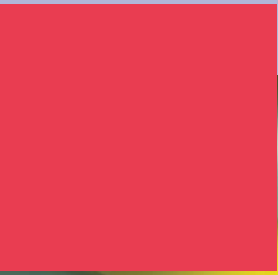


# Victor

Flexible Food Service Solutions

## Jamaican



## Jamaican Series

A complete range of free standing modular servery counters which can be butted together to form a continuous counter run.

Standard modular lengths are 810mm, 1210mm, 1610mm, 1910mm. Modules are 650mm deep front to back and 900mm to counter top height\*. The overall gantry height is approx. 1400mm.

\* Increasingly popular are the Junior height units extensively used in primary schools these range from 750mm high to the counter top.

Please note blown air wells are not available in Junior height units.

### Specifications:

- Tops are manufactured from 1.5mm thick stainless steel radiused front and rear.
- Front and side panels are finished in either coloured plastic coated steel or stainless steel with radiused corners.
- The rear facing is stainless steel with radius corners.
- A recessed control panel is located along the top of the unit above the doors to the cupboard below.
- Modules are mounted upon either 100mm heavy duty swivel castors, two braked, or height adjustable legs.



### Customised units

Special sized units can be manufactured to customer requirements. Please contact our contracts department.



### Jamaican Heated Snack Cart

Three pan dry heat bain marie with hot cupboard below and inclined heated shelf above.

1210mm x 650mm x 1900mm

3kW



To create even greater impact transfers can be created and applied to units to match any branding in the servery area.





### Junior Height Snack Carts

Ideal for use in primary schools, Junior height units are available with a counter height between 750 and 850mm high in both chilled\* and heated form. Unit shown refrigerated contact cooled.

1210mm x 650mm x 1750mm

1.5kW

\* Blown air refrigerated wells are not available in Junior heights.

### Options & Extras

Stand alone units are more suited to the radiused end round tube drop down tray slide.



### Jamaican Refrigerated Snack Carts

Available either blown air, contact cooled or chilled using ice/eutectic plates. Products that require refrigerated display are kept in the chilled well whilst complimentary items are displayed on the ambient shelves.

1210mm x 650mm x 1910mm.

### Jamaican salad cart

Developed in conjunction with local authority caterers, allows fresh fruit and vegetables to be attractively displayed, encouraging healthy food choice. The inclined plates in the well accommodate bowls of freshly prepared salad allowing pupils to help themselves.

- Hygienic stainless steel well with removable inclined plates.
- Mounted on four castors, two braked.
- Unit can be used ambient or chilled using StayKool Eutectic plates.

## Jamaican Heated Modules



### Jamaican Heated Modules

Hot food is presented using a dry heat Bains Marie Hot cupboard with quartz heated gantry. With the addition of optional tiled or glass inserts, carvery pads and gastronorm containers. The flexible service configurations shown opposite can be created.

Hot food bars are available in 4 lengths.

### Hot Cupboards:

- Double skin construction providing cool wall exterior.
- Radiused rear corners for ease of cleaning with stainless steel internal base plate.
- Independent adjustable thermostatic control to natural convection heating element.
- Two height adjustable wire shelves.
- Top hung double skinned removable sliding doors with recessed handles.

### Hot Cupboard Options:

- Tray slide.
- Digital display.
- Stainless steel inner.
- Push bars.

### Bains Marie:

- Dry heat only bains marie with GNI/I cut outs to top.
- Electric element controlled by independent simmerstat control.
- Accepts Gastronorm containers up to 150mm deep.

### Heated Gantries:

- Stainless steel pass over shelf.
- 6mm toughened tinted glass sneeze screen.
- 300 Watt operator changeable quartz heat lamps protected by a removable wire guard.

### Gantries Options:

- Dimmer switch.
- Side cheeks.
- Additional sneeze screen.



