

Warmer Drawer 2

VIWD2

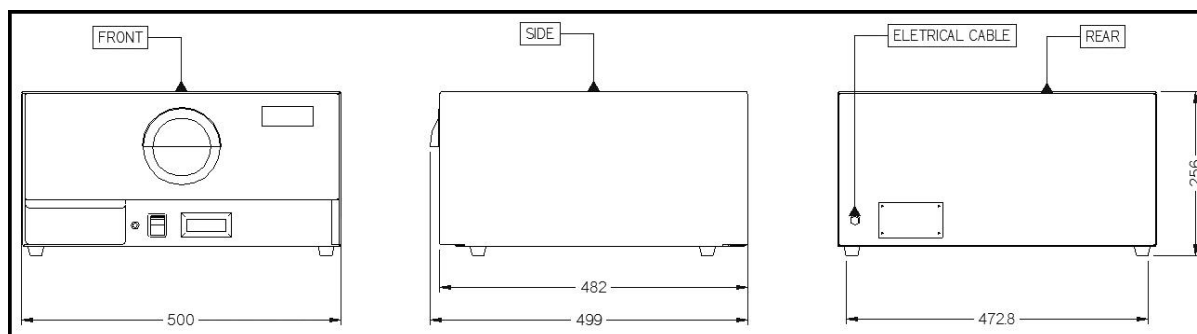


Warmer Drawer 4

VIWD4



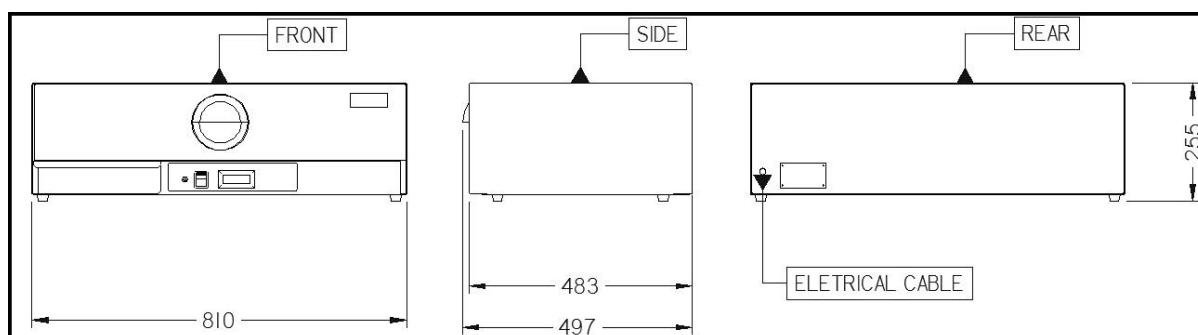
WARMER DRAWER 2 SPECIFICATION PAGE



MODEL VIWD2

Dimensions	Machine
Height	256mm
Width	500mm
Depth	500mm
Weight	15kg
Electrical	1kw, 1 phase, 50HZ AC, 230v
Running Amps	5 Amps
Connection Type	2m BESCHUKO Euro cable with, MFEUROCONVERT Euro to UK converter plug
International Option	N/A

WARMER DRAWER 4 SPECIFICATION PAGE



MODEL VIWD4

Dimensions	Machine
Height	255mm
Width	810mm
Depth	500mm
Weight	21kg
Electrical	1kw, 1 phase, 50HZ AC, 230v
Running Amps	5 Amps
Connection Type	2m BESCHUKO Euro cable with, MFEUROCONVERT Euro to UK converter 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 Listing

PART NO.	DESCRIPTION	QTY.	IMAGE
BESCHUKO	H05Rr-F 2Mtr. Rubber C032	1	
MF817-8877	Black Nylon 66, strain relief cable bush	1	
MF354Z	2 Pole 5amp term block TB06	1	
MF80050	Y2 Tool Clip (80050) (Single)	3	
MFEUROCONVERT	Euro to UK converter plug In black 19-1032	1	
MFFF-001	Richco Round Fixed Height Feet, 24mm, 14mm, TPE	4	
MFMTTR11TIRES	Ltr-5Tsre-A(P) Digit Therm. With Probe	1	
MFCOMMON2	Label 9 280 x 60	1	
MFP601010	Round Pull P601010	1	
MFS26-0016	Pair of heavy duty s/s drawer slides (16") S26	1	

