

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 all packing from the unit.
2. Peel off all protective plastic covering from metal
3. Remove drain plate and gastronome pan.
4. Wash all removable parts in warm, soapy water and dry them thoroughly.

Installation Instructions

Position the *Vizu Super Fries in* desired position, close to a suitable electrical supply and connect.

Operating instructions

1. With pan and bagging rack empty. Switch the heat lamps 'ON'.
2. Allow unit to heat up for 20 minutes.
3. Dump fries into pan, salt fries as required.
4. Do not over fill dump pan, as fries at the bottom will go soft.
5. Bag and serve as quickly as possible.

Cleaning instructions

1. Disconnect the unit from its power supply.
2. Remove bagging rack, pan and dump tray; wash and dry thoroughly.
3. Clean all stainless steel surfaces with proprietary stainless steel cleaner, such as Sheila Shine and a soft lint free cloth. **Note: Do NOT use abrasive cleaners or pads and do NOT bleach.**
4. Dry all surfaces thoroughly removing all moisture.
5. Re-connect to power supply.

Note: Do not use abrasive cleaners or pads.
DO NOT USE BLEACH