

VIZU® Auto Batch Toaster

VIABT

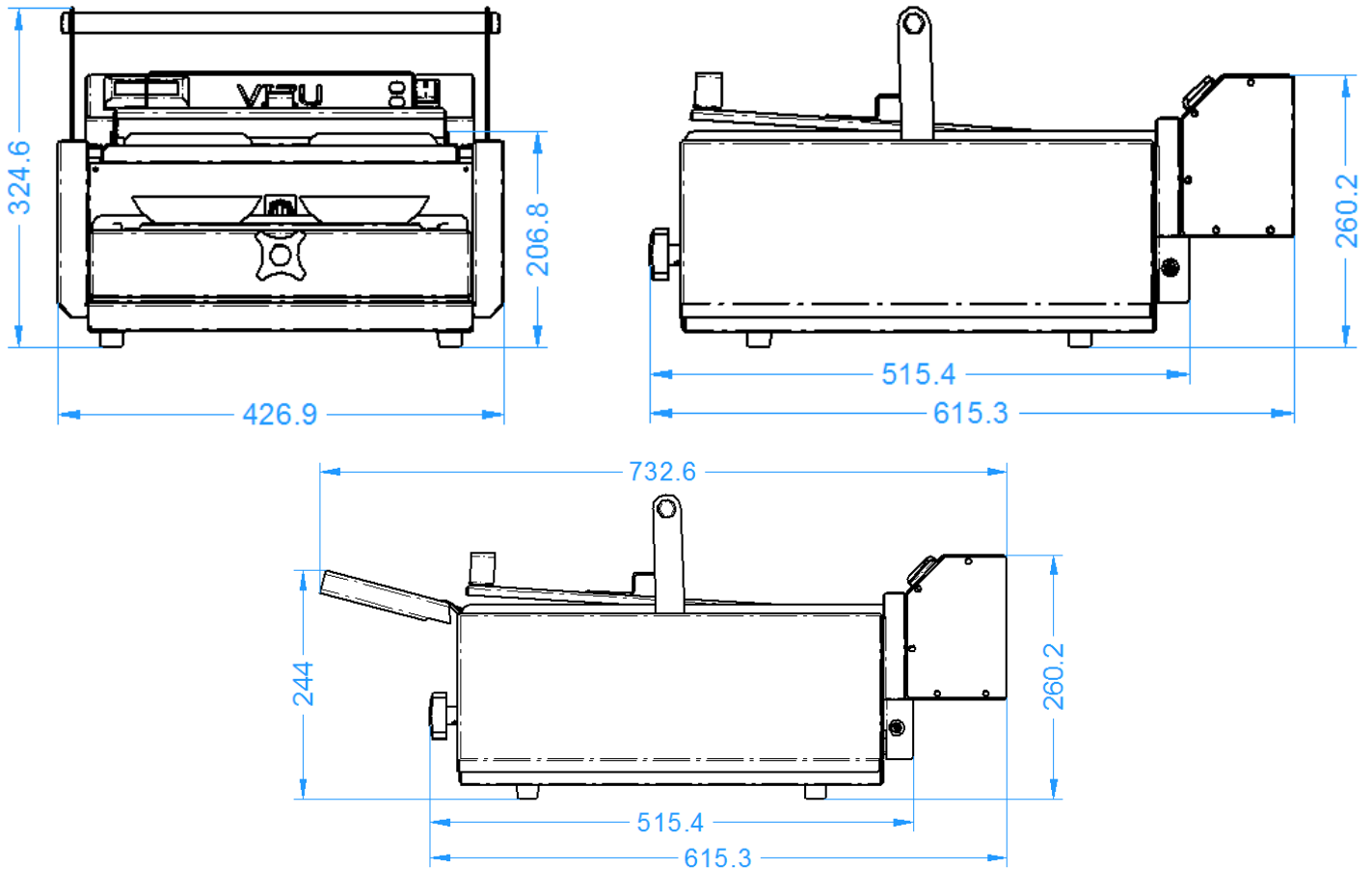


- Bun size and thickness adjustment.
- Small footprint fits on 700mm deep counter tops.
- Toasts up to 12 Heals and Crowns per cycle.
- Digital LED timer and LED indicators to illustrate cycle time and temperature level ready for toasting.
- Audible notification at the end of each cycle and auto opening at the end of toasting cycle.
- Non-stick toasting platens.

