



## **INSTALLATION AND OPERATING INSTRUCTIONS for all HS, and HIS Warming Cabinets**



809-195A Rev D. 02/05/2026

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**SEE BACK COVER FOR  
WARRANTY REGISTRATION**



## WELCOME

Congratulations on your purchase of Victory food service equipment. Every employee welcomes you to the family of satisfied Victory customers.

From the earliest stages of production design, to focused steps in fabrication and assembly, rigid standards of quality are maintained by our staff of skilled employees. Victory strives to supply superior products through strict quality control guidelines exceeding industry standards, this means that each unit, given the proper maintenance will provide years of trouble free experience to its owner.

Additionally, Victory food service equipment has one of the best warranties in the food service industry, and backed by a professional staff of service technicians across the country.

We thank you for your choice and confidence in Victory Equipment.

## 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 with this manual. Please complete the card and submit it to Victory within TEN days of installation. Failure to properly register equipment may limit or void the warranty.
- Victory 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.

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## 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. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.



### 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.

### 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.

## SAFETY



### CAUTION

*CAUTION: If it is necessary to move the Cabinet after removal from the skid, remove all doors and carefully push the unit at a point of no more than 36" from the bottom to avoid damage.*



Do NOT push in this area.

Height  
will vary  
by model

Push ONLY below the 36 inch / .91 meter height

## 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.

### 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.

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.

|               | Minimum | Maximum |
|---------------|---------|---------|
| Voltage       | 208     | 240     |
| Room Air Temp | 60° F   | 100° F  |

### 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.



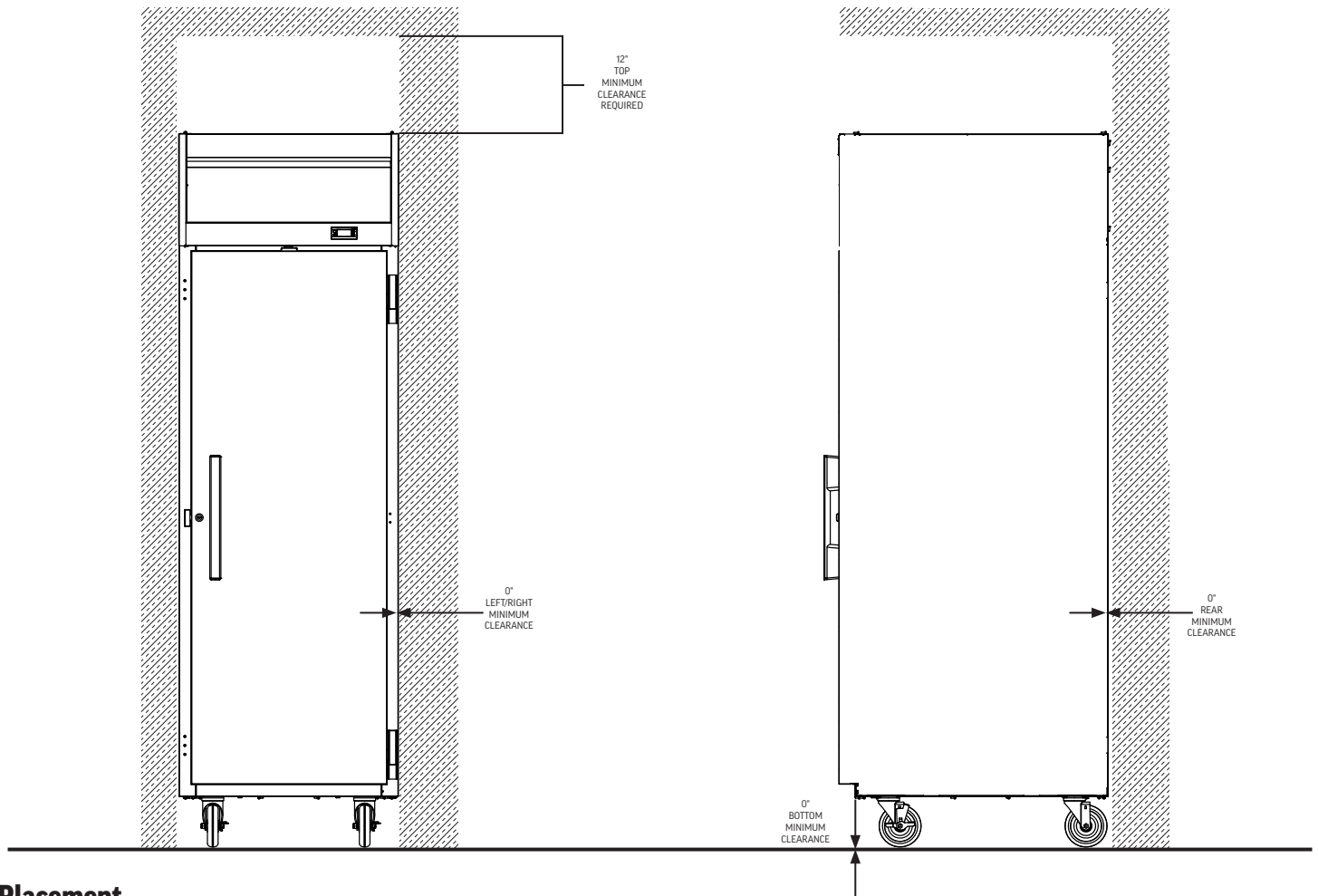
## PRODUCT INFORMATION

| Model                      | Cabinet Dimensions<br>w x d x h (Inches) | Doors | Glass or Solid<br>Door | Full Load<br>Amps | Heater<br>Watts | Power Cord<br>Plug (NEMA) |
|----------------------------|------------------------------------------|-------|------------------------|-------------------|-----------------|---------------------------|
| STANDARD UNITS             |                                          |       |                        |                   |                 |                           |
| HS(A)-1D-1                 | 26-1/2 X 34-7/8 X 84-1/8                 | 1     | SOLID                  | 6.8               | 1500            | 6-20P                     |
| HS(A)-1D-1-HD              | 26-1/2 X 34-7/8 X 84-1/8                 | 2     | SOLID                  |                   |                 |                           |
| HS(A)-1D-1-G               | 26-1/2 X 33-5/8 X 84-1/8                 | 1     | GLASS                  |                   |                 |                           |
| HS(A)-1D-1-HG              | 26-1/2 X 33-5/8 X 84-1/8                 | 2     | GLASS                  |                   |                 |                           |
| PASS THRU UNITS            |                                          |       |                        |                   |                 |                           |
| HS(A)-1D-1-PT              | 26-1/2 X 38-3/4 X 84-1/4                 | 2     | SOLID                  | 6.8               | 1500            | 6-20P                     |
| HS(A)-1D-1-PT-HD           | 26-1/2 X 38-3/4 X 84-1/4                 | 4     | SOLID                  |                   |                 |                           |
| HS(A)-1D-1-PT-G            | 26-1/2 X 36 X 84-1/4                     | 2     | GLASS                  |                   |                 |                           |
| HS(A)-1D-1-PT-HG           | 26-1/2 X 36-1/4 X 84-1/4                 | 4     | GLASS                  |                   |                 |                           |
| HS-2D-1-PT-GD              | 52 1/8 X 35 3/4 X 84 1/8                 | 4     | GLASS                  | 13.0              | 3000            |                           |
| EXTRA WIDE UNITS           |                                          |       |                        |                   |                 |                           |
| HS(A)-1D-1-EW              | 31-1/4 X 34-7/8 X 84-1/8                 | 1     | SOLID                  | 6.8               | 1500            | 6-20P                     |
| HS(A)-1D-1-EW-HD           | 31-1/4 X 34-7/8 X 84-1/8                 | 2     | SOLID                  |                   |                 |                           |
| HS(A)-1D-1-EW-G            | 31-1/4 X 33-1/2 X 84-1/8                 | 1     | GLASS                  |                   |                 |                           |
| HS(A)-1D-1-EW-HG           | 31-1/4 X 33-5/8 X 84-1/8                 | 2     | GLASS                  |                   |                 |                           |
| EXTRA WIDE PASS THRU UNITS |                                          |       |                        |                   |                 |                           |
| HS(A)-1D-1-EW-PT           | 31-1/4 X 38-3/4 X 84-1/8                 | 2     | SOLID                  | 6.8               | 1500            | 6-20P                     |
| HS(A)-1D-1-EW-PT-HD        | 31-1/4 X 38-3/4 X 84-1/8                 | 4     | SOLID                  |                   |                 |                           |
| HS(A)-1D-1-EW-PT-G         | 31-1/4 X 35-7/8 X 84-1/8                 | 2     | GLASS                  |                   |                 |                           |
| HS(A)-1D-1-EW-PT-HG        | 31-1/4 X 36-1/8 X 84-1/8                 | 4     | GLASS                  |                   |                 |                           |
| STANDARD ROLL-IN UNITS     |                                          |       |                        |                   |                 |                           |
| HIS(A)-1D-1                | 36 1/2 X 36 1/4 X 84 3/8                 | 1     | SOLID                  | 6.8               | 1500            | 6-20P                     |
| HIS(A)-2D-1                | 68 7/8 X 36 1/4 X 84 3/8                 | 2     | SOLID                  | 13.0              | 3000            |                           |
| STANDARD ROLL-THRU UNITS   |                                          |       |                        |                   |                 |                           |
| HIS(A)-1D-1-PT             | 36 1/2 X 40 1/8 X 84 3/8                 | 2     | SOLID                  | 6.8               | 1500            | 6-20P                     |
| HIS(A)-2D-1-PT             | 68 7/8 X 40 1/8 X 84 3/8                 | 4     | SOLID                  | 13.0              | 3000            |                           |
| EXTRA HIGH ROLL-IN UNITS   |                                          |       |                        |                   |                 |                           |
| HIS(A)-1D-1-XH             | 36 1/2 X 36 1/4 X 89 7/8                 | 1     | SOLID                  | 6.8               | 1500            | 6-20P                     |
| HIS(A)-2D-1-XH             | 68 7/8 X 36 1/4 X 89 7/8                 | 2     | SOLID                  | 13.0              | 3000            |                           |
| EXTRA HIGH ROLL-THRU UNITS |                                          |       |                        |                   |                 |                           |
| HIS(A)-1D-1-PT-XH          | 36 1/2 X 40 1/8 X 89 7/8                 | 2     | SOLID                  | 6.8               | 1500            | 6-20P                     |
| HIS(A)-2D-1-PT-XH          | 68 7/8 X 40 1/8 X 89 7/8                 | 4     | SOLID                  | 13.0              | 3000            |                           |

