

# VIZU® 400 Pass Through Multi Stack

VI400PTMS

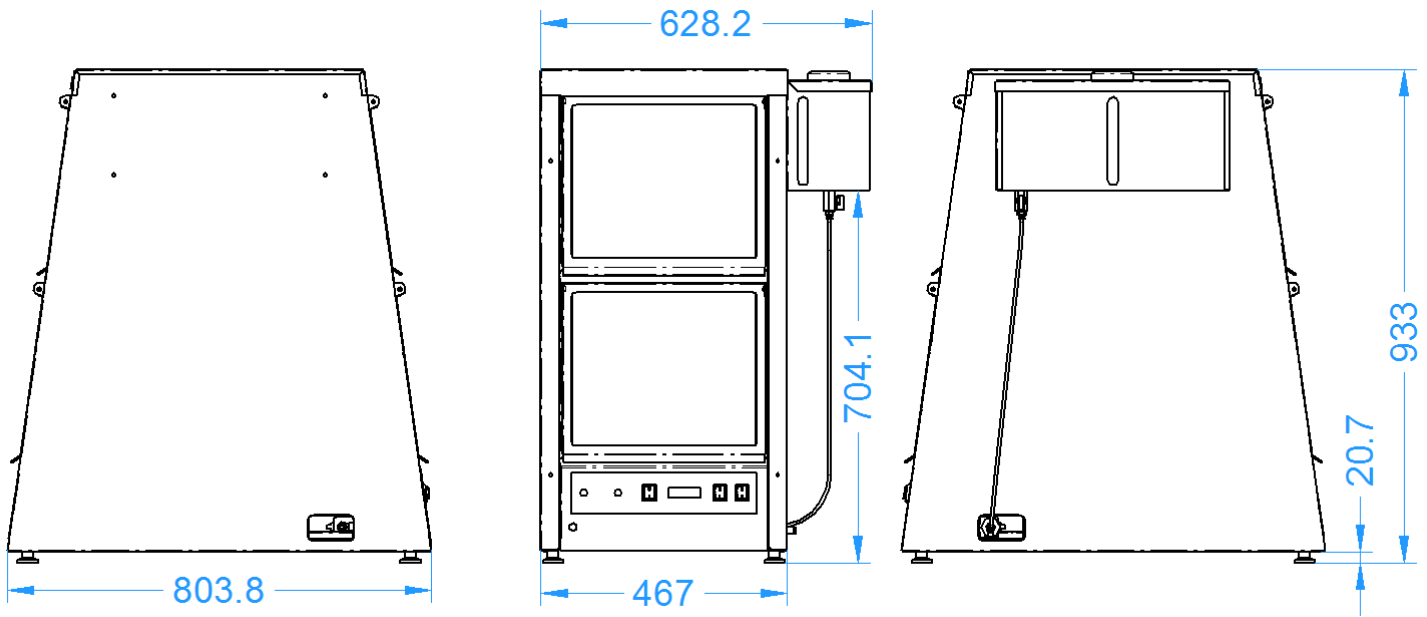


- Counter top 'Pass Thru' With a small footprint
- Cooked food holding with multi-level racks (multi stack)
- Front and rear flap access for quick loading and unloading
- Thermostatically controlled environment
- Automatic water fill for humid environment
- Illuminated interior

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**VI400PTMS SPECIFICATION PAGE**

