

# Super Fries

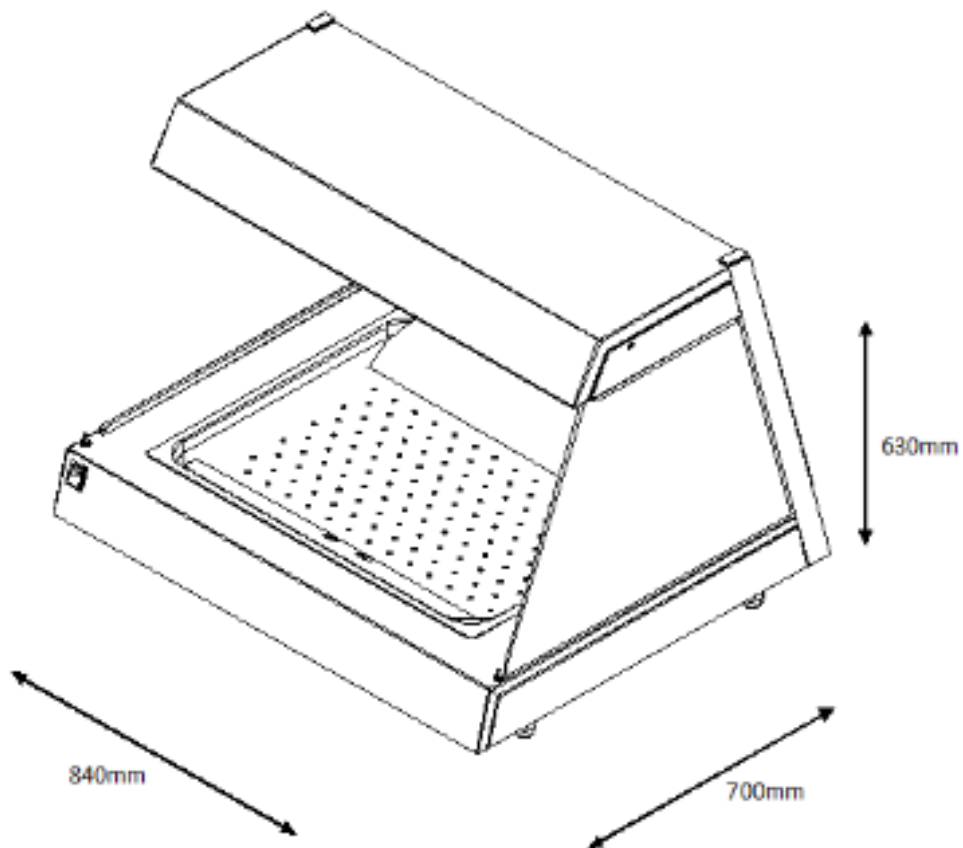
*EQVI001G*



For the serious producer of French fries/chips or potato wedges! Same size and construction as the Vizu Fries but with a single dump area. This is the answer when greater volumes of fried product must be served in the shortest time possible.

- Supplied with curved drain plate in dump area
- Pre-packed, stand up chip bags are highly visible
- Design matched with Vizu FC5 Food Chute
- Heat spread over total food product area
- Dump pan and bagging rack are interchangeable
- Coppertone, interchangeable, toughened glass side screen

**Super Fries Specification Page**



**Model EQVI001G**

<p><b>Dimensions</b></p> <p>Height</p> <p>Width</p> <p>Depth</p>	<p><b>Machine</b></p> <p>630mm</p> <p>840mm</p> <p>700mm</p>
<p><b>Weight</b></p>	<p>35kg</p>
<p><b>Electrical</b></p> <p>Running Amps</p> <p>Connection Type</p> <p>International Option</p>	<p>1 phase, 50HZ AC, 230v, 1Kw</p> <p>4.4amps</p> <p>BSHUKO 2/3 PIN PLUG</p> <p>N/A</p>

All *Vizu Super Fries* 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 fries once cooked, ready for serving.

## **Assembly Instructions**

Remove all packing from the unit.

Peel off all protective plastic covering from metal.

Remove drain plate and gastronorm pan.

Wash all removable parts in warm, soapy water and dry them thoroughly

## **Installation**

Position the *Vizu Super Fries* in desired position, close to a suitable electrical supply and connect.

