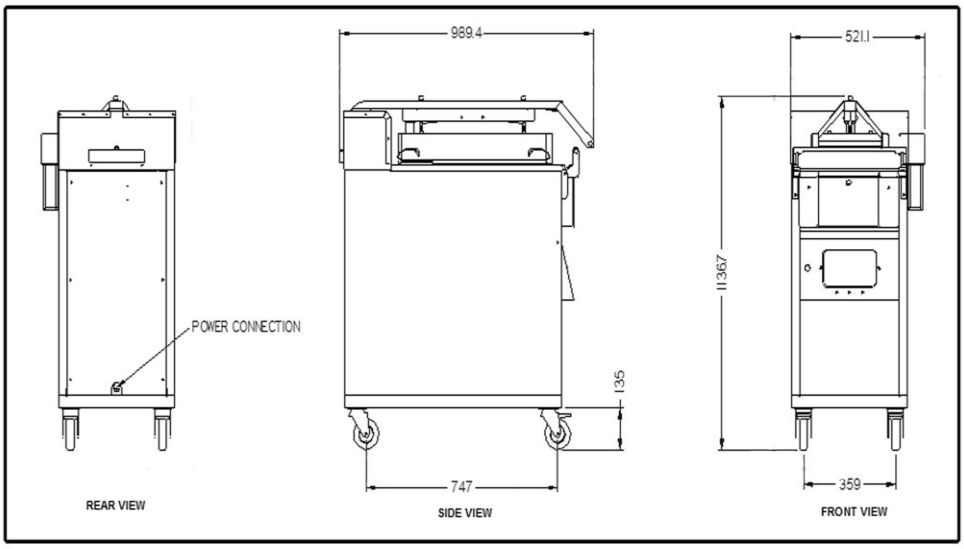
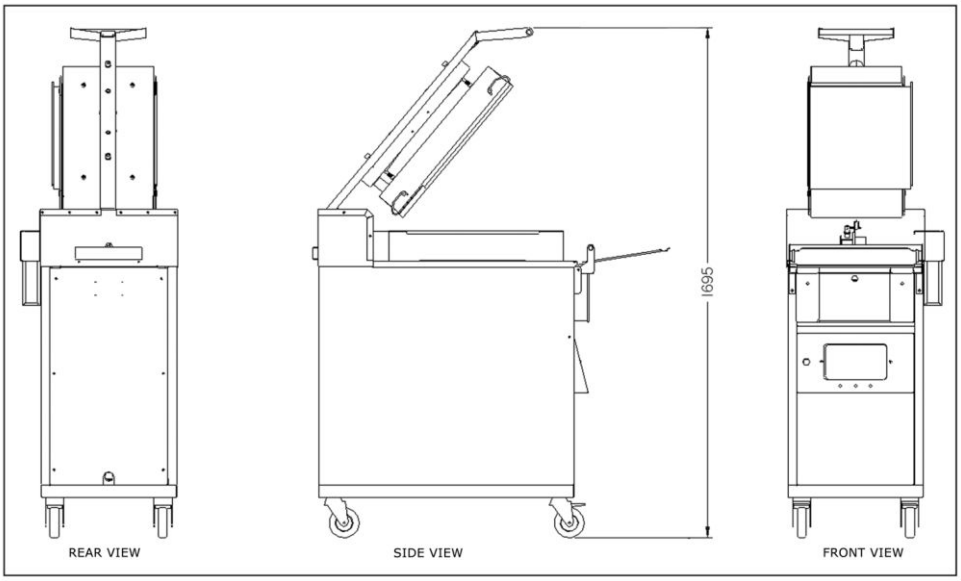
Clam Griddle

VICG450M

- Ideal for a variety of different products.
- Easy to use ‘One Touch’ Fastron controller with 10 cooking programs to ensure consistent product.
- Audible alarm and self-lifting top plate limit wasted product.
- Built for simple operation and easy cleaning.
- Optional ribbed top plate for char- grilled cooking.





Model VICG450M

Dimensions	**Machine**
Height	1140mm
Width	525mm
Depth	990mm
Weight	110kg
Electrical	3 phase, 50HZ AC, 415v, 9Kw
Running Amps	39 Amps
Connection Type	5 Pin plug
International Option	N/A

All ***Vizu Clam Griddles*** 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

Meat of all kinds can be cooked on the Vizu Clam Grill.

Once the appropriate cooking program has been selected the appropriate cooking program has been selected the product is placed on the hot griddle plate. The top clam platen is pulled down and latches shut, beginning the cooking cycle, after which the machine will automatically open.

Assembly Instructions

Remove all packing from the unit.

Peel off all protective plastic covering from metal

Installation

Position the *Vizu Clam Griddle in* desired position, close to a suitable electrical supply and connect.

Note: this unit is three phase so with plug supplied

Operating Instructions

1. Switch the Clam on by pressing the green button located on the front panel.
2. If necessary switch on the controller by pressing the On/Off button located in the bottom left corner.
3. Select the desired product by pressing the relevant button, e.g. for 4oz burger select button 2.
4. When the cooking plate has reached the pre-set temperature the display will show TOP-REDY and BOT-REDY. Allow 20 minutes for this.
5. Place the product on to the grill surface. NO OIL IS REQUIRED.
6. Pull the Clam down using the handle.
7. Pull the handle down until the Clam is fully closed. The timer will beep and the latch will hold the Clam closed until the timer finishes.
8. At the end of the pre-set cooking cycle the timer will beep and the Clam will open automatically.
9. Remove the cooked products with a spatula.
10. After each batch of product, wipe the Teflon using the rubber bladed squeegee – this removes the grease.
11. Scrape the chrome platen using the scraper. Hold the scraper with 2 hands at an angle of 45˚ push down firmly and remove all the grease and debris.
12. Use the trough tool to clean the side of the grill platen.

