

VIZU® Pass Through Server

VI003S

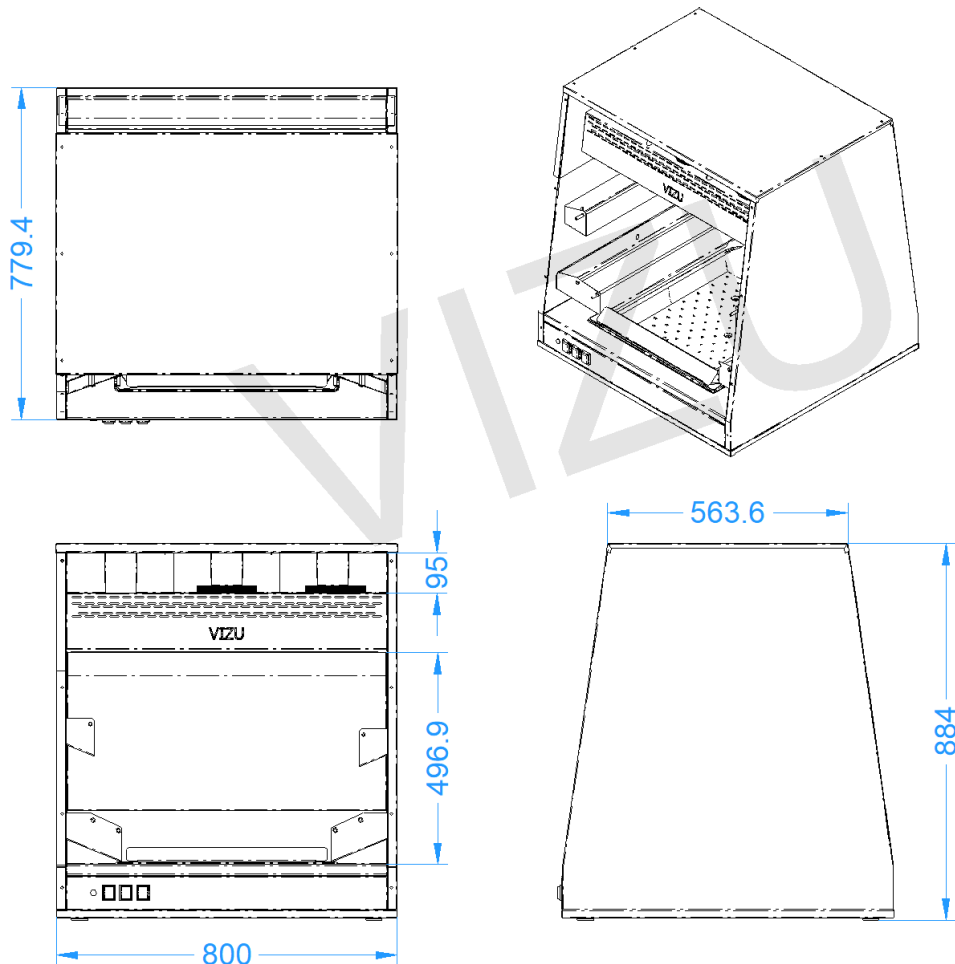


- Independent heating and lighting
- Built in Wrap Storage area
- Configurable side bagging rack and bag pass through
- Heated chip dump area
- Upper heating and illumination via heat laps
- Optional sliding plate rack for plated food pass through

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VIZU PASS-THROUGH SERVER SPECIFICATION PAGE



MODEL VI003S

<u>Dimensions</u>	<u>Machine</u>
Height	890mm
Width	805mm
Depth	785mm
<u>Weight</u>	60kg
<u>Electrical</u>	1 phase, 50HZ AC, 230 v, 2.1 Kw 10 Amps BSCHUKO 2/3 PIN PLUG N/A

All ***Vizu Pass Through Server's*** 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 periods of time before serving or bagging. Being a pass-through unit the machine can be loaded from one side and unloaded from the other. It can also allow bagging of fried product from both sides. The side section can also be used to slide bagged meals through to the serving side.

