

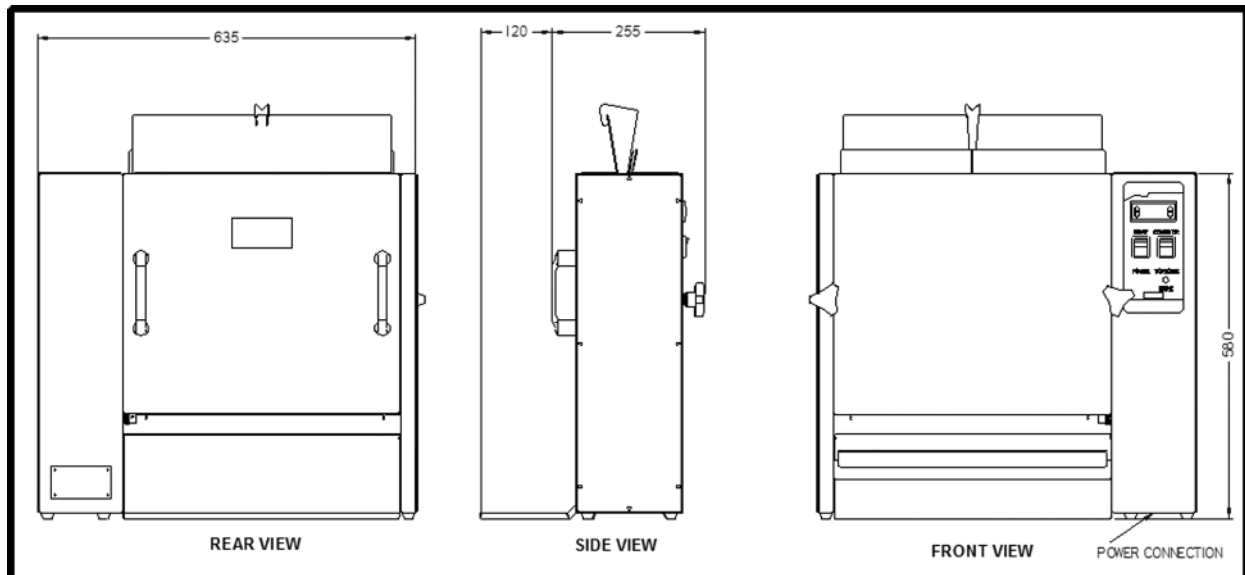
Slimline Bun Toaster

VISBT



- Thermostatically controlled
- Digital temperature display
- Polymer coated toasting plate

SLIMLINE BUN TOASTER SPECIFICATION PAGE



MODEL VISBT

Dimensions	Machine (OVERALL)
Height	585mm
Width	640mm
Depth	375mm
Weight	35kg
Electrical	2.1kw, 50HZ AC, 230v, 1 Phase
Running Amps	10 Amps
Connection Type	BSCHUKO 2/3 PIN PLUG
International Option	N/A

Vizu Slimline Bun Toasters 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 Vizu Slim line Bun Toaster caramelises the cut surface of a bun to give a smooth caramelised surface, which resists absorption of moisture.

Assembly Instructions

1. *Remove all packing from the unit.*
2. Peel off all protective plastic covering from toaster.
3. Wipe toaster with damp cloth.
4. Wash all removable parts in warm, soapy water.
5. Dry everything thoroughly.

PLEASE NOTE THAT THE PLATEN HAS SEPARATE 'POLYMER' COATED COVER PLATES.

