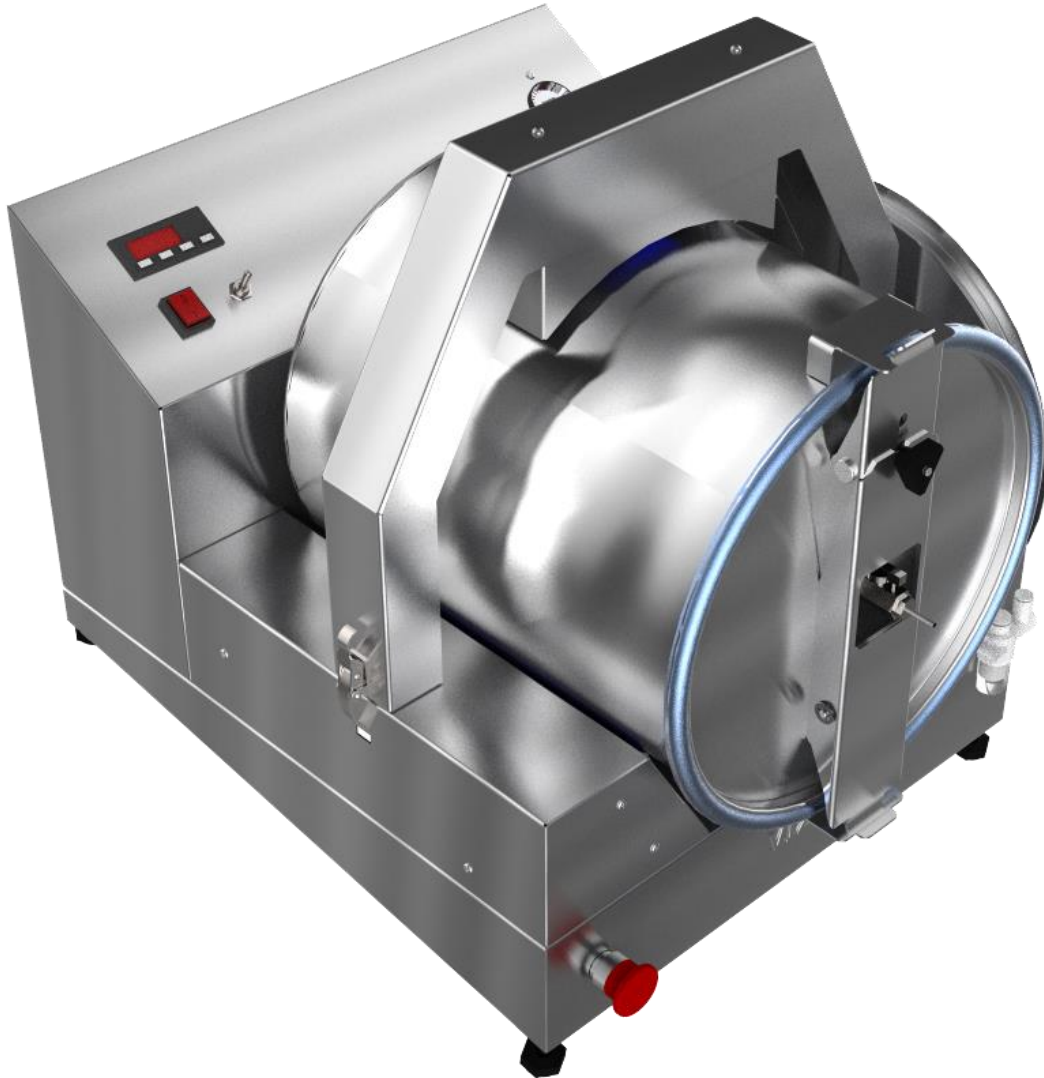


VIZU® MINI MARINADE TUMBLER

VI30LBVTM

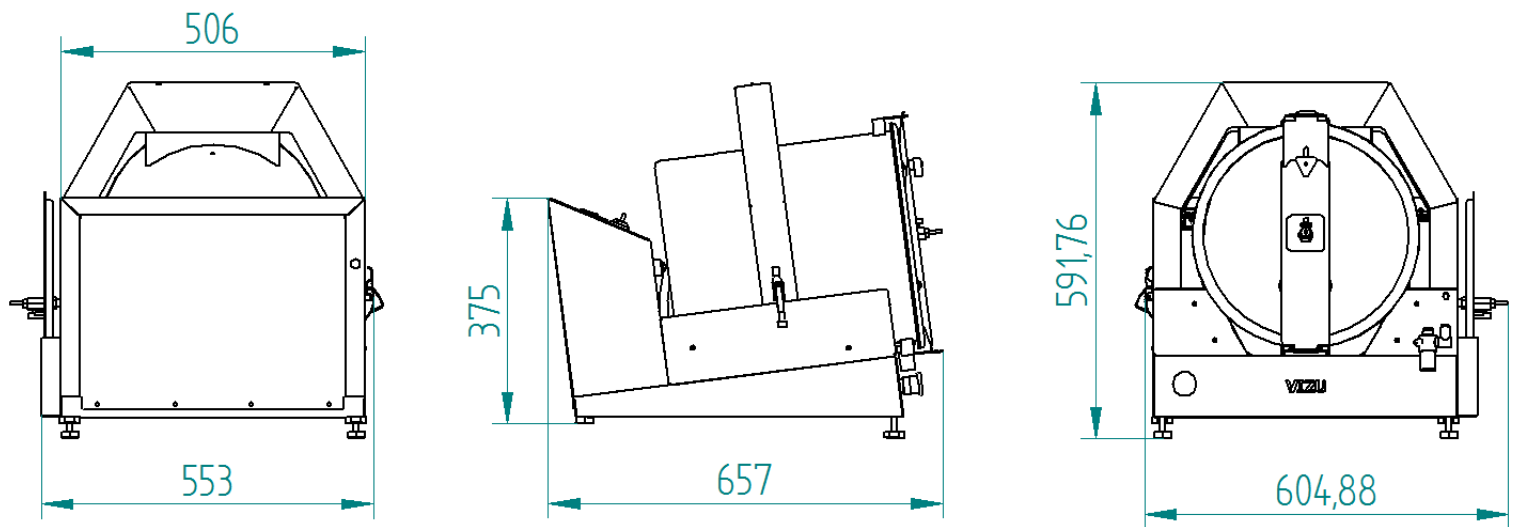


- All Stainless Steel construction 304 grade fine grit finish
- Direct drive roller system
- Applies a vacuum increasing marinade absorption
- 30lb (13.6kg) Capacity
- Reduced footprint for counter top mounting
- Digital timer

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282 VIZU® MINI MARINADE TUMBLER - Specification Page

