MAXILINE SLIM MULTIDECK REFRIGERATED DISPLAYS

MODEL NUMBERS

MAXI120-SLIM* • MAXI150-SLIM* • MAXI180-SLIM* •

Caution: This manual must be read and understood before your appliance is installed, and operated.

CONTENTS

1. INTRODUCTION

2. USE AND BEST PERFORMANCE

2.1. SCOPE OF OPERATION

2.2. START UP PROCEDURE

2.3. PULLING DOWN TO TEMPERATURE

2.4. LOADING THE CABINET

2.5. ADJUSTING THE UNIT TEMPERATURE (SET POINT)

2.6. DEFROSTING

2.7. OVERNIGHT MODE

2.8. SHELF POSITION AND ANGLE ADJUSTMENT

3. CLEANING

4. MAINTENANCE

4.1. CLEANING THE CONDENSER

4.2. CLEANING THE BOTTOM OF THE CABINET AND THE EVAPORATOR

4.3. CLEANING THE EVAPORATOR

4.4. REPLACING THE LIGHTS

5. WARRANTY

6. ENVIRONMENTAL CONDITIONS

7. SPECIFICATION

8. UNIT DIMENSIONS

9. SPARE PART ORDER CODES

10. INSTALLATION

10.1. UNPACKING AND ASSEMBLY

10.2. POWER SUPPLY

10.3. INSTALLATION

11. DECLARATION OF CONFORMANCE

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: _____

1. INTRODUCTION

Thank you for buying a Victor product. Many years of satisfactory use from your purchase can be expected, if the operating, cleaning and maintenance instructions are followed, however failure to do so may affect the warranty.

This manual is for the safe installation, operation and maintenance of the Victor product model as stated on the front cover. Check that the model number of your product as printed on the data label matches to one of the model numbers listed.

2. USE AND BEST PERFORMANCE

Caution Operator:

This appliance must only be operated by suitably trained or qualified persons aged 16 years and above who have read and understood this manual. An operator is defined as the person who is responsible for switching the appliance on, adjusting the temperature and its safe use.

Children shall not play with the appliance.

2.1 SCOPE OF OPERATION

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

Operation:

Product can be placed into the appliance at ambient temperature, but it will take several hours to chill to the required temperature. Ideally all food placed in the cabinet should be pre-chilled to between 1°C & 7°C, to significantly reduce the time taken to reach the required temperature.

Classification:

At a set point temperature of around 0°C, this Maxiline Multideck Refrigerated Displays will meet the performance classification of BS ISO 23953-2: - Climate Class 3 - M package classification M2 (an ambient of 25°C with RH 60%, food temperature control -1°C to 7°C)

Note: The display shows the air temperature within the cabinet, not the food temperature.

2.2 START UP PROCEDURE

The controls/switches are located on the rear (operator side) of the unit.

Turning the Unit On/Off

(a) The power to the appliance is operated by a green On/Off switch marked 'MAINS'.

(b) With the 'MAINS' switch in the off position the refrigeration system will not work, however the lights still operate on their own switch.

Turning the Lights On/Off

(a) The lights are powered separately and can be operated even when the 'MAINS' switch is set to off.

(b) The lights are operated by a green On/Off switch marked 'LIGHTS'.

Turning the Refrigeration On/Off

(a) The refrigeration system can only be operated when the 'MAINS' switch is in the on position.

(b) The controller will turn on. After a start-up procedure, the display will show the unit temperature and start to run after one minute.

(c) If the controller does not come on, press the Controller Power button (2)

(d) To turn the refrigeration off, press the 'MAINS' switch, to the off position.

