

Victor

OPERATOR/INSTALLATION MANUAL: EVOLUTION HEATED RETAIL DISPLAY CABINET

MODEL NUMBER: SEH60ED1, SEH60SW, SEH60SPD1
SEH90ED1/2, SEH90SW, SEH90SPD1/2
SEH120ED2, SEH120SW, SEH120SPD2
SEH150ED2.



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 REFERENCE, THIS CAN BE FOUND ON PRODUCT DATA LABEL

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 contains instructions 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.

Instructions for unpacking and installing your new Victor product are located towards the rear of the manual (see section 10 - INSTALLATION).

	SYMBOLS USED IN VICTOR PRODUCT MANUALS
	Read instruction manual
	WARNING: Electrical danger
	WARNING: Fire prevention
	WARNING: Hot Surfaces
	WARNING: Read instruction alongside this symbol
	CAUTION: Air vent, Do not obstruct
	WARNING: Heat source
	CAUTION: Strong draughts
	CAUTION: Humidity
	WARNING: Do not jet wash or steam clean
	Refrigeration operation specification
	Recommended PPE. Gloves, Dust mask, Safety glasses

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

This unit is only to be used to hold hot ready cooked products at a temperature to comply with the Food Hygiene Regulations.

This unit is not designed to heat up products from cold/ambient temperatures.

This unit has been designed to display ready prepared food for sale and to give the operator maximum control over the temperature at which the food is held.

2.2. START-UP PROCEDURE

To obtain the best performance, follow the procedure below,

- (a) Ensure the unit is connected to the power supply.
- (b) Locate the unit controls, either on the rear of the unit, or (Wall style – SEH..SW units) under a 'pop off' cover on the front of the unit.
- (c) Turn the unit on using the 'Power' Switch. This switches on and off all power to the heating and lighting.
- (d) Check the MCB is set to the ON position (on rear of unit) – see Figure 7 – Resetting the MCB.
- (e) If required, turn the Fan switch on to activate the circulation fans. **This is the recommended method of operation.**
- (f) All controllers will retain their previous temperature settings. On first use this will be the factory setting (85°C – Enclosed / 100°C – Open Fronted).
- (g) The empty unit will take approximately 60 minutes to reach set operating temperatures. Before placing any product on the shelves, make sure the displays are showing the set operating temperatures, or at a stable maximum (see below).
- (h) It is possible that, given variations in environmental conditions and the electrical power supply, the temperature display will not achieve the set point. This does not indicate that the unit is faulty, only that the unit is running at full power.
- (i) The temperature displays indicate the air temperatures coming from the vents at the front of the shelves **NOT THE PRODUCT TEMPERATURE**. The air temperatures where the product is displayed will be lower (by around 10-15°C for an enclosed unit and more on an open fronted unit). The required setting to suit each customer's product can be found through experimentation.
- (j) When loading, the product it should only be placed up to 50mm in from the left and right hand edges of the shelves, as there is no heating in these areas.
- (k) The operating temperature of each shelf, and the deck area, can be controlled individually by adjusting the appropriate controller, see Section 2.3.

Note – The unit is primarily designed to maintain an even product temperature across all shelves, by setting all shelves to the same set point. Some variation in the product temperatures on different shelves can be achieved by altering the individual shelf set points, but the temperature variation is limited.

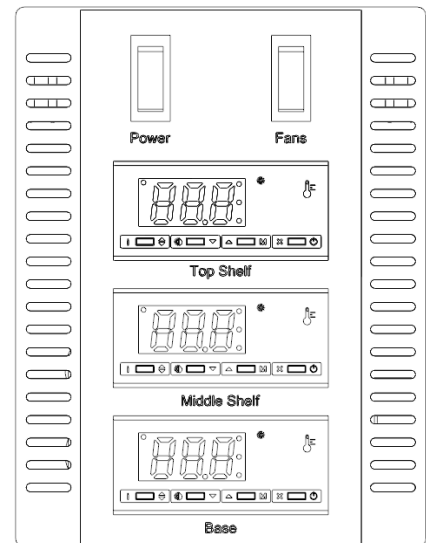


Figure 1 - Details of Control panel

2.3. ADJUSTING THE UNIT TEMPERATURE (SET POINT)

To adjust the operating temperature, follow the procedure below:

- (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 between 65°C and the unit maximum.
- (c) Once the desired set point is reached, release all buttons and the display will revert to current temperature.

