

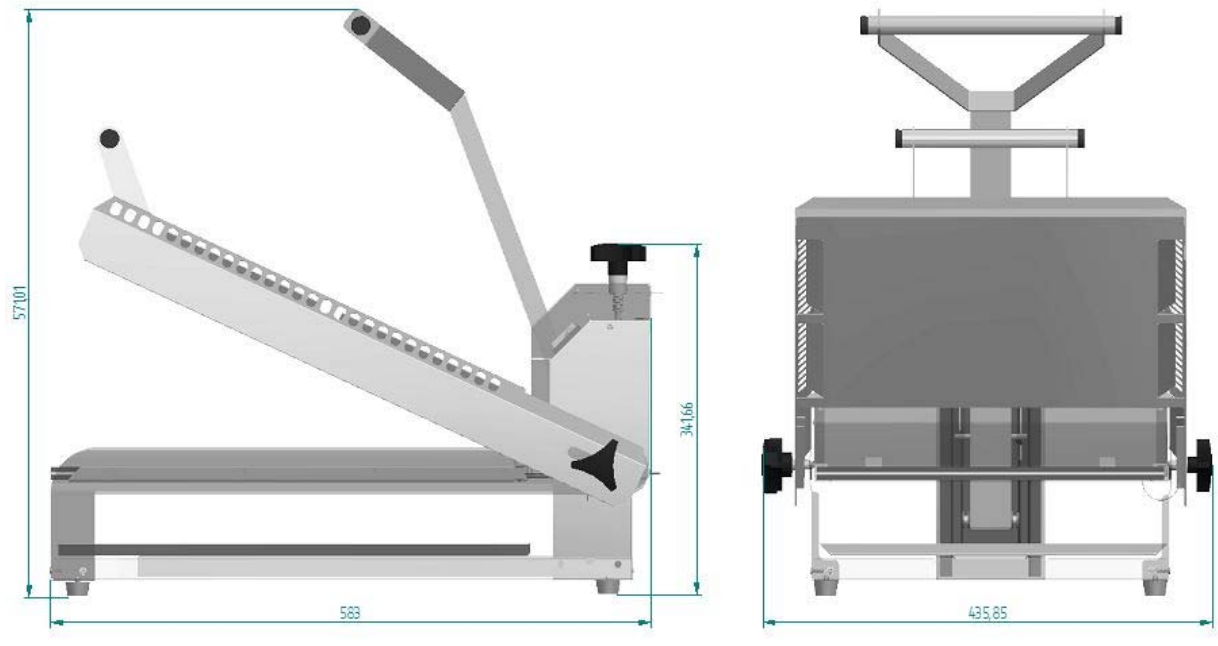
Batch Toaster

EQVIBATCHT



- Set and forget bun size and temperature adjustment.
- Small foot print fits on a standard half size counter top.
- Toasts up to 12 Heals and Crowns per cycle.
- Digital LED timer and LED indicators to illustrate cycle time and temperature ready.
- Audible buzzer at end of every toasting cycle.
- Non – stick Toasting platens

BATCH TOASTER SPECIFICATION PAGE



Dimensions	Machine
Height	342mm
Width	436mm
Depth	583mm
Weight	20kg
Electrical	1 phase, 50Hz AC, 230v, 2.5Kw
Running Amps	11 Amps
Connection Type	BSCHUKO 2/3 PIN PLUG
International	N/A

Your “**VIZU BATCH TOASTER**” has been tested and checked for proper operation before leaving the factory.

Upon delivery please check the unit for damage, unpack the box ensuring that you retain all packaging until you are satisfied that the unit is working order and complete with all accessories. Once satisfied remove all protective plastic from the unit and dispose or recycle packaging as appropriate.

If you find the unit is damaged or not in working order please contact the carrier of Fast Food Systems, repackage your Vizu Product and File the damage claim form at the back of this manual.

Damage must be reported within 7 days of delivery

GENERAL DESCRIPTION

This Vizu Batch Toaster has been designed to seal burger buns by Caramelising the inner sides of each bun to ensuring a uniform product in terms of size, colour and moisture.

