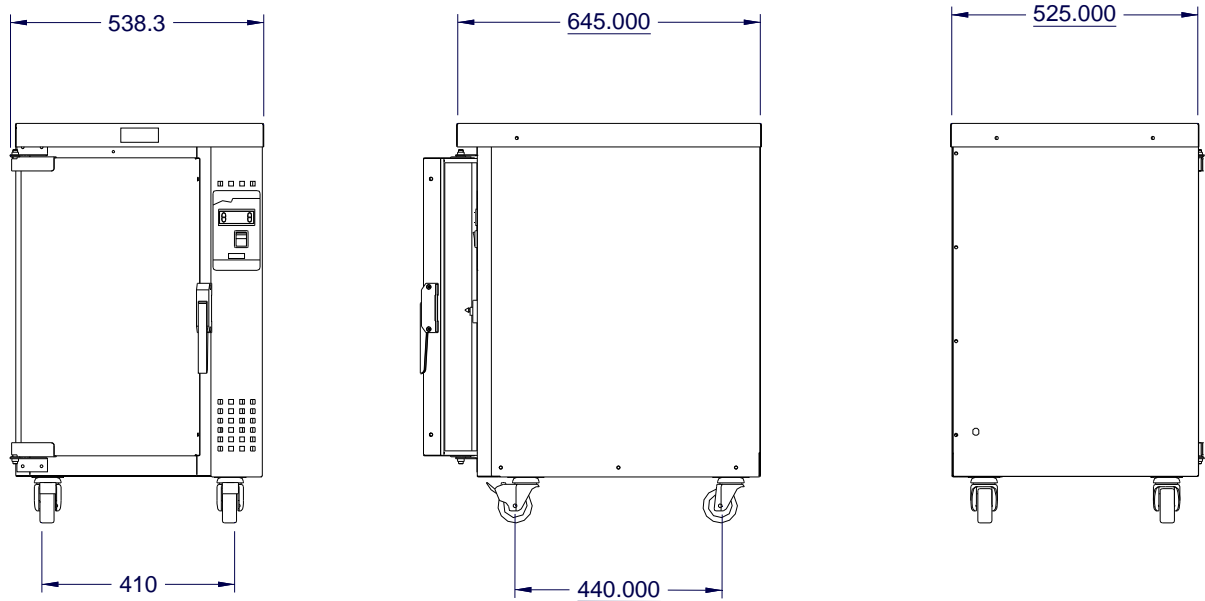


Mini & Standard Humidified
Holding Cabinets
VI014(S) HHC



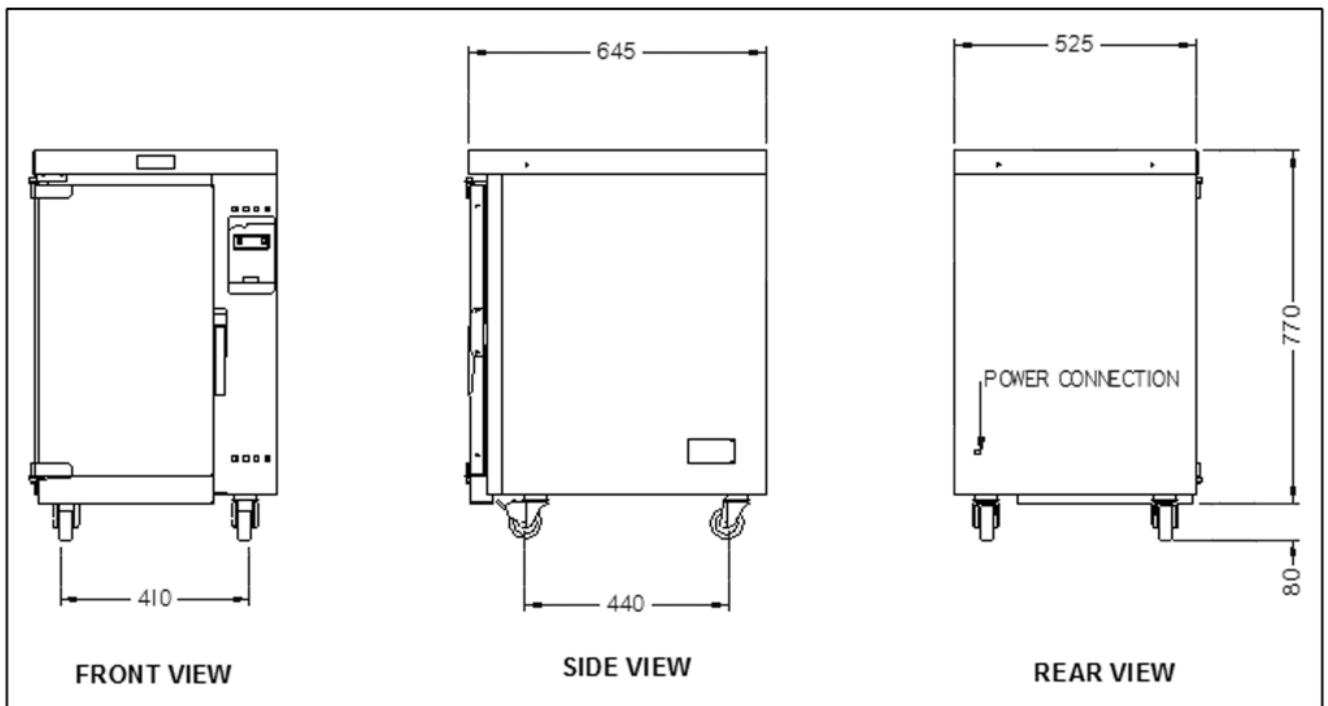
- Visual digital temperature display/control
- Evenly controlled environment

