

# Operator's Manual

## HEATED DISPLAY CABINET



Item	Model	Description	Voltage	Watts	Plug
40845	HDE7136	36" Curved Drop-In Heated Display	120	670 (5.6 Amps)	5-15P
40846	HDE7148	48" Curved Drop-In Heated Display	120	710 (5.9 Amps)	5-15P
40847	HDE7160	60" Curved Drop-In Heated Display	120	750 (6.3 Amps)	5-15P
40855	HDE8136	36" Curved Countertop Heated Display	120	670 (5.6Amps)	5-15P
40856	HDE8148	48" Curved Countertop Heated Display	120	710 (5.9 Amps)	5-15P
40857	HDE8160	60" Curved Countertop Heated Display	120	750 (6.3 Amps)	5-15P
40865	HDE8236	36" Cubed Countertop Heated Display	120	730 (6.1 Amps)	5-15P
40866	HDE8248	48" Cubed Countertop Heated Display	120	790 (6.6 Amps)	5-15P
40867	HDE8260	60" Cubed Countertop Heated Display	120	850 (7.1 Amps)	5-15P

Thank you for purchasing this Vollrath equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

## SAFETY PRECAUTIONS

To ensure safe operation, read the following statements and understand their meaning. Please read carefully.

### WARNING

Warning is used to indicate the presence of a hazard that *can* cause *severe* personal injury, death, or substantial property damage if the warning is ignored.

### CAUTION

Caution is used to indicate the presence of a hazard that *will* or *can* cause *minor* personal injury or property damage if the caution is ignored.

### NOTE

Note is used to notify people of installation, operation, or maintenance information that is important but not hazard-related.

### For Your Safety!

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others.

To reduce risk of injury or damage to the equipment:

- Use only grounded electrical outlets matching the nameplate rated voltage.
- Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
- Use equipment in a flat, level position.
- Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- Unplug equipment and turn off before cleaning or moving.
- Do not spray controls or outside of equipment with liquids or cleaning agents.
- Do not clean the equipment with steel wool.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Do not operate unattended.
- Do not operate equipment in public areas and/or around children.
- Do not operate if equipment has been damaged or is malfunctioning in any way.

## FUNCTION AND PURPOSE

This equipment is designed for illuminated display of food products at temperatures between 104°F (40°C) and 150°F (66°C). This equipment is intended and designed to keep food at proper serving temperatures. Food must be prepared and placed in display cabinets at proper serving temperatures. Heated display cabinets are not intended or designed to cook raw food or to reheat prepared food. It is not intended for household, industrial or laboratory use.

## WEIGHT BOTTOM SHELF CAPACITY

The maximum weight capacity for total weight that is distributed evenly over the bottom shelf, 40 lbs. (18.1 Kg) for 36" models, 48 lbs. (21.7 Kg) for 48" models and 55 lbs. (24.9 Kg) for 60" models.

## UNPACKING THE EQUIPMENT AND INITIAL SETUP

When no longer needed, dispose of all packaging and materials in an environmentally responsible manner.

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Remove bolts that secure the equipment to the pallet.
3. Clean any glue residue left over from the plastic or tape.
4. After the installation is complete the thin breather wires on the top of the side glass panels may be trimmed and crimped closed.
5. Seal the base of the unit to the counter top with food grade silicone seal.

### COUTERTOP (ALL MODELS)

#### NOTE:

**There must be a minimum of 4" (10 cm) between the equipment and any surrounding walls. The surrounding walls must be made of noncombustible materials. The equipment must be installed in accordance with local fire and building regulations.**

1. Place the equipment on a flat stable surface.
2. Plug the equipment into a properly grounded electrical supply matching the nameplate rating. Damage to the equipment can occur if incorrect power is supplied to equipment.

