



VOLLRATH RDCCV-36DI Refrigerated Deli Display Cases User Manual

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Refrigerated Deli Display Cases

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

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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 which, if not avoided, could result in minor or moderate injury

NOTICE: addresses practices not related to physical injury.

To reduce 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 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 if equipment has been damaged or is malfunctioning in any way

FUNCTION AND PURPOSE

- Curved Drop-In



- Curved Countertop



- Cubed Countertop



- Cubed Countertop, Self-Serve



| Item | Model | Description |
|------------|---------|----------------------------------|
| RDCCV-36DI | RDC9136 | Curved Drop-In—36" |
| RDCCV-48DI | RDC9148 | Curved Drop-In—48" |
| RDCCV-60DI | RDC9160 | Curved Drop-In—60" |
| RDCCV-36 | RDC9236 | Curved Countertop—36" |
| RDCCV-48 | RDC9248 | Curved Countertop—48" |
| RDCCV-60 | RDC9260 | Curved Countertop—60" |
| RDCCB-36 | RDC9336 | Cubed Countertop—36" |
| RDCCB-48 | RDC9348 | Cubed Countertop—48" |
| RDCCB-60 | RDC9360 | Cubed Countertop—60" |
| RDCCB-36SS | RDC9436 | Cubed Countertop, Self-Serve—36" |
| RDCCB-48SS | RDC9448 | Cubed Countertop, Self-Serve—48" |
| RDCCB-60SS | RDC9460 | Cubed Countertop, Self-Serve—60" |

UNPACKING THE UNIT

If the unit has been transported in a non-vertical position, allow at least one hour before operating.

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

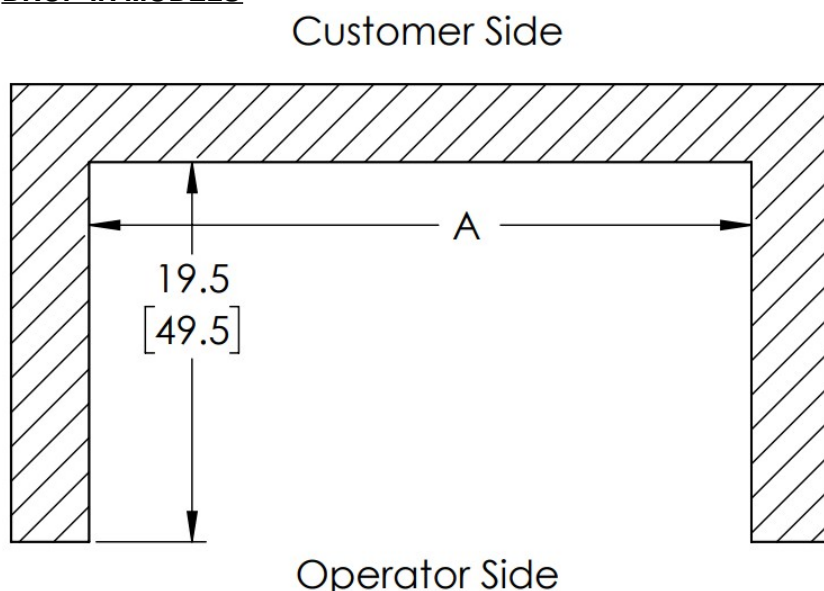
- Countertop cases allow for zero clearance.
- Carefully handle, move, and use the unit to avoid damaging the refrigerant tubing and/or increasing the risk of a leak.
- Operator side and top of unit must remain open and accessible for proper operation and service.
- Leave a minimum of 2" of airspace between product on the top shelf and the top glass.
- Sufficient air circulation is required for proper operation. Vents on the bottom platform must remain open and product cannot overhang shelves.

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

COUNTERTOP MODELS

1. Place the unit on a flat, stable surface.
2. Ensure back vent and control panel are accessible for ventilation. Proceed to step 3 below.

DROP-IN MODELS








1. Choose a flat, level countertop for the mounting surface.
2. Measure the area for the cutout; see drawing above. Leave operator side open for ventilation and access to control panel.

| Cabinet Width | 36" | 48" | 60" |
|------------------|--------------|---------------|---------------|
| Cutout Width (A) | 34"(86.4 cm) | 46"(116.8 cm) | 58"(147.3 cm) |

