



## VOLLRATH 40857 Heated Display Cases Instruction Manual

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## Thank You

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. This manual contains safety precautions which are explained below. Please read carefully.

### WARNING

Warning is used to indicate the presence of a hazard that will or can cause severe personal injury or death.

### CAUTION

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

**NOTICE:** Notice is used to note information that is important but not hazard-related.

### To reduce risk of injury or damage to the equipment:

- Use only grounded electrical outlets matching the nameplate rated voltage.
- Have a qualified person install the equipment 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.

## **OTHER MODELS**

- Drop-in Case



- Curved Case



- Front Access Curved Case



- Cubed Case



Item No.	Model No.	Description		Volts	Amps	Watts	Hz	Plug
40845	HDE7136	Drop-In	36"	120	5.6	<a href="#">670</a>	60	5-15P
40846	HDE7148		48"		5.9	<a href="#">710</a>		
40847	HDE7160		60"		6.3	750		
4084505	HDE1136		36"	220-240	4.7	752	50/60	UK/ Schuko/ China*
4084605	HDE1148		48"		4.9	792		
4084705	HDE1160		60"		5.2	832		
<a href="#">40855</a>	HDE8136	Countertop Curved	36"	120	5.6	<a href="#">670</a>	60	5-15P
<a href="#">40856</a>	HDE8148		48"		5.9	<a href="#">710</a>		
<a href="#">40857</a>	HDE8160		60"		6.3	750		
4085505	HDE1236		36"	220-240	4.7	752	50/60	UK/ Schuko/ China*
4085605	HDE1248		48"		4.9	792		
4085705	HDE1260		60"		5.2	832		
<a href="#">40865</a>	HDE8236	Countertop Cubed	36"	120	6.1	730	60	5-15P
<a href="#">40866</a>	HDE8248		48"		6.6	790		
<a href="#">40867</a>	HDE8260		60"		7.1	850		
4086505	HDE1336		36"	220-240	5.0	810	50/60	UK/ Schuko/ China*
4086605	HDE1348		48"		5.4	870		
4086705	HDE1360		60"		5.8	<a href="#">930</a>		
40883	HDE8336	Self-Serve Countertop Curved	36"	120	5.6	<a href="#">670</a>	60	5-15P
40884	HDE8348		48"		5.9	<a href="#">710</a>		
40885	HDE8360		60"		6.3	750		
4088305	HDE1436		36"	220-240	3.4	770	50/60	UK/ Schuko/ China*
4088405	HDE1448		48"		3.5	810		
4088505	HDE1460		60"		3.7	850		
40890	HDE8436	Self-Serve Countertop Cubed	36"	120	6.1	730	60	5-15P
40891	HDE8448		48"		6.6	790		
40892	HDE8460		60"		7.1	850		
4089005	HDE1536		36"	220-240	3.6	830	50/60	UK/ Schuko/ China*
4089105	HDE1548		48"		3.9	890		
4089205	HDE1560		60"		4.1	950		

## FUNCTION AND PURPOSE

This equipment is designed for illuminated display of food products at temperatures between 104°F (40°C) and

158°F (70°C). This equipment is intended and designed to keep food at proper serving temperatures. while it is displayed for sale. 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.

## **UNPACK THE EQUIPMENT**

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.

## **COUNTERTOP MODEL INSTALLATION**

### **Clearance Requirements**

Countertop cases require a minimum of 4" (10.2 cm) between the equipment and any surrounding walls. Surrounding walls must be made of non-combustible materials.

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.