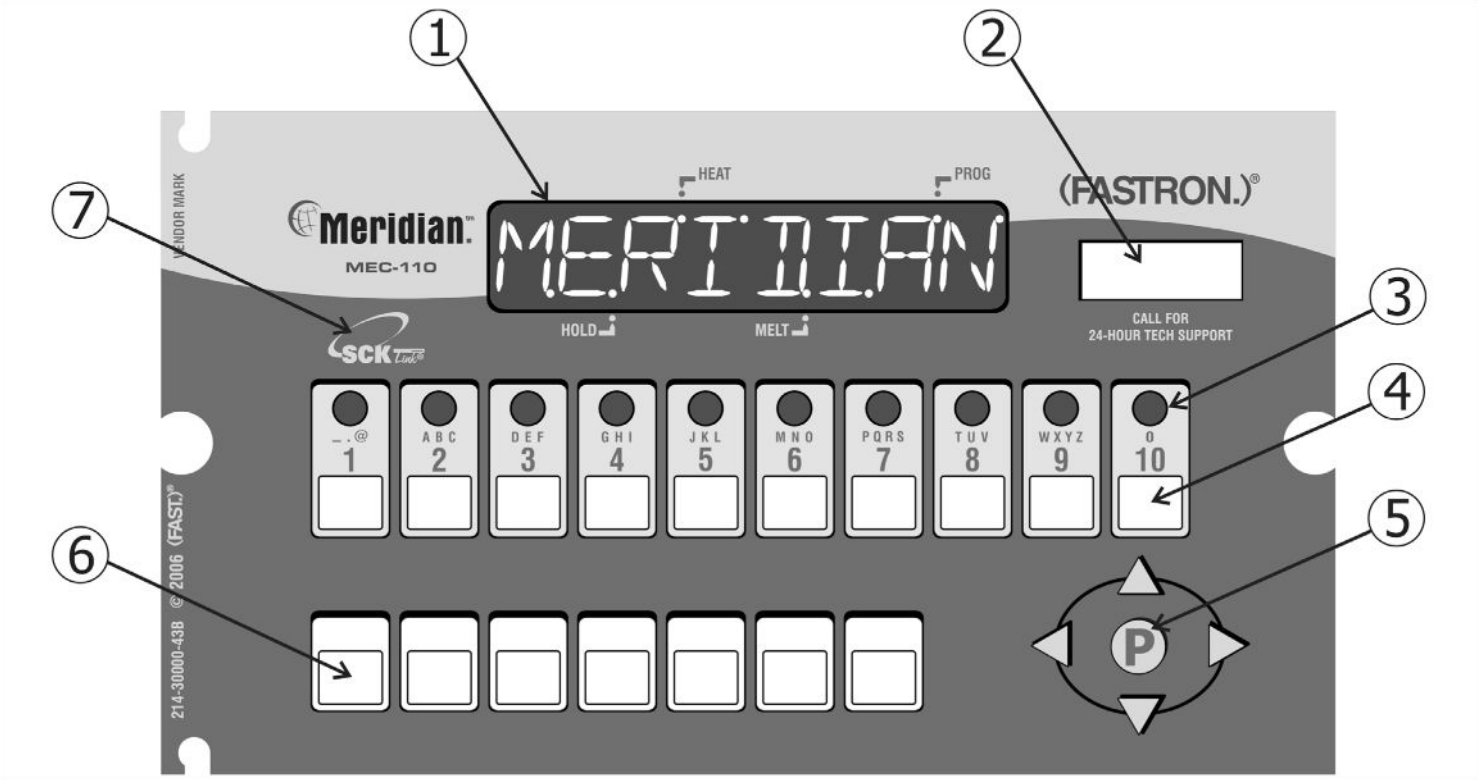
Cleaning Instructions

1. Switch the grill off by pressing the red off switch located on the front panel
2. Clean the 'non-stick' sheet with the rubber squeegee.
3. Clean the grill surface with ice. Tip a handful of ice on to the grill surface. (If ice is not available use warm water)
4. Use the scraper to thoroughly scrape the grill surface. The ice will loosen the debris and help remove the grease.
5. Use the brass wire brush and some more ice to scrub away stubborn stains.
6. When the grill is cool sprinkle a little some Keating Klenzer on to the grill surface and add some water to make a paste.
7. Then polish the surface grill with paper roll.
8. Remove and clean the grease troughs.
9. Clean all the stainless steel surfaces of the grill with non-chlorine based de-greaser.
10. Wipe the entire surface with paper towel
11. When the grill has cooled sufficiently, remove the 'non-stick' sheet by unclipping the four clips at the corners
12. Clean the 'non-stick' sheet with a non-abrasive cloth or sponge and some normal washing up liquid.
13. Rinse under clean water to remove any detergent.
14. Replace the 'non-stick' sheet carefully.

(FASTRON.)® MERIDIAN CONTROLLER FEATURES

Programming codes

Product Programming	1 7 2 4
System Programming	3 2 2 8
Boiler Programing	1 7 2 4



1	**LARGE LED DISPLAY**: 8-character, 14-segment. Displays programming and cook cycle information.
2	**SERVICE WINDOW**: Locate the controller's serial number and tech support phone number easily.
3	**INDICATOR LIGHTS**: Lit when there's an active cook cycle and in programming mode.
4	**PRODUCT KEYS**: Press to start a cook cycle. Also used in programming. **REPLACEABLE MENU STRIP**: Make menu changes quickly and easily.
5	**(FAST.Nav)™ PROGRAMMING CENTER**: Easy mobile phone-like programming. Access programming mode and change cooking parameters.
6	**FEATURE KEYS**: Used to access programming functions and controller features; keys will vary by model.
7	**SCK LINK®**: Signifies that your control is communications-capable.

FEATURE DEFINITIONS

Programmable Action Alarms
Up to three action alarms can be programmed for each product key. An action alarm alerts the operator to perform some action at a pre-programmed time.

Programmable Appliance Type
A specific type of appliance; i.e., gas, electric or generic can be programmed into the controller.

Energy Saving Manual Setback
Setback, an energy-saving feature, will lower the temperature of the oil after a pre-determined amount of inactive time (1 to 59 minutes). Temperature is programmable from 200-300°F (93.3-148.8°C). Enter setback mode by pressing the SETBACK key. The controller will display COOL or SETBACK and will control the appliance to the programmed setback temperature.

Fahrenheit or Celsius Temperature Display
The controller can be configured to display the temperature in degrees Fahrenheit or Celsius (accessible through System Programming mode).

Programmable (FAST.Flex)™ Timing Mode
Flex or straight timing can be configured for each stage on each product key. To insure consistent, high-quality food product, flex time will adjust the actual cook time taking into consideration the temperature variation due to load size, initial product temperature, product moisture content, and other factors affecting the cook cycle. If cooking by straight time, the controller will cook only for the specified time without adjusting for these variances.

Programmable Filter Lockout Cycle Count
Ensure good-tasting food is always served to your customers by requiring the oil be filtered after "x" amount of times. Any product key with Filter Lockout programmed will cease to operate until the oil is filtered. A filter lockout cycle count (valid range 0 to 99) can be programmed for each product key. To disable filter lockout, enter 0 for the filter lockout count.

Programmable Global Filter Lockout
A single filter lockout cycle count can be programmed to apply globally to all product keys.

Programmable Hold Time Linking
Each product key can be linked to an independent hold timer, or multiple product keys can be linked to a single hold timer.

Programmable Hold Times
Product key hold times can be programmed to track product quality through a specified holding period. Hold time countdown begins as soon as the cook cycle is complete. The controller will sound an alarm when the product's hold time has expired alerting the operator to discard the product.

Automatic Least Hold Display
Product with the least amount of hold time remaining will be shown in the display. Pressing and holding the SCAN key.

Melt Cycle
If the vat temperature is below the Melt Limit Temperature and the controller is ON, it will control the melting of the oil.

Programmable Operating Mode
The controller can be programmed to operate as either a controller or timer.

Programmable Pressure Valve
The pressure valve state for each stage on each product key can be programmed. The valve can be open or closed.

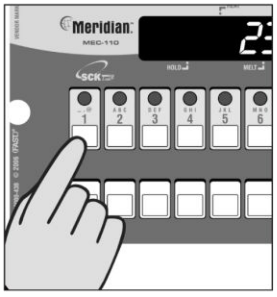
Note: The valve is normally open when not cooking.

Programmable Stage Temperatures
Cook temperatures for each stage on each product key can be programmed. The valid temperature range is 200°F to 400°F (93.3°C to 204.4°).

Programmable Stage Times
Cook times for each stage on each product key can be programmed. The controller is programmable in minutes (up to 99) and seconds (up to 59) and allows up to ten stages per product key.

Note: Multiple cook starts are not allowed if a product key has more than one stage programmed.

OPERATING THE (FASTRON.)® MERIDIAN CONTROLLER



Start a Cook Cycle

Press any product key to start a cook cycle. If the key is programmed, the correct cooking time will be displayed and will immediately start to count down in minutes and seconds. DONE will display when the cook cycle has ended.

The pressure solenoid will also close if programmed to do so, or a basket lift will lower if so equipped.

If DONE is displayed immediately and the unit starts to signal, the product key being pressed is not programmed.

Stop a Cook Cycle

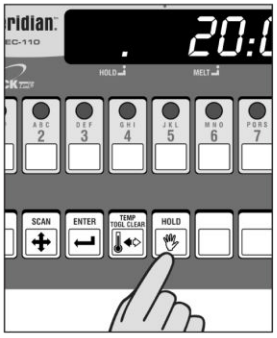
Press and hold an active product key for 3 seconds. Timing will stop.

Respond to a DONE Alarm

Cancel the signal by pressing the same product key used to start the cook cycle.

Action Alarms

If the controller is programmed for action alarms, they will signal at a preset time during the cooking cycle. The signal, a dual-rhythm beeping, will last 5 seconds and then self-cancel. The display will flash the action alarm time and the controller will start counting toward 0:00.



Holding Timers

If the controller is programmed with holding times, they will automatically start counting upon expiration of the cooking cycle.

When there are active hold times, the HOLD indicator light will be lit.