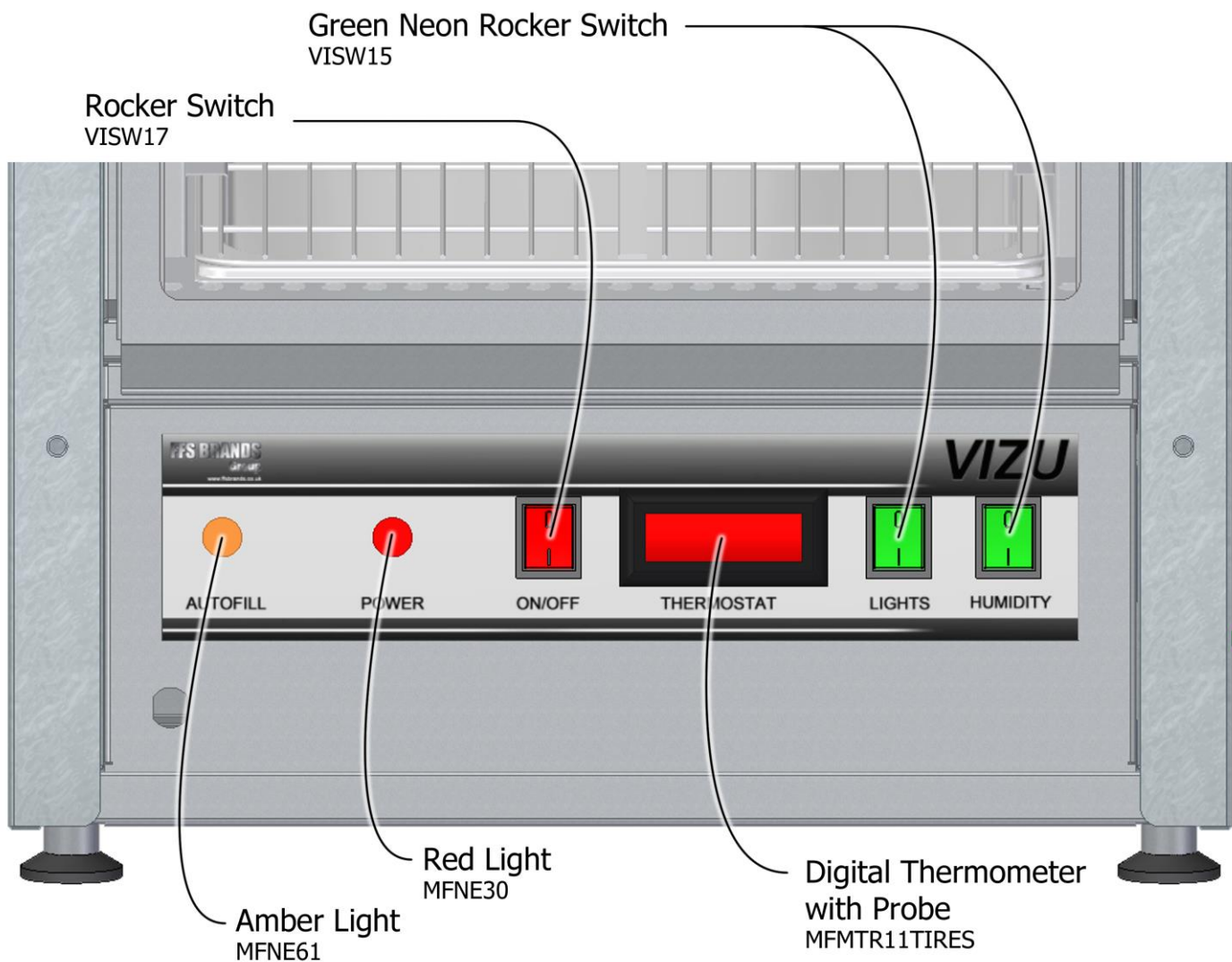


**Model VI400PTMS**

<b><u>Dimensions</u></b>	<b><u>Machine</u></b>
Height	935.00 mm
Width	630 / 470 mm
Depth	805 mm
<b><u>Weight</u></b>	kg
<b><u>Electrical</u></b>	1400w, 1 phase, 50Hz ac
Running Amps	230v, 6 Amps
Connection Type	BSCHUKO 2/3 PIN PLUG
International Option	N/A