ASSEMBLY INSTRUCTIONS

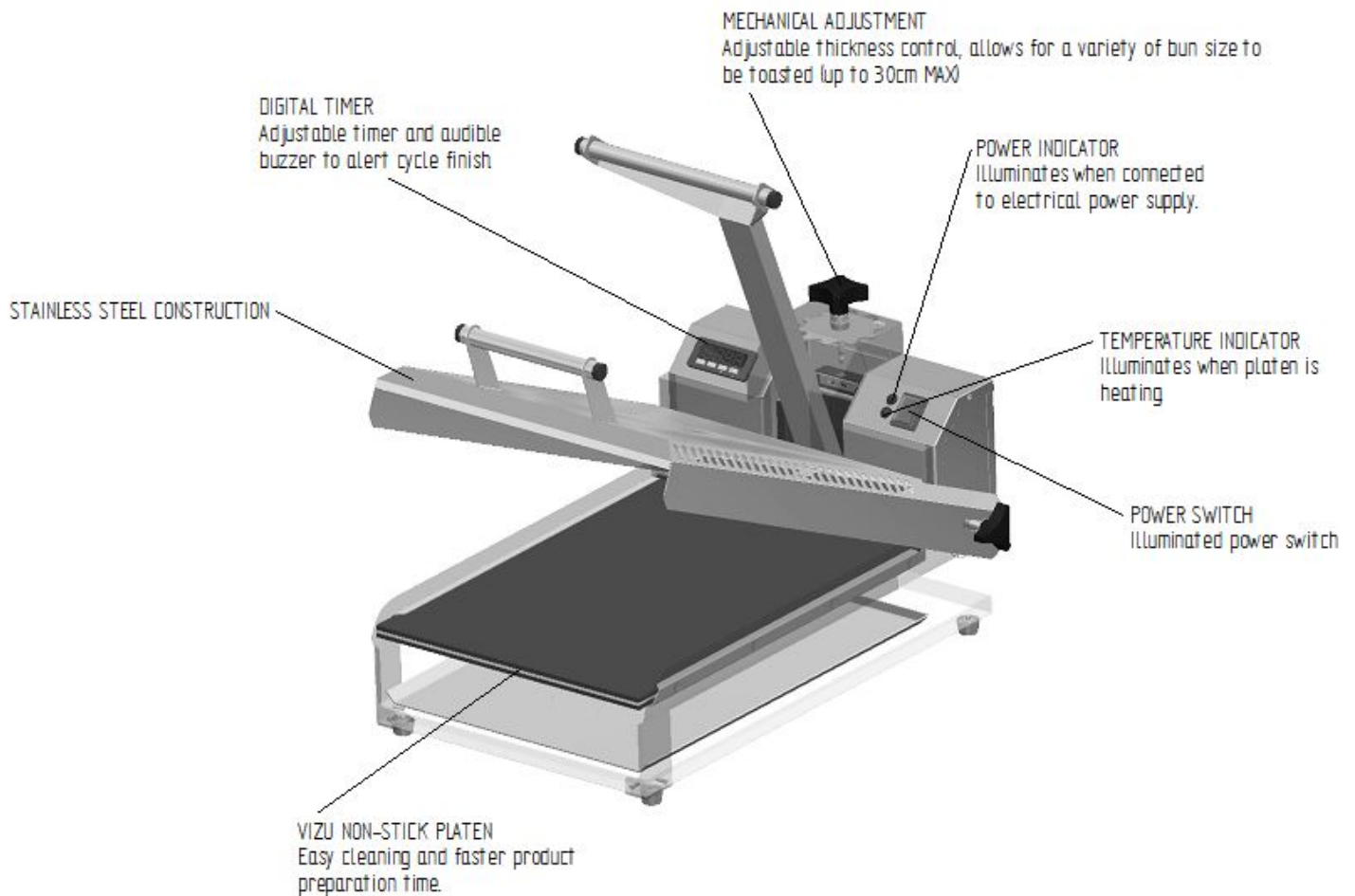
- Remove all packaging from the unit.
- Peel off all protective plastic from the metal.
- Wash Tray, Spatula and Top cover in warm, soapy water and dry them thoroughly.
- Refit cleaned parts.

INSTALLATION

Position the Vizu Batch toaster in in desired position, close to a suitable electrical supply. The unit is supplied with a 3 pin UK plug, connect to power supply.

CARAMALISING

1. Plug in and switch on at the wall socket.
2. The RED LED power indicator indicates the machine is connected to the power supply.
3. Adjust the platen to the correct size setting while the machine is cool.
4. The Red Rocker switch allows power to pass to the heating element, select position “On”.
5. The temperature is controlled by the mechanical thermostat which is factory set to 220 degrees Celsius and is located within the toaster.



