



Built-in Heated Black Glass Shelves

Model Series FS-VGSR-50 and FS-VGR-50

OPERATING INSTRUCTIONS AND PRODUCT MANUAL



Please read and understand this manual before installation and operating this equipment. Failure to comply with the operating instructions may result in serious personal injury. Please follow all safety recommendations in this manual and keep in a safe place for reference.



DESCRIPTION


The Vianni Heated Black Glass Shelves are designed to hold and display hot food products safely at the proper serving temperature while preserving quality. The Black Glass is designed and produced by SCHOTT, a 125 year old German company and global leader in glass technology and innovation.

These units feature top caliber components including German made E.G.O. temperature controller to maintain a uniform surface heat ranging from 100°- 248°F (38°- 120°C).


The approved food safe material was selected for durability and maximum performance while giving a sophisticated look to fit many settings. These Built-in Heated Shelves are ideal for buffet lines, pass-through areas and hors d'oeuvres displays.

GENERAL SAFETY INFORMATION


Only qualified and trained personnel should operate foodservice equipment. This food warmer is not intended for use by young children or persons with physical, sensory or mental disabilities unless adequately supervised by a responsible person to ensure they can use the appliance safely. Young children should be supervised to ensure they do not play with the appliance.

 **WARNING Electric Shock Hazard:** Unit must be properly grounded by plugging into the correct voltage, size and plug configuration. If the plug and socket do not match, contact a certified electrician to check and install the properly sized outlet and voltage.

- Always turn off and disconnect the power source before servicing or cleaning unit. Failure to do so can result in serious injury or death from electric shock.
- Unit is not weatherproof. Do not use outdoors or in wet conditions.
- Unit is not waterproof. Do not immerse, saturate or spray the unit with water and/or other liquids.
- Do not operate if power cord is cut, frayed, worn, or damaged. Cord must be replaced by a qualified service person
- Do not pull unit by power cord.

 **WARNING Fire hazard:** Risk of fire, personal injury or property damage is possible if local codes or safety recommendations are not followed.

- The unit should be located a minimum of 1" (25mm) from walls or combustible materials. Do not cover unit or let it touch flammable materials such as drapes, walls, or furnishings while unit is in operation.
- Do not let power cord touch unit's hot surface or hang over table or countertop.

 **CAUTION Burn hazard:** The surface of unit will get hot when in use. The operating temperature is 100°- 248°F (38°- 120°C). To avoid burns, do not let bare skin touch hot surfaces. Use caution when touching these hot areas. Use hot pad or mitt when placing or removing food from hot surface.

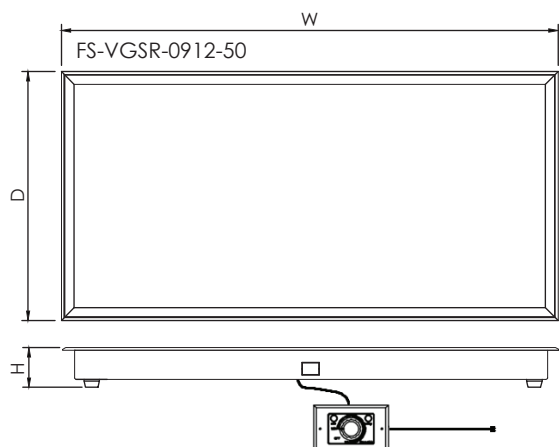
- Place the unit at the proper counter height. The location needs to be level and strong enough to support the unit's weight and contents so it does not fall.

IMPORTANT: The unit is not intended to reheat prepared foods or cook raw food. Food must be fully cooked and heated to safe temperature of at least 140° F (60° C) prior to placing on the unit. The heated warming shelf is designed to display and keep already-hot food warm, not for heating it from a cold or frozen state. Failure to heat food to the proper food safe minimum temperature of 140° F (60° C) prior to placing on the unit may result in serious health risks.

NOTICE:

- Vianni does not cover damage to countertop material caused by heat produced from the unit.
- Damage or breakage of glass caused by misuse is not covered under warranty.
- DO NOT cut food on glass surface. DO NOT slide pans or drop anything on glass surface. Breakage or scratching may occur.

