

# VICTORY<sup>®</sup>

## INSTALLATION AND OPERATING INSTRUCTIONS for all VBCF Models



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**SEE BACK COVER FOR  
WARRANTY REGISTRATION**

## WELCOME

Thank you for purchasing a Victory cabinet. This series has passed our strict quality control inspection and meets the high standards set by Victory Refrigeration! You have made a quality investment that with proper maintenance will give you many years of reliable service!

Please read the following installation and maintenance instructions before installing or using your unit. If you have any questions, Please call our Technical Service Department at **(800) 684-1199**. 8:00 AM to 5:00 PM EST.

### Important Information

- PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE INSTALLING OR USING, IF RECOMMENDED PROCEDURES ARE NOT FOLLOWED, WARRANTY CLAIMS MAY BE DENIED.
- Your warranty registration information is located within this manual. Please complete the card and submit it to Victory Refrigeration within TEN days of installation. Failure to properly register equipment may limit or void the warranty.
- Victory Refrigeration reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.
- THE MANUFACTURER DECLINES LIABILITY FOR NON-DECLARED USE OF THE PRODUCT. THE REPRODUCTION OF THIS MANUAL OR ITS PARTS THEROF, IS PROHIBITED.

## CONTENTS

Safety .....	3
Important Information .....	6
Product Information .....	7
Installation .....	8
Operation .....	10
Electrical .....	11
Maintenance and Cleaning .....	12
Methods For Cleaning Stainless Steel.....	13
Troubleshooting .....	14
Dismantling and Disposal .....	15
Limited Warranty .....	16
Limited Warranty (continued).....	17

## SAFETY

This appliance has been designed with your safety in mind. It has many features to keep you from being harmed. However, safe operation and maintenance are your responsibilities.



### Use: When using this unit, please:

- **Move it carefully.** If on casters be sure the casters do NOT run over the power cord.
- **Lock** the casters when in use.
- **Seek help.** This machine is heavy! Be sure to move with enough help to avoid tipping or dropping the cabinet.
- **Prevent children from playing in or on the cabinet.** Persons unable to use this product must be prevented access.
- **Follow all instructions.** There are many safety labels and directions on the unit. Heed them.
- **Watch your fingers.** There may be pinch points near the door hinges.



## Maintenance

### Do NOT:

- Clean a frozen evaporator with a sharp object
- Clean a dirty condenser with a sharp object.
- Store gasoline, kerosene or any other flammable material near the cabinet.

### Do ALWAYS

- Use a Victory recommended technician certified to repair R290-equipment.
- Use ONLY Victory factory service parts. Use of non OEM parts can be dangerous because of the design changes needed to safely use R290.
- Wear gloves to perform maintenance on the motor components or the evaporating unit inside the machine.

## Important Information to Add

Record the model number, serial number and the date of installation here for future reference. The model and serial numbers are on the unit's serial number dataplate, which is located on the left inside wall.

<b>Model Number</b>	
<b>Serial Number</b>	
<b>Date of Installation</b>	
<b>Purchased From</b>	



Observe the **Caution** and **Warning** notices. They are indicators of important safety information. Keep this manual for future reference.



## CAUTION

**The manufacturer declines all liability:**

- 1) for any operation performed on the machine in disregard of the instructions provided in this manual**
- 2) for non-declared use of the product.**

### GENERAL SAFETY INSTRUCTIONS:

- Before connecting the machine to the power supply, ensure that the voltage and frequency correspond to those indicated on the specifications plate.
- **Always connect the machine to an appropriate high sensitivity differential magnet circuit breaker switch (30 mA).**
- Before performing any cleaning or maintenance operation disconnect the machine from the power supply by:
  - 1) Positioning the master switch on OFF
  - 2) Remove the plug
- Wear gloves to perform maintenance on the motor compartment or on the evaporating unit positioned inside the machine.
- Do not insert screwdrivers or other devices between the guards (fan, evaporator, protections, etc.).
- Do not handle electrical parts with wet hands or without shoes.
- Ensure good functioning of the compressor unit and evaporator by never obstructing the air inlets.
- In the case of machines fitted with wheels, check that the rest surface is flat and perfectly horizontal.
- For machines fitted with locks and keys, it is recommended to keep the keys out of the reach of children.
- Use is only reserved for suitable, trained personnel. Installation routine and extraordinary maintenance (for example, cleaning and maintenance of the refrigeration system), must be performed by specialized and authorized technical personnel with a sound knowledge of the refrigeration and electrical systems.