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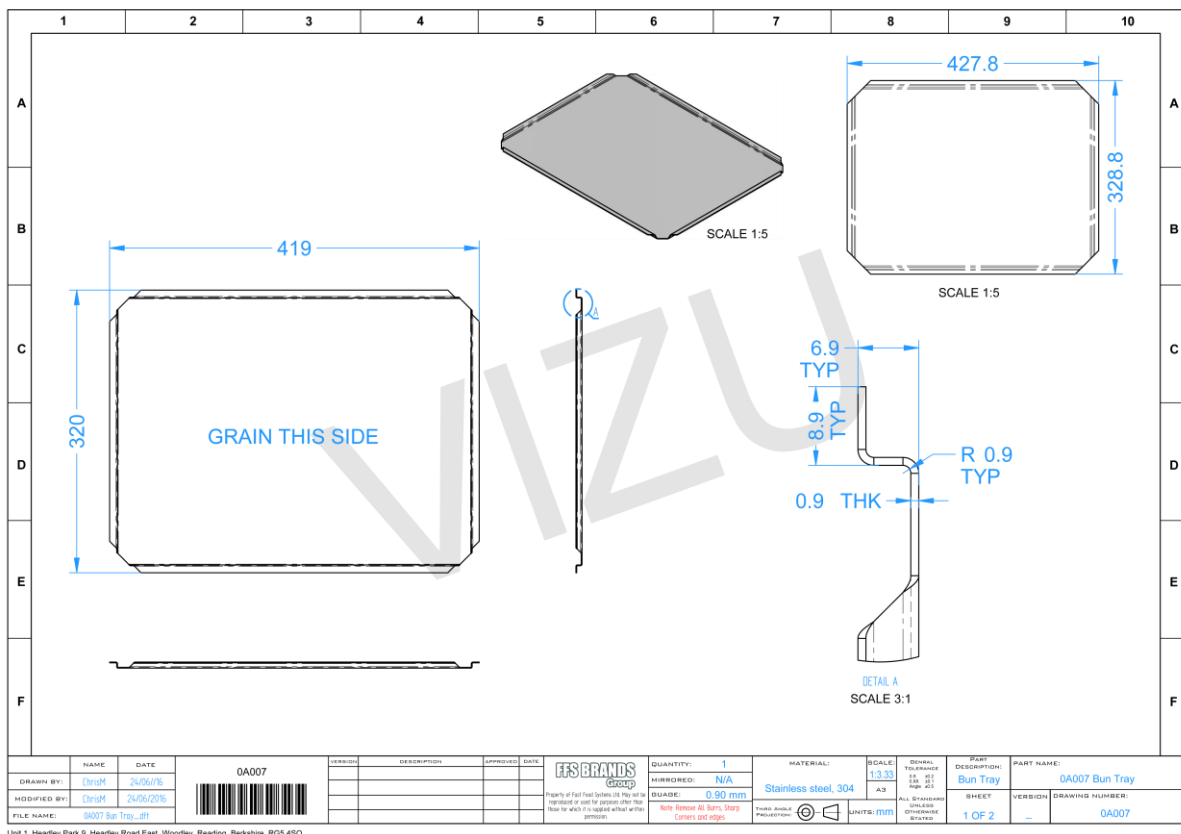
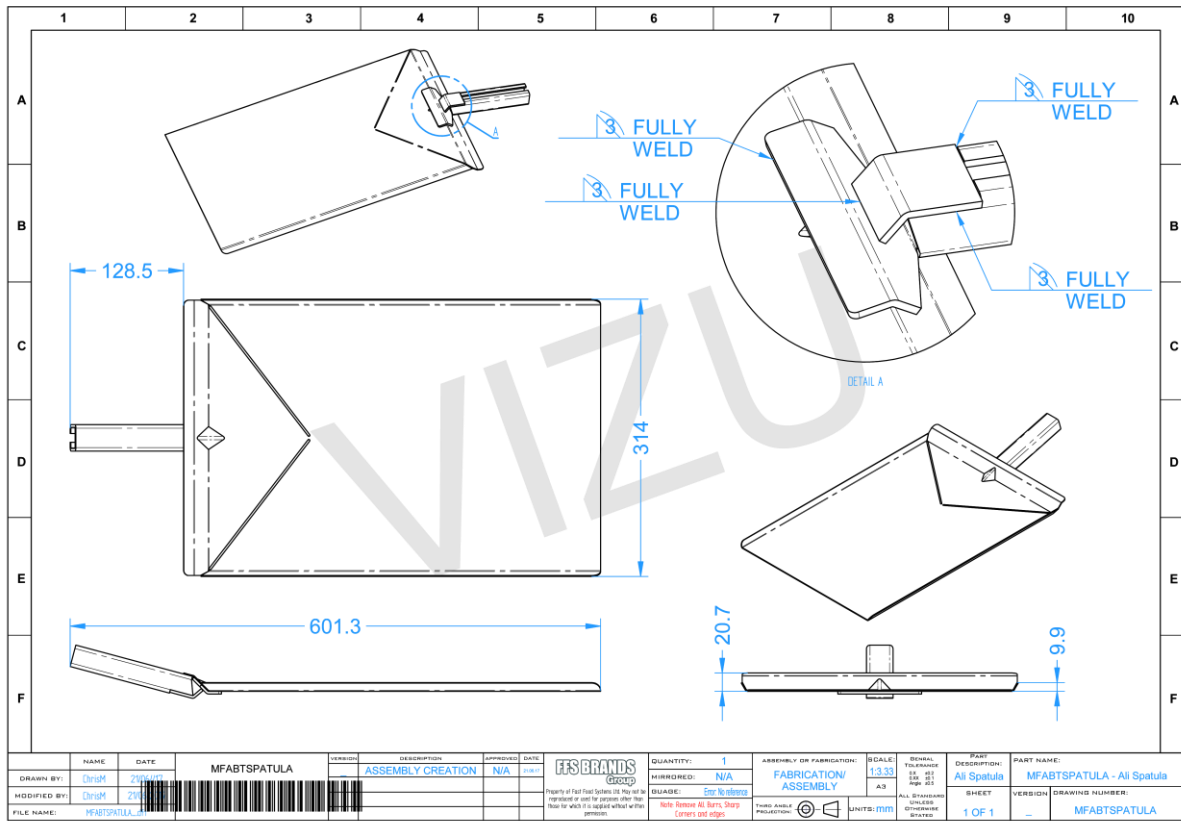
Auto Batch Toaster - Specification Page