Installation

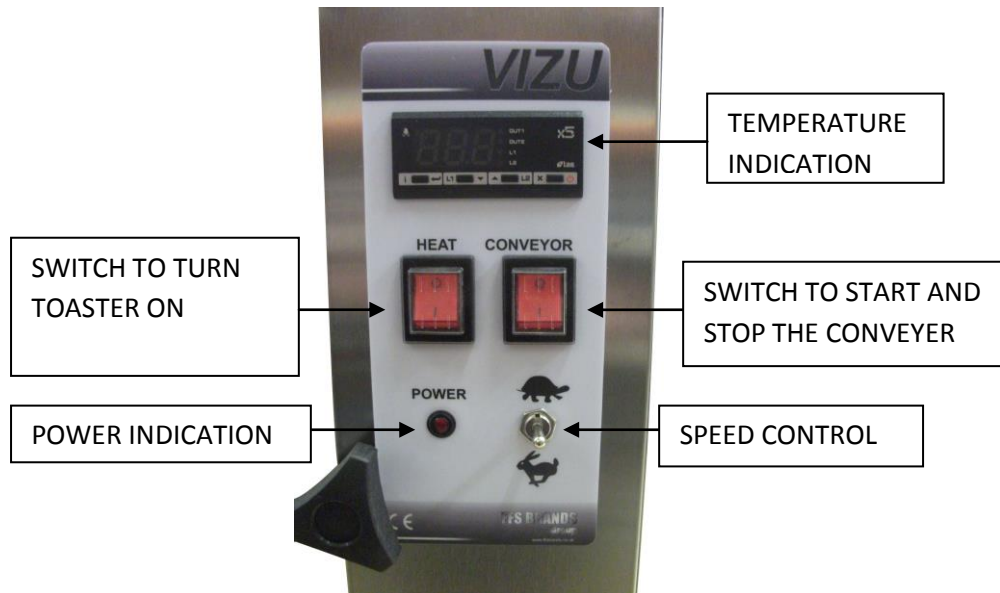
Position the *Vizu Slim line Bun Toaster* in desired position, close to a suitable electrical supply. Connect to electrical supply.

Note: -

It should be possible to reach the back of the machine to be able to remove the conveyor and to gain access to the platen covers for cleaning purposes, and to gain access to the platen cover turn the thickness adjusting screws whilst the unit is set up to toast buns used.

Operating Instructions

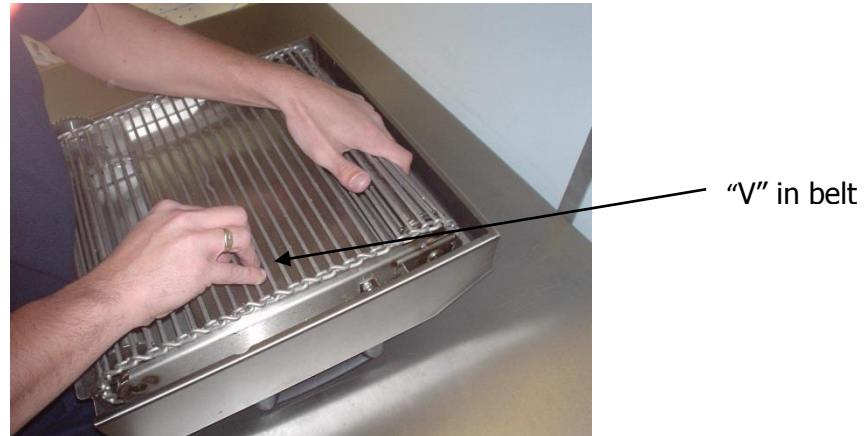
1. Use the left hand red switch to switch the toaster on. The unit will automatically begin to heat up to its factory set temperature start heating.



2. Allow machine to reach operating temperature, this may take 20 minutes, (factory set to 290°C).
3. Prior to toasting buns the thickness of the buns being used must be taken in to consideration.
4. The gap between the platen and the conveyor can be adjusted using the adjusting screws on the back of the unit, see fig 3.



- 5 To remove the ladder belt from the conveyor assembly it must be pushed together to relieve the tension. Locate the "V" in the belt; this indicates the start & end of the belt. See fig 4. Once removed the belt can be cleaned/ replaced. To refit thread it through conveyor assembly and squeeze closed so that the belt can be joined together



- 6 The open link of the belt can be un-hooked once the belt has been held down.

