

Victor

Retail Merchandising Units

Optimax



Refrigerated Models

Victor Optimax refrigerated merchandising units are perfectly suited for delis, coffee shops, convenience stores and all food-to-go applications. These versatile displays facilitate the effective presentation of chilled produce whilst maintaining correct core product temperatures.

Construction

Constructed using durable bright polished & satin finish stainless steel with toughened glass screens. Choice of stainless steel, coloured plastic coated steel or wood laminate base fascia panels.

Self Service Models

The self service models feature a solid bright polished stainless steel back panel, suitable for front loading or vertically hinged rear loading doors (SP models).

*Rear loading doors should only be used for loading, not serving otherwise the cabinet temperature can not be guaranteed

Product Features

- Microprocessor based temperature control with automatic defrost and condensate handling system.
- Illuminated display via integral fluorescent lighting.
- Three removable 8mm toughened glass shelves. The top and lower shelves are height adjustable for flexibility of display.
- Option of fluorescent lighting under each shelf.
- Supplied on four low level castors.
- Stainless steel recessed top with removable recessed well for service access and cleaning.
- Bright polished rear interior panel.
- Open front display with low glass riser for ease of access.
- Option of counter model with controls to rear or wall model with controls to front.

Operating conditions

Designed to EN ISO 23953 standard, providing M1 cabinet class conditions and exceeding climate class 3 environment of 25°C at 60% RH. In use will maintain the core product temperature of pre-chilled food below 5°C in ambient temperatures up to 27°C - 50% Relative Humidity.

Refrigerant

R404a CFC free refrigerant.

Optional Extras

- Under shelf lighting - slimline fluorescent tubes under each glass shelf.
- Shelf edge ticket strips - that simply clip to the front of the glass shelves.
- Castor covers - satin finish stainless steel covers.

Base Wrap Options

Standard product includes bright polished stainless or coloured plastic coated steel.

Additional cost options of Rimex stainless steel and decorative laminated panels.

Units are also available without a base wrap for self cladding or installing up to a counter front.



Unit shown RMR100S with bright polished stainless steel base fascia panels. Optional castor cover.

Self Service Models

Model Number	Dimensions	Elec. Loading
Counter Units - Solid back		
RMR65S	650 x 750 x 1445mm high	1.8kW
RMR100S	1000 x 750 x 1445mm high	2.5kW
RMR130S	1300 x 750 x 1445mm high	2.7kW
Counter Units - Rear loading doors		
RMR65SP	650 x 750 x 1445mm high	1.8kW
RMR100SP	1000 x 750 x 1445mm high	2.5kW
RMR130SP	1300 x 750 x 1445mm high	2.7kW
Wall Units		
RMR65SW	650 x 900* x 1445mm high	1.8kW
RMR100SW	1000 x 900* x 1445mm high	2.5kW
RMR130SW	1300 x 900* x 1445mm high	2.7 kW

* includes 150mm wall spacer to allow refrigeration system to vent adequately.

Assisted Service Models

The assisted service models feature a full height toughened curved glass screen to the front with a unique drop-down / lift-up rear door arrangement.

Product Features

- Microprocessor based temperature control with automatic defrost and condensate handling system.
- Illuminated display via integral fluorescent lighting.
- Three removable 8mm toughened glass shelves. The top and lower shelves are height adjustable for flexibility of display.
- Option of fluorescent lighting under each shelf.
- Supplied on four low level castors.
- Stainless steel recessed top with removable recessed well for service access and cleaning.
- Enclosed toughened curved glass front screen hinged for ease of cleaning.
- Unique rear door arrangement helping to maintain cabinet temperatures when doors are opened.

Energy Saving, Efficiency and Performance

Typically in busy food service operations where the rear doors are opened frequently many cabinets struggle to maintain temperature, causing the refrigeration system to work harder, use more energy, creating heat and noise in the working environment.

With the unique Optimax refrigeration system and rear door arrangement, (Patent applied for) the doors open in such a way as to minimise the loss of chilled air, enabling the cabinet temperature to recover quickly, reducing the load on the refrigeration system and hence the energy used.

A flow of blown air over the front and side of the glass displays reduces the condensation build up in high humidity environments.

This unique operation, when combined with self regulating micro-switch condensate boil-off system gives a range of energy saving and operator benefits:

- Superior temperature control and performance.
- Uses less energy.
- Greater compressor life.
- Less boil-off energy needed.
- Less heat into operator area.

Our laboratory tests show that Model RMR100E will consume as little as 0.85kWh per hour.



Unit Shown RMR100E with black plastic coated steel base fascia panels.
Optional undershelf lighting, ticket strips and castor cover.

Assisted Service Models

Model Number	Dimensions	Elec. Loading
RMR65E	650 x 750 x 1445mm high	1.8kW
RMR100E	1000 x 750 x 1445mm high	2.5kW
RMRI30E	1300 x 750 x 1445mm high	2.7kW



Lightweight double insulated polycarbonate material doors in closed position.



