

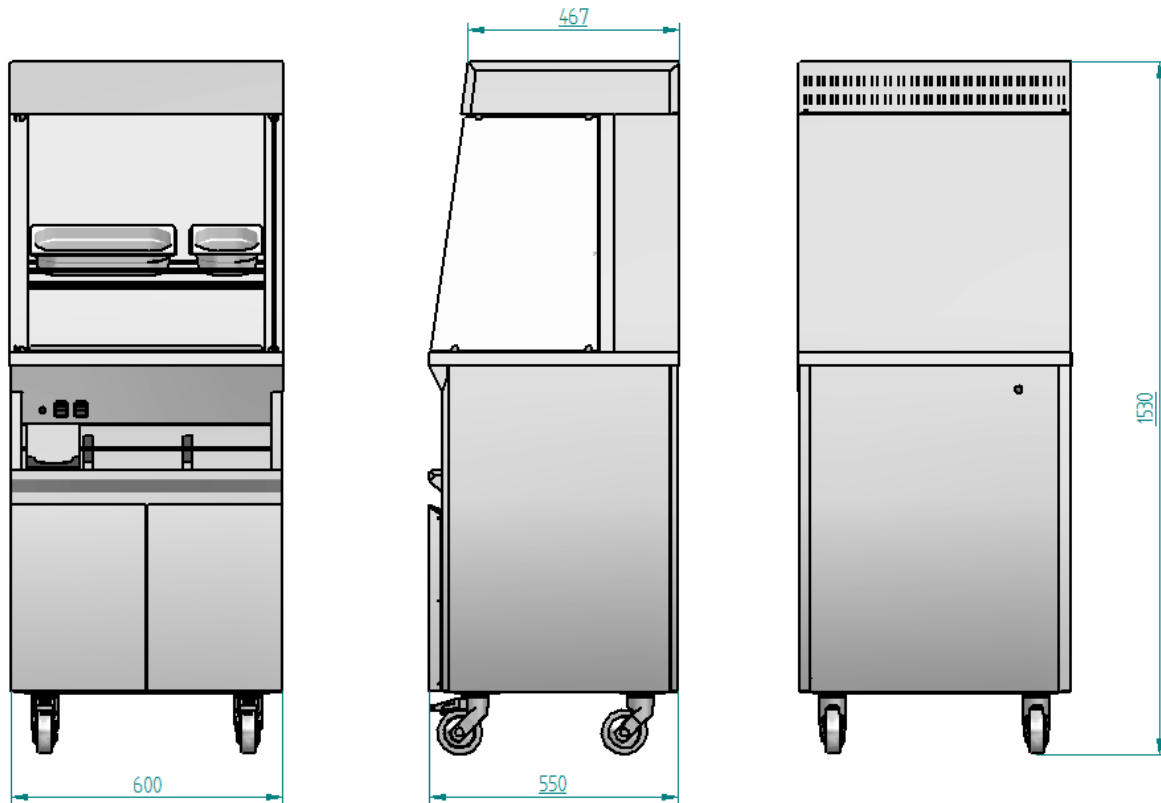
Mini Fries

VIMIF600S



- Space efficient design
- Rear rack, product and pan compatible
- Removable chip dump for easy cleaning
- Independent top and bottom heat
- Large storage volume and additional storage cupboard

Mini Fries Specification Page



Model VIMIF600S

Dimensions	Machine
Height	1530mm
Width	600mm
Depth	550mm
Weight	NA
Electrical	230V, 1.5Kw, Single Phase
Running Amps	6.5A
Connection Type	N/A
International Option	Euro Convert Plug

All **Vizu Mini 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 for the transfer of chips from fryers to bags. Fresh cooked chips are poured in to preparation area where they are salted and then bagged.

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.

Installation

Your *Vizu Mini Fries* unit can be set up to work either to the left or right hand side of your fryer(s).

