

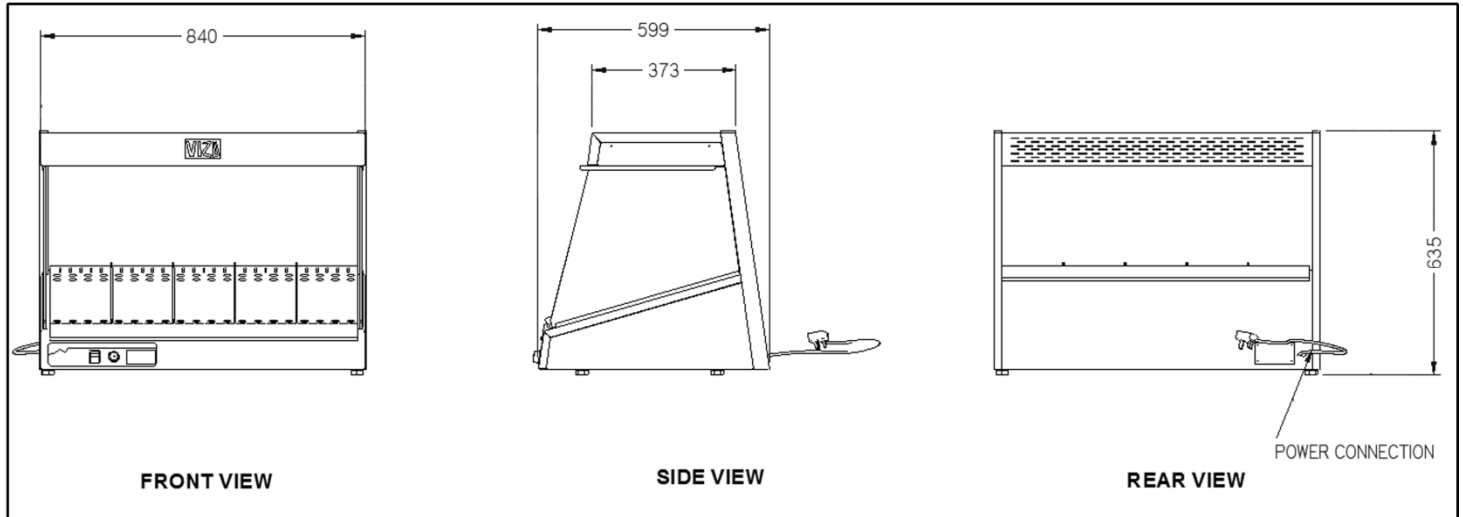
# VIZU 5 Lane Food Chute

*EQVI000G*



- All stainless steel construction
- Heat lamps above, independently heated base
- Designed for front and rear loading and unloading
- Complete with two Coppertone toughened glass screens
- Compact, lightweight, robust and durable.

**FOOD CHUTE SPECIFICATION PAGE**



**MODEL EQV1000G**

<b>Dimensions</b>	<b>Machine (MINI)</b>
Height	635mm
Width	845mm
Depth	615mm
<b>Weight</b>	33kg
<b>Electrical</b>	1 phase, 50Hz AC, 230v, 1.6Kw
Running Amps	7 Amps
Connection Type	BSCHUKO 2/3 PIN PLUG
International	N/A

All **Vizu 5 Lane Food Chute** 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.**

### **Assembly Instructions**

1. Remove all packaging.
2. Remove protective plastic covering.
3. Remove glass from packaging.
4. Wash all removable parts in warm soapy water.
5. Whip all surface with a proprietary stainless steel cleaner or a warm, damp cloth – dry thoroughly.
6. Insert 2 off side glass into runners.
7. Drop the food tray and dividers into the allocated slots.

### **Installation Instructions**

Position 5 Lane Food Chute in desired position, close to suitable electrical supply. Connect to electrical supply.