Height includes casters

- All models are 208-240 volts, 60 Hz AC.
- ALWAYS REFERENCE YOUR EQUIPMENT DATA PLATE AMPS, FOR THE MOST UP TO DATE AND ACCURATE VALUES.
- HS models have stainless steel interiors, HSA models have aluminum interiors

## CLEARANCE AND PLACEMENT



### Placement

Consider the following when selecting a location for your Cabinet:

#### Clearance:

- 12 in. at the top
- 0.0 in. at the rear
- 0.0 in. at the left side
- 0.0 in. at the right side
- 0.0 in at the bottom

**Floor Load:** the floor on which the Cabinet is located must be even and level, free from vibrations, and strong enough to support the combined weights of the unit and maximum product load.

**Ventilation:** Grille area at front must be free and clear of any object or wall.

**Power Outlet:** The installation of this appliance requires a dedicated power outlet located within the length of the unit's power cord and be accessible for the purpose to disconnect power.

## UNPACKING AND SET UP

Carefully inspect the shipping carton for damage. This is the only time that shipping damage may be claimed. If damage is suspected, open the carton immediately and, if there is damage, retain the carton and contact the shipper to make a claim. Do NOT contact the manufacturer.

### Uncrating

Tools Needed:  $\frac{3}{4}$ " box wrench, adjustable wrench, level, flat head screw driver, and box cutter.

1. Remove the cardboard top capping, all clear tape, and all staples including those at the bottom of the cardboard carton and skid.
2. Start from the top of the carton. Using the box cutter, carefully make one continuous cut to the bottom of the skid. Remove cardboard carton and discard.

### Skid Removal and Caster Attachment

Tip the unit forward and remove the skid.



1. Remove the shipping bolts using the  $\frac{3}{4}$ " box wrench while cabinet is held in one direction. Repeat the process while the cabinet is held in the opposite direction.
2. None of the threads on the leg or caster stem should be visible once screwed in.
3. Tilt the cabinet in one direction approximately 8" and block it securely with pieces of 2x4 lumber or other suitable material.
4. Thread the stem casters or legs into the  $\frac{1}{2}$ " -13 holes in

### Leveling:

Cabinets must be leveled when installed. Level should be measured on the headrail.

Failure to level your cabinet may result in door not sealing, closing correctly, voiding the warranty.

For cabinets with legs, rotate the foot of the leg with an adjustable wrench to achieve desired height for leveling.

For cabinets with casters, leveling can be achieved by placing large washers in between the  $\frac{1}{2}$ " stud and the holes located on the bottom of the case.

*Note: additional clear plastic protective wrap is applied directly to any product with a glass door.*

3. Move unit as close to final position as possible before removing the skid.

*Note: The skid must be removed before the casters or legs can be attached.*

the bottom of the cabinet. Tighten by hand as much as possible. Some models may already have levelers installed. If so, then the levelers will need to first be removed and discarded.

5. Once the caster or leg cannot be turned any further, use a  $\frac{3}{4}$  inch wrench to tighten the nut in between the mounting plate and the wheel of the caster until snug.
6. Repeat this procedure with unit secured in the opposite direction so as to access the remaining legs/casters/levelers
7. If plate casters or legs are installed instead of stem casters or legs, then repeat step 3 above and secure the plate with either #14 AB screws, or  $\frac{1}{4}$ -20 screws, depending upon which are required.
8. If levelers are employed, then repeat step 3 above and thread the leveler in place. Then repeat step 6.
9. If legs/casters will not be installed, please see page 9.



**Do NOT loosen casters to level the cabinet.** Casters MUST be tightly secured to cabinet for full strength.

Install or attach any accessories that will be used

Remove any plastic covering the stainless steel.

## SET UP FOR UNITS WITHOUT LEGS/CASTERS

**Important: The floor where the cabinet is to be permanently located must be a level, flat surface prior to installation. Failure to properly level your equipment can void equipment warranty.**

- If legs or casters are not installed, this equipment is required to be sealed to the floor to establish proper sanitary operation. This is a requirement called out in the NSF-4 standard and will be enforced by local health inspectors.
- For warming cabinets mounted directly onto the floor, the floor must be cleaned and dried in advance of the application of sealant.
- Once the warming cabinet is installed onto a clean, dry and level floor, the installation is to be completed by the application of silicone.

The application of the silicone is to be done in a manner to prevent spillage on adjacent surfaces of the floor from passing under the inaccessible portions of the warming cabinet.

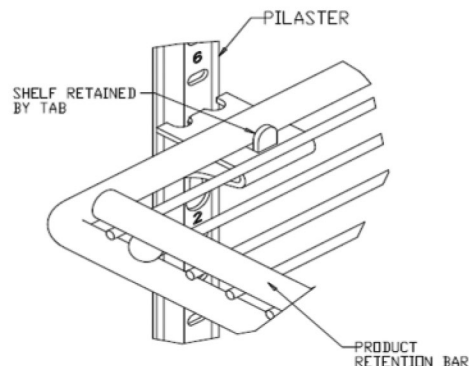
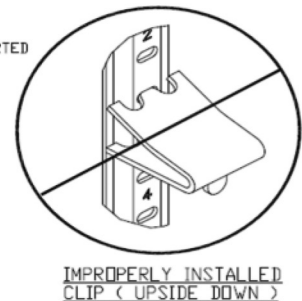
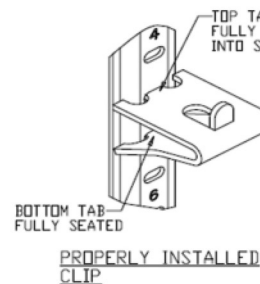
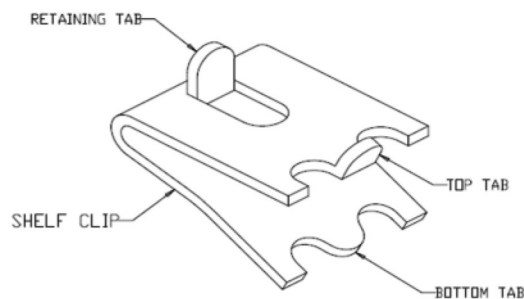
### INSTRUCTIONS:

1. Place the cabinet in the exact position in which it is to be set permanently.
2. Level the unit, inserting metal shims under unit where required. It is important that an accurate carpenter's level be used when leveling cabinet
3. Construct a wood form to act as a retainer for the grouting compound around the entire base of the cabinet. Pour the grout mixture at various intervals around the form to assure complete fill under the cabinet
4. Using a wide blade putty knife, taper the grout to a feather edge.
5. A tube of NSF approved silicone sealer, having an applicator type nozzle, is highly suited for sealing units to the floor. Apply a small uniform bead completely around the base of the cabinet.