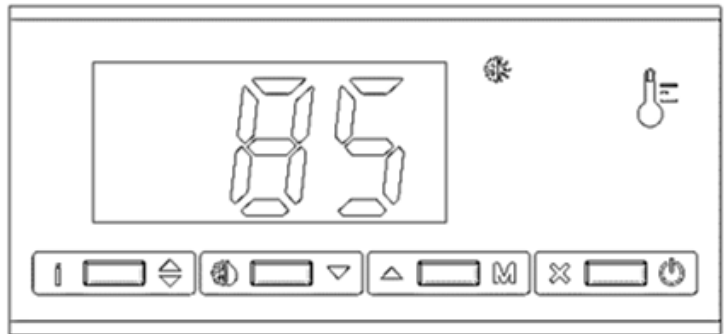


Figure 2 - Controller Detail

2.4. TURNING THE FANS ON AND OFF

This unit utilises fans to ensure the heated air is circulated evenly around the unit, and the product.

It is recommended that the fans are always turned on for best results.

The fan can be turned off if not required by selecting the Fans switch off position.

2.5. USE OF REAR DOORS DURING OPERATION

Units with rear doors only, the doors open to facilitate loading and cleaning.

Whilst the unit is running, the doors must be kept closed, and only opened for a minimum of time, for loading and unloading.

Running the unit with the doors open, or keeping the doors open for excessive time, will result in the unit running inefficiently and at a lower temperature than required.

2.6. MOISTURE TRAY

Enclosed Units only, this optional extra will add moisture into the product held in the unit.

- Continued use will determine how frequently the Moisture tray needs refilling.
- The Moisture Tray should be refilled before it is empty.
- Do not attempt to fill the Moisture Tray without removing the cover,
- **TAKE CARE** the cover will be hot during operation.
- Take care not to overfill the Moisture Tray.
- Ensure the Cover is refitted correctly after filling.

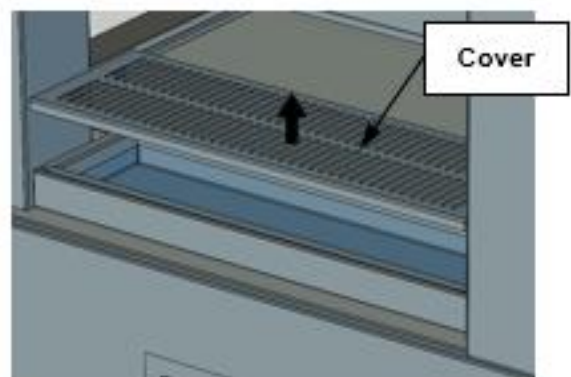


Figure 3 - Moisture Tray

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.

Do 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 or other such effects may appear and permanent damage may be caused. If bleach is used inadvertently, remove with a cloth rinsed in clean water.

Do not splash the appliance with bleach when cleaning around the counter. If you do, wipe the surface immediately with a cloth rinsed in 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!

3.1. CLEANING UNDER THE SHELF AND BASE COVERS

DO NOT DO THIS UNTIL THE UNIT HAS BEEN UNPLUGGED AND ALLOWED TO COOL.

The covers over the shelves and base heating area are designed to be removable for cleaning.

