

# VIZU® Counter Popcorn Warmer

VICOWC900/750/600



- Large rear access and glass front
- Nylon door runners with dampener
- Fan assisted heating in conjunction with ceramic heating element
- Thermostatically controlled internal environment
- Illuminated interior with low energy LED lighting modules
- Removable base tray for crumbs
- Central divider for 'Sweet vs. Salty Popcorn'
- Removable electrical control and heating assembly

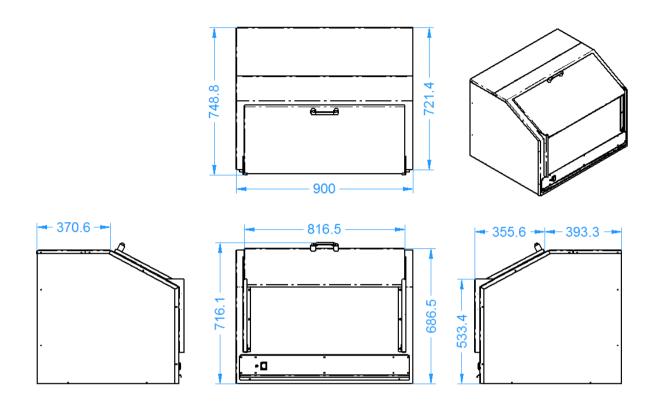


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## VICOWC900 - Specification Page

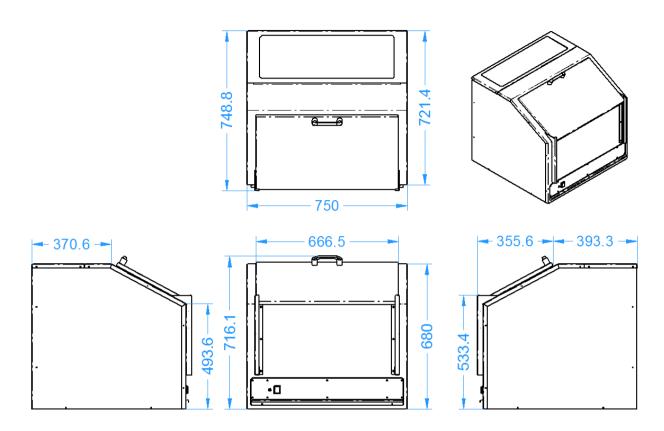


# **Model VICOWC900**

<u>Machine</u>
720mm
900mm (dependant on model)
750mm (COULD BE SPECIAL DIM)
35kg
1 phase, 50HZ AC, 230v, 0.4Kw
3 Amps 2m BESCHUKO Euro cable with, MFEUROCONVERT
Euro to UK converter plug N/A



## VICOWC750 - Specification Page



## **Model VICOWC750**

<u>Dimensions</u>	<u>Machine</u>
Height	720mm
Width	750mm (dependant on model)
Depth	750mm (COULD BE SPECIAL DIM)
Weight	35kg
Electrical	1 phase, 50HZ AC, 230v, 0.4Kw
Running Amps	3 Amps 2m BESCHUKO Euro cable with, MFEUROCONVERT
Connection Type	Euro to UK converter plug
International Option	N/A



All *Vizu Counter Popcorn LED Version* 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 warm popcorn on display, and allow access to fill popcorn containers for customers.

#### **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 plugged into a 13Amp power supply, using a 3 pin UK plug or euro type if required
- 5. Wash all removable parts with warm soapy water
- 6. Place divider in desired location for Sweet to Salty ratio required

#### **Switch Controls**

- Red Switch 'ON/OFF'
  - Controls the temperature and lights within the cabinet
- LED Indicator 'POWER'
  - LED will be lit if the machine is connected to a power supply



#### **Instructions for use**

- 1. Ensure Mains power is on The LED Indicator 'POWER' light should be lit
- 2. Turn red 'ON/OFF' switch to 'ON'
- 3. Leave the machine for 30 minutes to heat to required temperature
- 4. Load warm popcorn into the machine
- 5. Stir from time to time to ensure the temperature is consistent throughout the popcorn its self
- 6. Close rear door when not in use
- 7. Open door to remove popcorn when serving customers
- 8. Machine is set to 55°C contact Fast Food Systems if you would like to change this setting.
- 9. For best possible product quality, ensure the popcorn is completely removed at the end of the day
- 10. Once the machine is empty, the removable parts can be taken from the machine and cleaned with warm soapy water
- 11. Dry removable part thoroughly, and re-install for next use

