

## Jamaican Flexiline Ambient Food Service Modules

**MODEL NUMBERS    BS10AE    BS30AE    BS30AP    BS06TS**

Thank you for buying a Flexiline Unit. We hope and expect that you will get many years of satisfactory use from your purchase.

In order to achieve the best results from your equipment please read, and follow, the installation, operating, cleaning and maintenance instructions below. Failure to follow them may affect the warranty.

### **1.        UNPACKING AND ASSEMBLY**

All protective coating used on stainless steel surfaces of the hot cupboard must be removed. The exposed surfaces can then be wiped clean with a damp cloth, using a mild detergent or soap if necessary.

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

Please see cleaning section of this manual.

Four Swivel Castors are fitted, two of which are braked.

### **2.        INSTALLATION**

The appliance may be optionally fitted with a lead and 13 Amp fused plug, in which case it only requires connection to a suitable 13 Amp socket outlet. This model is suitable for 230 – 240V A.C. supply only. Ensure that the electricity supply is as stated on the model's data plate.

The product may be used to link other units together electrically. Up to three heated units without quartz gantries or two heated units with quartz gantries can be linked to one socket outlet.

Some units can also be physically linked; these units have pushbars on either end. The pushbars have linking hooks fitted. To link the units push them up to each other and rotate the hooks so that they loop over the adjacent push bar.

**Important:**    Wires in the mains lead are coloured in accordance with the following code:

<b>Green and Yellow</b>	-	<b>Earth</b>
<b>Blue</b>	-	<b>Neutral</b>
<b>Brown</b>	-	<b>Live</b>

**Warning:**        **This appliance must be earthed, do not touch internal wiring.**

As the colours of the wires in the mains lead on this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

- (a)    The wire which is coloured green and yellow must be connected to the terminal in the plug, which is marked with letter **E** or the sign.
- (b)    The wire which is coloured blue must be connected to the terminal which is marked with the letter **N** or is coloured black.
- (c)    The wire which is coloured brown must be connected to the terminal which is marked with the letter **L** or is coloured red.

### 3. USE AND BEST PERFORMANCE

#### EUTECTIC PLATE UNITS

The well relies entirely on eutectic plates (where purchased); there is not a refrigeration system within the appliance. The eutectic plates should be placed in the bottom of the well to achieve the desired refrigeration effect.

To obtain best performance the following procedure is suggested:

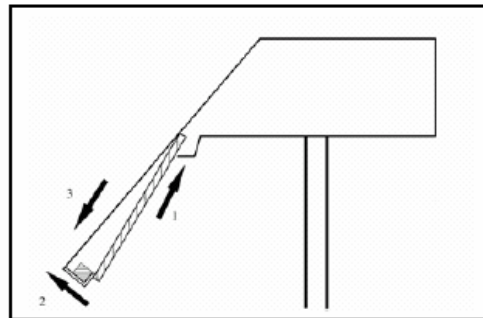
- a) Eutectic plates should be placed in a freezer for 12 – 24 hours before use.
- b) Place the eutectic plates in the bottom of the well approximately 15 minutes before loading.
- c) All produce placed in the well should be chilled prior to loading
- d) After service remove, clean and re-freeze the eutectic plates.

#### GANTRY (Where purchased)

##### FITTING THE SNEEZE SCREEN

The sneeze screen is removed from the unit prior to dispatch to eliminate breakage during transit. Please see the following procedure:

- (a) Push the glass up behind the top glass support (1).
- (b) Hinge the glass behind the lower glass support (2).
- (c) Slide the glass into the lower glass support (3).
- (d) The glass may be removed for cleaning by reversing the above process.



The gantry will be fitted with a fluorescent tube; this is controlled by an on/off switch in the gantry hood. The lamp is replaceable. Proceed as follows:

##### Replacing Fluorescent Lamp:

- (a) Turn off power to the unit. If the bulb has just failed it may be HOT.
- (b) Grip the bulb at both ends, near the connectors and twist the bulb approximately 90° Degrees.
- (c) Gently pull the bulb out of the connectors.
- (d) Reverse this process to fit, ensuring that the bulb is held firmly and correctly within the connectors before releasing.