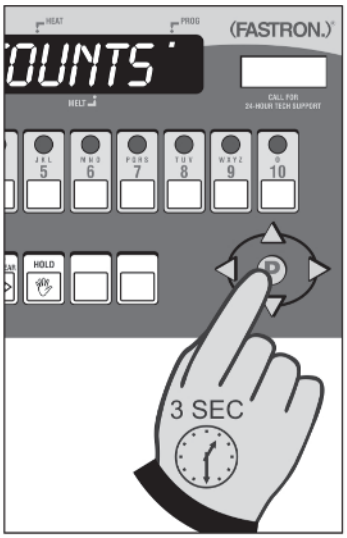
To View All Active Hold Times, press and hold the HOLD key. Upon expiration, the timer will display HOLD and pulse with an audible tone. To acknowledge, press the HOLD key.

OPERATING THE (FASTRON.)® MERIDIAN CONTROLLER

Boil Mode

CAUTION: THE USER MUST CONSULT AND FOLLOW THE APPLIANCE MANUFACTURER'S GUIDELINES FOR CLEANING AND BOILING OF THE FRY VATS. If your fryer manufacturer recommends this procedure, the boil function accurately maintains the fryer temperature at 190°F (88°C) to assist in the cleaning of fry vats. To start the boil process, turn the appliance OFF. Empty the fry vat of oil. Once the vat is emptied of oil and refilled with cold water, the controller and fryer may now go into boil mode.

The fry vat must be below a temperature of 200°F (93.3°C) to enter the boil mode.



NOTE: The fry vat will maintain a temperature of 190°F (88°C) to allow the boil function to be performed.

To Enter Boil Mode: Press and hold the P key for 3 seconds. COUNTS will be displayed.

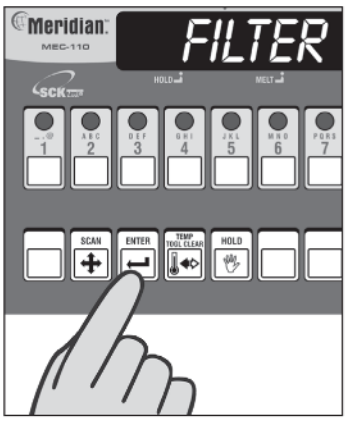
Press the up or down arrow keys until BOIL is displayed, then press the P key. BOIL will be displayed.

To Exit Boil Mode, press and hold the P key for 3 seconds. COUNTS will be displayed.

Press the up or down arrow keys until BOIL is displayed, then press the P key. The controller has now exited boil mode. If unit has an ON/OFF, you can also exit by turning the unit OFF then back ON.

CAUTION: Refill the vat with oil ONLY when it is completely dry.

Fill Mode



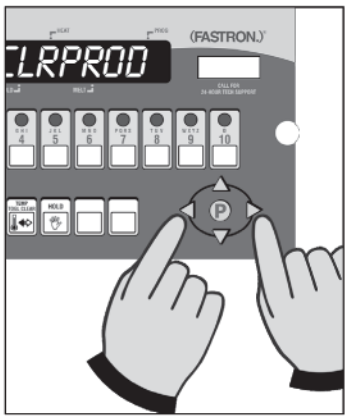
If the controller is programmed for filter lockout, FILTER will appear in the display after the pre-programmed number of cook cycles allowed. The controller will stop operating until the fryer is filtered. After filtering, the display will read FILL. **At this time, the fryer MUST be refilled with oil**. When this step is complete, press ENTER to resume normal operations.

OPERATING THE (FASTRON.)® MERIDIAN CONTROLLER

Product Counts

To Check Product Counts: press and hold the P key for 3 seconds. COUNTS will be displayed.

Press the P key. PROD 1 will be displayed then the number of cooks that were completed on that key. To see the number for each key, continue to press the P key and each product will display PROD X then the number of cooks.



Resetting the Product Counts: Once you go through all keys, the display will show CLRPROD then NO. Use the left and right arrow keys to toggle between YES and NO. Choose YES to reset your product count or NO to save the cook counts that have already been completed. Then press the P key.

The display will show GLOBAL. This is the total product count of all keys combined. Press the P key again. CLRGLOBL then NO will be displayed. Use the left and right arrow keys to toggle between YES and NO. Choose YES to reset your total product count or NO to save the total cook counts that have already been completed. Then press the P key. TOTALX10 is displayed, then a number. Press the P key again.

To Exit Product Counts: COUNTS will be displayed. Press the up arrow key. EXIT will be displayed. Press the P key. The controller will exit programming mode.

DISPLAY DESCRIPTIONS

LO	Controller is in Operating Mode. Actual vat temperature is more than 10 degrees below the programmed vat temperature.
- - - - - - - -	Controller is in Operating Mode. Actual vat temperature is within the proper cooking temperature range. The vat is ready to start a cook cycle.
DROP	
READY	
HI	Controller is in Operating Mode. The actual vat temperature is more than 40 degrees above the highest programmed vat temperature. A continuous audible alarm will sound.
PROBE	Controller's probe is either open or shorted. Display will be accompanied with an audible alarm if shorted. Check or replace the probe.
2:30	Controller is in Operating Mode and a cook cycle is in progress.
DONE	Controller is in Operating Mode and a cook cycle has been completed.

DISPLAY DESCRIPTIONS (CONTINUED)

CODE	Controller is waiting for a pass code to be entered.
PRODUCT	Controller is in Product Key Programming Standby mode.
TIME 1	Stage cooking time (1-10) is displayed.
TEMP 1	Stage cooking temperature (1-10) is displayed.
TIMING 1	Stage timing mode (1-10) (flex or straight) is displayed.
PRESS 1	Solenoid condition (1-10) (open or close) is displayed.
ALMTIME1	Action alarm status is displayed.
FILL	After fryer is filtered, this display prompts you to refill the fryer with oil.
SYSTEM	Controller is in System Programming Standby Mode.
TEMPUNIT	Controller is in Fahrenheit or Celsius Programming Mode.
APPLIANC	Controller is in Appliance Type Programming Mode.

PROGRAMMING: PRODUCT KEY

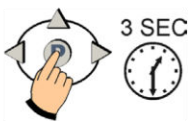
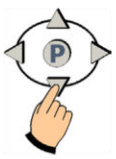
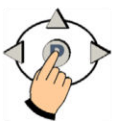
18 button controllers have two displays that show a full line of information; for example:

TIME 2:00

10 button controllers have a single, dual-purpose display that will alternate information; for example:

TIME then 2:00

RECIPE 1724
STORE EMPLOYEE

	COUNTS	PROGRAM
ENTER PROGRAMMING MODE. Press and hold the P key for 3 seconds.	Press the down arrow key.	PROGRAM will be displayed. Press the P key.
		

PROGRAMMING: PRODUCT KEY (CONTINUED)

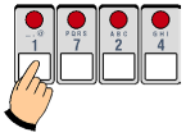
Some controllers may have different options listed.

Depending on model, you can either press the P key to change all programmable settings or you can scroll using the arrow keys to any of the specific options.

Some models have up to 3 action alarms.

CODE

Type in 1 7 2 4 using the product keys. Press the P key.

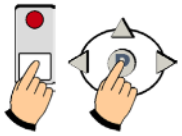


RECIPE

Press the P key. All product key LEDs will light up.

PRODUCT

PROGRAM A PRODUCT KEY. Press the product key you want to program. Press the P key.

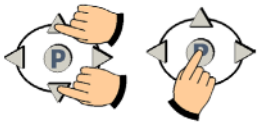


ALL

Press the P key.

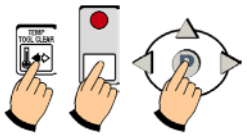
NAME
XXXXXXXX

SET PRODUCT DISPLAY NAME. NAME will be displayed then the actual product name. Use the up and down arrow keys to scroll through the library. Press the P key to lock in your choice.



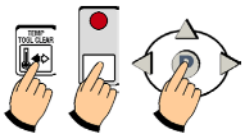
TIME 1
XX:XX

SET COOK TIME. Actual set time will be displayed. To change, press toggle clear to change the time to zero. Type in a new time using the product keys. Press the P key.



