INSTRUCTION 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.

Machine serial number.....

Inspection stamp.....

Date of purchase.....

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: 01, April 2006

Vizu Adjustable Bread Toaster

EQVIBRT

Assembly

1. Remove all packaging

WHEN UN-PACKING THE UNIT CARE MUST BE TAKEN TO ENSURE THAT THE UNIT IS NOT DROPPED, BECAUSE ALTHOUGH THE MACHINE ITSELF IS VERY ROBUST THE ELEMENTS ARE NOT. THE ELEMENTS WITHIN THE MACHINE ARE BRITTLE AND PRONE TO CRACK IF MISHANDLED.

NEVER JOLT OR KNOCK ELEMENTS – NEVER TOUCH ELEMENTS

2. Remove protective plastic covering from TOASTER.
3. Wipe TOASTER with damp cloth.
4. Thoroughly dry all items.

Installation

Position Bread Toaster in desired position, close to suitable electrical supply. The unit is supplied with a 13amp, 3 pin UK plug. Connect to electrical supply. The height of the machine should be set so that it is horizontal on the work surface, does not wobble and so that the delivery chute when fitted hangs on its retaining pins as it should, if necessary the legs can be adjusted.

Note: The delivery chute can be set to deliver the toasted product either back to the operator or onward away from the machine.

Operation Instructions

1. Switch "ON" red switch, the conveyor will start.
2. Make sure the heat controls (2 knobs on the left hand side) are set to 10.
3. Allow 10 minutes for the machine to reach cooking temperature.

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.

100

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 within 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.

Damage Claim Form

Machine: **Adjustable Bread Toaster**
Product code: **EQVIBRT**

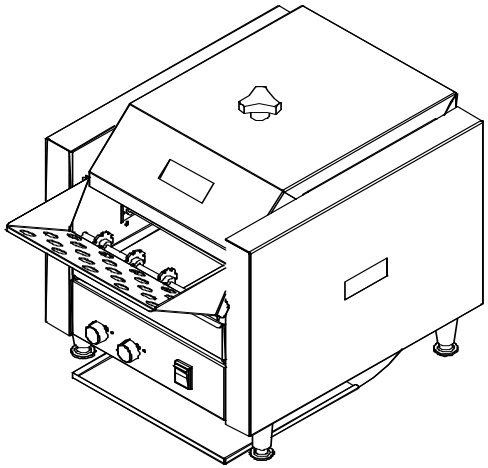
Customer name……

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)

Toasting Bread

As a rule when toasting bread the heat controls for top element should be set to 9 the bottom element to be 10. After running bread though the machine the temperature settings can be altered to suit. If more browning occurs on the top of the bread then the heat should be reduced (Remember that when the bread is returned on the chute to the front of the machine it will be "upside down" to how it was fed in.

Note: To set the machine the colouring should be matched on either side, even if over or underdone and then the heat reduced or increased to increase or reduce the colouring.

If temperature changes are made the machine must be allowed time to adjust, we would recommend that it is left for 5 minutes.

Tea cakes – Bagels

For products where only toasting on one side is required or a very light toasting on one side and darker on the other it should be remembered that: -

Because tea cakes, bagels etc. are deeper than bread. Also they have sugar content. When alterations have been made to the temperature setting allow temperature to adjust as sugar may melt and drip onto lower element. This can result in flaring.

NOTE: THE BREAD TOASTER IS DESIGNED TO WORK WITH FULLY DEFROSTED BREAD, TEA CAKES OR BAGELS ETC. FROZEN OR PARTIALLY FROZEN PRODUCTS WILL NOT HEAT THROUGH AND WILL HAVE COLD OR FROZEN CENTRES.

NOTE: ALWAYS ADJUST THE HEIGHT OF THE CONVEYOR AND THE TEMPERATURE SETTINGS WHEN CHANGING PRODUCTS.