Bains Marie food bar with optional tray slide

## Hot Food Bar Options

Tiled inserts to Bains Marie



Tiled inserts with carvery pads to Bains Marie



Glass inserts to Bains Marie

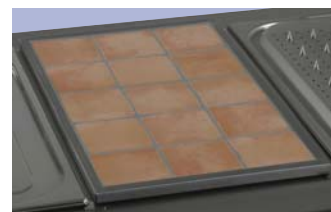


### Tiled and Glass Inserts

Inserts are available in three sizes, GN1/1, GN2/1 and GN3/1. See price list for details.



Glass insert - DHCP1



Tiled insert - DHTPI



### Recessed Plain Top Hot Cupboard

Model shown 1210mm with tray slide and heated gantry.



### Plain Top Hot Cupboard

#### Dimensions

810 x 650 x 900mm  
1210 x 650 x 900mm  
1610 x 650 x 900mm  
1910 x 650 x 900mm

#### Loading

1kW  
1.5kW  
2kW  
2.5kW

Model shown 1210mm with tray slide.

L	W	H	Base Unit Loading kW	Gantry Loading kW	Total Loading kW	Number of Quartz Lamps	I/I Gastronorm cutouts	Shelves in Hot Cupboard
810	650	900	2.0	0.6	2.6	2	2	2
1210	650	900	2.0	0.9	2.9	3	3	2
1610	650	900	4.0	1.2	5.2	4	4	2
1910	650	900	4.0	1.5	5.5	5	5	2

## Salad Bars/Sweet Counters

Jamaican Salad wells are designed for the presentation and service of pre-chilled food, available in either blown air, contact cooled or chilled using ice / eutectic plates versions they come in three standard lengths of 1210mm, 1610mm and 1910mm models.

### Refrigerated Contact Cooled Well

Contact cooled models are designed to achieve a deck temperature of 0°C to 1°C in ambient temperatures not exceeding 32°C.

Ice or Eutectic plate versions available.



Model shown 1610mm complete with fluorescent illuminated gantry and drop down round tube tray slide.

### Refrigerated Blown Air Well

Blown air models are microprocessor controlled with automatic defrost & condensate handling system and designed to achieve an air temperature in the well between 3°C and 5°C in ambient temperatures not exceeding 32°C.



Model shown 1610mm complete with fluorescent illuminated gantry and drop down tray slide.

Calypso salad bar with Island gantry and tray slides to both sides.



### Refrigerated Wells

- One piece 304 stainless steel well with radiused front edge to base for ease of cleaning.
- Slide out refrigeration modules for ease of maintenance.

### Ambient Gantries:

- Stainless steel pass over shelf.
- 6mm toughened tinted glass sneeze screen.
- Fluorescent illumination.

## Jamaican Refrigerated Models

### Open Front Multi-tier

Open fronted display cabinets designed to achieve a balanced air temperature throughout the cabinet of between 3°C & 5°C in ambient temperatures up to 27°C.

- Microprocessor based temperature control with automatic defrost and condensate handling system.
- Three height adjustable and removable shelves for flexibility of display. Illuminated display via integral fluorescent lighting
- Supplied on castors with height adjustable levelling feet for stability.
- Double glazed rear sliding doors.
- A solid back wall model available.
- 304 stainless steel top and well.
- Easy access to condenser for routine service with slide out refrigeration system for easy maintenance.

### Optional Extra

- Night Blind.



### Refrigerated Open Front Multi-tier

1210 x 650 x 1720mm  
1210 x 650 x 1720mm

Model No: J5.8 Sliding Door  
Model No: J5.9 Wall Model

## Jamaican Ancillary Modules



Unit shown is right-handed

### Cashier Station

Available either left or right hand versions. Includes one switched socket and inclined foot rest. Shown with optional lockable drawer.

1275mm x 650mm x 900mm  
1275mm x 650mm x 900mm

Model No: J15L  
Model No: J15R



### Ambient/Beverage Station

Open to rear. Optional perforated drip trays and additional power points can be added to suit.