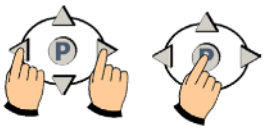
TEMP 1
XXXF

SET COOK TEMPERATURE. Actual set temperature will be displayed. To change, press toggle clear to change the temperature to zero. Type in a new temperature using the product keys. Press the P key.



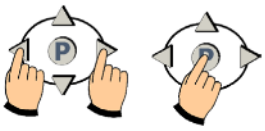
TIMING 1
STRAIGHT
FLEX
SENSITIV

SET TIMING MODE. Use the left and/or right arrow keys to choose Straight, Flex or Sensitivity. Press the P key.



PRESS 1
OPEN
CLOSED

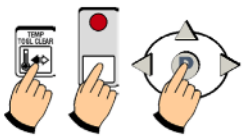
SET SOLENOID MODE. Use the left or right arrow keys to choose either OPEN or CLOSED. Press the P key.



NOTE: On some models, each product key can be programmed with up to 10 stages. If no additional stages are required at this point, set the time to zero. Press the P key to continue to Action Alarm.

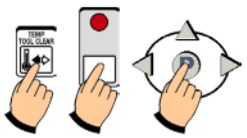
TIME 2
XX:XX

SET COOK TIME #2. Actual cook time will be displayed. To change, press toggle clear to change the time to zero. Type in a new time using the product keys. Press the P key. Repeat above steps.



ALMTIME1
XX:XX

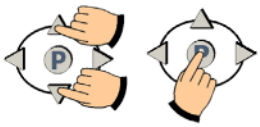
SET ACTION ALARM. Actual alarm time 1 will be displayed. To change, press toggle clear to change the time to zero. Type in a new time using the product keys. Press the P key.



PROGRAMMING: PRODUCT KEY (CONTINUED)

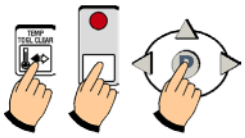
ALMNAME1
XXXXXXXX

SET ACTION ALARM NAME. ALMNAME1 will be displayed, then the actual action alarm name. Use the up and down arrow keys to scroll through the library. Press the P key to either go to next action alarm name, or continue through programming.



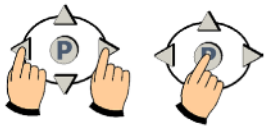
HOLDTIME
XX:XX

SET HOLD TIME. Actual hold time will be displayed. To change, press toggle clear to change the time to zero. Type in a new time using the product keys. Press the P key.



FILTRCNT
X
NONE

SET FILTER COUNT. Actual filter count will be shown (1-99 or NONE). Use the left and right arrow keys to set a new filter count. Press the P key.



ALL

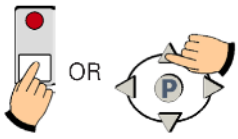
EXIT PROGRAMMING MODE. Press the up arrow key.

EXIT

Press the P key.

PRODUCT

Either press another product key to program and repeat the programming instructions, or exit by pressing the up arrow key.



EXIT

Press the P key.

RECIPE

Press the up arrow key.

EXIT

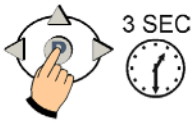
Press the P key.

PROGRAMMING: SYSTEM

SYSTEM 3228
STORE MANAGER

ENTER SYSTEM PROGRAMMING MODE

Press and hold the P key for 3 seconds.



COUNTS

Press the down arrow key.

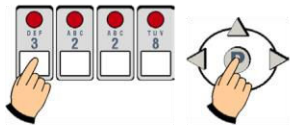
PROGRAM

PROGRAM will be displayed. Press the P key.

PROGRAMMING: SYSTEM (CONTINUED)

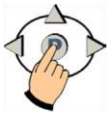
CODE

Type in 3 2 2 8 using the product keys. Press the P key.



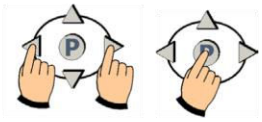
SYSTEM

Press the P key.



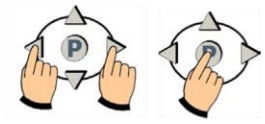
APPLIANC
GAS
ELEC
GEN

SET APPLIANCE MODE. Use the left and/or right arrow keys to choose Gas, Electric or Generic. Press the P key.



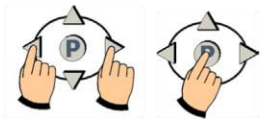
CTRTYPE
TEMPCTRL
TIMECTRL

SET CONTROL TYPE. Use the left and/or right arrow keys to choose Temperature or Time Control. Press the P key.



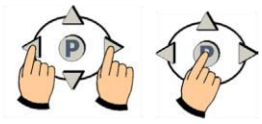
TONEVOL

SET TONE VOLUME. Use the left and/or right arrow keys to choose 1, 2, 3, 4 or NONE. Press the P key.



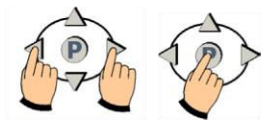
TEMPUNIT
F
C

SET TEMPERATURE SCALE. Use the left and/or right arrow keys to choose Fahrenheit (F) or Celsius (C). Press the P key.



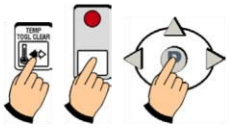
PREHEAT
YES
NO

SET PREHEAT MODE. Use the left and/or right arrow keys to choose Yes or No. Press the P key.



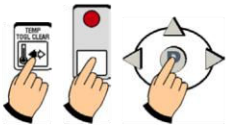
SETBTIME
COOLTIME
XX:XX

PROGRAM SET BACK TIME. Actual set time will be displayed. To change, press toggle clear to change the time to zero. Type in a new time using the product keys. Press the P key.



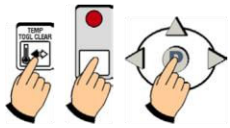
SETBTEMP
COOLTEMP
XXXF

PROGRAM SETBACK TEMPERATURE. Actual set temperature will be displayed. To change, press toggle clear to change the temperature to zero. Type in a new temperature using the product keys. Press the P key.



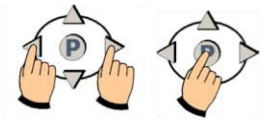
FILTRCNT
X

SET FILTER COUNT. Actual filter count will be shown (1-99). To change, press toggle clear to change the count to zero. Type in a new filter count using the product keys. Press the P key.



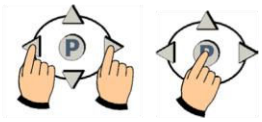
COOKUNIT
MM:SS
HH:MM

SET COOK TIME UNIT. Use the left and/or right arrow keys to choose Minutes/Seconds or Hours/Minutes. Press the P key.

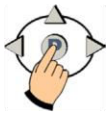


HOLDUNIT
MM:SS
HH:MM

SET HOLD UNIT. Use the left and/or right arrow keys to choose Minutes/Seconds or Hours/Minutes. Press the P key.

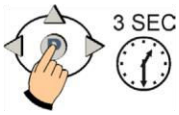
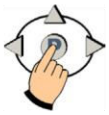
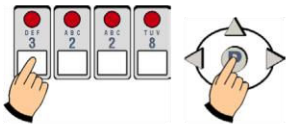
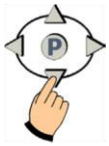
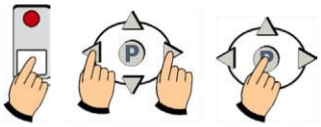
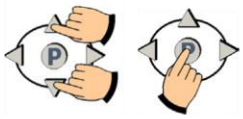


PROGRAMMING: SYSTEM (CONTINUED)

SYSTEM	EXIT	READY
EXIT SYSTEM PROGRAMMING MODE. Press the up arrow key.	Press the P key.	You have now EXITED System Programming Mode and can operate the controller.
		

