



## **HDC90 Heated Deli Display Cases**



# **VOLLRATH HDC90 Heated Deli Display Cases Instruction Manual**

[Home](#) » [VOLLRATH](#) » VOLLRATH HDC90 Heated Deli Display Cases Instruction Manual 

### **Contents**

- [1 VOLLRATH HDC90 Heated Deli Display Cases](#)
- [2 Specifications](#)
- [3 Product Usage Instructions](#)
- [4 FAQs](#)
- [5 SAFETY PRECAUTIONS](#)
- [6 MODELS](#)
- [7 FUNCTION AND PURPOSE](#)
- [8 INSTALLATION](#)
- [9 FEATURES AND CONTROLS](#)
- [10 OPERATION](#)
- [11 PREPARED, HOT FOOD DISPLAY USE](#)
- [12 CLEANING AND MAINTENANCE](#)
- [13 TROUBLESHOOTING](#)
- [14 WARRANTY](#)
- [15 CONTACT INFORMATION](#)
- [16 Documents / Resources](#)
  - [16.1 References](#)
- [17 Related Posts](#)



**VOLLRATH HDC90 Heated Deli Display Cases**



## Specifications

- **Model:** HDCCV-36, HDCCV-48, HDCCV-60, HDCCB-36, HDCCB-48, HDCCB-60
- **Description:** Curved Countertop–36, Curved Countertop–48, Curved Countertop–60, Cubed Countertop–36, Cubed Countertop–48, Cubed Countertop–60

## Product Usage Instructions

### • Prepared, Hot Food Display Use

- Press Up Triangle/Controller Power (▲) until the unit turns on and the temperature displays (about 3 seconds).
- Press Set until the temperature flashes.
- Adjust the temperature by pressing the Up Triangle (▲) to increase or the Down Triangle (▼) to decrease.
- Press Set; heating will resume at the selected temperature.
- Preheat for about 30 minutes, then place prepared warm food heated to proper serving temperature.

## FAQs

- **Q: What should I do if the Heat On Indicator does not illuminate?**
  - **A:** If the Heat On Indicator does not illuminate, ensure that the unit is properly plugged into a grounded electrical supply matching the nameplate rating and that the unit is turned on.
- **Q: Can I immerse the unit in liquid for cleaning?**
  - **A:** No, do not immerse the unit in liquid for cleaning. Follow the cleaning instructions provided in the manual to maintain safe operation of the unit.
- **Q: How should I adjust shelf positions?**
  - **A:** To adjust shelf positions, remove screws above the shelves and cover open slots with silicone plugs as directed in the manual.

## Heated Deli Display Cases

Thank you for purchasing this Vollrath® product! Save this manual for reference and the packaging in case shipping is necessary.

## SAFETY PRECAUTIONS

To help ensure safe use, please read and fully understand this manual and all safety messages before operation!

### WARNING

- Warning indicates a hazardous situation which, if not avoided, could result in death or serious injury.

### CAUTION

- Caution indicates a hazardous situation that, if not avoided, could result in minor or moderate injury.
- **NOTICE:** addresses practices not related to physical injury.

### To reduce the risk of injury or damage to the unit

- Use only properly grounded electrical outlets matching the nameplate-rated voltage.
- Have a qualified person install the equipment according to 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 the equipment and turn it 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 cords away from open flames, electric burners, or excessive heat.
- Do not operate unattended.
- Do not operate if equipment has been damaged or is malfunctioning in any way.

## MODELS



Curved  
Countertop



Cubed  
Countertop

| Item     | Model   | Description           |
|----------|---------|-----------------------|
| HDCCV-36 | HDC9236 | Curved Countertop—36" |
| HDCCV-48 | HDC9248 | Curved Countertop—48" |
| HDCCV-60 | HDC9260 | Curved Countertop—60" |
| HDCCB-36 | HDC9336 | Cubed Countertop—36"  |
| HDCCB-48 | HDC9348 | Cubed Countertop—48"  |
| HDCCB-60 | HDC9360 | Cubed Countertop—60"  |

## FUNCTION AND PURPOSE

These 120V units are designed to illuminate and display prepared, preheated food—deli (TCS-Time/Temperature Control for Safety) products—at proper serving temperatures between 104 °F (40 °C) and 165 °F (74 °C). They may also be used at ambient temperatures for displaying food that does not need to remain hot. Heated Deli Display Cases are not intended or designed to cook raw food or reheat prepared food—nor are they intended for household, industrial, or laboratory use.

## UNPACKING THE UNIT

1. Remove all packing material and tape, as well as any protective plastic; dispose of it in an environmentally responsible way when no longer needed.
2. Remove bolts that secure the unit to the pallet.
3. Clean any glue residue left over from the plastic or tape.
4. If adjusting shelf positions, remove the screws above the shelves and cover open slots with silicone plugs.

## INSTALLATION





### Clearance Requirements

- Countertop cases allow for zero clearance.
- The operator side and top of the unit must remain open and accessible for proper operation and service.
- Leave a minimum of 2" of airspace between the product on the top shelf and the top glass.
- Sufficient air circulation is required so the unit operates as intended. Do not cover vents on the bottom platform or allow products to overhang shelves.

**NOTICE:** Using voltage other than the nameplate-rated voltage or modifying the power cord or electrical components will damage the unit and void the warranty.