#### Note:

**Using a voltage other than the nameplate rated voltage will cause damage to the unit. Incorrect voltage, modification to the power cord or electrical components can damage unit and will void the warranty.**

### DROP-IN (40845, 40846 AND 40847 ONLY)

1. Choose a flat, level countertop for the mounting surface.
2. Measure the area for the cutout. There must be a minimum of 4" (10 cm) counter width around the cut out to properly support the equipment and proper air circulation. See the illustration below.

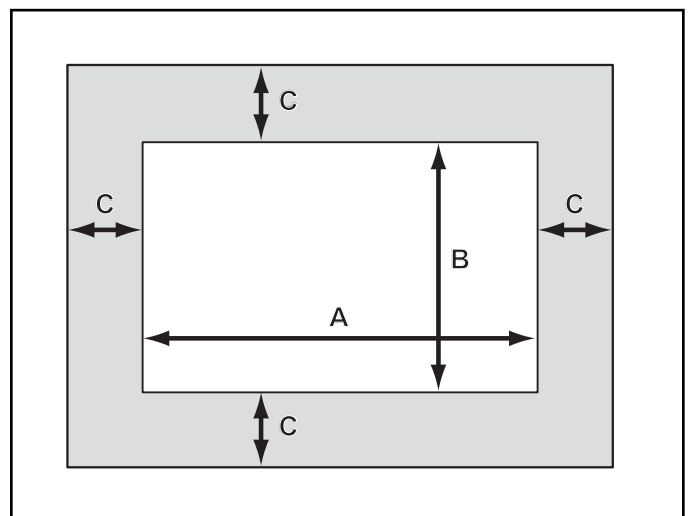


Figure 1. Cutout Dimensions (40842, 40843 and 40844 only).



Item #	A	B	C (minimum counter width)
40845	34" (86.3 cm)	19" (48.6 cm)	4" (10 cm)
40846	45" (114.3 cm)	19" (48.6 cm)	4" (10 cm)
40847	58" (147.3 cm)	19" (48.6 cm)	4" (10 cm)

## FEATURES AND CONTROLS

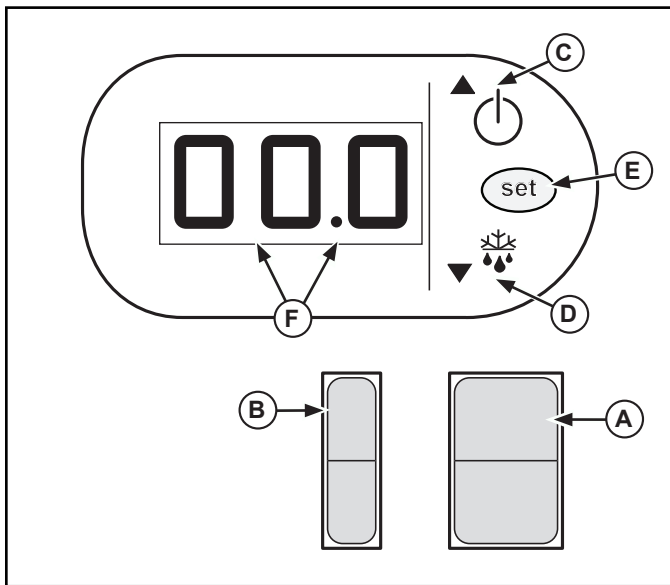



Figure 2. Heated Display Cabinet Switch and Panel .

- (A)** MAIN POWER SWITCH. Illuminated switch turns the power ON or OFF to the equipment.
- (B)** LIGHT SWITCH. Switches the lights ON or OFF.
- (C)** MULTI-FUNCTION BUTTON. Depending on the mode this button turns the power ON or OFF to the controller or increases the temperature.
- (D)** DOWN BUTTON. This button decreases the temperature.
- (E)** SET BUTTON. Switches the temperature setting mode ON or OFF.
- (F)** NUMBER DISPLAY. Displays the current temperature or the temperature being programmed.


