

All **Vizu AutoFill Pass-Thrus** 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. Position perforated support channels across internal aperture, space to suit.
7. Place gastronome pans and wires into their positions between support channels.

Switch Controls

- Red Switch – ‘ON/OFF’
 - Controls the temperature within the cabinet
- Green Switch - ‘LIGHTS’
 - Operates the lights within the unit – Can work independently of the heat switch as a display feature
- Green Switch – ‘HUMIDITY’
 - Controls humidity in the cabinet, in the ‘Off’ position the cabinet becomes a heated dry cabinet

Instructions for use

1. Ensure Mains power is on – The red neon light should be lit
2. Ensure either Mains water is on, or bottle is filled
3. Turn red ‘ON/OFF’ switch to ‘ON’
4. Turn green ‘HUMIDITY’ switch to ‘ON’
5. Leave the machine for 20 minutes to heat and humidify
6. Turn on ‘LIGHTS’ as required

LED Indication

- When the heater is on, it is lit red.
- When the heater is off (and water off), it is unlit.
- When the water valve is open (water filling), it is lit red.
- If the water valve has been open for over 10 seconds and the water level is still measuring low (indicating water tank is empty), it flashes red rapidly –and stays like this until the water level is measuring normal again. Refill the side mounted Bottle, or check the mains supply, then check Fault Finding if issue still remains

Description of Auto Fill Pass Thu machines

The 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.

1. 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.
2. The machine can be either connected to a Mains water supply or a remote water tank, which must be refilled by the machine operator.
3. The unit is supplied as standard with the remote water tank connected to the right hand side of the unit. The water pressure reducing valve is in the fully open position (gravity feed position) and the unit will fill at the appropriate rate.
4. If the water tank is to be left in the factory position then no further action is necessary.
5. 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 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.
- To move the valve locate the bracket and undo the securing screws, moving the bracket to the opposite side of the unit see Fig. 3 & Fig. 4



Figure 3

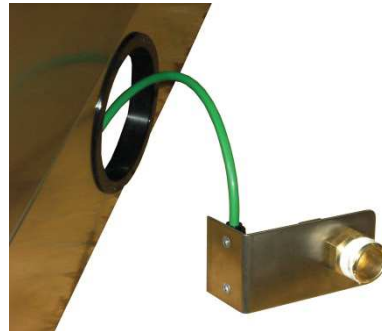


Figure 4

- To connect the mains supply, simply screw the mains inlet pipe into the thread on the bracket, as shown in Fig. 5. Ensure a tight waterproof seal - use PTFE tape.



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

10. 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 below.



Figure 7

11. 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 tray should be removed daily for cleaning.

TAKE CARE WHEN REMOVING THE WATER TRAY

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



2. With the water tray removed the 2 outer deflector trays may be removed, (these cannot be removed with the water tray in place).



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.

Cleaning instructions - Daily

1. Disconnect the machine from the power supply before cleaning and allow to cool.
2. Remove food gastronorm pans and wire insets, wash thoroughly in warm soapy water, rinse and dry.
3. Remove the spacing racks and wash in warm soapy water, rinse and dry.
4. Doors may be wiped with a soft damp cloth, dry thoroughly taking care not to damage the plastic.
5. Remove the water tray assembly, lift the float and take out water gastronome plan and clean thoroughly, (take care not to damage float assembly).
6. Note once the bottom water tray assembly has been removed the two outer trays May be removed and wiped clean.

NEVER use wire wool, scourer, 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 remot 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