EQVI014HHC SPECIFICATION PAGE



Dimensions	Machine (STANDARD)
Height	1035mm
Width	550mm
Depth	655mm
Weight	66kg
Electrical	1 phase, 50Hz AC, 230v, 0.9kw
Running Amps	3.9 Amps
Connection	BSCHUKO 2/3 PIN PLUG
Type	N/A
International	

EQVI014SHHC SPECIFICATION PAGE



Dimensions	Machine (MINI)
Height	865mm
Width	550mm
Depth	655mm
Weight	59kg
Electrical	1 phase, 50Hz AC, 230v,
Running Amps	0.9Kw
Connection	3.9 Amps
Type	BSCHUKO 2/3 PIN PLUG
International	N/A

All **Vizu Humidified Holding Cabinets** 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 hold cooked products in a controlled humidity and temperature eliminating drying and reducing shrinkage.

Assembly Instructions

1. Remove all packing from the unit.
2. Peel off all protective plastic covering from metal
3. Wash all removable parts in warm, soapy water and dry them thoroughly.
4. Check runners are hooked internally in the unit.
5. Slide gastronorm pans into their positions on the horizontal runners.
6. Fit water tray and water tray lid.

Installation

Position the Vizu Humidified Holding Cabinet in desired position, close to a suitable electrical supply, connect to power supply.

Heating Controls

The control panel, located on the right hand side of the unit, contains an adjustable digital thermostat for temperature control, together with a constant visual temperature display and a power switch with integral indicating red light. The digital thermostat is factory set to 75° C; this will give the best food results with the suggested humidity settings section (next page).

Operating Instructions

FOR SAFE HOT FOOD HOLDING NEVER ALLOW FOOD TEMPERATURES TO DROP BELOW 65°C.

The red switch light should always remain on as long as the cabinet is plugged in. For uncovered foods, fill the water tray (situated in the base of the cabinet) with 1 inch (2.5cm) of hot water. This will allow the heating system to add humidity to the cabinet. Continue to pre-heat the cabinet for 30 minutes before use. The Vizu Mini/Standard Humidified Holding Cabinet is now ready to be loaded with hot foods.

DO NOT USE THE VIZU HUMIDIFIED HOLDING CABINETS TO HEAT COLD FOODS.

Plates can be heated in the cabinet before service, but allow extra pre-heat time.

Keep the Vizu Humidified Holding Cabinet plugged in while loading and keep door closed as much as possible. After loading do not open door again until ready to serve. Before moving cabinet ensure that cabinet is up to selected temperature, then quickly wheel the Vizu Humidified Holding Cabinet to the serving area and immediately re-connect to electrical supply so that the thermostat will automatically 'hold' at the temperature selected.

DO NOT LOAD OR CONTINUE TO HOLD FOOD IF THE THERMOMETER INDICATES LESS THAN 65°C.

