

Victor Manufacturing Limited

Environmental Policy Statement

Victor Manufacturing Limited is a leading manufacturer of commercial catering equipment in the UK.

The Directors of the Company are conscious of the potential impact on the environment both of our manufacturing processes and of the operation of our equipment once it has been installed. Environmental management is recognized as an important business function and a concerted effort is made to preventing pollution, minimizing waste throughout the manufacturing and distribution process, and achieving continual improvement in environmental performance.

To help to achieve these objectives, Victor are active members of the Resource Efficiency Club, an organization supported by Envirowise and the Better Business Environmental Forum, which was established to help companies reduce their environmental impact and to produce measurable waste savings. We recycle all paper, cardboard and plastic generated as part of our manufacturing and administration processes. A project team continually assesses our utilization of raw materials, striving to find new ways to maximize yield and reduce wastage.

Specifically, it is the Environmental Management Policy of Victor Manufacturing Limited to:-

- Comply with the relevant legislative and regulatory requirements, and approved codes of practice.
- Develop our management processes to ensure that environmental factors are considered during planning and implementation.
- Seek opportunities to reduce wastage to a minimum, and maximize the efficient use of materials and resources.
- Manage and dispose of waste products in an appropriate manner with due consideration to legislation and environmental consequences.
- Monitor and continuously improve our environmental performance.

Victor Manufacturing Limited is compliant under the Waste Electrical and Electronic Equipment (WEEE) Regulations 2006. Our compliance company is

Gambica B2B Compliance and our UK Producer Registration Number is WEE/GF0204VX.

The Environmental Impact Of Equipment Manufactured By Victor Manufacturing Limited.

There are currently no energy efficiency standards covering commercial food display equipment. As such we are unable to provide comparative energy efficiency ratios.

At Victor, we are continually improving our equipment and the components used within to provide a balance between energy usage and product functionality.

The nature of hot and cold food displays are that the user is trying to keep the food either hot or chilled whilst it is on open display to attract the customer. As such all the energy put into a unit will eventually dissipate into the surrounding environment. This statement is true with all equipment of this nature.

However, by providing a high level of adjustable controls to the units the operator is able to adjust the operating temperature to the required level to suit the conditions that the food is being displayed in.

The most significant way of reducing the energy that units consume is to ensure that the units are switched off or turned down when not in use. This is very much an operator training issue.

Typically Victor heated units are insulated and have relatively high power loadings. This enables the units to reach safe operating temperatures relatively quickly. The units can then be turned down once the required temperature has been reached. The overhead heat lamps are controlled by dimmers enabling the power consumed to be easily controlled.

Clearly with refrigerated units, the situation is different. The unit chills the air within the unit and as such outputs the heat generated into the room which the unit is sited. The amount of energy consumed is very much dependant upon the temperature of that room and the positioning of the refrigerated unit. Operators should avoid positioning open refrigerated displays in windows, near to aggressive extract systems or in high draught areas where the chilled air within the display is being blown out.

M. SHADDOCK
MANAGING DIRECTOR

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