



Reach-In, Pass-Thru, Roll-In and Roll-Thru Warmer Models Installation, Operation and Troubleshooting Manual



Manual Part No. 50707413

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THANK YOU

Thank you for purchasing a Victory ULTRASPEC™ Series cabinet! This unit 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 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) 523-5008.

IMPORTANT INFORMATION - PLEASE READ

- * 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 on the next page of this manual. Please complete the card and submit it to Victory Refrigeration within 10 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.

LIMITED WARRANTY

(Continental USA Only)

The Seller warrants to the original purchaser, equipment manufactured by Seller to be free from defects in material and workmanship for which it is responsible. The Seller's obligation under this warranty shall be limited to replacing or repairing at Seller's option, without charge, F.O.B. Seller's factory, any part found to be defective and any labor and material expense incurred by Seller in repairing or replacing such part, such warranty to be limited to a period of twelve (12) months from the date of installation, provided, however, installation occurs within three (3) months of date of purchase and equipment is in normal use and service and is installed in accordance with manufacturer's recommendations and provided terms of payment have been fully met. All labor shall be performed during regular working hours. Overtime premium charges will be at Buyer's expense.

Proof of purchase must be supplied to Seller to validate warranty. This warranty is valid only if equipment is properly installed, started-up and inspected by the dealer or authorized Victory Service agent.

Removal or alteration of the serial/data plate from any equipment shall be deemed to release Seller from all warranty obligations or any other obligations, expressed or implied.

This warranty does not cover Thermostat, Controller, Thermometer or Defrost Timer calibration and/or adjustment, freight damage, normal maintenance items outlined in Owner's Manual, adjustment of door mechanisms or replacement of door gaskets, light bulbs, fuses or batteries. The warranty does not cover installation, start-up, normal maintenance, food loss, or other consequential damage.

Any repairs or replacement of defective parts shall be performed by Seller's authorized service personnel. Seller shall not be responsible for any costs incurred if the work is performed by other than Seller's authorized service personnel. Reimbursement claims for part(s) or labor service costs must be made in writing. Model, cabinet serial numbers 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 will determine at its sole discretion whether further documentation on a claim is to be submitted.

Seller shall not be liable for consequential damages of any kind which occur during the course of installation of equipment, or which result from the use or misuse by Buyer, its employees or others of the equipment supplied hereunder, and Buyer's sole and exclusive remedy against Seller for any breach of the foregoing warranty or otherwise shall be for the repair or replacement of the equipment or parts thereof affected by such breach.

The foregoing warranty shall be valid and binding upon Seller if and only if Buyer loads, operates and maintains the equipment supplied hereunder in accordance with the instruction manual provided to Buyer. Seller does not guarantee the process of manufacture by Buyer or the quality of product to be produced by the equipment supplied hereunder and Seller shall not be liable for any prospective or lost product or profits of Buyer.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER EXPRESS AND IMPLIED WARRANTIES WHATSOEVER. SPECIFICALLY THERE ARE NO IMPLIED WARRANTIES OF MERCHANTABILITY OR OF FITNESS FOR A PARTICULAR PURPOSE.

The foregoing shall be Seller's sole and exclusive obligation and Buyer's sole and exclusive remedy for any action, whether in breach of contract or negligence. In no event shall Seller be liable for a sum in excess of the purchase price of the item.

You may fax this completed page to (856) 673-0038, or copy and mail the form below to Victory.

NOTE: The mail-in or faxed form must be filled out and forwarded to Victory by the installer or customer within 10 days after start-up. Failure to do this may invalidate the warranties. Retain this information for your records.



110 WOODCREST ROAD
CHERRY HILL, NJ 08003-3648
TEL: (856) 428-4200 : FAX: (856) 673-0038

Cabinet Model No. _____

Cabinet Serial No. _____

(Data plate information located inside cabinet on the upper left wall)

**WARRANTIES NOT VALID UNLESS REGISTERED AT
FACTORY WITHIN 10 DAYS AFTER START-UP DATE.**

ORIGINAL DATE OF INSTALLATION _____

CUSTOMER NAME _____ PHONE _____

STREET _____ CITY _____ STATE _____ ZIP CODE _____

DEALER'S NAME _____ PHONE _____

STREET _____ CITY _____ STATE _____ ZIP CODE _____

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RECEIVING, UNCRATING & LOCATION INSTRUCTIONS

Proper installation is the first step to operation. We recommend that your warmer be installed by an authorized Victory Certified Installer.