### **Operating Instructions**



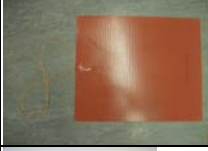






1. With chutes empty, switch 'ON' base heaters and overhead heat lamps i.e. green and red switches respectively. (Use the dimmer to control light intensity).
2. Allow the unit to heat up for 20 minutes.
3. Load food items into chutes as soon as possible after cooking.
4. Serve front products first.






### **Cleaning Instructions** (To be carried out every day)

1. Disconnect from power supply.
2. Remove food chute dividers, wash and dry.
3. Clean all stainless steel surfaces with a proprietary stainless steel cleaner and a soft lint free cloth. Remove glass side panels, wash and polish dry.
4. Re-assemble.

**DO NOT USE ABRASIVE PADS OR CLEANERS AND DO NOT BLEACH.**

**Spare Parts List**

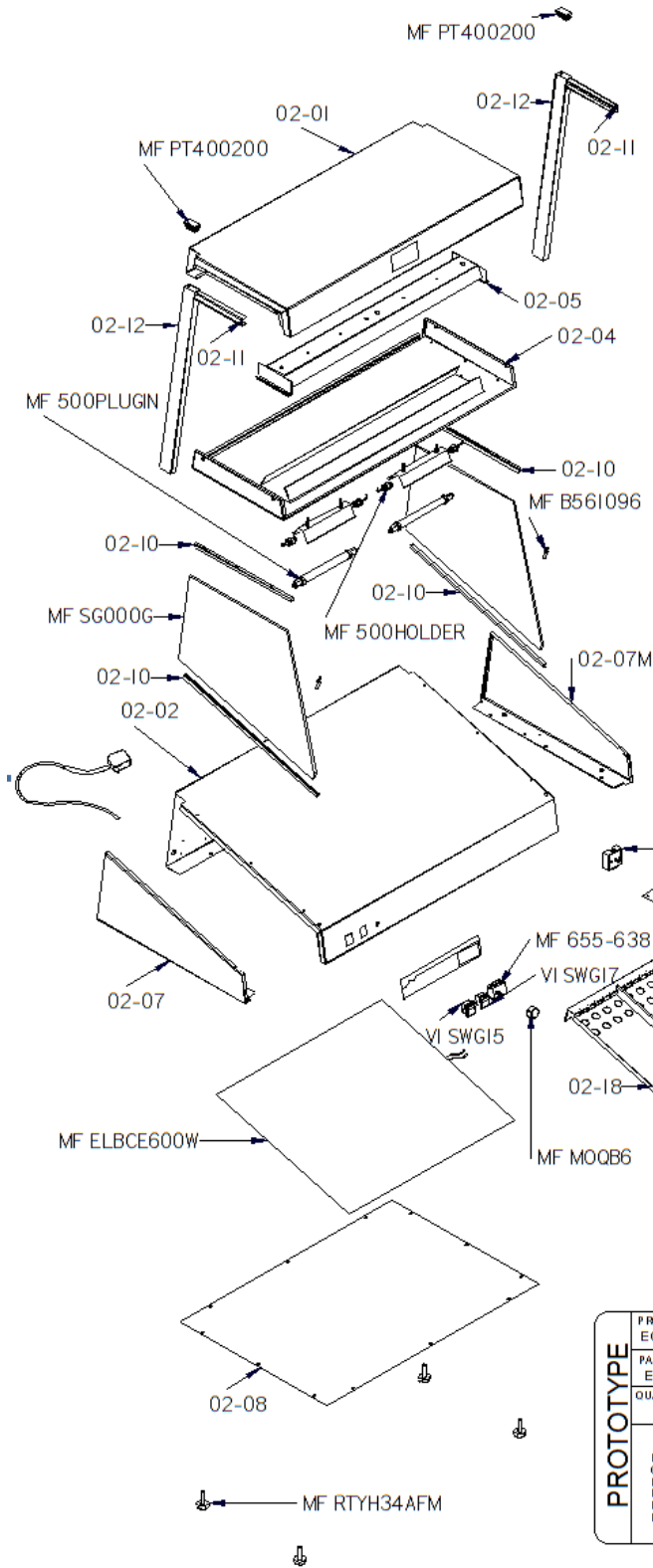
PART NO.	PART NAME	NO. REQUIRED	
MF500PLUGIN	500W JKT LAMP PLUG IN	2	
MFE5057071010	ENERGY REGULATOR	1	
MFELBCE600w	MAT ELEMENT	1	
MFEUROCONVERT	EURO TO UK PLUG	1	
MFMOQB6	KNOB FOR DIMMER	1	
MFPT400200	BUNGS	4	
MFRTH34AFM	ADJUSTABLE FEET	4	
MFSG000G	SIDE GLASS VIZU BURGER	1	
RS655-638	DIMMER CONTROL	1	