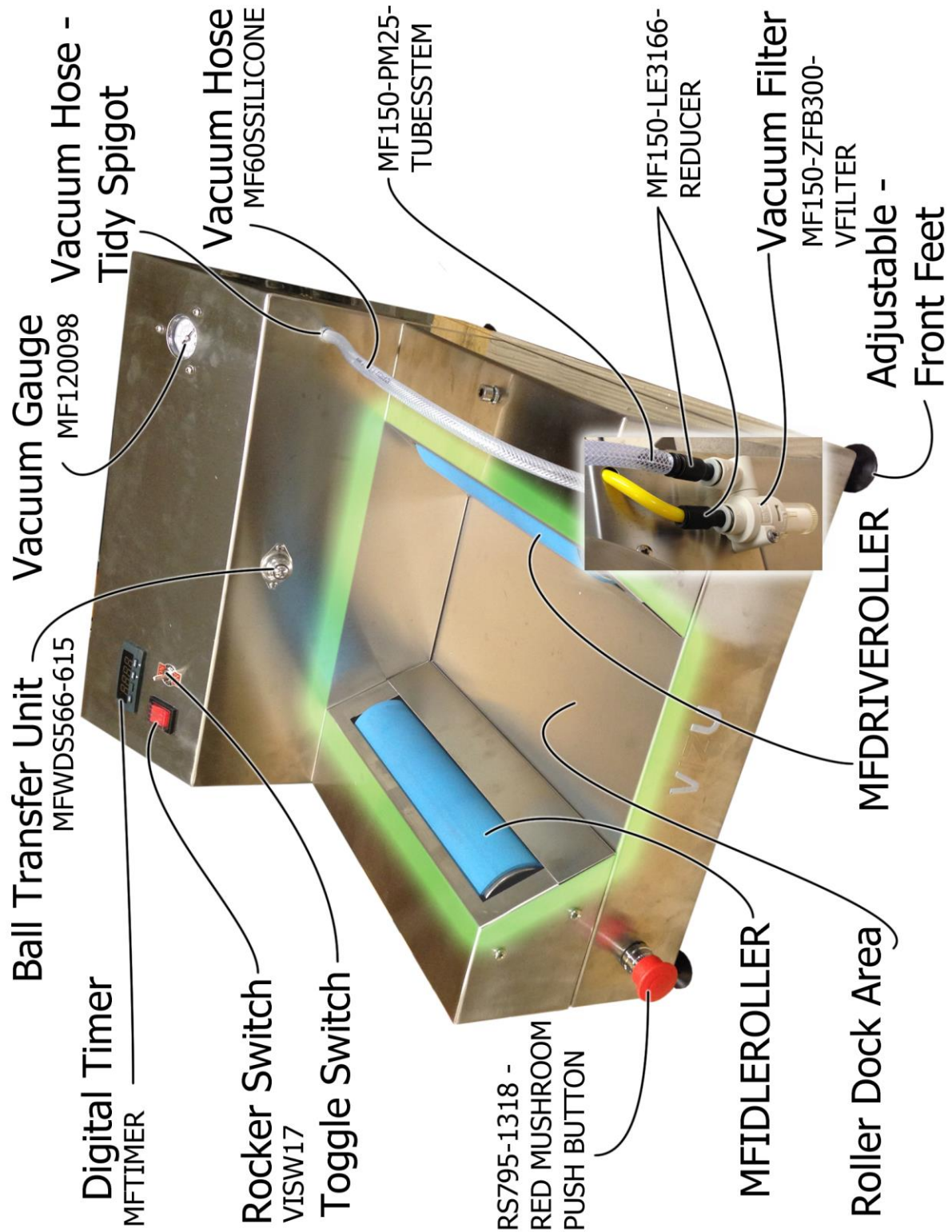


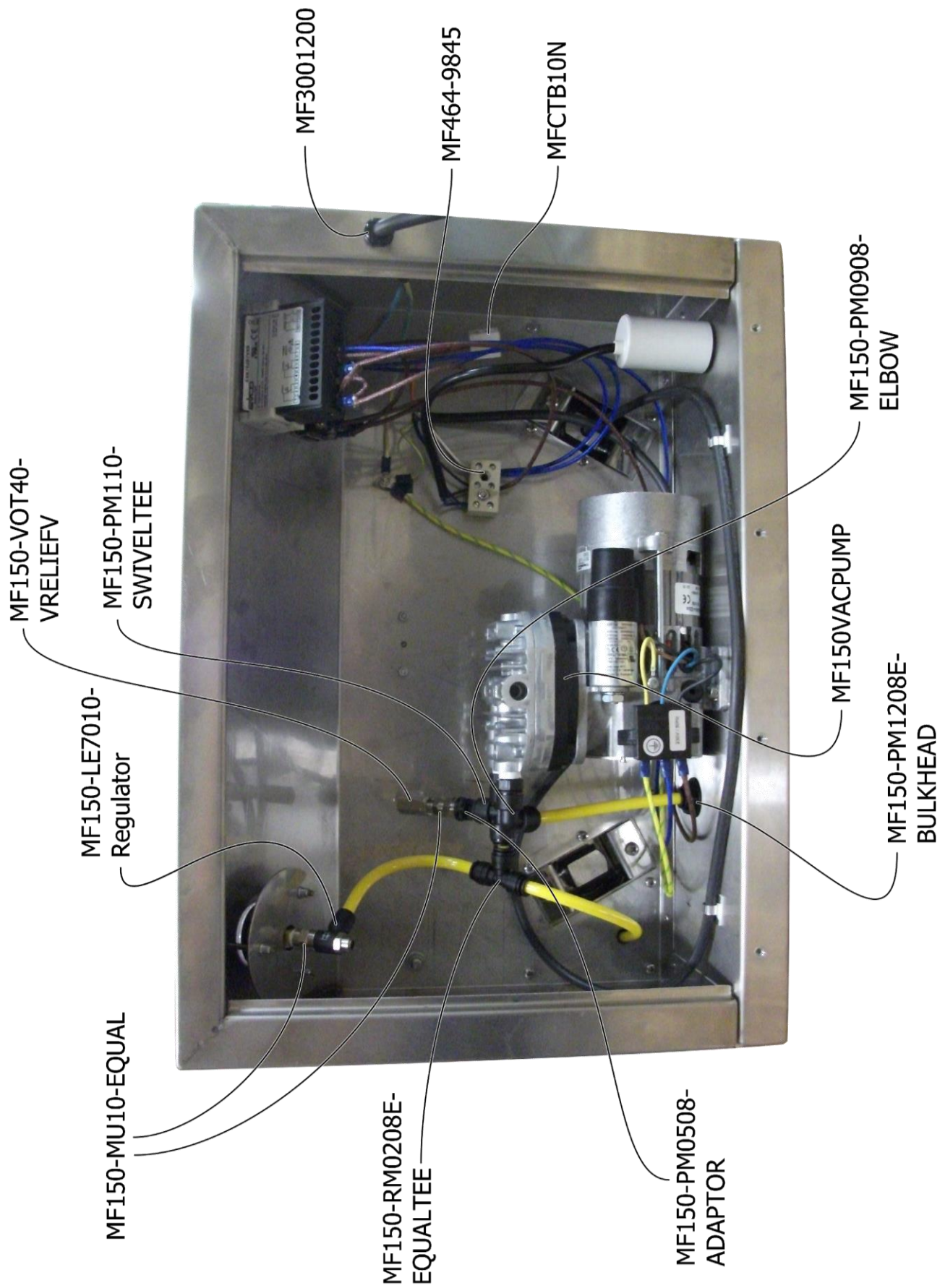
Model VI30LBVTM

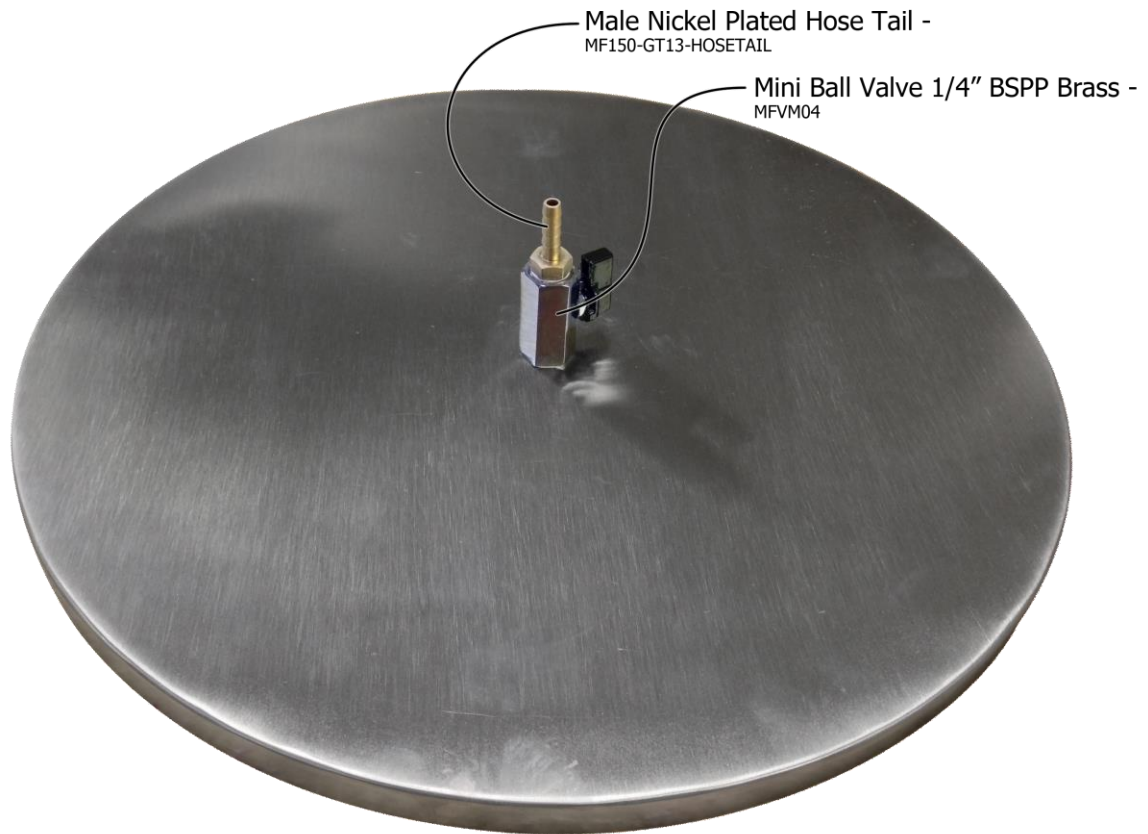
<u>Dimensions</u>	<u>Machine</u>
Height	595mm
Width	620mm
Depth	665mm
<u>Weight</u>	50kg
<u>Electrical</u>	1 phase, 50HZ AC, 230v
Running Amps	5 Amps
Connection Type	BSCHUKO 2/3 PIN PLUG
International Option	N/A

VI30LBVTM - Labelled Views

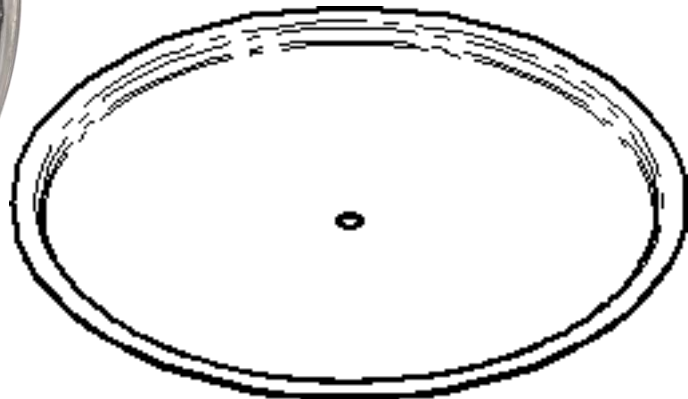
The below image shows all the main exterior components, as well as the 'Roller Dock Area' highlighted with a green outline for clarity. Please refer to this image for more information regarding the product installation as well as use instructions.