PART NO.	DESCRIPTION	QTY.	IMAGE
MFV06-ELWD2H	Element WD2 1Gik1N364002	1	
MFVC-14	Socket drive Sh/MSM4GY1011SS0100	1	
VILE14	Switch cover / bezel HD2/HD4 MFF1025 / MF1026	1	
VISW17	Rocker switch HD2 Revolva HD4 MFC1553ALR	1	
MF374-1029	10mm low profile lens indicator 230VAC	1	

Faultfinder

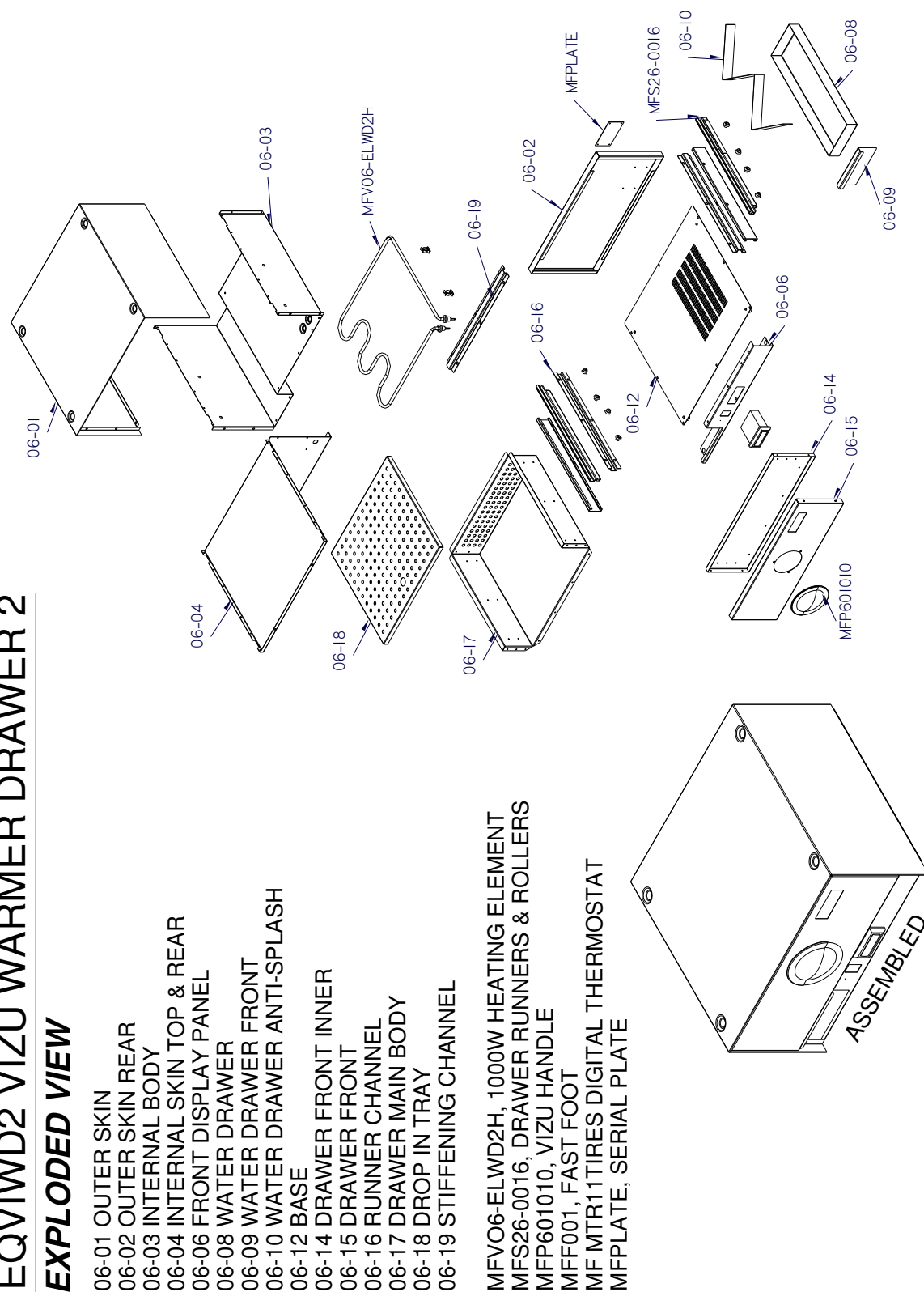
Any servicing must be carried out by qualified personnel.