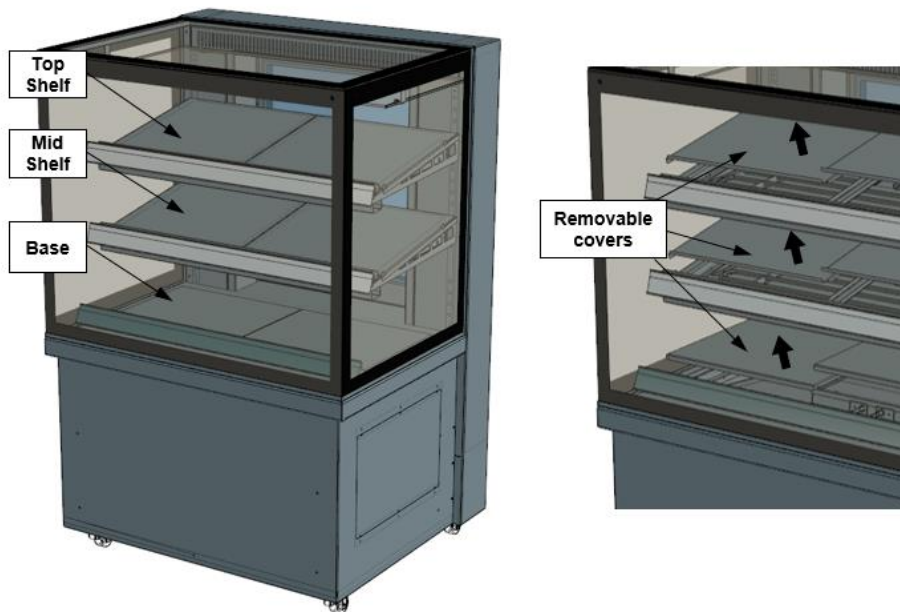


Figure 4 - Remove Shelf Covers

Removing the Shelf and Base Covers

- (a) Each Cover plate can be removed for cleaning and allow access to clear around the elements.
- (b) Please note the covers are not interchangeable and have to be returned to their original positions.
- (c) Carefully lift each Cover panel from the unit and store safely.
 - a. 600/900mm wide units - Remove the Right hand (from the customer viewpoint) cover first.
 - b. 1200/1500mm wide units - Remove the Middle cover(s) first.

- (d) In the event of a spillage the Front Vents can be removed to allow full access (see below).
- (e) Replace once cleaning is complete, ensuring the covers are returned to their original positions.

Removing the Front Vent

- (a) Once the Shelf covers have been removed, lift the Support Bar up and remove.
- (b) Pull the Front Vent assembly towards the back of the unit and lift clear.

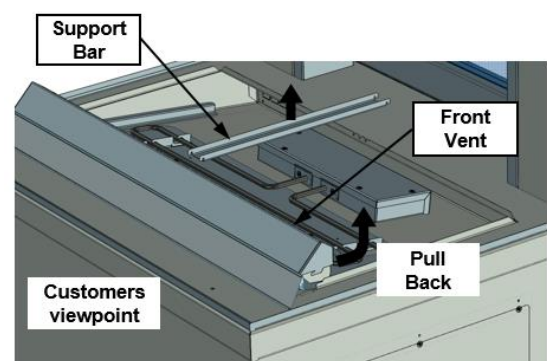


Figure 5 - Front Lip Removal

- (c) There is now full access to the inside of the shelf to clean as required.
- (d) Once Cleaning is complete, replace the Front Vent by locating the Tabs at each end into the slots and pushing firmly forward.
- (e) Replace the Support Bar into the Slots at the front and back of the shelf/base assembly.

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. REPLACING THE LIGHTS

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

- (a) Turn off the power to the unit, and unplug from the supply.
- (b) Unclip the LED strip from the brackets.
- (c) The LED strip can be made of several pieces, chained together.
- (d) Unplug the lead and/or adjacent LED light strips.

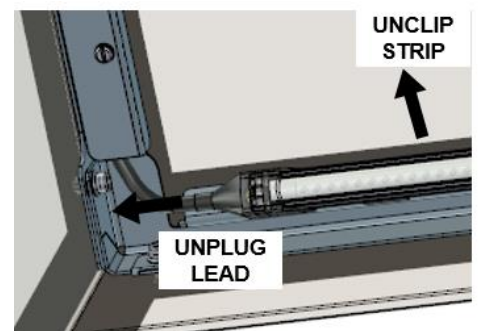


Figure 6 – LED Lamp removal

- (e) Replace the faulty strip.
- (f) Reverse the process to fit the new strip.

4.2. RESETTING THE MCB

The 1200/1500mm wide units only, are fitted with MCB(s) to provide over current protection.

- (a) The MCB(s) are located on the rear of the unit.
- (b) Check the position of the switch (see Green/Red indicator – Green is On).
- (c) Reset as required.

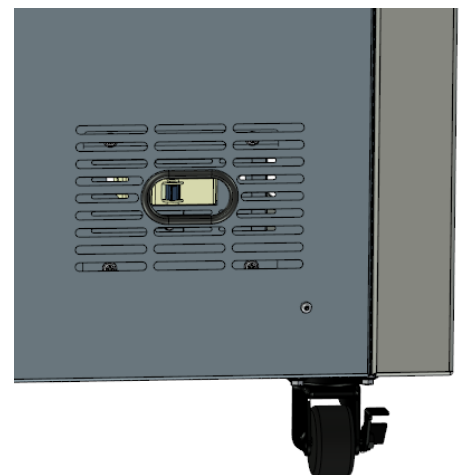


Figure 7 – Resetting the MCB

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

Victor Manufacturing Ltd is renowned for the quality and reliability of its catering equipment and offers warranty on all goods manufactured by the company and supplied by its United Kingdom Distributors.