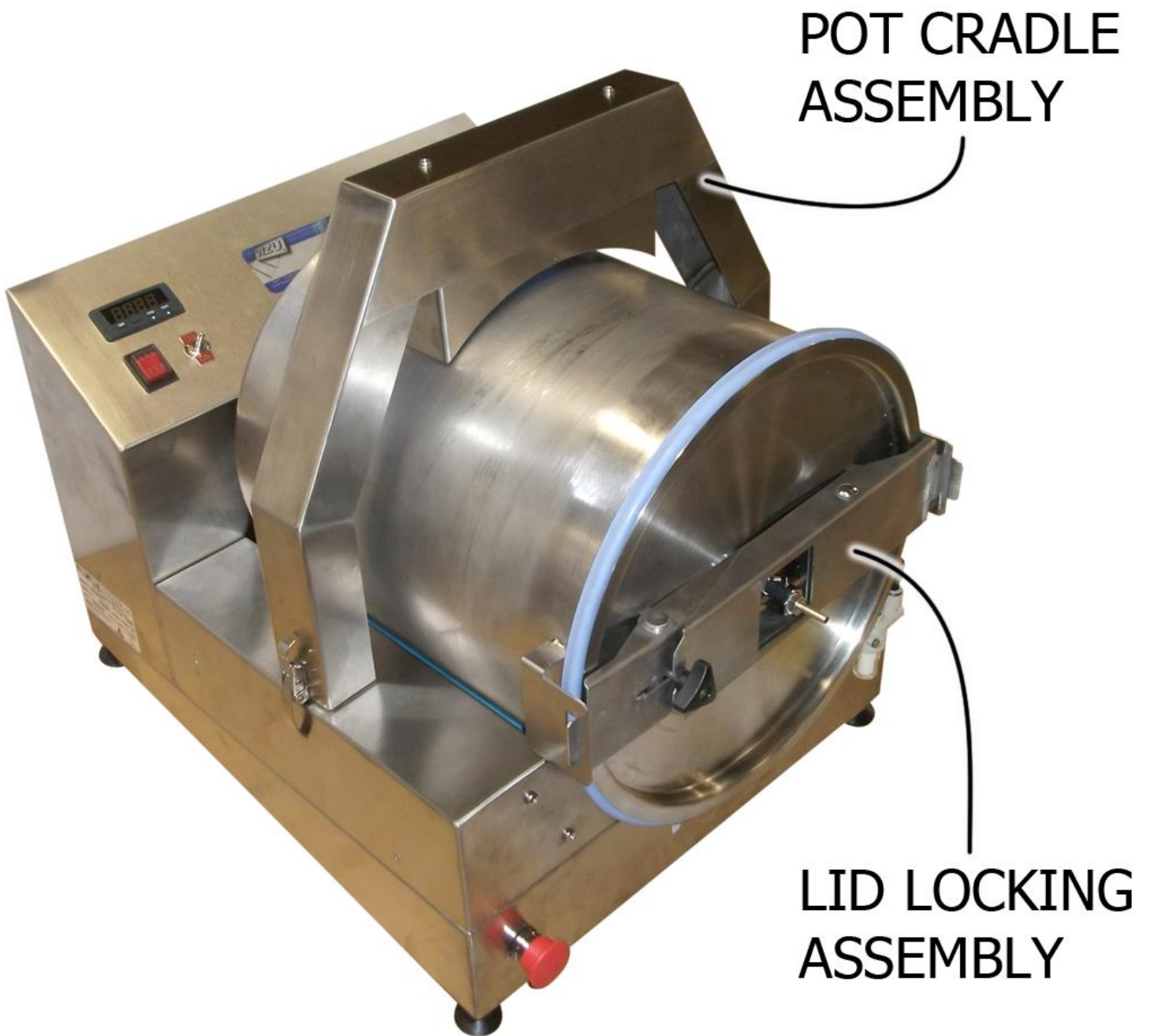






NEW STYLE SAFETY SPUN LIDE
INTRODUCED 25.02.17





All **Vizu® Mini Marinade Tumblers** 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 reduce marinade times for cooking prep, this is achieved by applying a vacuum to a vessel containing both marinade and, for example chicken pieces. This vessel is then rotated allowing great penetration and coverage of marinade. This system allows the user to achieve marinade penetration that is comparable to a 24 hour traditional marinade process in under 60minutes.

Assembly and Installation Instructions

1. Unpack machine from packaging
2. Peel all surfaces of plastic protective 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. Clean pot with warm soapy water
6. Position pot on roller dock area.
7. Position pot lid in pot lid holder (located to the right side of the machine)
8. Attach vacuum tube (see through tube) to the vacuum tube tidy spigot, found at the back right of the roller dock area

Switch Controls

- Red (rocker) Switch – 'ON/OFF' (switch is illuminated when the unit is connected to mains supply)
 - Controls the power supply to readouts and internal control panel
- Toggle Switch - 'VACUUM/TUMBLE'
 - Initiates either vacuum (UP), centre position (OFF) or tumble (DOWN) function

Instructions for use

- 1) Ensure unit is plugged in and mains power is on
- 2) Turn the 'Red Switch' to 'ON' position
- 3) Check the vacuum filter is clear
- 4) If vacuum filter is not clear, remove, clean and replace
- 5) Disconnect the drum cradle from the side using the clip on the side to release
- 6) Remove pot and lid from roller dock area
- 7) Place pot on a flat surface, with the opening/lid at the top
- 8) Remove the lid from the pot and place in the pot lid holder on the side of the machine
- 9) Place chicken and marinade in the pot follow supplier information for ratio of marinade to chicken **(Maximum 30lb 13.6kg)**
- 10) With pot in upright position (large opening at top) place the lid on top of the pot with valve open in line with the tube
- 11) Disconnect the vacuum tube from the vacuum tube tidy spigot and connect it to the valve on the lid of the pot
- 12) Using the toggle switch, flick it to the 'VACUUM' position (shown on label). The machine will begin to draw a vacuum, **it is important to apply a small amount of even pressure to the pot lid** to help the machine create an vacuum tight seal when the pump begins suction
- 13) When the vacuum gauge (located on the top back area), reads -0.5bar (-15 hg) close the valve to the closed position (perpendicular to valve direction)
- 14) Flick the vacuum toggle switch to the centre position to stop the pump. (During the process it is important to make sure the vacuum filter (located at the front right of the machine) is clear and no marinade has escaped the pot
- 15) Remove the vacuum tube and locate it back on the vacuum tidy spigot
- 16) Ensure the exterior surface of the pot and rollers surface is clean and dry to improves tumbling operation by reducing slippage
- 17) The pot will now be placed gently onto the roller dock area, ensuring the base of the pot is touching the 'Ball Transfer Unit' located at the back of the roller dock area
- 18) Re-mount the pot cradle on top of the pot to ensure it is ensure, fastening the clip on the side of the unit for security
- 19) The user will now start the tumble operation by flicking the toggle switch to the down position, then press the start button on the timer display, initiating the first of two 25minute tumble cycles.