Receiving

Prior to shipping, all Victory products are factory tested for performance and thoroughly inspected to ensure they are free of any defects. Upon receipt, carefully examine the unit for any damage that may have occurred during shipping and delivery. Any damage, discrepancies, shortages or overages should be noted on the carrier's **Bill of Lading** and a freight claim must be filed immediately with the carrier. If damage is noticed after receipt, contact the carrier's local terminal and file a freight claim. In either case, it is important that all original cartons, crates and interior packaging material are saved until inspection has been made with the delivering carrier.

Uncrating

Tools Needed: 3/4" Box Wrench, Adjustable Wrench, Level, Flathead Screwdriver, Box Cutting (or Carpenter) Knife

1. Take off the cardboard top capping by removing all clear tape and staples with a flathead screwdriver. Also remove all staples at the bottom of the cardboard carton and skid.
2. Starting from the top of the cardboard carton, carefully take a box cutting knife and try to make one continuous cut until you come to the wooden skid. Remove the cardboard carton from around the cabinet and discard.

**Note: An additional clear, plastic, protective wrap is applied directly to the exterior of all cabinets with glass doors.*

3. Move cabinet as close to final location as possible before removing skid.
4. Remove the shipping skid by tipping the cabinet forward. Remove the shipping bolts with 3/4" box wrench while the cabinet is held in one direction. Repeat this procedure while the cabinet is held in the opposite direction.

WARNING: The cabinet must be blocked and secured when removing the shipping skid.

5. Remove protective vinyl coating from all interior and exterior surfaces.

Warmer Location

Consider the following when selecting a location for your warmer:

1. **Clearance** - There must be a minimum clearance of 10" between the top of the warmer and the ceiling.
2. **Floor Load** - The floor on which the cabinet will rest must be even/level, free of vibration and strong enough to support the combined weights of the cabinet plus the maximum product load.
3. **Ventilation** - Vent assemblies are supplied with each cabinet to assist in the warming process of foods. The vent knob is located inside the warmer cabinet at the top. By turning the knob left or right, moisture within the cabinet can be controlled.

REACH-IN / PASS-THRU INSTALLATION INSTRUCTIONS

Reach-In/Pass-Thru Cabinet Legs or Casters Installation

Warmers are shipped with 1/2" single stud mounted legs or casters.

WARNING: Cabinet must be blocked and secured when installing legs or casters.

1. Legs/Casters must be screwed in by hand into the threaded holes located on the case bottom. No threads of the leg or caster stem should be visible.

**NOTE: Once the caster cannot be turned, using a 3/4" box wrench, tighten the nut in between the mounting plate and wheel of the caster until it is snug.*

2. Tilt the cabinet in one direction approximately eight inches and block it securely with several pieces of 2" x 4" lumber or other suitable material.
3. Screw in the two left or right legs/casters.
4. Repeat this procedure to install the other legs/casters.

Leveling

Cabinets must be leveled when installed. Failure to level your cabinet may result in doors not sealing, closing correctly, or condensate water not draining properly.

Legs - Rotate the foot of the leg with an adjustable wrench to achieve desired height for leveling.

Casters - Cabinets with casters can be leveled by placing large flat washers in between the 1/2" stud and the holes located on the case bottom.

Installing Shelves

All cabinets with shelves are supplied with pilasters and shelf clip supports. Shelves are easily installed by inserting the shelf support clips into the pilasters so they fit tightly. Align the shelf so the smaller fill wires run from front to rear and rest the shelf on the clips.

ROLL-IN / ROLL-THRU INSTALLATION INSTRUCTIONS

Roll-In or Roll-Thru Installation

***IMPORTANT:** The floor where your new roll-in/roll-thru cabinet is to be permanently located must be a level, flat surface prior to installation. Failure to properly level and install your equipment can void equipment warranty!