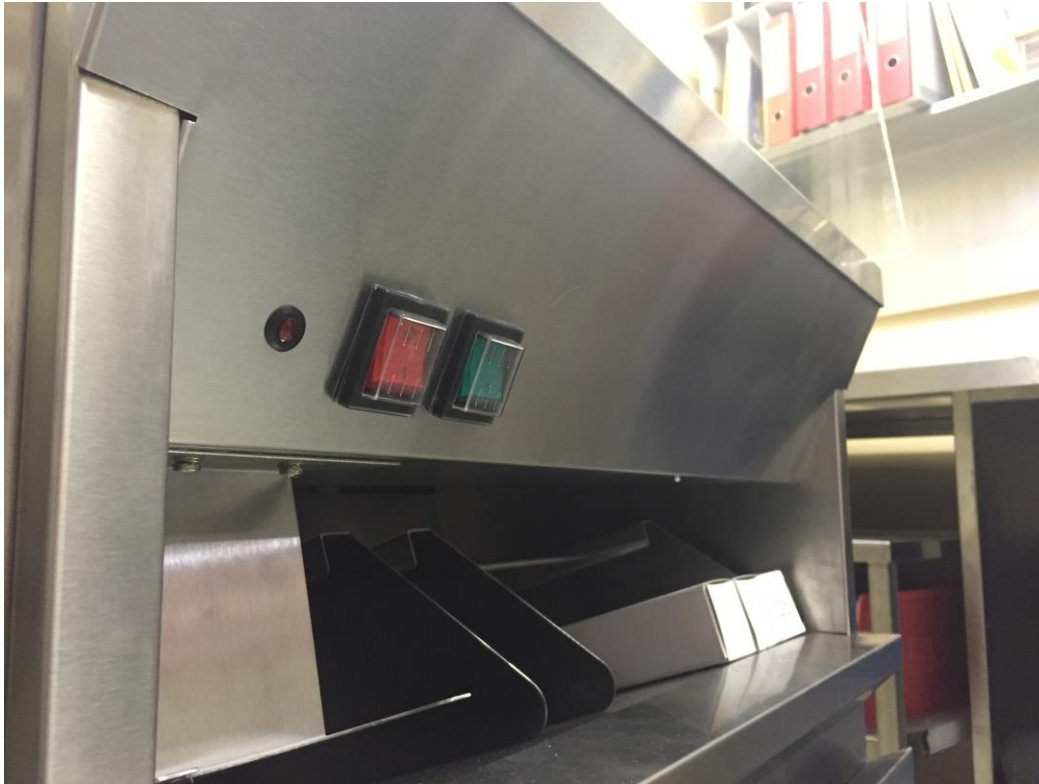
Check both heat switch and light switch are in the OFF position.

Firstly position the Mini Fries unit in the desired position and lock both front castors in position. Connect this to the power supply.

In order to be able to load the Mini Fries unit with fries the side glass needs to be on the opposite side of the machine to the fryer(s). If the glass needs to be moved this is possible by unscrewing the grub screws and sliding the glass out, to re-fit simply slide back in and tighten screws.

