

## Warmer Drawer 2

EQVIWD2

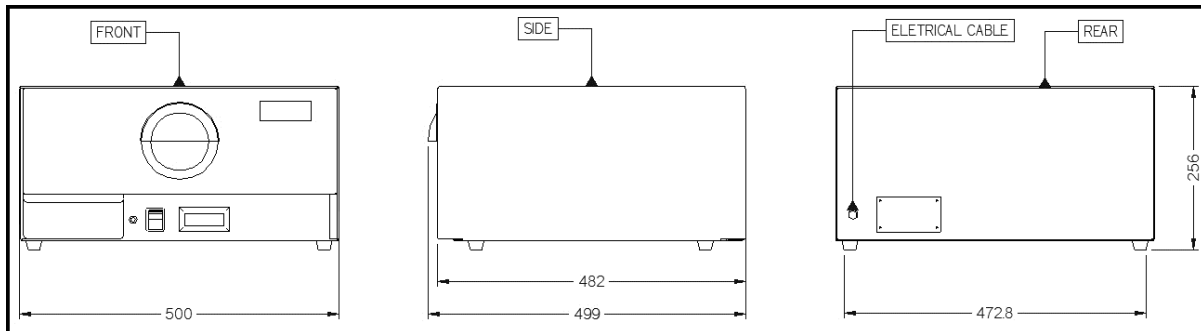


## Warmer Drawer 4

EQVIWD4



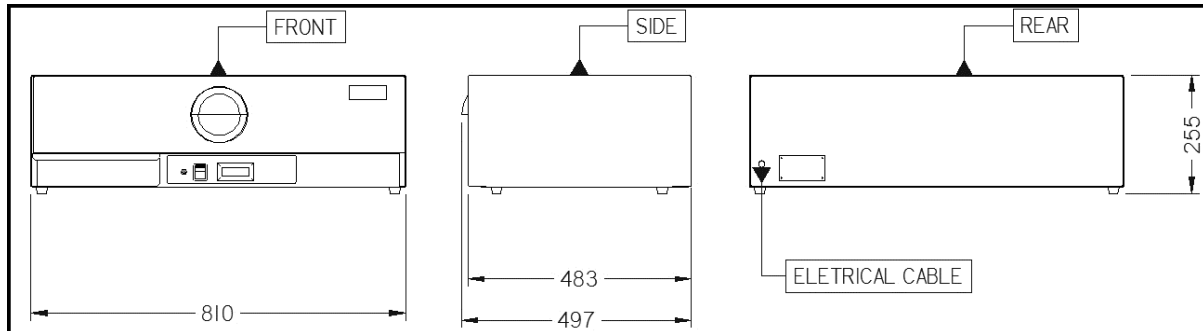
**WARMER DRAWER 2 SPECIFICATION PAGE**



**MODEL EQVIWD2**

<b>Dimensions</b>	<b>Machine</b>
Height	256mm
Width	500mm
Depth	500mm
<b>Weight</b>	15kg
<b>Electrical</b>	1kw, 1 phase, 50HZ AC, 230v
Running Amps	5 Amps
Connection Type	BSCHUKO 2/3 PIN PLUG
International Option	N/A

**WARMER DRAWER 4 SPECIFICATION PAGE**



**MODEL EQVIWD4**

<b>Dimensions</b>	<b>Machine</b>
Height	255mm
Width	810mm
Depth	500mm
<b>Weight</b>	21kg
<b>Electrical</b>	1.4kw, 1 phase, 50HZ AC, 230v
Running Amps	10 Amps
Connection Type	BSCHUKO 2/3 PIN PLUG
International Option	N/A

All **Vizu Warmer Drawers** 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 **Vizu Warmer Drawers** are designed to hold bread products in a warm, humidified atmosphere without deterioration in appearance or taste. If there are any early signs of deterioration, the grill plate temperature should be lowered, see "GRILL PLATE TEMPERATURE" instructions.