***Notes:** (a) If it is necessary to move the roll-in/roll-thru cabinet after taking off the skid, remove all doors and carefully push the cabinet at a point of no more than 36" (inches) from the bottom to avoid damage.

(b) It is an NSF requirement that roll-in/roll-thru models are sealed to the floor upon installation.

(c) If required, the procedure for setting and grouting the two section model is illustrated within this section and also applies to one section models. For reasons of clarity, the illustrations are shown without doors.

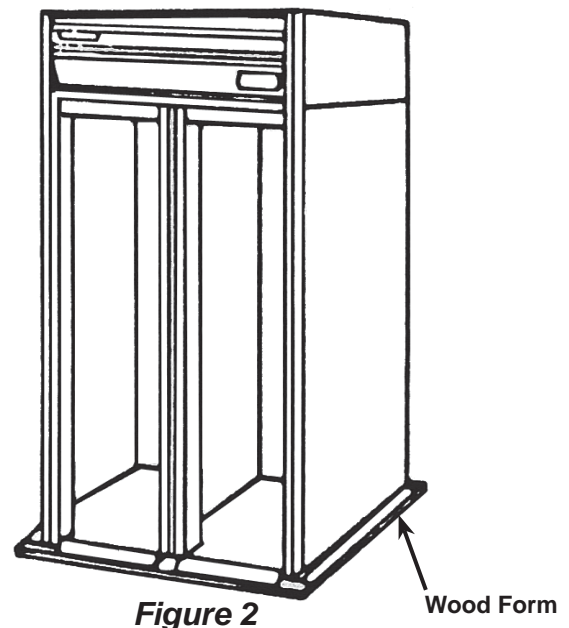
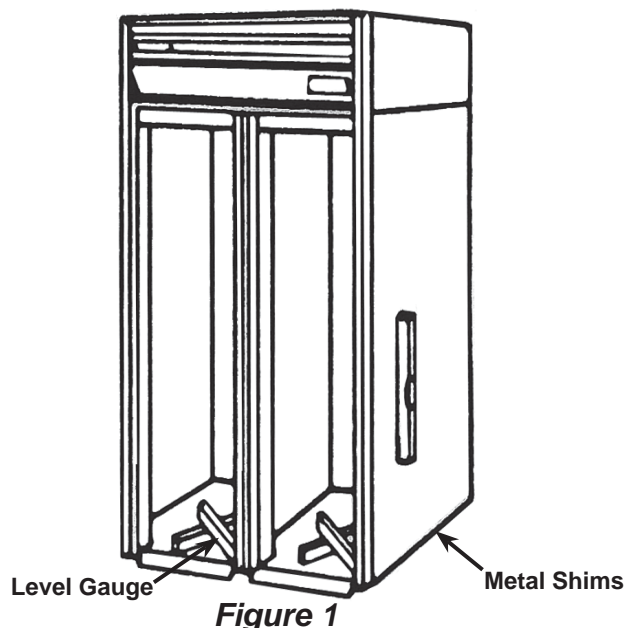
Step 1: Locate roll-in/roll-thru model in exact position in which it is to be set permanently.

Step 2: Level unit, inserting metal shims under unit where required. It is important that an accurate carpenter's level be used when leveling cabinet. See **Figure 1** below.

Step 3: Construct a wood form to act as a retainer for the grouting compound around the entire base of the cabinet. See **Figure 2** below. Pour the grout mixture at various intervals around the form to assure complete fill under the cabinet.

Step 4: Using a wide blade putty knife, taper the grout to a feather edge.

Step 5: A tube of NSF approved silicone sealer, having an applicator type nozzle, is highly suited for sealing roll-in/roll-thru models to floor. Cut off a small portion of the applicator nozzle and apply a small uniform bead completely around the base of the cabinet.



ALL WARMERS INFORMATION

Cabinet Cleaning

Prior to use, the interior and exterior surfaces of the cabinet should be cleaned thoroughly with warm water, mild detergent and a soft cloth. Apply with a dampened cloth and wipe in the direction of the metal grain and allow to air dry with the door(s) open. **DO NOT** use chlorinated or abrasive cleansers, and only use a soft clean cloth.

