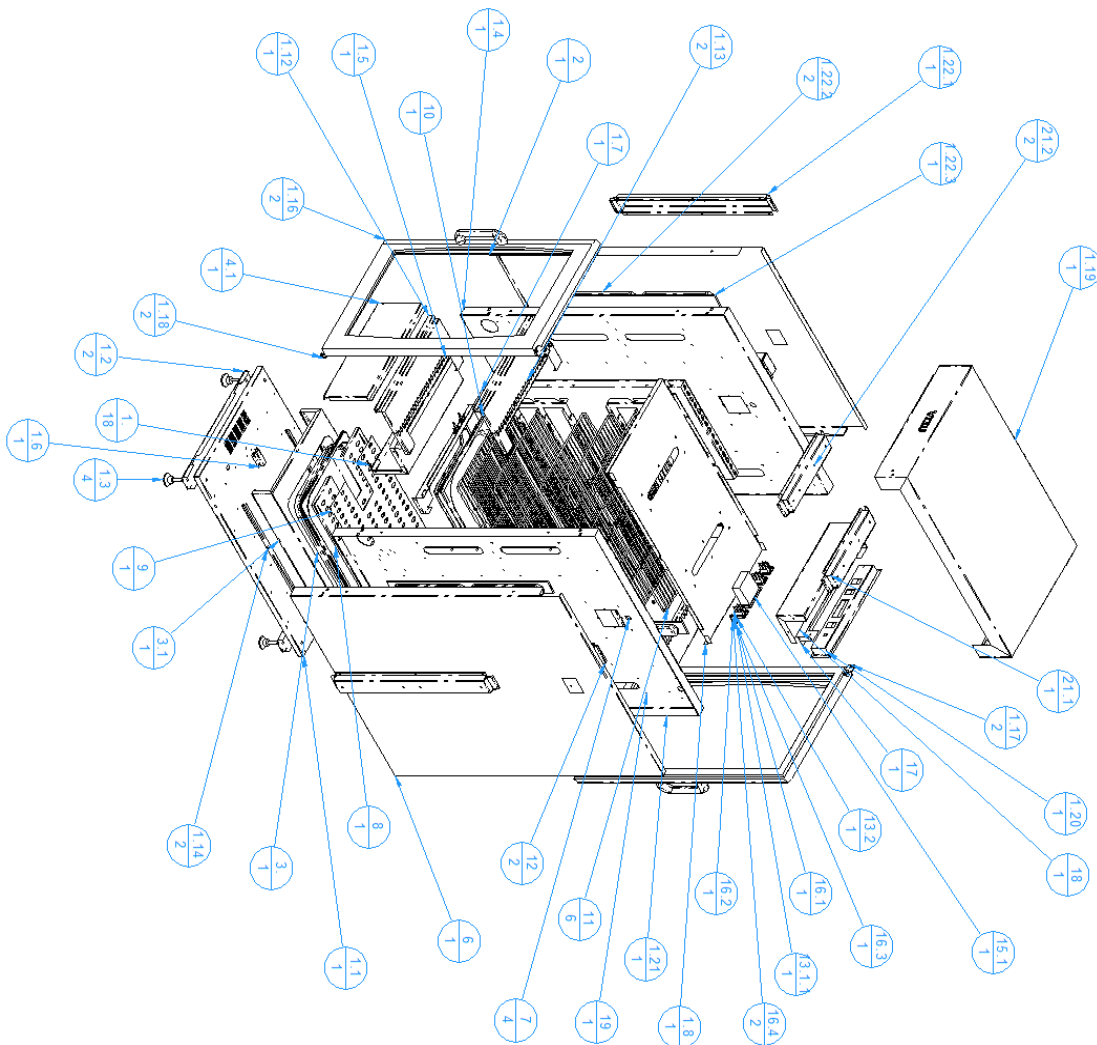
LED Indication

- When the unit is on the red POWER LED indicator will be lit.
- When the ON/OFF switch is lit, the unit has power to the heating system, this is also indicated by the Digital display being lit
- When the GREEN LIGHTS switch is lit, power will be going to the lighting system
- When the GREEN HUMIDITY switch is lit, power will be going to the humidity system

