

HOT DRAWER TABLE TOP UNIT / 2 DRAWER

MODEL NUMBERS

HD40TT2 • ZT01E

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

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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:

Thank you for buying a Victor product. You can expect many years of reliable use from your purchase, providing the operating, cleaning and maintenance instructions are followed. Failure to follow these instruction may affect the warranty.

Following this manual will ensure the safe installation, operation and maintenance of the Victor product. Check that the model number of your product, as printed on the data label, matches to one of the model numbers listed on the instructions.

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

TABLE TOP APPLIANCE

This appliance is designed for static use on a table top or counter top.

Warning: Fire prevention

Where this 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. **Combustible materials must not be stored on and/or around this appliance.**

Caution:

Ensure the drawers can be full opened to allow access to the produce. The front of the appliance is to be unobstructed. A minimum clearance of 200mm to each side and above the appliance, is required for ventilation. No vents are to be obstructed in positioning the appliance.

Warning: Hot Surfaces

During operation the appliance will get hot, this must be taken into consideration when positioning this appliance. **Do not place combustible or low melting point items on, or against, the unit during operation.**

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. 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)

3. 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.**

The Heated Drawers are only to be used to re-heat and hold ready cooked products at a temperature to comply with the Food Hygiene Regulations.

To obtain the best performance, follow the procedure below:

- (a) Plug the appliance into the electrical mains supply.
- (b) Switch on via the rocker switch, located at the front of the appliance. The lamp on the switch will illuminate and the fan can be heard to start.
- (c) Before adding any produce, turn the control knob to the full position and pre-heat for 30 minutes.
- (d) Load the appliance with produce. Produce to be precooked hot food above 63°C.
- (e) Continue to operate the appliance on full for up to 60 minutes (This time period may vary depending on the produce).
- (f) Periodically measure the core temperature of the produce within the Heated Drawers using a calibrated food temperature probe, it is good practice to allow the core temperature to rise to 70°C to 72°C for at least two minutes.
- (g) Turn the control knob down to the desired temperature.
- (h) To comply with food hygiene regulations, hot food must be held above 63°C. Many factors will determine the best control knob position, such as the turnover of produce loaded, location of the appliance and the frequency of the opening and closing of the drawers. Experience from using the Heated Drawers will soon show the best setting for any given occasion.

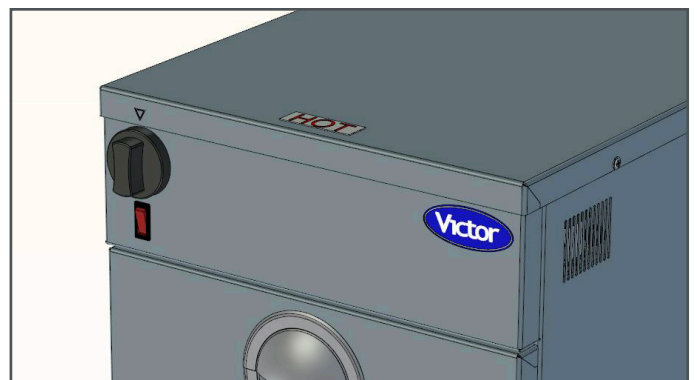


Fig 1 - Front controls of the Heated Drawer Unit

4. 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!

REMOVING AND REPLACING THE DRAWERS FOR CLEANING

The drawers may be removed to allow the inside of the unit to be cleaned.

Do not remove the drawers whilst the appliance is at a high temperature. Switch off and allow the appliance to cool to ambient temperature before removing the drawers.

Removing the Drawers

- (a) Fully extend the drawer to be removed.
- (b) Remove the pans (size will vary on application).
- (c) Remove the four thumbscrews on the underside of the drawer, see Fig. 2
- (d) The drawer can now be removed from the runners.

Replacing the Drawers

- (a) Sit the drawers on the runners
- (b) Line up the indicators on the side of the drawer wrap with the carrying brackets on the runners, see Fig 3.
- (c) Secure the drawers with the four thumbscrews on the underside of the drawers.
- (d) Place the pans back into the drawer.