- 20) When the first of two tumble cycles is complete the user will remove the pot from the roller dock area and place it on a flat surface (base of the pot on the flat surface lid at the top)
- 21) The user will slowly set the valve to the open position, allowing air to rush into the pot. (Releasing the pressure at this 'mid-way' stage will result in an increase of marinade absorption when the vacuum is applied at the secondary vacuum stage, when compared to a single vacuum process)
- 22) Repeat steps **11 to 20** for the second of two tumble cycles (ensuring the pot is the correct way up for each stage)
- 23) The complete process should take no more than 1 hour to complete, and will provide a product with a greater level of marinade absorption when compared to a traditional 24 hour marinade soak.
- 24) Turn the 'Red Switch' to the 'OFF' position
- 25) Remove the marinated product from the pot, as well as any leftover marinade.
- 26) The pot paddles should now be removed
- 27) Clean the pot, lid and pot paddles with warm soapy water ready for the next use

Example process summary

- Place ingredients in pot,
- Apply Vacuum -0.5bar (-15 hg),
- Tumble for 25 minutes,
- Release vacuum,
- Apply vacuum -0.5bar (-15 hg),
- Tumble for 25 minutes,
- Release vacuum,
- Remove contents,
- Clean equipment.

Note:

- Vacuum function will not operate during tumble cycle
- Tumble function will not operate during Vacuum cycle

Description of Mini Marinade Tumbler Machine

The Vizu® Mini Marinade Tumbler is a compact, economic version of the Vizu® Marinade tumbler.

This unit should not be used to marinade batches of greater than 30lb (13.6kg) at one time.

The machine has been designed to tumble chicken piece in marinade, and other similar product for a factory set time, in conjunction with the manufacturer recommended procedure.

Some details to consider include;

- When locating the machine in your environment, the machine should have full connection to the support surface by all four adjustable feet.
- The machine should be set so it is at the optimum position. (the back feet will be screwed all the way in, allowing the user to adjust one front foot to stop any wobbling)
- When plugging the unit into mains power, the cable should be placed so it does not create a trip hazard.
- The machine has been provided with all the necessary components to provide a vacuum sufficient to properly marinade chicken pieces in under an hour, if these components become lost or damaged please contact Fast Food systems ltd to request spare parts or to arrange for an engineer to visit your location.
- The display used for timing the tumble cycle should not be tampered with; it has been factory set to provide the best possible results.
- When the pot lid is not in use, it should be stored in the pot lid holder located to the side of the machine to prevent damage or dirt from affecting the vacuum seal.