<u>Cleaning</u> **Every Day**

1. Switch power "OFF" on unit (RED switch) and remove electrical cord from wall supply.
2. Allow the machine to cool for half an hour.
3. Remove the crumb tray and empty debris into a suitable bin. Wash tray in warm soapy water, rinse and dry thoroughly.
4. Remove the delivery chute and wash in warm soapy water, rinse and dry thoroughly.
5. Wipe all remaining surfaces of machine with a soft damp cloth, dry thoroughly.

<u>NB</u> The elements fitted to this machine are fragile and are susceptible to failure caused by natural oils, fats and grease coming in to contact with the surface of the quartz element. For this reason the lamps should never be touched or wiped even with a clean cloth or fingers etc (natural oils from touch can damage elements).

DO NOT USE BLEACH.

Part No.	Description	Qty
VISW17	Switch (Red)	1
VILE14	Switch Membrane	1
MFQH347280-001	700 Watt Quartz Element	4
RS 655-638	Heat regulator	2
MF229-5884	Bi-Metallic Over Temperature Switch N/C	1
MF012494	Wire belts of 64 Segments	1
MFBRT01-06	Drive Sprocket	10
MFAE60-1453	Adjustable Foot	4
MF05B-1	8mm Pitch Drive Chain	1
MF05B-1/76	8mm Pitch Drive Chain Split Link	1
MFSPKT8MMPX10 THSMP	8mm Pitch Motor Sprocket (10 Tooth Axle)	1
MFSPKT8MMPX10 THSMP	8mm Pitch Conveyor Sprocket (12 Tooth Motor)	1
MFBRT2000-20	Sprocket Fixing Collar	10
MFBRT2000-08	Un-Driven Axle	1
MFBRT2000-14	Driven Axle	1
MFBFM8MDU	Flange Mounted Self Aligning Bush	4
MF A12B23 HWB W00	Axial Fan Unit	1
MF MFG120	Finger Guard	2
MF354Z	Ceramic Block	6
MFBESP1	Single Ceramic Block	1
MF315500/1F13U K	Plug And Lead	1
MFOQB6	Blue Control Knob	2
MFLABEL9	Printed Labelling	1

Faultfinder

Any Servicing Must Only Be Carried Out By Qualified Personnel

Problem	Probable Cause	Solution
ON/OFF switch not illuminated	No electrical supply	• Check fuse in 3 pin plug • Check wall socket is on and machine is switched ON • Check MCB is in the ON position (Main power supply)
	ON/OFF switch faulty	• Replace switch
ON/OFF switch illuminated but conveyor does not turn	ON/OFF switch OFF	• Switch on
	Over temperature safety has been operated	• Allow unit to cool down
	ON/OFF switch faulty	• Replace switch.
	Motor capacitor fault	• Replace capacitor
	Motor faulty	• Replace motor
Heating does not work correctly	Temperature regulators in OFF position or set to a low temperature	• Switch ON or set to correct temperature
	Over temperature safety has been operated	• See 2
Upper heat does not work	Element(s) faulty	• Replace element(s)
	Temperature for higher regulator in OFF position or set to low temperature	• Switch ON or set to correct temperature
Lower heat does not work	Temperature for lower regulator in OFF position	• Switch ON
	Element(s) faulty	• Replace element(s)

Element Removal

1. Before removing elements ensure machine is cold, and that the power supply is disconnected.

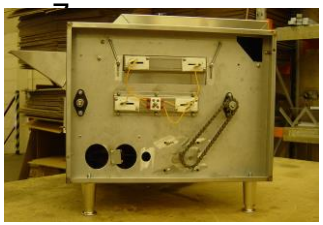
2. Firstly undo the 2 M4 size screws on the faces of all the covers.

3. Rotate the side covers up through 90° and pull toward you – the locating flange will slide out from the top cover.

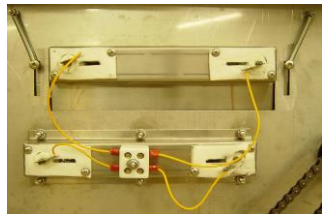
4. Disconnect the required element(s) on either side of the machine.