PART NO.	PART NAME	NO. REQUIRED	
VILE14	SWITCH COVER	2	
VISW15	GREEN ROCKER SWITCH	1	
VISW17	RED ROCKER SWITCH	1	
MF374-1029	10mm LOW PROFILE LENS LED INDICATOR, 230V AC	1	
MFCOB-CR	GLASS CLAMP	4	

**FAULT FINDER**

<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
1. Indicated ON/OFF switch does not light up.	⇒ No power to machine.  ----- Faulty ON/OFF switch.	<ul style="list-style-type: none"> <li>• Check machine is plugged in and switched ON.</li> <li>• Check fuse in plug.</li> <li>• Check circuit breaker at mains supply is ON.</li> </ul> ----- <ul style="list-style-type: none"> <li>• Check and replace if necessary.</li> </ul>
2. Unit does not heat up properly.	⇒ No power to machine. ----- ⇒ Faulty ON/OFF switch. ----- ⇒ ON/OFF switch is in OFF position. ----- ⇒ Faulty heat element	<ul style="list-style-type: none"> <li>• See section 1.</li> </ul> ----- <ul style="list-style-type: none"> <li>• Check and replace if necessary.</li> </ul> ----- <ul style="list-style-type: none"> <li>• Switch ON.</li> </ul> ----- <ul style="list-style-type: none"> <li>• Check and replace if necessary.</li> </ul>
3. Lamp(s) do not light up.	⇒ No power to machine ----- ⇒ ON/OFF switch is in OFF position. ----- ⇒ Faulty ON/OFF switch. ----- ⇒ Faulty lamp(s). ----- ⇒ Faulty Dimmer(s).	<ul style="list-style-type: none"> <li>• See section 1.</li> </ul> ----- <ul style="list-style-type: none"> <li>• Switch ON.</li> </ul> ----- <ul style="list-style-type: none"> <li>• Check and replace if necessary.</li> </ul> ----- <ul style="list-style-type: none"> <li>• Check and replace if necessary.</li> </ul> ----- <ul style="list-style-type: none"> <li>• Check and replace if necessary.</li> </ul>

**Any servicing must be carried out by qualified personnel.  
 Disconnect from power supply before servicing.**

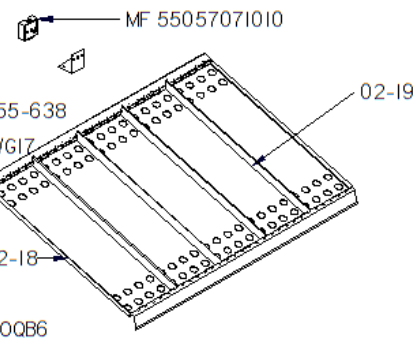


## EQVI000G VIZU 5 LANE FOOD CHUTE EXPLODED VIEW

- 02-01 HOOD
- 02-02 BASE
- 02-04 HOOD INSERT
- 02-05 HOOD LIGHT HOLDER
- 02-07 SIDE PANEL
- 02-08 BASE COVER
- 02-10 TOP & BOTTOM SIDE GLASS CHANNELS
- 02-11 HOOD SUPPORT
- 02-12 LRF FRAME UPRIGHT
- 02-12 RIGHT FRAME UPROGHT
- 02-18 FOOD CHUTE
- 02-19 CHUTE DIVIDER
- 48-37 ENERGY REGULATOR BRACKET