Disconnect from power before servicing.

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

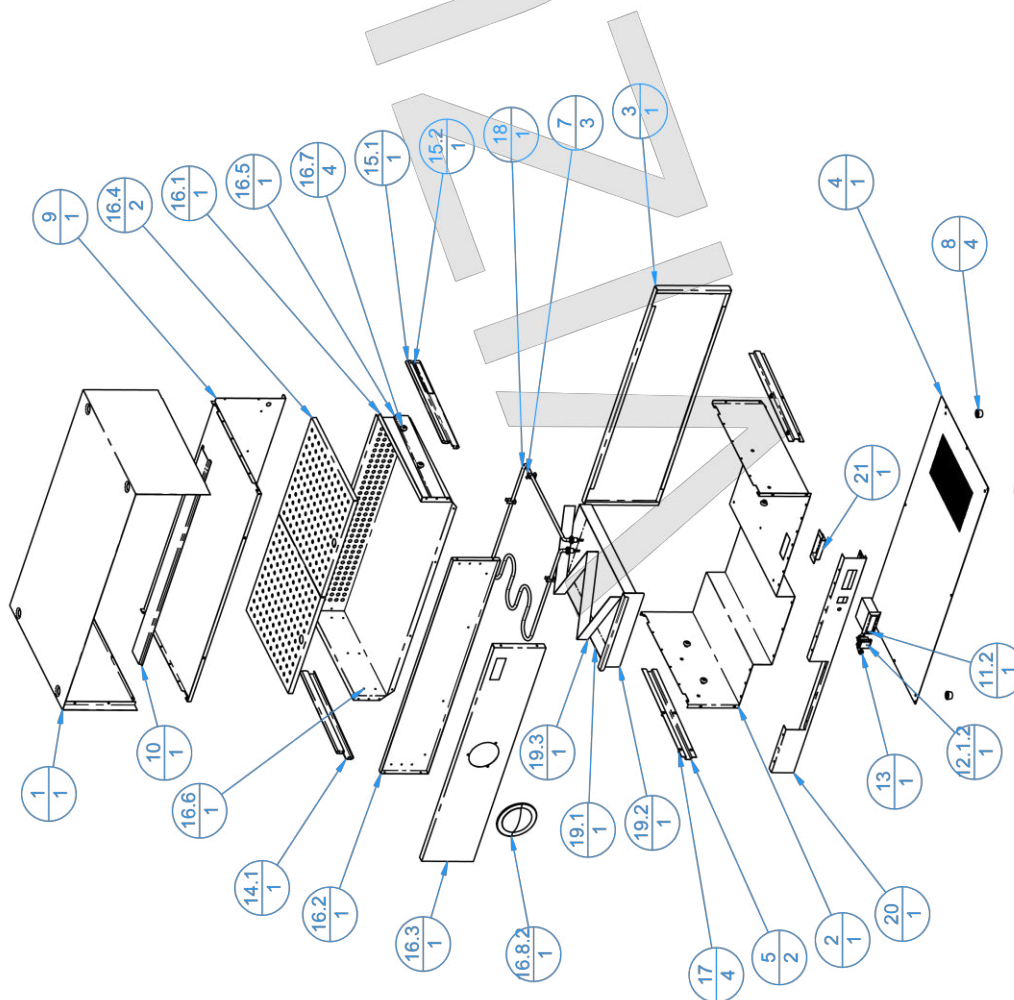
