

JAMAICAN REFRIGERATED MODULES

MODELS INCLUDED

EUTECTIC COOLED WELLS

CONTACT COOLED WELLS

BLOWN AIR WELLS

MULTI TIERS

REFRIGERATED SNACKCARTS

Thank you for buying a Victor Unit. We hope and expect that you will get many years of satisfactory use from your purchase.

In order to achieve the best results from your equipment please read, and follow, the installation, operating, cleaning and maintenance instructions below. *Failure to follow them may affect the warranty.*

1. UNPACKING AND ASSEMBLY

All protective coating used on stainless steel surfaces of the hot cupboard must be removed. The exposed surfaces can then be wiped clean with a damp cloth, using a mild detergent or soap if necessary.

Do not use any abrasive material or form of bleach for cleaning purposes. Please see cleaning section of these instructions.

2. INSTALLATION

Position the appliance where it is to be used and ensure that it is level.

Do not site the appliance in the immediate vicinity of a heat source

Do not position the appliance so as to obstruct air vents on either the operator or customer sides of the appliance. Adequate airflows are vital to the correct functioning of the refrigeration system. Avoid placing the appliance in areas subject to strong draughts or under air conditioning systems. Avoid areas subject to high humidity (e.g. conservatories) as the appliance will act as a de-humidifier, and create excessive amounts of water.

The appliance is fitted with a 13 Amp fused plug and only requires connection to a suitable 13 Amp socket outlet. This model is suitable for 230 - 240V A.C. supply only. Ensure that the electricity supply is as stated on the model's data plate.


Important:

Wires in the mains lead are coloured in accordance with the following code:

Green and Yellow (Earth) • Blue (Neutral) • Brown (Live)

Warning: This appliance must be earthed, do not touch internal wiring.

As the colours of the wires in the mains lead on this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

(a) The wire which is coloured green and yellow must be connected to the terminal in the plug, which is marked with letter E or the  symbol.

(b) The wire which is coloured blue must be connected to the terminal which is marked with the letter N or is coloured black.

(c) The wire which is coloured brown must be connected to the terminal which is marked with the letter L or is coloured red.

3. USE AND BEST PERFORMANCE

EUTECTIC COOLED WELLS

The well relies entirely on eutectic plates; there is no refrigeration system within the appliance. The well should have eutectic plates placed to cover its base, in order to achieve the desired cooling effect.

To obtain the best performance, the following procedure is suggested:

(a) Eutectic plates should be placed into a freezer for 12 – 24 hours prior to use.

(b) Place the eutectic plates into the base of the well approximately 15 minutes before loading.

(c) All produce placed into the well should be chilled prior to loading.

(d) After service remove and clean the eutectic plates and refreeze.

Warning: Do not use eutectic plates if they show signs of damage or leakage.

CONTACT COOLED WELLS

The well operates with a surface temperature of 0oc to 1oc in ambient temperatures of up to 32oc with a relative humidity of 60%. Food produce should be chilled before being placed in the well.

The refrigeration system is operated by a green on / off switch marked 'Refrigeration', which will illuminate when the refrigeration is switched on. This type of refrigeration is by contact with the base of food or containers holding the food.

To obtain the best performance, the following procedure is suggested:

(a) Switch on the refrigeration system via the switch located on the control panel.

(b) Depending on the ambient temperature, allow the well approximately 30 minutes to reach the required temperature. A small amount of ice may form on the bottom of the well which may require removing from time to time.

(c) Load the well as required.

Please remember: The refrigeration system is not designed to chill food, but is designed to store and display food before serving.

BLOWN AIR WELLS

The product is designed to maintain food placed in the well at between 3o and 7oc in ambient temperatures of up to 25°C and relative humidities up to 60%. Food must be at or

below this temperature before being placed in the well.

The refrigeration system is operated by a green on / off switch marked 'Refrigeration', which will illuminate when the refrigeration is switched on.

The refrigeration system is controlled by a microprocessor control which is factory set and requires no adjustment. The digital display will show the air temperature within the well, not the food temperature. Other buttons on the controller are of no consequence to the user and are for factory or service engineer use only.

To obtain the best performance, the following procedure is suggested:

(a) Switch on the refrigeration system via the switch located on the control panel.

(b) Depending on the ambient temperature, allow the well approximately 30 minutes to reach the required temperature.

(c) Load the well as required, but be careful not to over pack the well and restrict airflows between the front and rear vents of the well as this will affect the efficiency of the refrigeration system. Do not fill above the "Load Lines" marked on the sides of the unit.

All refrigeration systems frost up when operating. Your appliance has a microprocessor control, programmed to defrost periodically. No manual defrost is required. The refrigeration system will automatically defrost every 2 hours for approximately 20 minutes.