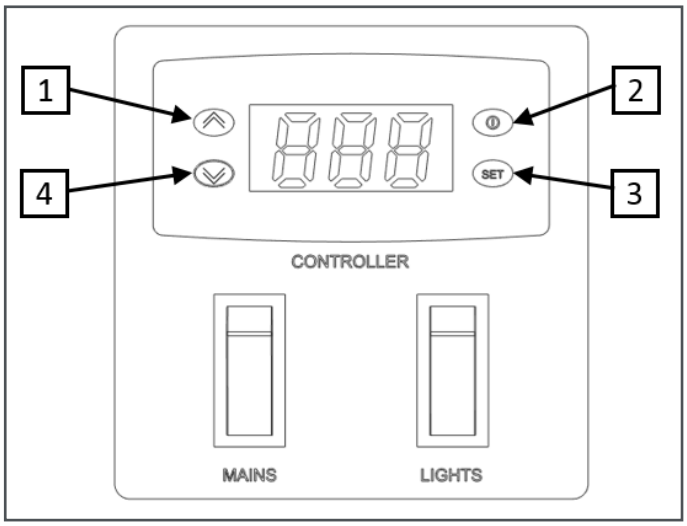

Figure 1 - Diagram showing the control switches and the controller display screen

2.3. PULLING DOWN TO TEMPERATURE

Getting to Temperature

Once the refrigeration has been turned on the unit will start to cool the air inside the unit down to the required temperature (determined by the set point).

The air temperature in the unit is displayed on the controller screen.

Depending on the ambient temperature, allow the cabinet approximately 30 minutes to cool to the required temperature before loading.

2.4. LOADING THE CABINET

When loading the base and shelf panels, load evenly across the width. For maximum base and shelf loadings, see section 7, Appliance Specification Table. Exceeding these loadings, or loading the shelves unevenly will result in damage to the unit..

Caution:

Be careful not to over pack the cabinet and restrict the airflow from the perforated back panel, as this will affect the efficiency and effectiveness of the refrigeration system.

Caution:

Never place anything over the air intake grille at the front of the base shelf, as this will restrict the airflows around the cabinet. This will cause a reduction in performance and may cause permanent damage to the system.

Warning: The cabinet must not be moved when loaded.

2.5. ADJUSTING THE UNIT TEMPERATURE (SET POINT)

The refrigeration system is controlled by a digital temperature controller, it is factory set to 2°C, but can be adjusted between 0 & 8°C.

Displaying the Set Point.

(a) The current temperature set point is displayed by pressing the **SET** button (**3**) twice.

Adjusting the Set Point

(**a**) Press the '**SET**' button (**3**) twice and then press the up and down arrow buttons, (**1**) & (**4**) to increase or decrease the set point respectively.

(**b**) Once the desired set point value is displayed on the controller, press the 'STANDBY' button (2) twice to display the air temperature.

2.6. DEFROSTING

- All refrigeration systems frost up when operating.
- This unit is programmed to defrost periodically.
- No manual defrost is required.
- The refrigeration system will automatically defrost every few hours for approximately 30 minutes.
- The controller will display '**def**' during the defrost cycle.
- Water collected from the defrost operation is evaporated off within the appliance.

2.7. OVERNIGHT MODE

The unit is fitted with a night blind (standard) which can be pulled down overnight to protect the contents and reduce energy consumption.

With all power removed, there is the potential that, overnight, a build-up of ice/frost/condensate in the refrigeration system can result in the unit flooding.
To prevent this there are two options:

1. With the Refrigeration off

- Set the **MAINS** switch set to the **ON** position
- Set the **LIGHT** switch set to the **OFF** position
- Press the Controller On/Off Button (**2**) to turn off the Controller.

2. With the Refrigeration running

- Set the **MAINS** switch set to the **ON** position
- Set the **LIGHT** switch set to the **OFF** position

In either case power is maintained to the condensate boil off system and therefore any build up is prevented.

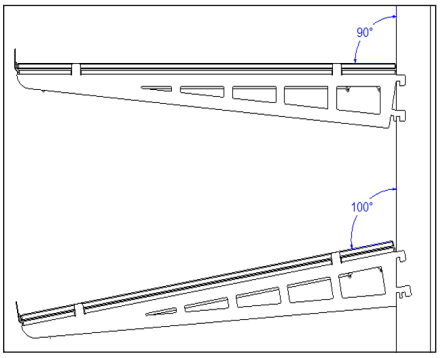

Figure 2 - Shelf adjustment

2.8. SHELF POSITION AND ANGLE ADJUSTMENT

The position and angle of the glass shelves can be adjusted to suit the customers' requirements.