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. Position all removable parts in their correct locations.
6. Place gastronome pan and pan insert in positions.
7. When the machine is used for the first week (depending on time the machine is left with heat mat on) the heating element will create a smell as it settles in.

Switch Controls

- Red LED – 'Power ON/OFF'
 - When lit, shows power is going to the machine
- Red Switch – 'Heat ON/OFF'
 - Controls the heat mat below the chip dump pan area
- Green Switch - 'LIGHTS'
 - Operates the lights within the unit, both front and rear on a separate switch – Can work independently of the heat switch as a display feature

Instructions for use

1. Ensure Mains power is on – The Red LED – 'Power ON/OFF' light should be lit
2. Turn red 'Heat ON/OFF' switch to 'ON'
3. Turn the green 'LIGHTS' switches to 'ON'
4. Leave the machine for 20 minutes to heat up
5. Turn ON/OFF 'LIGHTS' as required

LED Indication

- When the Red LED 'Power ON/OFF' is lit there is power going to the machine.
- When the Red Switch – 'Heat ON/OFF' is lit, the heat mat is ON.
- When the Green Switch - 'LIGHTS' is lit, the lighting circuit is ON.
 - (1 switch for the front light, 1 switch for the rear lights).

Description of Vizu Pass Through Server

The Vizu Pass Through Server unit must only be used to keep cooked food hot for short period of time before serving. This unit is not a cooker and should not be used to re-heat or cooked food.

The machine is suitable for holding cooked fried food, pre-prepared plated meals and bagged meals for short periods of time before serving.

1. The unit comes with a number of removable or optional parts depending on your workflow.
 - a. The chip dump area has a removable insert and removable pan, these can be taken out for cleaning and then replaced.
 - b. The side bagging rack is optional, if you need to move this to the other side simply lift it vertically and it will unclip from the side. If you want to place this on the opposite side, remove the cover plate and then swap the parts over.
2. The plate rack is a sliding design meaning the rack can be slide from front to back, this means you can slide it out of the way for bagging chips.
3. The side panels for the racks are removable in the same way as the bagging rack, simply lift this up and remove. If you want to remove these you will be left with holes to cover, you can order cover panel parts from Fast Food Systems Vizu if required.

The machine is factory set. This is adequate to hold cooked food at a safe and legal temperature (i.e. above 63°C) for a short period of time.

This machine is not intended to hold cooked food for extended periods of time.

Cleaning of Vizu Pass Through Server

1. The chip dump area has two main parts, these should be cleaned daily
2. Remove the pan insert and wash thoroughly with warm soapy water. Rise to remove all soap and dry.
3. Lifting the side bagging rack will allow the gastronorm pan to be removed.
4. Remove the gastronorm pan and wash thoroughly with warm soapy water. Rise to remove all soap and dry.
5. Once both parts are completely dry, replace the pan first and then replace the pan insert.
6. If you notice

**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 down.
2. Remove food, gastronome pans and insets, wash thoroughly in warm soapy water, rinse and dry.
3. Remove all other removable parts and wash in warm soapy water, rinse and dry.
4. Note the control panel is removable and there is a removable back panel to the control area allowing access to the heat mat. Please make sure this area stay dry, as water will cause damage to the electrical parts.

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.