Model - VIABT

<u>Dimensions</u>	<u>Machine</u>
Height	325 / 265mm
Width	430mm
Depth	620mm
<u>Weight</u>	25kg
<u>Electrical</u>	1 phase, 50HZ AC, 203v, 2.5Kw
Running Amps	11 Amps
Connection Type	BSCHUKO 2/3 PIN PLUG
International Option	N/A

Auto Batch Toaster - Parts Page



All **Vizu Auto Batch Toaster** 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 Auto Batch Toaster has been designed to seal burger buns by caramelising the inner sides of each bun to ensure a uniform product in terms of size, colour and moisture.

Assembly and Installation Instructions

1. Unpack machine from packaging,
2. Remove spatula, tray and top cover,
3. Peel all surfaces of plastic film and wipe down all surfaces (including removable parts) with warm soapy water,
4. Allow to dry,
5. Position machine on a level surface,
6. Relocate all removable parts,
7. Machine must be plugged into a 13Amp power supply, the unit is supplied with a EURO converter fitted, this may need to be removed or replaced with the appropriate adapter.

LED Indication

- 'RED LED' indicates power is ON
- 'AMBER LED' Indicates Heating Element is coming up to temperature, when off temperature is correct for caramelisation
- 'RED SWITCH' Indicates power to unit systems (thermostat, timer etc) is active
- 'DIGITAL DISPLAY' Indicates power to control systems is active

Adjusting the platen for different thicknesses

The Auto Batch Toaster can be set to toast different bun thicknesses.

1. Set the toaster in the open position shown below;



2. Adjust the Tri-Star knob on the front of the unit as shown by the label, a clockwise rotation will allow for a thicker bun to be toasted.



THICKER

THINNER



3. Pull the handle down and towards you to bring the lower level up towards the heating element. Check to see if the gap is correct for the bun you are toasting.
4. If the height needs to be adjusted repeat the above steps until the level is correct.

