

OPTIMAX HEATED RETAIL MERCHANDISERS

MODEL NUMBERS

- RMA65E • Assisted service 650mm wide**
- RMA100E • Assisted service 1000mm wide**
- RMA130E • Assisted service 1300mm wide**
- RMA65SP • Pass through 650mm wide**
- RMA100SP • Pass through 1000mm wide**
- RMA130SP • Pass through 1300mm wide**
- RMH65S • Self service solid back 650mm wide**
- RMH100S • Self service solid back 1000mm wide**
- RMH130S • Self service solid back 1300mm wide**
- RMH65SW • Self service - wall 650 wide**
- RMH100SW • Self service - wall 1000 wide**
- RMH130SW • Self service - wall 1300 wide**

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.

Mobile Models:

Four Castors are fitted, two of which are braked.

2. INSTALLATION

Where the appliance is to be positioned in close proximity to a wall, partition, kitchen furniture, decorative finishes, etc., it is recommended that they be made of a non combustible material or clad in a suitable non-combustible heat insulating material and that the closest attention be paid to fire preventative regulations.

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

Retail merchandisers have been designed to display ready prepared food for sale and give the operator maximum control over the temperature at which the food is held.

The right hand on/off switch controls all power to the unit. Switching it off disables everything. Switching it on, returns the unit to where it was before switch off. If the 3 shelf switches are off, then switching on the main switch puts the controllers into thermometer mode, reading the temperatures of the shelves. Each shelf can now be switched individually. Operating a shelf switch lights the lamp above the shelf and energises the heating element in the shelf.

It is important to realize that the temperatures displayed are the shelf temperatures and do not indicate the temperature of the food itself. The temperature of some foods may be 15°C below the temperature of the shelf. Food should only be placed 50mm in from the left and right hand edges of the shelves. This is because there is no heating in these areas.

The empty unit will take approximately 30 minutes to reach set operating temperatures. Before placing any food on a shelf, make sure the display is showing the desired operating temperature.

The controllers in your retail merchandiser have been preset in the factory at 95°C. Should your application require a higher or lower setting, the operating temperature can be changed to any temperature between 85°C and 105°C, you can't set the temperature outside of this range.

To adjust the set temperature, follow the procedure below:

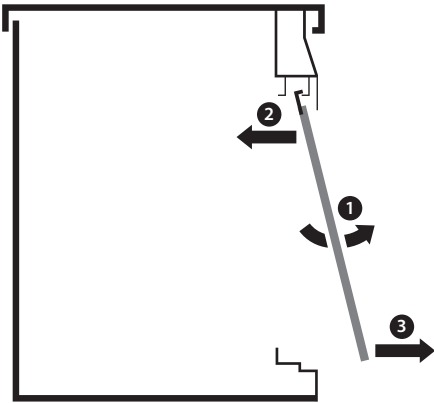
- (a) Press and hold the left hand side button (i). The display will change to the set point temperature.
- (b) Keep the (i) button pressed. Use the centre up down (^/v) buttons to select the desired temperature between 85°C and 105°C.
- (c) Once the desired set point is reached, release all buttons and the display will revert to measured temperature.

ADJUSTING SHELF HEIGHT

The shelves are not designed to be removed completely. The shelves can be raised or lowered by 15mm. Firstly remove the fixing plates. These are only required for transit and don't need to be replaced after adjusting the shelves. To disengage shelf,

lift up and pull toward you. Raise or lower and re-engage the brackets in the slots.

REMOVING AND REPLACING OPTIONAL TOP HUNG STAINLESS STEEL DOORS



(a) Remove the door bar from the bottom of the doors, by lifting one end up and removing.

(b) Grip the sides of the outer door and hinge out (1) until the door can be lifted off the track (2) and removed from the cupboard (3), repeat with the second door.

(c) Reverse the process to reattach the doors ensuring that the wider door is refitted first, ensure the doors are fitted correctly by sliding them left to right.

REPLACING FLOURESCENT LAMPS

(a) Turn off power to the unit. If the bulb has just failed it may be HOT.

(b) Grip the bulb at both ends, near the connectors and twist the bulb approximately 90 Degrees.

(c) Gently pull the bulb out of the connectors.

(d) Reverse this process to fit, ensuring that the bulb is held firmly and correctly within the connectors before releasing.

ACCESS TO CABINET AREA (Enclosed models with optional rear sliding glass doors)

The front glass is designed to hinge forward and rest in the open position. If you need to the curved front glass can be lifted right off. For large units this will require 2 people to manage safely. Alternatively remove the rear doors by lifting the door out of the track and pulling the bottom of the door towards you.

4. CLEANING

REMOVABLE SHELF AND BASE COVERS

The covers over the shelves and base heating area are designed to be removable for cleaning. Note that they are not interchangeable and need to go back into the same places that they came out of.

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.

Correctly applied the instructions will result in continuous good looks!

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:

Victor Manufacturing Ltd
Prospect Works, Off South Street, Keighley BD21 5AA
Tel: 01274 722125
Email: sales@victormfg.co.uk



TELEPHONE
01274 722125

EMAIL
sales@victormfg.co.uk

WEBSITE
www.victoronline.co.uk

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