Adjusting the Shelf Angle

(a) This operation may require two people.

(b) Remove all items from the shelf.

(c) Lift the shelf brackets up to the top of the mounting slots and rotate the bottom of the bracket to set the shelf either horizontal, or angled down.

(d) Push the shelf bracket down to locate the bracket, ensure the bracket is fully located and the shelf is level and even across both brackets.

Adjusting the Shelf Position

(a) This operation may require two people.

(b) Remove all items from the shelf.

(c) Lift the shelf brackets up to the top of the mounting slots and pull the shelf bracket out of the mountings.

(d) Move the bracket to the required location and push back into the mounting slots, adjusting the angle as required (see previous instructions). Ensure both bracket mounting tabs are located into a slot in the rear columns

(e) Check the shelf is level and secure before reloading the shelf.

(f) The possible positions of each shelf are restricted by the wiring to the shelf lighting.

3. CLEANING

Caution: child safety

Cleaning and user maintenance shall not be made by children.

Warning: do not jet wash or steam clean

This the appliance must not be cleaned with a jet wash or steam cleaner.

Warning: switch off and unplug

The unit must be switched off and unplugged from the electrical supply 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. Wipe over with a cloth, rinsed well with clean water, to remove any residue and dry the surfaces 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 the 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 above instructions will result in continuous good looks!

4. MAINTENANCE

Trained person

Maintenance shall be carried out by a trained competent person who is wearing the appropriate PPE (personal protect equipment).

Caution: Child safety

Cleaning and user maintenance shall not be made by children.

Warning: switch off and unplug

You must switch off and disconnect the appliance from the electrical mains supply before carrying out maintenance or removing any covers or components which have been fastened using screws.

4.1. CLEANING THE CONDENSER

The condenser system will pick up dust and debris from the air, which ***will*** build up on fins of the condenser. This will cause the condenser to lose effectiveness over time and block up if not removed.

Note: The frequency of checking, and cleaning, the condenser varies between installations and depends on the positioning of the unit, the amount of time the unit is run during a day and the number of people walking past in front of the unit.

In installations where the units are on for 24 hours a day and have a high volume of people passing in front of the unit, this cleaning may be required once a week. It is, therefore, advisable to check weekly when first installed, to determine the appropriate cleaning frequency, two to four weeks is quite common.

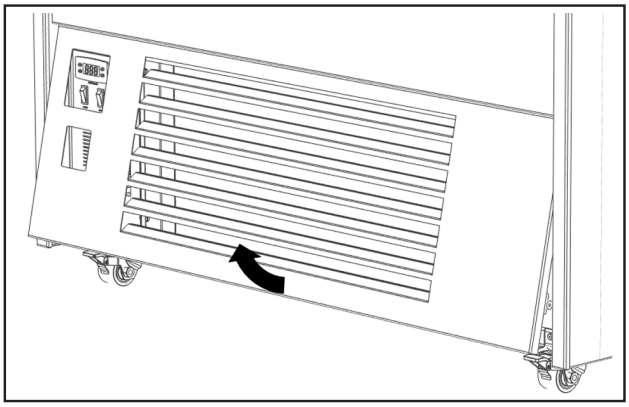

Figure 3 - Access Panel removal for Condenser cleaning

Access:

To access the condenser, for cleaning, remove the Condenser Access Panel at the front of the unit, this is only clipped in place and can be easily removed. To remove the Condenser Access Panel, pull the bottom forward and, once unclipped, lower clear of the catch, see Figure 3.