Instructions for use

1. Ensure Mains power is on – The 'RED LED' should be lit
2. Turn red 'ON/OFF' switch to 'ON'
3. Load the heels onto the spatula with the spatula placed on top of the machines top cover, cut side down (for maximum capacity load in rows of 3, 4 layers deep) Shown below,



4. Wait for 'AMBER LED' to switch off, indicating the element has reached temperature,
5. Take your pre-loaded tray of crowns, cut side up and load into the lower section of the unit, (for maximum capacity load in rows of 3, 4 layers deep) Shown below,



6. Once the lower tray has been slide into the lower section, leave these in position on the tray and as shown below pull the handle towards you, this will activate the timer,



7. Once the handle has been pulled forwards, after a delay (this delay will depend on the amount of time required for loading ingredients onto the sandwich) you will take the loaded spatula of heels in one hand, lift the top cover and slide the heels off the spatula with a gentle shake as shown below,



8. Once the loading step has been completed, the timer will run until the set period elapses which will automatically drop the lower section, at this point remove the tray (with the crowns on) and set it to one side,



9. After you have loaded your ingredients onto the heels, you can now lift the top cover, and using the empty spatula, slide it below the heels to pick them up and remove from the top section, shown below,



10. The Heels can now be placed on top of the crowns, by sliding them using the hand that is not holding the spatula, shown below,



11. The Caramelising process should now be complete.

The machine is factory set to 250°C to allow for caramelisation of the bun.

Cleaning of Auto Batch Toaster machine

1. Switch the machine off and remove the power cord from the wall socket,
2. Allow the unit to cool,
3. Once cool remove the top cover, spatula and tray,
4. Wash removable parts in warm soapy water,
5. Allow removable parts to dry, wipe down if required with a clean drying cloth,
6. Wipe the external surfaces of the machine with proprietary stainless steel cleaner or warm damp cloth. Make sure not to soak any parts with excess water and do not get electrical components wet!
7. Dry the machine thoroughly, using a clean drying cloth
8. Once the machine and all parts are dry, reassemble the unit for the next use.

DO NOT USE ANY ABRASIVE MATERIALS OR SCOURING PADS. DO NOT USE BLEACH TO CLEAN WITH MACHINE

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

DO NOT flood or allow electrical parts to become wet.

DO Dry all surfaces thoroughly removing all moisture.

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



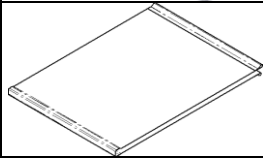

Spare Parts List

PART NO.	PART NAME	QTY.	
MFTIMER	90 Min Countdown Evk702D 7Vxs	1	
VISW17	Rocker Switch MFC1553ALR	1	
MF504-341	Transformer	1	
MF609-R240VCD-P	Solenoid with Push Rod ,24V	1	
RD-70	M3 x 31.5 Solenoid Push Rod For Modification of the above component part)	1	
MFSP4-LP010060	Spring For Solenoid	1	
VILE14	Switch Cover, Bevel MF1026	1	
MFNE30	Red Light (For Prototype use - MF374-1029 - 100mm Low Profile Lens Indicator 230VAC)	1	
MFNE61	Amber Light (For Prototype use - MF374-1029 - 100mm Low Profile Lens Indicator 230VAC)	1	
MF216ELEMENT	MICA ELEMENT 420 x 300	1	
MFFF-001	Richco Round Fixed Height Feet, 24mm, 14mm, TPE	4	

