

## BANQUETLINE REGRIGERATED

### MODEL NUMBER

#### BLIF

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

The cabinet should stand level to ensure correct operation of the self closing door and proper drainage of condensate from the evaporator.

It is essential to ensure that the room in which the equipment is installed is adequately ventilated. Refrigerators generate considerable amounts of heat and if operated in small unventilated rooms, especially in warm weather, they will cause the room temperature to rise excessively, which can cause the compressor to overheat and cause major damage.


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)**

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:

- 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.
- The wire which is coloured blue must be connected to the terminal which is marked with the letter **N** or is **coloured black**.
- The wire which is coloured brown must be connected to the terminal which is marked with the letter **L** or is **coloured red**.

**Important: This appliance must be protected by a 13 amp fuse.**

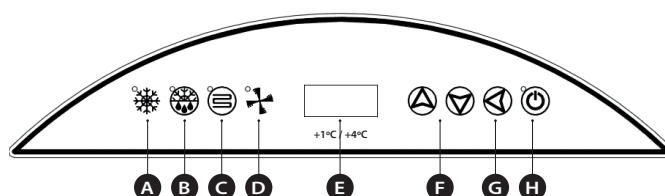
### 3. USE AND BEST PERFORMANCE

The Banquetline refrigerated cupboard has been designed to hold and transport food and give the operator maximum control over the temperature at which the food inside the cupboard is being held.

The on / off switch on the appliance has a time delay fitted to prevent the appliance accidentally being switched on or off during cleaning. It is therefore necessary to hold down the on / off switch for several seconds to switch the unit on or off.

The thermostat is built into the microprocessor controller and is adjustable between factory preset parameters. The appliance is preset to operate between +1° to +4°C.

#### CONTROL PANEL



#### Key to Controls

- A. Compressor running indicator
- B. Defrost indicator
- C. Condenser cleaning light and switch
- D. Evaporator fan running indicator
- E. LED display (temperature/alarm)
- F. Up and down adjustment/defrost instigation
- G. Enter button
- H. Standby switch

#### Initial Operation/Standby Button

Switch cabinet on by pressing and holding standby switch for 3 seconds when cabinet is in standby mode (display shows "----". When cabinet is switched on, display will show current air probe temperature (assuming no faults are detected)

Switch cabinet off by pressing and holding standby switch for 3 seconds when cabinet is in run mode. When cabinet switches off, it will revert back to standby mode.

#### Adjusting the Operating Temperature

The thermostat is built into controller and is adjustable between factory set parameters.

Press and hold ◀ use ▲▼ keys to adjust. Then release ◀

If no further adjustments are made within 10 seconds, the desired operating temperature will be stored and display will revert to actual cabinet operating temperature.

**NB: All machines are preset at factory, however conditions on site will vary compared with test conditions and it may be necessary to perform the above adjustments several times in order to obtain a perfect temperature cycle.**

### Probe fail safe feature

The controller features a fail-safe condition. In event of a temperature probe failure, the compressor will alternate at 5 minute intervals indefinitely between running and not running condition and **E1** or **E2** will be displayed. Normal compressor function will only be restored when probe fault has been repaired.

### Defrost Operation

When defrosting is in progress, defrost indicator on control panel (refer to control panel diagrams) will become illuminated and **dF** will appear in LED display.

Defrost is automatic and cabinet will go through an automatic defrost cycle at preset intervals. The defrost operation does raise cabinet temperature slightly for a short period but does not affect product stored inside.

Off Cycle defrost is carried out on this cabinets.

To instigate manual defrost press and hold defrost indicator button or **▲▼** buttons simultaneously.

### Door Alarm

The controller features a built in audio/visual Door open alarm. If the door has been left open for 5 minutes or longer then the cabinet will emit an audible alarm and **AL** will flash in the display window. Press any button to acknowledge the alarm, the alarm will mute and **do** will appear in the window. Shut door and alarm will cease, however the visual alarm continues if the door switch has a malfunction or if there is another fault, the window will show a different display - call a Service Engineer.

### Hi-Lo Alarm

The controller features a built in audio/visual Hi-Lo alarm. If temperature within appliance exceeds the factory set alarm temperature for 60 minutes or more, the controller will emit an audible alarm signal and **Hi** or **Lo** will flash until the temperature returns to normal operation.