PROGRAMMING: OFFSET

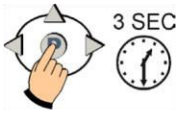
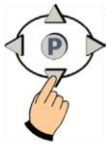
SYSTEM 3228
STORE MANAGER

ENTER OFFSET PROGRAMMING MODE.	COUNTS	PROGRAM
Press and hold the P key for 3 seconds.	Press the down arrow key.	PROGRAM will be displayed. Press the P key.
		
CODE	SYSTEM	OFFSET
Type in 3 2 2 8 using the product keys. Press the P key.	Press the down arrow key UNTIL Offset is displayed.	Press the P key.
		
XXF XXC	OFFSET	EXIT
Use the product keys to enter a new offset temperature. to change from negative to positive, use the left and right arrow keys. Press the P key.	**EXIT OFFSET PROGRAMMING MODE**. Press the up or down arrow keys to scroll to EXIT. Press the P key.	Press the P key.
		
READY		
You have now EXITED Offset Programming Mode and can operate the controller.		

Offset Temperature can be set from 20 to -20F (-6.6 to -28.8C).

PROGRAMMING CUSTOM PRODUCT & ACTION ALARM NAMES TO THE LIBRARY

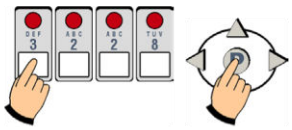
SYSTEM 3228
STORE MANAGER

ENTER LIBRARY PROGRAMMING MODE.	COUNTS	PROGRAM
Press and hold the P key for 3 seconds.	Press the down arrow key.	PROGRAM will be displayed. Press the P key.
		

PROGRAMMING CUSTOM PRODUCT & ACTION ALARM NAMES TO THE LIBRARY (CONTINUED)

CODE

Type in 3 2 2 8 using the product keys. Press the P key.

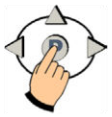


SYSTEM

Press the down arrow key to select either PRODLIBR OR ALRMLIBR.

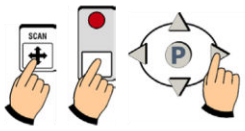
PRODLIBR
ALRMLIBR

Choose either PRODLIBR (Product Library) or ALRMLIBR (Action Alarm Library) by pressing the P key.



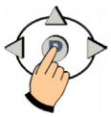
-

A flashing dash will be displayed. Press the SCAN key and use the product keys to spell a new word. Press the right arrow key to advance to the next character position.



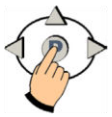
AB

Continue spelling the word. When done, press the P key.



ADD

TO SAVE WORD, press P again. Skip to Exit Library Programming.



TO CANCEL OR MODIFY, see next step.

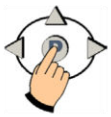
ADD
CANCEL
MODIFY

TO CANCEL OR MODIFY WORD, press the left or right arrow keys to select CANCEL or MODIFY.

IF YOU CHOOSE CANCEL:

CANCEL

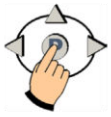
Press the P key to EXIT and cancel the word.



IF YOU CHOOSE MODIFY:

MODIFY

Press the SCAN key to go back and modify the word.



PRODLIBR
ALRMLIBR

EXIT LIBRARY PROGRAMMING. Press the up or down arrow keys until display reads EXIT.

EXIT

Press the P key.

READY

You have now EXITED Library Programming Mode and can operate the controller.

Faultfinder

Any servicing must be carried out by qualified personnel.

Disconnect from power before servicing.

Problem	Possible cause	Solution
Plugged in, power available – 3 LED's on control box not lit	1a Check supply fuses	1aa Check at contactors B+C to element side, down to earth – replace as necessary.
	1b MCB tripped/fault	1bb Possible trip due to spike in power supply – reset and try machine.
	1c Plug/socket fault (on back of control box)	1cc Check connections.
	1d Check MCB input & output when switched in 'ON' position	1dd Replace as necessary.
Power available, LED's illuminated, no top heat	2a Check elements as per procedure 1aa. (Contactor 'B' for top heat), open circuit?	2aa Replace element as necessary.
	2b Check that contactor is closing.	2bb Replace if necessary.
	2c Check 24V supply.	2cc Replace transformer as necessary.
	2d With contactor closed check voltage in and voltage out.	2dd If voltage IN is ok, but NO output, replace contactor.
	2e Check that 1000Ω reading on probe (when at room temperature).	2ee Incorrect reading, replace probe
	2f Check relay '2' illuminated (input + output of 24V).	2ff If input is ok, but NO output, then replace relay.
	2g Check wiring for breaks and/or bad connections.	2gg Repair/replace as necessary.

Faultfinder (Continued 1.)

Problem	Possible cause	Solution
Power available, LED's illuminated, no bottom heat	3a Check elements as per procedure 1aa. (Contactor 'C' for bottom heat), open circuit?	3aa Check at contactor 'C' to element side, for OPEN circuit.
	3b Check that contactor is closing.	3bb Replace if necessary.
	3c Check 24V supply.	3cc Replace transformer.
	3d Check that the contactor is closing and has voltage in and voltage out.	3dd If voltage IN is ok, but NO output, replace contactor.
	3e Check that 1000Ω reading on probe (when at room temperature).	3ee Incorrect reading, replace probe.
	3f Check relay '3' illuminated (input + output of 24V).	3ff If input is ok, but NO output, then replace relay.
	3g Check wiring for breaks and/or bad connections.	3gg Repair/replace as necessary.
Lights on controller fail to switch on.	4a Check plugs and sockets for breaks and/or bad	4aa Correct as necessary.
	4b Check fuses 1+ 2.	4bb Replace if faulty.
	4c Check green/red button for proper action (normally closed – red button, normally open green	4cc Check for closure.
	4d Check contactor 'A', (normally open).	4dd Replace if faulty.
	4e With green button held, does the machine switch on? But fails when button released?	4ee Replace top section of contactor 'A'.

Faultfinder (Continued 2.)

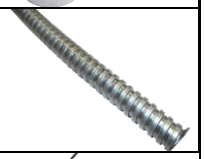
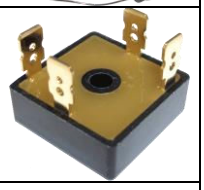
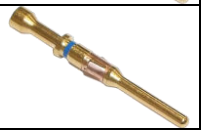
Problem	Possible cause	Solution
	4f Press green button and hold – check for input + output on 24V transformer.	4ff Replace transformer if there is NO output.
	4g Check over temperature thermostat (should be normally closed).	4gg Check for breaks/bad connections, replace over temperature thermostat as necessary.
	4h Internal failure of controller.	4hh Replace controller
Clam not latching in closed position.	5a Program not selected.	5aa Select a program.
	5b Program time insufficient to allow latching.	5bb Adjust program time.
	5c Check micro switch function (normally open).	5cc Press and release switch – check for correct action.
	5d Check rectifier – input & output.	5dd Replace if faulty.
	5e Check DC magnet for closure to striker plate.	5ee Adjust as necessary.
	If Magnetic type	
	5f Check magnet is magnetising.	5ff Replace as necessary.

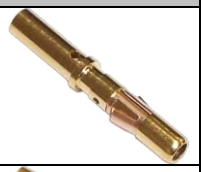
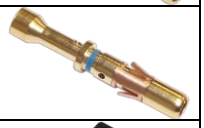
Faultfinder (Continued 3.)