Spare Parts List

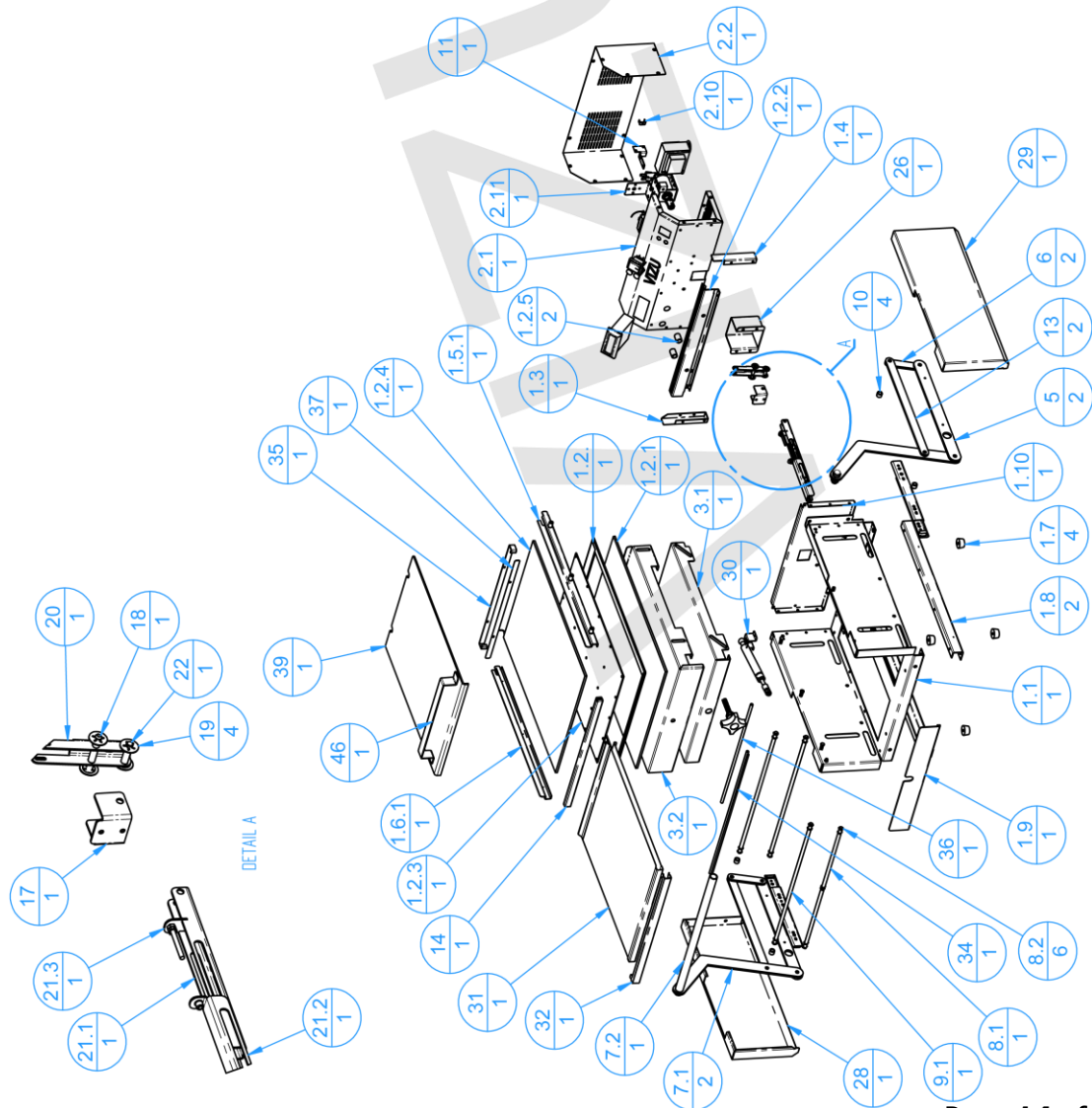
PART NO.	PART NAME	QTY.	
MF193-026	Bridge Rectifier Quad SKB25-02 17A 1600V	1	
FAPR10009	Pr10009 Thermostat For S-M-D Grills	1	
MF354Z	2 Pole 5amp term block TB06	1	
MF216ADJKNOB	8975T M6 ADJUMENT KNOB BATCH T (For the prototype this is a quad star knob, 10mm thread shaft with grub screw)	1	
MFPRD190-B	Bungs 199099	2	
VIABTSTAND	Stand for VIABT	1	
BESCHUKO	H05RR-F 2MTR Rubber C032	1	
MFEURO CONVERT	19-1032 Euro to UK Converter Plug Black	1	