EQVIWD2 VIZU WARMER DRAWER 2

EXPLODED VIEW

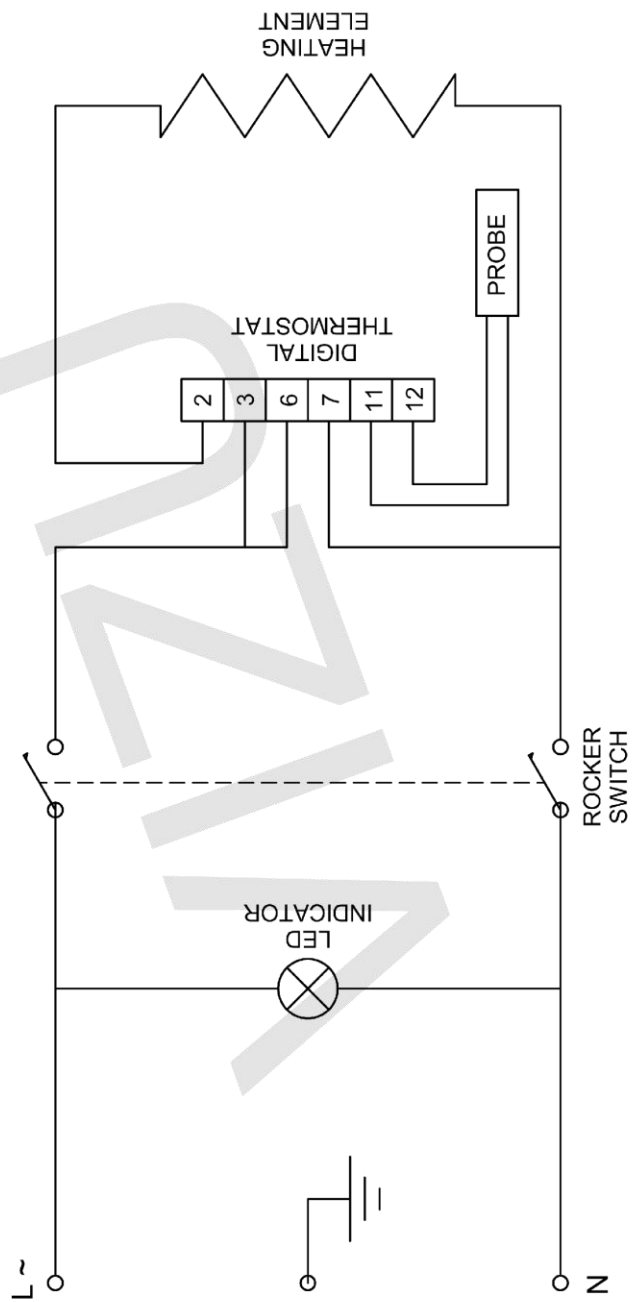
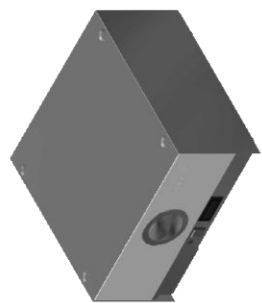