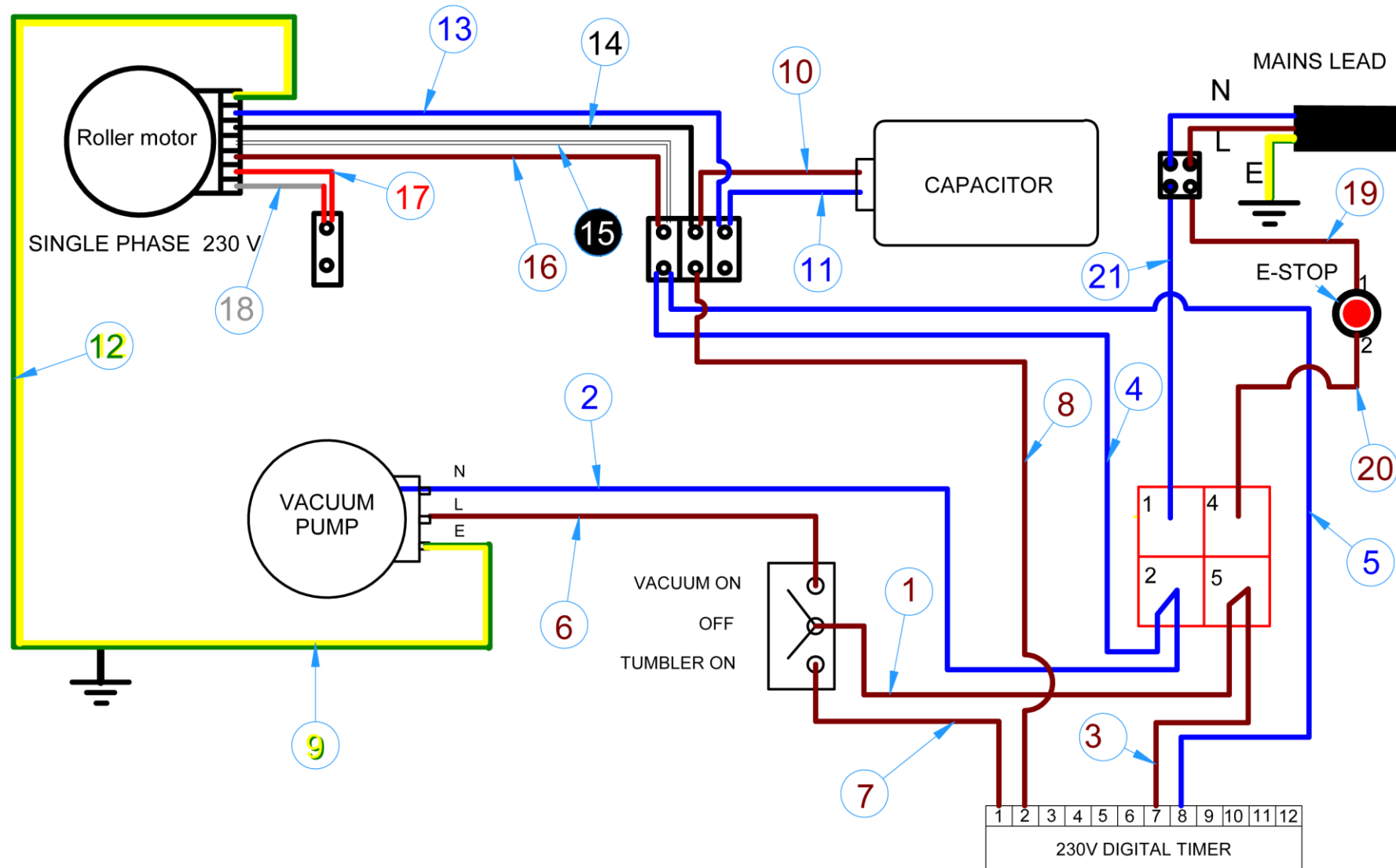
Control Overview



Timer / Display



Wiring Diagram







Spare Parts Listing

PART NO.	DESCRIPTION	QTY.	IMAGE
MF150-LE7010-REGULATOR	Compact Flow Regulator Le70100810	1	
MF150-MU10-EQUAL	Brass Adaptor, Female Socket Equal	2	
MF795-1318	Red mushroom push button	1	
MF150-RM0208E-EQUALTEE	Equal Tee For 8mm Tube	1	
MF150-PM25-TUBESTEM	Tube To Hose Stem Pm250806E	1	
MF150-PM110-SWIVELTEE	Swivel Tee Offset Leg Pm110802E	1	
MF150-VOT40-VRELIEFV	1/8" Vacuum Relief Valve Vot40110	1	
MF150-PM0908-ELBOW	Swivel Elbow, Pump Exhaust Pm090802E	1	
MF150-PM1208E-BULKHEAD	Bulkhead Connector, Exhaust	1	
MFRK-14-18	HEX reducing bush 316	1	
MF150-LE3166-REDUCER	Push-In Fitting For Filter Le3166-0810	2	

PART NO.	DESCRIPTION	QTY.	IMAGE
MF150-GT13-HOSETAIL	Male Nickel Plated Hose Tail Gt1306Knp	1	
MF150-PM0508-ADAPTOR	Bspp Stem Adaptor 1/8" 8MM Pm050811E	1	
MF150VACPUMP	Vacuum Pump For Vizu Tumbler	1	
MF150-ZFB300-VFILTER	Air Suction Filter ZBF300-10 701-3488	1	
MF120098	Vacuum Gauge 0-1 Bar	1	
VISW17	Rocker switch HD2 Revolva HD4 MFC1553ALR	1	
VILE14	Switch cover / bezel HD2/HD4 MFF1025 / MF1026	1	
MF817-8877	Black Nylon 66, strain relief cable bush	1	
MF464-9845	3 Way Ceramic Block TB08	1	
MFEUROCONVERT	Euro to UK converterplug In black 19-1032	1	