Spare Parts List

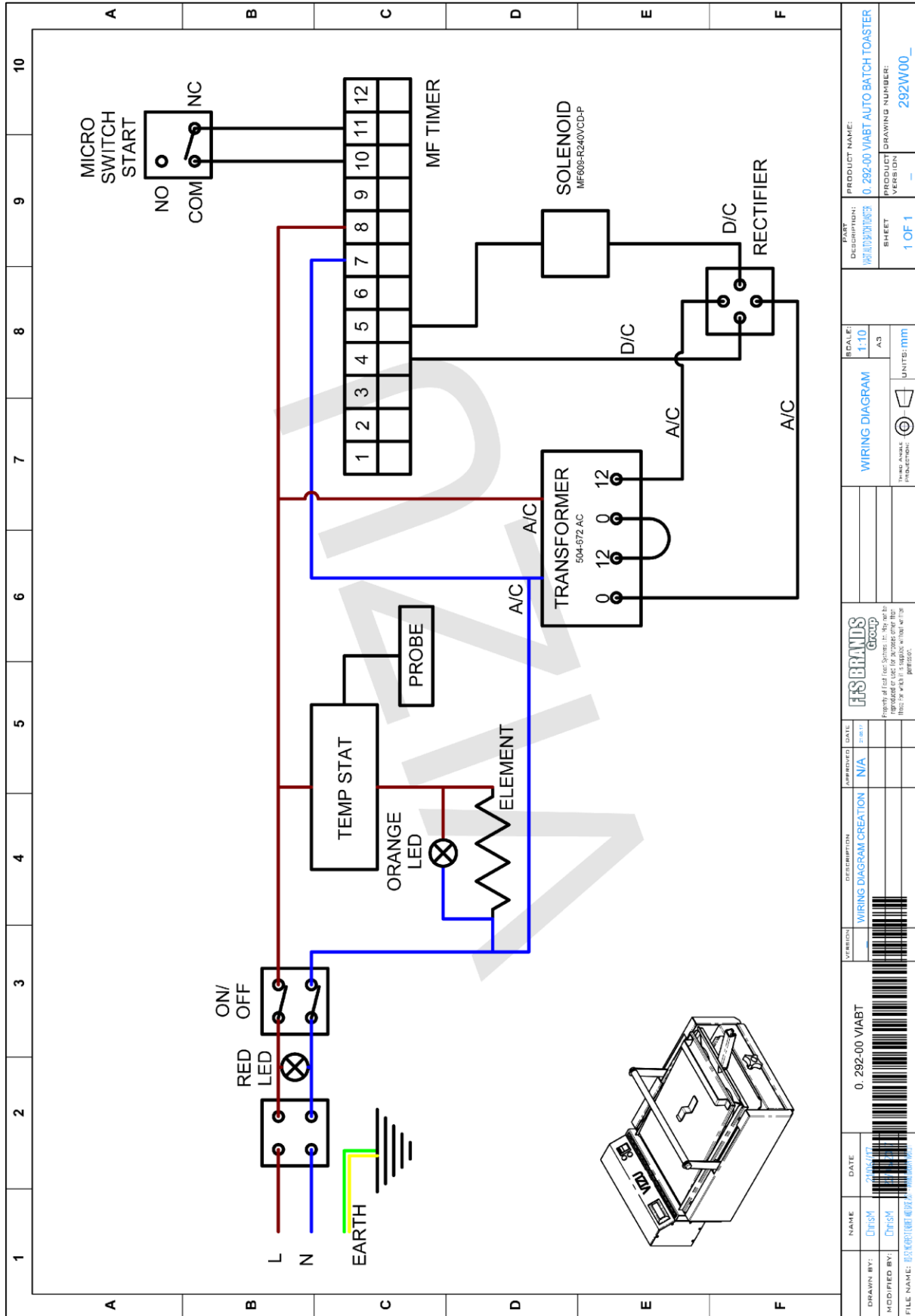
PART NO.	PART NAME	QTY.	
MF515-723	Microswitch Spdt Lever Microswitch,22A 150Deg C (With Arm trimmed for rod pusher)	1	
MF817-8877	Black Nylon 66, strain relief cable bush	1	
TY292-42	NON STICK SHEET	1	
CADAM8F2075115B2L	DAMPENER FIRST 30 FREE MOVEMENT 80mm STROKE	1	

