

VIZU® Gastro Warmer

3 Pan Pass Thru

VIGW3PPT

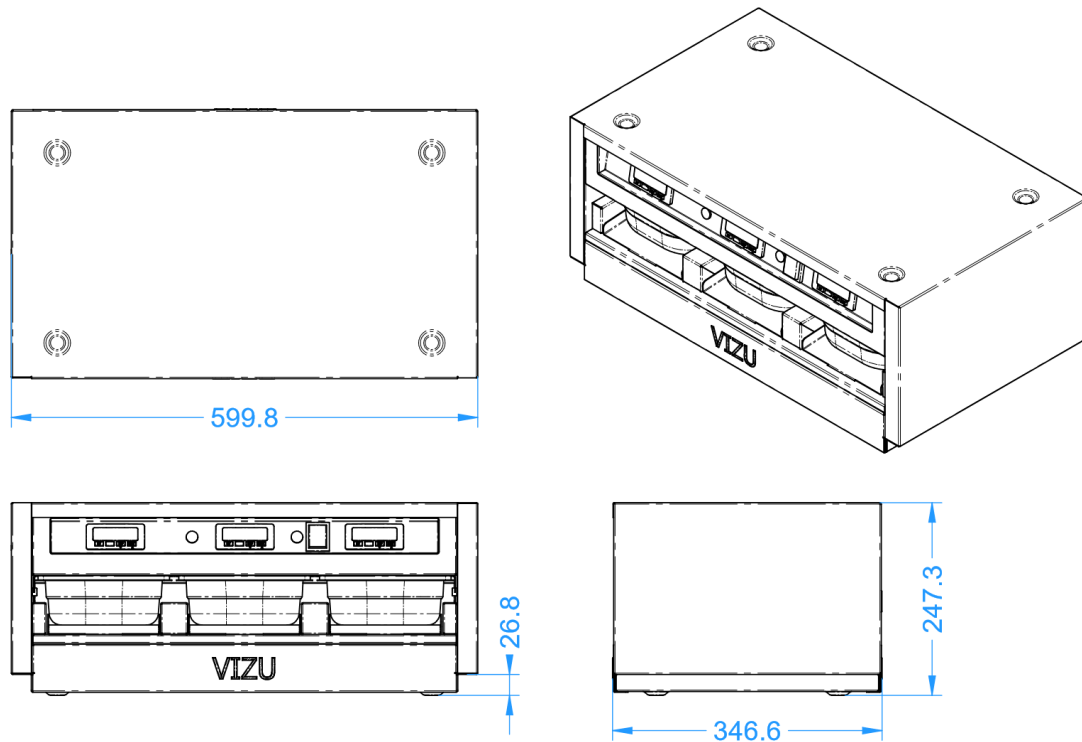


- Individual timers for each pan.
- 1/3 clear gastronorm pans act as pull out hot drawers.
- Thermostatically controlled interior heated environment.
- Sealed interior hot product storage spaces.
- Storage solution helps to trap moisture ensuring product is to a high standard.
- No fan to fail – unit having minimal moving parts ensuring minimal down times.

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Gastro Warmer 3 Pan Pass Thru - SPECIFICATION PAGE



Model VIGW3PPT

<p><u>Dimensions</u></p> <p>Height</p> <p>Width</p> <p>Depth</p>	<p><u>Machine</u></p> <p>248mm</p> <p>600mm</p> <p>347mm</p>
<p><u>Weight</u></p>	<p>40kg</p>
<p><u>Electrical</u></p> <p>Running Amps</p> <p>Connection Type</p> <p>International Option</p>	<p>1 phase, 50/60Hz AC, 230V</p> <p>4.4 Amps</p> <p>BSCHUKO 2/3 PIN PLUG</p> <p>N/A</p>

All **Vizu Gastro Warmer 3 Pan Pass Thru** have been tested and checked for proper operation before leaving the factory.

Upon delivery please check the unit for damage. If the unit is damaged, contact the carrier, or Fast Food Systems, immediately and file a damage claim (found in the back of the manual) Please retain all packing materials.

Damage must be reported within 7 days of delivery

General Description

The unit has been designed to hold cooked foods for short hold period of up to 60 minutes. This unit would ideally be situated in a production area designed to make wrap and serve sandwiches, wraps or burgers.