#### **Loading Note:**

- For best product quality and customer satisfaction, warm popcorn should be loaded into the machine
- This machine has not been designed to heat cold popcorn



# **Spare Parts Listing**

PART NO.	DESCRIPTION	QTY.	IMAGE
MF211-9336	Fan 240V 50 H2 80MM 141/S Aa8382Hb-Aw	2	
MF2225	Pair of Door Runners To Suit Popcorn Unit	1	
MF250-1612	Axial Fan Finger Guard Mfg-08	2	
MF817-8877	Black Nylon 66, strain relief cable bush	1	
MF354Z	2 Pole 5amp term block TB06	4	000 0
MFCOMMON1	Label 5 140mm x 53mm	1	Ballon (ce)
MF90026	New style COWC divider - polycarbonate	1	
MFFSC300W	Infra-red ceramic heaters (318-334)	1	
EN95SPRING	Compression Spring	1	
EN134SPRING	Compression Spring	1	



PART NO.	DESCRIPTION	QTY.	IMAGE
MFMODT3090	Capillary Thermostat 30-90C	1	
MFWASTAHANDLE	EBP.140-B M8 black handle - Bun Toaster	1	
VILE14	Switch cover / bezel HD2/HD4 MFF1025 / MF1026	1	
VISW17	Rocker switch HD2 Revolva HD4 MFC1553ALR	1	
MF374-1029	10mm low profile lens indicator 230VAC	1	
22-XXX-58 (SIZE DEPENDANT)	Clear 6mm tough+P.A.R. (SIZE DEPENDANT)	1	
MF515X890 OR 22-XXX-18 (SIZE DEPENDANT)	Clear 6mm tough+P.A.R. (SIZE DEPENDANT)	1	
FFSLOANLEDPRISMKIT	THE POWER CORD SECTION OF THE PART FFSLOANLEDPRISMKIT	1	
FFSLOANLEDPRISMKIT	THE LED STRIP AND CABLE FOR THE PART FFSLOANLEDPRISMKIT	1	



#### **Cleaning Instructions – Daily**

- 1. Disconnect the unit from its power supply and allow to cool sufficiently
- 2. Remove all loose popcorn
- 3. Clean all stainless steel surfaces with a proprietary stainless steel cleaner (such as Sheila Shine) and a soft lint free cloth.
- 4. Doors may be wiped with a soft damp cloth, dry thoroughly taking care not to damage the plastic
- 5. Remove the Divider, wipe plastic with warm soapy water
- 6. Remove Divider Tee and clean with warm soapy water
- 7. Remove crumb tray and clean with warm soapy water
- 8. Dry all surfaces, thoroughly removing any moisture
- 9. Re-assemble
- 10. Re-connect to power supply

#### **Cleaning Note:**

# DO NOT USE BLEACH DO NOT USE ABRASIVE CLEANERS OR PADS

**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.

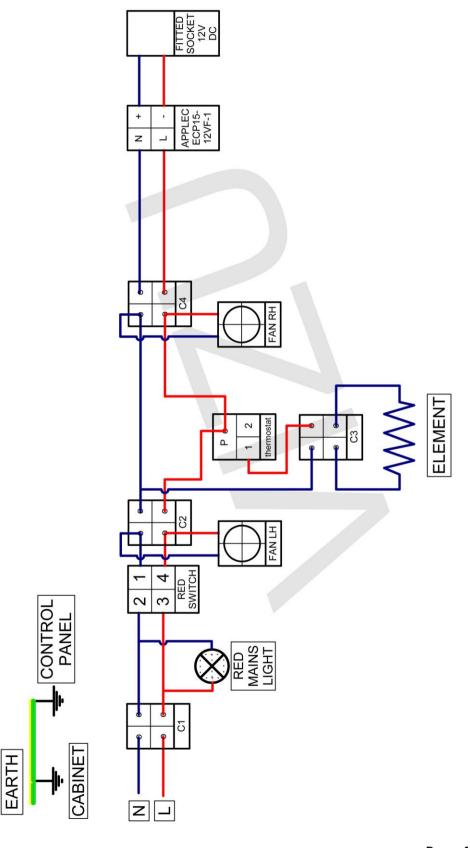
**DO** Dry all surfaces thoroughly removing all moisture.