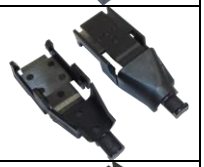
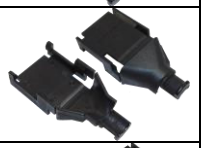
Problem	Possible cause	Solution
Clam not latching in closed position.	**If Latch type** 5g Check latch.	 Check that clam is closing parallel to griddle plate - correct if necessary. Check solenoid function and also that DC power supply is ok, correct as necessary. Check split pins for wear/damage – replace if necessary.
Clam heats up, (clam only, bottom griddle off), with alarm tone. Controller reading 'BOTTOM PRB / TOP LOW'	6a Check for breaks/bad plug/socket pin connections. 6b Probe failure. Repeat procedure for Clam fault.	6aa Correct as necessary 6bb Replace probe.
Machines fitted with BI-METALLICS; Machine runs, but switches off.	7a Allow to heat up and cut out, when warm check top & bottom bi-metallic.	7aa Check for 24V is constant Check top and bottom bi-metallic switches, replace as necessary.
Machines fitted with Hi LIMIT RESET; Machine off, unable to start	7a Reset Hi Limit red button required	7aa If unable to rest with button pushed in, replace Hi limit switch

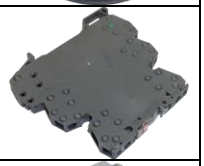
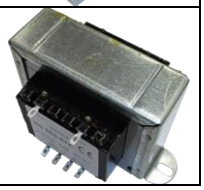
Spare Parts Listing

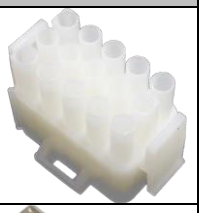
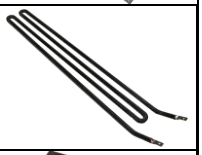
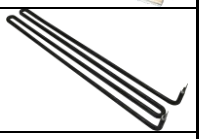
PART NO.	PART NAME	QTY.	IMAGE
FSPC161	Reference Scraper Description - FSPC161 - Redi - Grill Scrappers 161	1	
PC233-71A	Reference - Rubber Wiper Description - PC233-71A - Grill Wiper	1	
PC367-B	Reference - Burger Turner Description - PC367-B - Meat Spatula 5"	1	
MF120-6594	Six Tab Neutral Terminal Block End Plate	1	
MF121-1488	Six Tab Neutral Terminal Block	1	
RS2LN08-2442	Crimp	6	
MFCLAMLEAD	Reference - 415V 16A 3P+N+E TYPE 210 STRAIGHT PLUG Description - MFCLAMLEAD - 5C Cable/16A 415V 5P Ip44 Plug/Connector	1	
MF4002461	Black Plugs	1	
MF227-019	Reference - Male Straight Adaptor 1/8" BSP TO 3/16" (With Olive & Nut) Description - MF227-019 - Male Straight Adaptor 1/8 In Bsp X 3/16"	2	

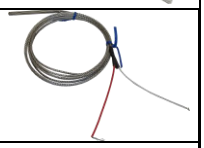
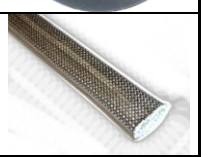
PART NO.	PART NAME	QTY.	IMAGE
MF227-2910	Fuse Plate For Zsi2.5 Fuse Terminal	3	
MF227-5256	Flexible steel conduit 20mm dia- 1mtr	1	
MF227-5278	Fixed Fitting For Conduit 16MM Multx10	4	
MF227-5284	20mm fixed fitting for steel conduit	2	
MF227-6322	Flexible Steel Conduit 16MM Dia	1	
MFE5611742050	Reference - 250°C Griddle Plate Hi-limit thermostat Description - MFE5611742050 - Hi Limit Re-Calibrated To 250 Deg C	1	
MF193-026	Reference - BRIDGE RECTIFIER QUAD SKB25/02 17A 200V Description - MF193-026 - Bridge Rectifier Quad SKB25/02 17A 1600V	1	
MF287-5525	Nickel Coated Brass Locknut M16 3.5MM T	1	
MF339-8394	Reference - 3/4" Pedestal Bearing (Pillow Block Bearing) Description - MF339-8394 - 3/4 Pedestal Bearing (Pillow Block Bearing)	2	
MF342-2605	Double Head Switch 708-7701	1	
MF365-2026	Solid Machined Contact Pin 20-16AWG	14	
MF365-2038	Solid Machined Contact Pin 22-20AWG	12	

PART NO.	PART NAME	QTY.	IMAGE
MF365-2051	Solid Machined Contact Socket 20-16AWG	14	
MF365-2063	Solid Machined Contact Socket 22-20AWG	12	
MF365-2130	Free Plug 6 Pin Type	1	
MF365-2142	Free Plug 9 Pin Type	1	
MF365-2154	12 Pin Free Plug	1	
MF365-2210	Chassis Socket 6 Pin Type	1	
MF365-2221	Chassis Socket 9 Pin Type	1	

PART NO.	PART NAME	QTY.	IMAGE
MF365-2233	12 Pin Chassis Socket (Multiples Of 10)	1	
MF365-2294	Hood For 6 Pin Free Plugs	2	
MF365-2300	Hood For 8 Pin Free Plug	2	
MF365-2312	Hoods For Free Plugs	1	
MF374-1029	Reference - 10mm Low Profile Lens LED Indicator, 230V AC Description - MF374-1029 - 100mm low profile lens indicator 230VAC	3	
MF4002479	Snap Bush To Fit Hole 101.6 To Suit Cart	2	
MFCGANTISURGE	Reference DNRIOUS25/1550977 ANTI SURGE PROTECTION Description - MFCGANTISURGE - Dnrious24/1550977 Anti Surge Protect	1	
MF433-006	M6 Uninsul Eyeler Terminal	2	
MF670-00052	BUSBAR TO SUIT RELAY MF670-0002	1	
MF454-7761	Reference - 4 Pole No Coil Contactor, 20A 24Vac Coil Description - MF454-7761 - KTEC11-10-024 4Pole Contactor 24VAC Coil	3	

PART NO.	PART NAME	QTY.	IMAGE
MF456-4659	MBC1R2 Snap Action Microswitch	1	
MF320-512	Hinge Level Microswitch	1	
MF607-926	Nylon Black Locknut M20 6.7mm T19mm A/F	3	
MF670-0002	Reference - SPDT Din Rail Realy 6A, 24VAC/DC Coil Description - MF670-0002 - Spdt Din Rail 6A 24Vac/Dc Coil	3	
MF539-8380	Reference - Type C MCB 3 Pole 6KA 40A Breaker Description - MF539-8380 - JTEC3C40 Type C Mcb 3 Pole 6Ka 40A	1	
MF606-838	Standard Top Hat Punched Din Rail, 50cm	1	
MF127-259	Cable Gland Locknut M16 Tread	4	
MF723-2603	Type 610 Surface Inlet 3 P+N+E 415 V 16A	1	
MF504-672	Clamp Mount Transformer 50(VA) 2 x 12V	1	

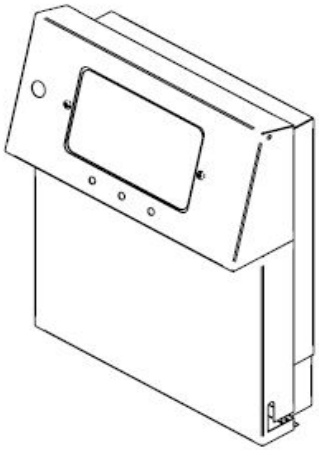
PART NO.	PART NAME	QTY.	IMAGE
MF848-903	15 Way Free Plug Housing	1	
MF849-085	Mate-N-Lok Pin Contact 20-14 Awg Min.100	15	
MF15SC	12 Way Connector	1	
MFCG450STICKER	Reference - Controller Sticker Description - MFCG450STICKER - Dig. Printed Label For Clam 450 Control	1	
MFCGCE	Reference - Clam Griddle Clam Element 1500W Elements Description - MFCGCE - Bottom element For Vizu Clam Griddle (1500W)	3	
MFCGCONTROLLER	Fastron Controller	1	
MFCGGE	Reference - Clam Griddle Element 1500W Elements Description - MFCGGE - Top element for Vizu Clam Griddle (1500W)	3	
MF537-1004	Reference - Anti Surge T LBC Min Fuse, 10A 6.3mm x 32mm Description - MF537-1004 - CG Fuse 10A 5 x 20mm, multiples Of 10	1	
MF 537-1688	Reference - Anti Surge T LBC Min Fuse, 1.25A 6.3mm x 32mm Description - MF537-1688 - Anti Surge Fuse 1.25A 5 x 20mm	2	
MFCLAMLABEL2	Warning Label For Clam	1	
MFCLAMMAGNET	Reference - 3-58-0602-Z2002 24V Electromagnet & Armature (1400N), Fly Leads Description - MFCLAMMAGNET - 24V Electro Magnet 3-58-0602-Z2002	1	