**If necessary to move the unit after removing it from the skid, remove all doors and carefully push the cabinet at a point no more than 36" (inches) from the bottom to avoid damage.**

## SHELF INSTALLATION

1. Determine the proper location for the shelf clips. The reference numbers on the pilaster can serve as a guide to ensure all clips are properly located.
2. Insert the top tab of the shelf clip into the desired hole of the pilaster. The retaining tab **MUST** be facing up as shown.
3. Rotate the clip downwards and insert the bottom tab into the matching hole in the pilaster. The clip may need to be squeezed slightly during installation.
4. Install all remaining clips.
5. Install shelves onto clips with the product retention bar facing up. Be careful not to dislodge clips during installation.
6. Place shelves so that the retaining tab on the clip captures the shelf as shown.
7. Confirm that the shelf is resting on **ALL 4** clips and that the clips are securely attached to the pilasters.
8. Improper shelf clip installation could cause the shelf and / or the product on it to fall, resulting in damage to the unit and possible bodily injury.
9. Do **NOT** overload the shelves. The unit is designed to use all shelves that are supplied in an equally spaced manner. Contact Victory customer service if fewer shelves or a different configuration to ensure shelf overloading will not occur.



## ELECTRICAL

This is a cord-connected unit, and must be connected to its own **dedicated** power supply. Check the dataplate on

the machine to confirm the voltage and per the dataplate use the correct fuses or 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 Cords

This 220 volt model is equipped with a power cord and type 6-20P plug.

If a 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.

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. Then allow to air dry with the doors open. Only use a clean soft cloth. See detailed cleaning instructions in the cleaning and maintenance section

### Initial Start Up

After the cabinet has been installed, leveled, and cleaned as described above, refer to the following check list:

- Check for proper electrical hook-up.
- Check that all clearances are in line with the aforementioned guidelines.
- Check that cabinet is level.

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*NOTE: Once the unit has been started and reaches proper storage temperatures, it may be loaded with product.*

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## PREHEATING & FOOD STORAGE

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. See page 14 on how to use the control display 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.*

|                                                                                                    |                                                 |
|----------------------------------------------------------------------------------------------------|-------------------------------------------------|
|  <b>CAUTION</b> | Risk of personal injury from hot pans or racks. |
|                 | User proper hot container handling materials.   |

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 160°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 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 as a reference guide.

## RECOMMENDED FOOD STORAGE PERIODS

| Product                        | Longest Time Kept | Average Time Kept | Approximate Temp. °F |
|--------------------------------|-------------------|-------------------|----------------------|
| <b>*Crispy or Dry Foods</b>    |                   |                   |                      |
| 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                  |
| <b>*Moist Foods</b>            |                   |                   |                      |
| 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            |

## USING THE UNIT

Operation is simple, just keep it connected to the correct power supply and the cabinet will maintain the internal temperature it has been set to. Keep the doors closed as much as possible to avoid unnecessary run time.

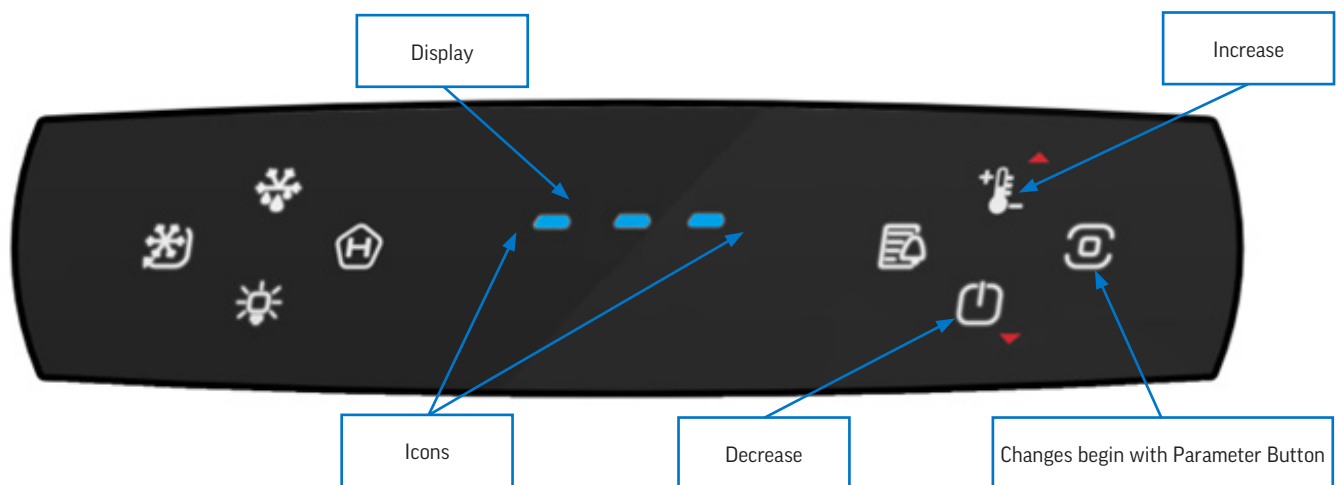
The controller displays the current internal temperature.

Adjusting the set temperature will NOT cause the system to reach the temperature faster. When on, the system is always operating at maximum.

The temperature was set at the factory at 160°F, but you can adjust it to your own selected temperature. But you can adjust them to your own selected temperature. See pages 21 & 22.

The internal fan will be on when the compressor is on and when the doors are closed.

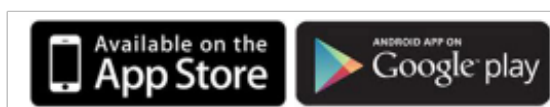
The compressor and condenser fan motor will only be on when the controller senses an increase in internal cabinet temperature passed the set point.