Operating Instructions

1. Use the switch with the red LED to start heating of the under pan element and rear three heat lamps.



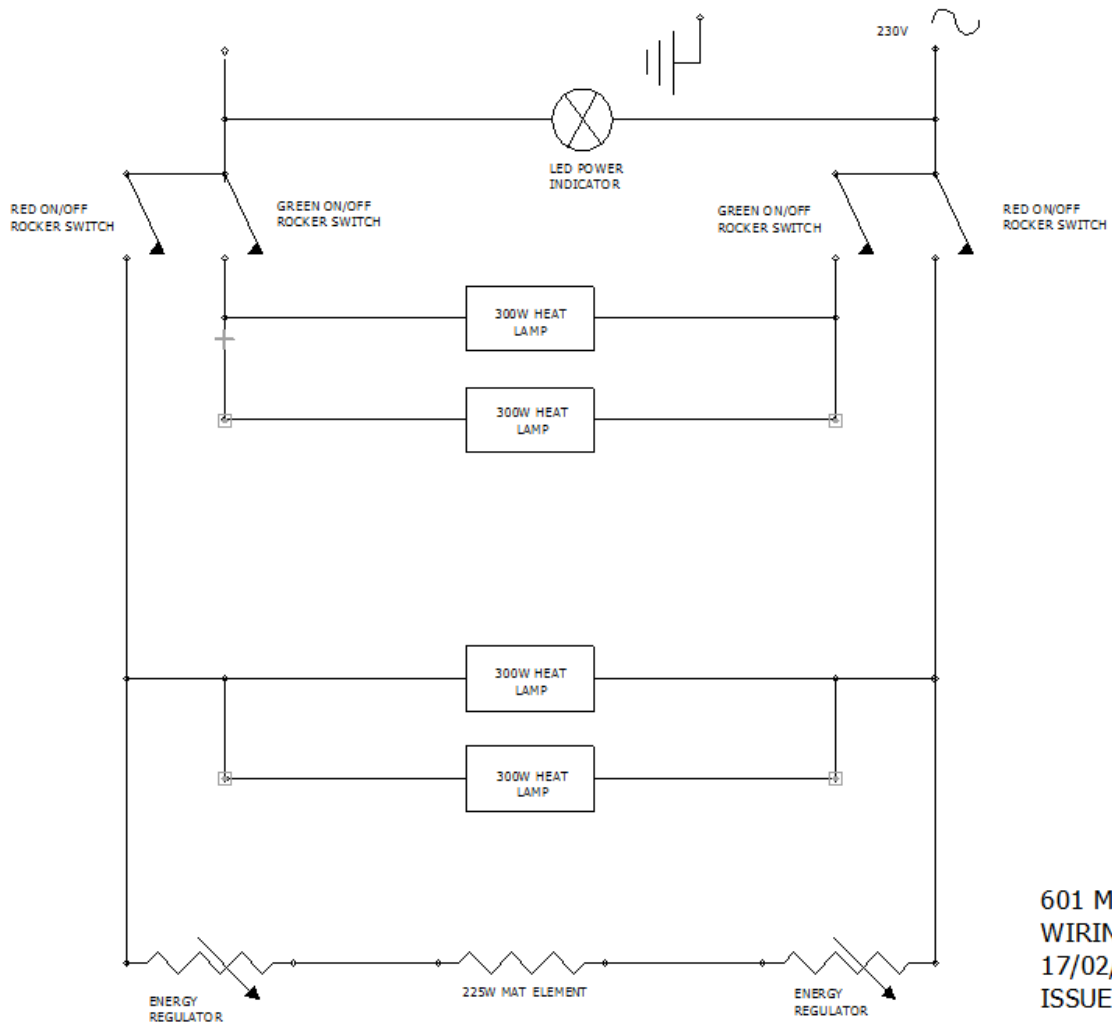
2. Use the switch with the green LED to light front row heat lamps.
3. Allow 20 minutes to reach operating temperature.
4. When fries are cooked lift out of oil and allow to drain.
5. When draining is complete move basket across to Mini Fries serving area and tip contents carefully into tray.
6. Take the salt shaker from its holder and add salt as desired.
7. Now using the fry scoop slide a bag/box over the bottom and scoop chips.
8. The bags full of fries can now be placed in the bagging rack prior to sale.

Note: It is important that fries are held for no longer than **10 minutes**. After this time the quality of the fries will deteriorate.