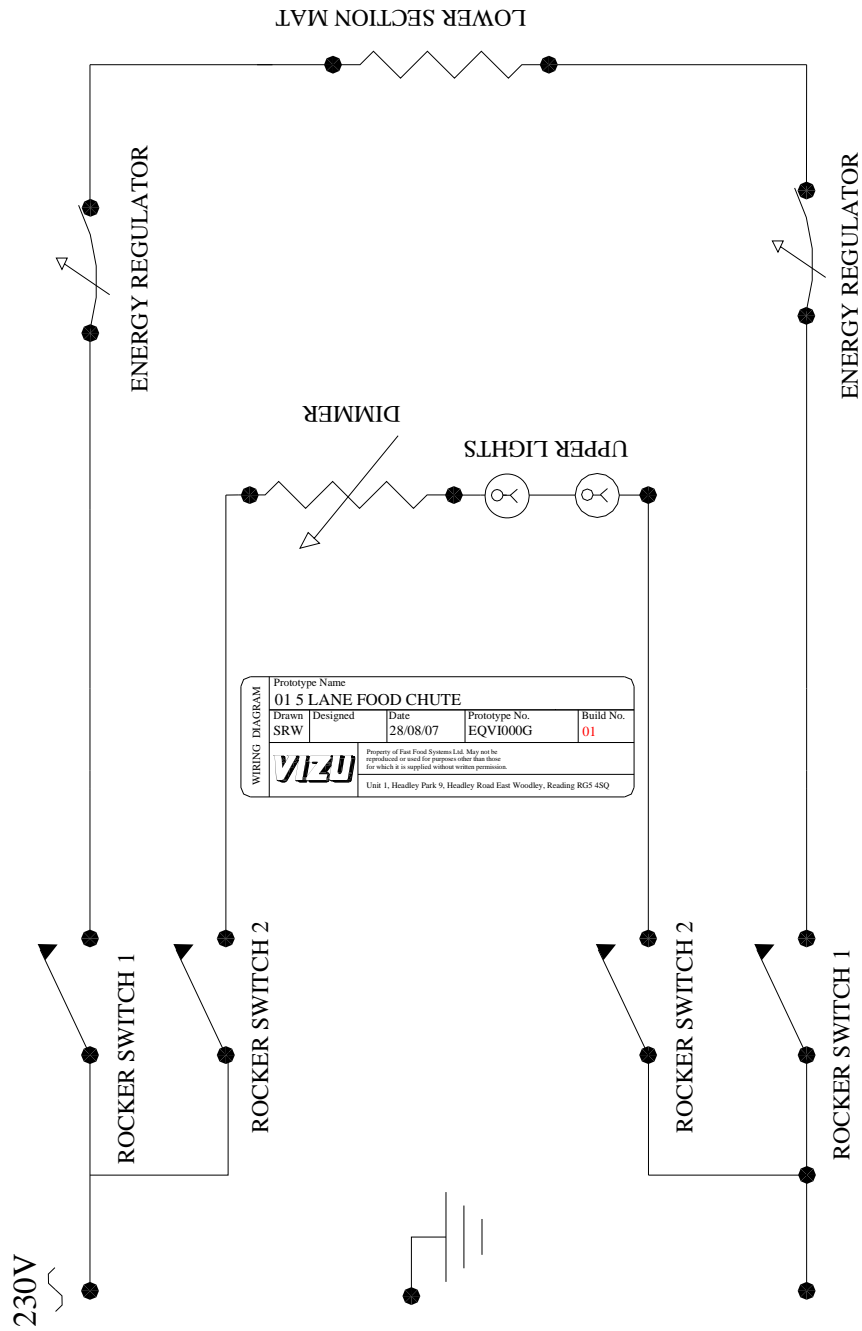
- MF 500PLUGIN 500 JACKETED LAMP
- MF 500HOLDER LAMP HOLDER
- MF RTYH34AFM ADJUSTABLE FOOT
- MF B561096 GUIDE PIN
- MF ELBCE600W 600W MAT ELEMENT
- MF 55057071010 ENERGY REGULATOR
- MF 655-638 DIMMER CONTROL
- MF MOQB6 DIMMER KNOB
- MF PT400200 PLASTIC BUNG
- MF SG000G SIDE GLASS
- VI SW15 GREEN ROCKER SWITCH
- VI SW17 RED ROCKER SWITCH