810 x 650 x 900mm  
1210 x 650 x 900mm  
1610 x 650 x 900mm  
1910 x 650 x 900mm

Model No: J20.08  
Model No: J20.12  
Model No: J20.16  
Model No: J20.19



Unit shown is right-handed

### Split Level Soup Station

Available either left or right hand versions. With open ambient cupboard to rear and 13 amp plug point.

1210mm x 650mm x 900mm  
1210mm x 650mm x 900mm

Model No: J9.3L  
Model No: J9.3R



### Plate Lowerators

Heated or unheated versions. Adjustable lowerator accepts from 210mm to 285mm diameter plates, holds approximately 60 plates per tube. Heated units are supplied complete with lid.

**Double heated** 810 x 650 x 900mm  
**Double unheated** 810 x 650 x 900mm  
**Single heated** 455 x 650 x 900mm  
**Single unheated** 455 x 650 x 900mm

Model No: J16.9DH  
Model No: J16.9DA  
Model No: J16.9SH  
Model No: J16.9SA



**Cutlery Units**

Available with plain top or cut outs to accept 100mm deep gastronorm containers. Stainless steel base shelf.

Plain Top	810 x 650 x 900mm	Model No: J13
Cut out top	810 x 650 x 900mm	Model No: J14.A



**Cutlery Units**

With suspended cutlery rack for inclined display. Stainless steel base shelf.

810mm x 650mm x 900mm	Model No: J14B
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**Shelf Bridging**

Counter run linked showing/shelf bridging arrangement.

**Hexagonal Corner Units**

Allows counter arrangements to go around corners. Hexagonal units can be supplied with ambient plain top, with hot cupboard under or containing plate lowerators.



**Kick Plinths**

Co-ordinating kick plinths can be supplied to both mobile and fixed units.

## Jamaican Flexiline



Bains Marie hot cupboard shown with optional quartz heated gantry and drop down 3 rail tray slide. Containers supplied as extras.



Plain Top Hot Cupboard complete with sliding doors and three shelves.



Recessed Top Hot Cupboard as plain top unit with 25mm deep recess. Shown with optional solid stainless embossed drop down tray slide.

## Ideal for use in the School Meals Sector

Complimentary to the Jamaican range, Flexiline is suited to the school meal sector where throughput is high and the serving period is short.

### General Specifications

- Stainless steel or coloured PCS outer panels
- Extended stainless steel tops enables a continuous servery to be formed
- Units fitted with push/pull bars to both ends
- Totally mobile, supplied on four swivel castors, two braked

### Heated Units

- Heated units rated at 1kW\*
- On/Off control
- Possible to link up to three heated units together to operate from a single 13 amp socket\*
- GN1/1 compatible Hot Cupboards
- Complete with 3 wire shelves
- Insulated body panels reduces heat transfer and loss to side walls.
- Rear sliding doors

\*Heated units without heated gantry are 1kW units with quartz heated gantry are 1.45kW

### Heated Gantry

Stainless steel construction with toughened glass sneeze screen to front  
3 x 150W operator changeable quartz heat lamps with on/off control

	Base Unit		kW Loading	Gantry	
	616mm	518mm			kW Loading
Bains Marie hot cupboard	<b>BS30HB</b>	-	1.0	GANBS30Q	0.45
Recessed top hot cupboard	<b>BS30HR</b>	BS31HR	1.0	GANBS30Q	0.45
Plain top hot cupboard	<b>BS30HP</b>	BS31HP	1.0	GANBS30Q	0.45
Plain top ambient unit	<b>BS30AP</b>	BS31AP	-	-	-
Eutectic chilled salad well	<b>BS30AE</b>	-	-	GANBS30Q	0.02
Eutectic chilled salad well	<b>BS10AE</b>	BS11AE	-	-	-
Till section	<b>BS06TS</b>	-	-	-	-

- Tray Slides - Drop Down
- Solid Stainless Steel - TSS30D
- Three bar - TSB30D



## Jamaican Flexiline



Plain Top Ambient unit with three wire shelves.