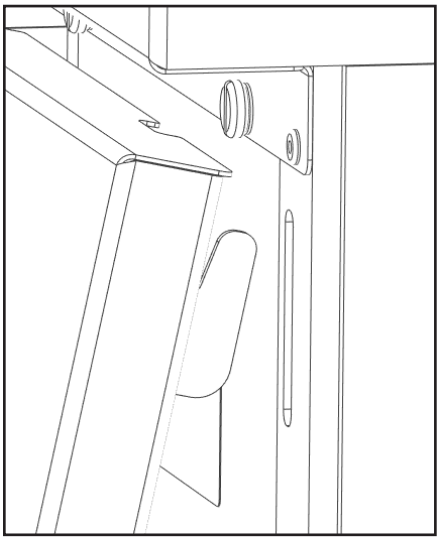

Figure 4 - Condenser Cover Hatch

Cleaning:

To clean the condenser, use a brush attachment on a vacuum cleaner. Care must be taken not to damage the condenser fins, the dust needs to be removed gently, do not use force or stabbing motions with the brush.

For deeply embedded dust and dirt the use of a special fin brush, to go down between the fins, may be required, or the use of a specialist contract cleaning company.

The condenser is made up of closely packed metal fins that can present a cut hazard, the use of strong industrial protective gloves is recommended

Replacing the Condenser Access Panel:

Once the Condenser has been cleaned, replace the Condenser Access Panel, by positioning the cover catch (see Figure 4) into the location slots on both sides, pushing up and then rotating the bottom in until it locates into the spring clips, a firm push may be required to clip into place.

Warning: Failure to clean the condenser regularly will result in the refrigerant in the appliance not being cooled. The refrigerant will over heat and activate the high pressure cut out switch, turning the refrigeration system off. The cut out is self-resetting, but it will repeatedly activate if the condenser is not cleaned. If the appliance appears to be working, but is not cooling correctly, check the condenser.

Damage caused by poor maintenance and cleaning of the condenser is not covered by your Victor warranty, see Section 5 (Warranty). Call out of an engineer under warranty that proves to be a blocked condenser due to poor cleaning will be charged for.

4.2. CLEANING THE BOTTOM OF THE CABINET AND THE EVAPORATOR

The panels at the bottom of the cabinet can be removed for cleaning. This also allows access to the evaporator coil for cleaning.

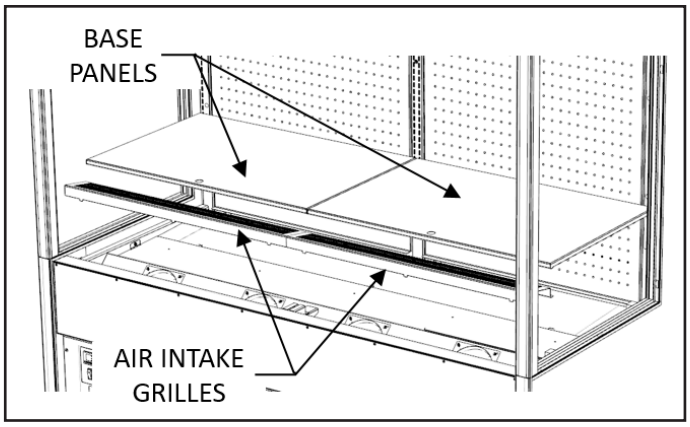

Figure 5 - Removing the cabinet base

Removing the Cabinet Base

(a) The Base Panels can be lifted out of the unit.

(b) Lift the Air Intake Grilles out of the unit.

4.3 CLEANING THE EVAPORATOR

Note: This unit has two electrical power supplies ensure both are isolated, by removing both electrical mains cables from the power supply sockets, before any work commences.

The evaporator will require cleaning every three to six months

(a) Ensure the unit is turned off and isolated, before attempting to clean the Evaporator.

(b) Remove the Base panels - see Figure 5.

(c) Remove the two screws securing the Fan Baffle, using a flat bladed screw driver.

(d) Lift the Fan Baffle clear. Note the Fans will remain connected to the power supply - take care not to strain or damage the connections.

(e) Lift the Evaporator baffle clear of the unit.

(f) There is now clear access to be Evaporator for cleaning etc.

(g) Reverse the above process to replace the panels.