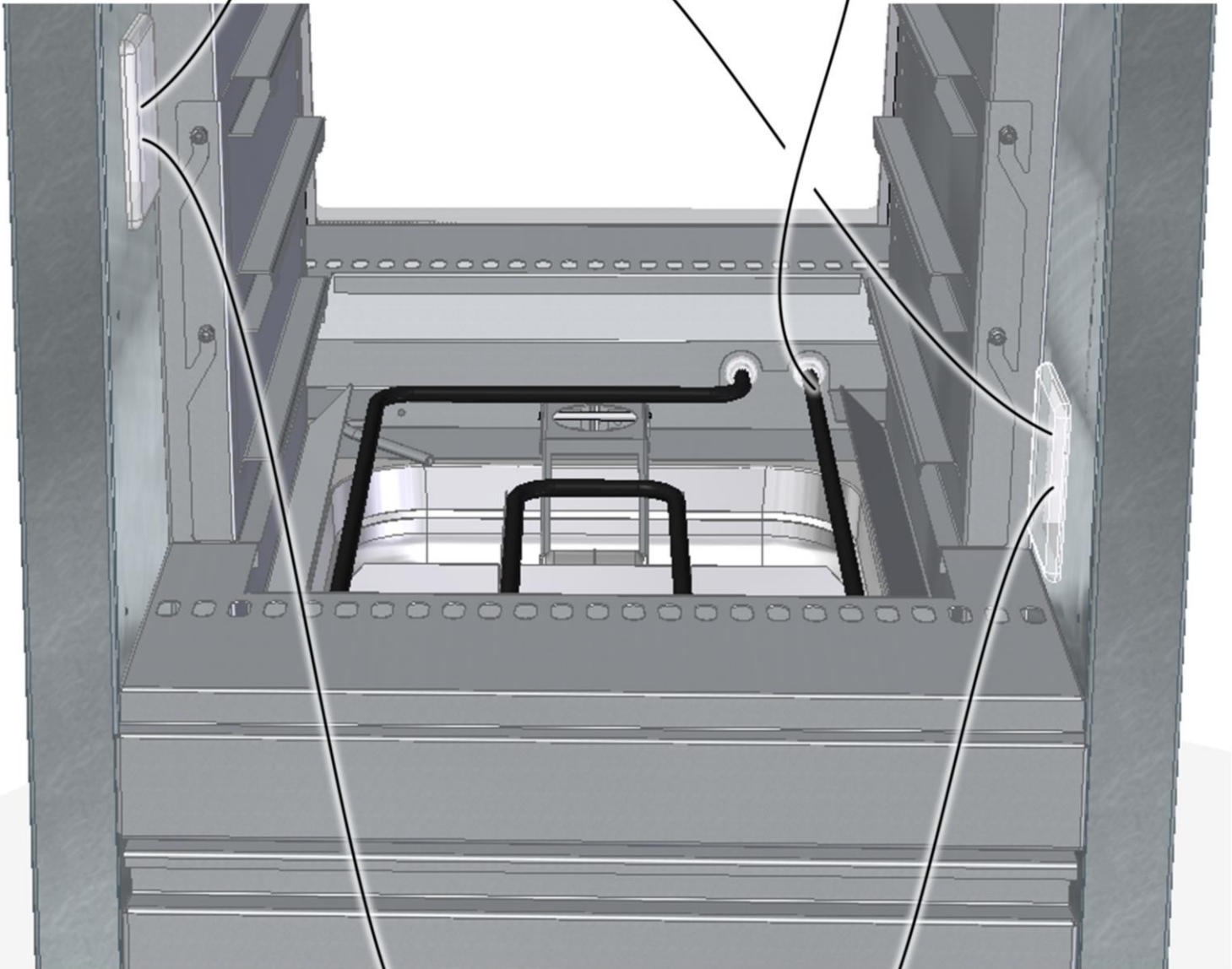
**VI400PTMS Control Panel- Labelled Views**

The below image shows the individual parts and part names for the 'Multi Stack Pass-Thru' Control Panel situated on the back of the machine. Please refer to this image for more information regarding the product installation as well as use instructions.



25W Oven Lamp  
MFLA100

1000W 230V Element  
MFSP14



OSRAM Halopin 25W  
Oven Lamp Bulb  
MFLA104

All **Vizu 400 Pass Through Multi Stack's** 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 foods in a humid atmosphere. Being a pass-thru unit the machine can be loaded from one side and unloaded from the other.

## **Assembly and Installation Instructions**

1. Unpack machine from packaging
2. Peel all surfaces of plastic film and wipe down with warm soapy water
3. Position machine on a level surface
4. Machine must be affixed to a fresh mains water supply, or side mounted bottle filled daily with fresh water
5. Machine must be plugged into a 13Amp power supply.
6. Install all removable parts including; Element Cover, Side mounted 'Rack Supports', Gastro Pans and wire racks.
7. Install racking by sliding it into the 'Rack Supports'
8. Make sure all parts are seated correctly by checking all parts at both sides of the machine.



## **Switch Controls**

- Red Switch – 'ON/OFF'
  - Controls the temperature within the cabinet via the digital thermostat
- Green Switch - 'LIGHTS'
  - Operates the lights within the unit
- Green Switch – 'HUMIDITY'
  - Operates humidity system within the unit – Can work with main supply or supplied bottle

## **Instructions for use**

1. Ensure Mains power is on – The red 'POWER' light should be lit
2. Ensure either Mains water is on and connected, or the bottle is filled and connected
3. Turn red 'ON/OFF' switch to 'ON'
4. Turn green 'LIGHTS' and 'HUMIDITY' switches to 'ON'
5. Leave the machine for 20 minutes to heat and humidify
6. Turn on load food as required, from the 'Control Side' and unload from the 'Draw Side'
7. If using the bottle, please make sure to keep an eye out for the water level in the bottle.