The controller will display 'def' during the defrost cycle. Water collected from the defrost operation is automatically evaporated.

Please remember: The refrigeration system is not designed to chill food, but is designed to maintain it at a satisfactory temperature before serving.

GANTRY (where purchased)

The gantry will be fitted with a LED array strip, this is controlled by an on/off switch on the rear of the gantry. The LED array is replaceable. Please proceed as follows:

1. Turn off power to the unit.
2. Unclip the LED strip from the brackets.
3. Unplug the lead.
4. Reverse the process to fit the new strip.

MULTI TIERS

The display is designed to maintain food placed in it at between 3°C and 7°C in ambient temperatures of up to 25°C with a relative humidity of up to 60%; food being placed in the display must be at or below this temperature.

Counter style models

The refrigeration system is operated by a green on / off switch marked 'Refrigeration' and located at the rear of the unit which will illuminate when the refrigeration is switched on.

Wall style models

Turning the unit on/off on the controller

1. Press and hold the right hand button (X) this will switch the unit on. The display will now read the unit temperature and will

start to run after one minute.

2. Press and hold the right hand button (X) this will switch the unit off. The display will now read off.

Turning the light on/off on the controller

1. Press in the second to right hand button (M). The light will now be illuminated.

2. Press in the second to right hand button (M). The light will now go off (this procedure can be carried out even when the unit is not running and the display reading off).

The refrigeration system is controlled by a microprocessor control which is factory set and requires no adjustment. The digital display will show the air temperature within the well, not the food temperature. Other buttons on the controller are of no consequence to the user and are for factory or service engineer use only.

To obtain the best performance, the following procedure is suggested:

(a) Switch on the refrigeration system via the switch located on the control panel.

(b) Depending on the ambient temperature, allow the display approximately 30 minutes to reach the required temperature.

(c) Load the display. Do not load the shelves too densely. Please leave gaps between adjacent items to enable adequate airflows. Please also leave a gap between the top of the food items and the shelf above.

All refrigeration systems frost up when operating. Your appliance has a microprocessor control, programmed to defrost periodically. No manual defrost is required. The refrigeration system will automatically defrost every 2 hours for approximately 20 minutes.

The controller will display 'def' during the defrost cycle, then 'rec' as the systems recovers temperature. Water collected from the defrost operation is automatically evaporated.

Please remember: The refrigeration system is not designed to chill food, but is designed to maintain it at a satisfactory temperature before serving.

REAR DOORS (Counter models)

The doors hinges outward to facilitate loading and cleaning. Whilst the unit is running, only open them for the minimum time possible.

SHELVES; REMOVAL AND HEIGHT ADJUSTMENT

(a) The glass shelves may be removed for cleaning.

(b) With the glass out, the shelf height can be adjusted up or down 15mm.

CANOPY

The canopy is fitted with a LED array strip, this is controlled by as described above. The LED array is replaceable. Please proceed as follows:

1. Turn off power to the unit.
2. Unclip the LED strip from the brackets.
3. Unplug the lead.
4. Reverse the process to fit the new strip.

4. CLEANING

Switch off the unit at the mains before cleaning.

Stainless steel surfaces will give you many years of trouble-free use as long as you follow a few simple rules. If it appears to mark do not worry, it is usually not the steel but something deposited on it which has stained.

Wash all surfaces before use:

You should use a damp cloth and a mild detergent or soap, or similar cleaner. Always rinse well with clean water and dry the surface with a soft cloth. Clean regularly when in use. Do use soft cloths, nylon or bristle brushes.

Do not use:

Metal scrapers, wire brushes or wire wool pads as they can scratch the steel. Do take care when handling sharp objects as they can scratch the surface of stainless steel. Any scratches on stainless steel will blend together over a period of time and become less noticeable with age. There is no detriment to the corrosion resistance or general performance of the material.

Do not use:

Bleach for cleaning purposes (remember dishwasher powders, sterilising agents and similar products all contain chlorides). If used, black pit marks, large brown patches or other such effects may appear and permanent damage may be caused. If used inadvertently rinse immediately with clean water.

Do not splash the unit with bleach when cleaning around the counter:

If you do, rinse the surface immediately with clean water thoroughly.

Do not allow:

Corrosive foodstuffs such as fruit juices, vinegar, mustards, pickles, mayonnaise, etc., to remain on stainless steel for long periods. Wash and rinse away.

Do not leave:

Steel objects or utensils standing on the stainless steel surfaces for long periods. They can rust and leave marks.

After cleaning with detergent always remove residues with a wet cloth and wipe dry, if left they can have an etching effect on the surface.

5. MAINTENANCE & SPARES

Important: You must disconnect the appliance from the mains before removing any components which have been fastened using screws, etc.