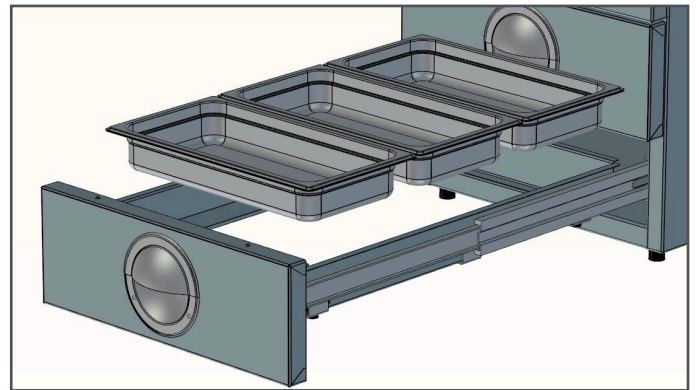


Fig 2 - Drawer removal detail

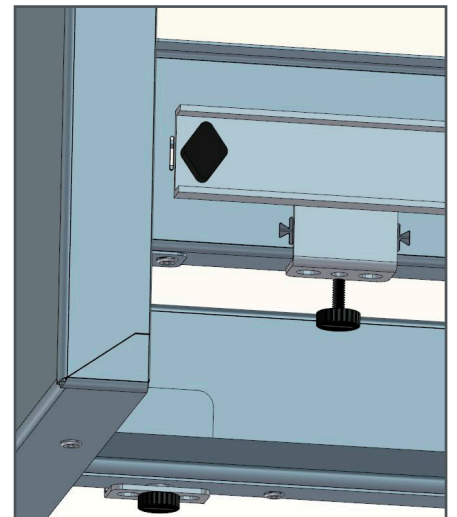


Fig 3 - Thumbscrew fitting detail

5. MAINTENANCE

Caution: child safety

Cleaning and user maintenance shall not be made by children.

Warning: switch off and unplug

The unit must be switched off and unplugged from the electrical supply before cleaning.

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.*

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. 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	-5°C - 35°C
Relative Humidity	Max. 80% up to 31°C decreasing linearly to 50% at 40°C
Altitude	Not exceeding 2000m
Electrical Supply	Voltage fluctuation not exceeding 10%

8. SPECIFICATION

Appliance Specification	
Weight (unloaded)	33Kg
Capacity (Container options per drawer)	1 x GN 1/1
Supplied separately	2 x GN 1/2
Containers max 65mm Deep	1 x GN 2/3 + 1 x GN 1/3 3 x GN 1/3
Dimensions (W x D x H)	405 x 680 x 440mm
Maximum Load	3.5Kg per drawer
Supply voltage	220-240 V AC
Maximum. Current	2.2A
Power	0.55Kw
Fuse (plug)	13A (TYPE - BS1362)

9. SPARE PARTS

Spare parts are available for all models of equipment. These can be obtained by contacting either your distributor or Victor Manufacturing Ltd. When ordering any spare parts 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 follow table.

Spares Order Codes	
	HD40TT2
Mains lead 2	3-0150
Mains lead strain relief bush	35-0020
Mains lead terminal block	27-0030
Foot	54-0030
Drawer Runners (Pair)	53-0395
Heating element	22-0372
Fan	60-1008
Rocker Switch	24-0040
Thermostat	24-0320
Thermostat knob	53-0264
Thumbscrew	72-0382

10. TROUBLESHOOTING

Appliance not heating up

The Rocker Switch lamp is off	Check the unit is plugged into a live socket.
	Check the socket is turned on.
	Check the appliance Rocker Switch in the ON position.
The Rocker Switch lamp is on	Check the thermostat dial is set to full.

The unit is not maintaining the food temperature

The thermostat is set too low	Increase the thermostat setting
The drawers are not shut	Check for obstructions and close the drawers fully.

The drawers will not shut

There is an obstruction inside the unit	Remove the drawers and clear the obstruction
There is an obstruction in the drawer runner	Remove the drawers and clear the obstruction from the runners.

If you are unable to resolve the problem you are experiencing, after following the above checks and ensuring the unit is being operated correctly, then contact the Victor Manufacturing Ltd Warranty department (contact details on the rear of this booklet).

IN THE UNLIKELY EVENT 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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