

All **Vizu Server** 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 fries once cooked, bagged or boxed foods ready for serving.

Assembly Instructions

Remove all packing from the unit.

Peel off all protective plastic covering from metal.

Remove drain plate.

Wash all removable parts in warm, soapy water and dry them thoroughly

Installation

Position the Server in desired position, close to a suitable electrical supply and connect.

The unit is supplied with a 13amp, 3 pin UK plug, fitted with a 10amp fuse.

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 overfill 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.