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,
5. Insert the gastro pan inner grills (supplied) into the 1/3 clear gastro pans,
6. Insert the 1/3 clear gastro pans (which are supplied) into the openings,
7. Turn machine on and allow 30 minutes for the machine to heat up.

Switch Controls

- Red Light – 'POWER ON'
 - When red light is lit, this indicates the unit has power.
- Red Switch – 'ON/OFF'
 - Controls the temperature within the cabinet and the timers.
- Orange Light – 'ELEMENT ON'
 - When orange light is lit, this indicates the heating element is active.
- Digital Timer (3 OFF) - 'TIMER'
 - Each timer operates as a unique timer and can be used to time each of the 3 gastro pan sections individually.

Instructions for use

1. Ensure Mains power is connected – The red 'POWER ON' switch should be lit.
2. Turn red 'ON/OFF' switch to 'ON' – should now be lit.
3. Leave the machine for 30 minutes to heat.
4. Set timers as required.

LED and light Indications

- When power is going to the machine the red 'POWER ON' light should be lit.
- When the red 'ON/OFF' switch to 'ON' position the switch should now be lit.
- When the Red Switch 'ON/OFF' is lit, the timers and element (thermostat) are active.
- When the Element (thermostat) is active the orange light 'ELEMENT ON' should be lit.
- When the Digital Timers (3 OFF) 'TIMER' are lit and are ready to set the timer as required.

Description of Gastro Warmer 3 Pan Pass Thru machines

The Vizu Gastro Warmer 3 Pan Pass Thru unit must only be used to keep cooked food; it must not be used to re-heat cooked foods.

The machine is suitable for holding cooked meats, cooked breaded chicken, cooked onions rings, garlic mushrooms or other similar fried product and cooked fish.

This unit has a few rules of use;

- When the machine is placed in the position that it will be used in it is important to ensure that it is level. Ensure that the surface the Vizu Gastro Warmer 3 Pan Pass Through is mounted on is flat and well supported.
 - If the unit is to be mounted on a wall shelf, make sure this shelf is fully supported and secured in place firmly
 - If the unit is new, make sure to clean the unit thoroughly before using the machine with food products
 - The unit has been designed to hold cooked food for up to 60 minutes
1. With the unit ready to use (at this point it will have been left to heat up and the orange 'ELEMENT ON' light should not be lit), the unit can now be used to hold food.
 2. Food should be taken straight from the cooking source (fryer, oven, grill etc.)



Simply pull the desired gastro pan out from the unit



3. At this point you can choose to use the optional pan inserts to provide a gap between the base of the pan to help keep the product away from any potential condensation that may form (this will be relevant to products such as chicken breasts which produce a lot of steam)
4. Now you can load the pan with product (we recommend you leave some space and don't crush the food into the pan)



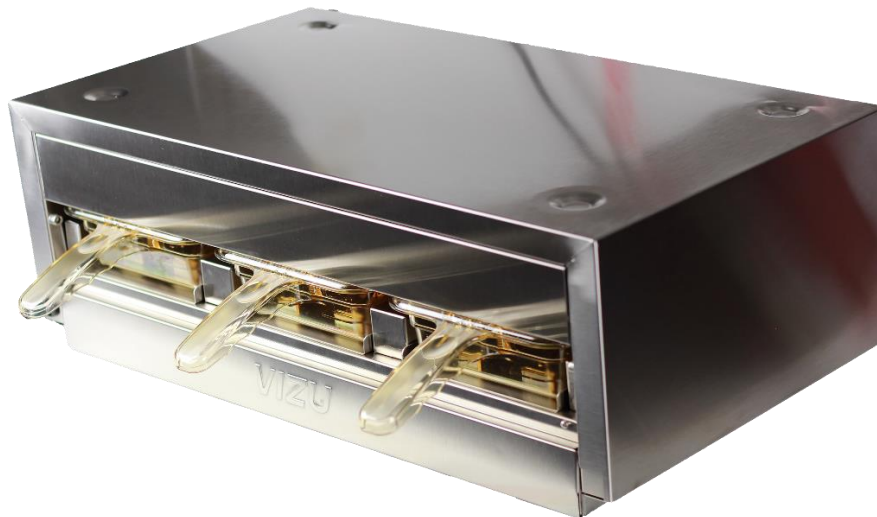
5. The image shows the amount of food that should be put into the pan to make sure the quality remains as high as possible



6. The pan can be Loaded into the machine, simply line up the pan between the guides and slide it in



7. When pushing the pan into position, make sure to push the pans until only the handle sticks out.



8. You will now set the timer using the instructions found in this manual
9. During the timed period, you can remove individual items from the pan then replace the pan into the closed position. If you try to do this quickly and reduce the time the pan and food is out of the machine, the better the food will hold.