Note: The direction the belt is fitted on to the conveyor assembly is important, see fig 5. You will notice that the radiused ends "lead" the belt with the tails following (i.e. the belt travels from top to bottom and therefore the belt should be fitted thus)



Cleaning: Every day

1. Switch power "OFF" on unit (RED switch) and remove plug from electrical supply.
2. Remove:
 - Bun Feeder top chute
 - Bottom Chute

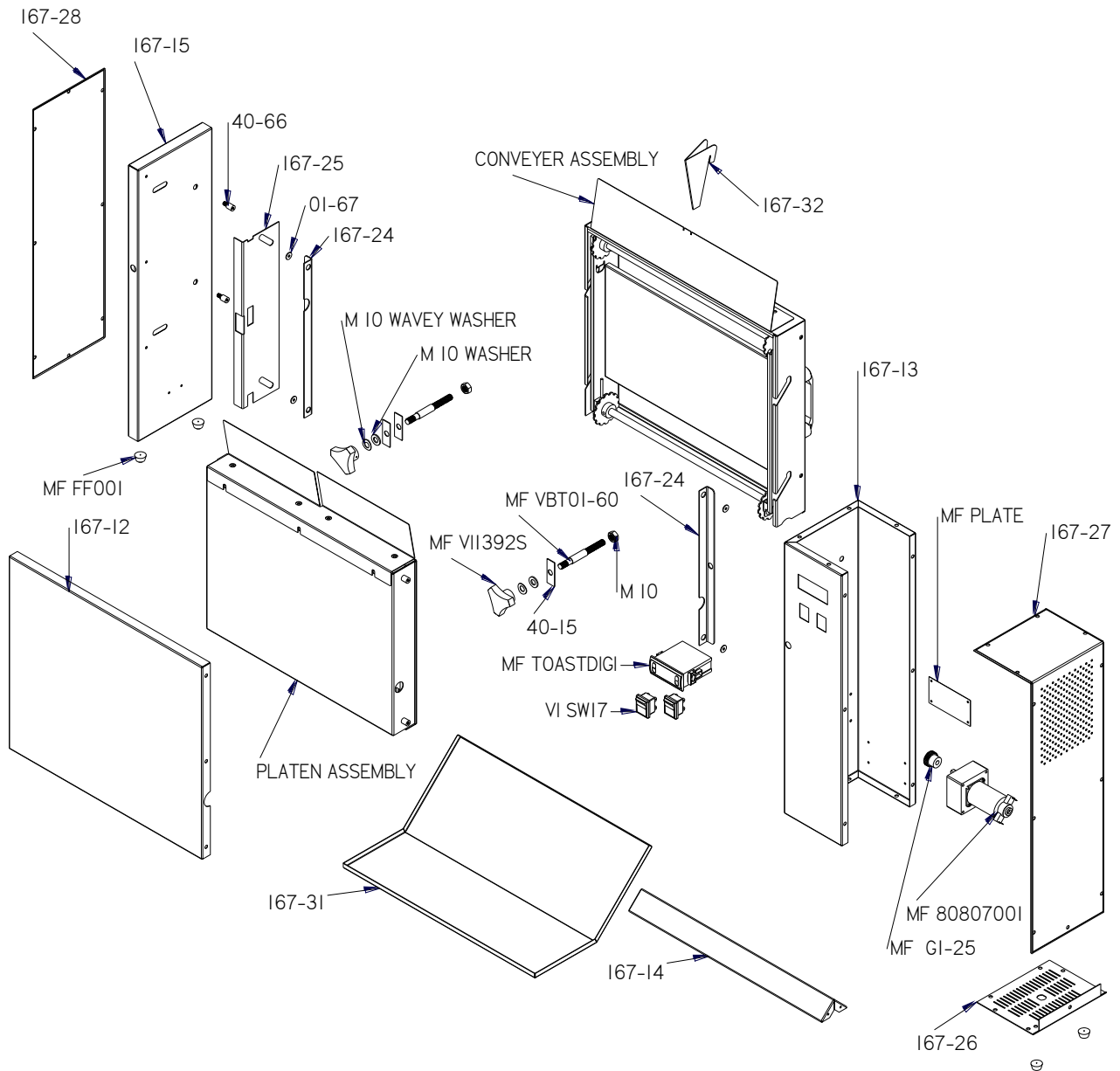
And wash all parts in warm soapy water. Rinse in clean water and dry all parts thoroughly.