A stainless steel cleaner/polish may be applied to the exterior.

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



## **Wiring Diagram**

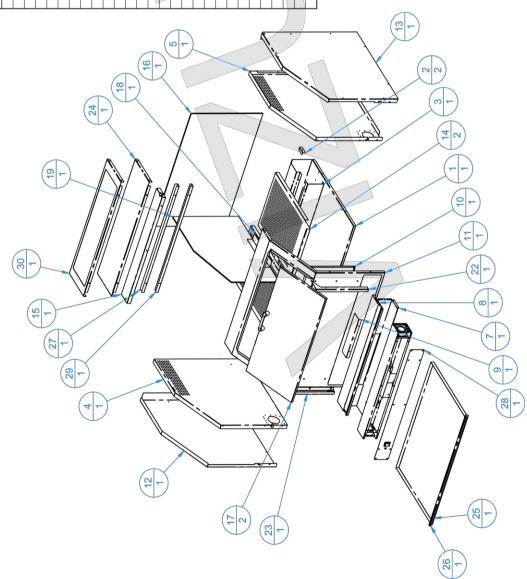




### **EXPLODED VIEW**

Item	File Name (no extension)	Rev	ΩT
1	22-XXX-63 BASE PANEL_	ı	-
2	22-900-55 FIXING BRACKET_	ı	2
က	22-XXX-54 REAR BAFFLE_	ı	-
4	22-XXX-47 INNER SIDE_	-	-
2	22-XXX-47 INNER SIDE OPP_	ı	-
7	22-XXX-61 CONTROL HOUSING_	-	-
80	22-XXX-46 INNER SUPPORT PANEL_	ı	-
6	22 EQVICOWC900-19 HOOD		-
10	22-XXX-49 BACK REFLECTOR_	1	-
11	22-XXX-60 ANGLED FRONT_	1	-
12	22-XXX-48 OUTER SIDE PANEL_	-1	-
13	22-XXX-48 OUTER SIDE PANEL OPP_	1	-
14	22-XXX-16 PERFORATED TRAY_	1	2
15	22AXXX-03 - LED LIGHT ASSY_	1	-
16	22-XXX-18 FRONT GLASS_	-	1
17	22-XXX DOOR ASSEMBLY_		2
18	22-77 DIVIDER TEE	0.00	1
19	22-XXX-26 DIVIDER PANEL_		-
22	22A01 - RUNNER WITH DAMPER ASSY_	-	-
23	22A01 - RUNNER WITH DAMPER ASSY_OPP		-
24	22-XXX-50 TOP COVER PANEL_	-	-
25	22-XXX-51 CRUMB TRAY_	ı	-
56	22-XXX-52 CRUMB TRAY FRONT_	-1	-
27	22-XXX-53 VANITY PANEL_		-
28	22AXXX-04 - CONTROL ASSY_	1	-
59	22-XXX-59 VANITY PANEL GLASS TYPE_	1	-
30	22AXXX-02 - GLASS TOP PANEL ASSY	1	1
31*	22-32 CABLE PROTECTOR		-

PARTS SHOWN HERE INCLUDE BOTH THE WITH AND WITHOUT GLASS AT THE TOP



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### **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
LED indicator not illuminated.	⇒ Mains supply not plugged in or switched on.	Plug in and/or switch on.
	$\Rightarrow$ Faulty fuse in plug	Replace fuse. Always use correctly rated fuse
	$\Rightarrow$ Power supply tripped.	Reset trip.
	⇒ Faulty LED	Replace LED.
2. Rocker switch not	⇒ Switch in OFF position.	Switch to ON position.
illuminated.	⇒ Wiring Fault	Find & correct.
	⇒ Faulty Switch	Replace switch.
3. Display LED's not	⇒ Switch in OFF position.	Switch to ON position.
illuminated.	⇒ Faulty transformer or rectifier.	Find & correct.
	$\Rightarrow$ Wiring fault.	Find & correct.
	$\Rightarrow$ LED ribbon faulty.	Replace LED.
4. Unit does not heat up.	⇒ Switch in OFF position	Switch to ON position.
	$\Rightarrow$ Thermostat faulty.	Replace Thermostat
	$\Rightarrow$ Wiring fault.	Find & correct.
5. Fan does not run.	⇒ Faulty fan.	Replace fan.
	$\Rightarrow$ Wiring fault.	Find & correct.



# **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

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

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 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. 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

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