

## SYNERGY DROP-IN HEATED UNITS SUPPLIED WITHOUT CONTROL BOX

### MODEL NUMBERS

WDHHP2 • WDHHP3 • WDHHP4

WDHHP5 • WDHHP6 • WDHBM2

WDHBM3 • WDHBM4 • WDHBM5

WDHBM6 • WDHBD2 • WDHBD3

WDHBD4 • WDHBD5 • WDHBD6

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

The heated drop in unit is not a finished product and needs to be completed by building it into a counter.

**The final electrical connection must be completed by a qualified electrician.**

The heated drop in unit is supplied with a 3-core cable attached plus a loose energy regulator that needs to be mounted into a control panel.

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.

A suitable electrical supply; 230 - 240V 50 Hz single phase AC, via 1.5mm<sup>2</sup> flexible copper conductors (L, N & E), is required. 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**.

#### You need to provide an earth connection to:

(a) Either the control panel if it is a conductor, or the energy regulator boss, if the panel is a non-conductor.

(b) And the glass hot plate via the green & yellow wire of the 3-core cable attached to the heated drop in unit.

Fix the energy regulator through a 12.7mm diameter hole with 2 anti-rotation holes as per the sketch on the wiring diagram. Fasten using a spring washer, flat washer and nut.

Connect up the heated drop in unit via the energy regulator as shown in the wiring diagram.

Terminate the end of the wires with 6.35mm AMP tags, ensure that the crimps are of good quality and they are a tight fit on the terminals. Use a piggy back AMP tag on the mains in neutral - tap off the piggy back for the neon. Fit the control knob on the spindle matching the D on the knob with the spindle shaft.

**Please note: You are responsible for the electrical safety of the installation and that you should carry out the necessary electrical safety tests on completion of the installation, as required by the Electricity at Work Regulations.**

### 3. USE AND BEST PERFORMANCE

#### GLASS HOT PLATE (Where purchased)

**The temperature of the Glass Top section is adjusted by the control knob. To obtain the best performance, the following procedure is suggested:**

Heating is by an element located under the Glass Top. The element which heats the Glass Top is adjusted by a control knob, which may be varied to meet the individual requirements.

(a) Pre-heat the Glass Top on full for approximately 30 minutes before putting containers and their contents onto the Glass Top.

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

It is recommended that all containers used on a Glass Top are flat bottomed, to obtain maximum heat transfer from the Glass Top to the container.

Containers should be lifted onto the Glass Top and lifted off the Glass Top, as sliding containers across the glass can result in scratching and gouging of the glass. Containers should not be dropped onto the glass as this can result in breakage of the glass.

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

#### **BAIN MARIE (Where purchased)**

The temperature of the Bain Marie section is adjusted by a control knob located on the control panel. To obtain the best performance, the following procedure is suggested:

**Warning: It is essential that models which are dry heat only are not filled with water.**

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 15 minutes before putting gastronorm containers and their contents into position. Place containers in any unused sections to prevent heat loss.

(b) 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.**

---

#### **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.

**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.**

The internal lamp is replaceable, to access the lamp, remove the wire rack and unscrew the lamp.

You should have the various items in your appliance 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](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  
Tel: 01274 722125  
Email: [sales@victormfg.co.uk](mailto:sales@victormfg.co.uk)



TELEPHONE  
01274 722125

EMAIL  
[sales@victormfg.co.uk](mailto:sales@victormfg.co.uk)

WEBSITE  
[www.victoronline.co.uk](http://www.victoronline.co.uk)