## OPERATION



**WARNING**

**Burn Hazard.**  
Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.

Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling. Do not drop or spill water onto the cooking surface as it can spray or splatter.



**WARNING**

**Electrical Shock Hazard.**  
Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock.

Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified

Before using this equipment clean as described in the **CLEANING** section of this document.

Before placing food product into this equipment operate to desired temperature. Food must be prepared and placed in display cabinets at proper serving temperatures. This equipment is not intended or designed to heat or cook food. Regularly check the food temperature.

**NOTE:**

**Monitor food temperature closely for food safety. The United States Public Health Service recommends that hot food be held at a minimum of 140 °F (60 °C) to help prevent bacteria growth.**

1. Switch the main power switch (A) to the ON position. See Figure 2.
2. Switch the light switch (B) to the on position if desired.

**To switch the controller ON or OFF:**

1. To turn the controller to the OFF mode, press the multi-function button (C) for three (3) seconds. When the number display (F) flashes "OFF", the controller is in the OFF mode and will not heat. The unit may be used as an ambient display.
2. To turn the controller to the ON mode, press the multi-function button (C) for three (3) seconds. When the number display (F) is showing temperature numbers the controller is in the ON mode and will heat.

**To set the temperature:**

1. Press the set button (E) for two (2) seconds. The controller is now switched ON. The number display (F) flashes the set temperature.
2. To adjust the temperature, press the multi-function button (C) to increase the temperature, or press the multi-function button (D) to decrease the temperature.
3. Press the set button (E). The number display (F) will show current temperature.
4. The unit will now operate to the programmed temperatures.

## CLEANING

To maintain the appearance and increase the service life, clean your equipment daily.

ENGLISH

	<b>WARNING</b>
	<p><b>Burn Hazard.</b> Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.</p>
<p>Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling. Do not drop or spill water onto the cooking surface as it can spray or splatter.</p>	

**NOTE:**  
Do not immerse the cord, plug or equipment in water or any other liquid. Do not use a hose to clean this equipment.

1. Unplug the equipment.
2. Allow the equipment to cool completely before cleaning.
3. Using a damp cloth, sponge dipped in soapy water to clean the equipment.
4. Completely dry the equipment.

**NOTE:**  
Do not use cleaning products containing aggressive chemicals, acids, or that contain chlorine.

	<b>WARNING</b>
	<p><b>Electrical Shock Hazard.</b> Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock.</p>
<p>Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified</p>	

## TROUBLESHOOTING

### TROUBLESHOOTING CHART

Problem	It might be caused by	Course of Action
No power to unit.	Faulty outlet.	Have outlet replaced by qualified personal.
	Circuit breaker tripped.	Reset the circuit breaker.
Unit not heating.	Faulty heating element.	Have unit serviced by qualified personal.
	Faulty circulation fan.	
	Faulty controller.	
	Faulty temperature safety fuse.	
Main power and light switch function, controller does not function.	Faulty controller.	Have unit serviced by qualified personal.

## SERVICE AND REPAIR

There are no user serviceable parts within this appliance. To avoid serious injury or damage, never attempt to repair the equipment or replace a damaged power cord yourself. Do not send equipment directly to the Vollrath Company. Please contact the qualified professional repair service listed below.