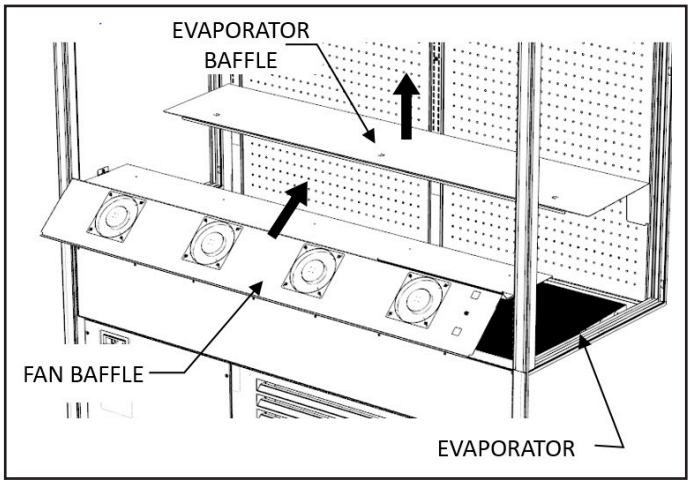

Figure 6 - Evaporator access

4.5 REPLACING THE LIGHTS

The unit is fitted with LED array strip lighting. The LED array is replaceable.

Note: this unit has two electrical power supplies ensure both are isolated, by removing both electrical mains cables from the power supply sockets, before any work commences.

(a) Turn off power to the unit.

(b) Remove the LED strip from the unit (this is held on magnetic brackets)..

(c) The LED strip can be made of several pieces, chained together.

(d) Unplug the lead and/or adjacent LED lights.

(e) Replace the faulty strip.

(f) Reverse the process to fit the new strip.

Yearly Safety Check

You should have your appliance inspected and tested for electrical safety at least once a year as required by the Electricity at Work Regulations.

Electrical Mains Lead

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. *Do not use if the supply cord is damaged*.

5. 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.

6. ENVIRONMENTAL CONDITIONS

This appliance contains electrical components and should be used and stored indoors only under the conditions listed in the table below.

Environmental	
Temperature (Storage)	5°C - 35°C
Relative Humidity (Storage)	Max. 80% up to 31°C decreasing linearly to 50% at 40°C
Temperature (Operational)	16°C - 25°C
Relative Humidity (Operational)	60% Max
Altitude	Not exceeding 2000m
Electrical Supply	Voltage fluctuation not exceeding +10% - 6% (230V)

7. SPECIFICATION

This appliance contains electrical components and should be used and stored indoors only under the conditions listed in the table below.

The Model Number

Model Code	Model size	Type code
4 letter model code	2 or 3 digit size code	4 letter type code
Model Code:	**Model Size:**	**Type Code:**
MAXI - Maxiline Refrigerated appliance	120 - 1200mm width 150 - 1500mm width	**SLIM** - Slim version

Appliance Fuse Specification		
Fuse	Plug 1	13A (Type - BS1362)
	Plug 2	13A (Type - BS1362)
Internal fuses	F1	2.0A (38 x 10mm)

Appliance Specification					
Model:	Unit Weight (Unloaded)	Max Load (Base)	Max Load (Each shelf)	Supply Voltage (Vac)	Max Current / Power
MAXI12-SLIM	200Kg (approx)	35Kg	25Kg	220-240/50Hz (two supplies)	13A (two circuits)
MAXI15-SLIM	225Kg (approx)	44Kg	30Kg	220-240/50Hz (two supplies)	??A (two circuits)
MAXI18-SLIM	250Kg (approx)	50Kg	35Kg	220-240/50Hz (two supplies)	13A (two circuits

Note: The Refrigerated Display Cabinet can be supplied to run on a 60Hz supply. If the cabinet is a 60Hz version it is specified on the data labels.

Refrigeration System Specification					
Model:	Refrigerant	Refrigerant Charge (g)	Max allowable Pressure (PS) (bar) (PS) Low	(PS) High	Pressure switch activation (bar)
MAXI12-SLIM	R452a	1320	24.8	24.8	27.6 +/- 1.0
MAXI15-SLIM	R452a	????	24.8	24.8	27.6 +/- 1.0
MAXI18-SLIM	R452a	2 x 1160	24.8	24.8	27.6 +/- 1.0

Note: Any pressure strength testing/tightness testing must be carried out in accordance with BSEN 378-2.