### **Operating Instructions**

1. With pan and bagging rack empty. Switch the heat lamps "ON"
2. Allow unit to heat up for 20 minutes.
3. Dump fries into pan, salt fries as required.
4. Do not overfill dump pan, as fries at the bottom will go soft.
5. Bag and serve as quickly as possible.

### **Cleaning Instructions**

1. Disconnect the unit from its power supply.
2. Remove bagging rack, pan and dump tray; wash and dry thoroughly.
3. Clean all stainless steel surfaces with proprietary stainless steel cleaner, such as Sheila Shine and a soft lint free cloth.

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

4. Dry all surfaces thoroughly removing all moisture.
5. Re-connect to power supply.

## Faultfinder

Any servicing must be carried out by qualified personnel.

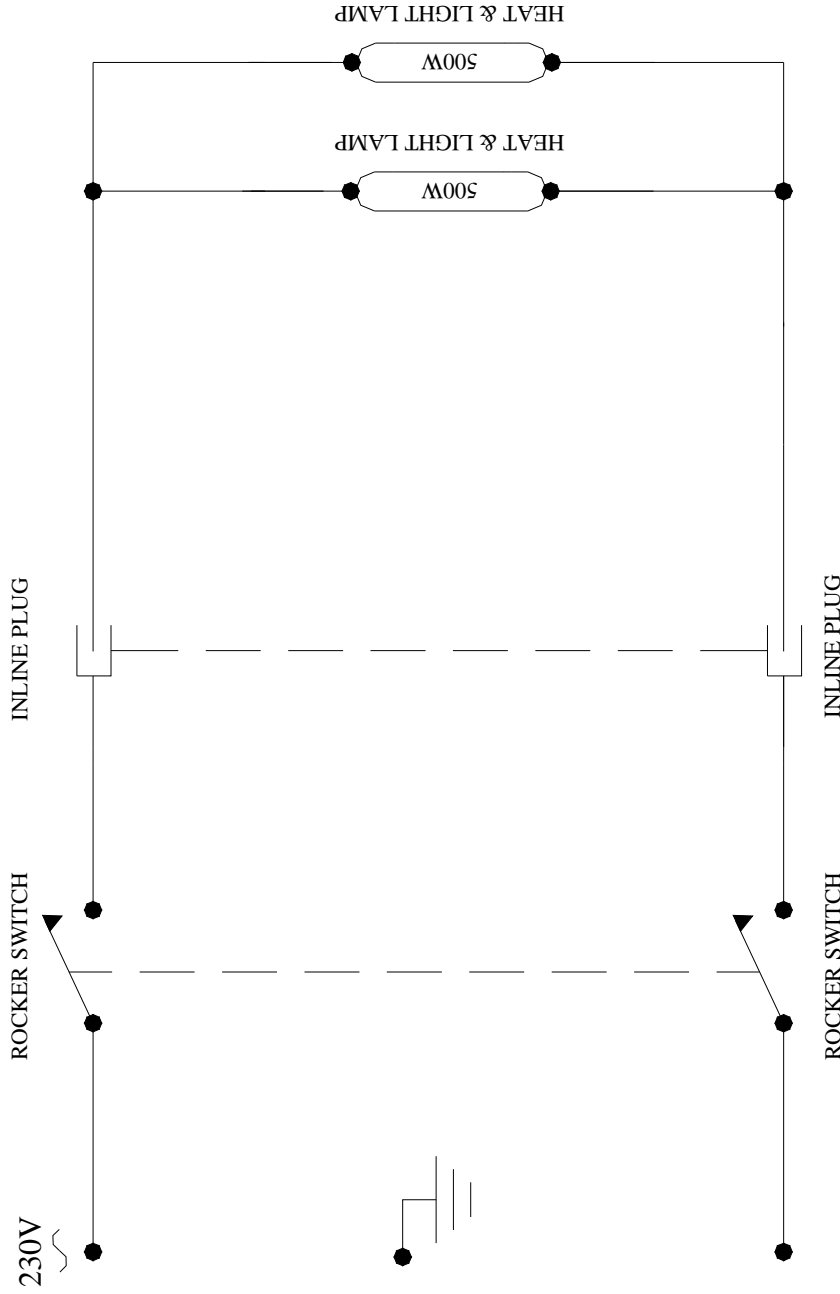
Disconnect from power before servicing.