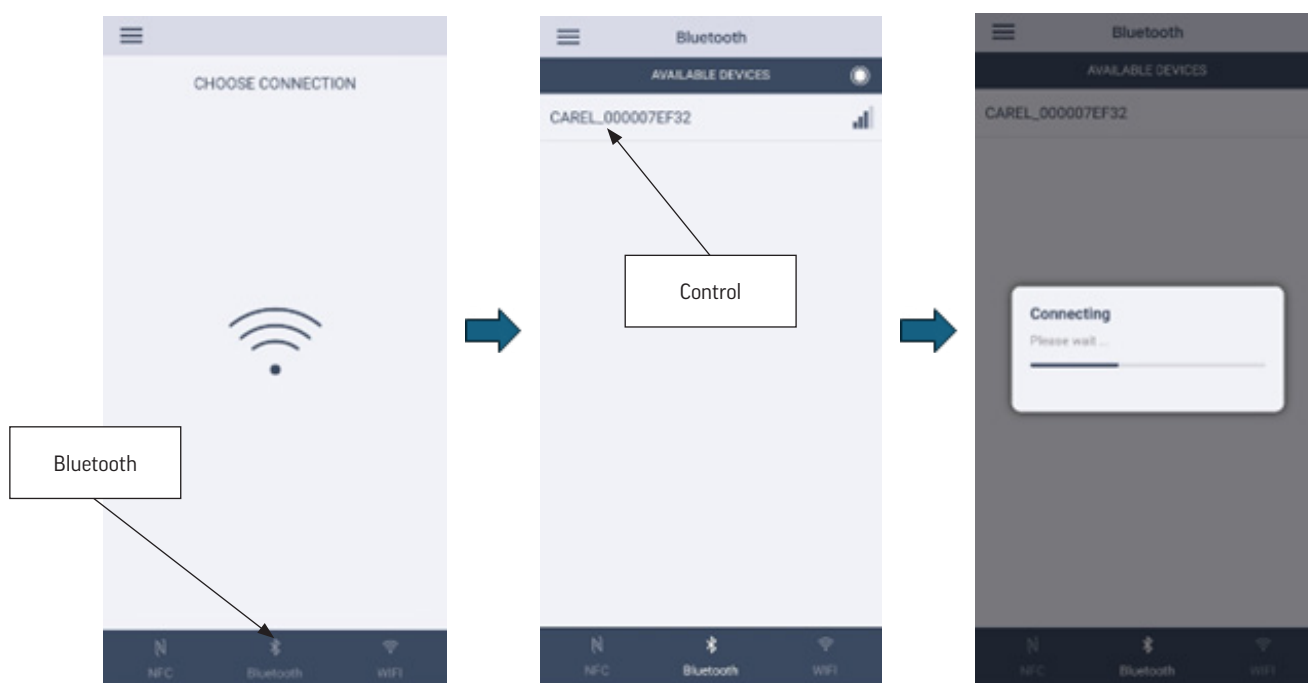
## CAREL APPLICA APP

### ACCESSING THE CONTROL VIA SMARTPHONE OR TABLET

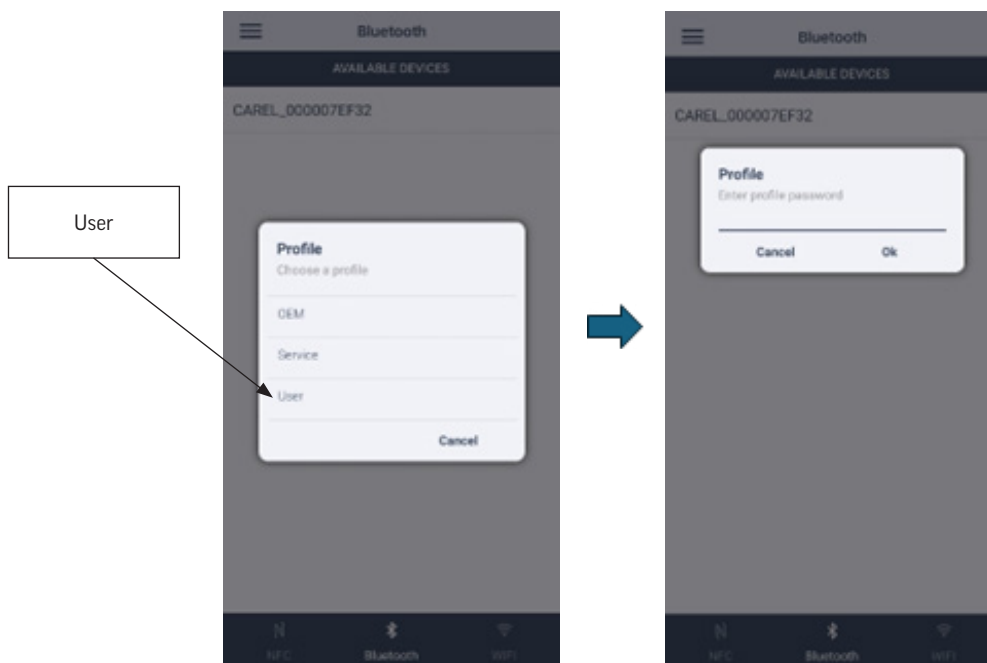
Download the Carel **APPLICA** app through the App Store or Google Play Store to access the control via Bluetooth.



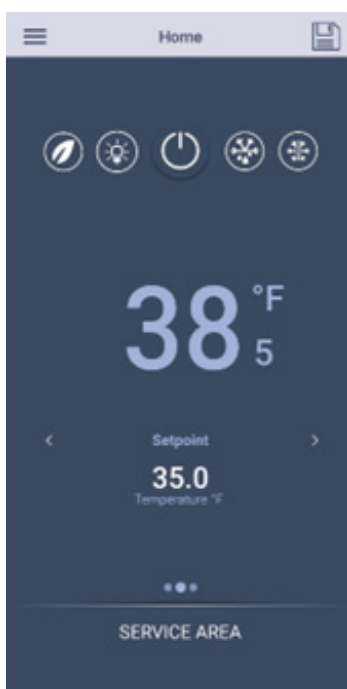
Open the app and select “Bluetooth” to search for your device. Select the Carel device that appears on the screen and wait for the control to connect.



Select the “User” profile and type in the password: 0 and press “Ok”.



Arrive at the home page for the Applica App.



## SEQUENCE OF OPERATIONS

| COMPONENT      | ON                                                                                                                                                                  |                                                               | OFF                                                                                                                                                                      |                                                                     |
|----------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------|
|                | OPERATION                                                                                                                                                           | CONTROLLER ACTION                                             | OPERATION                                                                                                                                                                | CONTROLLER ACTION                                                   |
| COMPRESSOR     | Compressor turns on when the cabinet temperature is above the sum of the set point and the dead band                                                                | The Compressor Contact is energized                           | Compressor turns off when the cabinet temperature is equal to or less than the set point                                                                                 | The Compressor Contact is de-energized                              |
|                |                                                                                                                                                                     | IJF terminals N05, C5                                         |                                                                                                                                                                          | IJF terminals N05, C5                                               |
| CONDENSER FAN  | The Condenser Fan turns on when the Compressor is running                                                                                                           | The Condenser Fan is wired to the Compressor Relay on control | The Condenser Fan turns off when the Compressor is not running                                                                                                           | The Condenser Fan is wired directly to the Compressor Control Relay |
|                |                                                                                                                                                                     | IJF terminals N05, C5                                         |                                                                                                                                                                          | IJF terminals N05, C5                                               |
| EVAPORATOR FAN | The Evaporator Fan runs continuously except on door opening.                                                                                                        | The Evaporator Fan Control contact is energized.              | The Evaporator Fan turns off for 1 minute when the door is opened                                                                                                        | The Evaporator Fan Control contact is de-energized                  |
|                |                                                                                                                                                                     | IJF terminals N04, C3                                         |                                                                                                                                                                          | IJF terminals N04, C3                                               |
| LIGHT          | The light will turn on when the door is open, or the light button is pressed<br> | The Light Control Contact is energized                        | The light will turn off when the door is closed, or the light button is pressed<br> | The Light Control Contact is de-energized                           |
|                |                                                                                                                                                                     | IJF terminals N03, C3                                         |                                                                                                                                                                          | IJF terminals N03, C3                                               |
| FACE HEATER    | Face Heater is on when condensing unit is on                                                                                                                        | Heater is wired with the compressor relay                     | The Face Heater is off when condensing unit is off                                                                                                                       | Heater is wired with the compressor relay                           |

| CONDITION                            | COMPRESSOR | CONDENSER FAN | EVAPORATOR FAN | LIGHTS    |
|--------------------------------------|------------|---------------|----------------|-----------|
| CABINET TEMP > SET POINT + DEAD BAND | ON         | ON            | ON             | ON or OFF |
| CABINET TEMPERATURE <= SET POINT     | OFF        | OFF           | ON             | ON or OFF |
| DEFROST                              | OFF        | OFF           | ON             | ON or OFF |

ELECTRONIC CONTROLLER DISPLAY

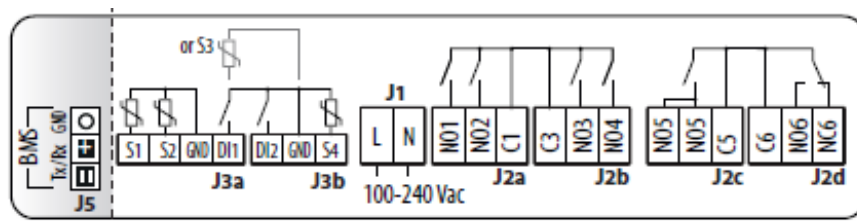


CONTROL PANEL INDICATORS

|                                                                                     |                     |                    |
|-------------------------------------------------------------------------------------|---------------------|--------------------|
|  | Auxiliary Output    | Active             |
|  | Heater              | Active             |
|  | Fans                | Active             |
|  | °C                  | Unit of Measure °C |
|  | °F                  | Unit of Measure °F |
|  | Service Maintenance | Active Alarms      |