### HAZARDS, AND AVOIDABLE RISKS:

- The refrigerator equipment has been designed and manufactured with the appropriate devices to guarantee the health and safety of the user and does not contain dangerous edges, sharp surfaces or protruding elements.
- The stability of the machine is guaranteed even when the doors are open. **DO NOT PULL DOWN OR HANG ON THE DOORS.**
- For units with drawers, do not open more than one drawer at a time and do not lean or sit on an open drawer in order to avoid overturning or damaging the refrigerator.
- Units with glass doors, do not extract more than one basket or rack at a time in order to avoid compromising the stability. When adding items, gradually add starting from the bottom upwards; similarly, remove items starting from the top downwards.
- **THE MACHINE WAS NOT DESIGNED TO BE INSTALLED IN AN ATMOSPHERE WITH RISK OF EXPLOSION.** Do not store explosive substances, such as pressurized flammable propellant containers, inside the appliance.
- **MAXIMUM LOAD (UNIFORMLY DISTRIBUTED) PER BASKET, DRAWER, OR RACK = 40 KG (88 LBS).**

#### Risks caused by moving parts:

The only moving part is the fan, which presents no risk as it is isolated by a protection grill secured with screws. If the protection grill needs to be removed, disconnect the machine from the power supply before doing so.

#### Risks caused by low/high temperatures:

Warning labels indicating "TEMPERATURE WARNING" are located in the proximity of areas which constitute low/high temperature dangers.

#### Risks caused by electrical power:

Electrical risks have been eliminated by designing the electrical system in accordance with IEC EN 60204-1 and IEC EN 60335-1. Warning labels indicate "high voltage" areas which may present electrical risks.

In order to avoid any risks, damaged power supply cables must be replaced by the manufacturer, by an approved technical support center, or by a qualified individual.

### Risks caused by noise:

<70 dB (A) at the noisiest point at 1 m in operating conditions

<130 dB (C) at 1m in operating conditions

### Residual Risks:

Any liquids emanating from food or cleaning products are prevented from leaking outside by a drain positioned at the bottom of the unit. During cleaning operations, remove the plug and place a collection tray under the machine (Hmax=100mm or 4 inches).

**IT IS HIGHLY IMPORTANT THAT THE PLUG IS REFITTED INTO THE HOLE PROPERLY. IF THE MACHINE DOES NOT HAVE A DRAIN, THE UNIT MUST BE CLEANED THOROUGHLY ON A DAILY BASIS TO PREVENT THE STAGNATION OF LIQUIDS**

### Safety Devices:

**IT IS PROHIBITED TO TAMPER WITH OR REMOVE THE SAFETY DEVICES PROVIDED (PROTECTION GRILLS, WARNING LABELS, ETC.) THE MANUFACTURER DECLINES ALL LIABILITY IF INSTRUCTIONS ARE NOT FOLLOWED**

### Appliances with wheels:

When moving, take care not to forcefully push the unit in a way that avoids overturning and damage. Also, note any unevenness of the surface on which the refrigerator is being pushed. Appliances fitted with wheels cannot be leveled,

therefore, ensure that the surface on which they rest is perfectly horizontal and level.

**ALWAYS BLOCK THE WHEELS WITH THE STOPS PROVIDED.**

### Routine and programmed maintenance:

The information contained in this chapter addresses suitable, trained personnel in the case of routine maintenance; while specialized and authorized personnel is addressed for extraordinary and/or programmed maintenance.

- Before performing any intervention, disconnect the machine plug from the electrical power supply.
- In routine maintenance operations, the removal of protections/safety devices (grills, warning labels, etc.) is prohibited.



### Instructions in case of fire:

**DO NOT USE WATER IN THE CASE OF FIRE. USE CO<sub>2</sub> FIRE EXTINGUISHER (CARBON DIOXIDE) AND COOL THE MOTOR COMPARTMENT AREA AS QUICKLY AS POSSIBLE.**

## IMPORTANT INFORMATION

This unit is intended to be used in a commercial application. That includes bars and restaurants.

If installed in a residence some commercial service companies may not be able to service it on site.