3. Remove the conveyor and tip crumbs and seeds in to a bin.
4. The ladder belt should be wiped with a clean damp cloth. If the belt has become very dirty it can be removed and washed separately.
5. Wipe the platen covers with a clean damp cloth, do not use excessive amounts of water or the element could be damaged. It will wear and will need to be replaced periodically – dependant on usage. When it is worn out it should be replaced, buns will gradually build up a deposit on the toasting surface when this occurs and is easy to identify when cleaning.

NB The platen covers are polymer coated. Do NOT use abrasive cleaners, scouring pads or sharp implements, these will damage the polymer coating and invalidate the warranty.

DO NOT USE BLEACH

SLIMLINE TOASTER EXPLODED VIEW




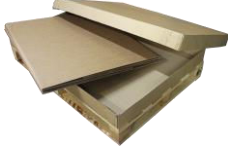

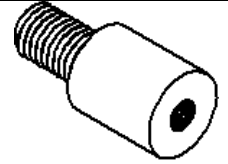
Spare Parts List

PART NO.	PART NAME	QTY.	IMAGE
MF817-8877	Black Nylon 66, strain relief cable bush	1	
MF167BELT	Ladder Belt To Suit VISBT12.7X3.66X428	1	
MFCROWNHEEL	Bun Toaster Conveyor Labels	2	
MFTHICKER+THINNER	Labels 3 + 4 'Thicker + Thinner'	1	
MFVISBTLABEL	Label To Suit Eqvisb 100X1X220MM	1	
BESCHUKO	H05Rr-F 2Mtr. Rubber C032	1	
MFEUROCONVERT	Euro to UK converterplug In black 19-1032	1	
MFWASTAHANDLE	EBP.140-B M8 black handle - Bun Toaster	2	
MFTOASTADIGI	Two Stage Thermostat Ac1-5Js2Mw-A (P)	1	
HAXXSSRC	Solid State Relay Ssr20A240(Mf701-976-R)	1	

