

All **Vizu Food Chutes** 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 burgers and other cooked, wrapped or boxed foods ready for service.

## **Assembly Instructions**

Remove all packing from the units.

Peel off all protective plastic covering from the metal

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

Place dividers into position. Note: 6 tier.

## **Installation**

Position the Vizu Food Chute in its desired position, close to a suitable electrical supply and connect.

**NOTE: THIS UNIT IS SINGLE PHASE SO NO PLUG WILL BE SUPPLIED, CABLE SPECIFICATION MAY VARY, SEE RED BOX ON BACK PAGE**

## **Operating Instructions**

1. Switch the two red rocker switches "ON" to operate the top and bottom lights and ceramic elements.
2. Allow unit 15 minutes to pre-heat.
3. Twist the two big black dials into desired position.
4. The top dial controls the top ceramic elements.
5. The bottom dial controls the lower ceramic elements and the under chute heat mat.
6. Start with "1" and adjust upwards slowly until the optimum temperature is reached. In certain cases this additional heat source will not be required. The thermostats are limited to position 4 set as "Maximum".

## **Cleaning Instructions**

1. Disconnect the unit from its power supply.
2. Remove chutes and dividers – clean 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 use bleach.**
4. Wipe ceramic elements when they are cold with a damp clean cloth.
5. Do NOT touch or clean (quartz) heat lamps with fingers as this will reduce the life of the tubes.
6. Dry all surfaces thoroughly removing all moisture.
7. Replace chutes and dividers -re-connect to power supply.