The audible alarm may be cancelled by pressing any button. The alarm will go off again after 60 minutes if fault has not been addressed. However **Hi** or **Lo** will continue to show in LED Display until cabinet returns to temperature or fault is corrected.

### FAULT DIAGNOSIS/DISPLAY CONDITIONS

Fault/Display	Possible Cause	Action
Cabinet not operating	No power supply	Check fuse or power supply
Cabinet not maintaining temperature	1. Dirty condenser	Clean
	2. Air circulation restricted	Remove restriction
	3. Defective fan motor	Call engineer
	4. Defector compressor relay	Call engineer
	5. Loose electrical connection	Call engineer
Faults displayed by control	<b>E1</b> or <b>E2</b> Control probe failure	Call engineer
	<b>hi</b> or <b>Lo</b> - High/Low temperature alarm	Call engineer
	<b>Do</b> - door open alarm	Shut door
Flashing condenser	Condenser requires cleaning	Remove cover and clean condenser
Clean LED	Air-cooled version	Clean fins with clean brush

### Information View Mode

A single press of **◀** will activate information view mode. It is possible to scroll forward through the references with **▲** and backwards with **▼**.

To view a result, scroll to desired reference, press and hold **◀**, release to stop viewing and automatically move to next parameter.

To exit information view mode, press **▲** and **▼** or wait 10 seconds and controller will exit automatically.

#### *The following parameters are available for viewing:*

- T1** Current air probe temperature
- \*T2** Current evaporator probe temperature
- \*T3** Current auxiliary probe temperature
- \*\*Hi** Highest recorded cabinet temperature
- \*\*Lo** Lowest recorded cabinet temperature
- Cr** Number of weeks since last condenser clean
- \* =** Optional ( will only appear in information view mode if parameter. T2 is set to YS and/or T3 is set to NO/AU/FP).
- \*\* =** If parameter T3 is set to FP, HI and LO temperatures will be logged from auxiliary probe. If T3 is not set to FP, HI and LO temperatures will be logged from air probe (T1).

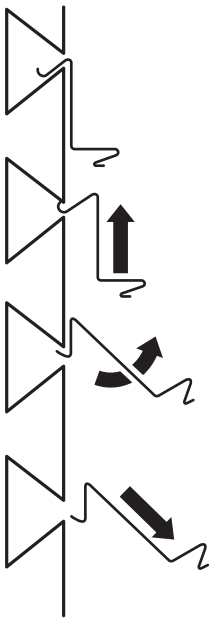
It is possible to clear recorded values of **HI**, **LO** and **CR** by pressing **▲** or **▼** when viewing value of relevant reference by holding button marked **◀**.

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#### 4. CLEANING

*Switch off the unit at the mains before cleaning.*

##### REMOVING SHELVES



- (a) Firstly remove the shelves.
  - (b) Grip the centre of the shelf support and lift (1).
  - (c) Turn the shelf support towards the interior of the cabinet (2).
  - (d) Pull the shelf support in a downwards motion towards the interior of the cabinet (3).
  - (e) When all the supports have been removed, the racking can be removed by lifting up and over the nylon retaining blocks (Not shown).
- Please note: The shelf supports are designed to be anti-tilt; therefore, you may experience some resistance at first, which will be overcome with practice.*

The door gaskets should be cleaned weekly with warm soapy water and a soft cloth. Regularly check the gasket for any damage as damaged gaskets do not seal correctly and can cause the appliance to work harder than needed.

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. The shelves of the Banquetline are easily removed for cleaning. This should be done weekly with warm water and a soft cloth and dried thoroughly afterwards.

*Correctly applied the above instructions will result in continuous good looks!*

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#### 5. MAINTENANCE & SPARES

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

The refrigeration system WILL pick up dust from the air which builds up on certain parts, causing them to lose effectiveness. It is important to examine, and clear, the system as necessary every 3 months.

To access the condenser for cleaning the grill at the front of the appliance must be removed. Clean the condenser with a soft brush and clean away the dust.

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.*

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Model number:

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Serial number:

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#### 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](mailto: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  
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