**NOTICE:** 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.

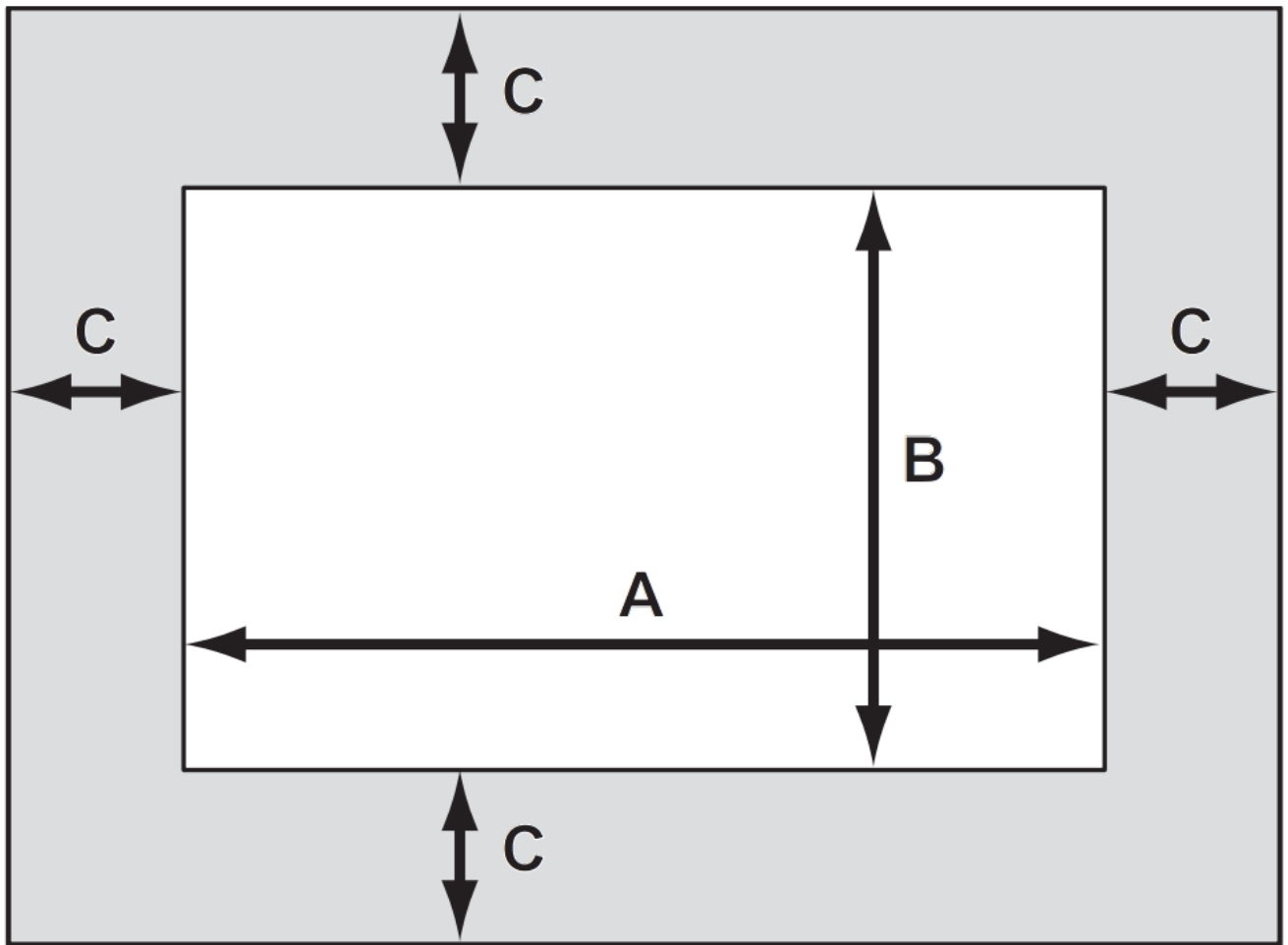
3. After the installation is complete the thin breather wires on the top of the side glass panels may be trimmed and crimped closed.

## **DROP-IN MODEL INSTALLATION**

### **Clearance Requirements**

Drop-in cases require a minimum of 4" (10.2 cm) of non-combustible countertop to support the unit and a minimum of 6" (15.2 cm) clearance on all sides of the drop-in for proper air circulation.

1. Choose a flat, level countertop for the mounting surface.
2. Measure the area for the cutout. See the illustration below.