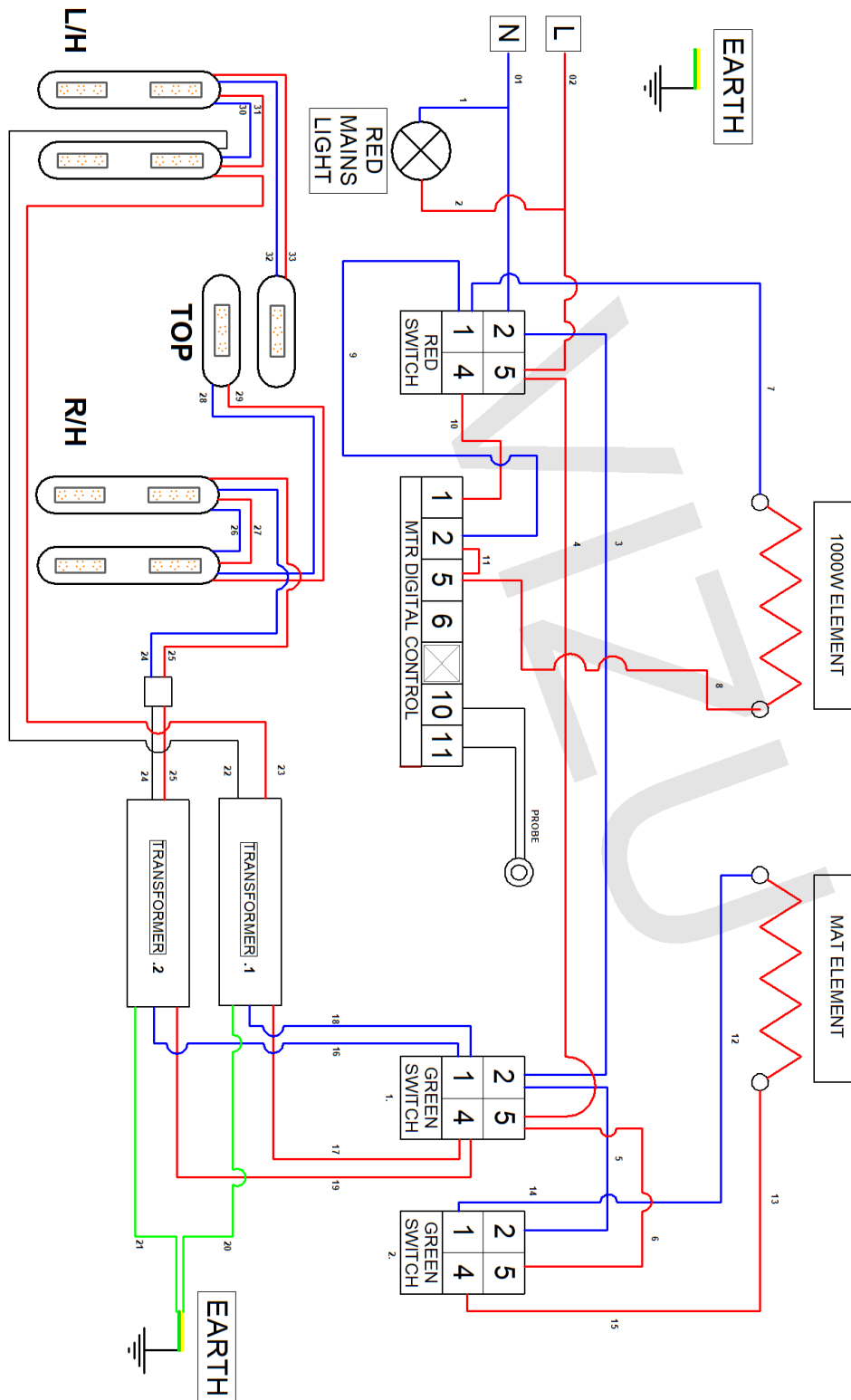
Exploded View

This page can be used as a reference when communicating with FFS Brands Manufacturing team to help describe parts and locations in the machine.