MFWDS566-615	Ball Transfer Unit – Surface Mount Hole	1	

PART NO.	DESCRIPTION	QTY.	IMAGE
MFTIMER	90 Min Countdown Evk702D 7Vxs	1	
MFVM04	Mini Ball Valve 1/4" Bspp Brass	1	
MFCTB10N	Single pole ceramic blocks	1	
BESCHUKO	H05Rr-F 2Mtr. Rubber C032	1	
MF10A250ACSWITCH	10A 250Vac On-Off-On Single Pole, Db Thr	1	
MF0CP-035	TUMBLER PADDLE LOCATING PIN	4	
MFHDPVC14	1/4 ID clear PVC tubing, £61.42 per roll	1	
MFDRIVEROLLER	MI-DMI AC080S-0++ABA110DDB-302mm Drive Roller	1	
MFIDLEROLLER	MI-IDLER ID080S-0++AB-302mm Idler	1	
MF282POT	MF282POT	1	
MF282-21	NEW SAFETY SPUN LID	1	
MF282-42	Sealing Ring v2 v0.01 For Model v0.02	1	
MF216ADJKNOB	8975T M6 Adjustment Knob Batch T	1	
MF216ADJKNOB	Wheels Only		

PART NO.	DESCRIPTION	QTY.	IMAGE
MFVSPRING	Tmg10807 U-R Valve Spring Set Of 8 (small only)	2	
MFRTH34AFM	Adjusted (feet) Rth34Afm0839 49537	4	
MF354Z	2 POLE 5 AMP TERMIAL BRLOCK TB06	1	
MF420132	Tli Hook Clamp 304 S/S (OLDER MACHINES PRE 2018)	1	

Cleaning instructions – Daily

This machine has been designed to be cleaned regularly, at minimum this machine should be cleaned once a day, ideally the product should be cleaned after every use to maintain the highest standard of product operation as well as providing the user with the highest quality marinated product possible.