### **Assembly Instructions**

1. Remove the packaging from inside the drawer.
2. Remove all the protective plastic covering from steel.
3. Remove perforated base from drawer, wash in hot soapy water, dry and replace.
4. Remove water tray, wash in hot soapy water, dry and replace.
5. Wipe all surfaces with a proprietary stainless steel cleaner such as Sheila Shine or a warm, damp cloth and dry thoroughly.

### **Installation**

Position the **Vizu Warmer Drawer** in its desired position, ideally close to suitable electrical supply and connect it to the supply.

## **Operating Instructions**

1. Pull out water tray and half fill with fresh water.
2. Switch to position '1'.
3. Allow 30 minutes for pre-heating.
4. Place buns or rolls into the warm drawer.
5. Temperature control is factory pre-set at WD2 = 45°C, WD4 = 50°C.

**Attention:** When switched on the machine temperature may 'overrun' the set temperature. This mode is normal, 30 minutes should be allowed for the correct operating temperature to be reached.

**If the temperature continues to rise, switch the unit off and call an engineer or *Fast-Food-Systems***

Note: To raise or lower the operating temperature, refer to 'Temperature Controls' (Next page).

Most bread products will warm to serving temperature in 15-20 minutes and can be held for up to 3 hours. Holding time is increased if bread products are kept in their packaging.

**Check water level in water drawer every 6 hours of operation.**

## **Cleaning (Daily)**

1. SWITCH 'OFF' and disconnect from electrical supply
2. Allow unit to cool.
3. Remove the perforated drawer base and water tray. Wash in hot soapy water, rinse and dry.
4. Remove drawer by pulling it out until it stops, then lift the front up out of the side runners, pull this along until the back rollers meet the front and lift drawer completely off the runners, remove crumbs, wash, rinse and dry. Carefully relocate drawer on internal side runners and push home.
5. Wipe all external surfaces with proprietary stainless steel cleaner such as Sheila Shine or a clean, warm damp cloth and dry thoroughly.
6. Replace the perforated drawer base and water tray.

**DO NOT use any abrasive materials, scouring pads and DO NOT USE BLEACH**

## Temperature Controls


The *Vizu Warmer Drawer* has been factory pre-set at WD2 = 45°C and WD4 = 50°C. This operating temperature can be adjusted between WD2 = 40 - 50°C and WD4 = 45 - 55°C. To change the temperature, proceed as follows:

- To set an operating temperature between the factory set parameters. Push and hold "SET" button and with the ◀◀-◀ and the ▶-▶▶ button set the required temperature.

## Setting and changing controller parameters

- Press and hold, in sequence, the ◀+ SET +▶ keys
- After 3 seconds SCL will be displayed
- The ▶ key will allow you to step through the parameters
- Use the ◀ key to step back if required
- To read the current setting of a display parameter press the SET key
- To change the current set parameter, when displayed press and hold the SET key and with the ▶ or ◀ keys enter the required parameter settings.
- To exit from the set-up press the ← key
- Note: - When the controller is ON the ISP (set working temperature) can be adjusted between the SPL and SPH (min and max temp) by pressing and holding the SET key and resetting the temperature with the ◀▶ keys.

## Spare Parts List

Part No.	Description	Qty	Image
MFFF001	Single foot	4	
MFMTTR11TIRES	Digital thermostat & thermocouple	1	
MFS26-0016	Pair of S26 st/st drawer slides	1	
MFV06-ELWD2H	WD2 Heating element	1	
MFV08-ELWD4H	WD4 Heating element	1	
MFDRAWROLLER	Runner dome	8	
VISW17	Red rocker switch	1	
VILE14	Switch cover	1	
MF374-1029	LED indicator	1	