6. The Temperature Red LED will illuminate, when it is off the toaster is at the desired temperature.
7. The time cycle is set at the factory default of 45 seconds. This will illuminate when Red Rocker switch is "On"
8. Load the platen with buns, heels are loaded on the top using the Spatula, while Crowns are loaded on the bottom using the tray.
9. Raising the lower tray will activate the timer, at the completion of the cycle the buzzer will sound.
10. Remove the buns.

NOTE – THE BUNS WILL CONTINUE TO CAMELISE UNTIL REMOVED.

PLATEN ADJUSTMENT:

1. Lock the toaster in the cooking position.



2. Unlock the adjustable mechanism by rotating the locking wheel.



3. Rotate the black knob up or down until the platen and cooking surface are the desired distance apart.



4. Retighten the locking wheel to lock the adjustable mechanism into position.



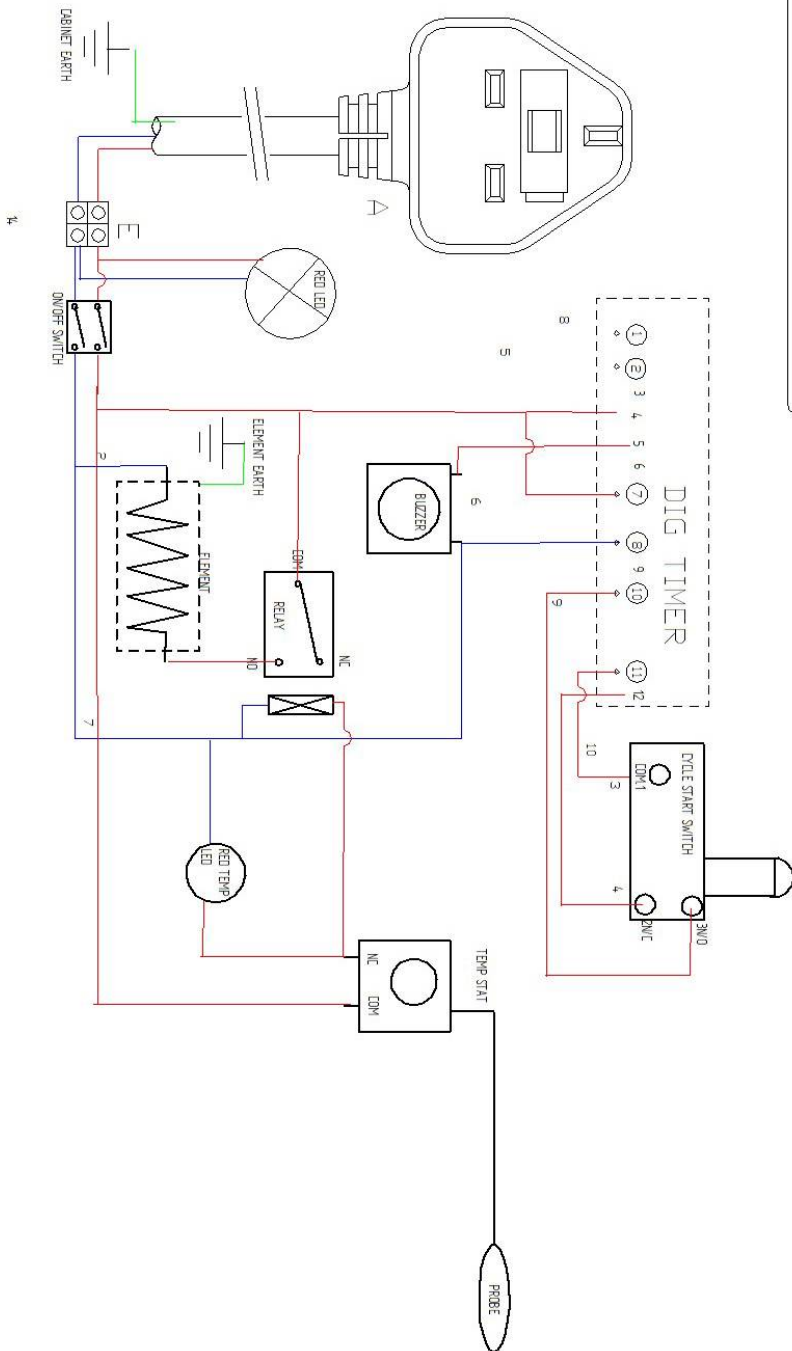
CLEANING INSTRUCTIONS

1. Switch off the toaster and remove electrical cord from the wall supply and allow the unit to cool.
2. Once cool remove the top cover, spatula and tray. Wash in hot soapy water and dry thoroughly.
3. Wipe all external surfaces with proprietary stainless steel cleaner or warm damp cloth – dry thoroughly.
4. Replace parts and dry.