Electric Supply

115 Volt self-contained units are provided with a 15 or 20 Amp power cord with plug that is shipped coiled on top of the cabinet. The power cord is equipped with a 3-prong (grounding) plug that is to be used in an appropriately rated and dedicated 3-prong (grounding) receptacle.

***NOTE:** Have a wall outlet checked by a qualified electrician for polarity and proper grounding prior to plugging in the power cord.

For units not provided with a power cord, electrical connection should be made by a qualified electrician in accordance with local electrical codes. The electrical supply requirements are on the rating (or data) plate located on the left hand interior wall of the cabinet. Use of a dedicated circuit with separate grounding wire is required.

Controller

The controller can be set to maintain temperature between 80°F (26.7°C) to 180°F (82.2°C). Prior to shipping, warmers are factory preset at 160°F (71.1°C).

Do not change the temperature setpoint once it has been correctly determined, unless it is necessary to keep an entirely different type of food. In heating up a cold unit, do not change the setting, as it does not increase the speed of preheating.

***NOTE:** Once the desired temperature "setpoint" has been chosen, there can be a +4 degree temperature difference shown within the controller display when the warmer cabinet is in operation. For example, a warmer controller "set point" is 160°F, but the warmer cabinet can operate between 156°F to 160°F.



V-TEMP™ Control Panel

Installation Checklist

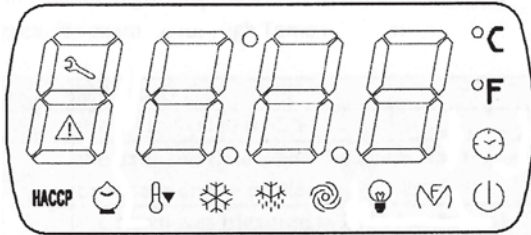
After the cabinet has been installed, leveled and cleaned as described, refer to the following checklist prior to start-up.

- Check for proper electrical hook-up. Cabinet ***must not share receptacle*** with another piece of equipment.
- Check blower motor for freedom to rotate without striking any stationary members.
- Check that cabinet is level.

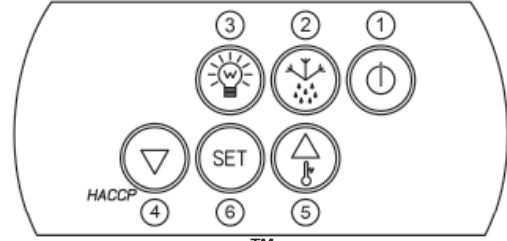
Product Load

After the warmer has been started and reaches the proper storage temperatures, food may be loaded. For optimum energy efficiency and air flow we recommend minimum 1" clearance between the storage compartment cabinet walls and product load, 4" clearance between the storage compartment ceiling and product load, and a 1" clearance between the bottom mounted heating elements and product load.

V-TEMP™ ELECTRONIC CONTROL



"LED Display Window"



"V-TEMP™ Keypad"

LED	DESCRIPTIONS
	ON: The heaters are on FLASHING: The working setpoint is being changed OFF: The heaters are off
	ON: The blower motor is ON OFF: The blower motor is OFF
	ON: Light switched on manually FLASHING: Normal mode. Light switched on because of door opening. OFF: The light is off
	ON: Alarm or error in progress
	ON: The temperature scale will be in degrees Fahrenheit
	ON: The temperature scale will be in degrees Celsius
	ON: The instrument is in stand-by mode

ALARM CODES, DESCRIPTIONS & RESOLUTION(S)

Code	Type of Alarm
AL	Minimum Temperature Alarm
RESOLUTION: (a) Verify cabinet temperature (b) The alarm will activate when the temperature is 20°F below the setpoint temperature for 30 minutes	
AH	Maximum Temperature Alarm
RESOLUTION: (a) Verify cabinet temperature (b) The alarm will activate when the temperature is 20°F above the setpoint temperature for 30 minutes	
id	Door Ajar Alarm
RESOLUTION: (a) Make sure door is closed (b) Verify operation of magnetic door switch	

ERROR CODES

Code	Type of Alarm
Pr1	Cabinet Sensor Error
RESOLUTION: The cabinet sensor is located inside the cabinet at the top. (a) Verify the integrity of the sensor. (b) Verify the control sensor connection.	
*Note: When this error occurs, the control will go into a safe mode. The unit will operate in a pre-programmed ON/OFF cycle.	