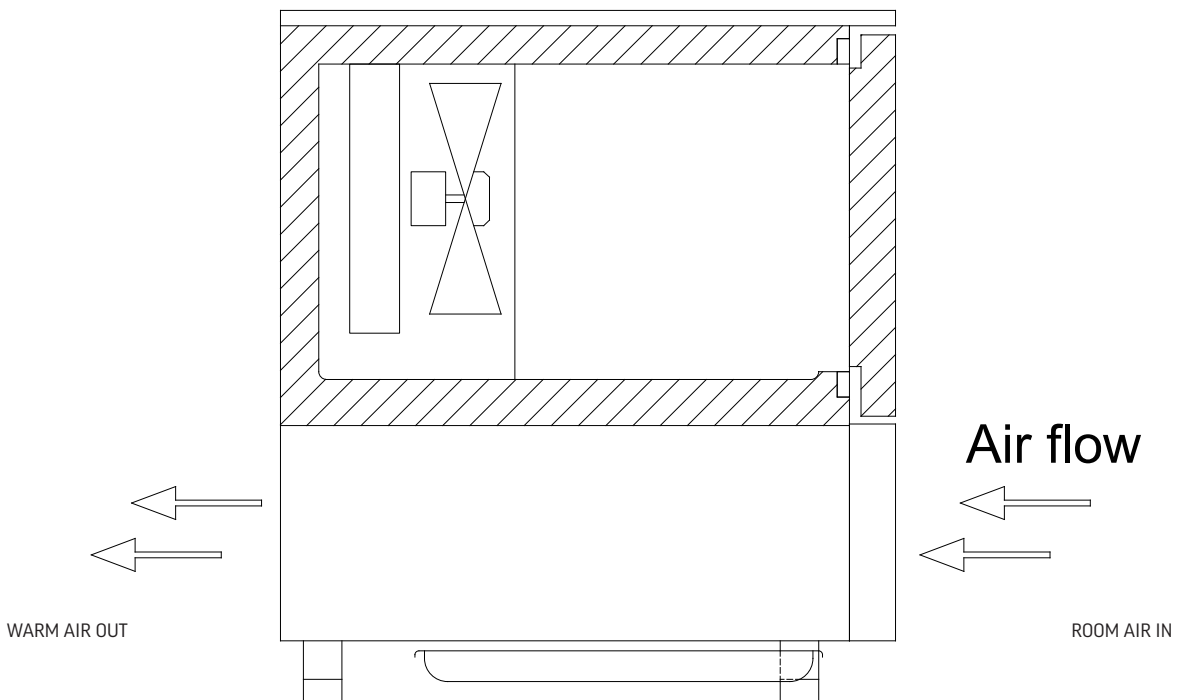
The manufacturer has designed and produced this machine with the finest in materials. The manufacturer assumes no liability for units that have been altered in any way. Alterations or part substitutions will void the warranty.

### Limitations

The machine is designed for use indoors in a controlled environment. It must be kept dry, not overheated or subjected to excessive cold. May only be connected to a dedicated electrical circuit. Extension cords are not permitted.

	Minimum	Maximum
Voltage	208	240
Room Air Temp	60° F	104° F

### Air Flow



### Agency Approvals

These marks appear on the dataplate or serial tag, located in the inside of the left wall. The dataplate also contains the model and serial numbers as well as electrical requirements.



## PRODUCT INFORMATION

Model	Cabinet Dimensions w x d x h (Inches)	Door Count	Full Load Amps	Compressor HP	R-290 Refrigerant/ Charge (g) / (oz)	BTU/Hr (113°F/-13°F)	BTU/Hr (104°F/- 14°F)	Voltage	NEMA Plug
<b>Reach In (Self Contained)</b>									
VBCF5-55U-HC	33.46 X 34.65 X 35.43	1	6.6	1	N/A / N/A	2985	6033	208-240/60/1	6-15P
VBCF12-132UL-HC	33.46 X 39.37 X 71.26		9.0	2	N/A / N/A	7208	15252		15-20P
VBCF16-165UL-HC	33.46 X 39.37 X 77.17		13.2	2 1/2	N/A / N/A	9154	19485		

*Height includes legs.*

- Blast Chilling Cycle rapidly lowers the temperature of the contents from 194°F to 37°F in 90 minutes
- Shock Freezing Cycle lowers the temperature from 194°F to 0°F in 240 minutes
- ALWAYS REFERENCE YOUR EQUIPMENT DATA PLATE AMPS, REFRIGERANT AND REFRIGERANT CHARGE FOR THE MOST UP TO DATE AND ACCURATE VALUES.

## INSTALLATION

### TRANSPORT AND HANDLING THE PRODUCT:

- The machine must be transported using suitable handling equipment and never manually.
- If lifting systems are used, such as a forklift or trans pallet, take particular care that the load is balanced.
- Normally the packaging is in expandable polystyrene on wood pallets, secured to the bottom of the equipment for greater safety during transport and handling.
- After removing the packaging from the machine, it is advisable to verify the integrity of the machine and the absence of damage due to transport. Any damage must be communicated to the carrier immediately. Damaged machines cannot be returned to the manufacturer under any circumstances unless prior notice and written authorization is received.
- Warnings are printed on the packaging, representing the instructions to be complied with to ensure that no damage is caused during loading, unloading, transport, and handling.

### Warnings printed on our packaging:



- The user must dispose of the packaging in accordance with the laws in force in the applicable country.
- When storing or transporting the machine, the maximum stacking limit is two machines, unless otherwise indicated with an appropriate adhesive label.
- SINCE THE CENTER OF GRAVITY OF THE MACHINE DOES NOT CORRESPOND TO ITS GEOMETRIC CENTER, BE AWARE OF INCLINATIONS DURING HANDLING.
- DURING HANDLING, DO NOT PUSH OR DRAG THE MACHINE TO PREVENT OVERTURNING OR DAMAGE TO PARTS (E.G. FEET).
- NEVER LEAN THE MACHINE ON THE DOOR SIDE.

### REQUIREMENTS (RESPONSIBILITY OF THE CUSTOMER):

- Provide a high sensitivity differential magnet circuit breaker switch (30mA).
- Provide a wall socket with grounding that meets the requirements of the country where the machine is being operated.
- Verify that the surface on which the machine rests is level.
- In the case of water-cooled machines or with equipment with direct humidity control, provide connection to a water system.