## **LED Indication**

- When the unit is on the red POWER LED indicator will be lit.
- When the ON/OFF switch is lit, the unit has power to the heating system, this is also indicated by the Digital display being lit
- When the GREEN LIGHTS switch is lit, power will be going to the lighting system
- When the GREEN HUMIDITY switch is lit, power will be going to the humidity system
- When the AMBER LED indicator is lit, the machine will be filling the internal water tray to the correct water level

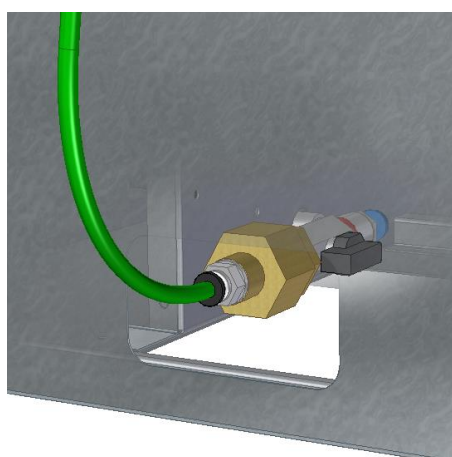
## Description of Multi Stack Auto Fill Pass Thru machines

The Multi Stack Auto Fill Pass Thru unit must only be used to keep cooked food hot and moist; it must not be used to re-heat cooked foods.

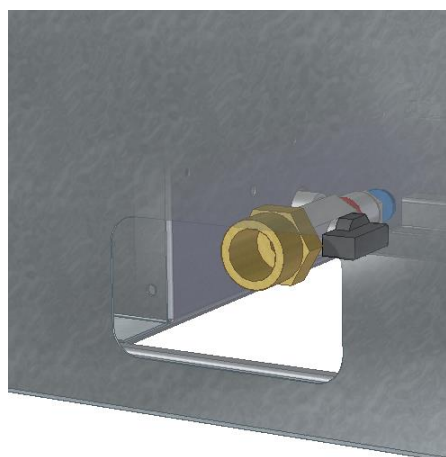
The machine is suitable for holding cooked meats and fish.

This unit is more complex machine than a standard Pass-Thru and as such there are a few more rules of use.

- When the machine is placed in the position that it will be used in it is important to ensure that it is level. Ensure that the surface the Pass-Thru is mounted on is flat and well supported.
- The machine can be either connected to a Mains water supply or the supplied water tank (which must be refilled by the machine operator).
- The unit is supplied as standard with the remote water tank. The water pressure reducing valve is pre-set, however if the location the machine is being installed in has a different water pressure this may need to be adjusted.
- If the tank is to be re-positioned, OR mains feed is to be made the water feed connection to the machine must be dis-connected. See Fig. 1 & Fig. 2 below.



**Figure 1**

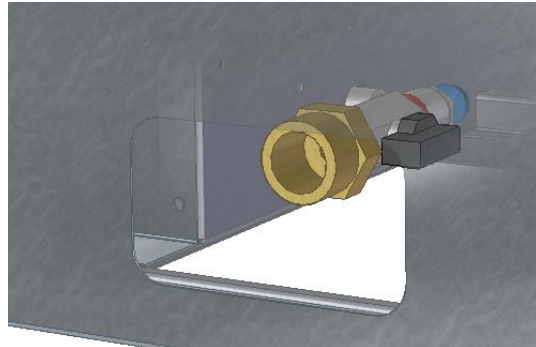


**Figure 2**

- The standard plumbing fitting used for a washing machine can be fitted to the remaining threaded piece shown in Fig 2
- The tank can be mounted on the opposite side of the unit if desired, alternatively the tank can be placed on an up-stand or other location – If this is the case it is important that the tank is NOT at a lower position than it would be if it were mounted on the side of the machine, otherwise the water flow will be adversely affected.



1. To connect the mains supply, simply screw the mains inlet pipe into the thread on the fitting, as shown in Fig. 3. Ensure a tight waterproof seal - use PTFE tape.



**Figure 3**

2. When two VIMSPT's are next to each other these can be connected together (Only when using the Bottle), using the Supplied 'Green Tube'. Cut a piece 1 inch long (make sure to use a sharp knife to result in a clean cut) and then arrange the parts as shown in Fig 4.



**Figure 4**

3. Now connect all the parts together as shown in Fig 5.



**Figure 5**

- When installing the machine to a mains water supply the pressure regulating valve within the machine must be adjusted to reduce the pressure. This is done by winding the thumb screw in until the desired pressure is achieved, see Fig. 6.