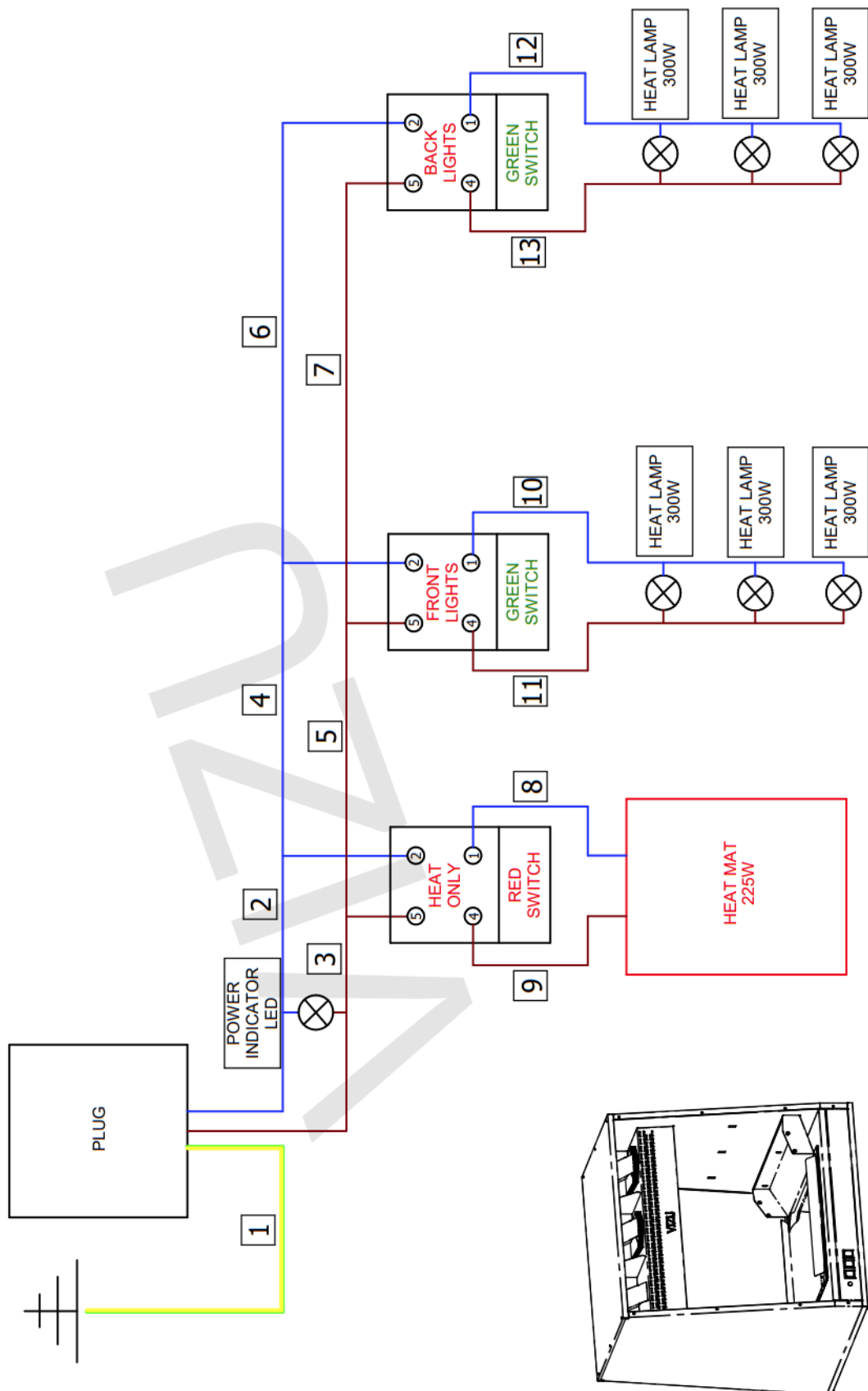
DO Dry all surfaces thoroughly removing all moisture.

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

N.B - For Hard Water Areas

Please be aware that scale is not covered by our warranty.