### Eutectic chilled salad wells

- 3 x GN1/1 above,
- 1 x GN1/1 model left

### Extras

- StayKold Eutectic plates
- Dole plates



Low level sneeze screen

### Options

- Drop down trayslide
- StayKold Eutectic plates. See page 14
- Digital display to Hot Cupboards
- Gantry or low level sneeze screen
- Decorative coloured stripes
- Colour finish to body panels. See page 17



### Electrical linking

Each unit is fitted with a 13 Amp plug on 2 metres of cable and a 13 Amp socket to accept the joining unit.

Up to three heated units can be operated from a single 13 Amp supply

Counters are easily connected together by a simple clip over the push bars.

### Plain top ambient unit

- Open to rear
- Three wire shelves
- Option - Electrical interlinking

### Eutectic Chilled Salad Well

- Two model lengths 1200mm and 518mm
- Hygienic stainless steel well, 150mm deep with cover
- Can be used ambient or chilled using StayKool eutectic plates
- Open Ambient cupboard to rear
- Optional fluorescent illuminated gantry/sneeze screen

### Dimensions

Base units are available in two width 616mm wide and the slimmer 518mm wide models. All units are available in a choice of four heights, 800, 825, 850 & 875mm.



Linked counter run showing three units operating from one 13 amp supply.

### Linking combinations:

- Three heated units without gantry.
- Two heated units with gantries.

## Chilled Salad Bar

Salad bars for the short term display & service of fresh salad and fruit.

### CSB30M

1080 x 650 x 700mm high at front,  
945mm high at rear



- May be used ambient or chilled with Eutectic Plates (supplied as extras)
- Colour choice to exterior body panels.
- Stainless steel well and container holder.
- Accepts 6 x GN1/4 Gastronorm containers 100mm deep (supplied as extras)
- Mounted on a mobile trolley table with area for plate set down.
- Free standing table top version available.

### Dimensions:

1080mm x 650mm x 700mm high at front, 945mm high at rear.

### Options

- StayKold Eutectic Plates - two required



### CSB30T - Free standing unit

1080 x 390 x 170mm high at front, 245mm high at rear



## Hospitalité

Based upon 810mm and 1210mm heated and refrigerated amaican modules a range of matching deluxe finish buffet bars.

### Standard specification

- Stainless steel top with radius front and rear edge.
- Stainless steel Interior and rear panels.
- Choice of Ash, Beech, Oak or Pine wood front or side panels.
- Stainless steel gantry arms & hood.
- Swivel type castors, two braked.
- Toughened glass sneeze screen to customer side.
- All units 13 amp.

### Heated Units Feature.

- Natural convection hot cupboard with two removable wire shelves.
- Dry heat bains marie well.
- Operator changeable quartz heat lamps and dimmer switch to gantry.



Shown with lozenge feature to front panel

1250mm x 675mm x 900mm high - 1375mm to top of Gantry

- HOS 1** Bains Marie Hot cupboard
- HOS 3** Bains Marie Hot cupboard with tiled insert
- HOS 5** Bains Marie Hot cupboard with glass insert
- HOS 7** Bains Marie Hot cupboard with tiled carvery insert

### Refrigerated Units Feature

- One piece stainless steel well for easy cleaning.
- Automatic defrost and water condensate handling system.
- Fluorescent illuminated gantry.
- Refrigerated Models

1250mm x 675mm x 900mm high - 1375mm to top of Gantry

- HOS 9** Contact Cooled Well with Ambient Cupboard
- HOS 10** Blown Air Well with Ambient Cupboard
- HOS 13** Ice Cooled/Eutectic Plates with Ambient Cupboard
- HOS 12** Multi-Tier Cascade Open Fronted Display

### Options

- Wood grills to refrigerated units.