KEYPAD BUTTONS & FUNCTIONS

KEYPAD BUTTONS

***Note:** Use "V-TEMP™ Keypad" illustration above to follow these instructions.

Button 1: ON/STANDBY

Press this button for a few seconds to switch the cabinet on and off.

Button 2: AUX

Reserved button

Button 3: CABINET LIGHT

This button is used for the glass door option. Press this button to switch the light on and off manually.

Button 4: DOWN BUTTON

This button is used in conjunction with the SET button to decrease the setpoint.

Button 5: UP BUTTON

This button is used in conjunction with the SET button to increase the setpoint.

Button 6: SETPOINT

This provides access to the set point edit function.

KEYPAD FUNCTIONS

***Note:** Use "V-TEMP™ Keypad" illustration above to follow these instructions.

KEYPAD LOCKING & UNLOCKING (*Manager's Lockout Feature)

a. The keypad is locked by pressing (1) "ON" and (4) "DOWN" buttons simultaneously. The display will show the message "Loc" for 1 second.

b. The keypad is unlocked by pressing (1) "ON" and (4) "DOWN" buttons simultaneously. The display will show the message "UnL" for 1 second.

SILENCING BEEPER (or AUDIBLE ALARM)

When the beeper is active, press any button to silence the alarm.

SETTING TEMPERATURE SETPOINT

a. Press the (6) "SET" button: the snowflake LED will flash and display will show the current SETPOINT.

b. Press the (4) "DOWN" or (5) "UP" button within 15 seconds.

c. Press the (6) "SET" button to complete procedure. The snowflake LED will switch off.

***Note:** Set point is the cut out temp. A warmer has a 4°F differential; When a warmer is set at 160°F, it will cycle between 156°F and 160°F.

Preheating & Recommended Food Storage Periods

Food should not be placed in a cold warming cabinet. To preheat the warming cabinet, turn it on one (1) hour before it will be needed. Refer to pages 3 and 4 that provides instruction on how to use the *V-TEMP™* control panel to assist in preheating and operation.

If the food has been cooked in the same pan in which it will be served, it should be left in the same pan when being placed in the warming cabinet. However, if food is cooked and served in different pans, the food should be panned as soon as the cooking is completed and placed in the warmer. Although the two methods mentioned may not necessarily pertain to the requirements of daily foodservice activity, another approach for good food quality is to place the food directly to a serving counter after cooking. The warmer keeps the food in good condition during the interval between cooking and serving. It is recommended that food should be stored within the cabinet and in its original pan in which it will be served.

The food should be placed in the cabinet while hot, but not until it stops giving off steam (*Note: if steam is excessive, use a lid on pots or pans). It is possible to reheat some food without further deterioration if sufficient time is allowed for the heat to slowly penetrate the entire mass.

Most food can be kept in best condition at a temperature of approximately 175°F, but the exact temperature varies depending upon the kind of food and method of its preparation; therefore, it is impossible to give any exact instructions which will fit all conditions. It is necessary to experiment by increasing or decreasing the temperature of the unit until you find the temperature at which the majority of the food kept in the unit will keep in the best condition. Once this setting is determined, the *V-TEMP™* controller should always be kept at this setting.

Some food, such as breaded meats, fish, etc., when kept at proper temperature, requires less degree of moisture in the cabinet to prevent sogginess. For this reason, all cabinets are equipped with vents or dampers. The damper should be opened for such food by turning the knob in the desired direction for opening and closing. This knob opens or closes the vent in the top of the cabinet. By looking into the cabinet when operating the knob, you can fully understand its function and adjustment.