Item	File Name (for selection)	Q
1	C46-00 VFC VIZU PASS THRU	1
1.1	C46-00 VFC MAIN ASSY B	1
1.2	C46-01 Base Panel B	1
1.3	285-107 Base Foot	2
1.4	MEFT-H-44ENIMS	4
1.5	C46-02 Inner Side Panel	1
1.6	C46-11 Control Area Void A	1
1.7	C46-10 Cable Channel	1
1.8	C46-12 Heat Deflector	1
1.9	C46-18 Top Under Side D	1
1.10	C46-14 Heat Deflector A	1
1.11	C46-13 Flap Bumper Draw	1
1.12	C46-04 Flap Bumper Draw	1
1.13	285-120 Air Return Duct A	2
1.14	285-123 Water Tray Heat	2
1.15	VFC DOOR - FRAME B	2
1.16	C46-20 DOOR HINGE	2
1.17	C46-15 Top Up D	1
1.18	C46-28 - TOP CONTROL	1
1.19	C46-02 Inner Side Panel E	1
1.20	OCF-142 PASS THROUGH	4
1.21	OCF-141 PASS THROUGH	1
1.22	MFPSTERBOX LED	2
1.23	OCF-140 PASS THROUGH	1
1.24	C46-03 Outer Side Panel	1
1.25	C46-03 Water Drain Assy	1
1.26	285-127 Water Drain Heat	1
1.27	285-129 Water Drain Foot	1
1.28	C46-05 Water Drain Foot	1
1.29	C46-06 Control Panel Assy	1
1.30	C46-03 Control Panel Assy	1
1.31	C46-09 Outer Side Panel C	1
1.32	285-127 Rack Slide	4
1.33	285-139 Water Tray Cover	1
1.34	285-140 Water Tray Cover	1
1.35	GN 1-1 H20 - POST 2016	1
1.36	COT911-100 - GN 10Y1 GND	6
1.37	C46-23 SIDE AIR PASSAGE A	2
1.38	VISW 15 + VILE14 - ROCKER	2
1.39	VISW 15 ROCKER SWITCH	1
1.40	VISW 15 PART 1	1
1.41	VISW 15 PART 2	1
1.42	VILE14 ROCKER SWITCH	1
1.43	VISW 17 + VILE14 - ROCKER	1
1.44	VISW 17 ROCKER SWITCH	1
1.45	VISW 15 PART 1	1
1.46	VISW 15 PART 2	1
1.47	VILE14 ROCKER SWITCH	1
1.48	DIGITAL TIMER	1
1.49	SHOWCASE DUNBY DIGI	1
1.50	DUNBY DIGI THERMOSTAT	1
1.51	MP NEED LIGHT RED	1
1.52	LIGHT MAIN BODY	1
1.53	LIGHT BACK PIECE	1
1.54	LIGHT BURNER LENSE	2
1.55	C46-27 CONTROL PANEL	1
1.56	C46-28 CONTROL PANEL	1
1.57	C46-26 Flap Bumper Draw Side	1
1.58	C46-24 Flap Bumper Draw Side	1
1.59	OP LIGHT HOUSE ASSEMBLY	2
1.60	OCF-144 PASS THROUGH	1
1.61	MFPSTERBOX LED	2
1.62	51-01 THERMO COUPLE	1



Wiring Diagram



Spare Parts List

PART NO.	PART NAME	QTY.	
MFSP14	1000W 230V HEATING ELEMENT	1	
MFNE30	RED LIGHT	1	
VISW17	ROCKER SWITCH REVOLVA MFC1553ALR	1	
VISW15	GREEN NEON ROCKER VIZU BURGER/PASSTHRU	2	
MFMT11TIRES	Ltr-5Tsre-A(P) Digit Therm. With Probe	1	
MFLA100	OVEN LAMP ASSEMBLY 25W	18	
BESCHUKO	H05RR-F 2MTR RUBBER C032	1	
MFEUROCONVERT	EURO TO UK CONVERTER PLUG BLACK 19-1032	1	