### CONNECTION:

Before connecting the machine to the power supply, ensure that the voltage and frequency correspond with those indicated on the specifications plate. A variation of +/-10% of the normal voltage is permitted. It is of utmost importance that the machine is connected to an efficient grounding connection.

### Grounding the machine is a mandatory safety measure that is required by law:

In order to protect the machine from any electrical overload or short circuit, the connection to the power supply is through a high sensitivity differential magnet circuit breaker switch (30 mA) with a manual re-set and with sufficient power. For dimensioning the protection device, consider the following:

$$I_{max} = 2.3 I_n \text{ (nominal current)}$$

$$I_{cc} \text{ (short-circuit current)} = 4500 \text{ A with } 230\text{v}/1\sim/50\text{Hz power supply.}$$

$$I_{cc} \text{ (short-circuit current)} = 6000 \text{ A with } 400\text{v}/3\sim/50\text{Hz power supply}$$

### Blast Chillers with Washing Kits:

The appliance must be connected to the water supply network using the supplied flexible pipe, suitable for high temperatures and pressure and with 3/4" GAS attachment. To prevent the excessive deposit of lime scale and therefore decrease maintenance, the use of a water softener is recommended. To increase efficiency the recommended water temperature must be between 40-60°C (104°F - 140°F). The optimum network pressure must be between 2-5 bar for the rotor to rotate regularly. If the water pressure should fall below 0.5 bar, a safety pressure switch will intervene that will immediately block the function with a signal on the alarm display





**IT IS FUNDAMENTAL NOT TO CHANGE THE DIRECTION OF THE ROTOR SPRAYING NOZZLES IN ORDER TO PREVENT COMPLETELY ALTERING THE SYSTEM'S FUNCTIONING FEATURES.**

**DO NOT USE PLUGS WITHOUT GROUNDING. THE MAIN SOCKET MUST COMPLY WITH REGULATIONS VALID IN THE APPLICABLE COUNTRY.**

**POSITIONING:**

- Position the machine in a well-aerated place and far from heat sources. Observe minimum gaps for operating functions, aeration and maintenance.
- A machine with wheels cannot be leveled, therefore, ensure that the surface on which it rests is perfectly horizontal and level.

- THE MACHINE HAS NOT BEEN DESIGNED TO BE INSTALLED IN EXPLOSIVE ENVIRONMENTS.
- DURING HANDLING AND POSITIONING DO NOT PUSH FORCEFULLY OR DRAG THE MACHINE TO PREVENT OVERTURNING OR DAMAGE. PAY PARTICULAR ATTENTION TO UNEVENNESS OF SURFACES, NEVER LEAN THE MACHINE FROM THE DOOR SIDE
- IF THE MACHINE HAS WHEELS, ALWAYS LOCK THE WHEELS ONCE IT HAS BEEN INSTALLED.

**RE-INSTALLATION:**

If re-installation is required, proceed as follows:

- Position the power supply switch to OFF
- Disconnect the plug from the power supply and wind up the cable
- Remove all contents from the interior of the cabinet and clean the cabinet and accessories thoroughly
- Re-pack the machine, taking care to re-position the protective polystyrene and secure the wooden base, in order to prevent damage during transport
- Proceed as previously described for new position and connection

## OPERATION

### Applications, purpose, unauthorized use, declared and non-declared use:

- These appliances are agri-food machines (EC regulation No. 1935/2004), intended for food related items.
- The machines are designed with the appropriate equipment to guarantee the health and safety of the user.
- They are not suitable for storing pharmaceuticals, chemicals, or any other non food products.
- Avoid appliance misuse. Do not place live animals, objects that aren't related to food, or corrosive products inside the unit.

### Application of the Blast Chiller-Shock Freezer:

The blast chiller-shock freezer is a machine which rapidly lowers the temperature of cooked or raw foods, in order to maintain the organoleptic properties (chemical, physical, and nutritional) of these foods unaltered.

COOLING OR FREEZING TIME IS A PARAMETER THAT IS DIFFICULT TO ESTABLISH WITH ANY PRECISION, SINCE THIS MAY VARY DEPENDING ON THE TYPE OF FOOD AND THE TYPE OF DISH USED FOR STORAGE.

THE DECLARED PERFORMANCE LEVELS WERE OBTAINED BY USING 25MM (1 INCH) THICK POTATO PUREE IN SHELF ALUMINUM TRAYS GN1/1 H=40MM (1 1/2 INCH)

### Blast Chilling temperature cycle:

- This cycle enables rapid lowering of the temperature of the cooked food (from +90°C/194°F to +3°C/37.4°F in 90 minutes) to avoid it remaining within the critical temperature range of +10°C/50°F to +65°C/149°F.
- The cooked and blast chilled food can then be stored in the refrigerator for up to 5 days.

### Shock Freezing temperature cycle:

- Shock freezing (from +90°C/194°F to -18°C/0.4°F) prevents the formation of macro crystals of ice on the food which

would result in a loss of liquids and vitamins. This cycle is suitable for cooked and raw food and then conserves the food for up to 2 months and 12 months respectively.