**VOLLRATH Technical Service • 1-800-628-0832**

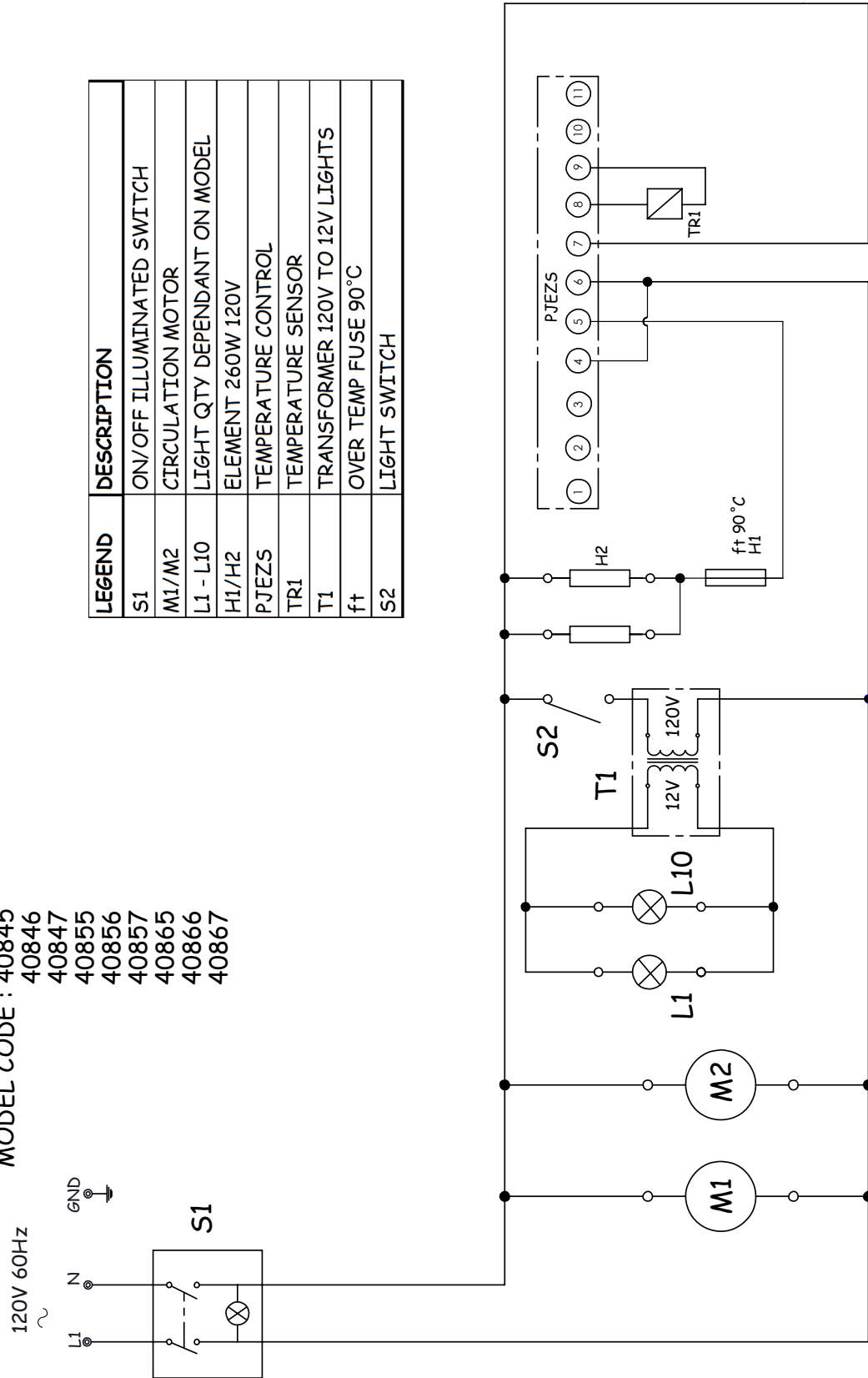


**ELECTRICAL DRAWING - HEATED DISPLAY CASE**

MODEL : HEATED COUNTER TOP DISPLAY CABINET 120V 60Hz

MODEL CODE : 40845  
 40846  
 40847  
 40855  
 40856  
 40857  
 40865  
 40866  
 40867

LEGEND	DESCRIPTION
S1	ON/OFF ILLUMINATED SWITCH
M1/M2	CIRCULATION MOTOR
L1 - L10	LIGHT QTY DEPENDANT ON MODEL
H1/H2	ELEMENT 260W 120V
PJEZS	TEMPERATURE CONTROL
TRI	TEMPERATURE SENSOR
T1	TRANSFORMER 120V TO 12V LIGHTS
f+	OVER TEMP FUSE 90°C
S2	LIGHT SWITCH