Drop-down top doors form load bearing shelf and direct cold air under the mid shelf preventing it from escaping when the doors are open.



Lift-up lower door provides access to well and lower shelf.

Heated Models

Victor Optimax heated merchandising units are perfectly suited for delis, coffee shops, convenience stores and all food-to-go applications. These versatile displays facilitate the effective presentation of heated produce whilst maintaining the product temperature.

Construction

Constructed using durable bright polished and satin finish stainless steel with toughened glass side screens.

Choice of stainless steel, plastic coated coloured steel or wood laminate base fascia panels.

Assisted Service Models

The assisted service models feature a full height toughened curved glass screen to the front, are open to the rear with an option of sliding glass doors.

Product Features

- Separate digital temperature controls to the base and each of the two shelves.
- Individual fluorescent illumination to all display levels.
- Two height adjustable inclined shelves with removable stainless steel product trays.
- Stainless steel lined ambient cupboard to rear.
- Supplied on four low level castors.

Operating conditions

The temperature of each shelf can be adjusted and set independently between 65 and 95°C.



Unit Shown RMHI30E with teak wood laminate base fascia panels and castor cover.



Independent digital temperature control to each level.

Optional Extras

- Shelf edge ticket strips - fixed to a stainless steel bracket that simply clip to the front edge of each shelf.
- Castor covers - satin finish stainless steel covers.
- Glass doors to rear of display area.
- Stainless steel doors to rear ambient cupboard.

Assisted Service Models

Model Number	Dimensions	Elec. Loading
RMH65E	650 x 750 x 1445mm high	0.8kW
RMHI00E	1000 x 750 x 1445mm high	1.1kW
RMHI30E	1300 x 750 x 1445mm high	1.6kW

Base Wrap Options

Standard product includes bright polished stainless or coloured plastic coated steel. Additional cost options of *Rimex* stainless steel and decorative laminated panels. Units are also available without a base wrap for self cladding or installing up to a counter front.

Self Service Models

The self service units feature either a solid bright polished stainless steel back or open pass-through with option of sliding glass doors.

Product Features

- Separate digital temperature control to the base and each of the two shelves.
- Individual fluorescent illumination to all display levels.
- Two height adjustable inclined shelves with removable stainless steel product trays.
- Open front display with flat stainless steel base.
- Stainless steel lined ambient cupboard to rear.
- Supplied on four low level castors.

Operating conditions

The temperature of each shelf can be adjusted and set independently between 65 and 95°C.

Optional Extras

- Shelf edge ticket strips - fixed to a stainless steel bracket that simply clip to the front edge of each shelf providing a degree of protection from the hot surface.
- Castor covers - satin finish stainless steel covers.
- Glass doors to rear of display area (Pass through models only).
- Stainless steel doors to rear ambient cupboard.

Base Wrap Options

Standard product includes bright polished stainless or coloured plastic coated steel.

Additional cost options of *Rimex* stainless steel and decorative laminated panels.

Units are also available without a base wrap for self cladding or installing up to a counter front.



Rear of unit showing independent digital temperature control to each level and optional stainless steel doors to cupboard.



Unit Shown RMH65S with black plastic coated steel base fascia panels. Optional ticket strips and castor cover.

Self Service Models

Model Number	Dimensions	Elec. Loading
Pass-through		
RMH65SP	650 x 750 x 1445mm high	0.8kW
RMH100SP	1000 x 750 x 1445mm high	1.1kW
RMH130SP	1300 x 750 x 1445mm high	1.6kW
Solid Back - Counter		
RMH65S	650 x 750 x 1445mm high	0.8kW
RMH100S	1000 x 750 x 1445mm high	1.1kW
RMH130S	1300 x 750 x 1445mm high	1.6kW
Solid Back - Wall		
RMH65SW	650 x 750 x 1445mm high	0.8kW
RMH100SW	1000 x 750 x 1445mm high	1.1kW
RMH130SW	1300 x 750 x 1445mm high	1.6kW

Ambient Models

Victor Optimax ambient merchandising units are perfectly suited for delis, coffee shops, convenience stores and all food-to-go applications. These versatile displays facilitate the effective presentation of ambient products.

Construction

Constructed using durable bright polished & satin finish stainless steel with toughened screens.

Choice of stainless steel, coloured plastic coated steel or wood laminate base fascia panels.

The self service units feature either a solid bright polished stainless back or open pass-through the option of sliding glass doors.

The assisted service models feature a full height toughened curved glass screen to the front, open to the rear with an option of sliding glass doors.

Product Features

- Illuminated display via integral fluorescent lighting.
- Three height adjustable removable 8mm toughened glass shelves for flexibility of display.
- Option of fluorescent lighting under each shelf.
- Supplied on four low level castors.
- Stainless steel lined ambient cupboard to rear.
- Stainless steel base for ease of cleaning.