### Conservation cycle:

- At the end of every blast chilling or shock freezing cycle the machine envisions a conservation cycle during which the equipment functions as a normal refrigerator and the duration of which is at the user's discretion.

### FOOD STORAGE:

For the best performance of the appliance, the following indications should be observed.

### Blast Chilling/Shock Freezing cycle:

- do not open the door once the cycle has commenced, wait until the cycle is complete
- avoid wrapping, protecting, or closing containers with lids or insulating films
- do not use trays or containers taller than 65mm (2.5 inches)
- do not stack items
- use aluminum or stainless steel containers

### Conservation cycle:

- do not introduce hot foods or uncovered liquids inside the machine
- wrap or protect food, particularly if they contain aromas
- arrange the food inside in a way that does not limit air circulation, avoiding placing papers, cartons, boards, etc. on the racks that may obstruct the passage of air
- avoid opening the door frequently or for lengthy periods of time

## ELECTRICAL

The self-contained models are cord-connected units, and must be connected to their own **dedicated** power supply. Check the dataplate on the machine to confirm the voltage and per the dataplate use the correct fuses or HACR circuit breakers.

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*Note: Do not connect to GFI / GFCI outlets. Connection to that type of outlet can result in product loss due to unsafe cabinet temperature when GFI device trips from moisture.*

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### Power Cord

The voltages and plug type will vary by model, please check the data plate for confirmation.

If the power cord becomes damaged, it must be replaced with the identical cord.

### Follow All National and Local Codes

This Unit Must Be Grounded. Do not use extension cords and do not disable or by-pass ground prong on electrical plug.

### Initial Start Up

Plug the power cord into the proper power supply.

The cabinet will soon begin to blow warm air out of the front grille area, and cool air will flow from the inside blower.

### Cautions

Care must be taken whenever moving or servicing the unit. The refrigerant is contained in a sealed system, but if released it is flammable.

## MAINTENANCE AND CLEANING

### CLEANING THE UNIT:

Before any cleaning operation, disconnect the machine from the electrical power supply.

### Routine and Programmed Maintenance:

Routine maintenance and cleaning should be performed by suitable, and trained personnel, while extraordinary and programmed maintenance should only be performed by specialized and authorized technicians.

### Initial Installation:

Before operating, wash the interior and accessories with a little water and neutral soap in order to remove the "new" odor. Arrange the accessories inside the cabinet in positions most appropriate for use.

### Daily Cleaning:

- Carefully clean the external surfaces of the machine using a damp cloth and following the direction of the finish.
- Use neutral detergents and not substances with a chlorine base and/or that are abrasive.
- Do not use utensils that may cause scratches, resulting in the formation of rust. Rinse with clean water and dry carefully.
- Clean the interior of the cabinet with neutral detergents which do not contain chlorine or abrasives, to avoid the formation of dirt residues. In the case of hardened stains, use soap and water or neutral detergents, and use a wooden spoon or plastic spatula if necessary.
- After cleaning, rinse with a little water and dry carefully.
- Do not wash the machine with direct water jets or streams, as any water leakage into electrical components may affect their correct functioning.
- Lower and adjoining areas of the machine must also be cleaned on a daily basis with soap and water and not with toxic or chlorine-based detergents.

### WARNINGS FOR BLAST CHILLERS WITH WASHING KIT:

- Always use the neutral detergent supplied by the manufacturer to guarantee maximum cleanliness without damaging the interior surface and the relative functional parts of the blast chiller (evaporator, fans, heating plug, etc).
- Before starting any washing program check, using the visual indicator positioned in the lower left side of the appliance, that the level of detergent is above the minimum accepted.

### PERIODIC CLEANING AND GENERAL MAINTENANCE:

- Cleaning and general maintenance operations must be carried out to ensure the consistent performance of the machine.
- The refrigerator unit (condenser) must be cleaned by specialized personnel.
- Regularly clean the drain to avoid any blockages.

**IT IS OF UTMOST IMPORTANCE THAT THE DRAIN HOLE IS CLOSED WITH THE APPROPRIATE PLUG.**

### Periodic Checks:

- that the power plug is correctly inserted into the power outlet
- the appliance isn't affected by heat sources
- the machine is perfectly level
- the door gasket seals perfectly
- the drain is not blocked
- the condenser battery is not covered with dust; should that be the case, request after-sales technical assistance

### Extraordinary Maintenance (only by specialized personnel):

- periodically clean the condenser
- check door gaskets to ensure perfect sealing
- make sure the electrical system is in order
- using an amperometric clamp, check the surround heating elements

**IN THE CASE OF REPAIRS OR REPLACEMENT OF PARTS, ALWAYS PROVIDE THE CODE AND SERIAL NUMBER OF THE MACHINE, VISIBLE ON THE SPECIFICATIONS PLATE.**

### In case of extended periods of inactivity:

If an extended period of inactivity of the machine is foreseen:

