

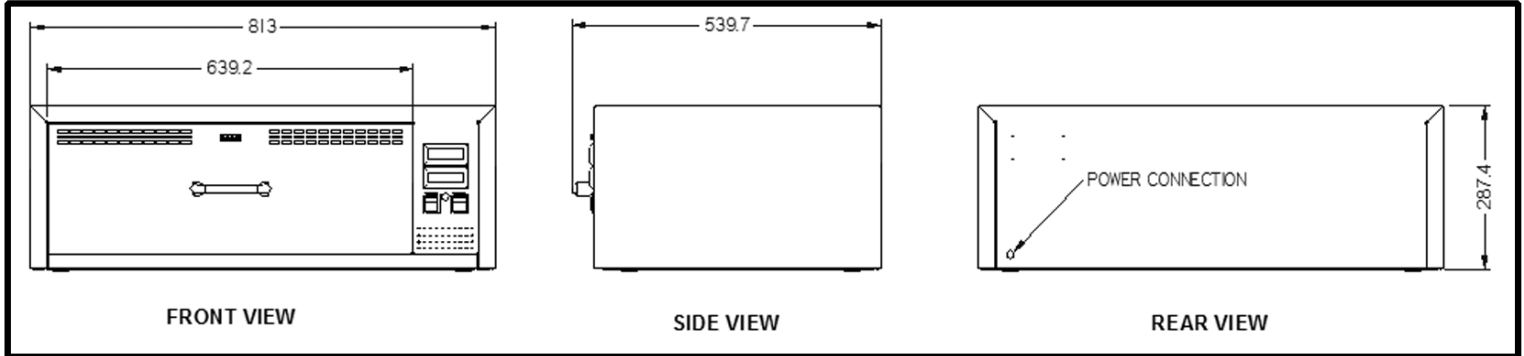
Gastro Warmer

EQVIGW



- Ideal for keeping cooked food at controlled temperature.
- Precision digital temperature control
- Countdown timer and alarm
- Adjustable ventilation system
- Drawer holds 1 1/1 GN pan 150mm deep (Supplied).

Gastro Warmer Specification Page



Model EQVIGW

Dimensions	Machine
Height	290mm
Width	815mm
Depth	540mm
Weight	36kg
Electrical	1 phase, 50HZ AC, 0.7Kw, 230V
Running Amps	3 Amps
Connection Type	BSCHUKO 2/3 PIN PLUG
International Option	N/A

Assembly Instructions

1. Remove protective plastic covering from Gastro Warmer.
2. Remove wire and tray from drawer, wash, dry and replace.
3. Wipe all surfaces with a proprietary stainless steel cleaner or a warm, damp cloth – dry thoroughly.
4. Replace all washed and dried parts.

Installation

Position the Gastro Warmer in desired position, close to suitable electrical supply. The unit is supplied with a 5a, dual plug. Connect to a suitable socket.

Operating instructions

1. Plug in and switch 'ON' at wall socket.
2. Red LED power indicator indicates machine is connected to the power supply.
3. Red Rocker switch allows power to pass to heating elements (the temperature is controlled by the digital thermostat). Select position (ON).
4. Digital controller will display start symbols then current temperature and start to heat up, it will take 30 minutes to reach temperature.
5. The controller is set factory set at 75°C.

Note: - If using factory settings it is not advisable to use 150mm deep polycarbonate dishes as the temperature inside the unit may cause damage

Temperature Control

The Gastro Warmer has been factory set at 75°C with an operating range 65 - 80°C.

To vary factory set temperatures:





1. With the machine switched 'ON' i.e. in the working condition press 'SET'. The set control temperature with a flashing LED will be displayed on the digital thermostat display.
2. While the LED is flashing use the up or down arrows to raise or lower to the required operating temperature within parameters (65 - 80°C).
3. When required temperature is displayed press SET to put this temperature into the control programme.

Countdown Timer

A countdown timer is fitted to the machine for timing the products hold time. This counter can be set to operate from 00.01 sec to 99 min 59 sec.

The green rocker switch is the OFF / ON – reset control for the counter (Buzzer).

To reset time

1. Switch the green switch, the alarm will sound, now use the   to increase or decrease the desired timed countdown (minutes). Once the desired time is achieved press the circular button  to complete the setup.
2. To start a countdown period the circular button , this button is also used to stop the countdown.