The machine is factory set to the correct working temperature. This is adequate to hold cooked food at a safe temperature for period of up to 60 minutes. The design allows for a quick recovery time ensuring the product is kept to the highest possible standards.

Digital Timer Instructions

TMR15 : instructions for installation and use

Thank you for having chosen an LAE electronic product. Before installing the instrument, please read this instruction booklet carefully in order to ensure safe installation and optimum performance.

1. INSTALLATION

- 1.1 The TMR15, size 77x35x77 mm (WxHxD), is inserted into the panel through a hole measuring 71x29 mm and is fixed by means of the suitable clips, by pressing gently. If fitted, check that the rubber gasket adheres to the panel perfectly, in order to prevent debris and moisture infiltration to the back of the instrument.
- 1.2 The instrument should work with room temperatures between -10°.. +50°C and relative humidity between 15%.. 80% inclusive. Supply voltage, switched powers and connection set-up should scrupulously comply with the indications given on the container. To reduce the effects of electromagnetic disturbance, keep the sensor and signal cables well separate from the power wires.

2. OPERATING MODES

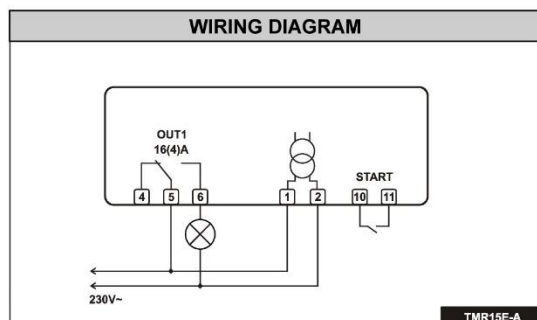
The TMR15 features two main operating modes: Normal and Manual; when the unit is powered, its software loads the operating mode active before the TMR15 was switched off.

- 2.1 **Normal Mode.** In the STOP state, the output is off and the display shows the programmed cycle time. Pressing the button [U] or making the remote start contact causes the output to be switched on and the display shows the countdown time. During the countdown, by pressing the buttons [◀] or [▶], the total cycle time is displayed. By pressing [U] it's possible to quit the program and switch over to the STOP state at any time. In case of a power failure, the timer always resumes the STOP state.
- 2.2 **Manual Mode.** Pressing the button [⏻] for 3 seconds activates the manual mode, with the buttons [◀] and [▶] you choose the permanent state of the output (On/Off). This operating mode and the associated state are stored and maintained even in case of power failure. To exit and revert to normal mode, press [⏻] for 3 seconds.
- 2.3 **Cycle Time Setting.** From the STOP state it's possible to program the time by pressing [◀] or [▶] till you obtain the desired value. Autoscaling in minutes/seconds and hours/minutes takes place automatically, the respective two dots on the display show the scale active, in other words: 9 minutes and 59 seconds and 9 hours and 99 minutes. Exit from the programming is automatic after 5 seconds of not using the keypad or immediate by pressing [⏻].
- 2.4 **Setup.** The setup is accessed by pressing and keeping the buttons [⏻] + [U] pressed for 5 seconds. The available parameters appear in the table here below. Press button [▶] to pass from one parameter to the next, viceversa press the button [◀] to go back. To display the value of a parameter press [U], to modify it press [U] + [◀] or [▶] simultaneously. Exit from the setup is either by pressing [⏻] or automatic after 20 seconds of not using the keypad.