SPECIFICATIONS



Built-in Heated Shelf with recessed top (includes stainless steel trim)

Model	Watts	Voltage	Amps	Unit Size (W x D x H) inch/mm	Shipping size (W x D x H) inch/mm	Unit Wt.	Shipping Wt.
FS-VGSR-09120-50	990	120	8.25	37 ¹³ / ₁₆ " x 19 ¹¹ / ₁₆ " x 3 ¹ / ₈ " (960 x 500 x 80 mm)	42 ¹⁵ / ₁₆ " x 20 ⁷ / ₈ " x 5 ¹ / ₈ " (1090 x 530 x 130 mm)	35 lbs (15.76 kg)	42.9 lbs (19.32 kg)

Built-in Heated Shelf with recessed top (all glass without trim)

Model	Watts	Voltage	Amps	Unit Size (W x D x H) inch/mm	Shipping size (W x D x H) inch/mm	Unit Wt.	Shipping Wt.
FS-VGR-09120-50	990	120	8.25	37 ¹³ / ₁₆ " x 19 ¹¹ / ₁₆ " x 3 ¹ / ₈ " (960 x 500 x 80 mm)	42 ¹⁵ / ₁₆ " x 20 ⁷ / ₈ " x 5 ¹ / ₈ " (1090 x 530 x 130 mm)	35 lbs (15.76 kg)	42.9 lbs (19.32 kg)

Countertop Cutout Dimensions: 36 ⁵/₁₆"L x 18 ³/₈"W (923 x 467 mm)

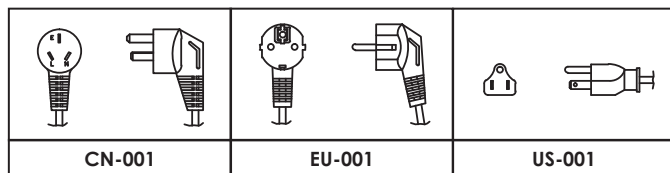
Voltage: Export voltage available

Additional models are not stocked and are available by special order. Processing and transit time will vary.

FS-VGSR-50 : 06120,09120,13120,16120, 19120 : 31 ¹/₂" , 47 ¹/₄" , 59 ¹/₁₆" & 70 ⁷/₈" W x 19 ¹¹/₁₆" D x 3 ¹/₈" H (800, 1200, 1500 & 1800 x 500 x 80 mm)

FS-VGR-50 : 06120,09120, 13120, 16120, 19120 : 31 ¹/₂" , 47 ¹/₄" , 59 ¹/₁₆" & 70 ⁷/₈" W x 19 ¹¹/₁₆" D x 3 ¹/₈" H (800, 1200, 1500 & 1800 x 500 x 80 mm)

Plug Configurations



Each 120V unit is equipped with a 6' power cord and a standard three pronged NEMA 5-15 plug.

WARNING Electric shock hazard:

Plug the unit into a grounded electrical outlet of the correct voltage, plug configuration and size. If the plug and socket do not match, contact a certified electrician to check and install the proper size outlet and voltage.

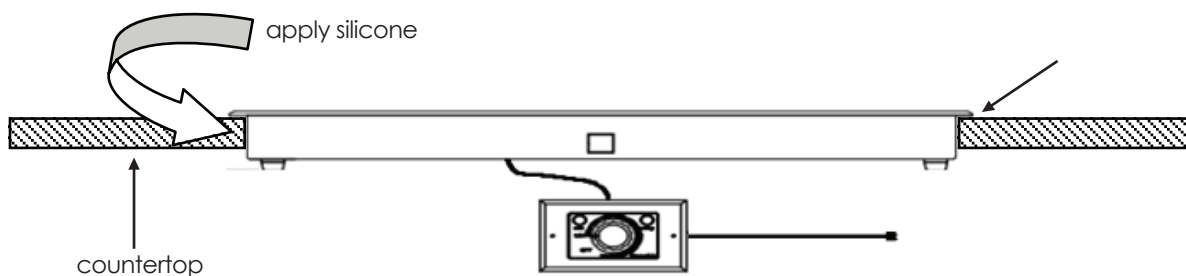
UNPACKING & INSTALLATION

⚠ WARNING Electric Shock Hazard: Unit is not weatherproof. To protect against electrical hazards, locate the unit indoors. Not intended for use in wet or moist conditions.

- To prevent electrical shock that can result in serious injury or death, this unit must be properly grounded by plugging unit into the correct voltage, size and plug configuration.

⚠ CAUTION Do not operate without the control box mounted as described in instructions.

1. Remove unit from the shipping box and remove all protective material.
2. Cut and prepare a level opening in the countertop at the proper height. (See recommended cutout dimensions in the specifications section).
3. Apply food grade NSF-approved high temperature rated silicone around perimeter of unit between the top edge of the countertop and underside of unit top.
4. Set the unit in place and level. Remove excess silicone.

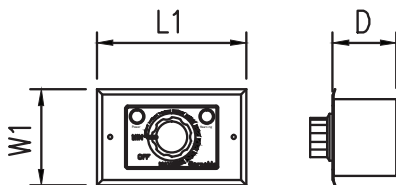


FLUSH MOUNT CONTROL BOX

NOTE: It is recommended that the installation of the remote flush mount control box is completed by a qualified electrician. Do not operate built-in models without the control box mounted properly. See specifications section for details.