Cleaning instructions

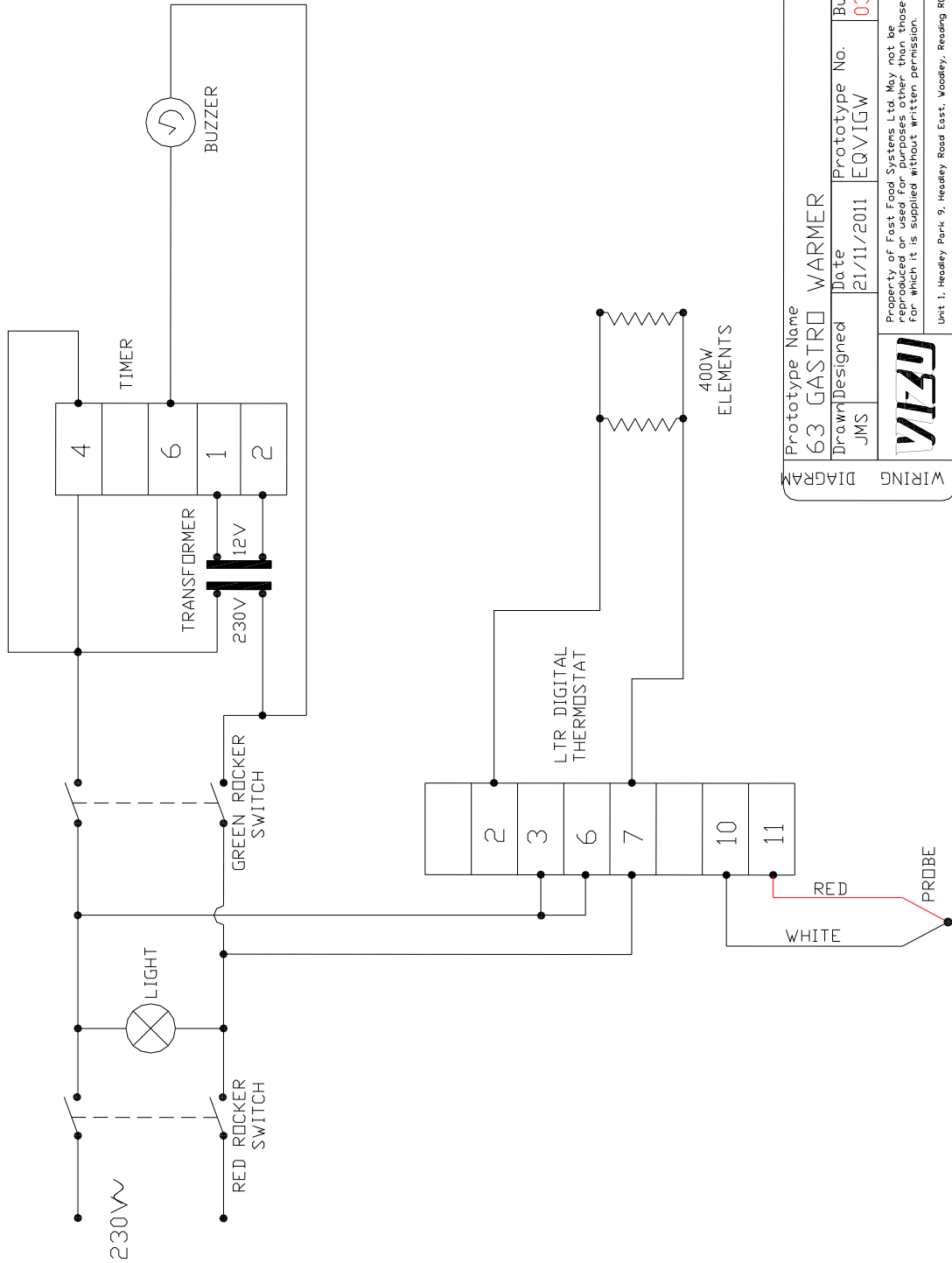
1. SWITCH 'OFF' and remove electrical cord from wall supply. Allow unit to cool.
2. Remove tray and wire. Wash in hot soapy water, rinse and dry.
3. Wipe all external surfaces with proprietary stainless steel cleaner or warm damp cloth – dry thoroughly.
4. Replace tray and wire.


DO NOT USE ANY ABRASIVE MATERIALS, SCOURING PADS AND DO NOT USE BLEACH.

SPARE PARTS LIST			
PART NO	DESCRIPTION	QTY	
MFMTR11TIRES	Digital Thermostat	1	
MF TIMER122D4/2	Digital Count Down Timer	1	
VI SW17	Red Rocker Switch	1	
VI SW15	Green Rocker Switch	1	
VILE14	Rocker Switch Membrane	2	
MF374-1029	10mm LED Power Indicator	1	
MFEUROCONVERT	Euro to UK plug conversion	1	

MF230V-12	Transformer	1	
MF617-3031	Buzzer	1	
VI7-ELWD1	Warmer Element (400W)	2	
MFGWSLIDE	Ball Bearing St/St Drawer Slides	1 pair	
MFWASTAHANDLE	Drawer handle	1	
GSGAST40062	150mm Gastronome Pan	1	

WIRING DIAGRAM



WIRING DIAGRAM		Prototype Name 63 GASTRO WARMER		Build No.	
Drawn/Designed JMS		Date 21/11/2011		03	
		Property of Fast Food Systems Ltd. May not be reproduced or used for purposes other than those for which it is supplied without written permission.			
		Unit 1, Headley Park 9, Headley Road East, Woodley, Reading RG5 4SP			

Operating the vent system

The Gastro warmer is designed with a pan tilting mechanism built in to the front of the drawer.