5. Undo the M3 screw holding the element retaining plate (this only needs to be done on one side) – remove plate. It will be necessary to rotate element ends to clear slots – this should be done carefully.

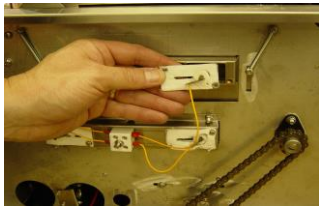
6. The element can now be carefully slid out towards you. Make sure the end furthest from you has been rotated to allow it to pass through the machine.



Section 1



Section 2



Section 3

Element Fitting

1. When fitting a new element care must be taken to avoid touching the quartz. It will be necessary to wear Latex gloves or use clean tissue to hold the element.

2. Using a tube feed the uncut wire of the element in to it. The tube can then be fed through the machine and removed leaving the wire poking through the other side.

3. The element can then carefully be fed through – remembering to rotate the element as required to allow it to pass through the slots.

4. Once in position the element retaining plate can be re-fitted and the wires trimmed and connected as per the diagram.

5. Re-fit the covers in the reverse order that they were removed.

6. Re-fit and tighten M4 screws.

Conveyor Wire-Belt Re-fitting

1. It is easiest to install a new belt with it already connected together in a loop. Care should be taken to ensure the belt is the right way out, i.e. it should collapse fully.

2. Remembering to place the conveyor guide inside the belt loop pass the conveyor belt in to the machine. Screw the conveyor guide in place.

3. To re-fit the axles first of all slide one through the body side so that a sprocket can be slid on to it. Using a pair of pliers to hold the sprocket slide through the links on the conveyor and rotate 90°, slide on to axle. Slide the axle in and repeat.

4. Re-fit other axle and follow removal procedure in reverse order.

5. Follow element fitting procedure.

Conveyor Wire-Belt Removal

1. To remove the conveyor wire-belt it is easiest to first follow the procedure for element removal and, taking care, remove all of the elements.

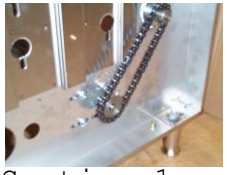
2. Next slacken the grub screws holding the sprockets on the motor and drive axle and remove the drive chain and sprockets.

3. With the conveyor un-driven it is possible to now rotate it with ease, slacken all of the grub screws holding the conveyor chain sprockets in place.

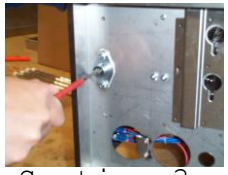
4. Next remove the clips retaining both axles and remove washers.

5. With the circlips removed it is now possible to slide the axles out. It is best to hold the sprockets with a pair of pliers as this is done. Once the sprocket is free of the axle rotate through 90° and withdraw from conveyor. Remove both axles.

Undo the 4 M4 screws (2 either side) holding the conveyor guide in place and remove conveyor chain complete with conveyor guide.

