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ENGLISH

Operator's Manual

HEATED DISPLAY CABINET



Item	Model	Description	Voltage	Amps	Watts	Plug
40845	HDE7136	36" Curved Drop-In Heated Display	120V	5.6 Amps	670 Watts	5-15P
40846	HDE7148	48" Curved Drop-In Heated Display	120V	5.9 Amps	710 Watts	5-15P
40847	HDE7160	60" Curved Drop-In Heated Display	120V	6.3 Amps	750 Watts	5-15P
40855	HDE8136	36" Curved Countertop Heated Display	120V	5.6 Amps	670 Watts	5-15P
40883	HDE8336	36" Curved Self-Serve Countertop Heated Display	120V	5.6 Amps	670 Watts	5-15P
40856	HDE8148	48" Curved Countertop Heated Display	120V	5.9 Amps	710 Watts	5-15P
40884	HDE8348	48" Curved Self-Serve Countertop Heated Display	120V	5.9 Amps	710 Watts	5-15P
40857	HDE8160	60" Curved Countertop Heated Display	120V	6.3 Amps	750 Watts	5-15P
40885	HDE8360	60" Curved Self-Serve Countertop Heated Display	120V	6.3 Amps	750 Watts	5-15P
40865	HDE8236	36" Cubed Countertop Heated Display	120V	6.1 Amps	730 Watts	5-15P
40890	HDE8436	36" Cubed Self-Serve Countertop Heated Display	120V	6.1 Amps	730 Watts	5-15P
40866	HDE8248	48" Cubed Countertop Heated Display	120V	6.6 Amps	790 Watts	5-15P
40891	HDE8448	48" Cubed Self-Serve Countertop Heated Display	120V	6.6 Amps	790 Watts	5-15P
40867	HDE8260	60" Cubed Countertop Heated Display	120V	7.1 Amps	850 Watts	5-15P
40892	HDE8460	60" Cubed Self-Serve Countertop Heated Display	120V	7.1 Amps	850 Watts	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.

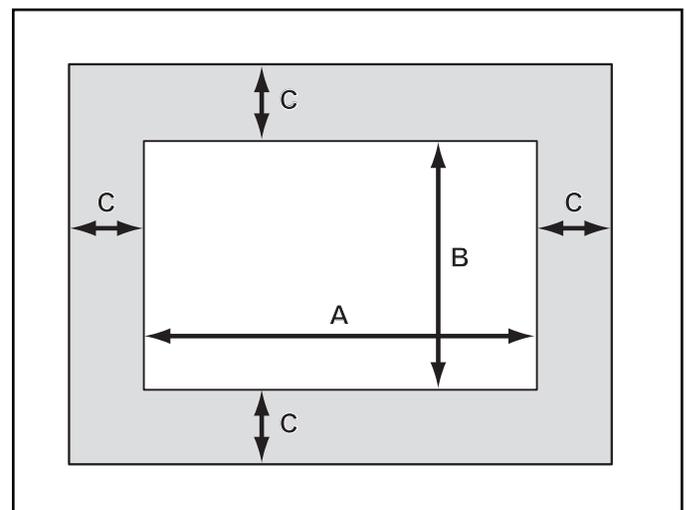


Figure 1. Cutout Dimensions (40842, 40843 and 40844 only).

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

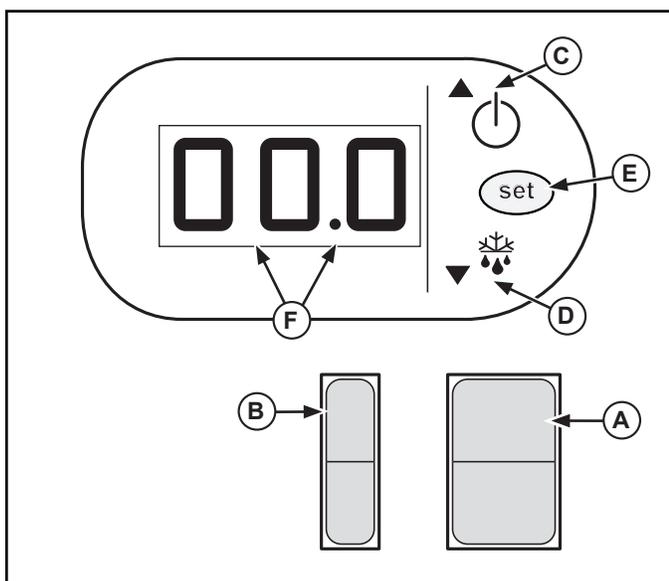


Figure 2. Heated Display Cabinet Switch and Panel .