Some foods can be kept in good condition much longer than others, and certain foods cannot be satisfactorily kept at all in any manner. French fried potatoes, roasts, waffles and similar foods, where the outside must be crisp and centers steaming hot, must be prepared immediately before serving. Do not expect the impossible from the warming cabinet, but if used intelligently it will keep food over a longer period of time and with less deterioration than is possible with any other equipment. By reducing the deterioration between the time the food is cooked and the time it is served, the warming cabinet will assure serving the food to the customer in proper condition. See the recommended food storage periods table below as a reference guide.

Product	Longest Time Kept	Average Time Kept	Approximate Temp. °F
*Crispy or Dry Foods			
Baked Potatoes	2 hours	30 minutes	170 - 180
Corn Stick	2 hours	1 hour	140 - 150
Crackers	8 hours	5 hours	140 - 150
Chicken Pies	6 hours	3 hours	170 - 180
Club Sandwiches (wrapped)	1 hour	30 minutes	160
Fried Chicken	6 hours	3 hours	170 - 180
Fried Seafood	6 hours	2 hours	170 - 180
Hard Rolls	8 hours	4 hours	140 - 150
Hot Mince or Apple Pie	6 hours	4 hours	160
Meat Pies	6 hours	3 hours	170 - 180
Popcorn & Potato Chips	10 hours	5 hours	150
*Moist Foods			
Baked Beans	8 hours	4 hours	170 - 180
Baked Stuff Lobster	3 hours	2 hours	170 - 180
Biscuits	1 hour	30 minutes	150 - 175
Casserole (without top crust)	8 hours	4 hours	170 - 180
Chop Suey	6 hours	4 hours	180
Deviled Crabs	5 hours	3 hours	170 - 180
Frankfurter	6 hours	3 hours	160 - 175
Hash	4 hours	2 hours	170 - 180
Mashed Potatoes	3 hours	2 hours	160 - 180
Vegetables (ready for serving)	6 hours	2 hours	170 - 180
Sweet Rolls	4 hours	2 hours	140 - 150

PERIODIC MAINTENANCE

Cabinet Cleaning

Victory Refrigeration recommends periodic internal and exterior cleaning as outlined below.

Daily Exterior Cleaning

1. Clean the surface with a sponge and cleaning solution. Use a non-abrasive cleaner that does not contain chlorine.
2. Polish with a soft cloth, wiping with the grain of the metal.
3. Once a week wipe with a film cutting agent or stainless steel polish to maintain shine.

Weekly Interior Cleaning

1. Remove all food, food related items and shelves.
2. Discontinue power to the cabinet at the main power supply circuit breaker.
3. Remove loose food particles from the interior floors, walls and ceiling.
4. Scrub all interior surfaces and door gaskets with a warm detergent solution 100°F (38°C) - 120°F (49°C) and a soft nylon bristled brush.
5. Rinse with clear water and allow to air dry.
6. Reinstall the shelves.
7. Return power to the cabinet by resetting main power supply circuit breaker.
8. Return food to the cabinet when temperature indicator reaches safe food temperature.

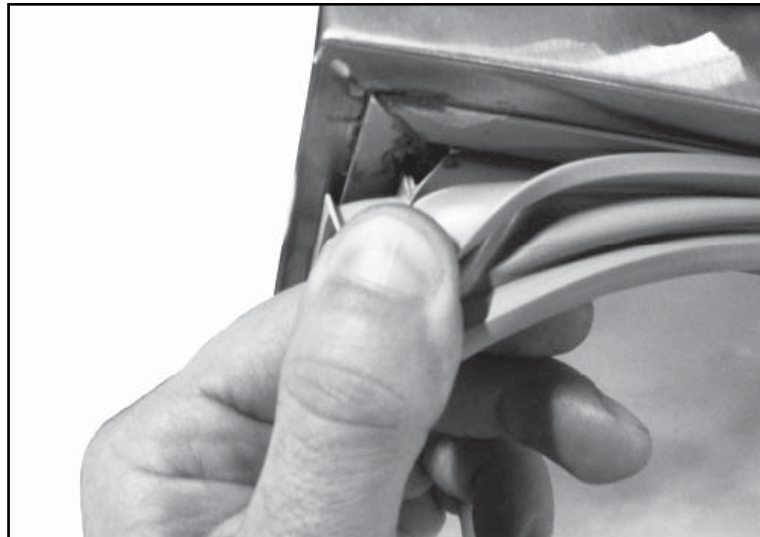
Installing Replacement Door Gasket (if required)

Removing

Beginning at one corner, pry the gasket loose from the retaining strip. Peel remainder of the gasket from the door and discard.