- switch the machine off by pressing the OFF button on the control panel
- remove the plug from the power supply socket
- empty the refrigerator and carefully clean it (see cleaning section)
- leave doors ajar to ensure air circulation

## METHODS FOR CLEANING STAINLESS STEEL

Cleaning Needed	Cleaning Agent	Method of Application	Affect on Finish
Smears and fingerprints	Areal 20, Lac-O-Nu, Lumin Wash O’Cedar Cream Polish, Stainless Shine.	Rub with cloth as directed on the package.	Satisfactory for use on all finishes. Provides barrier film to minimize prints.
Stubborn Spots and Stains, Baked-On Splatter, and Other Light Discolorations	Allchem Concentrated Cleaner.	Apply with damp sponge or cloth. Rub with damp cloth.	Use in direction of polish lines on No. 4 (polished) finish. May scratch No. 2 (mill) and Nos. 7 and 8 (polished) finishes.
	Samae, Twinkle or Cameo Copper Cleaner	Rub with damp cloth.	
	Grade FFF Italian pumice, whiting, or talc.	Rub with dry cloth.	
	Liquid NuSteel Paste NuSteel or DuBois Temp. Copper’s Stainless Steel Cleaner Revere Stainless Cleaner Household cleansers, such as Old Dutch, Lighthouse, Sunbrite, Wyandotte, Bab-O, Gold Dust, Sapolio, Bon Ami, Ajax, or Comet Grade F Italian Pumice, Steel Bright, Lumin Cleaner, Zud, Restore, Sta-Clean, or Highlite. Penny-Brite or Copper-Brite.	Use small amount of cleaner. Rub with dry cloth using a small amount of cleaner. Apply with damp sponge or cloth. Rub with a damp cloth. May contain chlorine bleaches. Rinse thoroughly after use. Rub with a damp cloth. Rub with a dry cloth using a small amount of cleaner.	
Heat tint or discoloration	Penny-Brite or Copper-Brite. Past NuSteel, DuBois Temp, or Tarnite. Revere Stainless Steel Cleaner. Allen Polish, Steel Bright, Tenacious Deposits, Rusty Discolorations, Industrial Atmospheric Stains Wyandotte, Bab-O or Zud.	Rub with a dry cloth. Rub with a dry cloth or stain- less steel wool. Apply with damp sponge or cloth. Rub with a damp cloth.	
Burnt-On Foods and Grease Fatty Acids, Milkstone (where swabbing or rubbing is not practical)	Easy-Off, De-Grease-It, 4 to 6% hot solution of such agents as trisodium phosphate or sodium tripolyphosphate or 5 to 15% caustic soda solution	Apply generous coating. Allow to stand for 10-15 minutes. Rinse. Repeated application may be necessary.	Excellent removal, satisfactory for use on all finishes.
Tenacious Deposits, Rusty Discolorations, Industrial Atmospheric Stains	Oakite No. 33, Dilac Texo 12, Texo NY, Flash-Klenz, Caddy Cleaner, Turco Scale 4368 or Permag 57.	Swab and soak with clean cloth. Let stand 15 minutes or more according to directions on package, then rinse and dry.	Satisfactory for use on all finishes
Hard Water Spots and Scale	Vinegar. 5% oxalic acid, 5% sulfamic acid, 5 to 10% phosphoric acid, or Dilac, Oakite No. 33, Texo 12, Texo N.Y.	Swab or wipe with cloth. Rinse with water and dry. Swab or soak with cloth. Let stand 10-15 minutes. Always follow with neutralizer rinse, and dry.	Satisfactory for all finishes. Satisfactory for all finishes. Effective on tenacious deposits or where scale has built up.

## TROUBLESHOOTING

### IN THE EVENT OF EQUIPMENT MALFUNCTION:

- If the equipment does not work, or if functional or structural defects are noted, disconnect it from the power and water mains, and contact a service center authorized by the manufacturer without attempting to repair on your own.
- Original parts are recommended; the manufacturer may not be held liable if original parts are not used.
- We recommend that the device be maintained and serviced by an authorized technician at least once a year to ensure safe and efficient operation.

Often operating difficulties are a result of causes which may be corrected in house. Therefore, before requesting assistance from a technician, perform the following checks.

#### If the machine stops operating:

- check that the plug is inserted correctly into the electrical socket.

#### If the cabinet temperature is insufficient:

- look for nearby heat sources that could be the cause
- ensure that the doors close perfectly
- check that the condenser filter is not blocked
- make sure the ventilation grills of the control panel are not obstructed
- look for items inside the cabinet that could be obstructing ventilation

#### If the machine is noisy:

- look for loose contacts between the machine and other objects
- make sure the machine is perfectly level
- look for loose screws (visible screws only), and tighten if found

#### If the problem isn't resolved after the checks above, request technical assistance indicating the following:

- the nature of the problem
- the code and serial number of the machine appearing on the specifications plate (this is located outside of the unit, either on the side or at the rear, and inside the motor compartment).