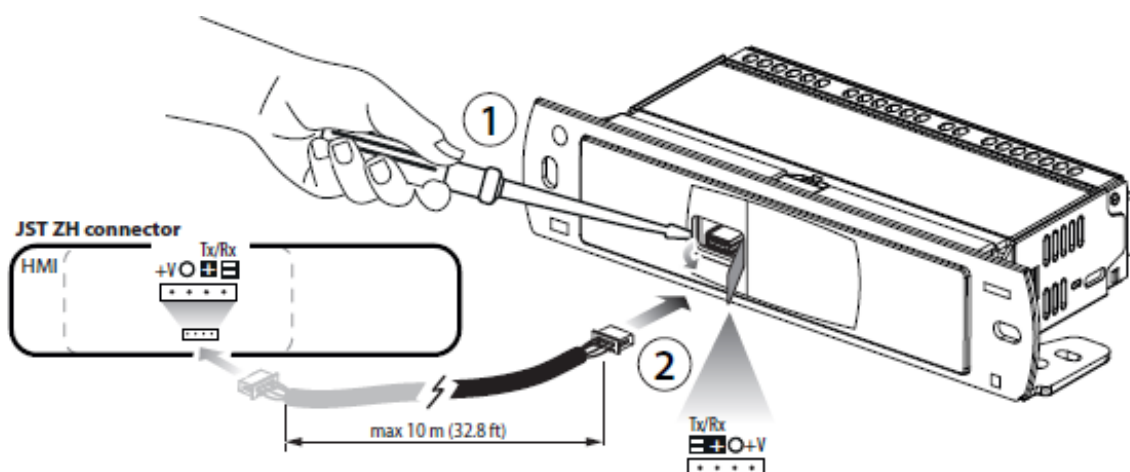


## CONTROL PANEL CONNECTIONS



| Relay/Probe | Description                  | Terminal |
|-------------|------------------------------|----------|
| NO1         | NOT USED                     | NO1, C1  |
| NO2         | NOT USED (EXTERNAL ALARM)    | NO2, C1  |
| NO3         | LIGHT                        | NO3, C3  |
| NO4         | BLOWER                       | NO4, C3  |
| NO5         | HEATER                       | NO5, C5  |
| NO6         | DEFROST ELEMENT (NOT ACTIVE) | NO6, C6  |
| NC6         | NOT USED                     | NC6, C6  |
| S1          | AIR/CONTROL PROBE            | S1, GND  |
| S2          | EVAPORATOR/DEFROST PROBE 1   | S2, GND  |
| DI1         | DIGITAL INPUT/DOOR SWITCH    | DI1, GND |
| DI2         | NOT USED                     | DI2, GND |
| S4          | EVAPORATOR/DEFROST PROBE 2   | S4, GND  |

## DISPLAY CONNECTION



## KEYBOARD FUNCTIONS

Note: Keypad has a 3 second lock feature. Press and hold the program button for 3 secs to unlock. All icons will appear when keypad is unlocked

|                                                                                                                                                                                    |                                                                                                                                                                       |                                                                                                                                                                       |                                                                                                                                                            |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>CONTINUOUS CYCLE</b><br><b>Press and Release</b><br>Activate/Stop<br>Continuous Cycle mode<br> | <b>DEFROST (NOT ACTIVE)</b><br><b>Press and Release</b><br>Activate/Stop Defrost<br> | <b>HACCP</b><br><b>Press and Release</b><br>View HACCP alarms and<br>HACCP menu<br> | <b>LIGHT</b><br><b>Press and Release</b><br>Toggle light on and off<br> |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------|

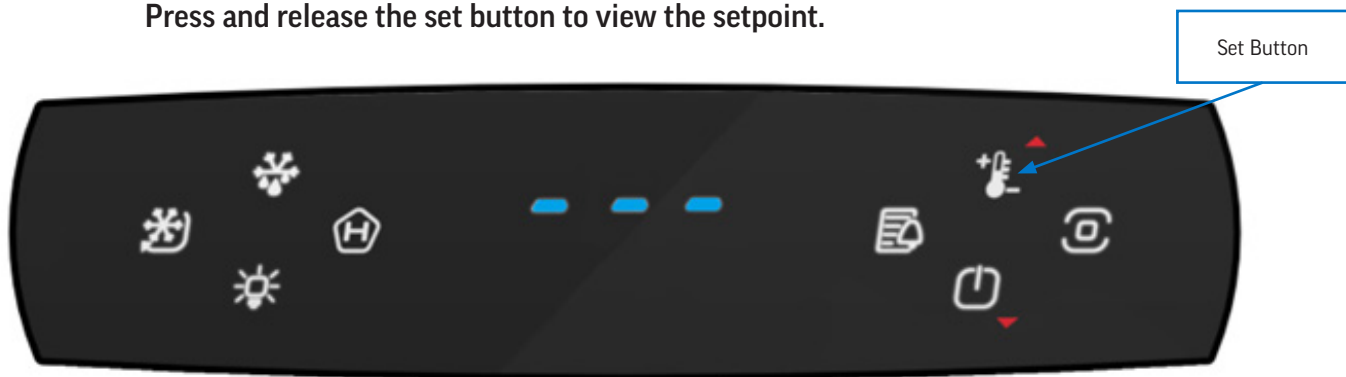
|                                                                                                                                                                             |                                                                                                                                                                                                                      |                                                                                                                                                                                                                                                                                                      |                                                                                                                                                                                                                |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>ALARM LOG</b><br><b>Press and Release</b><br>View active alarms<br>and alarm menu<br> | <b>SET/ UP</b><br><b>Press and Release</b><br>Quickly access<br>setpoint adjustment.<br>Scrolls menus and<br>increases values<br> | <b>PROGRAM (ENTER)</b><br><b>Press and Release</b><br>Used as enter button.<br>Saves Parameter<br>Value<br><b>Press and Hold (3s)</b><br>Take the control out<br>of standby. Return to<br>previous parameter<br> | <b>POWER/ DOWN</b><br><b>Press and Release</b><br>Switch unit on and<br>off. Scrolls menus<br>and decreases<br>values<br> |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

## CHANGING THE OPERATING SETPOINT - CONTROL PANEL

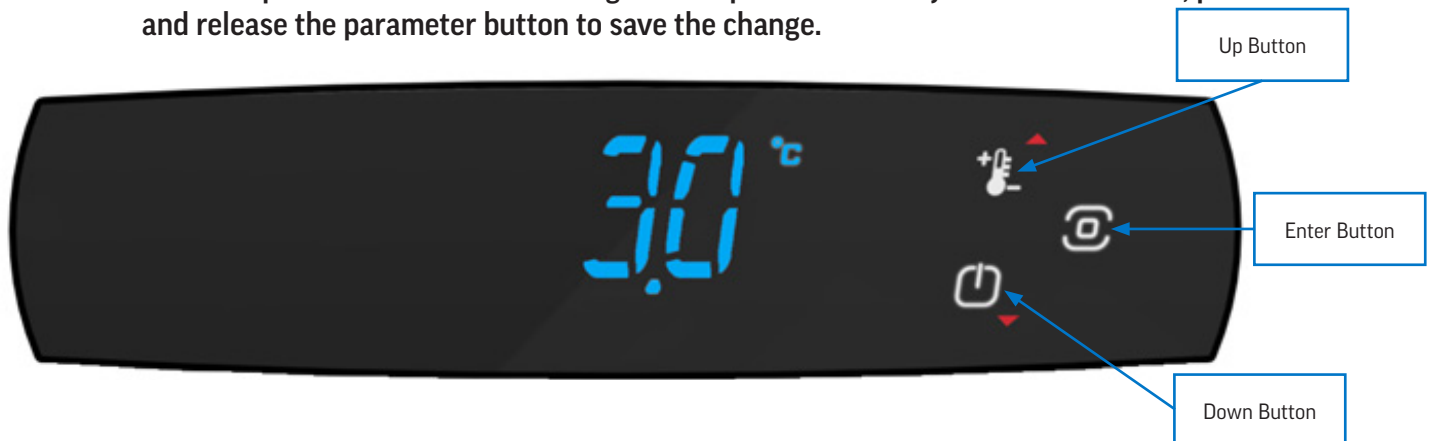
To change the operating set point, press and hold the parameter button for three seconds until the other buttons appear.



Press and release the set button to view the setpoint.