Display Cabinet	A	B	C (Minimum Countertop Support)
36"	34" (86.3 cm)	19" (48.6 cm)	4" (10 cm)
48"	45" (114.3 cm)		
60"	58" (147.3 cm)		

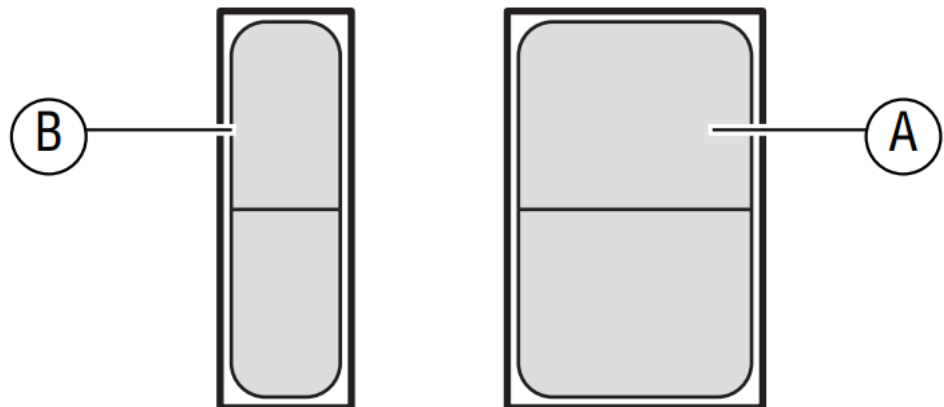
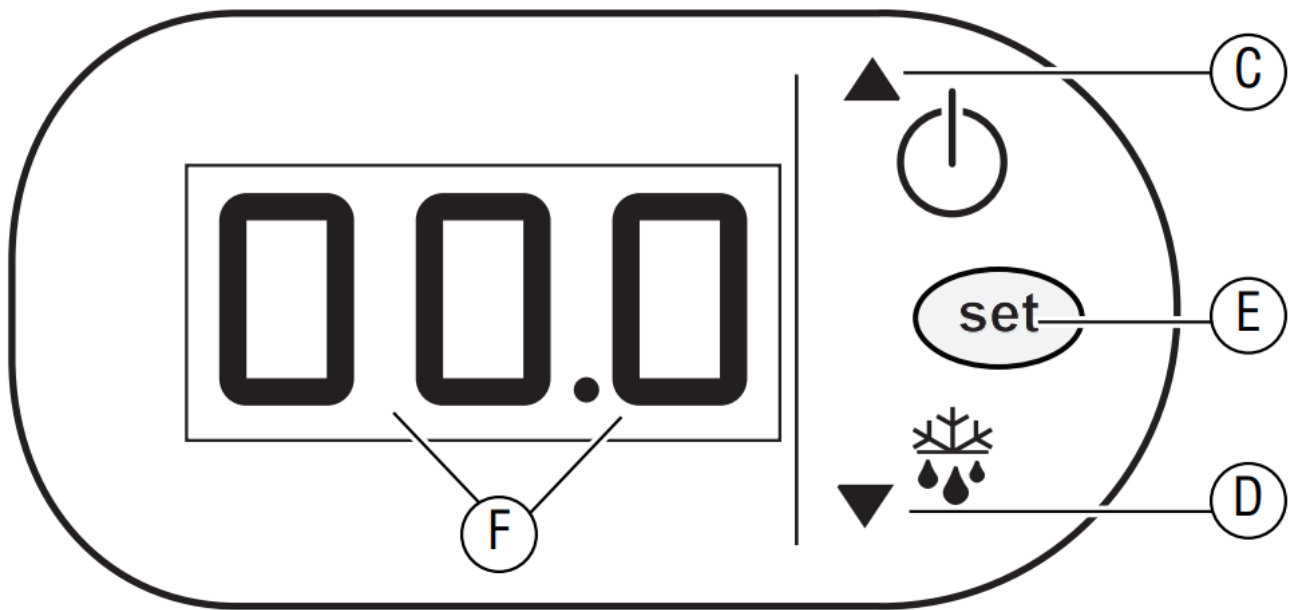
- Seal the base of the equipment to the countertop with food grade silicone seal.
- Plug the equipment into a properly grounded electrical supply matching the nameplate rating.  
**NOTICE:** Using a voltage other than the nameplate rated voltage will cause damage to the unit. Incorrect voltage, modification to the power cord or electrical components can damage unit and will void the warranty.
- After the installation is complete, the thin breather wires on the top of the side glass panels may be trimmed and crimped closed.