1. Find a location where the remote-mounted control box assembly is convenient to operate.
2. Mount on a vertical panel or surface under the countertop in the horizontal position.
3. Prepare opening using cutout dimensions of $4 \frac{1}{16}'' \times 2 \frac{15}{16}'' \times 2 \frac{3}{4}''$. Drill mounting holes. Use the front plate as a template for hole positions.
4. Position the box into the opening and mount to the surface using two screws (not supplied).
5. Continue to General Operation Instructions after all elements are installed.

NOTE: The control box has a 6' (1829 mm) conduit that connects to the unit. The conduit should have slack after mounting the control box.



Control Box Dimensions

Length (L1)	5 $\frac{1}{2}''$ (140 mm)
Width (W1)	3 $\frac{9}{16}''$ (90 mm)
Depth (D)	2 $\frac{3}{8}''$ (60 mm)

GENERAL OPERATING INSTRUCTIONS



IMPORTANT: The unit is not intended to reheat prepared foods or cook raw food. Food must be fully cooked and heated to safe temperature of at least 140°F (60°C) prior to placing on the unit. The heated warming shelf is designed specifically to keep already-hot food warm, not for heating it from a cold or frozen state. Failure to heat food to the proper food safe minimum temperature of 140°F (60°C) prior to placing on the unit may result in serious health risks.



CAUTION Burn hazard: The surface of unit will get hot. Use caution when touching these areas. Use hot pad or mitt when placing or removing food from hot surface.

IMPORTANT Do not turn the unit on until it has been cleaned. (Refer to Cleaning & Maintenance section)

1. Ensure the temperature control knob located on the control box is in the off position. Plug the unit into a properly grounded electrical outlet with the correct voltage, size and plug configuration.
2. Turn the temperature control knob clockwise until the appropriate temperature is reached.
3. The unit will need approximately 30 minutes to reach the desired operating temperature before it is ready to hold pre-heated or pre-cooked food.
4. The food to be set on the unit must be a minimum temperature of 140° F (60°C).
5. When the unit is done being used, turn the control knob to the off position and unplug unit from the electrical outlet.

Note: The red power light will glow when the unit is on. Turning the control knob clockwise will increase the temperature; turning it counterclockwise will decrease the heat level. The green light will turn on and off during the heating cycle.

CLEANING & MAINTENANCE

Daily cleaning will increase the service life and maintain and protect the appearance of the glass surface. Always clean before first use. DO NOT use abrasive cleaners, wipes or pads that may damage the glass surface.



WARNING Electric shock hazard: Unit is not waterproof. Do not immerse, saturate or spray the unit with water and/or other liquids. Failure to comply with these instructions may result in voiding the warranty.

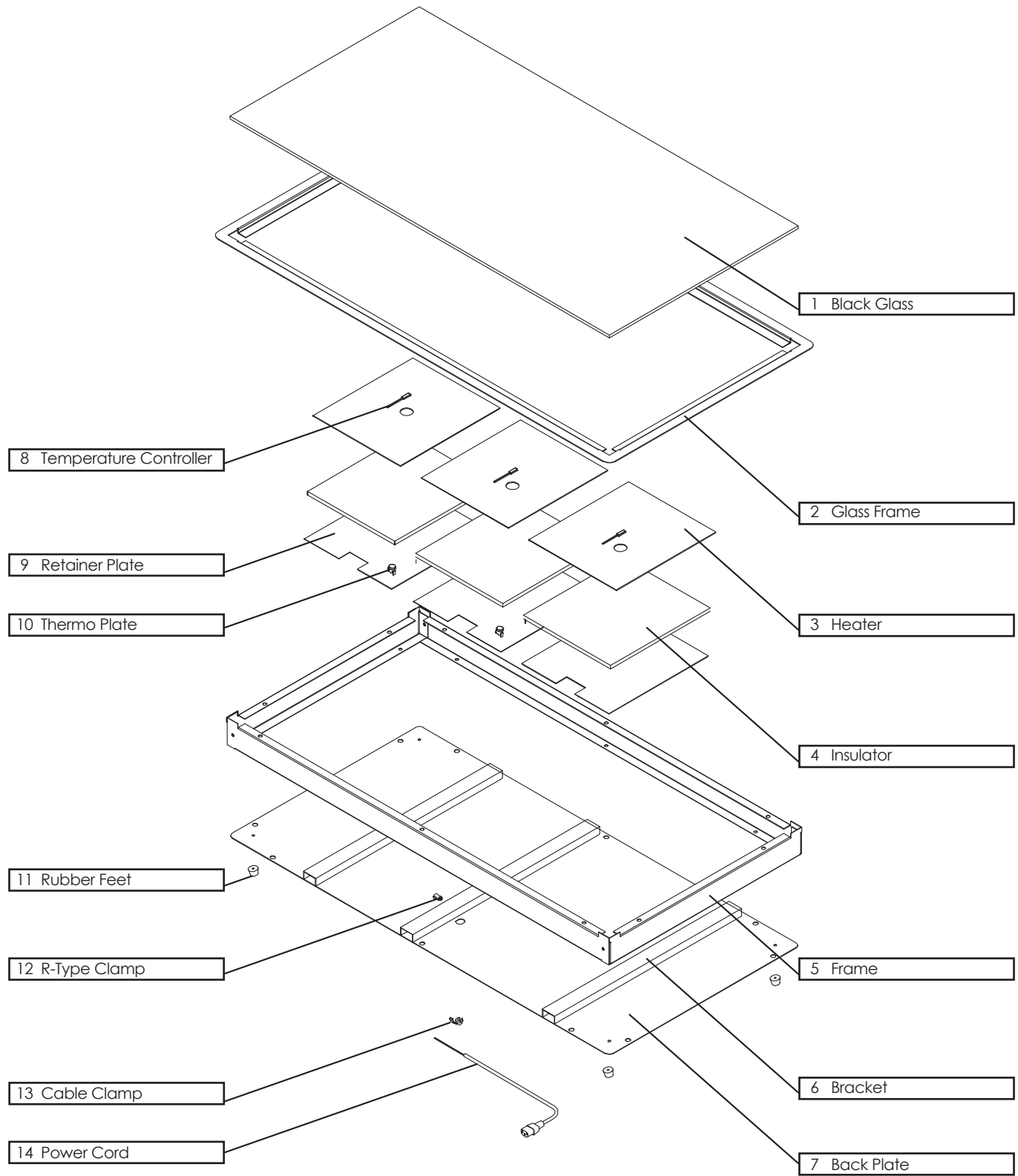
- Unplug power and let unit cool before cleaning.