On-site warranty in case of failure is included in the purchase price, which covers the costs of spare parts and labour from the date of invoice for a period of 12 months.

The Victor Manufacturing Ltd warranty does not affect any legal rights you have against the person who supplied our 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 authorize all warranty repairs prior to the commencement of work. Work carried out on goods prior to authorization will not be covered nor will any resultant damage.

All warranty will be immediately invalidated if in the reasonable opinion of Victor Manufacturing Ltd, unauthorized 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 callout 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 fueled units. 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 (Operation)	16°C to 25°C
Relative Humidity (Operation)	60% Max (at 25°C)
Altitude	Not exceeding 2000m
Electrical Supply Fluctuation	230V AC +10%, -6%

7. SPECIFICATION

The Model Number

Model Code	Model size	Type code	Rear/Door type
3 letter model code	2 or 3 digit size code	1 or 2 letter type code	1 or 2 letter type code

Model Code:

SEH – Square glass, Evolution, Heated.

Type Code:

E – Enclosed Front
SP/S – Self Service (Open front)

Model Size:

60 – 600mm width
90 – 900mm width.
120 – 1200mm width
150 – 1500mm width

Rear/Door Code:

D1 – Single Rear Door (Controls to rear)
D2 – Double Rear Doors (Controls to rear)
W – Wall Style (Controls to front)

Appliance Electrical Connection and Fuse Specification				
Model:	Fuse/Protection			Supply/Plug
	Method	Location	Type	
SEH60...	Fuse	Plug	13A (BS1362)	13A (3 pin)
SEH90..	Fuse	Plug	13A (BS1362)	13A (3 pin)
SEH120..	MCB	Control panel (rear)	16A (TYPE B)	16A (Commando)
SEH150	MCB (x 3)	Control panel (rear)	16A (TYPE B)	32A (Commando)

Appliance Specification						
Model:	Unit Weight (Unloaded)	Max Load (Base)	Max Load (each Shelf)	Supply Voltage (Vac)	Max Current	Max Power
SEH60ED.	120Kg	20Kg	12Kg	220-240/50Hz	8A*	1.9kW
SEH60SPD.	115Kg	20Kg	12Kg	220-240/50Hz	8A*	1.9kW
SEH60SW.	115Kg	20Kg	12Kg	220-240/50Hz	8A*	1.9kW
SEH90ED.	135Kg	20Kg	12Kg	220-240/50Hz	12.5A*	2.9kW
SEH90SPD.	130Kg	20Kg	12Kg	220-240/50Hz	12.5A*	2.9kW
SEH90SW.	130Kg	20Kg	12Kg	220-240/50Hz	12.5A*	2.9kW
SEH120ED.	185Kg	20Kg	12Kg	220-240/50Hz	15.5A*	3.7kW
SEH120SPD.	180Kg	20Kg	12Kg	220-240/50Hz	15.5A*	3.7kW
SEH120SW.	180Kg	20Kg	12Kg	220-240/50Hz	15.5A*	3.7kW
SEH150ED2	250Kg	20Kg	12Kg	220-240/50Hz	20A*	4.8kW

*Max power and current at upper supply voltage 240V.