Optional Extras

- Under shelf lighting - Slimline fluorescent tubes under each glass shelf.
- Shelf edge ticket strips - that simply clip to the front of the glass shelves.
- Glass doors to rear of display area.
- Stainless steel doors to rear ambient cupboard.
- Castor covers - satin finish stainless steel covers.

Base Wrap Options

Standard product includes bright polished stainless or coloured plastic coated steel.

Additional cost options of *Rimex* stainless steel and decorative laminated panels.

Units are also available without a base wrap for self cladding or installing up to a counter front.



Unit shown RMA100S with Patterned *Rimex* stainless steel base fascia panels. Optional castor cover.

Dimensions

Model Number	Dimensions	Elec. Loading
Assisted Service		
RMA65E	650 x 750 x 1445mm high	13W
RMA100E	1000 x 750 x 1445mm high	21W
RMA130E	1300 x 750 x 1445mm high	28W
Self Service pass-through		
RMA65SP	650 x 750 x 1445mm high	13W
RMA100SP	1000 x 750 x 1445mm high	21W
RMA130SP	1300 x 750 x 1445mm high	28W
Self Service solid back		
RMA65S	650 x 750 x 1445mm high	13W
RMA100S	1000 x 750 x 1445mm high	21W
RMA130S	1300 x 750 x 1445mm high	28W

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Victor Optimax refrigerated merchandising units are perfectly suited for delis, coffee shops, convenience stores and all food-to-go applications. These versatile displays facilitate the effective presentation of chilled produce whilst maintaining correct core product temperatures.

Assisted Service Models

The assisted service models feature full height toughened double glazing to the front and sides with a unique drop-down / lift-up rear door arrangement.

Product Features

- Enclosed toughened double glazed front screen hinged for ease of cleaning.
- Microprocessor based temperature control with automatic defrost and condensate handling system, for trouble free operation.
- Illuminated display via integral LED lighting
- Three removable 8mm toughened glass shelves. The top and lower shelves are height adjustable for flexibility of display.
- Supplied on four low level castors.
- Stainless steel removable recessed well for service access and cleaning.
- Unique rear door arrangement helping to maintain cabinet temperatures when doors are opened.

Construction

- Constructed using durable bright polished & satin finish stainless steel with double glazed glass screens.
- Choice of stainless steel, coloured plastic coated steel or wood laminate base fascia panels.

Optional Extras

- Shelf edge ticket strips - that simply clip to the front of the glass shelves.
- Castor covers - satin finish stainless steel covers.

Base Wrap Options

Standard product includes bright polished stainless or coloured plastic coated steel.

Additional cost options of *Rimex* stainless steel and decorative laminated panels.

Units are also available without a base wrap for self cladding or installing up to a counter front.



Unit shown SMR100ECT with satin finish stainless steel base fascia panels.

Assisted Service Models

Model Number	Dimensions	Elec. Loading
SMR100ECT	1000 x 750 x 1445mm high	2.5kW

Victor

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Ensures ALL products are maintained between 1°C & 5°C at all times.

- At EN 23953:2005 MI/climate class 3 Independent tests show that model SMR100ECT consumes 0.34kWh/h over a 24 hour period

If you pay 14 pence per unit for electricity, the running cost is less than 5 pence per hour

Operating conditions

Complies with EN 23953:2005 standard, MI classification at climate class 3 environment of 25°C at 60% RH. In use will maintain the core product temperature of pre-chilled food below 5°C in ambient temperatures up to 25°C - 60% Relative Humidity.

Refrigerant

R404a CFC free refrigerant.

Unique Operation

Typically in busy food service operations where the rear doors are opened frequently many cabinets struggle to maintain temperature, causing the refrigeration system to work harder, use more energy, creating heat and noise in the working environment.

With the unique Optimax refrigeration system and rear door arrangement, (Patent applied for) the doors open in such a way as to minimise the loss of chilled air, enabling the cabinet temperature to recover quickly, reducing the load on the refrigeration system and hence the energy used.

This unique operation, when combined with self regulating micro-switch condensate boil off system gives a range of energy saving and operator benefits:

- Superior temperature control and performance.
- Uses less energy.
- Greater compressor life.
- Less boil-off energy needed.
- Less heat into operator area.



Lightweight double insulated polycarbonate material doors in closed position.



Drop-down top doors form load bearing shelf and direct cold air under the mid shelf preventing it from escaping when the doors are open.



Lift-up lower door provides access to well and lower shelf.



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Multiple units can be butted together to form a counter run.

Providing the room air temperature is maintained below 25°C there are no issues positioning heated and refrigerated units next to each other. Units shown feature wood laminate front and side panels with flush fitted louvered grill.



All models can be supplied without the fascia panels to allow the units to be shop fitted behind a counter front. Please note that a ventilation grill to refrigerated units must be provided for.

Heated units feature inclined product shelves to effectively present the product on display to the customer. These stainless steel plates are easily removed for daily cleaning.



Victor

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All Victor products are manufactured
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VML 034
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