PART NO.	PART NAME	QTY.	
MF8837548	WAGO 221 Series Lever Connector, 3-Way, 32A, 24 → 12 AWG	8	
MF8837544	WAGO 221 Series Lever Connector, 2-Way, 32A, 24 → 12 AWG	4	
C07911/100	GN 1/1 GRID / SHELF STAINLESS	6	
GSGAST90002	1/1 GASTRONORM PAN - 20mm DEEP	2	
GSGAST90022	GASTRONORM PAN 1/1 65mm DEEP	1	
MFPS12-36W-GN-B	Agilight 36W, 12V, IP68 Power Supply (187 x 41 x 29)	2	
MF817-8877	NYLON STRAIGHT RELIEF CABLE BUSH	1	
MF605-649	Grommet	1	
MF225WELEMENT	225W mat element 0.75Amps 0.225Kw 230V	1	

Cleaning instructions - Daily

1. Disconnect the machine from the power supply before cleaning and allow to cool.
2. Remove food as well as gastronorme pans and wire racks, wash thoroughly in warm soapy water, rinse and dry.
3. Remove the side racks and wash in warm soapy water, rinse and dry.
4. Remove the element cover and wash in warm soapy water, rinse and dry
5. Doors may be wiped with a soft damp cloth, dry thoroughly taking care not to damage the plastic.
6. Remove the water tray assembly, lift the float and take out water gastronorme plan and clean thoroughly, (take care not to damage float assembly).

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.

N.B - For Hard Water Areas

We recommend the use of softened water to avoid scale build up.

Please be aware of these guidelines as scale is not covered by our warranty, as noted earlier in this manual

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, replace if faulty. Check circuit breaker at main supply board is in (ON) position. 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 Red switch Switch ON Green switch. Check fitted correctly Replace lamp/bulb
4. Unit does not heat up.	No power to machine ON / OFF switch OFF ON / OFF switch faulty Digital thermostat faulty Thermocouple faulty Heat element faulty	See section 1. Switch ON Replace Switch Replace thermostat As indicated on controller replace thermocouple Replace element

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 Pass Through Cabinet**

Product code: **VIPC**

Customer name.....

Date of delivery.....

Machine serial number.....

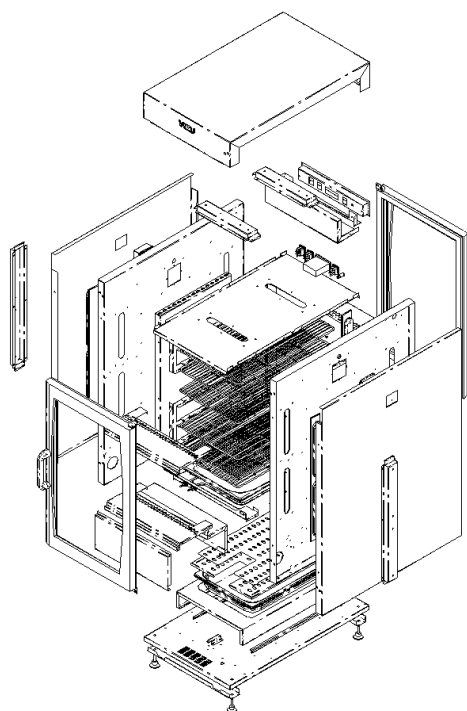
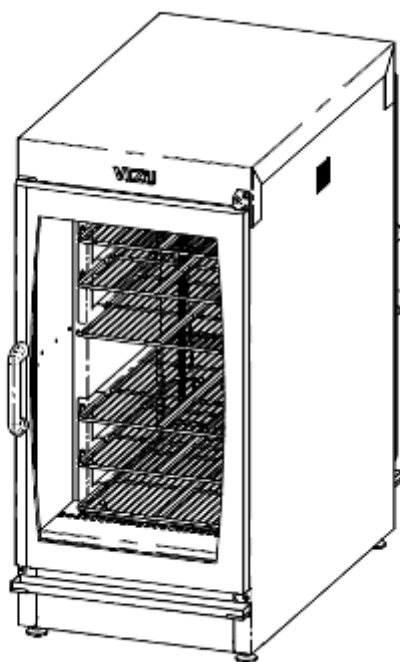
Damage comments.....

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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)



Warranty 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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