**DO NOT USE ANY ABRASIVE MATERIALS OR SCOURING PADS AND
DO NOT USE BLEACH.**

WIRING DIAGRAM

LAYOUT DIAGRAM			
Product Name 216 BATCH TOASTER			
Drawn DPM	Designed R/M/DONE	Date 16/10/2013	Product Code EQV16ATCHT
			Serial No 01
Properties 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, Healey Park 3, Healey Road East, Vooaley, Reading RG8 0PR			



SPARE PARTS LIST

Part Code	Description	Qty	Illustration
MF OBF081206	8MM FLANGED OILITE BUSH	4	
MF ROC003	ROLLER CATCH	1	
MFVC27	M6 LINKAGE BUSH	2	
MF DOC011	M6 ROLLER STUD	1	
MFTIMER	DIGITAL TIMER	1	
MF 5513069500	MECHANICAL THERMOSTAT	1	
VISW17	RED SWITCH	1	

Part Code	Description	Qty	Illustration
VILE14	SWITCH MEMBRANE	1	
MF374-1029	LED INDICATOR	2	
MF617-3031	BUZZER	1	
MF456-4659	ROLLER MICRO SWITCH	1	
NCXXSSRC	SOLID STATE RELAY	1	
MFMOQB6	BLUE DIAL	1	
MFMICAELEMENT	MICA ELEMENT	1	
MFFASTFEET	RUBBER FEET	4	

FAULT FINDING

Any servicing must only be carried out by qualified personnel.

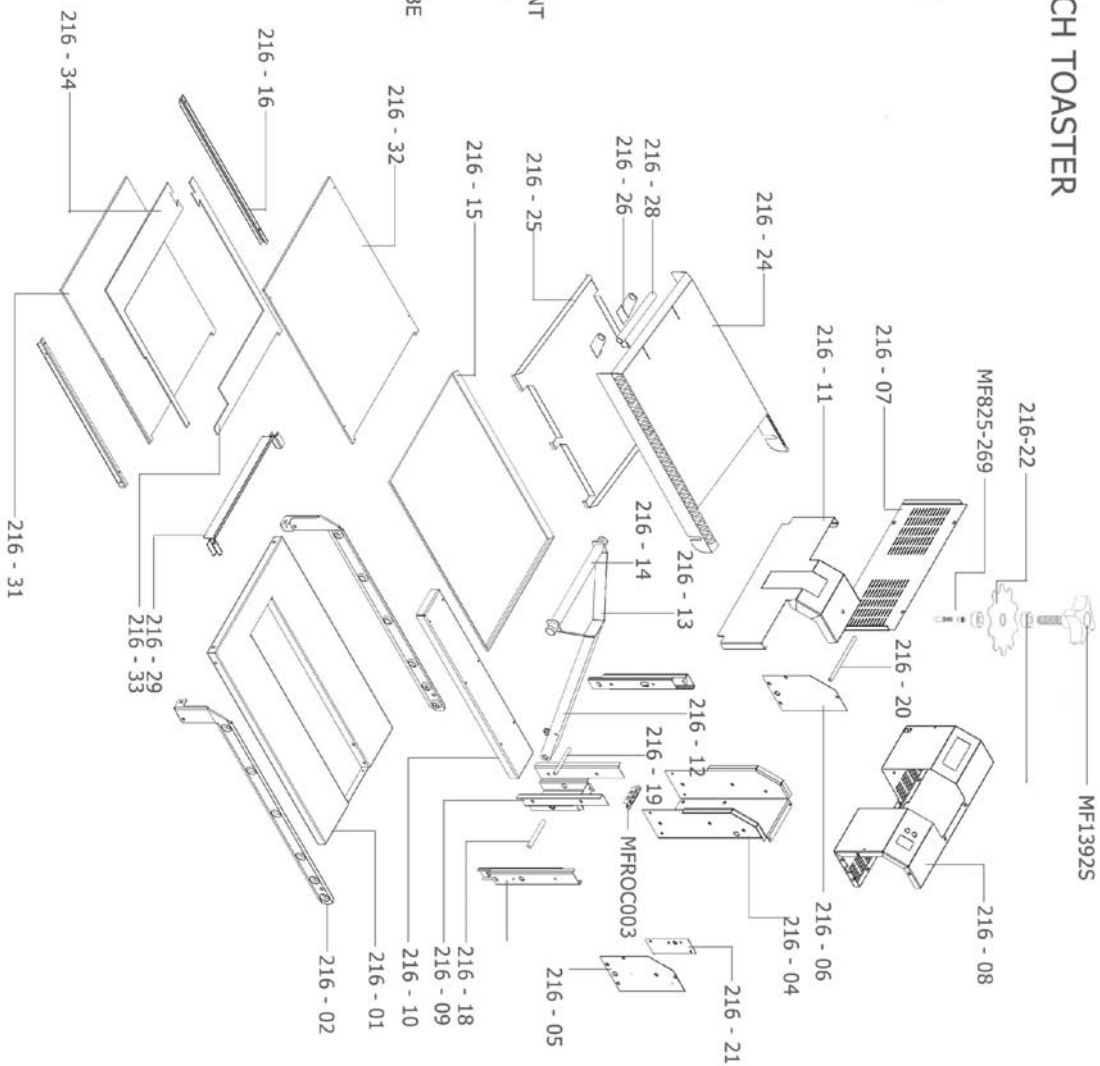
Unit must be removed from electrical supply before servicing.