- (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.

	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.	

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.

	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.	

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.

MODEL : HEATED COUNTER TOP DISPLAY CABINET 120V 60Hz

MODEL CODE : HDE7136

HDE7148

HDE7160

HDE8136

HDE8148

HDE8160

HDE8236

HDE8248

HDE8260

HDE8336

HDE8348

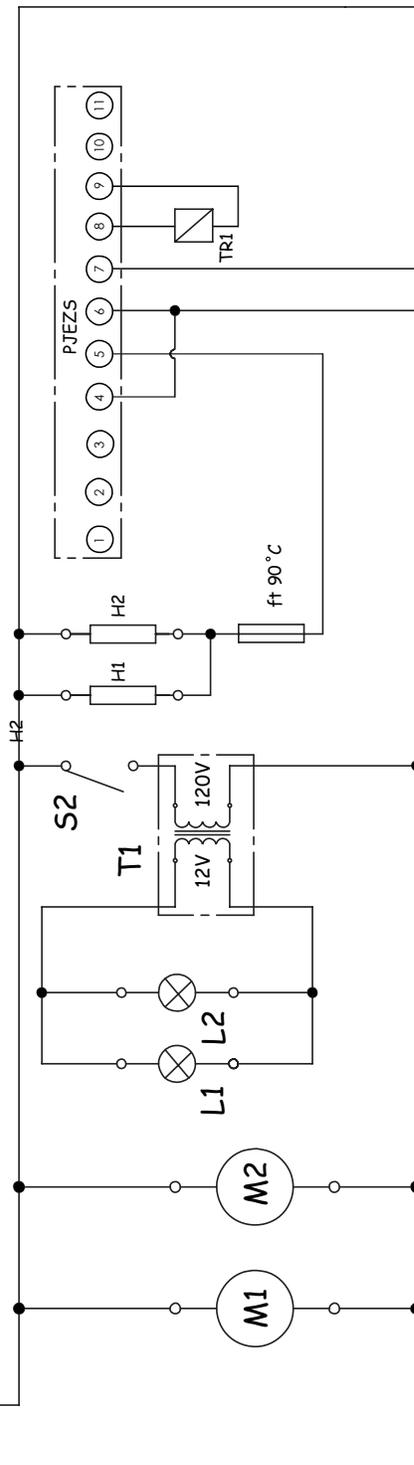
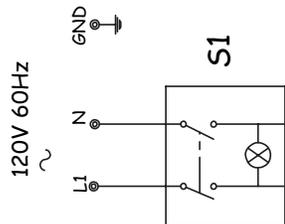
HDE8360

HDE8436

HDE8448

HDE8460

LEGEND	DESCRIPTION
S1	ON/OFF ILLUMINATED SWITCH
M1/M2	CIRCULATION MOTOR
L1 / L2	LIGHT QTY DEPENDANT ON MODEL
H1 / H2	ELEMENT 260W 120V
PJEZS	TEMPERATURE CONTROL
TR1	TEMPERATURE SENSOR
T1	TRANSFORMER 120V TO 12V LIGHTS
ft	OVER TEMP FUSE 90°C
S2	LIGHT SWITCH



Rev.01

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
• Email: techservicereps@vollrathco.com

When contacting the Authorized Professional Service Center, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

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

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants each of its products listed below against defects in materials and workmanship for the applicable period provided below. All other products manufactured or distributed by The Vollrath Company LLC are warranted against defects in materials and workmanship for a period of one year. In all cases, the warranty runs from the date of the end user's original purchase found on the receipt.

- Refrigerated Display Cases (RDE) compressors the warranty is 3 years.
- For refrigeration compressors and the second year of the warranty on Cayenne® Heat Strips and mixers, The Vollrath Company LLC will provide the part only; and the buyer will be responsible for all labor charges incurred in performing the repair or replacement.

For complete warranty information, product registration and new product announcement, visit www.vollrath.com.



www.vollrath.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

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