Exploded View

Item	File Name (no extension)	Rev	QTY
1	292A01 - BASE FRAME ASSY A	A	1
1.1	292-01 - FRAME BASE		1
1.2	292A02 - PLATEN ASSY A		1
1.2.1	292-02 - PLATEN		1
1.2.2	292-03 - REAR CHANNEL		1
1.2.3	000 - MF-216T ELEMENT		1
1.2.4	292-04 - PLATEN UPR		1
1.2.5	292-08 - PLATEN CONDUIT A	A	2
1.3	292-04 - SIDE CHANNEL SPACER		1
1.4	292-04 - SIDE CHANNEL SPACER OPP		1
1.5	292A03 - PLATEN SIDE MOUNT ASSY		1
1.5.1	M6 9.5mm HOLE NUT/INSERT		3
1.5.3	292A03 - PLATEN SIDE MOUNT ASSY OPP		1
1.6	292-06 - PLATEN NUT/INSERT		1
1.6.1	292-06 - PLATEN NUT/INSERT		1
1.6.2	292-06 - PLATEN NUT/INSERT		1
1.6.3	FFS PLASTIC FOOT MOUNT		3
1.8	292-03 - FOOT CHANNEL		2
1.9	292-07 - FRONT GUARD		1
1.10	292-02 - BACK PANEL		1
2	292A04 - CABINET ASSY		1
2.1	292-09 - CABINET		1
2.2	292-10 - CABINET BACK PANEL		1
2.8	MF 230-24 VOLT TRANSFORMER		1
2.9	MF 318-855 BRIDGE RECTIFIER		1
2.10	292-11 - THERMOSTAT		1
2.11	216 - THERMOSTAT BKT		1
2.12	MF 354 CERAMIC CONNECTOR BLOCK		1
2.13	292A05 - BUN TRAY ADJUSTER ASSY A	A	1
3	292-12 - BUN TRAY ADJUSTER INR		1
3.1	292-13 - BUN TRAY ADJUSTER UPR B	B	1
3.2	292-14 - RUNNER ADAPTER PLATE		1
6	292-15 - HANDLE PARALLEL LINK		2
7	292A07 - HANDLE FAB		1
7.1	292-16 - HANDLE FAB		1
7.2	292-19 - HANDLE FAB		1
7.3	136MM BUNG MF-PD180-B		2
8	292A09 - SHAFT DAMPENER E CLIP ASSY		1
8.1	292-21 - SHAFT DAMPENER E CLIP TYPE		1
8.2	E Clip - DT500-0060 Shaft 8mm Groove 6mm		6
9	292A08 - SHAFT E CLIP ASSY		3
9.1	292-20 - SHAFT E CLIP TYPE		1
9.2	E Clip - DT500-0060 Shaft 8mm Groove 6mm		4
10	292-22 - DRILL BUSH ROLLER		1
11	292-23 - MICRO SWITCH BRACKET A		1
12	292-18 - PLATEN FRONT LINK		1
13	292-18 - PLATEN FRONT LINK		1
14	MODIF 30 170 CAPILLARY		1
15	292-24 - LEVER BRACKET		1
17	DIAMETER 6MM X 45MM DOWEL PIN		1
18	6mm STAR LOCK WASHER		4
19	292-25 - PUSHER LEVER		1
20	292A10 - RAM ADJUSTER ASSY		1
21	292-26 - PUSHER LWR CHANNEL		1
21.1	292-27 - PUSHER UPR CHANNEL		1
21.2	292-28 - PUSHER UPR CHANNEL		1
21.3	292-28 - PUSHER UPR CHANNEL		1
22	CADAM8120M115B31 DAMPENER FIRST 30 FREE		1
23	CADAM8120M115B31 DAMPENER FIRST 30 FREE		1
24	CADAM8120M115B31 DAMPENER FIRST 30 FREE		1
25	CADAM8120M115B31 DAMPENER FIRST 30 FREE		1
26	292-29 - PUSHER LEVER COVER		1
28	292-30 - OUTER SIDE PANEL		1
29	292-30 - OUTER SIDE PANEL OPP		1
30	292-39 - DAMPENER RISER		1
31	292-42 - NON STICK SHEET		1
32	292-43 - FRONT SNAP COVER		1
33	292-44 - SHEET RETAINER UPR		1
34	292-45 - SHEET RETAINER SPRING UPR A	A	1
35	292-46 - SHEET RETAINER SPRING UPR A		1
36	292-47 - SHEET RETAINER PLATE		1
37	292-52 - TOP PLATE		1
39	292-55 - TOP COVER HANDLE		1
46	292-32 - TOP COVER HANDLE		1