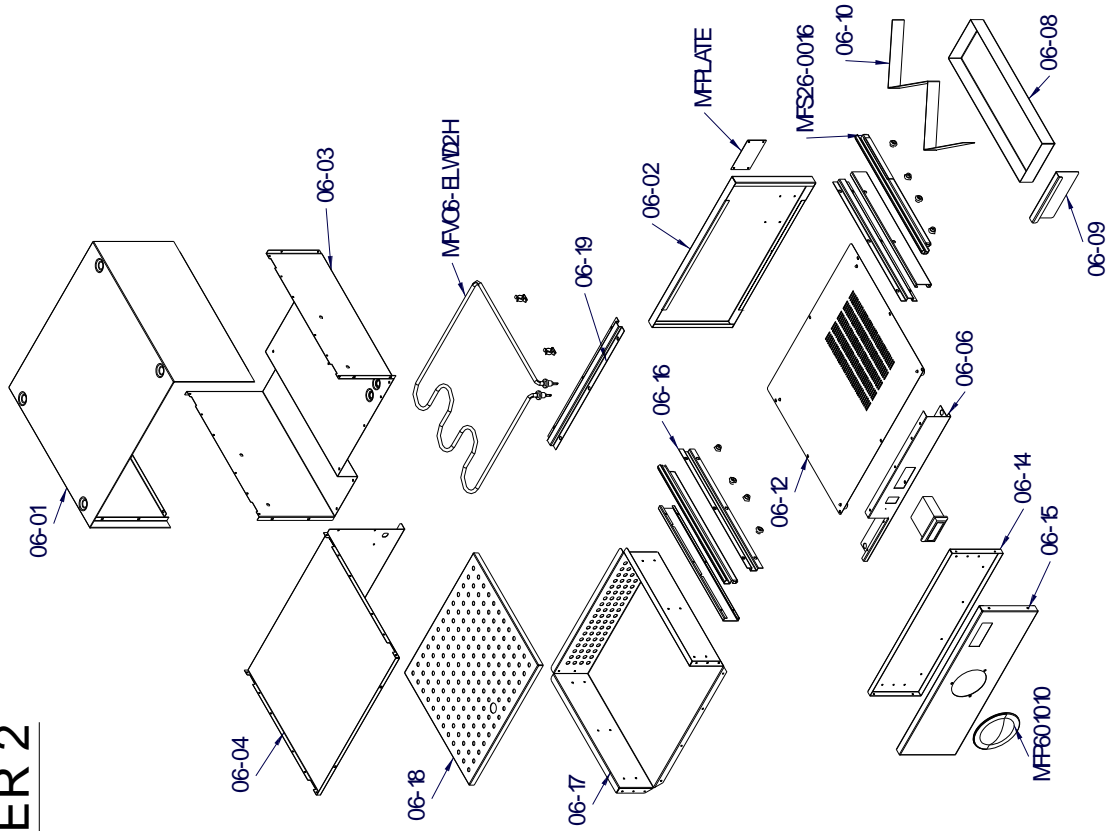
## Faultfinder

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

<i>Problem</i>	<i>Possible Cause</i>	<i>Solution</i>
1. Red LED power indicator is not illuminated.	⇒ No power to machine. ⇒ Fuse in plug faulty ⇒ Circuit breaker tripped. ⇒ LED faulty	<ul style="list-style-type: none"> <li>• Check machine is plugged in and switched on.</li> <li>• Check fuse in plug. (Only fit a correctly rated fuse)</li> <li>• Check circuit breaker at main supply board is in (ON).</li> <li>• Replace LED.</li> </ul>
2. Digital thermostat has no display.	⇒ No power to machine ⇒ ⇒ Rocker switch in 'OFF' position ⇒ Digital thermostat faulty	<ul style="list-style-type: none"> <li>• See section 1.</li> <li>• Switch 'ON'</li> <li>• Replace digital thermostat.</li> </ul>
3. Unit does not heat up.	⇒ Digital controller incorrectly set ⇒ Digital controller indicates alarm code ⇒ Heat element faulty	<ul style="list-style-type: none"> <li>• See section 1</li> <li>• See section 2</li> <li>• Re-programme controller with correct parameters, set required temperature</li> <li>• Correct indicated problem</li> <li>• Replace element</li> </ul>
4. Unit runs at a higher temperature than set on the digital controller	Thermocouple position changed ⇒ Thermocouple faults ⇒ Digital controller faulty	<ul style="list-style-type: none"> <li>• See section 1</li> <li>• See section 2</li> <li>• See section 3</li> <li>• Re-fix thermocouple back in to correct position</li> <li>• Replace thermocouple</li> <li>• Replace controller</li> </ul>