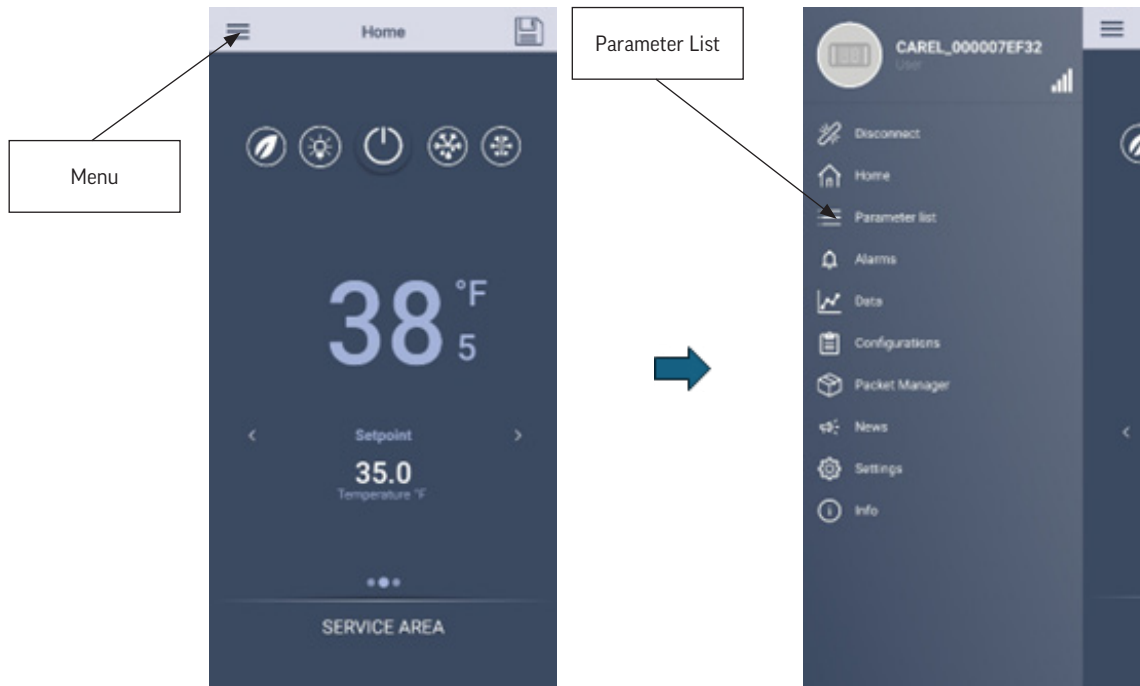


Use the up and down button to change the setpoint. When adjustment is finished, press and release the parameter button to save the change.

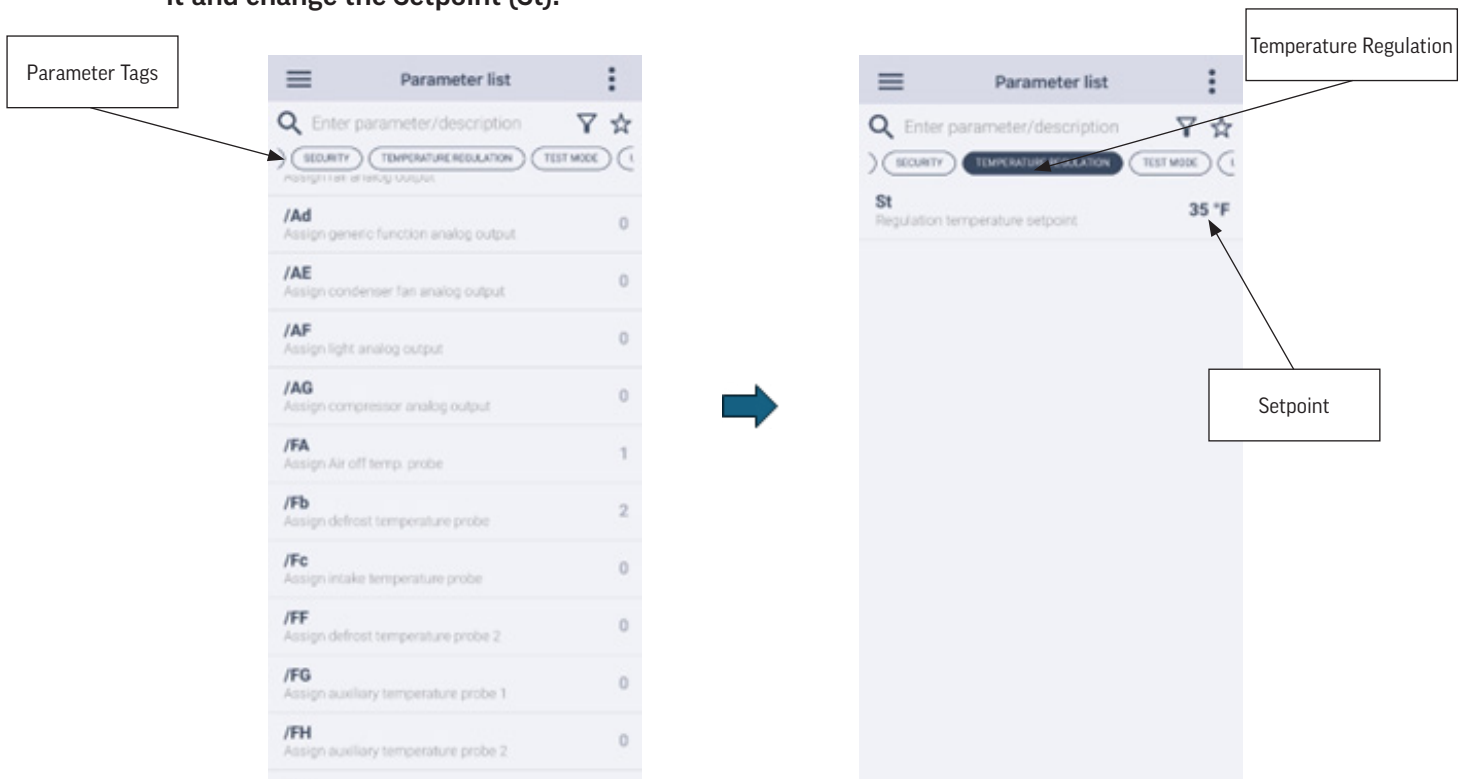


## CHANGING THE OPERATING SETPOINT - CAREL APPLICA APP

Open the menu and go to the parameter list.



Scroll across the parameter tags and find the one labeled "Temperature Regulation". Select it and change the Setpoint (St).