CAUTION Burn hazard: The surface of unit will get hot when in use. To avoid burns, do not let bare skin touch the hot surface. Use hot pad or mitt when cleaning a warm unit.

1. Turn unit off and disconnect the power source.
2. Clean the glass surface using a damp cloth. DO NOT use abrasive cleaners, wipes or pads that may damage the glass surface
3. Do not immerse, saturate or spray the unit with water and/or other liquids.
4. If there is a sugary or sticky spill, the most effective time to clean the unit is while it is warm.
 - a. While unit is still warm, remove the majority of the spill using a soft paper towel. Use hot pad or mitt.
 - b. Allow the unit to cool. DO NOT use again until the entire spill has been cleaned.
 - c. Repeat the steps as needed until the residue is removed.
5. Use care if placing pans on the glass surface and do not slide across the glass.

PARTS LIST



TROUBLESHOOTING



WARNING Electric shock hazard:

Always turn off and disconnect the power source before servicing or cleaning unit.

Unit does not reach operating temperature	<ol style="list-style-type: none"> 1. Adjust temperature control knob to a higher setting. 2. Check if there are air currents from air conditioning or exhaust ducts. If so, move to another location or block the currents.
Unit temperature is too hot	<ol style="list-style-type: none"> 1. Adjust temperature control knob to a lower setting by turning knob counter clockwise. 2. Check with qualified personnel or electrician that the power source equals the units specification.
Unit is not working	<ol style="list-style-type: none"> 1. Check if unit is plugged in. 2. Turn temperature control clockwise until light is illuminated. 3. Confirm with qualified electrician that power supply matches specifications.

If all of the above are okay, and you still have problems, contact a qualified repair shop.

If the supplied cord is damaged, it should be replaced with an identical cord.

LIMITED TWO-YEAR WARRANTY

Vianni by A-1 AccuTech Inc., warrants to the original purchaser of its Vianni food warming equipment against defects in materials or workmanship under normal use for two years after the date of sale to the original purchaser. No other warranty or affirmation of fact, expressed or implied, statutory or otherwise, including without limitation any implied Warranties of Merchantability or Fitness for Purposes are authorized.

The seller shall not be held liable for direct, indirect or consequential damages in connection with Vianni commercial food warming products. Liability is limited to and shall not exceed the purchase price paid. The warranty does not cover damage in any manner contrary to the installation and product manual including improper utility connection, improper installation or maintenance, work performed by unauthorized personnel, damage from improper cleaning, water damage to controls or carelessness that occurs as a result of accident, neglect, alteration, damage during transit, delivery or installation, fire, flood, act of God.

Please follow the following steps to make sure that your warranty claim will be addressed properly.

End Users (Operators) of Product: For any product believed to be defective within the warranty period, first write or call the dealer from whom the product was purchased.

Dealers: Please contact Vianni / A-1 Accutech Inc., for details

The title and risk pass of loss to buyer on delivery to common carrier. If the product was damaged in transit to you, a claim must be filed with the carrier. Any person desiring to make a claim must do it within six months after the expiration of the warranty claim.



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