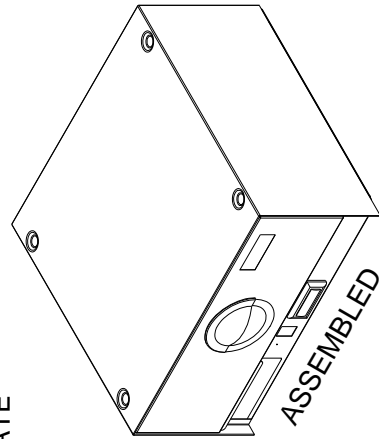
# EQVWD2 VIZU WARMER DRAWER 2

## EXPLODED VIEW



- 06-01 OUTER SKIN
- 06-02 OUTER SKIN REAR
- 06-03 INTERNAL BODY
- 06-04 INTERNAL SKIN TOP & REAR
- 06-06 FRONT DISPLAY PANEL
- 06-08 WATER DRAWER
- 06-09 WATER DRAWER FRONT
- 06-10 WATER DRAWER ANTI-SPLASH
- 06-12 BASE
- 06-14 DRAWER FRONT INNER
- 06-15 DRAWER FRONT
- 06-16 RUNNER CHANNEL
- 06-17 DRAWER MAIN BODY
- 06-18 DROP IN TRAY
- 06-19 STIFFENING CHANNEL

- MFV06-ELWD2H, 1000W HEATING ELEMENT
- MFS26-0016, DRAWER RUNNERS & ROLLERS
- MFP601010, VIZU HANDLE
- MFF001, FAST FOOT
- MF MTR11TIRES DIGITAL THERMOSTAT
- MFPLATE, SERIAL PLATE