Replacing

Before replacing, be sure the gasket and door are at room temperature. (If necessary, soak the gasket in warm water to make it more pliable.) Align the new gasket frame on the door retainer strip. Starting at one corner, press each corner of the gasket into the retainer strip. Once started, the gasket can be easily inserted around the entire perimeter of the door by simply press rolling into place.



Door Gasket & Retainer Strip

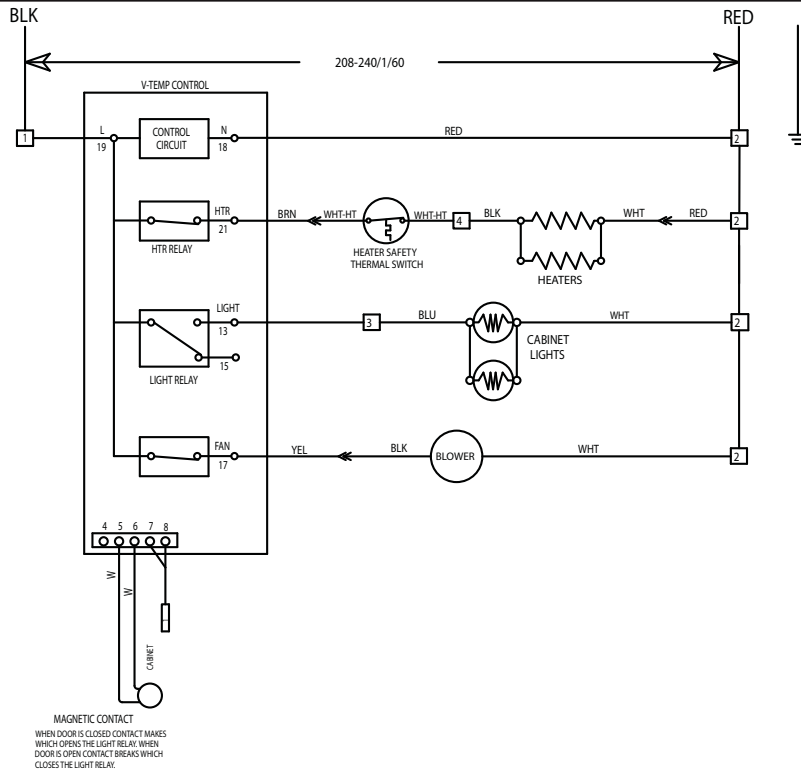
TROUBLESHOOTING GUIDE FOR COMMON PROBLEMS

Caution: Disconnect Power Supply Prior To Attempting Any Service!