Wiring Diagram



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.	<ul style="list-style-type: none"> • Wall socket switched OFF. • Fuse in plug faulty. • Power supply failed. 	<ul style="list-style-type: none"> • Switch ON. • Replace fuse. • Check power supply
2. Red rocker switch is not illuminated.	<ul style="list-style-type: none"> • Machine is not connected to power supply. • Red rocker is in OFF (O) position. • Red rocker switch faulty. 	<ul style="list-style-type: none"> • Connect to power supply. • Switch ON. • Replace switch.
3. Machine does not heat up.	<ul style="list-style-type: none"> • No supply to mechanical thermostat. • Loose/faulty wiring or connection to element. • Element has a continuity issue • Thermostat is faulty. • Machine has overheated. • Amber LED not indicating function of thermostat 	<ul style="list-style-type: none"> • See section 1 and 2. • Identify fault and correct. • Perform a continuity test, replace if required • Replace thermostat. • Allow machine to cool down. • LED replacement required or continuity test for heating circuit required
4. No illuminated display on counter.	<ul style="list-style-type: none"> • See section 1 & 2 • Faulty timer 	<ul style="list-style-type: none"> • See section 1 & 2 • Replace timer.
5. Counter does not count.	<ul style="list-style-type: none"> • See section 1 & 2 • Micro Switch is loose / misaligned. • Loose/faulty wiring or connection between Micro switch and timer. 	<ul style="list-style-type: none"> • See section 1 & 2 • Check it is aligned/ re-align. • Identify fault and correct.

Problem	Probable Cause	Solution
6. Handle does not latch	<ul style="list-style-type: none"> Bun adjustment is too tight Adjustment screw at rear of machine is incorrectly set 	<ul style="list-style-type: none"> Increase the distance between the heating platen and the lower section Adjust (unscrew) in small steps until the latch is working
7. Handle does not release	<ul style="list-style-type: none"> Adjustment screw at rear of machine is incorrectly set (most likely too tight) Electrical components including; solenoid, rectifier, transformer or wiring/wiring connections are faulty/disconnected. Timer set up incorrectly Timer is faulty. 	<ul style="list-style-type: none"> Release slowly by tightening screw, then set with approx. ¼ turn (unscrew) For each component; check connection, check for faulty component, and replace if required. Set up timer correctly, 1st timer setting is for caramelisation cycle, 2nd timer setting is for solenoid/ handle release (set to 1 – 2 seconds max) Replace faulty timer

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: **AUTO BATCH TOASTER**

Product code: **VIABT**

Customer name.....

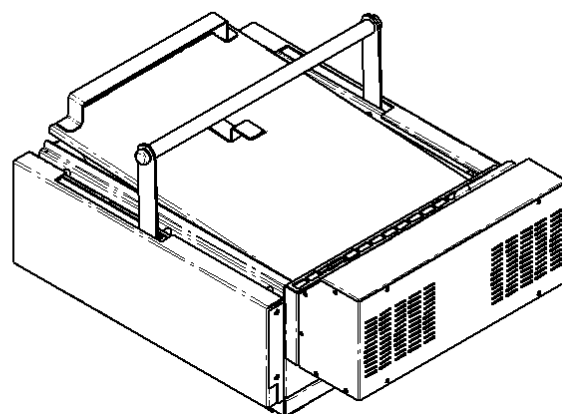
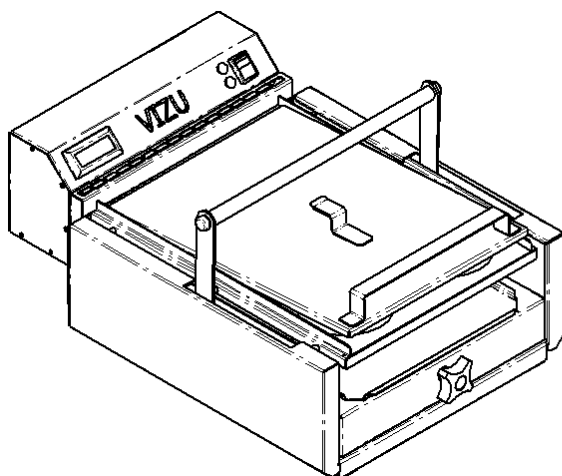
Date of delivery.....

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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