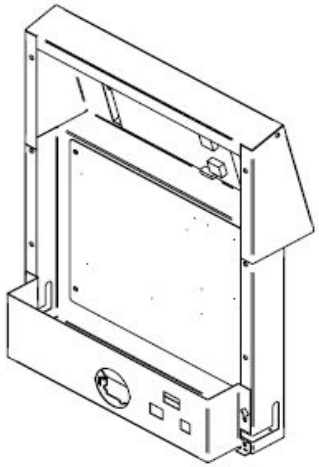
PART NO.	PART NAME	QTY.	IMAGE
MF515-723	Reference - Limit micro handle switch Description - MF515-723 - Spdt Lever Microswitch,22A 150Deg C	1	
MFCLAMPROBE	Reference - Fastron Controller Probe Description - MFCLAMPROBE - Pt1000B 3/16X70 Pt1000 2 Wire Temp Robe	2	
MFVICLAMGANTa	Superwool Blanket Roll 9760 x 1220 x 19mm	2	
MFCGGASSTRUT	Description - MFCGGASSTRUT - Gse7812-675N	2	
MF5377PJP100P50	Reference - Castors with brake Description - MF5377PJP100P50 - Castors with brake	2	
MF5370PJP100P50	Reference - Castors without brake Description - MF5370PJP100P50 - Castors without brake	2	
MFVC-13	Reference - ‘Non-stick’ sheet clip retainer Description - MFVC-13 - Sneeze screen location	4	
MFVSPRING	Tmg10807 U/R Valve Spring Set Of 8 (big spring for VICG450M, small for Mini Clam Griddle)	1	
NCXXCEPI	Reference - Wire Brush Description - SPCG450LT M - Essential spare parts package for the Vizu Clam Griddle	1	
MFPRD190-B	Bungs 199099	4	
MFOHSL01	Description - MFOHSL01 - High temperature sleeving	1	

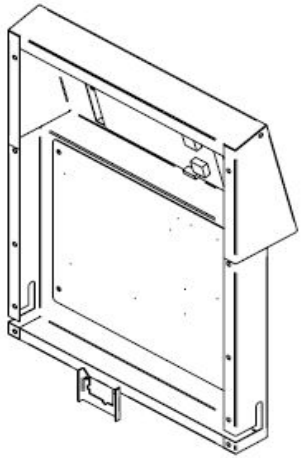
PART NO.	PART NAME	QTY.	IMAGE
TYCL116X49	Description - TYCL116X49 - Clam Grill Sheets Silver Bd18148 Clsilv	1	
MF708-7717	Description - MF708-7717 - Schneider Electric Transparent Boot	1	

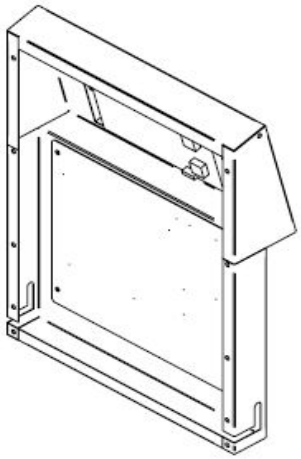
Electrical box assembly

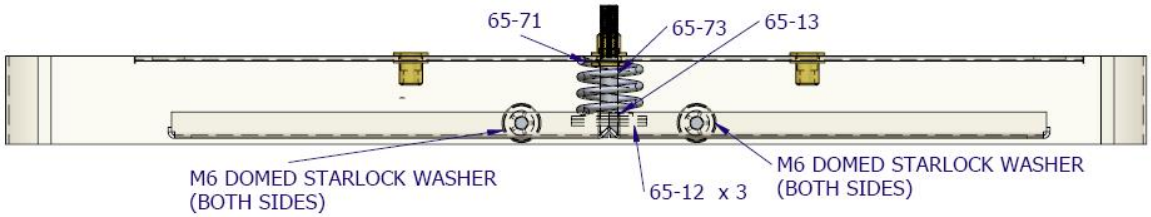
PROTOTYPE							
PROTOTYPE CODE: EQVICG450	PROTOTYPE NAME: VIZU CLAM GRILL 450						BUILD NO.: 01
PART CODE: 65-EB	PART DESCRIPTION: ELECTRICAL BOX ASSEMBLY						MIRRORED ?: NO
QUANTITY: 01	MATERIAL: N/A		FINISH: DP	GAUGE: N/A	DATE: 30/04/2008	SCALE: NTS	DESIGNED: JMS
NOTE: PROTOTYPE ONLY. DO NOT BATCH MANUFACTURE FROM THIS DRAWING							
			ASSURE SIMILAR ALIGNMENT			EXTERNAL DIMENSIONS	MINOR EXCEPTION
	NOTE: REMOVE ALL BURRS, SHARP CORNERS AND EDGES						



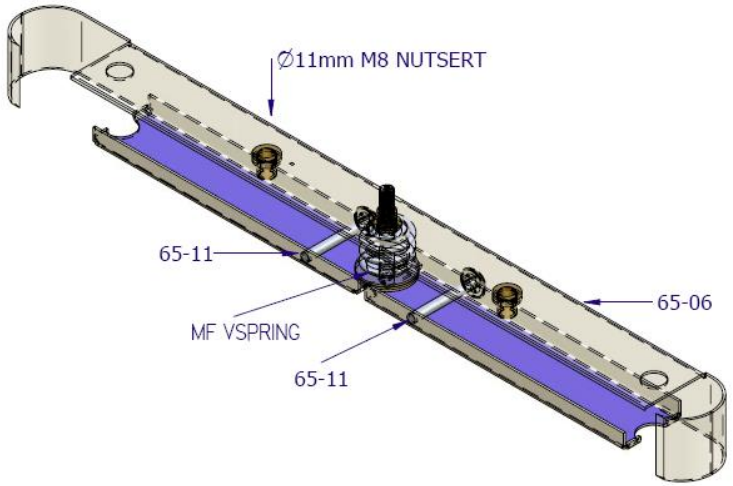








Compensator assembly



PROTOTYPE	PROTOTYPE CODE: EQVICG	PROTOTYPE NAME: VIZU CLAM GRILL 450						BUILD NO.: 01
	PART CODE: 65-CAIVGA	PART DESCRIPTION: COMPENSATOR ASSEMBLY ISO VIEW GA						MIRRORED ?: NO
	QUANTITY: 01	MATERIAL: MIXED	FINISH: DP	GAUGE: 18SWG	DATE: 02/05/2007	SCALE: NTS	DESIGNED: JMS	
	NOTE: PROTOTYPE ONLY, DO NOT BATCH MANUFACTURE FROM THIS DRAWING			NOTE: REMOVE ALL BURRS, SHARP CORNERS AND EDGES				

Clam platen assembly (machines 1-30)

