



Hot Dog Grills 2 & 4

EQVIHD2&4

Machine serial number.....

Inspection stamp.....

Date of purchase.....



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
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Website: www.fast-food-systems.com

Doc No. 309, Issue: 11 Feb 2007

All **Vizu Hot Dog Grills** have been tested and checked for correct 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

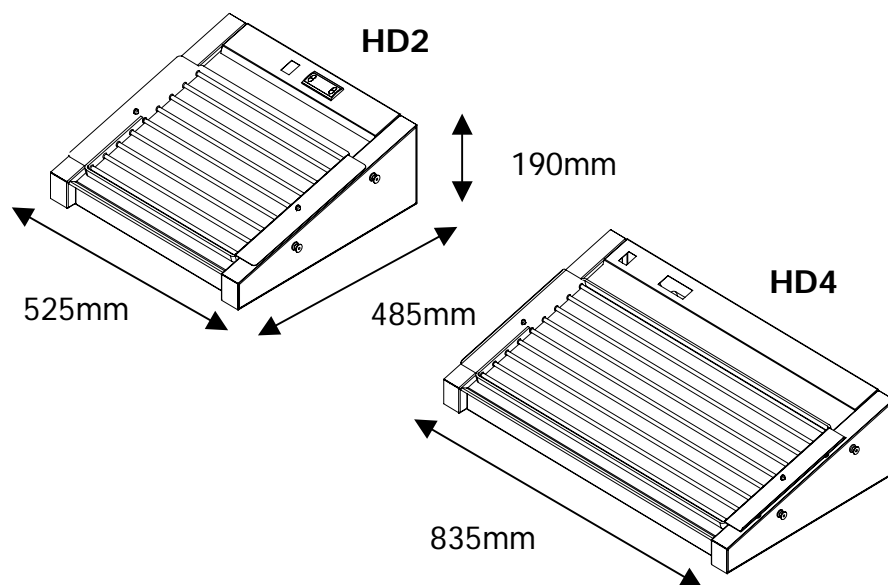
All *Hot Dog Grills* are designed for re-heating hot dogs, frankfurters and other pre-cooked sausages. Ensure all food is completely de-frosted before cooking.

Electrical Specification

HD2 Electrical details: 1kw, 4.4amps, 230v, 1ph, 50Hz AC.

HD4 Electrical details: 2kw, 9amps, 230v, 1ph, 50Hz AC.

Dimensions



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 it's 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.

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.

Assembly Instructions

1. Remove protective plastic covering from all surfaces.
2. Remove grid and wash in hot soapy water, rinse and dry.
3. Clean all surfaces with a clean, hot, damp cloth.
4. Replace grid on drive studs.

Installation

Position the *Hot Dog Grill* near a suitable electrical supply; ensure that the electrical cable cannot cause a tripping hazard etc.

Operating Instructions

- Turn RED switch 'ON', the digital control will display a temperature and then the grid will travel up and down, heating will commence.
- Allow 20 minutes for grill plate to pre-heat.
- Temperature control is factory pre-set at 90°C.
- Using tongs, place hot dogs/frankfurters between roller bars. Product will be ready to serve in 10-15 minutes, depending on size and thickness. Recommended internal temperature of product should be 68°C - 70°C.
- NEVER LEAVE TONGS ON OR BELOW A MOVING GRID.

Note:

All HOT DOG GRILLS operate on a "heat n' hold" principle. The pre-set grill plate temperature will heat the hot dogs in a matter of minutes and hold them for several hours with little or no 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.

Grill plate temperature

The grill plate temperature has been factory pre-set at 100°C. This operating temperature can be adjusted between 90°C and 110°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.

Cleaning daily

- Switch power OFF, and remove electrical cord from wall supply.
- Allow unit to cool.
- Remove the Grid and wash thoroughly in hot soapy water, using a soft brush.
- Whilst Grill Plate is warm, clean with a soft, clean cloth wrapped around a small quantity of ice chips (try it! it works!). Dry thoroughly.

The Grill Plate has an anodised coat. Do NOT use any abrasive materials, scouring pads or sharp implements to remove food residue, these will damage the plate's surface and invalidate the warranty.

Do NOT use bleach

Clean all stainless steel surfaces and control panel with proprietary stainless steel cleaner and a soft, damp cloth. Dry thoroughly. Replace GRID on drive studs.

Note: Do not use abrasive cleaners or pads.

Do NOT use bleach

Spare parts List

Part No.	Description	Qty
MFVC-25	Heating Element (HD2,1000 W)	1
MFVC-25	Heating Element (HD4,1000 W)	2
MFV05-01	Top Plate (HD2)	1
MFV07-01	Top Plate (HD4)	2
VIRECIPHD2	Set Reciprocators	1
MFMOTOR/GEARBOX	Motor and Gear Box	1
MFV05-24	Drive Reciprocator Wheel	1
MFV05-09T	Drive Standard Bush	1
MFVC-27	M6 End Rod	1
MFV07-10	Drive Bar	1
MFV12-25	Drive Link Block 2	1
MFV05-18	Drive Link Block 1	1
MFVC-14	Runner Dome	1
MFMAN201-0032	Thermocouple	1
LAE LTR15 TIRE AG	Digital Thermostat and probe	1
MFVISW17	Rocker Switch (Red)	1
MF229-5812	Bi-Metallic switch	1
RS376-925	Relay (HD4 Only)	1

Damage claim form

Machine: **Hot Dog Grill 2 & 4**

Product code: **EQVIHD2 & 4**

Customer name.....