<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
Indicated ON / OFF switch does not light up	<ul style="list-style-type: none"> <li>- No power to machine</li> <li>- ON / OFF switch is faulty</li> </ul>	<ul style="list-style-type: none"> <li>- Check machine is plugged in and switched on.</li> <li>Check fuse in 13amp plug</li> <li>Check circuit breaker at mains supply board is ON</li> <li>- Replace switch</li> </ul>
Heat lamps do not light up	<ul style="list-style-type: none"> <li>- ON / OFF switch is in OFF position</li> <li>- ON / OFF switch is faulty</li> <li>- In line plug separated</li> <li>- All heat and light lamps are faulty</li> </ul>	<ul style="list-style-type: none"> <li>- Switch on</li> <li>- Replace switch</li> <li>- Re-connect plug</li> <li>- Replace lamps</li> </ul>
Only one heat-n-light lamp lights up	<ul style="list-style-type: none"> <li>- Lamp not lighting up is faulty</li> </ul>	<ul style="list-style-type: none"> <li>- Check that lamps are fitted correctly</li> <li>- Replace lamp</li> </ul>

## Spare Parts Listing

<b>PART NO.</b>	<b>PART NAME</b>	<b>No. Req.</b>	
MFPT400200	Black Rectangular End Cap	4	
VI566X401	Glass Side Panel	1	
MFCOB-CR	Guide Pin	2	
BAHH210500W	Lamp Halogen Infra Red	2	
MFRTH34AFM	Screw On Feet	4	
VILE14	Switch, Membrane	1	
VISW17	Switch, Red	1	
MFB561096	Guide Pins	2	