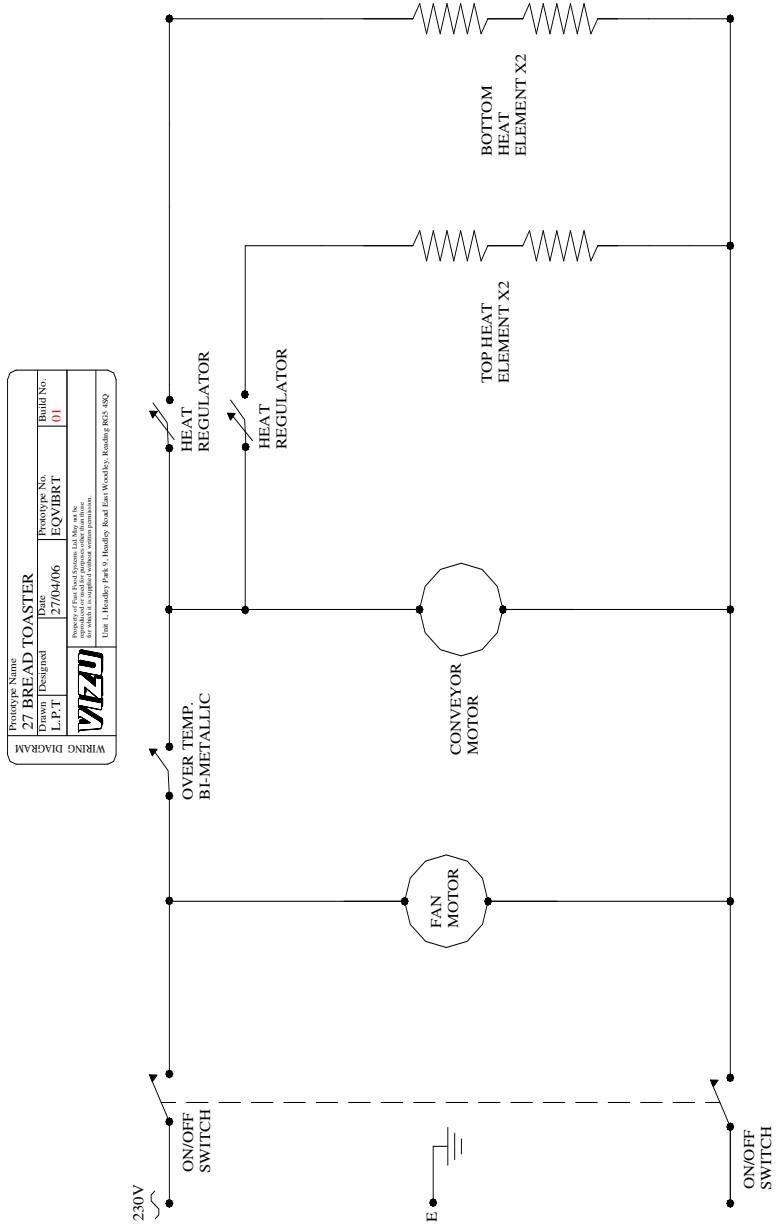

Section 1


Section 2


Section 3


Section 4


Section 5



EQVIHD2 HOT DOG GRILL 2

EXPLODED VIEW

27-01 ADJUSTABLE SIDE PANEL
27-02 LOWER CENTRE SECTION
27-03 NEW STYLE UPPER CENTRE CENTRE SECTION
27-04 ADJUSTABLE HEAT REFLECTOR
27-05 NEW STYLE OUTER CENTRE SECTION
27-10 BUSH CAPPING WASHER
27-12 CRUMB DRAWER
27-13 CRUMB DRAWER STOP GUIDES
27-15 ADJUSTABLE INNER OUTER PANEL
27-16 NEWS TYLE OUTER SIDE PANEL
27-18 CRUMB DRAWER UPPER PANEL
27-19 BOTTOM CENTRE SECTION
27-21 REAR BLANKING PLATE
27-22 BREAD CHUTE
27-27 FEED CHUTE
27-28 OVER TEMPERATURE THERMOSTAT BRACKET
27-37 NON ADJUSTABLE ELEMENT HOLDER (QUARTZ)
27-38 ADJUSTABLE ELEMENT HOLDER (CUTOUTS)
27-39 NON ADJUSTABLE ELEMENT HOLDER (CUTOUTS)
27-40 ADJUSTEMENT TOP HAT
27-41 COVER PLATES FOR ELEMENT HOLDERS

sTEGMAN STG61
MFAE60-1453 ADJUSTABLE FOOT
MFUFA2A23BWL3 COOLING FAN
VIWS17 ON/OFF SWITCH
ENERGY REGULATOR
6.4mm E CLIP
MFMOQB6 BLUE DIAL
HEIGHT ADJUSTEMENT SPINDLE
MFVI13925 BLACK KNOB