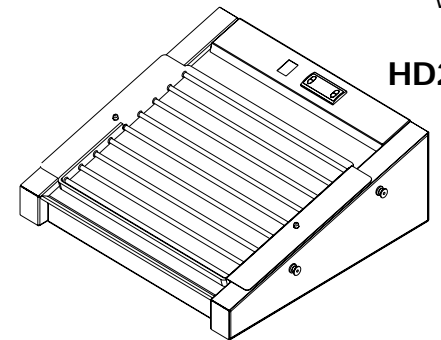
Date of delivery.....

Machine serial number.....

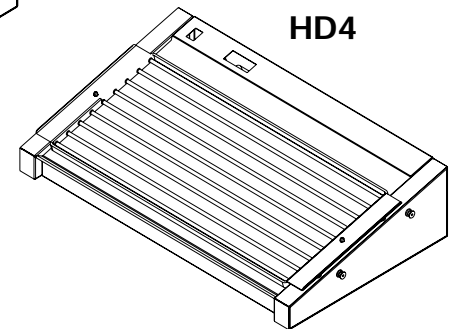
Damage comments.....

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where the unit is damaged



HD2

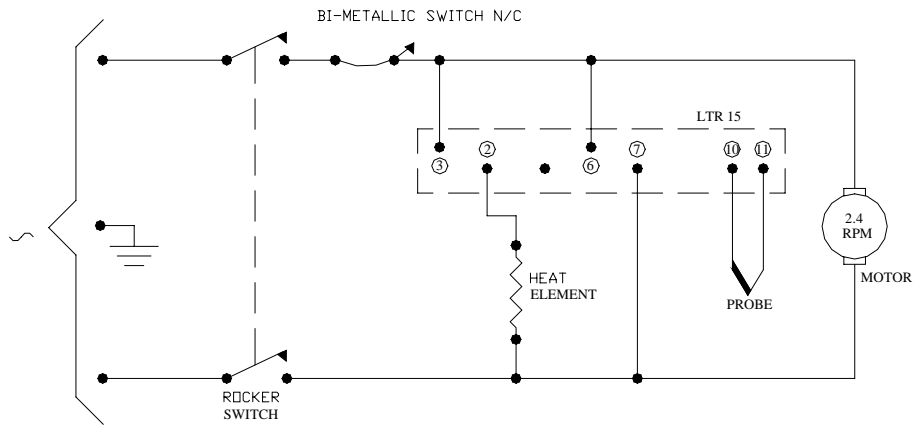


HD4

Courier name.....

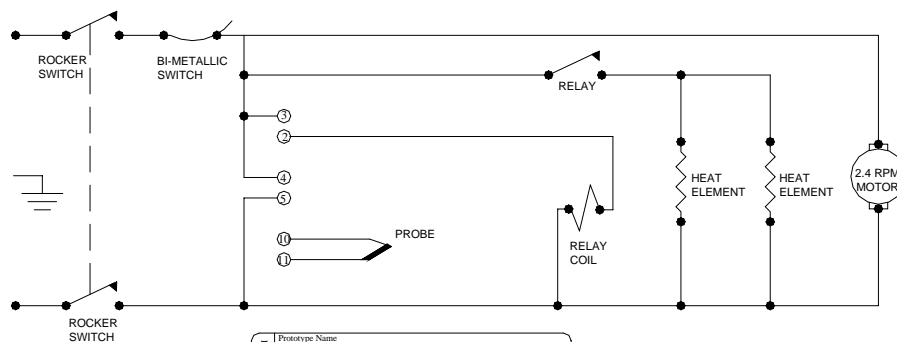
Please cut this page out and post to **Fast Food Systems**
 (The address is on the back of the manual)





WIRING DIAGRAM	Prototype Name HOT DOG 2			
	Drawn	Designed	Date	Build No.
	L.P.T		26/06/2006	EQVIHD2 03
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MTR12 DIGITAL THERMOSTAT
 IF MARKED COOLING CONNECTION
 2 IS USED INSTEAD OF 3.
 ⊕ TERMINAL NUMBER
 OMIT TRANSFORMER.
 ONLY HEAT ELEMENT & MOTOR