8. UNIT DIMENSIONS

Unit Dimensions				
Model	Overall Width (mm)	Overall Height (mm)	Overall Depth (mm)	Wall Clearance (mm)
MAXI120-SLIM-WEN	1198	1950	600	75
MAXI150-SLIM-WEN	1498	1950	600	75
MAXI180-SLIM-WEN	1798	1950	600	75

Note - SER..SW (wall style units) must be positioned 150mm from the rear wall, and are fitted with a spacer to ensure the gap is maintained.

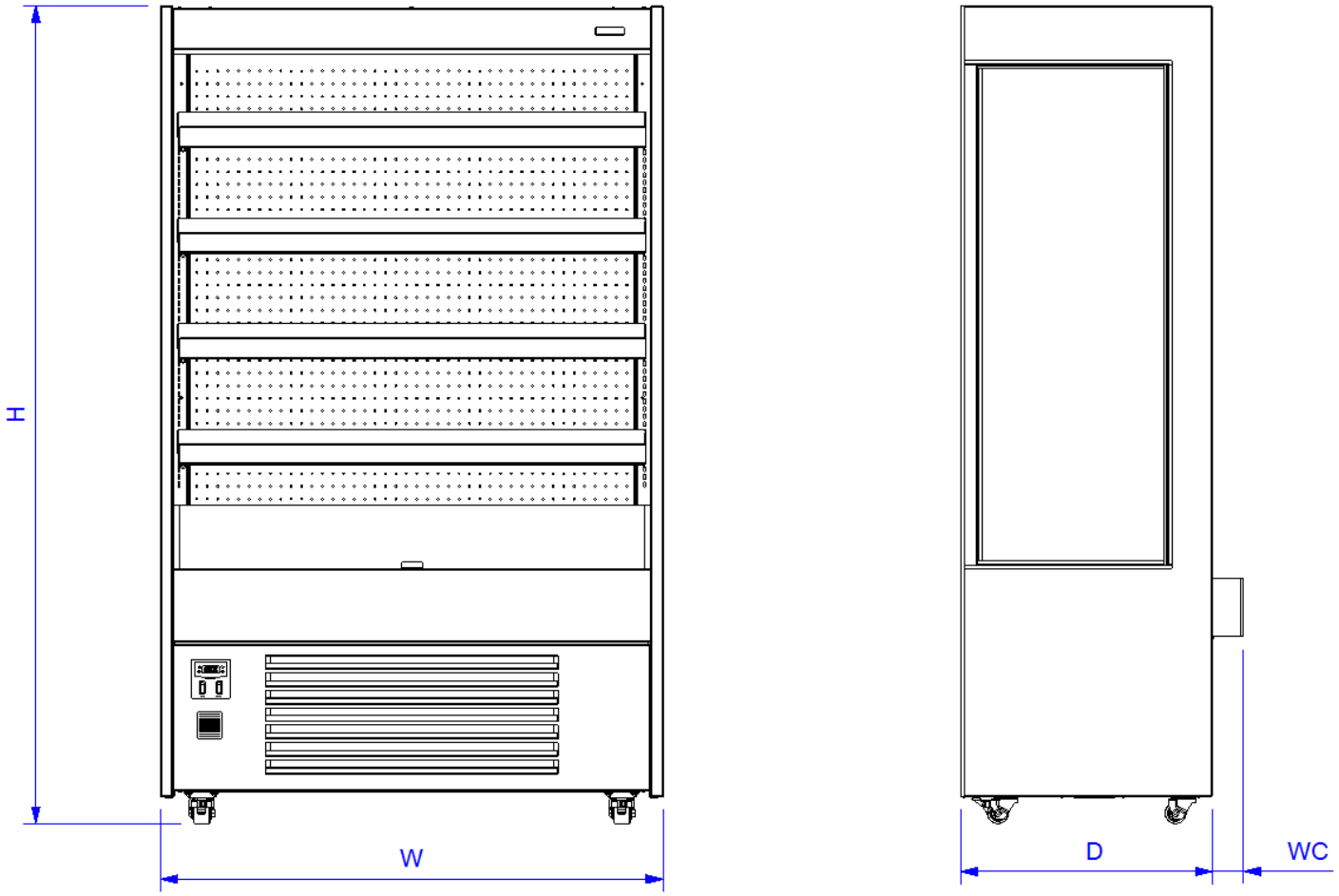

Figure 7 - Unit dimensions

9. SPARE PART ORDER CODES

When ordering any spare parts from your distributor always quote the model and serial number.