Daily cleaning process as follows;

- Switch power 'OFF' using 'RED Switch'
- Remove power cord from mains (wall) plug socket
- Release any vacuum that has been applied and remove any connected vacuum tubes
- Remove lid from pot
- Remove paddles (2 OFF) from pot
- Wash all removable parts using warm soapy water and nonabrasive cloth or sponge
- Use warm soapy water to wipe down main body of machine (this should not be soaking wet, take care not to let any moisture enter the inside of the machine)
- Wipe down all parts with clean water (not dripping wet, just remove any soap residue)
- Remove any excess moisture with a dry towel, allow machine to dry thoroughly
- Replace all parts for storage
- Before the next use, make sure the inside of the pot is cleaned to remove and dust or dirt build-up that have occurred during storage
- For best tumbling results, make sure exterior surfaces of pot and roller surface are clean and dry to increase friction on drive roller surface

DO NOT USE BLEACH

Clean All Stainless Steel Surfaces, Control panels, Screens, Switches and other components with cleaners appropriate to the specific materials. Stainless Steel can be cleaned using proprietary stainless steel cleaner and a soft damp cloth. Always dry thoroughly. Replace the pot onto the roller dock area after cleaning.

NOTE: Do not use abrasive cleaners or pads.

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

NEVER handle the machine while it is in tumble mode

DO NOT flood or allow electrical parts to become wet.

DO Dry all surfaces thoroughly removing all moisture.

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

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. Rocker ON/OFF switch does not light up	No power to machine. ON/OFF Rocker switch faulty Fuse faulty/ blown	Check machine is plugged in and switched on. Replace switch Check fuse in 13a plug, replace if faulty.
2. Digital timer not illuminating	ON/Off rocker switch OFF ON/Off rocker switch faulty Digital timer faulty	Switch ON (see section 1) Replace ON/Off rocker switch Replace digital timer
3. No Vacuum Generated	No power to machine ON/Off rocker switch OFF Toggle switch faulty Vacuum pump faulty	See section 1 Switch ON Replace toggle switch Check fitted correctly Replace vacuum pump
4. Pot does not tumble/ is erratic	No power to machine ON/Off rocker switch OFF Toggle switch faulty Drive roller(s) faulty Contents too heavy Contents not evenly distributed	See section 1. Switch ON Replace toggle switch Check mounting/ replace drive rollers Remove excess contents Check contents has not gotten stuck, move it around (evenly distribute contents)

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: **VI30LBVTM**

Product code: **VI30LBVTM**

Customer name.....

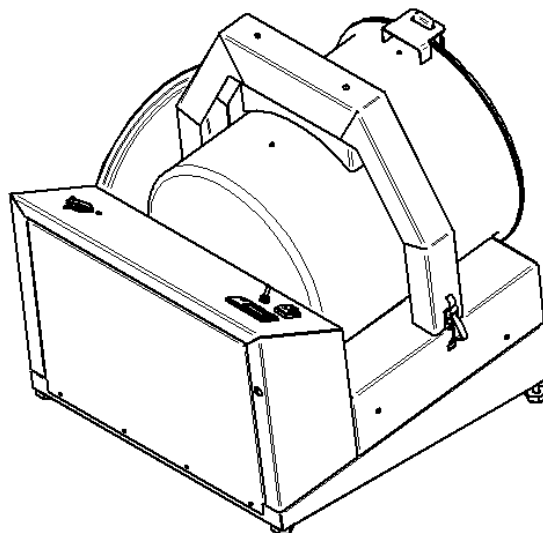
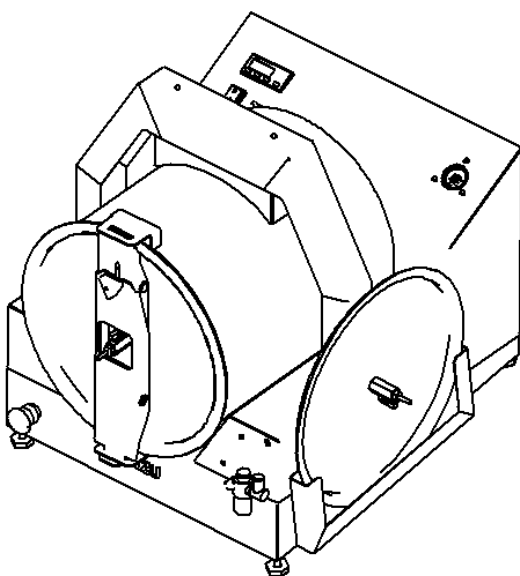
Date of delivery.....

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....

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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Website: www.fast-food-systems.com

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