Cleaning: Every Day

1. 'Switch OFF' and remove electrical cord from power supply. Allow unit to cool
2. First of all remove the bagging rack and wash in warm soapy water
3. Remove the perforated serving tray, wash in warm soapy water
4. Wipe the inner tray and all exterior surfaces of machines with a soft damp cloth
5. Remove side glass by unscrewing the grub screws and sliding the glass out, to re-fit simply slide back in and tighten screws. Should be cleaned with warm soapy water
6. Dry all parts thoroughly and refit in order they were removed

Wiring Diagram



601 MINI FRIES
WIRING DIAGRAM
17/02/2015
ISSUE 06

Spare Parts Listing

PART NO.	DESCRIPTION	QTY.	IMAGE
MFHIN005	Hinge mounting plate 50 x 50 x 10mm	4	
MFHIN008	Hinge 100mm x 80mm x 70mm	4	
MF817-8877	Black Nylon 66, strain relief cable bush	1	
MFCOMMON1	Label 5 140mm x 53mm	1	
MF5370PJP100P50	Castors without brake	2	
MF5377PJP100P50	Castors with brake	2	
MFE5057071010	50.57071.010 regulator + 524.010 knob	1	
BESCHUKO	H05Rr-F 2Mtr. Rubber C032	1	
VISW15	Green neon rocker Vizu Burger/Passthru	1	
VISW17	Rocker switch HD2 Revolva HD4 MFC1553AL	1	

PART NO.	DESCRIPTION	QTY.	IMAGE
VILE14	Switch cover / bezel HD2/HD4 MFF1025 / MF1026	2	
MF374-1029	100mm low profile lens indicator 230VAC	1	
MF225WELEMENT	225W mat element 0.75Amps 0.225Kw 230V	1	
MFCOB-CR	Cob-Cr shelf support	8	
MFQUARTZJACKET 300V	Quartz Infrared Lamp Assembly 300w bulb	4	
MF300WRJ	300W jacketed IR quartz lamp 118mm	4	
MFEUROCONVERT	Euro to UK converterplug In black 19-1032	1	
MF354Z	2 Pole 5amp term block TB06	7	
MFOHSL01	High temperature sleeving	1	
LPMINIFRIESCART ON	Plain d/w 620mm x 620mm x 1400mm 150KT stitched	1	

Fault Finding

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

Problem	Probable Cause	Solution
1. Indicated ON/OFF switch does not light up	No power to machine. ON/OFF switch off 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. Unit will not heat up.	No power to machine. Red indicator switch OFF Red indicator switch faulty Thermostat faulty. Heat element faulty	See section 1 See section 1 See section 1 Check and replace if necessary Check and replace if necessary
3. Lights do not illuminate	No power to machine Green indicator switch off Green indicator switch faulty Heat lamp broken	Check machine is plugged in and switched on. Check fuse in 13amp plug. Check circuit breaker at main supply board is in (ON) Check switch Replace switch Replace heat lamps

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 FRIES**
Product code: **VIMIF600S**

Customer name.....

Date of delivery.....

Machine serial number.....

Damage comments.....

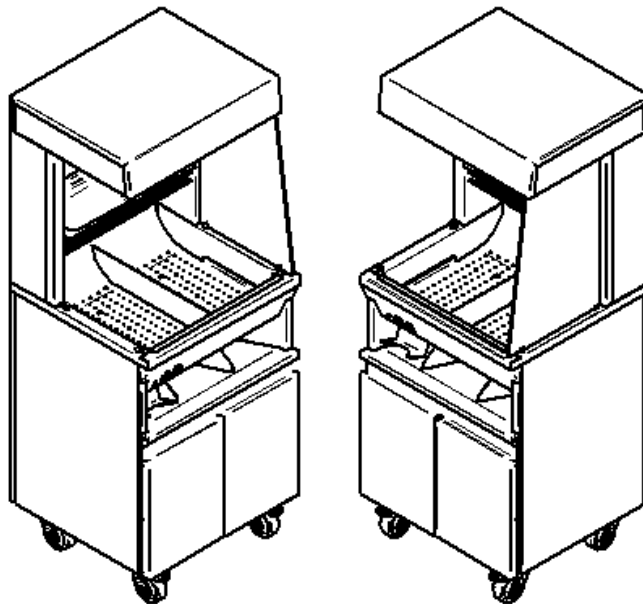
.....

.....

.....

.....

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. 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....

Notes....

Model Number: VIMIF600S

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>
-------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

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

Website: www.fast-food-systems.com

ISSUE 4: 27.09.17