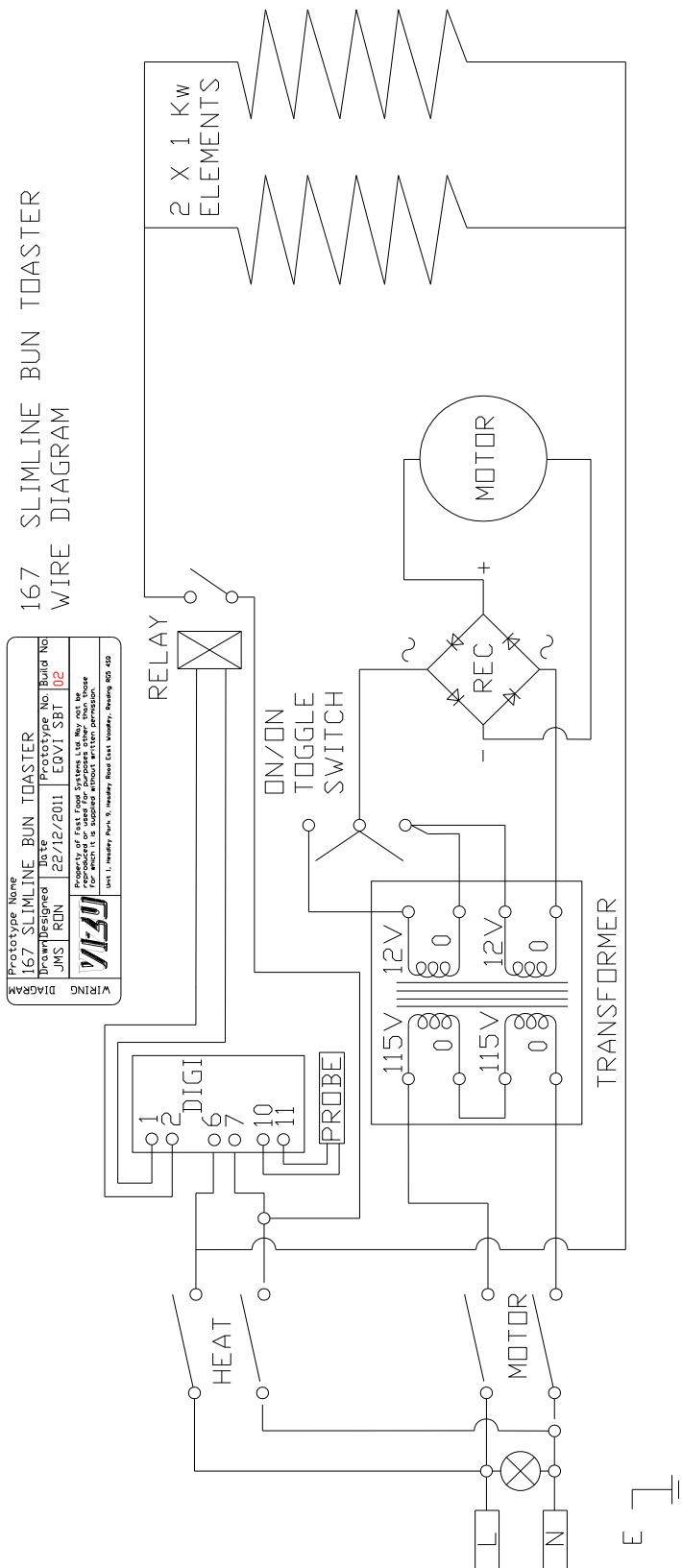
PART NO.	PART NAME	QTY.	IMAGE
MFTOASTAPRO BE	Toasta Probe 504-111	1	
MFG125S0832	Spur Gear 15MM Length, 7MM Boss	1	
MFG132S1222	Spur Gear 12MM Bore M6 In Centre Boss	1	
MF80807001	21 Rpm Motor To Suit Equisbt	1	
MFP29-25	Elem Toaster Wire Retainer 1Gik1R102001	2	
MF504-341	Transformer	1	
MF193-026	Bridge Rectifier Quad SKB25/02 17A 1600V	1	
MFLC045D17SS	Compression Spring	2	
MF167-40	Belt Sprocket 2.5MM 304SS	4	

PART NO.	PART NAME	QTY.	IMAGE
MF167-11	Phosphur Bronze Mounting Block	4	
VILE14	Switch cover / bezel HD2/HD4 MFF1025 / MF1026	2	
VISW17	Rocker switch HD2 Revolve HD4 MFC1553ALR	2	
MF10A250ACS WITCH	10A 250Vac On-Off-On Single Pole,Db Thr	1	
MF374-1029	100mm low profile lens indicator 230VAC	1	
MF354Z	2 Pole 5amp term block TB06	1	
MF1392S	Black female star knob, M10 thread 8965P	2	
MFFF-001	Single Foot	6	

PART NO.	PART NAME	QTY.	IMAGE
MFOHSL01	High temperature sleeving	1	
MF536-4062	Ceramic bead ceramic white +1200° C	500	
MF608-244	20mm Male Long Brass Bush For Bun Toaster	1	
MF608-250	20mm Female Brass Bush For Bun Toaster	1	
MF621-118	20mm 2.87mm Locknut	1	
MFVBT01-06	Sprocket Bun Toaster	4	
MFVBT01-60	Platen Adjusting Screws Toaster	2	
MF167POLY	Set of two - Non-stick coated plates	1	

PART NO.	PART NAME	QTY.	IMAGE
MFBF12x18x12	Bf12X18X12 Bronze Bush	4	
LPTOASTERCAR TON	670X330X620Mm 0201 150Kt Dw Plain Case	1	
MF161-1184	Stratotherm Crimps High Temp.	6	
MF0CP-006	Turned Hanging Spigot	8	

Wiring diagram



Fault Finding

Qualified personnel must only carry out any servicing. Machine must be removed from electrical supply before any servicing.