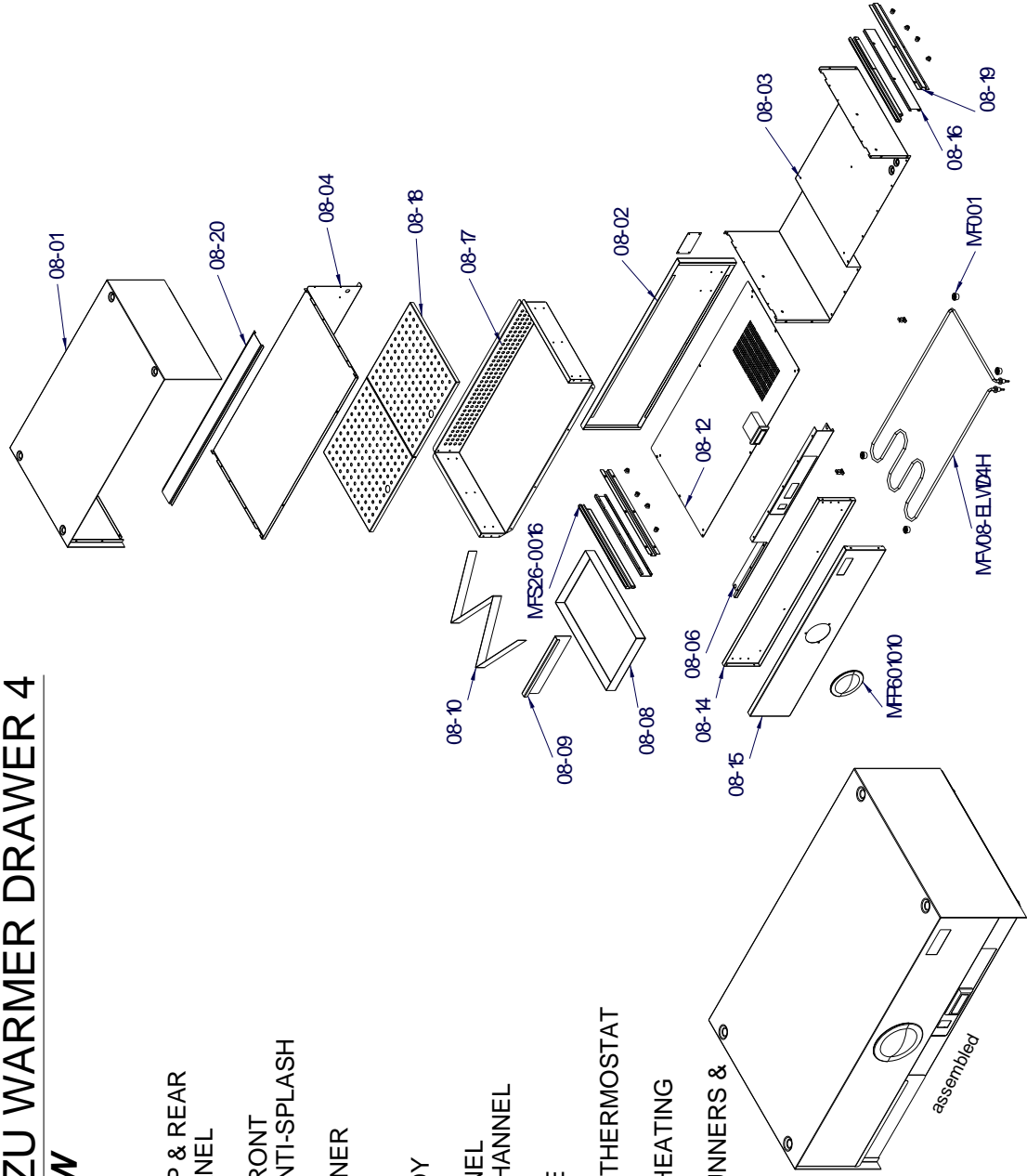
## Wiring Diagram WD2

## EQVIWD4, VIZU WARMER DRAWER 4


### EXPLODED VIEW

- 08-01 OUTER SKIN
- 08-02 OUTER SKIN REAR
- 08-03 INTERNAL BODY
- 08-04 INTERNAL SKIN TOP & REAR
- 08-06 FRONT DISPLAY PANEL
- 08-08 WATER DRAWER
- 08-09 WATER DRAWER FRONT
- 08-10 WATER DRAWER ANTI-SPLASH
- 08-12 BASE
- 08-14 DRAWER FRONT INNER
- 08-15 DRAWER FRONT
- 08-16 RUNNER CHANNEL
- 08-17 DRAWER MAIN BODY
- 08-18 DROP IN TRAY
- 08-19 STIFFENING CHANNEL
- 08-20 TOP STIFFENING CHANNEL

