

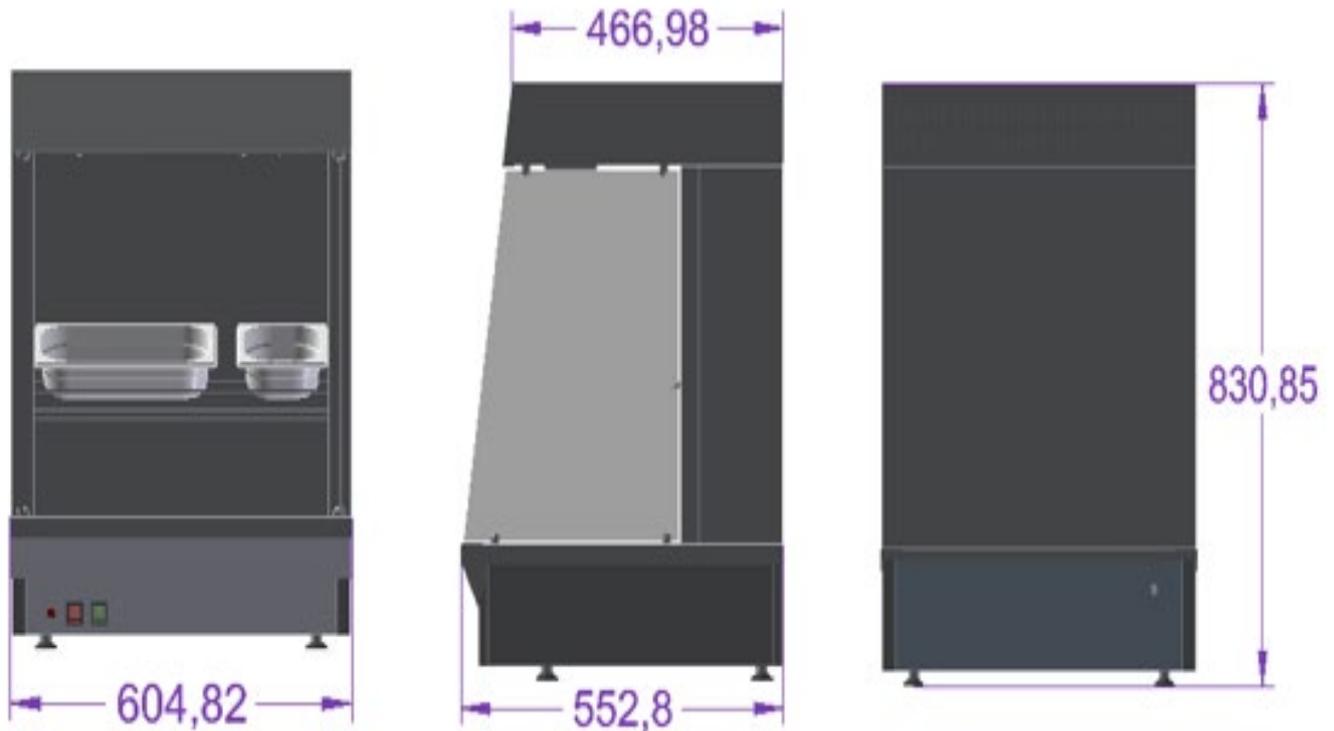
# Mini Fries – Counter Topper

VIMIF600CT



- More fries in a compact tidy space
- Controlled heated environment for warmer fries
- Removable chip dump for easy cleaning
- Trustful easy to operate equipment
- Low energy consumption equipment

**Mini Fries Specification Page**



**Model VIMIF600S**

<b>Dimensions</b>	<b>Machine</b>
Height	830mm
Width	605mm
Depth	555mm
<b>Weight</b>	NA
<b>Electrical</b>	230V, 1.5Kw, Single Phase
Running Amps	6.5A
Connection Type	N/A
International Option	Euro Convert Plug

All *Vizu Mini Fries Counter Topper* 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 for the transfer of chips from fryers to bags. Fresh cooked chips are poured in to preparation area where they are salted and then bagged.

### **Assembly Instructions**

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

### **Installation**

Your *Vizu Mini Fries Counter Topper* unit can be set up to work either to the left or right hand side of your fryer(s).

Check both heat switch and light switch are in the OFF position.

Firstly, position the unit in the desired position and secure the unit in position you wish to use. Connect the power lead to the power supply.

In order to be able to load the Mini Fries unit with fries the side glass needs to be on the opposite side of the machine to the fryer(s). If the glass needs to be moved this is possible by unscrewing the grub screws and sliding the glass out, to re-fit simply slide back in and tighten screws.