Par.	Adjustment	Description
Alr	YES/NO	Buzzer enabling
Loc	YES/NO	Keypad lock
Adr	1..255	Peripheral Address

3. AUXILIARY FUNCTIONS

- 3.1 **Keypad lock.** The keypad lock avoids undesired, potentially dangerous operations, which might be attempted when the controller is operating in a public place. From the Setup it's possible to assign YES or NO to the parameter Loc. With LOC=YES all keypad commands are inhibited, countdown START therefore takes place through remote command only. To resume normal keypad operation, just re-program Loc=NO.
- 3.2 **Buzzer.** The TMR15 can be fitted with a buzzer to warn that the cycle has come to an end, this function is active with ALR=YES.
- 3.3 **Serial port.** The TMR15 can have an optional serial port for connection to a PC or programmer. In the first case it is important to assign to the parameter ADR a different value for each linked unit (peripheral address); with automatic programming, ADR should remain on 1.



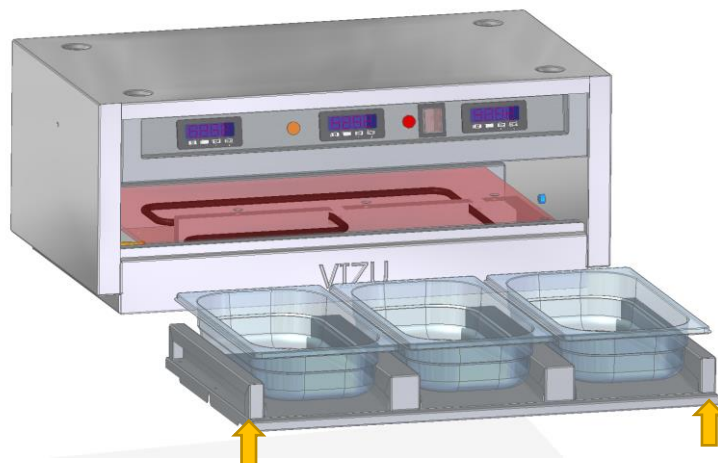
WARRANTY

LAE electronic SPA guarantees its products against defects due to faulty materials or workmanship for one (1) year from the date of manufacture shown on the container. The Company shall only replace products which are shown to be defective to the satisfaction of its own technical services. The Company shall not be under any liability and gives no warranty in the event of defects due to exceptional conditions of use, misuse or tampering. LAE electronic does not accept units back unless LAE electronic has previously given its allowance or request.

Cleaning of Auto Fill Pass-Thru machines

When cleaning make sure to be careful, only use a damp cloth, and do not let excessive amounts of water enter the machine as this will cause damage to electrical components.

1. Turn the power off to the unit and unplug it from the wall.
2. Remove the pans and the pan inserts
3. Clean the pans and pan inserts with warm soapy water and a non-abrasive cloth
4. If you need to, leave the pans and inserts soaking in warm soapy water until they clean easily without the need to use abrasive pads or scourers.
5. Take a cloth that has been submerged in clean warm soapy water. Now ring out the cloth and make sure the cloth is only damp, not dripping wet, wipe down the outer surfaces of the machine with the damp cloth.
6. The inner pan base assembly is removable to make it easier to clean. Grab the front end of the base panel (see image below) and lift it up while applying pressure from its location, the whole inner assembly should be free to pull out of the main body



7. Be careful when you remove this assembly as this will allow access to the heating element, so be sure this is cool before cleaning the inside of the machine
8. With the inner assembly now removed you can use a damp cloth to clean the inner parts with warm soapy water (do not let water get inside or near any electricals). Pay special attention to the inner top surface. **USE DRY CLOTH PACKED WITH ICE CUBES FOR CLEANING THE HEAT PLATE.**
9. Once all the inner and outer surfaces and parts have been cleaned, wipe the surfaces down with clean water to remove soap residue.
10. Wipe the damp surfaces with a clean dry cloth, and leave to dry completely before re-assembling
11. Once the unit is completely dry and re-assembled now you can turn the machine one ready for use.

**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.**

Cleaning instructions – Daily

1. Disconnect the machine from the power supply before cleaning and allow to cool.
2. Remove food, gastronorme pans and insets; wash thoroughly in warm soapy water, rinse and dry.
3. Remove the inner assembly and wipe down with warm soapy water using a damp cloth.
4. Wipe all outer surfaces with warm soapy water using a damp cloth.
5. With the inner assembly removed, wipe down the inner surfaces with warm soapy water using a damp cloth. Pay special attention to the inner roof.
6. Wipe all surfaces with a damp cloth using clean water.
7. Dry all surfaces thoroughly, and re-assemble.