Wiring Diagram



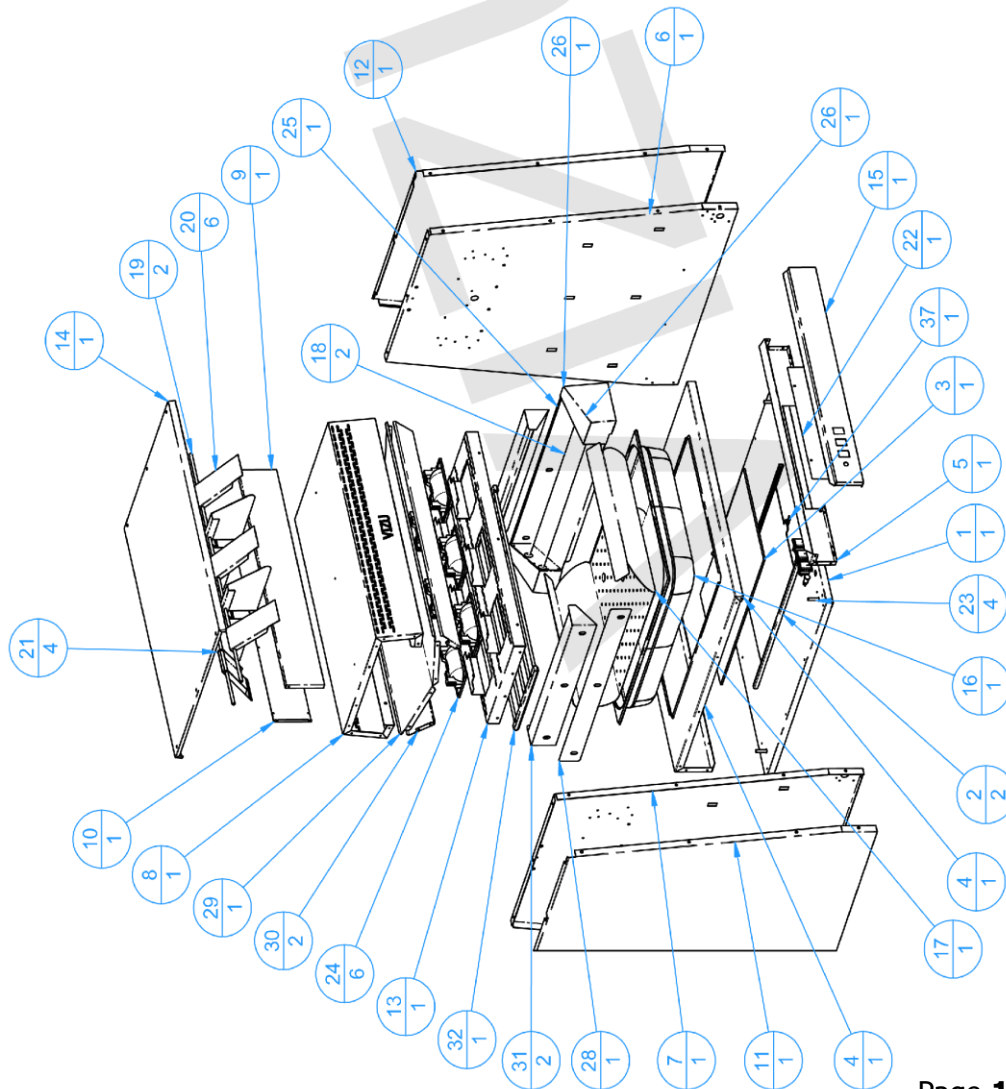
SPARE PARTS LIST

PART NO.	PART NAME	QTY.	
VISW15	GREEN SWITCH	2	
VISW17	RED SWITCH	1	
VILE14	SWITCH MEMBRANE	3	
MFNE30	RED NEON	1	
MF225WELEMENT	WATER TRAY MAT ELEMENT	1	
MFOHSL01	HIGH TEMPERATURE SLEEVING	0.3	
MF354Z	2 POLE 5AMP TERM BLOCK TB06	3	
MF605-649	GROMMET	4	
BESCHUKO	H05RR-F 2MTR. RUBBER C032	1	

PART NO.	PART NAME	QTY.	
MF817-8877	Black Nylon 66, strain relief cable bush	1	
MFEUROCONVERT	EURO TO UK CONVERTER PLUG IN BLACK 19-1032	1	
MFQUARTZJACKET300V	Quartz Infrared Lamp Assembly 300w bulb	6	
MFRTH34AFM	Adjustable (feet)	4	
GSGAST92004	2/1 GASTRO PAN 100mm Deep	1	