Wiring Diagram



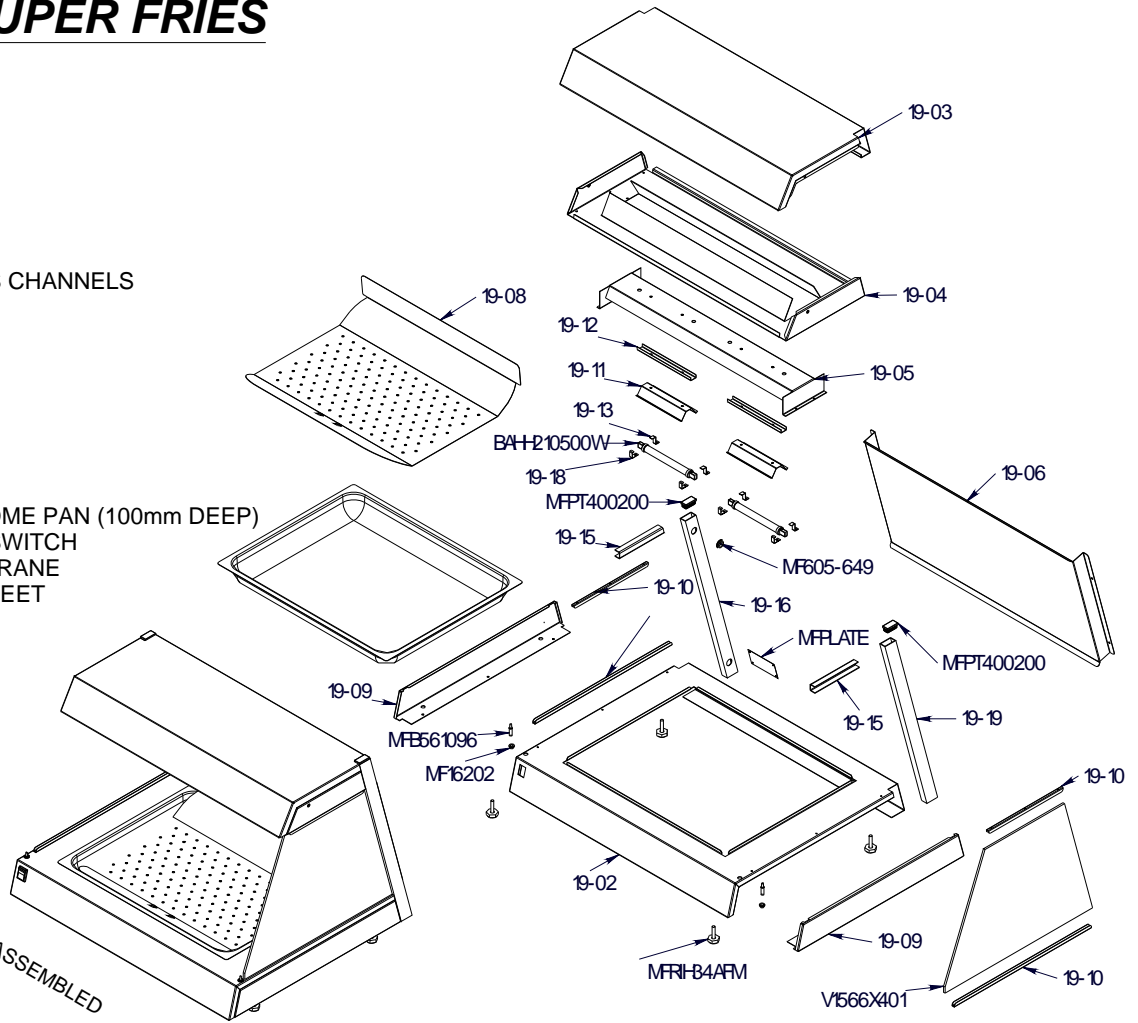
WIRING DIAGRAM			
			
Prototype Name	Designed	Date	Prototype No.
19 SUPER FRIES	E.DELL	23/09/2004	EQV1003G
Drawn	Property of Fast Food Systems Ltd. May not be reproduced or used for purposes other than those for which it is supplied without written permission.		Build No.
R.G			01
Unit 1, Headley Park 9, Headley Road East Woodley, Reading RG5 4SQ			

# EQVI100 VIZU SUPER FRIES

## EXPLODED VIEW

- 19-02 BASE
- 19-03 HOOD
- 19-04 HOOD INSERT
- 19-05 HOOD LIGHT HOLDER
- 19-06 REFLECTOR
- 19-08 DRAIN PLATE
- 19-09 BASE SIDE COVER
- 19-10 TOP AND BOTTOM GLASS CHANNELS
- 19-11 LIGHT REFLECTOR
- 19-12 LIGHT HOLDER
- 19-13 TOP LIGHT CLAMP
- 19-15 HOOD SUPPORT
- 19-16 LEFT FRAME UPRIGHT
- 19-18 BOTTOM LIGHT CLAMP
- 19-19 RIGHT FRAME UPRIGHT

- GSGAST42004 2/1 GASTRONOME PAN (100mm DEEP)
- VISW17 RED ROCKER SWITCH
- VILE14 SWITCH MEMBRANE
- MF R1H34AFM ADJUSTABLE FEET
- MF BS61096 GUIDE PINS
- MF PT40042 PLASTIC BUNG
- V1566X401 GLASS
- GS GAST40042 PAN
- MF 16202 GROMMETS
- MF 605-649 GROMMETS
- BAHH210500W 500W LAMP
- MF PLATE SERIAL PLATE



**DRAWN BY: BECKY GRIGGS**  
**DATE: 23/09/04**  
**ISSUE: 01**

## Damage claim form

Machine: **Super Fries**

Product code: **EQVI001G**

Customer name.....

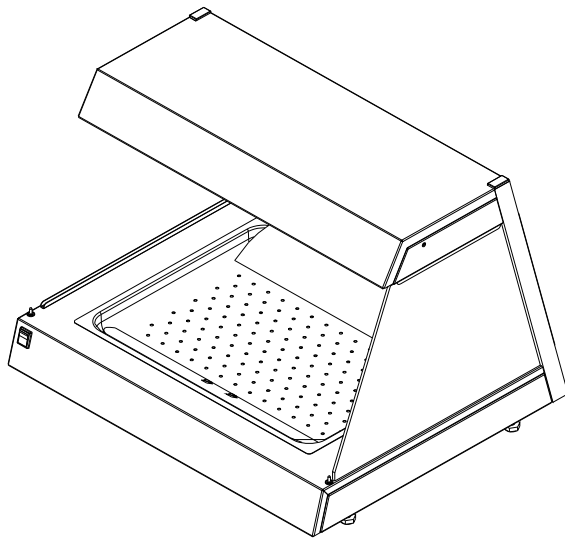
Date of delivery.....

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)

# 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.

## 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.

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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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)

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