##### TRAY SLIDE (Where purchased)

Your appliance may be fitted with a tray slide which can be either fixed or drop down. If the drop down style has been purchased, it can be lowered to enable easy repositioning of the unit. The tray slide can be lowered by following the following procedure:

- (a) Remove all square nuts that are visible on the underside of the tray slide brackets, and remove the pins through the brackets.

- (b) Standing in front of the unit, pull the tray slide forward about 40mm.
- (c) The tray slide will now drop down to a vertical position.
- (d) Reverse this process to enable use, ensuring that all pins and nuts are refitted.

#### **4. CLEANING**

##### **SWITCH OFF THE UNIT AT THE MAINS BEFORE CLEANING.**

Stainless steel surfaces will give you many years of trouble-free use as long as you follow a few simple rules. If it appears to mark do not worry, it is usually not the steel but something deposited on it which has stained.

**Do wash all surfaces before use.** You should use a damp cloth and a mild detergent or soap, or similar cleaner. Always rinse well with clean water and dry the surface with a soft cloth. Clean regularly when in use. Do use soft cloths, nylon or bristle brushes.

**Do not use** metal scrapers, wire brushes or wire wool pads as they can scratch the steel. Do take care when handling sharp objects as they can scratch the surface of stainless steel. Any scratches on stainless steel will blend together over a period of time and become less noticeable with age. There is no detriment to the corrosion resistance or general performance of the material.

**Do not use** bleach for cleaning purposes (remember dishwasher powders, sterilising agents and similar products all contain chlorides). If used, black pit marks or other such effects may appear and permanent damage may be caused. If used inadvertently rinse immediately with clean water.

**Do not splash the unit with bleach when cleaning around the counter.** If you do, rinse the surface immediately with clean water thoroughly.

**Do not allow** corrosive foodstuffs such as fruit juices, vinegar, mustards, pickles, mayonnaise, etc., to remain on stainless steel for long periods. Wash and rinse away.

**Do not** leave steel objects or utensils standing on the stainless steel surfaces for long periods. They can rust and leave marks. After cleaning with detergent always remove residues with a wet cloth and wipe dry, if left they can have an etching effect on the surface.

**CORRECTLY APPLIED THE ABOVE INSTRUCTIONS WILL RESULT IN CONTINUOUS GOOD LOOKS!**

#### **5. MAINTENANCE & SPARES**

**IMPORTANT: You must disconnect the appliance from the mains before removing any components which have been fastened using screws, etc.**

You should have the electrical items in your counter tested for electrical safety at least once a year as required by the Electricity at Work Regulations.

Spare parts are available for all models of equipment. These can be obtained by contacting Victor Manufacturing Limited

When ordering any spare parts always quote the model and serial number.

PLEASE USE THE BOX PROVIDED BELOW TO RECORD YOUR MODEL AND SERIAL NUMBER FOR FUTURE INFORMATION, THIS CAN BE FOUND ON THE DATA LABEL ON THE APPLIANCE.

MODEL NUMBER	SERIAL NUMBER
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## 6. WARRANTY

Flexiline Food Service Counters are covered by a 12 month spare parts and labour warranty.

Please note parts not covered by warranty are panels, glass, lamps, shelves etc.

All warranty will be immediately invalidated if in the reasonable opinion of Victor Manufacturing Limited, unauthorised repairs or modifications have been made to the goods, in the case of accident, misuse or damage, caused by improper installation and altered or missing serial numbers. Victor Manufacturing Limited will not provide warranty repairs if in our opinion the problem resulted from external 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 the manufacturer's specifications.

### IF YOUR EQUIPMENT FAILS

Refer to the instruction manual, if the problem still cannot be resolved, contact our Service Helpdesk on (01274) 722 125. E-mail: [service@victormanufacturing.co.uk](mailto:service@victormanufacturing.co.uk)

Warranty repairs are carried out between 8.00am and 5.00pm, Monday to Friday; access required outside normal working hours may incur charges. When placing a service call, please have ready the Make, Model and Serial Number of the Counter and a detailed description of the fault.

Office Address:

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Lonsdale Works  
Bradford, West Yorkshire BD18 4DZ  
Tel (01274) 722125 Fax (01274) 307082  
E-mail: [victor@legend.co.uk](mailto:victor@legend.co.uk)