DRAWN BY: JMS  
DATE: 28/08/2007  
ISSUE: 01



<b>PROTOTYPE</b>	PRO TO TYPE CODE EQVI000G		PROTOTYPE NAME VIZU 5 LANE FOOD CHUTE				BUILD NO. 01	
	PART CODE EXPLODED		PART DESCRIPTION EXPLODED VIEW OF ASSEMBLY				MIRRORED ? NO	
	QUANTITY 01	MATERIAL MIXED ST/ST	FINISH DP	GAUGE MIXED	DATE 28/08/2007	SCALE NTS	DESIG NED JMS	
	NOTE: PRO TO TYPE ONLY. DO NOT BATCH MANUFACTURE FROM THIS DRAWING		All Standard Metric Dimensions unless otherwise stated		Units: mm	Tolerance: $\pm 0.1$	App: -	Design:
NOTE: Remove all DIMS, SLIP CORNER & all edges		Assemble in the alignment		External Dimensions		Minor exceptions		
Property of FFS Food Systems Ltd. May not be reproduced or used for purposes other than those for which it is supplied without written permission.		Unit 1, Hockley Park 9, Hockley Road East, Wexley, Havering, Redbridge, London, E92 45Q						

## WIRING DIAGRAM



# 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 5 LANE FOOD CHUTE**

Product code: **EQVI000G**

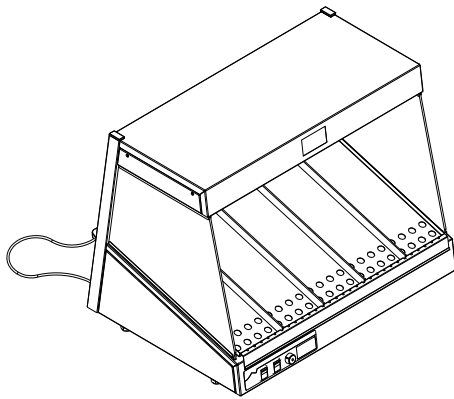
Customer name.....

Date of delivery.....

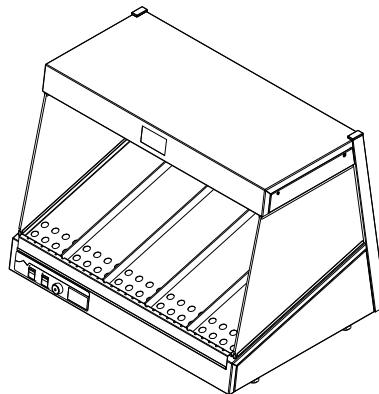
Machine serial number.....

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 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. Adjustment or calibration of controls - this is a routine maintenance function.
3. Abuse or misuse, including cleaning.
4. Warranty labour is only carried out during normal working hours, calls out of hours may be subject to surcharges.
5. 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 # .....

MACHINE SERIAL NUMBER.....

DATE OF MANUFACTURE ...../...../.....

DATE OF DELIVERY...../...../.....

COMMISSIONING DATE...../...../.....



**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

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](mailto:service@fast-food-systems.co.uk)

Website: [www.fast-food-systems.com](http://www.fast-food-systems.com)

ISSUE: 03/NOVEMBER/2012