**ENGLISH**

## WARRANTY STATEMENT FOR THE VOLLRATH Co. L.L.C.

The Vollrath Company LLC warrants the products it manufactures and distributes against defects in materials and workmanship for a period of one year, except as specifically provided below. The warranty runs 12 months from the date of original installation. (End user receipt)

1. Refrigeration compressors – The warranty period is 5 years.
2. Replacement parts – The warranty period is 90 days.
3. Fry pans and coated cookware – The warranty period is 90 days
4. EverTite™ Riveting System – The warranty covers loose rivets only, forever.
5. Cayenne® Heat Strips – The warranty period is 1 year plus an additional 1 year period on heating element parts only.
6. Ultra and Professional Induction Ranges – The warranty period is 2 years.
7. Mirage and Commercial Induction ranges - The warranty period is 1 year.
8. ServeWell® Induction Workstations – The warranty period is one year on the workstation table and 2 years on induction hobs.
9. Slicers – The warranty period is 10 years on gears and 5 years on belts.
10. Mixers – The warranty period is 2 years.
11. Extended warranties are available at the time of sale.
12. Boxer Mixers – 1 Year exchange Warranty.
13. Vollrath – Redco products – The warranty period is 2 years.
14. Optio / Arkadia product lines – The warranty period is 90 days.
15. All non-stick products (i.e. fry pans and surfaces) are 90 days for the non stick surfaces.

All products in the Jacob's Pride® collection, including the following, have a lifetime warranty:

- NSF Certified One-Piece Dishers
- NSF Certified Spoodle® Utensils
- NSF Certified Heavy-Duty Spoons with Ergonomic Handle
- NSF Certified Heavy-Duty Basting Spoons
- Heavy duty Turners with Ergonomic handle
- One-Piece Tongs\*
- Heavy-Duty One-Piece Ladles\*
- Nylon Handle Whips
- One-Piece Skimmers
- Tribute®, Intrigue®, and Classic Select® Cookware\*

\*Jacob's Pride® warranty does not cover Kool-Touch®, non stick coatings and silicone handles.

### Items sold having no warranty:

- Meat Grinder Knives
- Light Bulbs in Convection Ovens and Hot Food Merchandiser
- Oven Door Seals
- Oven Door Glass
- Hot Food Merchandisers / Display Case Glass
- Calibration and set up of gas equipment
- Slicer / Dicer blades (table top food prep) – Redco and Vollrath

### THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE

As The Vollrath Company LLC's only responsibility and the purchaser's only remedy, for any breach of warranty, The Vollrath Company LLC will repair or, at its option, replace the defective product or part without charge, except as otherwise provided below:

- For refrigeration compressors and the second year of the warranty on Cayenne® Heat Strips and mixers, The Vollrath Company LLC will provide the repaired or replacement part only; and the buyer will be responsible for all labor charges incurred in performing the repair or replacement.
- To obtain warranty service, the buyer will be responsible to return to The Vollrath Company LLC any product (other than gas equipment that is permanently installed) weighing less than 110 lbs. or located outside of a 50-mile radius of a certified technician designated by The Vollrath Company LLC to perform warranty repairs. If a Vollrath Technician cannot be contacted check the website for service contact points. (Please refer to the Product Catalogue for weights and sizes of product)
- No remedy will be available for products that have been damaged by accident, carelessness, improper installation, lack of proper setup or supervision when required, neglect, improper use, installation or operation contrary to installation and operating instructions or other causes not arising out of defects in materials or workmanship. At the buyer's request, The Vollrath Company LLC will repair and or replace such products at a reasonable cost.
- No remedy will be available for slicers where blade has not been sharpened (Refer to owner's manual for sharpening instructions)
- No remedy will be available for mixers damaged by changing gears while unit is running or overloading, in either case as determined by a Vollrath Certified Technician
- Warranty work must be authorized in advance by The Vollrath Company LLC. See the operating and safety instructions for each product for detailed warranty claim procedures.
- No remedy will be available for product returned and found to be acceptable to the product specification.
- No remedy will be available under any warranty not registered as required below.