## **Operating Instructions**

1. Use the switch with the red LED to start heating of the under pan element and rear three heat lamps.



*\*The image is for representation only – Your equipment maybe of different model.*

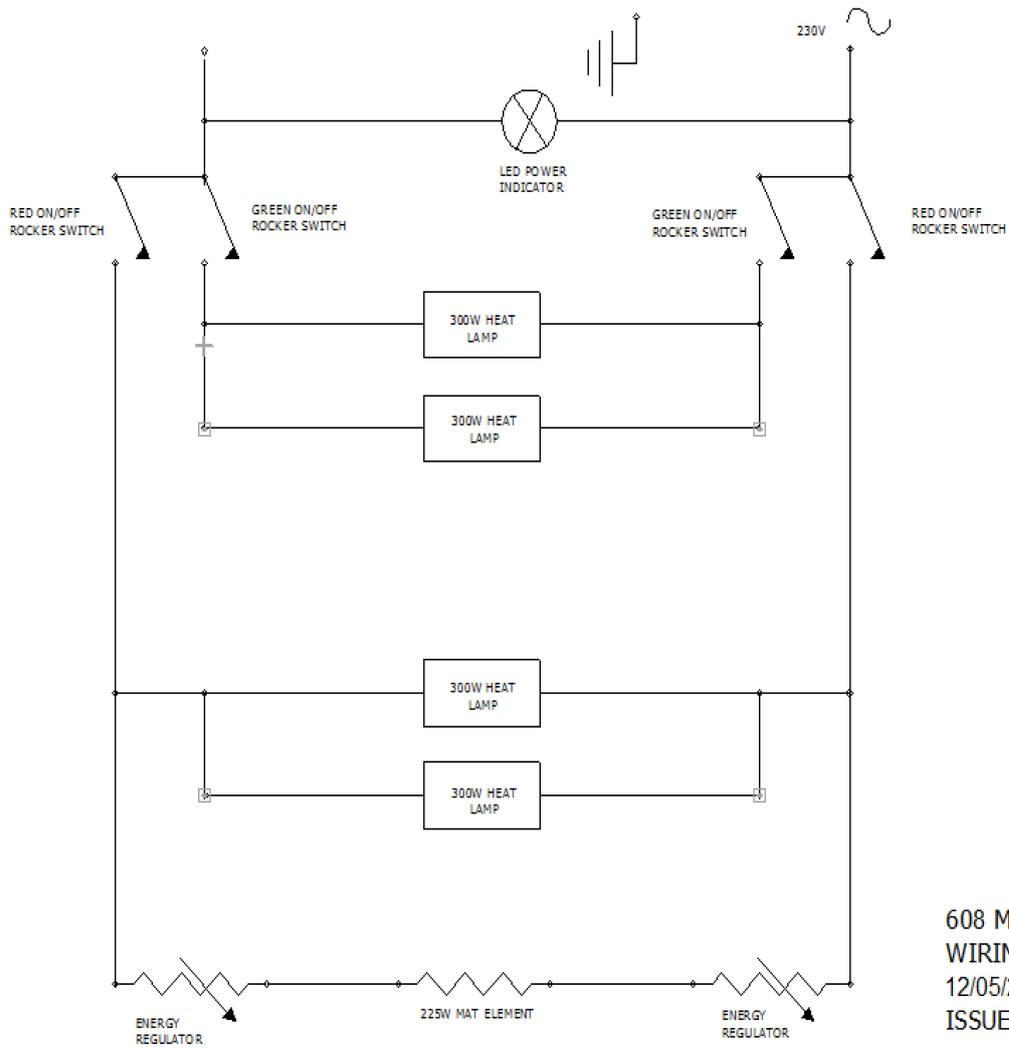
2. Use the switch with the green LED to light front row heat lamps.
3. Allow 20 minutes to reach operating temperature.
4. When fries are cooked lift out of oil and allow to drain.
5. When draining is complete move basket across to Fries serving area and tip contents carefully into tray.
6. Take the salt shaker from its holder (sold as accessory for this unit) and add salt as desired.
7. Now using the fry scoop slide a bag/box over the bottom and scoop chips.
8. The bags full of fries can now be placed in the bagging rack prior to sale.

**Note:** It is important that fries are held for no longer than **10 minutes**. After this time the quality of the fries will deteriorate.

**Cleaning: Every Day**

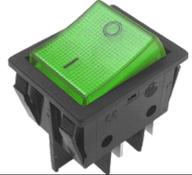
1. 'Switch OFF' and remove electrical cord from power supply. Allow unit to cool
2. First of all remove the bagging rack and wash in warm soapy water
3. Remove the perforated serving tray, wash in warm soapy water
4. Wipe the inner tray and all exterior surfaces of machines with a soft damp cloth
5. Remove side glass by unscrewing the grub screws and sliding the glass out, to re-fit simply slide back in and tighten screws. Should be cleaned with warm soapy water
6. Dry all parts thoroughly and refit in order they were removed