VIWD4 EXPLODED VIEW

Item	File Name (no extension)	Rev	QTY
1	08-01 OUTER SKIN v0.01		1
2	08-03 INTERNAL BODY _E	_E	1
3	08-02 OUTER SKIN REAR _A	_A	1
4	08-12 WARMER DRAWER BASE v0.01		1
5	0CP-052 WD STIFFENING CHANNEL_		2
6*	SMALL RUNNER BEARING v0.01		4
7	SMALL CLIP TO HOLD ELEMENTS		3
8	MFF001 FAST FEET		4
9	08-04 INTERNAL SKING TOP AND REAR _C	_C	1
10	08-20 STIFFENING CHANNEL TOP v0.01		1
11	DUMBY DIGI THERMOSTAT ASSEMBLY		1
11.1*	DUMBY DIGI THERMOSTAT		1
11.2	DUMBY DIGI THERMOSTAT SCREEN		1
12	VISW17 + VILE14 - ROCKER SWITCH RED ASSY		1
12.1	VISW17 ROCKER SWITCH (RED)		1
12.1.1*	VISW15 PART 1		1
12.1.2	VISW15 PART 2		1
12.2*	VILE14 ROCKER SWITCH COVER MEMBRAN		1
13	MF374-1029 LED INDICATOR		1
14	MFS26-0016 - Heavy Duty Drawer Slides OPP		1
14.1	MFS26-0016 - Heavy Duty Drawer Slide OPP		1
14.2*	MFS26-0016 - Heavy Duty Drawer Slides Stopper		1
15	MFS26-0016 - Heavy Duty Drawer Slides		1
15.1	MFS26-0016 - Heavy Duty Drawer Slide		1
15.2	MFS26-0016 - Heavy Duty Drawer Slides Stopper		1
16	08A02 MAIN DRAWER		1
16.1	08-17 DRAWER MAIN _B	_B	1
16.2	08-14 DRAWER FRONT INNER v0.01		1
16.3	08-15 DRAWER FRONT v0.01		1
16.4	08-18 DROP IN TRAY v0.01		2
16.5	0CP-051 WD RUNNER CHANNEL_		1
16.6	0CP-051 WD RUNNER CHANNEL OPP_		1
16.7	SMALL RUNNER BEARING v0.01		4
16.8.1*	ROUND PULL HANDLE		1
16.8.2	part of round handle2		1
17	M5 7.2 HEX HOLE NUTSERT		4
18	WD2 ELEMENT		1
19	WATER DRAWER ASS v0.01		1
19.1	08-08 WATER DRAWER v0.01		1
19.2	08-09 WATER DRAWER FRONT v0.01		1
19.3	08-10 DRAWER ANT-SPLASH INSERT v0.01		1
20	08-06 FRONT DISPLAY PANEL _C	_C	1
21	08-25 ELEMENT MOUNT _A	_A	1