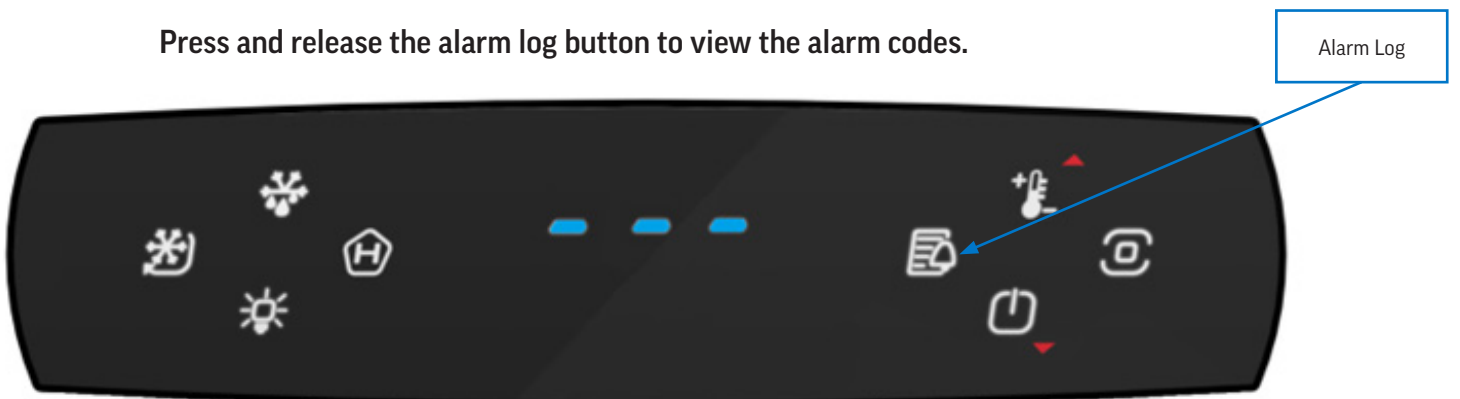


## VIEWING ALARM CODES - CONTROL PANEL

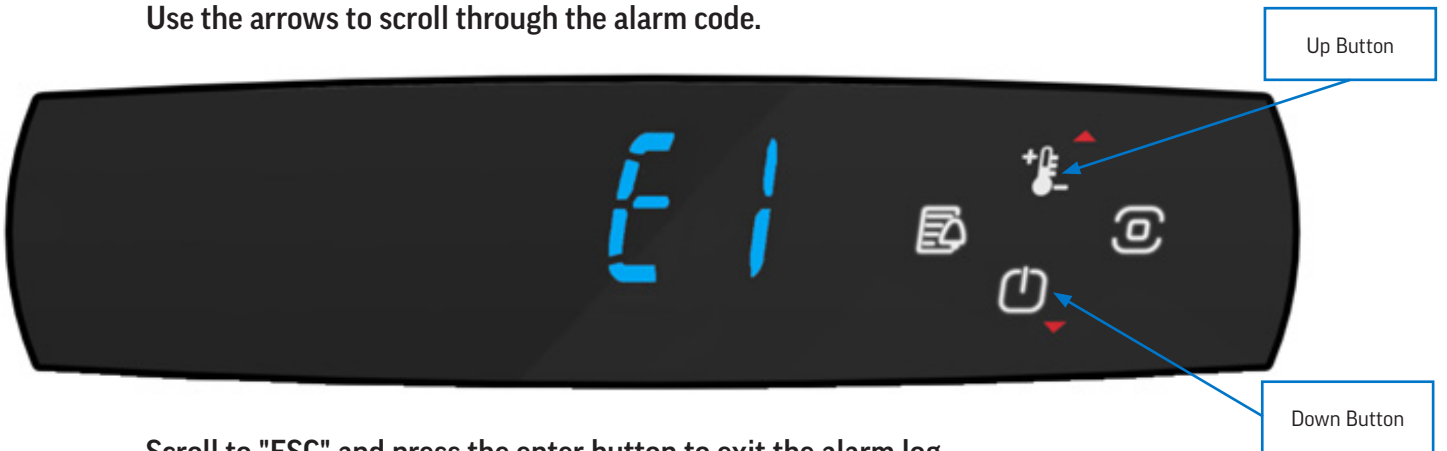
To view the alarm codes, press and hold the parameter button for three seconds until the other buttons appear.



Press and release the alarm log button to view the alarm codes.



Use the arrows to scroll through the alarm code.

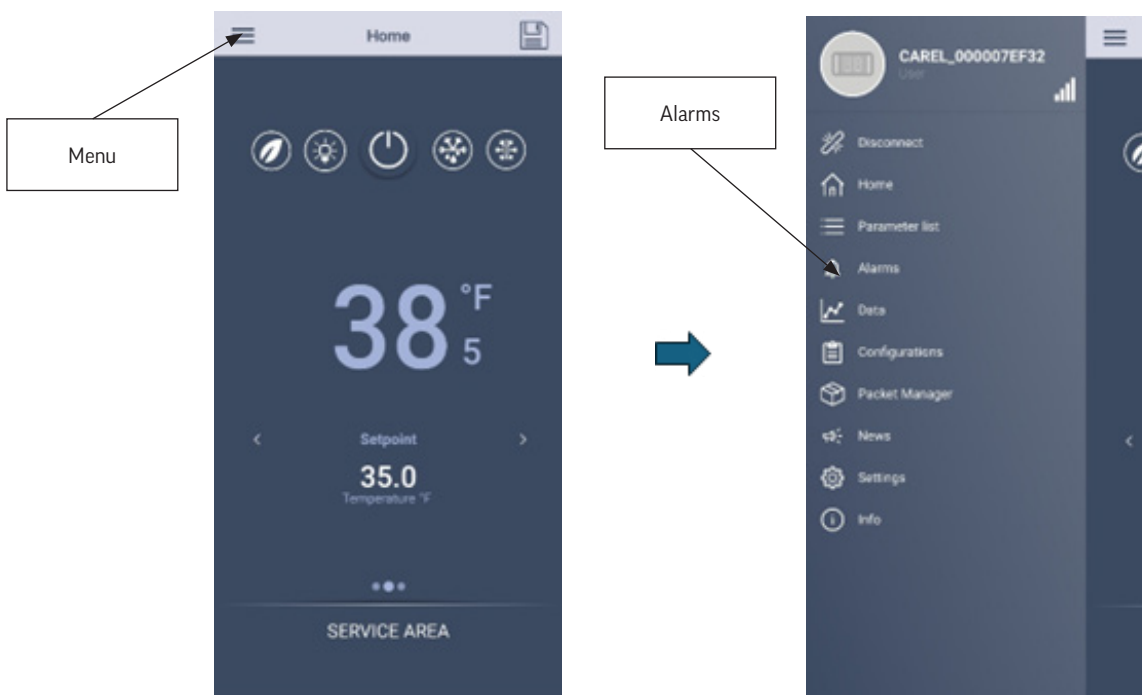


Scroll to "ESC" and press the enter button to exit the alarm log.



## VIEWING ALARM CODES - CAREL APPLICA APP

Open the menu and open to the alarms page



Here you can view active alarm codes and a history of alarms that have gone off.



## ALARM CODES

| Display Code | Log Code | Description                                                | Icon Display | Alarm Relay | Buzzer | Reset     | Effects on Control                                                                             |
|--------------|----------|------------------------------------------------------------|--------------|-------------|--------|-----------|------------------------------------------------------------------------------------------------|
| Afr          | 29       | Frost protection                                           | YES          | YES         | YES    | Automatic | Compressor OFF                                                                                 |
| AtS          | 30       | Restart in pump down                                       | NO           | NO          | NO     | Automatic |                                                                                                |
| CE           | 28       | Configuration write error                                  | NO           | NO          | NO     | Automatic |                                                                                                |
| cht          | 17       | High condensing temperature warning                        | NO           | NO          | NO     | Automatic |                                                                                                |
| CHt          | 18       | High condensing temperature alarm                          | NO           | NO          | NO     | Manual    | Compressor OFF                                                                                 |
| COM          | 34       | VCC communication error                                    | YES          | YES         | YES    | Automatic |                                                                                                |
| dA           | 14       | Delayed alarm from external contact                        | YES          | YES         | YES    | Automatic | Compressor operation in duty setting mode (par A6); dead band, lights and auxiliary output OFF |
| dor          | 15       | Door open                                                  | YES          | YES         | YES    | Automatic | See "Door management"                                                                          |
| E1           | 1        | Probe 1 faulty or disconnected                             | NO           | NO          | NO     | Automatic | According to the associated function (see below)                                               |
| E2           | 2        | Probe 2 faulty or disconnected                             | NO           | NO          | NO     | Automatic |                                                                                                |
| E3           | 3        | Probe 3 faulty or disconnected                             | NO           | NO          | NO     | Automatic |                                                                                                |
| E4           | 4        | Probe 4 faulty or disconnected                             | NO           | NO          | NO     | Automatic |                                                                                                |
| E5           | 5        | Probe 5 faulty or disconnected                             | NO           | NO          | NO     | Automatic |                                                                                                |
| E6           | 6        | Probe S1H faulty or disconnected                           | NO           | NO          | NO     | Automatic |                                                                                                |
| E7           | 7        | Probe S2H faulty or disconnected                           | NO           | NO          | NO     | Automatic |                                                                                                |
| Ed1          | 10       | Defrost terminated after maximum time                      | NO           | NO          | NO     | Automatic |                                                                                                |
| Ed2          | 11       | Defrost on second evaporator terminated after maximum time | NO           | NO          | NO     | Automatic |                                                                                                |
| EHI          | 36       | High power supply voltage alarm                            | YES          | YES         | YES    | Automatic |                                                                                                |
| ELO          | 37       | Low power supply voltage alarm                             | YES          | YES         | YES    | Automatic |                                                                                                |
| Etc          | 9        | Clock Error                                                | NO           | NO          | NO     | Manual    | Time bands disabled                                                                            |