WIRING DIAGRAM	Prototype Name HOT DOG 4			
	Drawn	Designed	Date	Build No.
	JMS		26/06/2006	EQVIHD4 07
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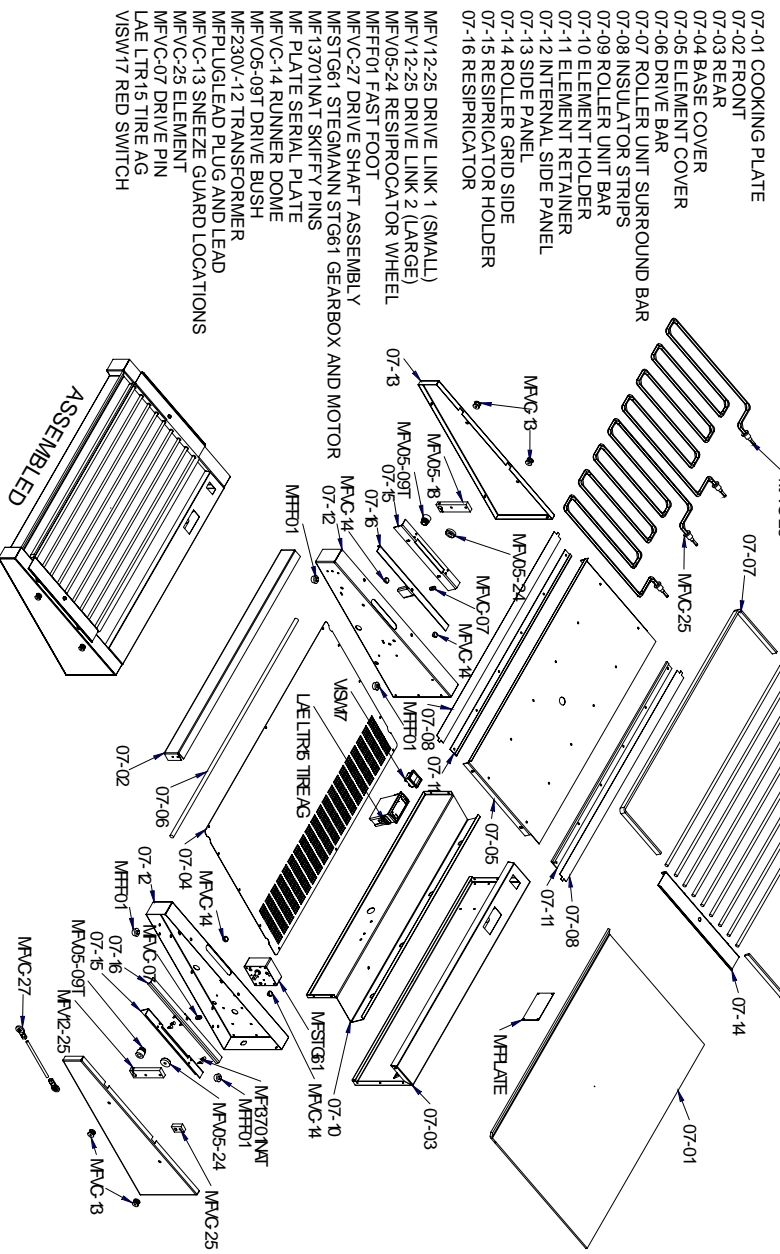
Faultfinder

Any servicing must be carried out by qualified personnel.

Disconnect from power before servicing.

Problem	Possible Cause	Solution
1. Rocker switch is not illuminated.	⇒ No power to machine. ⇒ Rocker switch faulty. ⇒ Fuse faulty.	<ul style="list-style-type: none"> Check machine is plugged in & switched ON. Check supply trip/fuse. Reset/replace as required. Replace switch. Check and replace if faulty.
2. Digital thermostat does not illuminate	⇒ Rocker switch OFF. ⇒ Machine has over-heated. ⇒ Bi-metallic switch faulty ⇒ Digital controller incorrectly set. ⇒ Digital controller faulty.	<ul style="list-style-type: none"> Switch ON. (See section1). Allow to cool down. Replace bi-metallic switch. Set correct temperature setting. Replace digital controller.
3. Grid does not move.	⇒ No power to machine. ⇒ Grid out of alignment due to drive coupling damage. ⇒ Drive motor capacitor faulty. ⇒ Drive motor faulty.	<ul style="list-style-type: none"> See sections 1 and 2. Realign or repair coupling (contact Fast Food Systems.) Replace drive motor capacitor. Replace drive motor.
4. Grill does not heat up.	⇒ No power to machine. ⇒ (HD4 only switching relay faulty) ⇒ Thermocouple (probe) faulty. ⇒ Digital controller faulty. ⇒ Element faulty	<ul style="list-style-type: none"> See sections 1&2. Replace relay. Replace thermocouple. Replace controller (check parameters have been correctly programmed.) See section 1 and 2. (Replace element).
5. Grid does not move smoothly	⇒ Drive component out of alignment or damaged. ⇒ Drive motor/gearbox damaged (1 part).	<ul style="list-style-type: none"> Have system corrected and realigned (contact Fast Food Systems). Have motor/gearbox replaced contact Fast Food Systems.

EQVIHD4 HOT DOG GRILL 4 EXPLODED VIEW



EQVIHD2 HOT DOG GRILL 2 EXPLODED VIEW