Cleaning instructions

Keep the unit clean by simply wiping the interior and exterior as necessary with a damp cloth or sponge and a mild soapy solution. NEVER use abrasives, acids or strong cleaners. DO NOT flood or allow electrical parts to become wet. The interior racks, water tray and element cover are removable for ease of cleaning. A stainless steel cleaner/polish may be applied to the exterior to maintain an as-new appearance. Do not use wax or powerful cleaners on door gasket.

NEVER USE WIRE WOOL – THIS WILL MARK THE STAINLESS STEEL SURFACES

**NOTE: - DO NOT USE ABRASIVE CLEANERS OR PADS.
DO NOT USE BLEACH.**

Dry all surfaces thoroughly removing all moisture.

Removal of the tray runners from the inside of the unit

As part of the cleaning procedure the tray runners must be removed to allow cleaning to be carried out. Fig 1 shows the runners in position. By lifting the runners frame upwards and inwards it can be moved off the locating hooks, Fig 2.



The runner assembly can now be lifted away from the inner side of the machine, Fig 3.

Fig.4 shows the inside of the machine with the runner assembly removed.

The water tray used in the humidified holding cabinets consists of a tray with a cover plate.



Fig. 3



Fig. 4

The cover plate has 3 holes punched in it to promote water evaporation. See Fig. 5.

For normal operation the factory setting of the holder is 75°C



Fig 5



Temperature / Humidity characteristics

If the temperature of the holder is raised then the characteristics of the unit will change too. Typically the humidity will be affected by changes to the temperature.

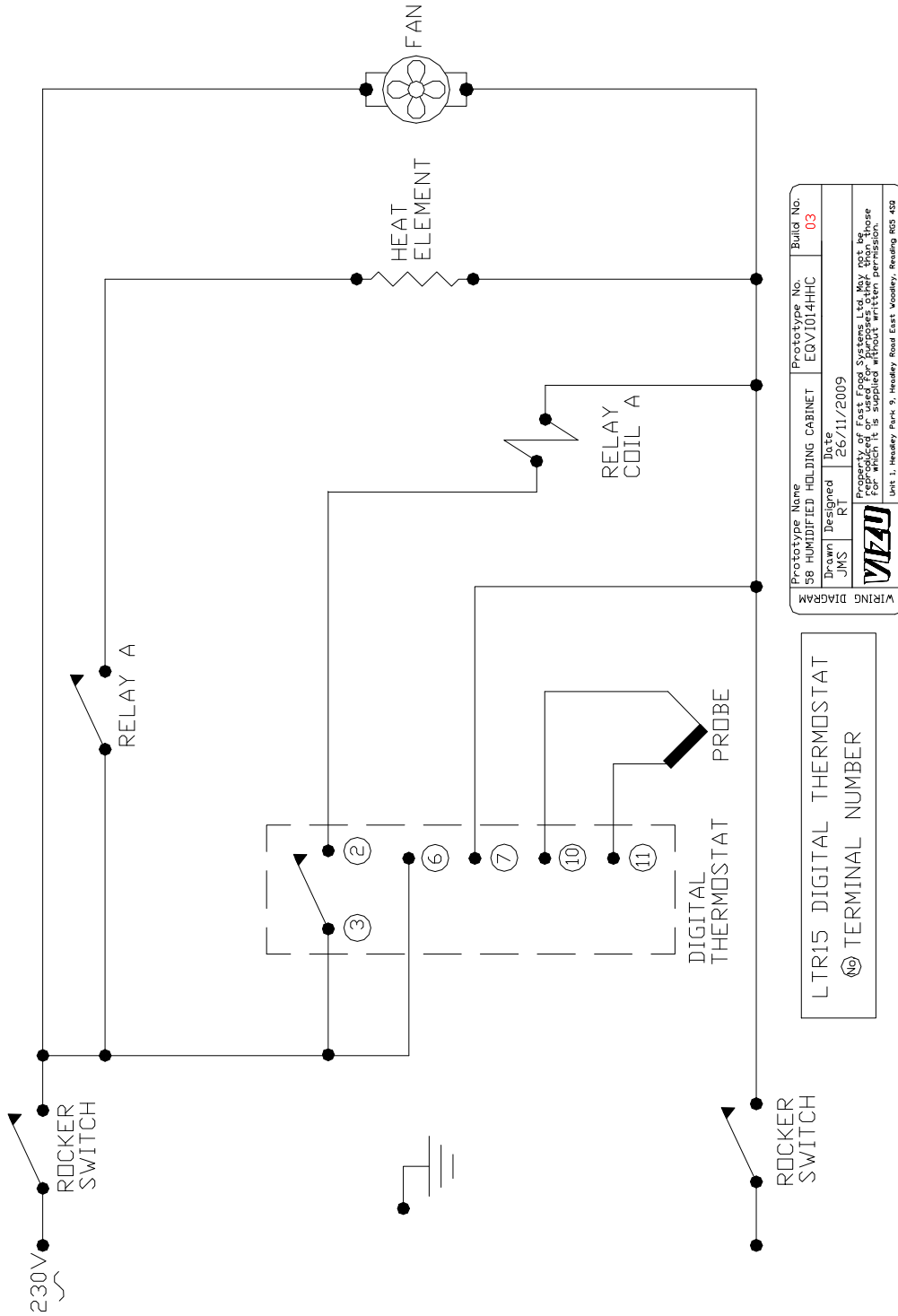
If the temperature is altered then experimentation will be required to see what water levels (if any are required).