NEVER use wire wool, scourers, abrasive cleaners, acids or bleach.

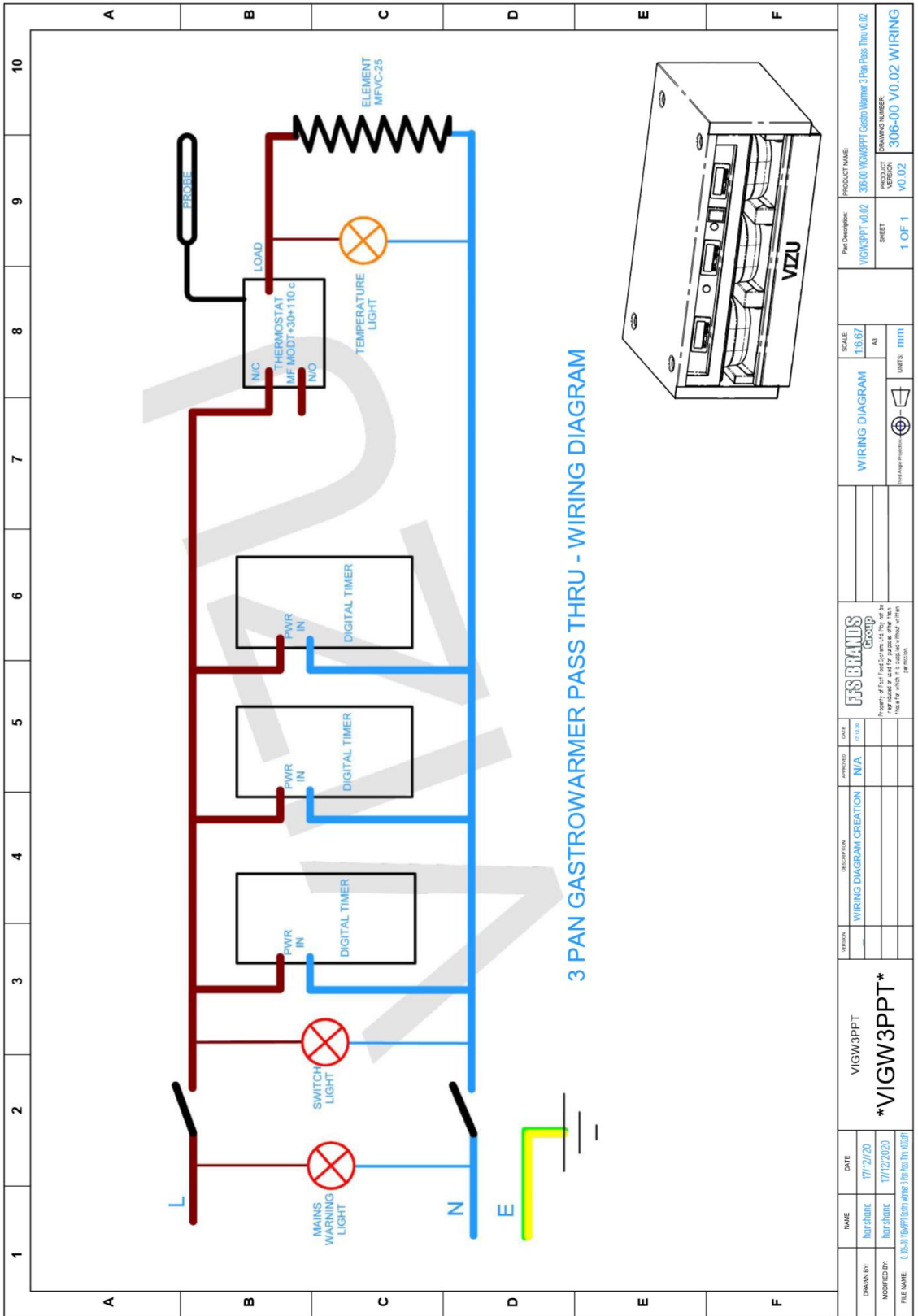
DO NOT flood or allow electrical parts to become wet.

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.