### TESTING PERFORMED:

The product is dispatched after visual, electrical, and operating tests have been passed. The technical data plate is located outside on the side or at the rear, and inside the motor compartment.

- Testing was performed in a rectangular showroom with no sound absorption. Significant obstacles were absent in the area surrounding the machine.
- Testing was performed under the most severe condition which corresponds to the start-up phase called "PULL DOWN".
- Noise testing was performed in compliance with Legislative Decree 277 and in accordance with methods described in ISO 230-5, in order to obtain the data required by 2006/42/EC Directive.

#### Noise Level:

- <70 dB(A) at the noisiest point at 1m in operating conditions
- <130 dB(C) at 1m in operating conditions

#### Materials and Fluids Used:

- Respecting the environment, all the used materials comply with Legislative Decree no. 151, July 25, 2005, in the implementation of directives RoHS (2002/95/EC) and WEEE (2002/96/EC and 2003/108/EC), concerning the reduction in use of hazardous substances in electrical and electronic equipment, as well as waste disposal.
- The refrigerant gases or the foaming agents of the polyurethane foams used are in compliance with Regulation EC 842/2006.

## DISMANTLING AND DISPOSAL

### DISCONNECTION:

The disconnection of this machine must be done by qualified technicians

- Avoid spilling or leakage of refrigerants into the environment
- Before disconnecting the unit, the below should be collected if present:
  - refrigerant gas
  - non-freezing solutions present in hydraulic circuits

### STORAGE:

While waiting for dismantling and disposal, the appliance can be temporarily stored outdoors provided that the unit's electrical, refrigeration, and plumbing circuits are intact and closed. The country's laws on environmental protection are still to be observed.

### THE UNIT MUST BE DISMANTLED BY QUALIFIED PERSONNEL.

### DISMANTLING:



This symbol identifies the units as returning units in directive RAEE 2002/96/CE.

Due to the presence of hazardous substances, information regarding the potential effects on the environment and human health can be obtained from the following:

- the manufacturer
- the distributor/importer
- organization in charge of collecting and processing waste
- the retailer where the appliance was purchased
- local services in charge of waste disposal

### DISPOSAL:

- WEEE Directive requires that electrical and electronic equipment disposal and recycling must be handled through a dedicated collection, in suitable approved facilities, and separate from mixed domestic waste disposal.
- The user has the option of not disposing of the appliance at the end of the useful life as domestic waste, but to deliver it to designated collection facilities authorized as required by regulations, or as specified by the distributor.
- All materials are to be retrieved or disposed of in compliance with the national regulations concerning the subject.
- For further information on the appliance disposal, contact the manufacturer.

## LIMITED WARRANTY

### Warranty (Continental USA & Canada Only)

#### THREE (3) YEAR PARTS & LABOR LIMITED WARRANTY

Victory® Refrigeration (Victory) warrants to the original purchaser of Victory branded equipment, that such equipment is free from defects in material and workmanship, under normal use, proper maintenance and service as indicated by Victory's installation and operation instructions, for a period of three (3) years from the date of installation, or thirty-nine (39) months from the date of shipment from the manufacturer, whichever is earlier.

#### FIVE (5) YEAR COMPRESSOR PART LIMITED WARRANTY\*

In addition to the warranty set forth above Victory® Refrigeration (Victory), warrants the hermetically/semi-hermetically sealed compressor (part only) for an additional two years (2) years beyond the initial three (3) year warranty period; not to exceed sixty-three (63) months from the date of shipment from Victory, provided upon receipt of the compressor, manufacturer examination shows the sealed compressor to be defective. This extended warranty does not cover freight for the replacement compressor or freight for return of the failed compressor. Also, this extended compressor-part only warranty does NOT apply to any electrical controls, condenser, evaporator, fan motors, overload switch, starting relay, capacitors, temperature control, filter/drier, accumulator, refrigeration tubing, wiring harness, labor charges, or supplies which are covered by the standard warranty above.

\*Units shipped after 07/1/2024. Previous warranty applies to units shipped prior.

#### Exceptions:

- Warranty does not apply for units installed in a Residential application. Units are intended for Commercial use only.
- Blast Chillers carry a 3 year parts and labor warranty; 2 additional years for the compressor

Normal wear type parts, such as light bulbs/lamps, gaskets, fuses, batteries, blast chiller/freezer probes, thermostat or electronic controller calibration and/or adjustment, and any normal maintenance items as outlined in the Owner's Manual, adjustment of door mechanisms or freight damage are not covered by this

warranty. For this warranty, the original purchaser shall be deemed to mean the individual or company for whom the product was originally installed.

Proof of purchase must be supplied to Victory to validate the warranty. This warranty is valid only if equipment is properly installed, and started-up as outlined in the Owner's Manual.

Units that utilize variable speed compressor technology can experience nuisance tripping on Class A GFCI outlets which have a trip limit of 4 mA to 6 mA. To avoid this issue in a location that requires GFCI circuit protection, Beverage Air & Victory recommends using a HUBBELL Model Number GFRST83W 20A Heavy Duty Hospital Grade Self-Test GFCI Receptacle.