**Figure 6**

- Ensure that the water tray is pushed in to the unit fully (it should lock in position – pull gently to check). The water filling sequence can now begin. Switch the 'ON/OFF' switch for 'HUMIDITY' to the 'ON' position. The float of the machine will sense that the water tray is empty and it will begin to fill the machine. (If this does not happen please check that the draw is fully pushed in (activating the micro-switch) and that the water supply is connected and able to flow). The amber light on the panel will light during filling stage, (this is a slow process). The correct pressure should see the water flow in to the water tray without causing splashing – see Fig 7.



**Figure 7**

- It is important that the machine fills slowly so that the water can be heated by the under pan heater, allowing the machine to fill too quickly will cause the temperature to drop.

**The machine is factory set to 70°C. This is adequate to hold cooked food at a safe and legal temperature (i.e. above 63°C)**

## Use of Auto Fill Pass-Thru machines

1. Switch the machine on (red switch), then switch the auto-fill and lights on (green switches).



2. The machine should be left for 20 minutes to allow it to reach the correct operating temperature. By having an automatically filling water system the internal atmosphere of the unit will be humid, improving the "hold time" that products can be kept for.
3. Whenever the flaps are raised on the Pass Thru unit they should also be lowered in a controlled manner and not allowed to drop and bang against the side of the machine. Allowing the flaps to hit the machine can result in damage to the doors but more importantly weaken the bulbs and reduce their life.
4. Ensure that the water supply is maintained – otherwise the machines humidity will be affected.



## Cleaning of Auto Fill Pass-Thru machines

1. The water drawer should be removed daily for cleaning.

### **TAKE CARE WHEN REMOVING THE WATER DRAWER**

Gently lift the front of the water drawer and then slide drawer out of machine, the water will cut-off automatically when the drawer is removed. Next drain water in to a sink. The water pan can be removed from the drawer by carefully lifting the float and then removing the pan. Be careful not to damage float and mechanism.



The 'Water Baffles' may change form depending on model version.



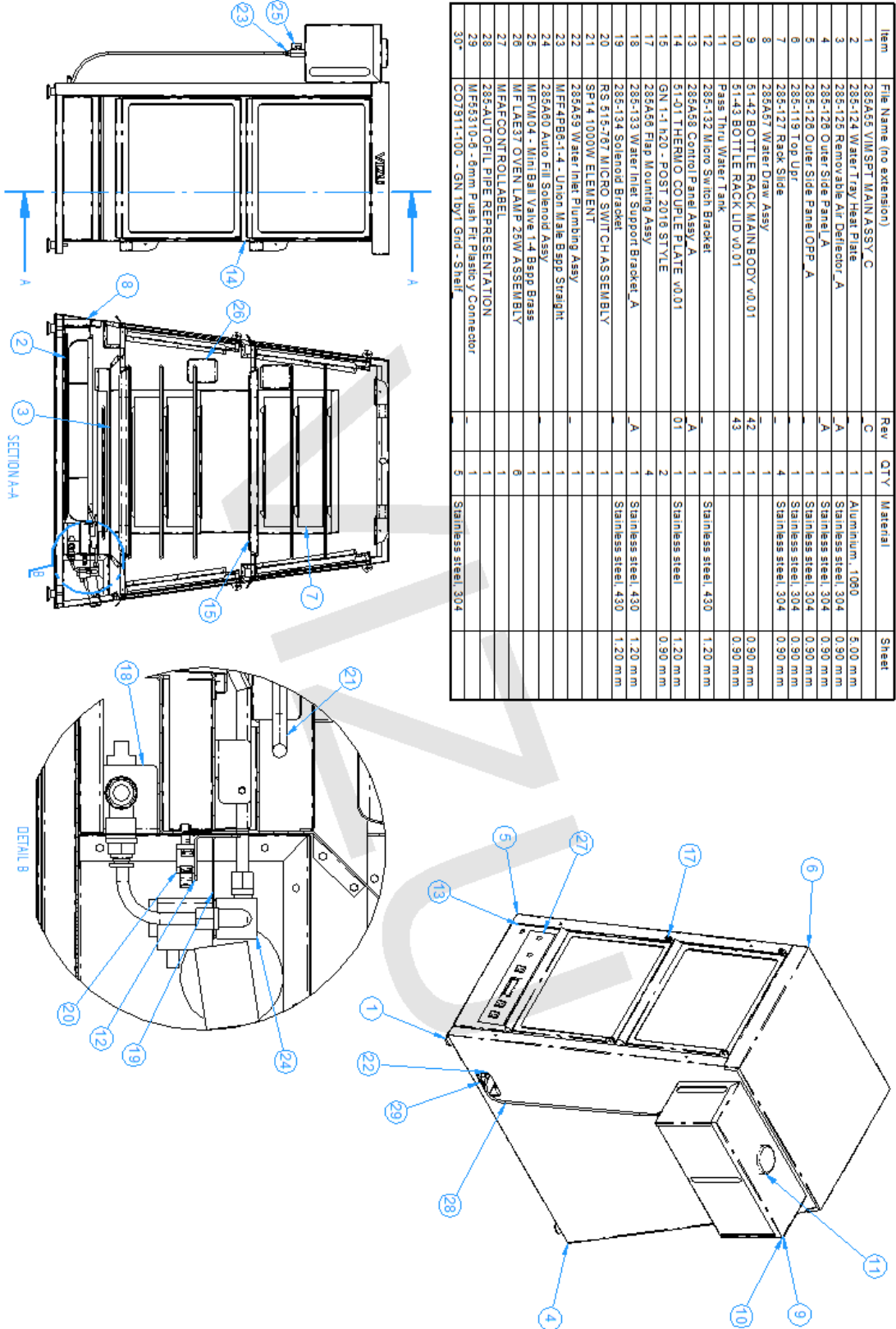
With the water draw removed the rest of the removable pieces can be removed, Once the parts have all been removed these can be cleaned in warm soapy water (soak the parts in warm soapy water if required).



