

HEAVY DUTY MULTI-FUNCTION KITCHEN SERVERY UNITS

MODEL NUMBERS

SCDD20MBL3T3Q • SCDD24MBL3T3Q

SCDD20MBR3T3Q • SCDD24HDMBL3T3Q

SCDD18HDMBL3T3Q • SCDD24MBR3T3Q

SCDD24HDMBR3T3Q • NAT2-8932-R •

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:

3 or 4 pairs of castors are fitted, half of which are braked.

Warning: Units should always be isolated and disconnected from the electricity supply before moving.

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 will be fitted with a 4mm² 3 phase 5 wire electrical lead with a 32A, 3 phase commando plug. Ensure that the electricity supply is as stated on the model's data plate.

Important: This model will need to be connected to the mains via a suitable isolating switch by a qualified electrician and wired in accordance with the current edition of the I.E.E wiring regulations, ensuring the electricity supply is as stated on the data plate.

Important:

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

Green and Yellow (Earth) • Blue (Neutral) • Brown (Live Phase 1) • Grey (Live Phase 3) • Black (Live Phase 3)

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

BAINS MARIE

The Bain Marie can be used wet or dry; this means the Bain Marie well can hold water or be used dry. Power to the element which heats the water or air is adjusted by a control knob, located on the control panel, which may be varied to meet individual requirements. **To obtain the best performance, the following procedure is suggested:**

USING THE WELL DRY

Heating is by hot air. The element which heats the air is adjusted by a control knob, located on the control panel, which may be varied to meet the individual requirements.

(a) Pre-heat the well on full for approximately 30 minutes and place empty containers in all sections to prevent heat loss. Once the well has reached the desired operating temperature place the gastronorm containers and their contents into position. Place containers in any unused sections to prevent heat loss.

(c) Many factors will determine the best control knob position, such as the amount and temperature of the food loaded. Experience from using the Bain Marie will soon show the best setting for any given occasion.

Please remember a Bain Marie is not designed to heat up or cook food, but is designed to maintain it at a satisfactory temperature before serving.

USING THE WET WELL

Heating is by steam. The element which heats the water is adjusted by a control knob, located on the control panel, which may be varied to meet the individual requirements.

(a) Fill the well with hot water to the depth indicated on the inside of the well.

(b) Pre-heat the well on full for approximately 30 minutes and place empty containers in all sections to prevent heat loss. Once the well has reached the desired operating temperature place the gastronorm containers and their contents into position. Place containers in any unused sections to prevent heat loss.

(c) Many factors will determine the best control knob position, such as the amount and temperature of the food loaded. Experience from using the Bain Marie will soon show the best setting for any given occasion.

(d) Top up the water, to the depth indicated, as required during service.

(e) In the interest of hygiene, empty and clean the well regularly. The water may be drained off using the drain valve provided. Rotate the swivel arm under the valve over a bucket and open the valve slowly. Any residual water will need to be wiped toward the drain using a cloth. (*Please wait until the water is cool!*) Clean thoroughly once empty, taking care to wipe off any cleaner used. Rotate the swivel arm back into the cupboard and close the valve.

Please remember a Bain Marie is not designed to heat up or cook food, but is designed to maintain it at a satisfactory temperature before serving.

HOT CUPBOARD

This section is controlled electronically at around 70°C. Just switch on. To obtain the best performance, pre-heat the Hot cupboard empty for 30 minutes.

Stacked plates take a long time to heat through completely.

Please remember: A Hot Cupboard is not designed to heat up or cook food, but is designed to maintain it at a satisfactory temperature before serving.

HEATED DRAWERS (where purchased)

The Heated Drawers are controlled electronically at around 85°C. Just switch on. To obtain the best performance, the following procedure is suggested:

(a) Pre-heat the Heated Drawers empty for 30 minutes.

(b) Load the containers, with lids, into the Heated Drawers as required. Place containers, with lids, in any unused sections to maintain even air flow within the Heated Drawer cabinet.

Please remember: The Heated Drawers are not designed to heat up or cook food, but are designed to maintain it at a satisfactory temperature before serving.

WATER BOILING WELL (MULTI BOILER)

The boiling temperature is controlled electronically at around 98°C. Just switch on. To obtain the best performance, the following procedure is suggested:

(a) Before switching the well on ensure that there is a minimum of 150mm of water in the well. Boiling the well dry will reduce the element life in the well.

(b) Allow approximately 25 minutes (depending on starting water temperature) for the water within the well to reach boiling point.

(c) After use, switch off the power to the well.

(d) The well can be drained by rotating the swivel arm over a bucket. Open the drain valve slowly and allow the water to discharge into the bucket. Take care as the water may still be hot. Do not over fill the bucket.

(e) When the well is empty, the stainless steel dole plate in the bottom of the well may be removed to aid cleaning, take care not to damage the elements in the base of the well.

Important: Remember to close the drain valve before refilling the boiling well.

GANTRY

Each tier of the gantry is fitted with quartz heat lamps; these are controlled by on/off switch(es) located on the gantry. Quartz lamps are easily replaceable. Proceed as follows:

Use a piece of tissue paper to hold the bulb.

Bulbs must not be touched with bare fingers, as this will cause them to fail prematurely.

(a) Turn off power to the unit.

(b) Remove the guard. Push the bulb to one side of the sprung loaded holder, and allow the free end to drop, and remove.

(c) Reverse this process to fit, ensuring that the bulb is held firmly within the sprung loaded holder.

ADJUSTING THE ELECTRONIC CONTROLS

(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 within the preset range.

(c) Once the desired set point is reached, release all buttons and the display will revert to measured temperature.

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.

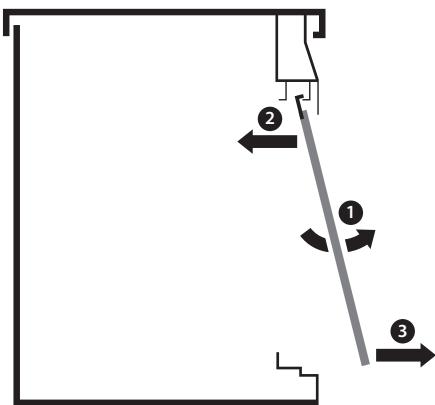
Do not leave:

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.

REMOVING AND REPLACING TOP HUNG DOORS

(Where purchased)



- Remove the door bar from the bottom of the doors, by lifting one end up and removing.
- 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.
- Reverse the process to reattach the doors ensuring that the correct door is refitted first, ensure the doors are fitted correctly by sliding them left to right.

REMOVING AND REPLACING THE DRAWERS FOR CLEANING

(a) Undo the black thumb screws located on the sides of the drawers.

(b) Lift out the entire drawer.

(c) Repeat this process for each drawer.

(d) Reverse the process to replace the drawers.

Correctly applied the instructions will result in continuous good looks!

5. MAINTENANCE & SPARES

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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