Removal or alteration of the serial/ data plate from equipment shall be deemed to release Victory from all warranty obligations or any other obligations, expressed or implied. The warranty does not cover installation, start-up, normal maintenance, food loss, or other consequential damage, and it excludes components that are removable without tools. Our obligation under this warranty shall be limited to repairing or replacing, including labor, any part of such product, which proves defective.

Victory reserves the right to examine any product claimed to be defective. The labor warranty shall be for self-contained units only and for standard straight time, which is defined as normal service rate time, for service performed during normal working hours. Any service requested outside of a servicer's normal working hours will be covered under this warranty at the normal rate and any additional overtime rate will be the responsibility of the equipment purchaser. Victory shall not be responsible for any costs incurred if the work is performed by other than Victory's authorized service personnel. Reimbursement claims for parts and/or labor service costs must be made in writing. Model, cabinet serial number and installation location must be shown on the claim. A receipted bill from the servicing agency must accompany the claim, together with full details of the service problems, diagnosis and work performed. Victory reserves sole discretion whether further documentation on a claim is to be submitted. Any part determined to be defective in the product should be returned to the company within thirty (30) days under the terms of this warranty and must be accompanied by a record of the cabinet model, serial number, with a return material authorization number (RMA#) issued by Victory.



**LIMITED WARRANTY (CONTINUED)**

Special installation/applications, including remote locations, are limited in coverage by this warranty. Any installation that requires extra work, and/or travel, to gain access to the unit for service is the sole responsibility of the equipment purchaser. Improper operation resulting from factors, including but not limited to, improper or negligent cleaning and maintenance, low voltage conditions, inadequate wiring, outdoor use and accidental damage are not manufacturing defects and are strictly the responsibility of the purchaser.

Except Blast Chillers, a product is designed for maintaining temperature and not bringing food to a desired temperature, so cannot be held responsible for this function under warranty.

Units must be in conditioned environments or warranty will be void.

Condenser coils must be cleaned at regular intervals. Failure to do so can cause compressor malfunction and will void warranty. Although cleaning requirements vary in accordance with the operation of various products, Victory recommends a minimum monthly cleaning.

**NOTE: NO CLAIMS CAN BE MADE AGAINST THESE WARRANTIES FOR SPOILAGE OF PRODUCTS, LOSS OF SALES OR CONSEQUENTIAL DAMAGES. THE FOREGOING WARRANTIES ARE EXPRESSLY GIVEN IN LIEU OF ALL OTHER WARRANTIES, EXPRESS, IMPLIED, OR STATUTORY, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, WHICH ARE HEREBY DISCLAIMED, AND ALL OTHER OBLIGATIONS OR LIABILITIES ON OUR PART, AND WE NEITHER ASSUME, NOR AUTHORIZE ANY OTHER PERSON TO ASSUME FOR US, ANY OBLIGATION OR LIABILITY IN CONNECTION WITH THE SALE OF SAID REFRIGERATION UNITS OR ANY PARTS THEREOF.**

These warranties shall not be assignable and shall be honored only in so far as the original purchaser.

These warranties do not apply outside the limits of the USA and Canada, nor do they apply to any part that has been subject to misuse, neglect, alteration, accident, or to any damage caused by transportation, flood, fire, acts of terrorism, or acts of God.

**LIMITATION OF LIABILITY:**

Victory or its affiliates shall not be liable for any indirect, incidental, special or consequential damages, or losses of a commercial nature arising out of malfunctioning equipment or its parts or components thereof, because of defects in material or workmanship. In no event shall Victory be liable for a sum more than the purchase price of the item.

**THE ORIGINAL OWNER'S SOLE AND EXCLUSIVE REMEDY AND VICTORY'S SOLE AND EXCLUSIVE LIABILITY SHALL BE LIMITED TO THE REPAIR OR REPLACEMENT OF PARTS OR COMPONENTS CONTAINED IN THE EQUIPMENT IDENTIFIED ABOVE WHICH UNDER NORMAL USE AND SERVICE MALFUNCTION AS A RESULT OF DEFECTS IN MATERIAL OR WORKMANSHIP, SUBJECT TO THE APPLICABLE PROVISIONS AND LIMITATIONS STATED ABOVE.**

**07/2024**

**Warranty Registration**

Register your product online at [Victory.com/parts-service](http://Victory.com/parts-service) or fill out and mail the form below.

Cabinet Model Number: \_\_\_\_\_ Date Of Installation: \_\_\_\_\_

Cabinet Serial Number: \_\_\_\_\_

**Location Of Product**

Business Name: \_\_\_\_\_

Business Street: \_\_\_\_\_

Business City: \_\_\_\_\_ State: \_\_\_\_\_ Postal Code: \_\_\_\_\_

**Mail to:** Victory, 3779 Champion Blvd, Winston-Salem, NC 27105

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