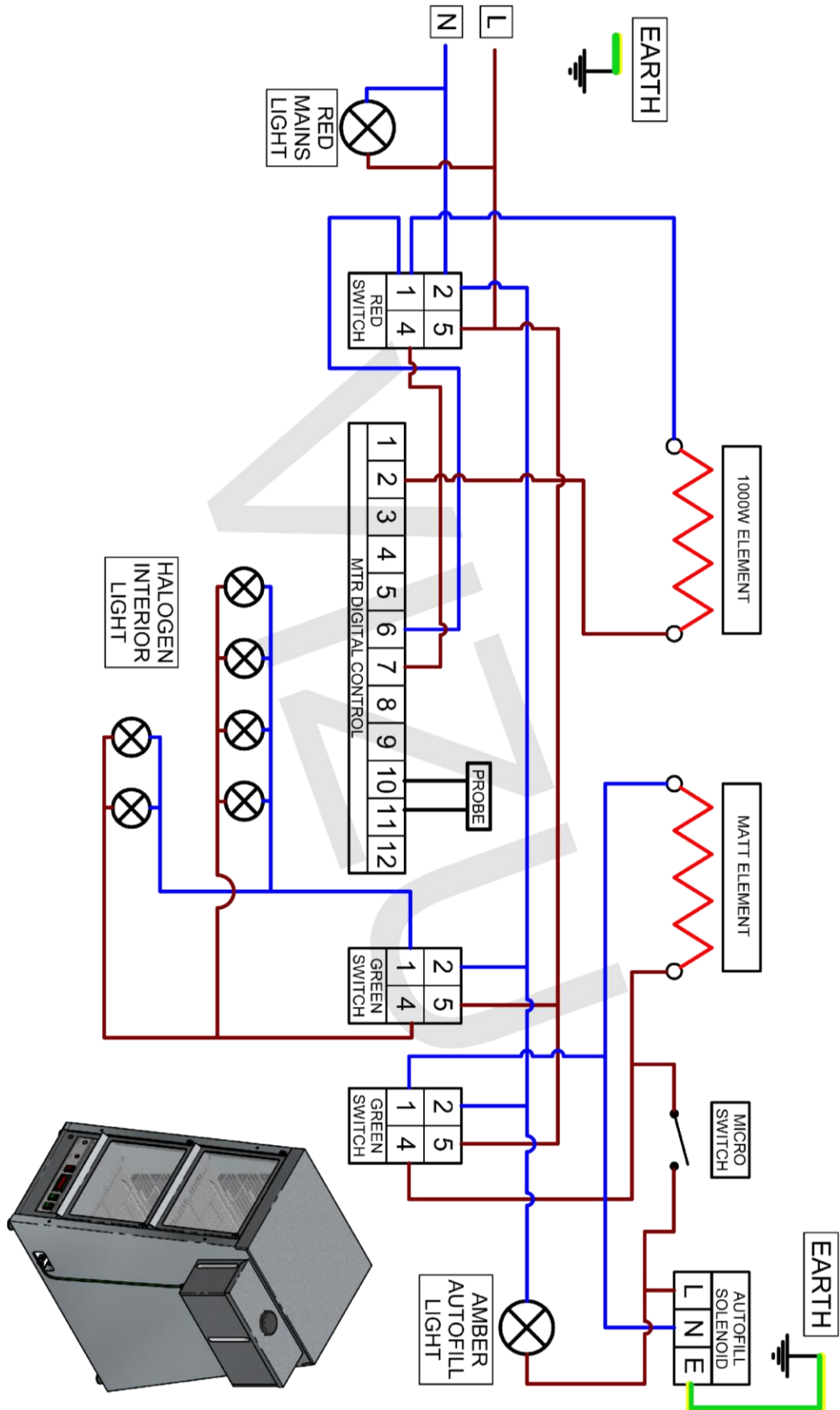
**CARE MUST BE TAKEN WHEN CLEANING THE INTERIOR OF THE MACHINE BECAUSE ELEMENTS, PANELS ETC. MAY REMAIN HOT FOR SOMETIME AFTER THE HEATING HAS BEEN SWITCHED OFF.**