Shown with Jacobean style wood panels, wood grill, brass top and gantry.

### Insert Options

- Tiled Inserts.
- Glass Inserts.
- Carvery Inserts.
- Gastronorm Containers.

### Options

- Brass top.
- Brass gantry arms and hood.
- Tray slide.
- Lozenge feature to front panel.
- Central Picture frame to front panel.
- Jacobean Style wood panels.



Shown with standard wood panels, brass top and gantry

850mm x 675mm x 900mm high - 1375mm to top of Gantry

- HOS 2** Bains Marie Hot cupboard
- HOS 4** Bains Marie Hot cupboard with tiled insert
- HOS 6** Bains Marie Hot cupboard with glass insert
- HOS 8** Bains Marie Hot cupboard with tiled carvery insert



## Technical Specifications

Description	Unit Dimensions (mm)	Electrical loading (kW)	Operating temperature range	Maximum ambient operating temp	Automatic defrost	Digital temperature display	Refrigeration	Well width (mm)	Well depth (mm)	Well length (mm)	Gastronom capacity
Ice Cooled / Eutectic Plate Calypso salad well	1210 x 650 x 900	-	-	-	No	No	-	580	150	1010	3
Blown air Calypso well	1210 x 650 x 900	1.5	3 to 5°C	32°C	Yes	Yes	R404a	580	150	1010	3
Blown air Calypso well	1610 x 650 x 900	1.5	3 to 5°C	32°C	Yes	Yes	R404a	580	150	1310	4
Blown air Calypso well	1910 x 650 x 900	1.5	3 to 5°C	32°C	Yes	Yes	R404a	580	150	1610	5
Contact cooled Calypso salad well	1210 x 650 x 900	1.5	0 to 1°C	32°C	No	No	R134	510	100	1010	3
Contact cooled Calypso salad well	1610 x 650 x 900	1.5	0 to 1°C	32°C	No	No	R134	510	100	1310	4
Contact cooled Calypso salad well	1910 x 650 x 900	1.5	0 to 1°C	32°C	No	No	R134	510	100	1610	5
Ice Cooled/Eutectic Plate salad well	1210 x 650 x 900	-	-	-	No	No	-	580	150	1010	3
Blown air salad well	1210 x 650 x 900	1.5	3 to 5°C	32°C	Yes	Yes	R404a	580	150	1010	3
Blown air salad well	1610 x 650 x 900	1.5	3 to 5°C	32°C	Yes	Yes	R404a	580	150	1310	4
Blown air salad well	1910 x 650 x 900	1.5	3 to 5°C	32°C	Yes	Yes	R404a	580	150	1610	5
Contact cooled salad well	1210 x 650 x 900	1.5	0 to 1°C	32°C	No	No	R134	510	100	1010	3
Contact cooled salad well	1610 x 650 x 900	1.5	0 to 1°C	32°C	No	No	R134	510	100	1310	4
Contact cooled salad well	1910 x 650 x 900	1.5	0 to 1°C	32°C	No	No	R134	510	100	1610	5
Open front multi-tier rear sliding door	1210 x 650 x 1720	3.0	3 to 5°C	27°C	Yes	Yes	R404a	400	55	1115	-
Open front multi-tier - Solid back	1210 x 650 x 1720	3.0	3 to 5°C	27°C	Yes	Yes	R404a	400	55	1115	-