In the 'UP' position as the drawer is closed the pan is raised and the top lip of the pan comes in to contact with the top of the oven, the vents on the front door will now also be in the closed position. In this sealed position humidity is retained in the product.



In the 'DOWN' position the pan, as shown below the vents are open and humidity in the machine is allowed out of the unit.



To adjust the angle at which the pan is held in the drawer frame wind the wheel as follows.

To the RIGHT = UP, TO THE LEFT = DOWN



Faultfinder

Any servicing must be carried out by qualified personnel.

Disconnect from power before servicing.

PROBLEM	POSSIBLE 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"> ⇒ Red rocker is in OFF (O) position. ⇒ Red rocker switch faulty. 	<ul style="list-style-type: none"> • Switch ON. • Replace switch.
3. Machine does not heat up	<ul style="list-style-type: none"> ⇒ No supply to digital controller ⇒ Digital controller faulty. ⇒ Digital controller indicated control fault. ⇒ Loose/broken wiring or connection heat element faulty. ⇒ Machine has overheated 	<ul style="list-style-type: none"> • See section 1 and 2. • Replace digital controller. • Identify fault and correct. • Find and correct. • Replace element. • Allow to cool down
4. Green rocker switch not illuminated.	<ul style="list-style-type: none"> ⇒ Heating (red rocker) switch not switched on. ⇒ No power to machine. ⇒ Green rocker switch faulty. ⇒ Loose/broken wiring or connection. 	<ul style="list-style-type: none"> • Switch red rocker ON (I) • Connect power supply. • Replace switch. • Find and correct.
5. No illuminated display on counter.	<ul style="list-style-type: none"> ⇒ See section 4. ⇒ Faulty timer 	<ul style="list-style-type: none"> • See section 4. • Replace timer
6. Counter does not count.	<ul style="list-style-type: none"> ⇒ See section 4 and 5. 	<ul style="list-style-type: none"> • See section 4 and 5.

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: **GASTRO WARMER**

Product code: **EQVIGW**

Customer name.....

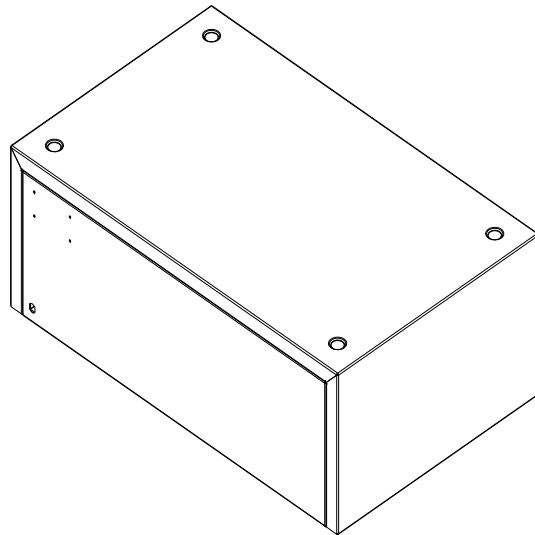
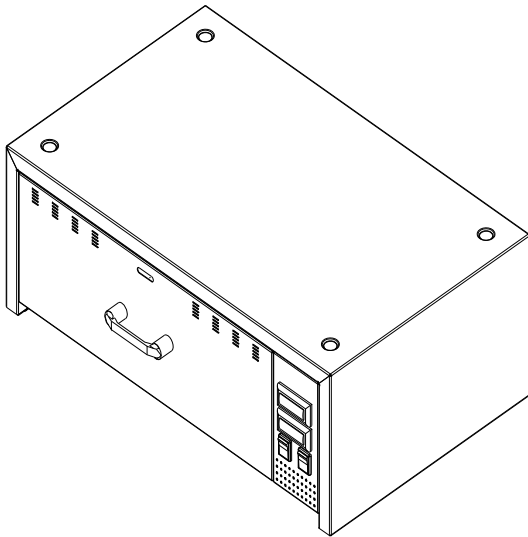
Date of delivery.....

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.

Notes.....

Notes.....

MODEL NUMBER.....


ORDER ID/JOB NO.....

MACHINE SERIAL NUMBER.....

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

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

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

	<p>ENGLISH</p> <p>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.</p> <p>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.</p>
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Fast Food Systems Limited

Manufacturer & Distributor of Catering Equipment

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