## Exploded View

This page can be used as a reference when communicating with FFS Brands Manufacturing team to help describe parts and locations in the machine.




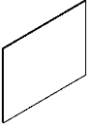
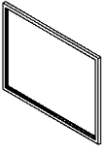








**Wiring Diagram**








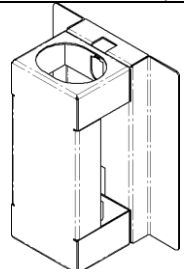


### Spare Parts List

PART NO.	PART NAME	QTY.	
MFSP14	1000W 230V HEATING ELEMENT	1	
MFNE30	RED LIGHT	1	
MFNE61	AMBER LIGHT		
VISW17	ROCKER SWITCH REVOLVA MFC1553ALR	1	
VISW15	GREEN NEON ROCKER VIZU BURGER/PASSTHRU	2	
VILE14	SWITCH COVER BEVEL MF1026	3	
MFMT11TIRES	LTR-5TSRE-A(P) DIGI THERM. WITH PROBE	1	
MFLA100	OVEN LAMP ASSEMBLY 25W	6	
BESCHUKO	H05RR-F 2MTR RUBBER C032	1	
MFEUROCONVERT	EURO TO UK CONVERTER PLUG BLACK 19-1032	1	
MFOHSL01	HIGH TEMPERATURE SLEEVING	0.8	

PART NO.	PART NAME	QTY.	
MFLA104	HALOPIN OSRAM OVEN 25W 230V G9	6	
MF285-100	FLAP WINDOW 375mm wide x 5mm deep x 321mm high	4	
MF285-101	FLAP RUBBER	4	
C07911/100	GN 1/1 GRID / SHELF STAINLESS	6	
GSGAST90002	1/1 GASTRONORM PAN - 20mm DEEP	2	
GSGAST?????	GASTRONORM PAN 1/4 65mm DEEP	1	
MF51LHSPRING	LH TORSION SPRING (PLATED PIANO WIRE)	2	
MF51RHSPRING	RH TORSION SPRING (PLATED PIANO WIRE)	2	
MF817-8877	NYLON STRAIGHT RELIEF CABLE BUSH	1	
MF354Z	2 POLE 5 AMP TERM BLOCK	3	
MFFFR12/04	BRASS F-F ADAPTER 3-4 BASPT 1-4 BSPT	1	

PART NO.	PART NAME	QTY.	
MFRC12/04	BRASS M-M ADAPTER 3-4 BSPT – 1-4 BSPT	2	
MFVM04	Mini Ball Valve 1/4" Bsp Brass	2	
MFMCU7061/4	Mcu706 1/4 Flow Control	1	
MF20231/4-1/4	2023 1/4"-1/4" Flow Control Conection Ring	1	
MFF4PB6-1/4	Union (Male) Bsp	3	
MFPU22001-230V1/8	1/8A Solenoid Valve With Coil	1	AS BOUGHT  AS INSTALLED
MFWADE-ME106/083	6MMx1/8 Bsp Male Stud Elbow 20X20X10MM	2	
MF51FLOAT	Magnetic Float Switch S/S Floating Ball	1	
MF515-767	Microswitch Used On Float VI1100/700PT	1	
MF12LTRTANKQTR OUT	12L Tank With 1/4Bsp Female 150X420X200	1	

PART NO.	PART NAME	QTY.	
MFLTR035G04S	180 Degree S/S Torsion Spring	1	
MF483-4964a	Green Standard Nylon Tube 30m x 6mm	1.5 + 0.8	
MF605-649	Grommet	2	
MF55310-6	6mm push fit plastic y connector	1	
MF225WELEMENT	225W mat element 0.75Amps 0.225Kw 230V	1	
MF0A074	TONG STORE CLIP LOCK ASSY	4	

### **Cleaning instructions - Daily**

1. Disconnect the machine from the power supply before cleaning and allow to cool.
2. Remove food as well as gastronorme pans and wire racks, wash thoroughly in warm soapy water, rinse and dry.
3. Remove the side racks and wash in warm soapy water, rinse and dry.
4. Remove the element cover and wash in warm soapy water, rinse and dry
5. Doors may be wiped with a soft damp cloth, dry thoroughly taking care not to damage the plastic.
6. Remove the water tray assembly, lift the float and take out water gastronorme plan and clean thoroughly, (take care not to damage float assembly).