8. UNIT DIMENSIONS

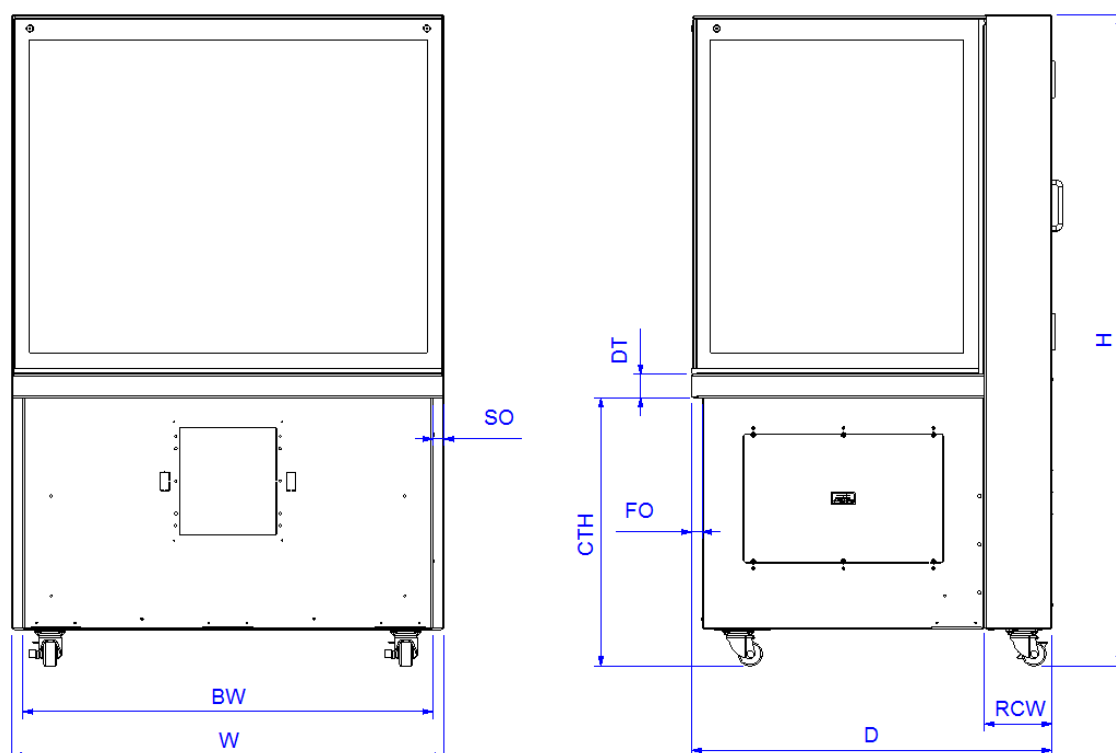


Figure 8 – Unit Dimensions

Unit Dimensions									
Unit	Overall Width	Overall Depth	Overall Height	Rear Column Width	Front Overhang	Side Overhang	Body Width	Counter Top Height	Deck Thickness
	W	D	H	RCW	FO	SO	BW	CTH	DT
SEH60...	600	750	1350*	140	22	22	552	556*	48
SEH90...	900	750	1350*	140	22	22	852	556*	48
SEH120...	1200	750	1350*	140	22	22	1152	556*	48
SEH150..	1500	750	1350*	140	22	22	1452	556*	48

*Note – Units on adjustable feet can be lowered by a maximum of 55mm.

Counter Fitting Notes

- The counter top aperture can be shaped around the unit (with an appropriate clearance) under the Deck. Please note the Unit is narrower at the front (Body Width - BW) than the rear (Overall Width - W).
- If fitting a wall style unit to a counter an aperture/cover will be required to access the controls (please contact Victor Manufacturing for details).



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 8 of this manual.

Spares order codes 600mm Wide Units			
	SEH60ED1	SEH60SPD1	SEH60SW
Heating Element (Deck)	22-0389	22-0389	22-0389
Heating Element (Shelf)	22-0389	22-0389	22-0389
Rocker Switch (Red)	24-0040	24-0040	24-0040
LED Light Bar	26-0142	26-0142	26-0142
LED Interconnecting Lead	26-0175	26-0175	26-0175
LED driver	26-0171	26-0171	26-0171
Castor Swivel	52-0240	52-0240	52-0240
Castor Swivel (Brake)	52-0250	52-0250	52-0250
Controller (Inc. Probes)	60-2000	60-2000	60-2000
Rear Door kit	DOR0111Q	DOR0111Q	N/A
Side Glass (Left hand)	65-2217	65-2217	65-2217
Side Glass (Right hand)	65-2218	65-2218	65-2218
Front Glass	65-2236	65-2239	65-2239
Top Glass	65-2237	65-2237	65-2237
Top Collector Glass	65-2238	65-2238	65-2238
Top Shelf			
Shelf Dole Plate (Left Hand)	PLA0151	PLA0151	PLA0151
Shelf Dole Plate (Right Hand)	PLA0152	PLA0152	PLA0152
Middle Shelf			
Shelf Dole Plate (Left Hand)	PLA0147	PLA0147	PLA0147
Shelf Dole Plate (Right Hand)	PLA0148	PLA0148	PLA0148
Base Dole Plate (Left Hand)	PLA0149	PLA0149	PLA0149
Base Dole Plate (Right Hand)	PLA0150	PLA0150	PLA0150
Mains supply Lead inc. plug	23-0150	23-0150	23-0150
Humidity Tray	SEHHT60	SEHHT60	N/A
Wire Trays (per Shelf)	SEHWT60	SEHWT60	SEHWT60

Table 1. Spare part codes SEH60..