1. Place the unit on a flat stable surface.
2. Ensure the control panel is accessible for operation.
3. Seal the base to the countertop with food-grade silicone. Optional 4" adjustable legs are available through Vollrath®.
4. Plug the equipment into a properly grounded electrical supply matching the nameplate rating.
5. After installation, the thin breather wires on the top of the side glass panels may be trimmed and crimped closed.

## FEATURES AND CONTROLS

- **A.** Heat On Indicator—(  ) illuminates when the unit is heating.
- **B.** Number Display—shows the current temperature or the temperature being programmed.
- **C.** Up Triangle/Controller Power—(  ) turns the controller ON or OFF or increases the temperature, dependent upon mode.
- **D.** Set—  turns temperature setting mode ON or OFF.
- **E.** Down Triangle/Heat—(  ) decreases temperature.



## OPERATION

### WARNING

- Burn Hazard.
- Do not touch cookware, heating surface, food, or liquid while heating or operating.

### WARNING



- Electrical Shock Hazard.
- Keep liquids from getting inside the unit.
- Do not immerse in or spray cord, plug, or unit with liquid or foam—this could cause an electrical shock.
- Do not use it if the power cord is damaged or modified.
- **NOTICE:** Before operation, clean the unit as directed.
- **NOTICE:** Food must be prepared and placed in display cabinets at proper serving temperatures.
- **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.

## SHELF & BOTTOM PLATFORM WEIGHT CAPACITY

**NOTICE:** Distribute weight evenly over the shelves.

| 36"             | 48"             | 60"             |
|-----------------|-----------------|-----------------|
| 40 lb (18.1 kg) | 48 lb (21.7 kg) | 55 lb (24.9 kg) |



## PREPARED, HOT FOOD DISPLAY USE

1. Press Up Triangle/Controller Power (  ) until the unit turns on and the temperature displays (about 3 seconds).
2. Press  set until the temperature flashes.
3. Adjust the temperature by pressing the Up Triangle (▲) to increase or the Down Triangle (▼) to decrease.
4. Press set; heating will resume at a selected temperature.
5. Preheat for about 30 minutes, then place prepared, warm food heated to proper serving temperature.

## LIGHTS

1. Press Up Triangle/Controller Power (  ) and Down Triangle/Heat (  ) together to turn LED lights on or off; Lt should display or flash.

## AMBIENT TEMPERATURE, NON-HEATED DISPLAY USE

1. Press Up Triangle/Controller Power (  ) until the unit turns on and the temperature displays (about 3 seconds).
2. Press  set until temperature flashes.
3. Press Down Triangle (▼) to decrease temperature below the ambient air.

**NOTICE:** Do not use this mode to store foods that could be hazardous when not maintained at proper serving temperatures.

## CLEANING AND MAINTENANCE

### WARNING

- Burn Hazard.
- Do not touch cookware, heating surface, food, or liquid while heating.

### WARNING

- Electrical Shock Hazard.
- Keep liquids from getting inside the unit. Do not immerse in or spray the cord, plug, or unit with liquid or foam—this could cause an electrical shock.
- Do not use it if the power cord is damaged or modified.
  1. Unplug and allow the unit to cool completely.
  2. Dip a cloth in soapy water and wipe the unit; rinse and dry thoroughly; a non-toxic glass cleaner can be used for the glass.
  3. Inspect door rollers and gasket monthly; clean and replace as needed.

## TROUBLESHOOTING

| Problem                       | Potential Cause   | Course of Action                            |
|-------------------------------|---|---|
| Unit does not have power.     | The unit is not plugged in or switched on.                      | Plug the unit in and turn it on.            |
|                               | The outlet is faulty.   | Have a qualified person replace the outlet. |
|                               | The circuit breaker tripped.                                    | Reset the circuit breaker.                  |
| The unit is not heating.      | The heating element, circulation fan , or controller is faulty. | Contact Vollrath® Technical Services.       |
| The controller does not work. | The controller is faulty.                                       |   |

## SERVICE AND REPAIR

- Serviceable parts are available on [vollrathfoodservice.com](http://vollrathfoodservice.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

### 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 announcements, visit [vollrathfoodservice.com](http://vollrathfoodservice.com).

## CONTACT INFORMATION

- The Vollrath Company, L.L.C. Headquarters 1236 North 18th Street Sheboygan, Wisconsin 53081-3201 USA
- **Main Tel:** 800.624.2051 or 920.457.4851
- **Main Fax:** 800.752.5620 or 920.459.6573
- **Customer Service:** 800.628.0830
- **Canada Customer Service:** 800.695.8560
- **Technical Services** [techservices@vollrathco.com](mailto:techservices@vollrathco.com)

- **Induction Products:** 800.825.6036
- **Countertop Warming Products:** 800.354.1970
- **Toasters:** 800.309.2250
- **All Other Products:** 800.628.0832
- [vollrathfoodservice.com](http://vollrathfoodservice.com)
- © 2023 The Vollrath Company L.L.C.
- **Part** HDC0463

## Documents / Resources



[VOLLRATH HDC90 Heated Deli Display Cases](#) [pdf] Instruction Manual  
HDC90 Heated Deli Display Cases, HDC90, Heated Deli Display Cases, Display Cases, Cases

## References

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

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