**NEVER** use wire wool, scourers, abrasive cleaners, acids or bleach.

**DO NOT** flood or allow electrical parts to become wet.

**NEVER** handle the lamps; if they become dirty they should be wiped with a soft, damp, grease free cloth.

**DO** Dry all surfaces thoroughly removing all moisture.

A stainless steel cleaner/polish may be applied to the exterior.

#### **N.B - For Hard Water Areas**

To avoid the risk of scale build up, we advise to either fit an in-line softener if using the mains supply or use a water softener. If the unit is being used with a remote water tank, use de-ionised water.

Please be aware of these guidelines as scale is not covered by our warranty, as noted earlier in this manual

## FAULT FINDING

Any servicing must only be carried out by qualified personnel. Unit must be removed from electrical supply before servicing.

<b>Problem</b>	<b>Probable Cause</b>	<b>Solution</b>
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, replace if faulty.  Check circuit breaker at main supply board is in (ON) position.  Check Switch, replace if faulty.
2. Digital thermostat does not indicate temperature reading.	ON/Off switch OFF  Unit overheated  ON/OFF switch faulty  Digital thermostat faulty	Switch ON  Allow to cool.  Replace switch  Replace if thermostat faulty
3. Lamps do not work	No power  Green switch OFF  Lamp not correctly seated.  Faulty lamp	See section 1  Switch ON Red switch  Switch ON Green switch.  Check fitted correctly  Replace lamp/bulb
4. Unit does not heat up.	No power to machine ON / OFF switch OFF ON / OFF switch faulty Digital thermostat faulty Thermocouple faulty  Switching relay faulty Heat element faulty	See section 1.  Switch ON  Replace Switch  Replace thermostat  As indicated on controller replace thermocouple  Replace relay  Replace element



<b>Problem</b>	<b>Probable Cause</b>	<b>Solution</b>
5. No water flow	Flow valve shut. Solenoid valve faulty. Water lime blocking pipe/valve system. Water drawer not in correctly (and locked).	Open flow regulator valve to suit. Replace valve. Remove system and clear/clean or replace. Check micro switch – replace as necessary.
6. LED Does not light	Humidity Switch Off Circuit Faulty Water drawer not in and locked	Switch On. Check and replace if necessary. Check micro switch – replace as necessary.
7. Water supply does not flow.	ON/OFF switch off. Mains Water Off. Bottle Empty. Faulty Solenoid.	Switch on. Switch on. Fill Bottle Replace Solenoid.

# 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: **VIZU 400 PASS THROUGH MULTI STACK**

Product code: **VI400PTMS**

Customer name.....

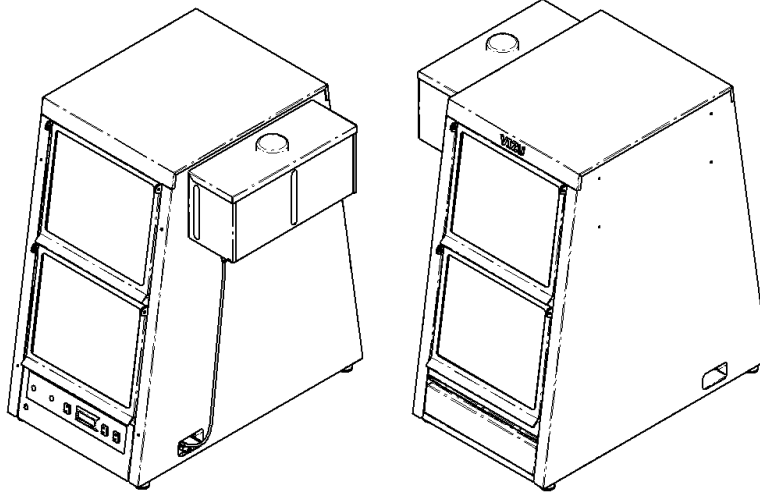
Date of delivery.....

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 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.

Notes....

Notes...



Notes...

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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