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. • Thermostat is faulty. • Machine has overheated. 	<ul style="list-style-type: none"> • See section 1 and 2. • Identify fault and correct. • Replace thermostat. • Allow machine to cool down.
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 • Push Switch is loose / misaligned. • Loose/faulty wiring or connection between push switch and timer. 	<ul style="list-style-type: none"> • See section 1 & 2 • Check nut is tight and aligned to slider carriage. • Identify fault and correct.

EQVIBATCHT EXPLODED

**EQVIBATCHT BATCH TOASTER
 EXPLODED VIEW**

- 216 - 01 BASE TRAY
- 216 - 02 FRONT LEG
- 216 - 04 DIDGI BOX MIDDLE
- 216 - 05 DIDGI RIGHT SIDE
- 216 - 06 DIDGI LEFT SIDE
- 216 - 07 DIDGI BOX BACK
- 216 - 08 DIDGI BOX
- 216 - 09 SLIDER CARRIAGE
- 216 - 10 LIFTING U
- 216 - 11 HEAT BAFLE
- 216 - 12 TOASTER HANDLE
- 216 - 13 HANDLE PIECE
- 216 - 14 HANDLE TUBE
- 216 - 15 LIFTED BUN TRAY
- 216 - 16 PLATEN SHELF
- 216 - 18 HINGE 1
- 216 - 19 HINGE 2
- 216 - 20 HINGE 3
- 216 - 21 THERMOSTAT MOUNT
- 216 - 22 ADJUSTMENT LOCK
- 216 - 24 TOASTER COVER
- 216 - 25 BUN PLATE
- 216 - 26 FRONT HANDLE
- 216 - 28 FRONT HANDLE TUBE
- 216 - 29 BUN STOP
- 216 - 31 BOTTOM PLATEN
- 216 - 32 TOP PLATEN
- 216 - 33 GASKET 1
- 216 - 34 GASKET 2



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

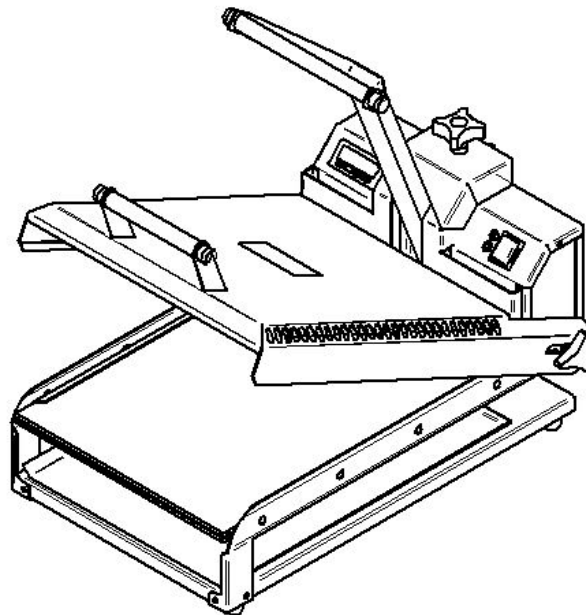
Machine: BATCH TOASTER

Product code: EQVIBATCHT

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.

Machine serial number.....

Inspection ID

Date of Manufacture/...../.....

Commissioning date...../...../.....

Model Number.....

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

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