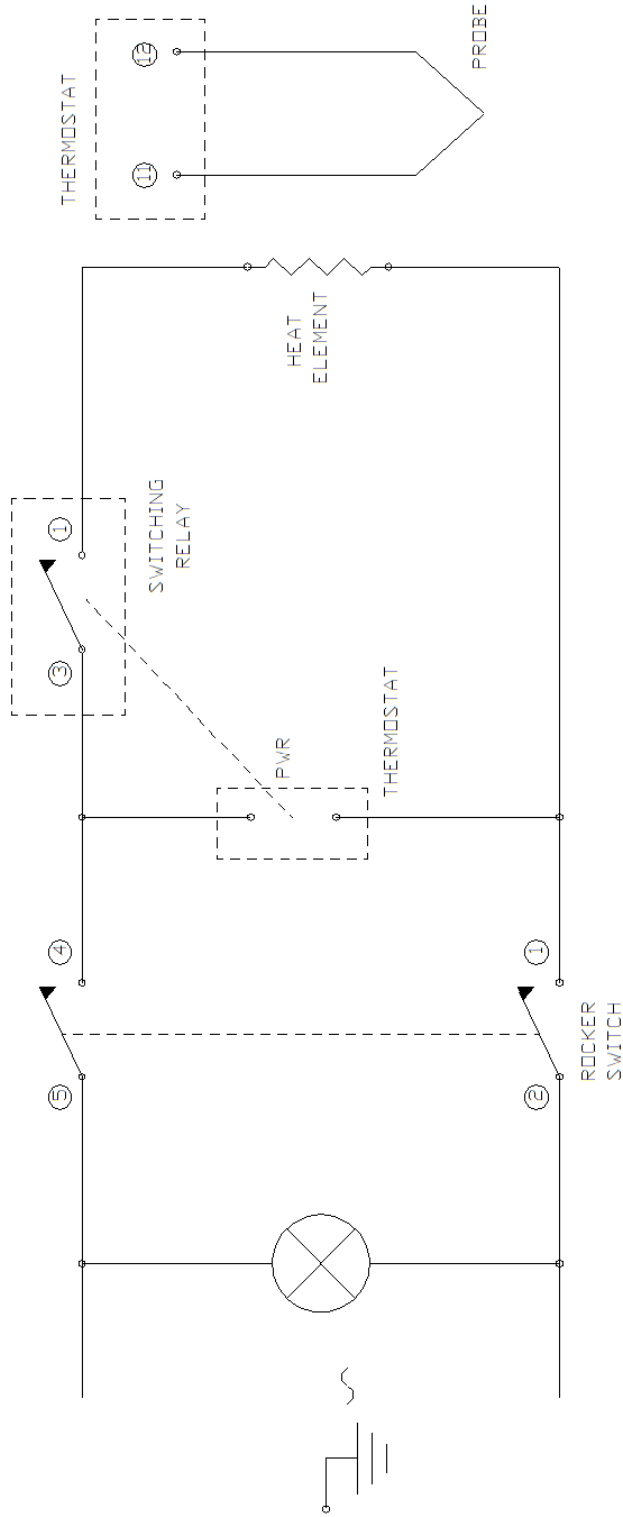
- MFP601010, VIZU HANDLE
- MFF001, FAST FOOT
- MFMT11TIRES, DIGITAL THERMOSTAT
- MFPLATE, SERIAL PLATE
- MFVO8-ELWD4H, 1000W HEATING ELEMENT
- MFS26-0016, DRAWER RUNNERS & ROLLERS