Problem	Probable Cause	Solution
1. Indicated LED does not light up	⇒ No power to machine. ⇒ LED faulty	<ul style="list-style-type: none"> • Check machine is plugged in and switched on. • Check fuse in 13a plug. • Check circuit breaker at main supply board is in (ON). • Check LED • Replace LED
2. Buns not toasted when machine is running and platen hot	⇒ Insufficient pre-heat ⇒ Frozen or partially de-frosted buns. ⇒ Incorrect bun thickness adjustment	<ul style="list-style-type: none"> • Allow 20 minutes for pre-heating. • Allow buns to reach room temperature. • Adjust thickness to ensure buns are in contact with platen • See Section 1
3. Unit will not heat up, though conveyor is moving	⇒ Thermostat is defective ⇒ Element defective.	<ul style="list-style-type: none"> • Test/replace thermostat • Test/replace • See Section 1
4. Conveyor not moving, platen is hot	⇒ Defective motor capacitor ⇒ Defective motor/gearbox ⇒ Conveyor belt incorrectly fitted	<ul style="list-style-type: none"> • Remove conveyor box and check that drive gear is turning. • Test/replace capacitor. • Test/replace motor/ gearbox • Refer to fitting instructions; note direction of links is important. • See Section 1

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: **SLIMLINE BUN TOASTER**

Product code: **VISBT**

Customer name.....

Date of delivery.....

Machine serial number.....

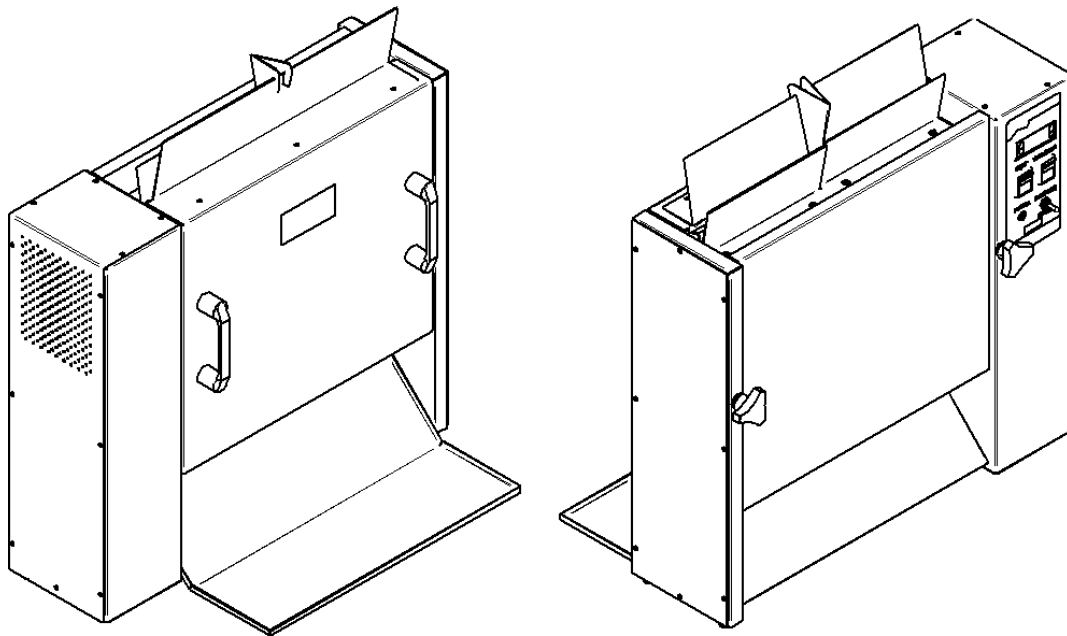
Damage comments.....

.....

.....

.....

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)

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. Adjustment or calibration of controls - this is a routine maintenance function.
3. Abuse or misuse, including cleaning.
4. Warranty labour is only carried out during normal working hours; calls out of hours may be subject to surcharges.
5. The warranty will commence either on installation or 1 (one) month from date of dispatch - whichever is the sooner.
7. Warranty on spare parts purchased for equipment outside of the warranty period is 3 (three) months from date of sale.
8. Any faulty spare parts replaced under warranty must be returned 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.

NOTES...

NOTES...

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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Issue 9: 06.03.17