## FEATURES AND CONTROLS



- 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

	<p><b>⚠ CAUTION</b></p> <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 in to the cooking surface as <u>it can spray or splatter</u>.</p>	
	<p><b>⚠ WARNING</b></p> <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 the unit or controls with water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use unit if power cord is damaged or has been modified.</p>	

**NOTICE:** Before using, clean this equipment as described in the

CLEANING section of this document.

**NOTICE:** Allow the display case to preheat for approximately 30 minutes before placing food into the case.

**NOTICE:** Food must be prepared and placed in display cabinets at proper serving temperatures. Regularly check the food temperature.

**NOTICE:** 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.

### **Bottom Shelf Weight Capacity**

Weight must be distributed evenly over the bottom shelf.

36" models	48" models	60" models
40 lbs.  (18.1 Kg)	48 lbs.  (21.7 Kg)	55 lbs.  (24.9 Kg)

### **Prepared, Hot Food Display Use**

1. Switch the main power switch to the ON position.
2. Switch the light switch to the on position if desired.

### **Turn ON the Controller**

Press the multi-function button for three seconds. When the display is showing a temperature the controller is in the ON mode and will heat.



### **Set the Temperature**

1. Press and hold the set button for two seconds. The controller is now switched ON. The display flashes the set temperature.
2. To adjust the temperature, press the multi-function button to increase the temperature, or press the down button to decrease the temperature.
3. Press the set button. The display will show current temperature.
4. The unit will now operate to the programmed temperatures.
5. Allow the display case to preheat for approximately 30 minutes before placing food into the case.

### **Ambient Temperature, Non-Heated Display Use**

1. Turn the controller to the OFF mode.
2. Press and hold the multi-function button for three seconds. When the display flashes "OFF", the controller is in the OFF mode and will not heat. The unit may be used as an ambient display.

## **CLEANING**

	 <b>CAUTION</b>
	<b>Burn Hazard</b>  Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.



## ⚠ 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 the unit or controls with water or cleaning products.

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

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

1. Unplug the equipment.
2. Allow the equipment to cool completely before cleaning.
3. Use a damp cloth or sponge dipped in soapy water to clean the equipment; rinse and dry thoroughly.
4. A high quality non-toxic glass cleaner may be used to clean the glass components of the unit.

## TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
No power to the equipment.	Faulty outlet.	Have a qualified person replace the outlet.
	Circuit breaker tripped.	
Equipment not heating.	Faulty heating element.	Have a qualified person service the equipment.
	Faulty circulation fan.	
	Faulty controller.	
	Faulty temperature safety f use.	
Main power and light switch function, controller does not function.	Faulty controller.	Have a qualified person service the equipment.

## SERVICE AND REPAIR

Serviceable parts are available on [Vollrath.com](http://Vollrath.com).

To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Services for instructions. When contacting Vollrath Technical Services, 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 the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt.

Any damages from improper use, abuse, modification or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration and new product announcement, visit [www.vollrath.com](http://www.vollrath.com).

## Customer Support

The Vollrath Company, L.L.C. Headquarters 1236 North 18th Street Sheboygan, Wisconsin 53081-3201 USA

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Please register your product at [Vollrath.com](http://Vollrath.com)



## Documents / Resources



[VOLLRATH 40857 Heated Display Cases](#) [pdf] Instruction Manual

40857, 4085505, 4085605, 40857 Heated Display Cases, 40857, Heated Display Cases, Display Cases

## References

- [Commercial Foodservice & Kitchen Equipment | Vollrath Foodservice](#)
- [Commercial Foodservice & Kitchen Equipment | Vollrath Foodservice](#)
- [User Manual](#)

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