Spares order codes 900mm Wide Units					
	SEH90ED1	SEH90ED2	SEH90SPD1	SEH90SPD2	SEH90SW
Heating Element (Deck)	22-0390	22-0390	22-0390	22-0390	22-0390
Heating Element (Shelf)	22-0390	22-0390	22-0390	22-0390	22-0390
Rocker Switch (Red)	24-0040	24-0040	24-0040	24-0040	24-0040
LED Light Bar	26-0159	26-0159	26-0159	26-0159	26-0159
LED Interconnecting Lead	26-0175	26-0175	26-0175	26-0175	26-0175
LED driver	26-0171	26-0171	26-0171	26-0171	26-0171
Castor Swivel	52-0240	52-0240	52-0240	52-0240	52-0240
Castor Swivel (Brake)	52-0250	52-0250	52-0250	52-0250	52-0250
Controller (inc. Probes)	60-2000	60-2000	60-2000	60-2000	60-2000
Rear Door kit	DOR0095Q	DOR0104Q	DOR0095Q	DOR0104Q	N/A
Side Glass (Left hand)	65-2217	65-2217	65-2217	65-2217	65-2217
Side Glass (Right hand)	65-2218	65-2218	65-2218	65-2218	65-2218
Front Glass	65-2219	65-2219	65-2185	65-2185	65-2185
Top Glass	65-2203	65-2203	65-2203	65-2203	65-2203
Top Collector Glass	65-2211	65-2211	65-2211	65-2211	65-2211
Top Shelf					
Shelf Dole Plate (Left Hand)	PLA0126	PLA0126	PLA0126	PLA0126	PLA0126
Shelf Dole Plate (Right Hand)	PLA0127	PLA0127	PLA0127	PLA0127	PLA0127
Middle Shelf					
Shelf Dole Plate (Left Hand)	PLA0112	PLA0112	PLA0112	PLA0112	PLA0112
Shelf Dole Plate (Right Hand)	PLA0111	PLA0111	PLA0111	PLA0111	PLA0111
Base Dole Plate (Left Hand)	PLA0116	PLA0116	PLA0116	PLA0116	PLA0116
Base Dole Plate (Right Hand)	PLA0115	PLA0115	PLA0115	PLA0115	PLA0115
Mains supply Lead inc. plug	23-0150	23-0150	23-0150	23-0150	23-0150
Humidity Tray	SEHHT90	SEHHT90	N/A	N/A	N/A
Wire Trays (per Shelf)	SEHWT90	SEHWT90	SEHWT90	SEHWT90	SEHWT90

Table 2 - Spare part codes SEH90..

Spares order codes 1200/1500mm Wide Units				
	SEH120ED2	SEH120SPD2	SEH120SW	SEH150ED2
Heating Element (Deck/Shelf - Large)	22-0391	22-0392	22-0392	22-0390
Heating Element (Deck/Shelf - Small)	-	-	-	22-0389
Rocker Switch (Red)	24-0040	24-0040	24-0040	24-0040
LED Light Bar	26-0159	26-0159	26-0159	26-0159 (260mm) 26-0162 (830mm)
LED Interconnecting Lead	26-0175	26-0175	26-0175	26-0175
LED driver	26-0172	26-0172	26-0172	26-0174
Castor Swivel	60-2000	52-0240	52-0240	52-0240
Castor Swivel (Brake)	52-0250	52-0250	52-0250	52-0250
Controller (inc. Probes)	60-2000	60-2000	60-2000	60-2000
Rear Door kit	DOR0109Q	DOR0109Q	N/A	DOR0139Q
Side Glass (Left hand)	65-2217	65-2217	65-2217	65-2217
Side Glass (Right hand)	65-2218	65-2218	65-2218	65-2218
Front Glass	65-2230	65-2234	65-2234	65-2265
Top Glass	65-2231	65-2231	65-2231	65-2266
Top Collector Glass	65-2232	65-2232	65-2232	65-2267
Top Shelf				
Shelf Dole Plate (Left Hand)	PLA0144	PLA0144	PLA0144	PLA0234
Shelf Dole Plate (Middle)	PLA0145	PLA0145	PLA0145	PLA0235
Shelf Dole Plate (Right Hand)	PLA0146	PLA0146	PLA0146	PLA0236
Middle Shelf				
Shelf Dole Plate (Left Hand)	PLA0132	PLA0132	PLA0132	PLA0231
Shelf Dole Plate (Middle)	PLA0133	PLA0133	PLA0133	PLA0232
Shelf Dole Plate (Right Hand)	PLA0134	PLA0134	PLA0134	PLA0233
Base Dole Plate (Left Hand)	PLA0136	PLA0136	PLA0136	PLA0238
Base Dole Plate (Middle)	PLA0137	PLA0137	PLA0137	PLA0239
Base Dole Plate (Right Hand)	PLA0135	PLA0135	PLA0135	PLA0237
Mains supply Cable	23-0085	23-0085	23-0085	23-0090
Mains Supply Plug	25-0036	25-0036	25-0036	25-0033
MCB (16A – Type B)	25-0054	25-0054	25-0054	25-0054
Humidity Tray	SEHHT120	N/A	N/A	SEHHT150
Wire Trays (per Shelf)	SEHWT120	SEHWT120	SEHWT120	SEHWT150