This can be found on the data label affixed close to the mains lead connection point to your product. It is also advisable to make a note of these numbers in the space provided on the front cover of this manual.

The most common spare parts and their order codes are listed in the following tables. If you are unsure of your Victor product model number check your data label and Section 7 of this manual.

Spares order codes - 600mm wide cabinets

	MAX120-SLIM	MAX150-SLIM	MAX180-SLIM
Compressor (50Hz)	72-0266	72-0801	72-0264
Condenser Unit	72-0271	72-0271	72-0900
High Pressure Cut out	24-0180	24-0180	24-0180
Dryer	60-0181	60-0181	60-0181
Access fittings	61-0211	61-0211	61-0211
Control Box Fan	62-0179	62-0179	62-0179
Evaporator Coil	61-0540	61-0521	61-0523
Evaporator Fan	62-0181	62-0181	62-0181
Evaporator Fan Guard	60-1004	60-1004	60-1004
LED Light (260mm)	n/a	26-0159	n/a
LED Light (738mm)	n/a	n/a	26-0192
LED Light (860mm)		26-0162	
LED Light (960mm)	26-0165	26-0165	26-0165
LED driver (100W)	26-0174	26-0174	n/a
LED driver (75W)	n/a	n/a	26-0172
LED driver (50W)	26-0171	26-0171	26-0171
LED lamp Connecting Cable (Shelf)	26-0163	26-0163	26-0163
LED lamp Connecting Cable (Side)	26-0185	26-0185	26-0185
Refrigeration Switch Green	60-0210	60-0210	60-0210
Digital Controller	60-2003	60-2003	60-2003
Boil-off tray element	22-0308	22-0308	22-0308
Fuse F1 (2A)	28-0044	28-0044	28-0044
Fuse Holder	28-0047	28-0047	28-0047
Contactor	24-0046	24-0046	24-0046
Mains Lead	23-0150	23-0150	23-0150
Timer Relay	n/a	n/a	24-0309
Casters swivel (Brake)	52-0233	52-0233	52-0233
Casters swivel	52-0232	52-0232	52-0232
Night Blind	62-1210	62-1211	62-1212
Terminal End Glazed (RH – from front)	A0002971Q	A0002971Q	A0002971Q
Terminal End Glazed (LH – from front)	A0002972Q	A0002972Q	A0002972Q
Front Riser	65-2347	65-2348	65-2349
Ticket Strip	53-0506	53-0507	53-0508

10. INSTALLATION

10.1. UNPACKING AND ASSEMBLY

All protective coating used on stainless steel surfaces of the unit must be removed. The exposed surfaces can then be wiped clean with a damp cloth, using a mild detergent or soap if necessary, as detailed in Section 3 Cleaning.

Do not use any abrasive material or form of bleach for cleaning purposes.

10.2. POWER SUPPLY

This unit is supplied with two power supply cables. These need to be connected to appropriate 13Amp sockets, supplied from a single phase.

10.3. INSTALLATION

Castors are fitted to allow the unit to be easily moved to where it is to be used. The casters at the rear of the unit can be locked so the unit remains static whilst in use. Locking castors must be locked before it is plugged into the electrical power supply.

This unit is supplied with rear spacers to ensure the unit is positioned the correct distance from the wall, preventing the air discharge from being blocked. Removing these spacers will result in damage to the refrigeration system.