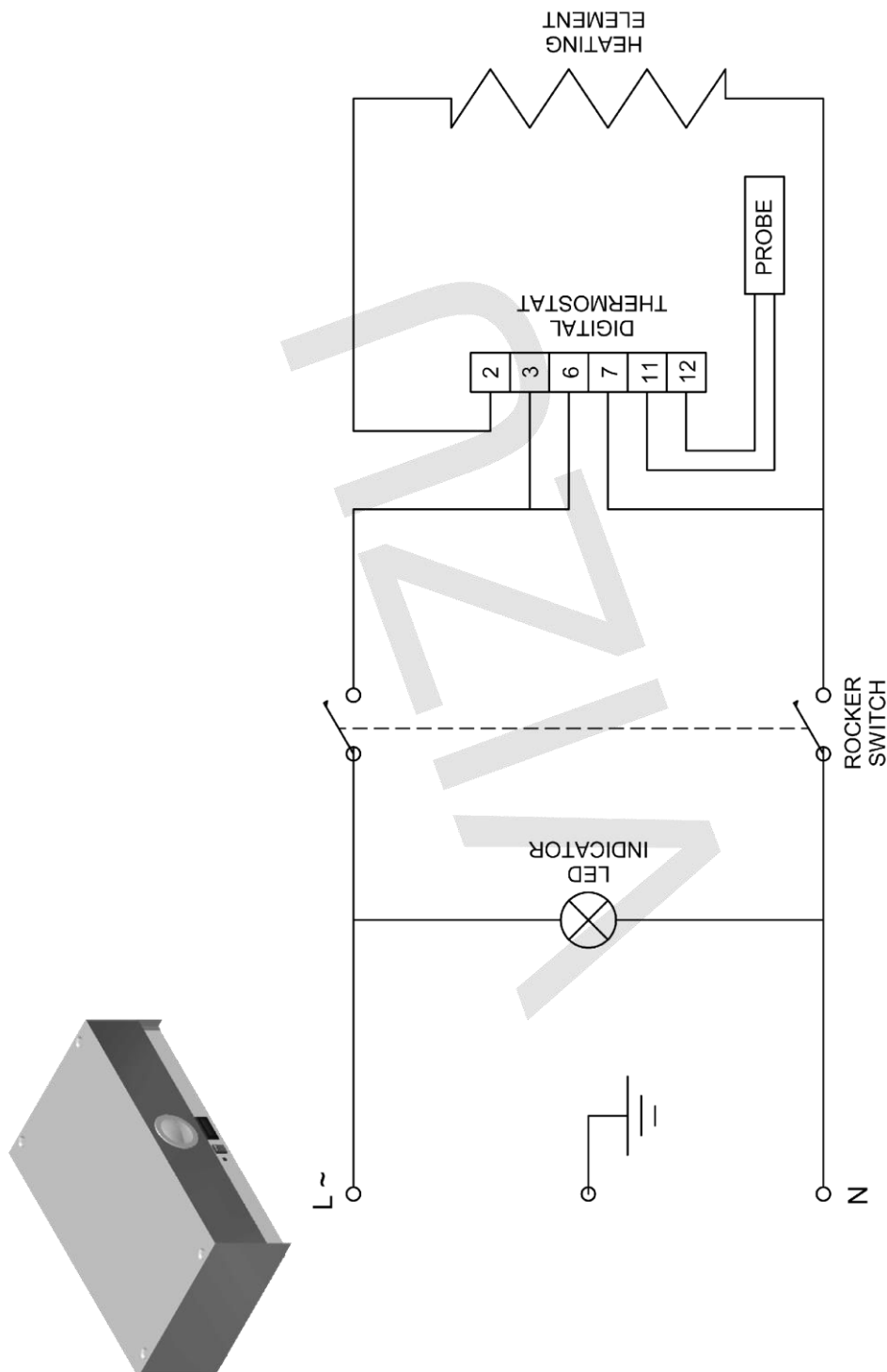
Wiring Diagram WD2



DRAWN BY: Onishi	NAME: Onishi	DATE: 28/10/16	06W00	VERSION: 1.0	DESCRIPTION: WIRING DIAGRAM CREATION	APPROVAL: RM	DATE: 27/10/16	FFS BRANDS Group	SCALE: 1:5	SHEET: 1 OF 1	PRODUCT NAME: 0.06-00 EQVWD2 WD2 ASSEMBLY
MODIFIED BY: Onishi	NAME: Onishi	DATE: 28/10/2016						Property of FFS Food Systems Ltd. Registered in the UK. All rights reserved. This document is the property of FFS Food Systems Ltd. and is not to be used for any other purpose without the written consent of FFS Food Systems Ltd.	A3	1 OF 1	PRODUCT DRAWING NUMBER: 06W00
FILE NAME: 06W00 WD2 WIRING DIAGRAM.dft									UNITS: mm		VERSION: 1.0

Unit 1, Headley Park 9, Headley Road East, Woodley, Reading, Berkshire, RG5 4SQ

Wiring Diagram WD4



NAME	DATE	VERSION	DESCRIPTION	APPROVED	DATE	PRODUCT NAME	PRODUCT DESCRIPTION	PRODUCT DRAWING NUMBER	SHEET	1 OF 1	UNITS: mm	THIRD ANGLE PROJECTION
DRAWN BY: ChrisM	28/10/16		WIRING DIAGRAM CREATION	RM	27/10/16	FFS BRANDS Group	08-W00	08-W00	1 OF 1			
MODIFIED BY: ChrisM	28/10/2016											
FILE NAME: 08W00 VMS WIRING DIAGRAM.dft												

Unit 1, Headley Park 9, Headley Road East, Woodley, Reading, Berkshire, RG5 4SQ

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 VIWD2 / WD4 VIWD4**

Product code: **WD2 / WD4**

Customer name.....

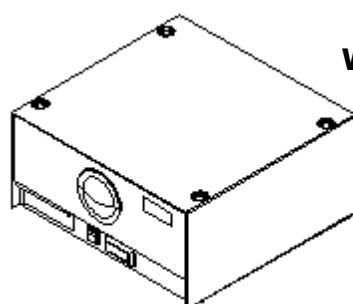
Date of delivery.....

Machine serial number.....

Damage comments.....

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

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.

Notes

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Notes

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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

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