**Wiring Diagram WD2**

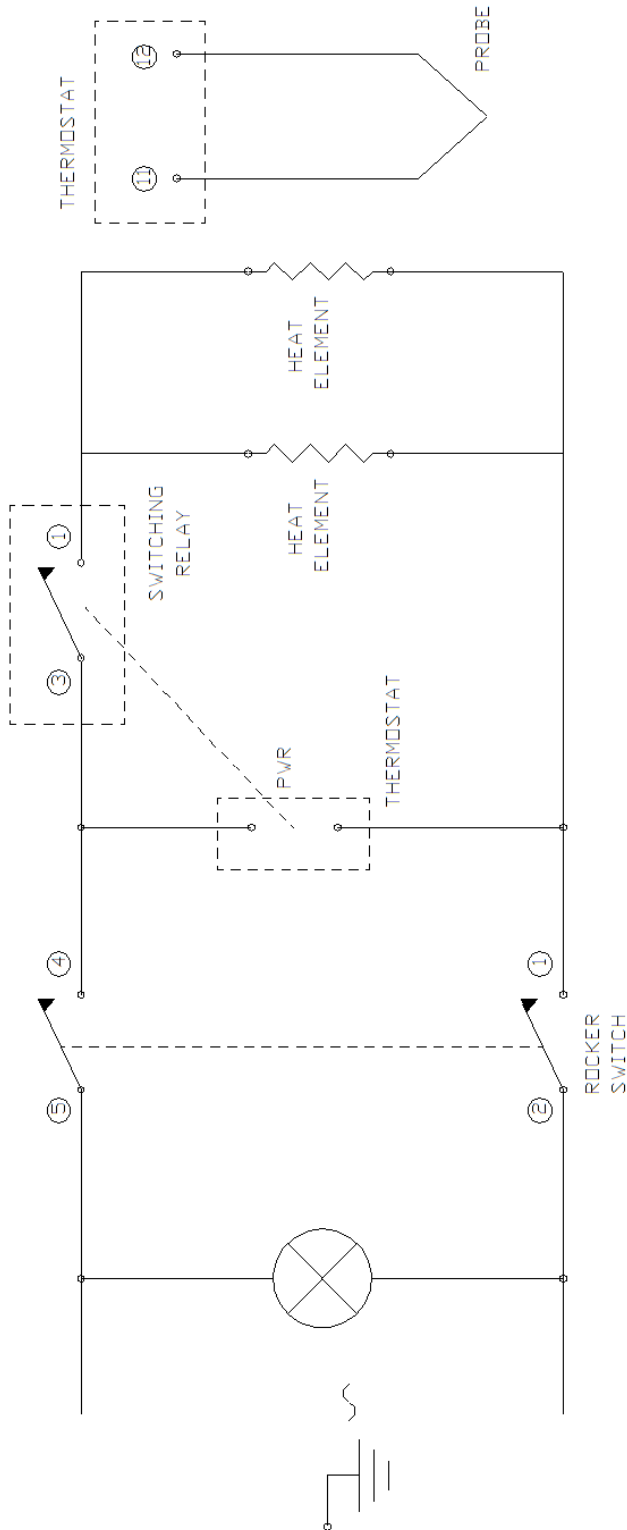
Prototype Name <b>WARMA DRAWER 2</b>			
Drawn <b>JMS</b>	Date <b>27/02/2012</b>	Prototype No. <b>EQVWD2</b>	Build No. <b>01</b>
		Property of Fast Food Systems Ltd. May not be reproduced or used for purposes other than those for which it is supplied without written permission.	
		Unit 1, Headley Park 9, Headley Road East Woodley, Reading RG5 4SQ	
WIRING DIAGRAM			

PWR DIGITAL THERMOSTAT AND HEAT ELEMENT TO SUIT SUPPLY VOLTAGE  
 [ DIGITAL CONTROL ]



## Wiring Diagram WD4

WIRING DIAGRAM		Prototype Name <b>WARMA DRAWER 4</b>	
Drawn JMS	Date 27/02/2012	Prototype No. EQVWD4	Build No. 02
		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 Wootton, Reading RG5 4SQ	
		PWR DIGITAL THERMOSTAT AND HEAT ELEMENT TO SUIT SUPPLY VOLTAGE DIGITAL CONTROL	



# 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: **WD2 EQVIWD2 / WD4 EQVIWD4**

Product code: **WD2 / WD4**

Customer name.....

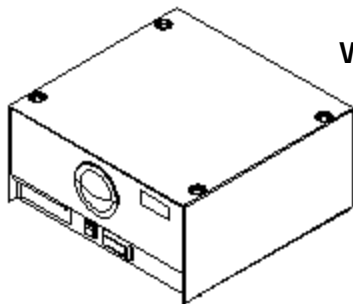
Date of delivery.....

Machine serial number.....

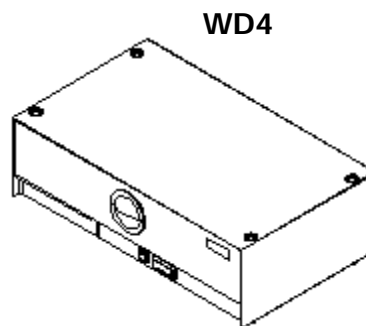
Damage comments.....

.....  
.....  
.....  
.....

Please indicate on the picture where the unit is damaged



**WD2**



**WD4**

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 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

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: 04/JANUARY 2013