PROBLEM	POSSIBLE CAUSE	REMEDY
Cabinet not operating	Fuse blown or circuit breaker tripped	Replace fuse or reset circuit breaker
	Power cord unplugged	Plug in power cord to designated receptacle. Cabinet cannot share same outlet with other equipment.
	Improper voltage supplied to cabinet (voltage does not match Data-Plate)	Correct supply voltage (remove extension cords or other equipment on circuit, etc).
	Main power switch and/or controller turned off	Turn on main power switch and/or controller.
	Defective high limit/heater safety switch	Internal high limit/heater safety may be defective. Contact the factory or an authorized service provider for further assistance if all else has been checked above and the cabinet is still not operating.
Cabinet not holding temperature	Cabinet not pre-heated before use	Turn cabinet on one (1) hour before use
	Prolonged door opening of door ajar	Make sure door is closed when not in use. Avoid prolonged door openings.
	Door gasket not sealing properly	Check door gasket condition. Adjust door or replace gasket.
	Controller setpoint is too low	Adjust controller setpoint to a higher temperature
	Improper voltage supplied to cabinet (voltage does not match Data-Plate)	Correct supply voltage (remove extension cords or other equipment on circuit, etc).
	Product load held too long	Hold product load inside cabinet per recommended time. Examples of holding times and temperature are within the operator's manual.
	Blower motor not operating or air duct is restricted	Check blower motor and air duct for proper air flow. If air duct is restricted, try to carefully locate and remove the cause of air restriction. If further assistance is required, contact the factory or authorized service provider for further assistance.
	Heater elements not operating	Carefully check heater elements for proper operation. If heating element(s) are not working properly, contact the factory or an authorized service provider for further assistance.
Cabinet is overheating	Defective high limit/heater safety switch	If controller setpoint is adjusted to a lower setting and the internal cabinet temperature exceeds +200°F, turn off cabinet and contact the factory or an authorized service provider for further assistance.
	Defective blower motor	Check blower motor operation. If blower motor is not operating, contact the factory or an authorized service provider.
Product load burning or boiling	Product load is too close to heating element	Rearrange product load so that it is not too close to heating element(s).
	Controller setpoint is too high	Adjust controller setpoint to a lower setting. Examples of holding times and temperatures are within the operator's manual.
Product load becoming soggy	Too much humidity or moisture inside cabinet	Adjust or close internal venting/damper knob to control moisture. Normally the internal venting/damper should be open for products such as breaded meats, fish, etc.
	Product load held too long	Hold product load inside cabinet per recommended time. Examples of holding times and temperatures are within the operator's manual.
Cabinet is noisy	Part(s) loose	Locate and tighten loose part(s)
Door won't close	Cabinet is not level	Level cabinet by adjusting legs or shiming caster
	Hinge(s) may need slight adjustment	Apply shim(s) to hinge until door seals properly
Controller Alarm & Error Codes	----	Refer to page 4 of manual. If problem(s) persist, contact the factory for further assistance.

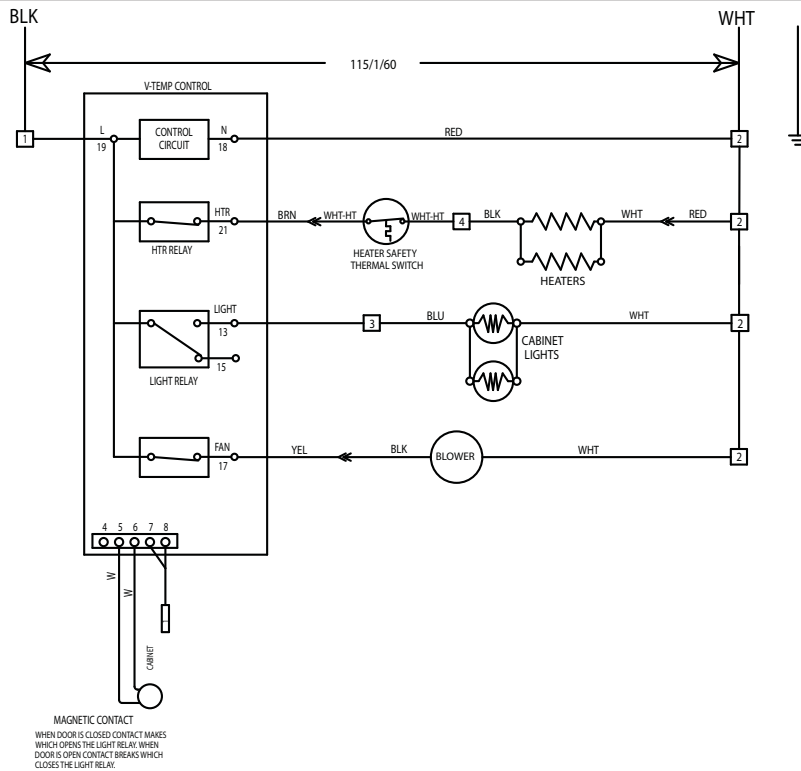
WIRING DIAGRAMS

1 & 2 Section 208-240 Volt Warmer Wiring Diagram



NOTES: 1 [1] REPRESENTS CONNECTION AT TERMINAL BLOCK

1 & 2 Section 115 Volt Warmer Wiring Diagram



NOTES: 1 [1] REPRESENTS CONNECTION AT TERMINAL BLOCK



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