Exploded Diagram

Item	File Name (no extension)	Rev	QTY
1	21-35 - BASE PLATE_A	_A	1
2	51-26 WATER TRAY PLATEN GUIDE v0.01	26	2
3	51-51 WATER TRAY ALI PAN v0.01	51	1
4	21-37 - PAN BASE	-	1
5	21-38 - CONTROL REAR_A	_A	1
6	21-39 - INNER SIDE_D	_D	1
7	21-39 - INNER SIDE_D OPP	_D	1
8	21-42 - WRAP BASE_C	_C	1
9	21-43 - UPR WRAP MID DIVIDER_A	_A	1
10	21-44 - UPR WRAP MID DIVIDER COVER_B	_B	1
11	21-47 - OUTER SIDE_B	_B	1
12	21-47 - OUTER SIDE_B OPP	_B	1
13	21-48 - LIGHT GANTRY_B	_B	1
14	21-49 - HOOD_A	_A	1
15	21-50 - CONTROL PANEL_B	_B	1
16	GN 2-1 h100 Remodel 2017 CM	-	1
17	21-51 - PAN INSERT_A	_A	1
18	21-52 - BAGGING RACK BAR	-	2
19	21-53 - WRAP FLAP	-	2
20	SS101 WRAP FLAP	-	6
21	21-54 - WRAP FLAP_A	_A	4
22	21-55 - ALI PLATE ACCESS PANEL	-	1
23	MFRTH34FM M8 ADJUSTABLE FEET CM	-	4
24	SPRUNG LIGHT HOLDER	-	6
25	21-45 - BAGGING RACK_A	_A	1
26	21-46 - RACK END CAP_A	_A	1
27*	21-46 - RACK END CAP_A OPP	-	1
28	21-61 - CLIP HOLE COVER PLATE	-	1
29	21-62 - ANGLED UPR BAFFLE	-	1
30	21-63 - ANGLED LWR BAFFLE	-	2
31	21-64 - RACK SIDE FOR 2-1 GASTRO_A	_A	2
32	21A06 - RACK ASSY SMALL	-	1
33*	MF NE30 LIGHT RED	-	1
34*	VISW17 + VILE14 - ROCKER SWITCH RED ASSY	-	1
35*	VISW15 + VILE14 - ROCKER SWITCH GREEN ASSY	-	2
37	MF225WELEMENT - 225W mat element 0.75Amps	-	1



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. Indicator ON/OFF LED not lit	No power to machine. LED faulty	Check machine is plugged in and switched on. Check fuse in 13a plug, replace if faulty. Check circuit breaker at main supply board is in (ON). Replace LED
3. Lamps not lit	No power to machine Green switch not lit Lamp not correctly seated. Faulty lamp(s)	See section 1 Plug in and turn on power at mains Switch to ON position. Check fitted correctly Replace lamp(s)
4. Unit does not heat up.	No Power to the machine Heat ON/OFF switch off ON/OFF switch faulty Heating element needs time to heat up Heating element Faulty	See section 1. Switch to ON position Replace Switch Allow at least 20 minutes for the element to reach optimal heat Replace element

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: **VIZU PASS THROUGH SERVER**

Product code: **VI003S**

Customer name.....

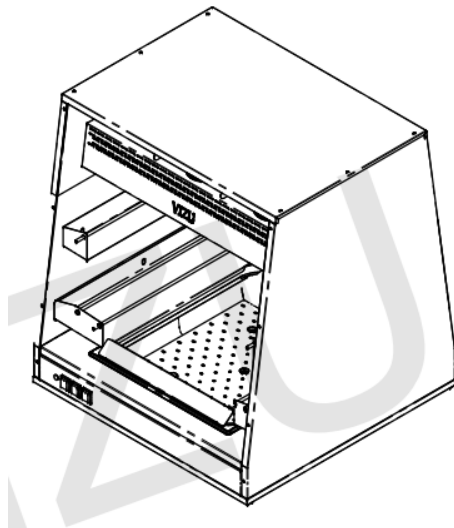
Date of delivery.....

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.

Notes....

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

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