



HDC92 Series Heated
Deli Display Cases



VOLLRATH HDC92 Series Heated Deli Display Cases Instruction Manual

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VOLLRATH HDC92 Series Heated Deli Display Cases



Specifications

- **Models:**

- **HDCCV-36** – HDC9236
- **HDCCV-48** – HDC9248
- **HDCCV-60** – HDC9260
- **HDCCB-36** – HDC9336
- **HDCCB-48** – HDC9348
- **HDCCB-60** – HDC9360

- **Description:**

- **Curved** Countertop–36
- **Curved** Countertop–48
- **Curved** Countertop–60
- **Cubed** Countertop–36
- **Cubed** Countertop–48
- **Cubed** Countertop–60

Product Usage Instructions

Unpacking the Unit

1. Remove all packing material and tape, as well as any protective plastic in an environmentally responsible way.
2. Remove bolts securing the unit to the pallet.
3. Clean any remaining glue residue from plastic or tape.
4. If adjusting shelf positions, remove screws above the shelves and cover open slots with silicone plugs.

Installation

1. Place the unit on a flat stable surface.
2. Ensure the control panel is accessible for operation.
3. Plug the equipment into a properly grounded electrical supply matching the nameplate rating.
4. Trim and crimp closed the thin breather wires on top of the side glass panels after installation.

Operation Clearance Requirements

Maintain clearance between the shelf and the top glass.

Features and Controls:

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

Shelf & Bottom Platform Weight Capacity:

- **36** – 40 lb (18.1 kg)
- **48** – 48 lb (21.7 kg)
- **60** – 55 lb (24.9 kg)

Prepared, Hot Food Display Use

1. Press Up the 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 the selected temperature.
5. Preheat for about 30 minutes, then place prepared, warm food heated to proper serving temperature.

FAQ

Q: What should I do if the Heat On Indicator does not illuminate during operation?

A: If the Heat On Indicator does not illuminate, check the power supply, ensure proper grounding, and verify that all connections are secure.

Q: Can I adjust the shelf positions after the unit has been installed?

A: Yes, you can adjust shelf positions by removing screws above the shelves and covering open slots with silicone plugs.

Q: How often should I clean the unit before operation?

A: It is recommended to clean the unit before each use to maintain proper hygiene and functionality.

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

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 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 a 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 the product 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**—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 the cord, plug, or unit with liquid or foam—this could cause an electrical shock. Do not use 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 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
The 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.
- 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.
- **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

- techservicereps@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
- © 2023 The Vollrath Company L.L.C.

Documents / Resources

	<p>VOLLRATH HDC92 Series Heated Deli Display Cases [pdf] Instruction Manual HDC92 Series Heated Deli Display Cases, HDC92 Series, Heated Deli Display Cases, Display Cases</p>
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References

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