## ALARM CODES CONT'D

| Display Code | Log Code | Description                                       | Icon Display | Alarm Relay | Buzzer | Reset          | Effects on Control                                                |
|--------------|----------|---------------------------------------------------|--------------|-------------|--------|----------------|-------------------------------------------------------------------|
| GHI          | 19       | Generic alarm high threshold                      | YES          | YES         | YES    | Automatic      |                                                                   |
| GLO          | 20       | Generic alarm low threshold                       | YES          | YES         | YES    | Automatic      |                                                                   |
| HA           | 21       | Type HA HACCP alarm (high temp. during operation) | NO           | NO          | NO     | Manual         |                                                                   |
| HF           | 22       | Type HF HACCP alarm (high temp. after blackout)   | NO           | NO          | NO     | Manual         |                                                                   |
| HI           | 24       | High temperature                                  | YES          | YES         | YES    | Automatic      |                                                                   |
| IA           | 13       | Immediate alarm from external contact             | YES          | YES         | YES    | Automatic      | Compressor operation in duty setting mode (par A6); dead band OFF |
| LO           | 23       | Low temperature                                   | YES          | YES         | YES    | Automatic      |                                                                   |
| LP           | 32       | Low pressure                                      | YES          | YES         | YES    | Semi-automatic | Compressor OFF                                                    |
| MAAn         | 38       | Output status overridden in manual mode           | YES          | YES         | YES    | Automatic      |                                                                   |
| Pd           | 26       | Maximum pump down time                            | YES          | YES         | YES    | Automatic      |                                                                   |
| rE           | 12       | Control probe faulty or disconnected              | YES          | YES         | YES    | Automatic      | Compressor operation in duty setting mode (par c4); dead band OFF |
| rSF          | 31       | Refrigerant leak alarm                            | YES          | YES         | YES    | Manual         | Switch off all actuators                                          |
| SF           | 27       | Configuration not completed correctly             | NO           | NO          | NO     | Manual         |                                                                   |
| SrC          | 35       | Maintenance request                               | YES          | YES         | YES    | Manual         |                                                                   |
| UCF          | 33       | VCC operation error                               | YES          | YES         | YES    | Automatic      |                                                                   |

## CLEANING AND MAINTENANCE

### Cleaning Schedule:

#### Cabinet

Daily wipe down

Weekly interior

#### Gaskets

Daily inspection, check that hinges are tight to the cabinet.

#### Routine maintenance

Annually

### Daily Exterior Cleaning

It is much easier to clean on a regular basis than to have to remove stains once they have built up.

1. Wash with a clean sponge and a mild detergent that does not contain chlorine.
2. Rinse with clean water.

3. Dry with a soft cloth.
4. Polish with a soft cloth, wiping with the grain.
5. Wipe weekly with stainless steel cleaner.

### Weekly Interior Cleaning

1. Remove all food, food related items and shelves. Store the food at a safe temperature.
2. Disconnect power to the unit (unplug it or switch the breaker off).
3. Remove all loose food particles from the inside walls, floor, door liner and ceiling.
4. Scrub all interior surfaces and door gaskets with a warm (100°F to 110°F) detergent solution and a soft scrub brush.
5. Rinse with clean water and allow to air dry.
6. Return the shelves to the unit and secure them.
7. Restore power.
8. Return food to the unit when it has reached a safe temperature.

### Periodic, Gaskets

1. Visually inspect the door gaskets for a tight seal on all four sides. Inspect for any type of damage such as rips, tears, stiffness, or cracks.
2. If any such condition exists, the magnet will not seal and the gasket will need replaced.
3. Cleaning the gasket requires the use of mild dish detergent and warm water. Next, thoroughly rinse and dry the gasket.

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

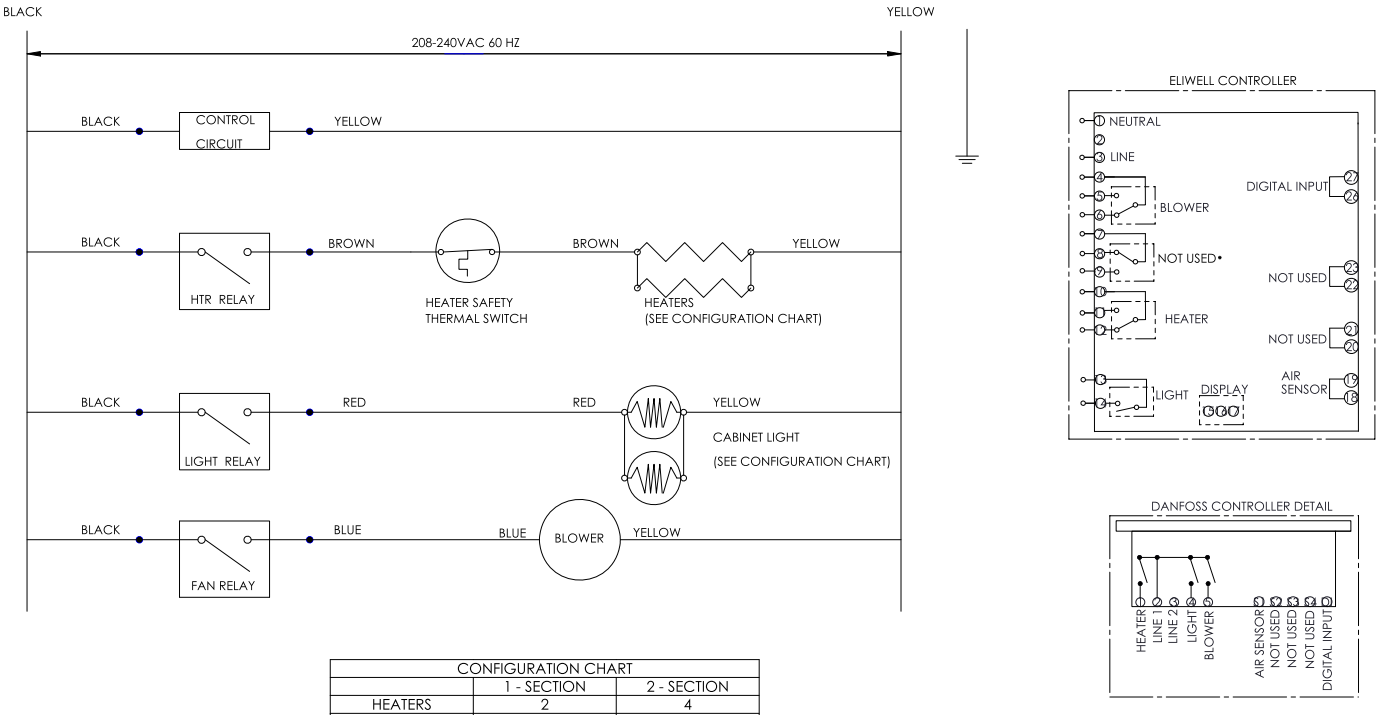
## HELP

| 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 match Data-Plate )          | Correct supply voltage (remove extension cords or does not) other equipment on circuit, etc).                                                                                                                                                  |
|                                 | Product load held too long                                                | Hold product load inside cabinet per recommended temperature. Examples of holding times and temperatures are on page 11.                                                                                                                       |
|                                 | Blower motor not operating or air duct is air duct is restricted,         | Check blower motor and air duct for proper air flow. Try to carefully locate and remove the cause of air restriction. If further assistance is restricted 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.                                                                                                                         |

## HELP CONTINUED

|                                 |                                              |                                                                                                                                                                     |
|---------------------------------|----------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 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 time.             | Hold product load inside cabinet per recommended time. Examples of holding times and temperatures are on page 11.                                                   |
| Cabinet is noisy                | Part(s) loose                                | Locate and tighten loose part(s)                                                                                                                                    |
|                                 | Cabinet is not level                         | Level cabinet by adjusting legs or shimmming caster                                                                                                                 |
| Door won't close                | Hinge(s) may need slight adjustment          | Apply shim(s) to hinge until door seals properly                                                                                                                    |
| Controller Alarm & Error        | ----                                         | Refer to either pages 15 or 19 of manual for alarm codes. If problem( s) persist, contact the factory for further assistance                                        |

FOR THE SERVICE TECH - WIRING DIAGRAM



## LIMITED WARRANTY

### Warranty (Continental USA & Canada Only)

### SEVEN (7) YEAR PARTS, LABOR, AND COMPRESSOR 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 SEVEN (7) years from the date of installation, or eighty-seven (87) months from the date of shipment from the manufacturer, whichever is earlier. In addition, Victory® Refrigeration (Victory) warrants the hermetically/semi-hermetically sealed compressor (part only) for SEVEN (7) years; not to exceed eighty-seven (87) months from the date of shipment from Victory, provided upon receipt of the compressor, manufacturer examination shows the sealed compressor to be defective. This warranty does not cover freight for the replacement compressor or freight for return of the failed compressor. Also, this 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 [victoryrefrigeration.com/parts-service](http://victoryrefrigeration.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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