WIRING DIAGRAM



SPARE PARTS LIST

PART NO.	PART NAME	QTY.	
BESCHUKO	H05RR-F 2MTR. RUBBER C032	1	
MFEUROCONVERT	EURO TO UK CONVERTER PLUG IN BLACK 19-1032	1	
MFS14 – 1000W	1000W ELEMENT SHOWCASE	1	
MF5513034040	Thermostat 50-190 Deg	1	
MFTIMER	90 MIN COUNTDOWN EVK702D 7VXS	3	
MFNE61	AMBER LIGHT FOR CHEESE/BUTTER WARMER	1	
MFNE30	RED LIGHT	1	
VISW17	ROCKER SWITCH HD2 REVOLVA HD4 MFC1553ALR	1	
VILE14	SWITCH COVER/BEZEL HD2/HD4MFF1025/MF1026	1	
MF354Z	2 POLE 5AMP TERM BLOCK TB06	1	

PART NO.	PART NAME	QTY.	
MF817-8877	Black Nylon 66, strain relief cable bush	1	
FS32HP2H	Double Handled 1/3 Size High Heat Pan 65mm deep (for VIGW3PPT)	3	
FS32HP1H	Single Handled 1/3 Size High Heat Pan 65mm deep (for VIGW3PPT-SH)	3	
FS30CWD135	PAN INSERTS	3	

FAULT FINDING

Any servicing must only be carried out by qualified personnel. Unit must be removed from electrical supply before servicing.

Problem	Probable Cause	Solution
1. Red LED Power indicator is not illuminated.	⇒ Wall socket switched OFF. ⇒ Fuse in plug faulty. ⇒ Power supply failed. ⇒ LED faulty	<ul style="list-style-type: none"> • Switch ON. • Replace fuse. • Check power supply • Replace LED
2. Red rocker switch is not illuminated.	⇒ Red rocker is in OFF (O) position. ⇒ Red rocker switch faulty. ⇒ See section 1	<ul style="list-style-type: none"> • Switch ON. • Replace switch. • See section 1
3. Machine does not heat up	⇒ Loose/broken wiring or connection heat element faulty. ⇒ Faulty element ⇒ Thermostat not set correctly ⇒ Faulty thermostat	<ul style="list-style-type: none"> • Find and correct. • Replace element. • To be reset by manufacturer • Replace thermostat
4. No illuminated display on counter.	⇒ See section 1 + 2. ⇒ Faulty timer	<ul style="list-style-type: none"> • See section 1 + 2. • Replace timer
5. Counter does not count.	⇒ See section 4. ⇒ Counter not set correctly.	<ul style="list-style-type: none"> • See section 1, 2 + 4. • Review counter settings

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: **GASTRO WARMER 3 PAN PASS THRU**

Product code: **VIGW3PPT**

Customer name.....

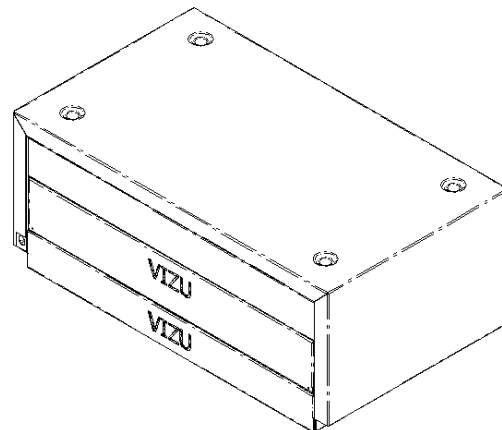
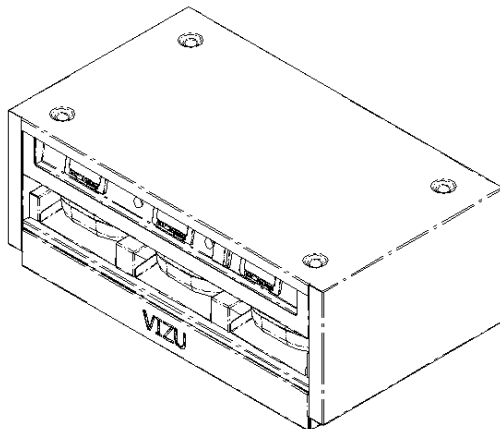
Date of delivery.....

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 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...../...../.....

	<p>ENGLISH</p> <p>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.</p> <p>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.</p>
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Fast Food Systems Limited

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