Warning: Position away from heat sources - Do not site the appliance in the immediate vicinity of a heat source,

Do not site the appliance where warm/hot air can be drawn into the cool air inlet of the appliance, failure to ensure a good supply of coolant air below 25°C can result in the refrigeration system over heating and cutting out. This appliance is fitted with a refrigerant pressure cut-out that ***will*** activate and switch the appliance off when the refrigeration system inside cannot cool correctly.

Caution: Air vents

Do not position the appliance so as to obstruct the air vents on either the operator or customer sides, or the vents in the plinth, of the appliance (as applicable). Do not place anything in front of the air vents as to obstruct them. Adequate airflows are vital to the correct functioning of the refrigeration system.

Caution: Strong draughts

Do not place the appliance in areas subject to strong draughts or under air conditioning systems.

Caution: High humidity

Do not place in areas subject to high humidity (e.g. conservatories) as the appliance will act as a de-humidifier, and create excessive amounts of water.

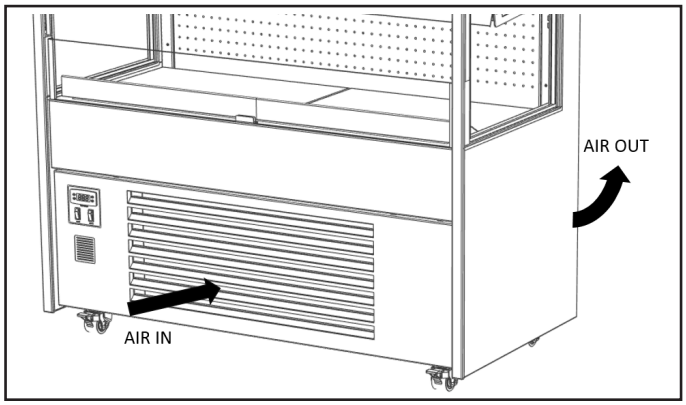

Figure 8 - Unit Air Flow

Warning: Electrical supply voltage

The appliance is fitted with a 13 Amp fused plug and only requires connection to a 13 Amp socket outlet. This model is suitable for 220 - 240V A.C. 50Hz supply only. Ensure that the electricity supply is as stated on the model's data plate.

Warning: Electrical earthing

This unit must be earthed, do not touch internal wiring.

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

Green and Yellow - Earth (E)

Blue - Neutral (N)

Brown - Live (L)

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

EC DECLARATION OF CONFORMITY

In accordance with BS EN ISO 17050 -1:2010

We of

Victor Manufacturing Limited
Prospect Works, Off South Street, Keighley BD21 5AA

in accordance with the following Directive(s):

2006/42/EC:	Machinery Directive (MD)
2014/30/EU:	Electromagnetic Compatibility Directive (EMC)
2011/65/EU:	Restriction of the use of certain Hazardous Substances (RoHS)

hereby declare under our sole responsibility that:

Appliance(s): **Maxiline Multideck Refrigerated Display**

Model number(s): **SEMT15SW • MAXI15** • MAXI12****

is/are in conformity with the applicable requirements of the following documents

Ref. No.	Title	Edition/date
BS EN 60335-1	Household and similar electrical appliances Safety - Part 1: General requirements	2012 +A11:2014
BS EN 60335-2-89	Part 2-89: Particular requirements for commercial refrigerating appliances with an incorporated or remote refrigerant condensing unit or compressor	2010
BS EN 378-2	Refrigerating systems and heat pumps Safety and environmental requirements Part 2: design, construction, testing, marking and documentation	2016
BS EN 61000-6-1	Electromagnetic compatibility (EMC). Generic standards. Immunity for residential, commercial and light-industrial environments	2007
BS EN 61000-6-3	Electromagnetic compatibility (EMC). Generic standards. Emission standard for residential, commercial and light-industrial environments	2007 +A1:2011

I hereby declare that the equipment named above has been designed to comply with the relevant sections of the above referenced specifications and is in accordance with the applicable Essential Requirements of the Directives.

The Technical Documentation for the above named machinery is available from Victor Manufacturing Ltd at the above address.

Signed:

Name:

Position:

Location

On:

Certificate No.
VDC-0034(2)