### LIMITATION OF LIABILITY:

**THE VOLLRATH COMPANY LLC SHALL HAVE NO LIABILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY KIND, WHETHER BASED UPON NEGLIGENCE OR OTHER TORT, BREACH OF WARRANTY, OR ANY OTHER THEORY.**



## WARRANTY PROCEDURE

On all warranty calls, the following process and information is required:

- All warranty claims will start with a call to Vollrath Technical Service support line.(800-628-0832).
- A technical support professional will work to diagnose the issues, and provide the details for the service solution.
- Name and phone number of person calling
- Business name, street address, city, state and zip
- Model and serial number
- Date of purchase and proof of purchase (Receipt)
- Name of dealer where unit was purchased

NOTE: Vollrath will not accept products sent without the proper procedure being followed.

**Important:**

TO MAKE A CLAIM FOR ANY REMEDY UNDER THIS WARRANTY, YOU MUST REGISTER YOUR WARRANTY.

### REGISTER TODAY

ONLINE: Register your warranty on-line now at [www.Vollrathco.com](http://www.Vollrathco.com)

NO WEB ACCESS: If you do not have access to the web, kindly register by completing the warranty registration form and faxing it to The Vollrath Co. LLC office in the country of purchase.

<b>WARRANTY REGISTRATION</b>			
BUSINESS NAME			
KEY CONTACT NAME		EMAIL	
STREET ADDRESS			
CITY	STATE		ZIP CODE
COUNTRY	PHONE		FAX
MODEL		ITEM NUMBER	
SERIAL NUMBER	<input type="text"/>	-	<input type="text"/>
OPERATION TYPE			
<input type="checkbox"/> Limited Service Restaurant	<input type="checkbox"/> Full Service Restaurant	<input type="checkbox"/> Bars and Taverns	<input type="checkbox"/> Supermarket
<input type="checkbox"/> Convenience Store	<input type="checkbox"/> Recreation	<input type="checkbox"/> Hotel/Lodging	<input type="checkbox"/> Airlines
<input type="checkbox"/> Business/Industry	<input type="checkbox"/> Primary/Secondary School	<input type="checkbox"/> Colleges/University	<input type="checkbox"/> Hospitals
<input type="checkbox"/> Long-Term Care	<input type="checkbox"/> Senior Living	<input type="checkbox"/> Military	<input type="checkbox"/> Corrections
REASON FOR SELECTING OUR PRODUCT			
<input type="checkbox"/> Appearance	<input type="checkbox"/> Full Service Restaurant	<input type="checkbox"/> Availability	<input type="checkbox"/> Sellers Recommendation
<input type="checkbox"/> Ease of Operation	<input type="checkbox"/> Versatility of Use	<input type="checkbox"/> Price	<input type="checkbox"/> Brand
WOULD YOU LIKE TO RECEIVE OUR FULL-LINE CATALOG AND REMAIN ON OUR MAILING LIST?			<input type="checkbox"/> Yes <input type="checkbox"/> No

ENGLISH



[www.vollrathco.com](http://www.vollrathco.com)

The Vollrath Company, L.L.C.  
1236 North 18th Street  
Sheboygan, WI 53081-3201  
U.S.A.

Main Tel: 800.628.0830  
Fax: 800.752.5620

Technical Services: 800.628.0832  
Service Fax: 920.459.5462

Canada Service: 800.695.8560

© 2010 The Vollrath Company, L.L.C.