SPARE PARTS LIST

PART NO.	PART NAME	QTY	
MF2701060286A	MOTOR	1	
MF72-16	HOLDER BRACKET	1	
MF72-17	HINGE	1	
MFOCC100TBBP MF BZ738 (EQVI014SHHC)	CASTOR WITH BRAKE	2	
MFOCC100TBP MF BZ737 (EQVI014SHHC)	CASOTR WITHOUT BRAKE	2	
MFMTR11TIRES	DIGITAL STAT	1	
MFMINIHHCELEMENT	ELEMENT	1	
VILE14	SWITCH COVER	1	

PART NO.	PART NAME	QTY	
VISW17	RED ROCKER SWITCH	1	
MF374-1029	10mm LOW PROFILE LENS LED INDICATOR, 230V AC	1	
RS376-925	RELAY	1	
MF08-10-11	NYLON PIVOT BUSH	2	
VI06-378	DOOR SEAL	1	

WIRING DIAGRAM



Prototype Name	88 HUMIDIFIED HOLDING CABINET	Prototype No.	EQV1014HHC	Build No.	03
Drawn	JMS	Date	26/11/2009	Property of East Food Systems Ltd. May not be reproduced or used for any purpose without the prior written permission of East Food Systems Ltd. Unit 1, Hensley Park 9, Hensley Road East, Walsley, Rensley RD, 400	
RT					

LTR15 DIGITAL THERMOSTAT
 ⑩ TERMINAL NUMBER

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. Indicated ON/OFF switch does not light up	No power to machine. ON/OFF switch faulty	Check machine is plugged in and switched on. Check fuse in 13a plug. Check circuit breaker at main supply board is in (ON). Check Switch Replace switch.
2. Digital thermostat does not indicate temperature reading.	ON/Off switch OFF ON/OFF switch faulty Digital thermostat faulty	Switch ON Replace switch Unit has overheated, allow to cool Replace if thermostat
3. Unit does not heat up.	No power to machine ON / OFF switch off ON / OFF switch faulty Digital thermostat faulty Switching relay faulty Heat element faulty	See section 1. Switch ON Replace thermostat Replace relay Replace element
4. Machine does not heat up, alarm shown in digital thermostat	As indicated	Identify and correct

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: **MINI/STANDARD HUMIDIFIED HOLDING CABINETS**
Product code: **EQVI014SHHC & EQVIO14HHC**

Customer name.....

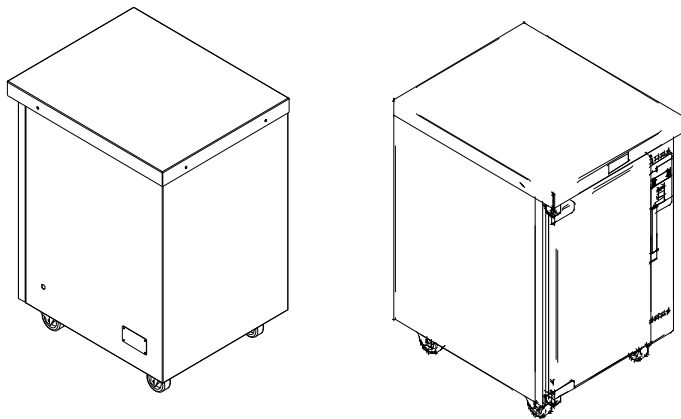
Date of delivery.....

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

Accepting 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. 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.....

	<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
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