Description	Unit Dimensions (mm)	Base unit loading (kW)	Gantry loading (kW)	Total loading (kW)	Number of Quartz lamps	I/I Gastronom cut outs	Shelves in Hot Cupboard	10" plated meal capacity	10" plates
JPS2 Bains marie hot cupboard	810 x 650 x 900	2.0	0.6	2.6	2	2	2	18	129
JPS1 Bains marie hot cupboard	1210 x 650 x 900	2.0	0.9	2.9	3	3	2	36	258
JPS2.2 Bains marie hot cupboard	1610 x 650 x 900	4.0	1.2	5.2	4	4	2	60	430
JPS2.3 Bains marie hot cupboard	1910 x 650 x 900	4.0	1.5	5.5	5	5	2	72	516
JPS7 Plain top hot cupboard	810 x 650 x 900	1.0	0.9	1.9	3		2	18	129
JPS6 Plain top hot cupboard	1210 x 650 x 900	1.5	0.9	2.4	3		2	36	258
JPS6.16 Plain top hot cupboard	1610 x 650 x 900	2.0	0.9	2.9	3		2	60	430
JPS6.19 Plain top hot cupboard	1910 x 650 x 900	2.5	0.9	3.4	3		2	72	516
J17.1 Heated one stack plate dispenser	455 x 650 x 900	0.75		0.75				60	
J17.2 Heated two stack plate dispenser	810 x 650 x 900	1.0		1.0				120	
J16.1 Hexagonal Corner Unit	650 x 900	1.0		1.0				-	
J16.9SH Hex. Corner one stack plate dispenser	650 x 900	0.75		0.75				60	
J16.9DH Hex. Corner two stack plate dispenser	650 x 900	1.0		1.0				120	

\*Contact cooled well: containers 100mm minimum. Blown air well: containers 100mm maximum.  
All maximum ambient temperatures are subject to a relative humidity of 60% and adequate ventilation allowed to the unit.



### Jamaican Heated & Refrigerated Units

Units in Goosewing Grey, stainless steel gantries with 38mm round tube drop down trayslides.  
These units can be electrically interlinked to run off one 32amp supply.

Finish Options



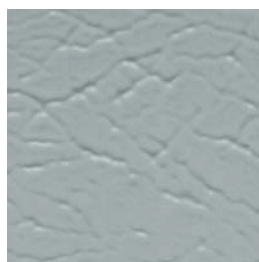
Aztec Yellow



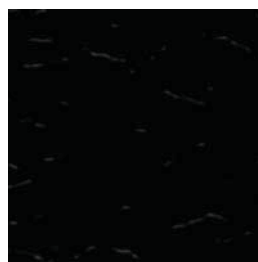
Terracotta



Mushroom



Goosewing Grey



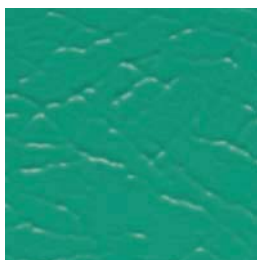
Black



Poppy Red



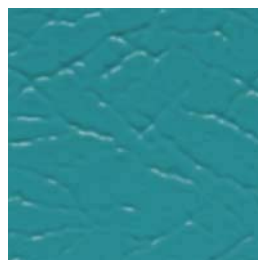
White



Jade



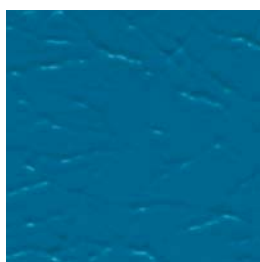
Verona Green



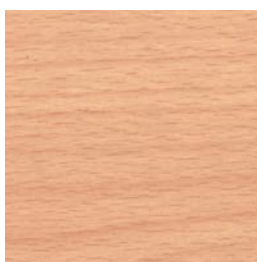
Wedgewood Blue



Solent Blue



Ocean Blue



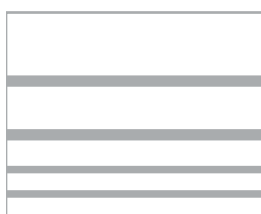
Beech



Oak

**Plastisol plastic coated steel, colour swatches available. All units available in satin finish stainless steel.**

Colour Stripe Options



White



Yellow



Mid Blue



Burgundy



Black



Silver



Green



Red



Orange



Purple

Due to colour printing methods, swatches may vary from actual colour. Material samples are available.