## Wiring Diagram



608 MINI FRIES COUNTER TOPPER  
WIRING DIAGRAM  
12/05/2021  
ISSUE 01

## Spare Parts Listing

PART NO.	DESCRIPTION	QTY.	IMAGE
MF817-8877	Black Nylon 66, strain relief cable bush	1	
MFCOMMON1	Label 5 140mm x 53mm	1	
MFE5057071010	50.57071.010 regulator + 524.010 knob	1	
BESCHUKO	H05Rr-F 2Mtr. Rubber C032	1	
VISW15	Green neon rocker Vizu Burger/Passthru	1	
VISW17	Rocker switch HD2 Revolva HD4 MFC1553AL	1	
RTH34AFM	M8 ADJUSTABLE FEET	4	

<b>PART NO.</b>	<b>DESCRIPTION</b>	<b>QTY.</b>	<b>IMAGE</b>
VILE14	Switch cover / bezel HD2/HD4 MFF1025 / MF1026	2	
MF374-1029	100mm low profile lens indicator 230VAC	1	
MF225WELEMENT	225W mat element 0.75Amps 0.225Kw 230V	1	
MFCOB-CR	Cob-Cr shelf support	8	
MFQUARTZJACKET 300V	Quartz Infrared Lamp Assembly 300w bulb	4	
MF300WRJ	300W jacketed IR quartz lamp 118mm	4	
MFEUROCONVERT	Euro to UK converterplug In black 19-1032	1	
MF354Z	2 Pole 5amp term block TB06	7	
MFOHSL01	High temperature sleeving	1	
LPMINIFRIESCART ON	Plain d/w 620mm x 620mm x 1400mm 150KT stitched	1	

## **Fault Finding**

Any servicing must only be carried out by qualified personnel. Machine must be removed from electrical supply before any servicing.

<b>Problem</b>	<b>Probable Cause</b>	<b>Solution</b>
1. Indicated ON/OFF switch does not light up	No power to machine.  ON/OFF switch off ON/OFF switch faulty	Check machine is plugged in and switched on. Check fuse in 13a plug. Check circuit breaker at main supply board is in (ON). Check Switch Replace switch.
2. Unit will not heat up.	No power to machine.  Red indicator switch OFF Red indicator switch faulty  Thermostat faulty. Heat element faulty	See section 1  See section 1 See section 1  Check and replace if necessary Check and replace if necessary
3. Lights do not illuminate	No power to machine   Green indicator switch off  Green indicator switch faulty  Heat lamp broken	Check machine is plugged in and switched on. Check fuse in 13amp plug. Check circuit breaker at main supply board is in (ON)  Check switch  Replace switch  Replace heat lamps

# 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.

**Damage claim form**

Machine: **MINI FRIES COUNTER TOPPER**  
Product code: **VIMIF600CT**

Customer name.....

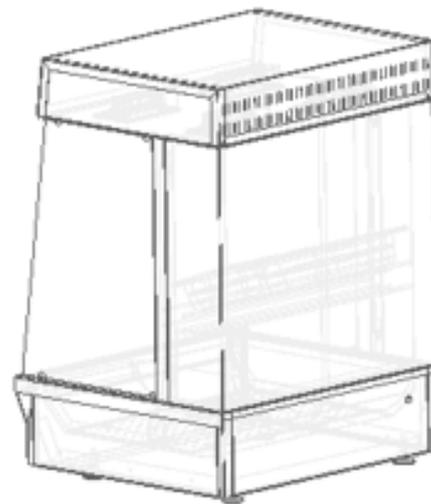
Date of delivery.....

Machine serial number.....

Damage comments.....

.....  
.....  
.....  
.....

Please indicate on the picture where the unit is damaged



Courier name.....

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

# Guaranties and Warranties

## ENGLAND & WALES

Except 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 its 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 is free from defective materials or workmanship for a period of 12 (twelve) months.

In respect of goods under the value of £1,000.00, to affect warranty the goods must be returned to Fast Food Systems Ltd premises, carriage cost for this to be paid for by Fast Food Systems Ltd.

All non-account customers must pay for one call out and one hour's labour prior to an engineer attending a warranty service request. This will be refunded if the unit is found to be faulty and requires repair.

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 from the date of dispatch.
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.

FFS Ltd will not be held responsible, financially or otherwise, for any loss of business as a result of equipment breakdown.

Notes....

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Model Number: VIMIF600CT

Order ID/Job No.....

Machine serial number.....

Date of Manufacture ...../...../.....

Date of delivery...../...../.....

Date of commissioning...../...../.....

	<p><b>ENGLISH</b></p> <p>Electrical equipment marked with this symbol may not be disposed of in European public disposal systems after 12 August 2005. In conformity with European local and national regulations (EU Directive 2002/96/EC), European electrical equipment users must now return old or end-of-life equipment to the manufacturer for disposal at no charge to the user.</p> <p><b>Note:</b> For return for recycling, please contact the equipment manufacturer or supplier for instructions on how to return end-of-life equipment for proper disposal.</p>
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**Fast Food Systems Limited**  
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