PROTOTYPE

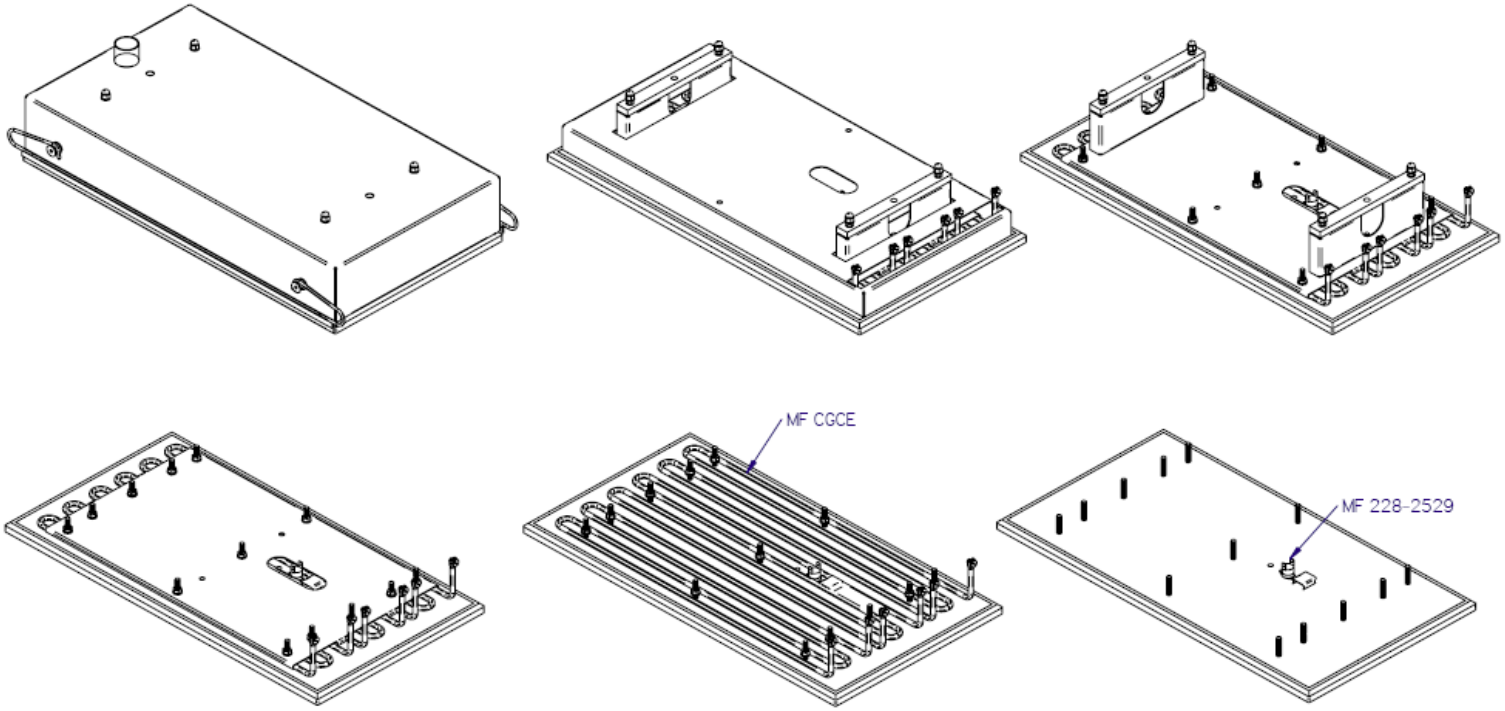
PROTOTYPE CODE	PROTOTYPE NAME	BUILD NO.
EQVICG450	VIZU CONTACT GRILL 450 MAGNETIC TYPE	01

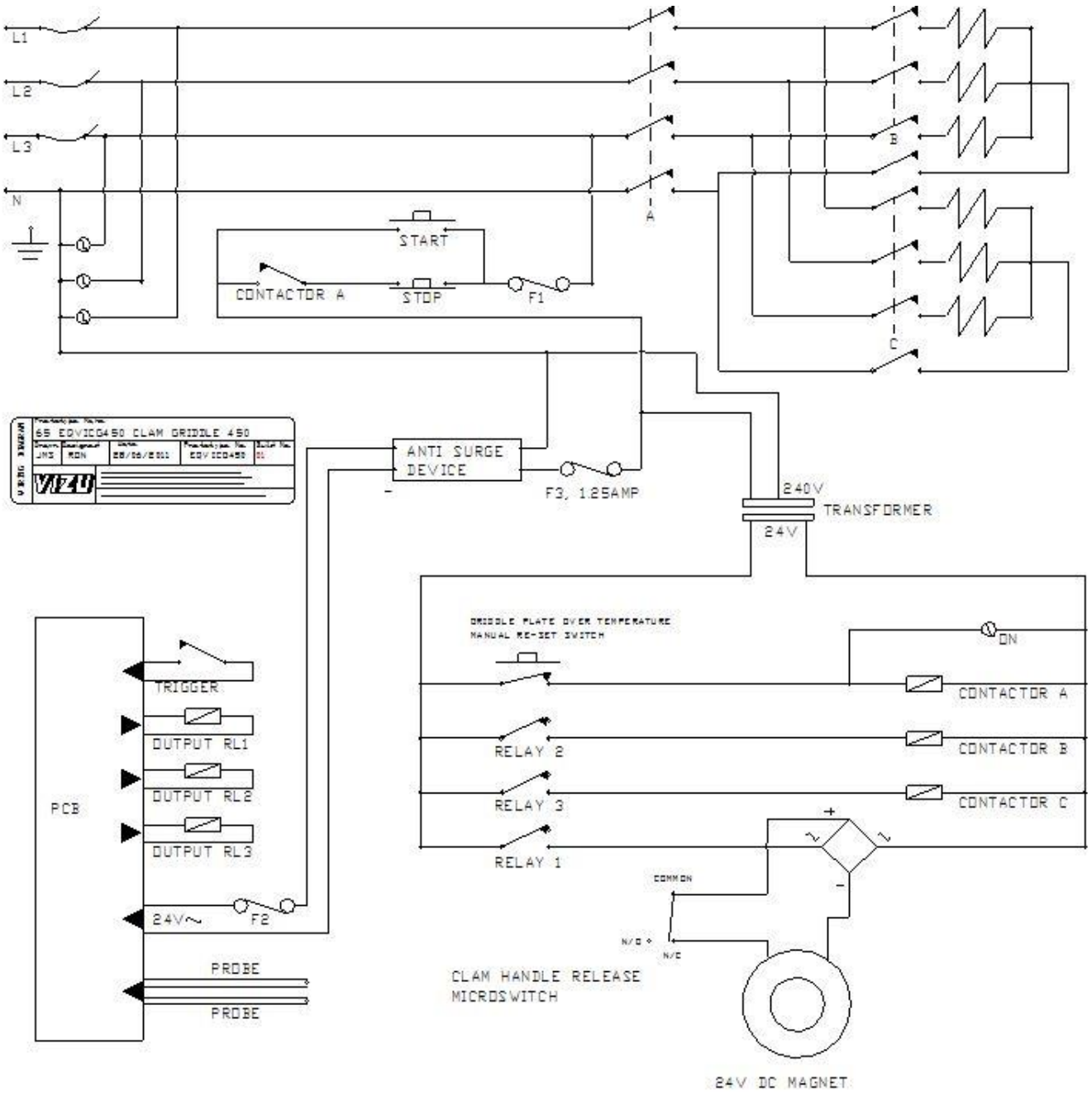
PART CODE	PART DESCRIPTION	REMARKED ?
65	CLAM ASSEMBLY MAGNETIC TYPE	NO

QUANTITY	MATERIAL	FINISH	GAUGE	DATE	SCALE	DESIGNED
01	N/A	DF	N/A	30/03/2006	NTS	JMS

NOTE: PROTOTYPE ONLY. DO NOT BATCH MANUFACTURE FROM THIS DRAWING

NOTE: REMOVE ALL BURRS, SHARP CORNERS AND EDGES





MAGNETIC TYPE WITH HANDLE SWITCH (no bi-metallics)

HANDLE SWITCH WITH ANTI SURGE

Damage claim form

Machine: **CLAM GRIDDLE**

Product code: **VI450CG**

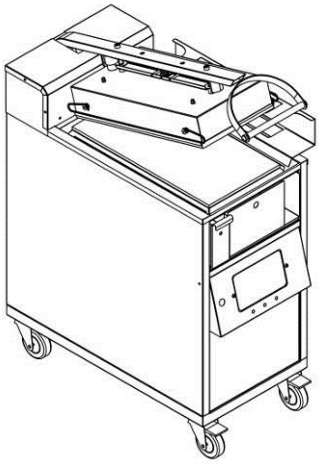
Customer name……

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)

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.

Warranty

UNITED KINGDOM AND REPUBLIC OF IRELAND

Excepting 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 it's 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. 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 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.

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

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

Website: www.fast-food-systems.com

ISSUE-13: 23/JANUARY/2017