It is advisable to lubricate the doors once or twice a year with petroleum jelly in order to keep them sliding smoothly.

Remove the doors (as above in cleaning) and put a small amount of lubricant on the wheel / track that is fixed to the door. Replace the door and slide from side to side for an even distribution of the lubricant.

You should have the various items in your unit tested for electrical safety at least once a year as required by the Electricity at Work Regulations.

Spare parts are available for all models of equipment. These can

be obtained by contacting your distributor. When ordering any spare parts always quote the model and serial number.

Please use the box provided below to record your model and serial number for future information, this can be found on the data label on the appliance.

Model number:

Serial number:

6. WARRANTY

As a manufacturer of catering equipment, Victor Manufacturing Ltd offers warranty on all goods manufactured by the company and supplied by its United Kingdom Distributors.

Victor Manufacturing Ltd is renowned for its reliability and Victor Manufacturing Ltd provides on-site warranty in case of failure included in the purchase price, which covers the costs of spare parts and labour on your Victor Manufacturing Ltd goods from the date of invoice for a period of 24 months.

The Victor Manufacturing Ltd warranty does not affect any legal rights you have against the person who supplied your Victor Manufacturing Ltd goods or any other legal right against Victor Manufacturing Ltd under the laws of the United Kingdom - it is an addition to those rights.

All goods sold by Victor Manufacturing Ltd are subject to the Company's standard conditions of sale, a copy of which is available upon request.

Where the goods and components supplied by Victor Manufacturing Ltd are of the company's design and manufacture, Victor Manufacturing Ltd will make good any defects in those goods provided Victor Manufacturing Ltd liability will be limited to the following:

It is the purchaser's responsibility to prove that the unit is under warranty, e.g. receipt of purchase, invoice number, serial number, etc.

Damaged in transit claims must be reported in writing to the company within 3 days of receipt for your claim to be validated. Damaged goods will not be replaced or repaired if they have been used.

Victor Manufacturing Ltd must authorise all warranty repairs prior to the commencement of work. Work carried out on goods prior to authorisation will not be covered nor will any resultant damage.

All warranty will be immediately invalidated if in the reasonable opinion of Victor Manufacturing Ltd, unauthorised repairs or modifications have been made to the goods, in the case of accident, misuse, or damage caused by improper installation and altered or missing serial numbers. Victor Manufacturing Ltd will not provide warranty repairs if in our opinion the problem resulted from externally caused damage, use outside the goods specification, faults caused by inexperienced or non-approved repairers. All

warranty will be immediately invalidated if installation of equipment is not in accordance with Victor Manufacturing Ltd installation instructions supplied.

Customer adjustments explained in the operating manual are not covered by Victor Manufacturing Ltd on-site warranty. Assistance can be received by contacting the warranty desk.

The liability of Victor Manufacturing Ltd and its appointed engineers are limited to the cost of repairs (parts and labour only) of the unit under warranty. Loss of food or other damages caused by faulty goods are not covered by the warranty.

No fault found warranty calls and installation errors are not covered under Victor Manufacturing Ltd warranty and will result in a charge being made for the call-out and on-site labour for our appointed engineer. The Victor Manufacturing Ltd warranty does not cover the replacement of used consumables, or parts that require period adjustment or lubrication, unless the part is faulty.

You must have evidence that routine maintenance has been carried out by a qualified engineer in accordance with the instruction manual. This is of particular importance with refrigerated and gas fuelled appliances. Work made necessary by lack of routine maintenance or cleaning is not covered by this warranty and will be chargeable.

Victor Manufacturing Ltd parts and labour warranty is valid for the United Kingdom Mainland only. (Parts only all areas outside the United Kingdom Mainland.)

Some parts are automatically not covered by the Victor Manufacturing Ltd warranty (e.g. panels, glass, lamps, shelves, etc.) Many surface finishes including paint and plastic coated steel can be scratched and damaged if not properly cared for; such damage is not covered by the Victor Manufacturing Ltd warranty.

7. IF YOUR EQUIPMENT FAILS

Refer to the instruction manual. If the problem still cannot be resolved, prepare a description of the fault you have.

Make sure you have your proof of purchase document (Invoice number or serial number) and the model number of the equipment that has failed.

Contact the warranty department on the following numbers:

- Warranty Desk Tel No: 01274 722125 (Office hours)
- Warranty Desk Fax No: 01274 307082 (Office hours)
- Warranty Desk Email: service@victormfg.co.uk
- Emergency Warranty Tel No: 07876 898114 (All other times)

Warranty repairs are carried out between 9.00am and 5.00pm Monday - Friday.

Access required outside normal working hours may incur charges.

Registered Office:

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