Table 3 Spare part codes SEH120/150..

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.

DO NOT USE ANY ABRASIVE MATERIAL OR FORM OF BLEACH FOR CLEANING PURPOSES.

Please see cleaning section of this manual.

10.2. POSITIONING THE UNIT

Ensure the area is clean, level and clear of obstructions.

When moving the unit, push on the metal base, **not the glass.**

Move the unit into the required position.

Ensure all points below with regards to siting have been considered.

Four castors are fitted to allow the unit to be easily moved to where it is to be used.

Two of the castors can be locked so the unit remains static whilst in use.

Locking castors must be locked before the unit is plugged into the electrical power supply.



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.



WARNING: Hot Surfaces

During operation the metal and glass parts of this appliance will get hot, this must be taken into consideration when positioning this appliance.



WARNING: Electrical supply voltage - The 600 and 900mm wide appliances are fitted with a 13 Amp fused plug and require connection to a 13 Amp socket outlet only.

The 1200 wide appliances are fitted with a 16 Amp plug and require connection to a 16 Amp socket outlet only.

The 1500 wide appliances are fitted with a 32 Amp plug and require connection to a 32 Amp socket outlet only.

These models are 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)

11. DECLARATION OF CONFORMANCE



EC Declaration of Conformity

In accordance with BS EN ISO 17050-1:2010

We of

Victor Manufacturing Limited
Lonsdale Works, Gibson Street, Bradford, BD3 9TF

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): **EVOLUTION HEATED RETAIL DISPLAY**

Model number(s): **SEH60ED1 SEH60SPD1 SEH60SW
SEH90ED1 SEH90ED2 SEH90SPD1 SEH90SPD2 SEH90SW
SEH120ED2 SEH120SPD2 SEH120SW SEH150ED2**

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 60335-2-49	Part 2-49: Particular requirements for commercial electric appliances for keeping food and crockery warm	2003 +A11:2012
BS EN 60335-2-50	Part 2-50: Particular requirements for commercial electric bains- marie	2003 +A1:2008
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: Michael G Lewis
Position: Design Manger,
Location: Victor Manufacturing, Bradford, UK
On 18th October 2018



Certificate No:
VDC-0013(3)

IN THE UNLIKELY EVENT YOUR EQUIPMENT FAILS:

Refer to the instruction manual to ensure the appliance is being operated correctly and review the troubleshooting information to see if your fault is listed.

If the problem still cannot be resolved contact us with the following information,

- The model number (from the data label on the unit)
- The serial number (from the data label on the unit)
- A brief description of the fault you have.
- Your location and postcode.

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:

Telephone No:	01274 722125 (Office Hours)
Desk Fax No:	01274 307082 (Office Hours)
Warranty Desk Email address:	service@victormanufacturing.co.uk

Warranty repairs are carried out between 9:00 a.m. and 5:00 p.m. Monday – Friday.
Access required outside normal working hours may incur charges.

Registered Office:

Victor Manufacturing Ltd
Lonsdale Works, Gibson Street, Bradford, BD3 9TF
Tel: 01274 722 125
Fax: 01274 307 082
Email: email@victormanufacturing.co.uk
www.victoronline.co.uk