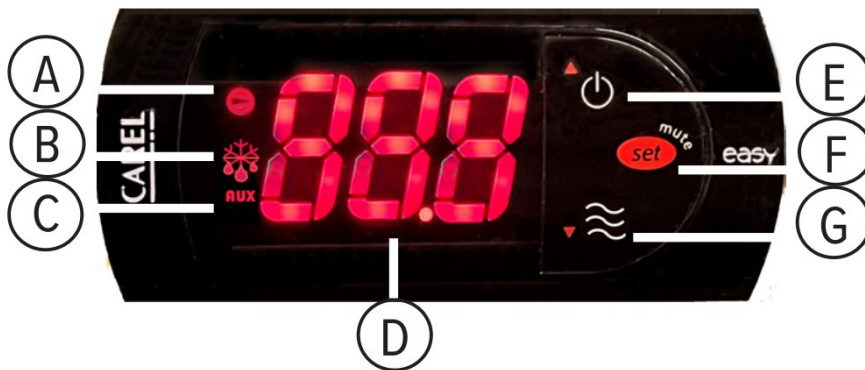
ALL MODELS

3. Seal 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 at the upper corner of the glass may be trimmed and crimped closed.

FEATURES AND CONTROLS

- A.** Compressor Cycle Light—() illuminates steadily when the compressor is running and flashes when in delay cycle (flashing could last about two minutes and is normal).
- B.** Defrost Indicator—() illuminates steadily when unit is defrosting and flashes when in delay cycle (flashing could last about two minutes and is normal).
- C.** Glass Heater Indicator—(**AUX**) illuminates when defogging.
- D.** Number Display—shows the current temperature or the temperature being programmed.
- E.** Up Triangle/Controller Power—() turns controller ON or OFF or increases the temperature, dependent upon mode.
- F.** Set—() turns temperature setting mode ON or OFF.
- G.** Down Triangle/Heat—() decreases temperature or activates glass heater defog, dependent upon mode.

OPERATION



WARNING



Electrical Shock Hazard.

Keep liquids from getting inside the unit. Do not immerse or spray cord, plug, or unit with liquid— 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: The United States Public Health Service recommends cold food be held at a maximum of 41 °F (5







°C) to help prevent bacteria growth; monitor temperature closely.

SHELF & BOTTOM PLATFORM WEIGHT CAPACITY



NOTICE: Distribute weight evenly.

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





PREPARED, COLD FOOD DISPLAY USE

1. Press Up Triangle/Controller Power ( ) until unit turns on and 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 ; cooling will resume at selected temperature.
5. Let unit cool for about 30 minutes, then **place prepared food chilled to the 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.

Glass Heater Defog

1. Press Down Triangle/Heat ( ) until **AUX** illuminates (about 3 seconds) to turn defog on; **HEt** should display or flash.
2. When glass is clear, push the Down Triangle/Heat ( ) again to turn off the glass heater. **HEt** should display or flash.



Manual Defrost

1. Press Down Triangle/Heat ( ) and  set together until Defrost Light illuminates (about 3 seconds); dF should display or flash. Cycle stops automatically when unit is defrosted.
2. To manually stop defrosting, press Down Triangle/Heat ( ) and set again until Defrost Light turns off — about 3 seconds; dF should display or flash.

NOTICE: The Refrigerated Deli Display case is intended to display cold food for a limited amount of time. It is not designed nor intended to be used as a storage refrigerator. Therefore, we recommend the operator empty the case of any Temperature Controlled for Safety (TCS) or Potentially Hazardous Foods at the end of each day and shut the unit down.

NOTICE: If the display is operating 24/7, the unit must be emptied and shut down once per week to allow the unit to defrost.

AMBIENT TEMPERATURE, NON-CHILLED DISPLAY USE

1. Press Up Triangle Controller Power () until unit turns on and temperature displays (about 3 seconds).
2. Press  set until temperature flashes.
3. Press Up Triangle (▲) to increase temperature above the ambient air.

NOTICE: Do not manually defrost or use unit in Ambient Temperature mode when displaying foods that need to be chilled to remain at safe serving temperatures.

CLEANING AND MAINTENANCE



Electrical Shock Hazard.

Keep liquids from getting inside the unit. Do not immerse or spray cord, plug, or unit with liquid—this could cause an electrical shock. Do not use if the power cord is damaged or modified.

1. Unplug and allow 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. As needed, remove the back panel to clean the condenser filter and carefully remove debris from coil fins with a stiff brush.
4. Inspect door rollers and gasket monthly; clean and replace as needed.
5. Have a qualified person inspect and clean the condenser coil, evaporator, compressor compartment, fans, and condensate drain and pan twice a year or as necessary.
6. Check function and performance at least monthly, clean and replace condenser filter as needed.

TROUBLESHOOTING

| Problem | Potential Cause | Course of Action |
|---------------------------------------|--|---|
| Unit does not have power. | Unit is not plugged in or switched on. | Plug the unit in and turn it on. |
| | Outlet is faulty. | Have a qualified person replace the outlet. |
| | Circuit breaker tripped. | Reset the circuit breaker |
| Compressor does not run. | Controller, compressor, or capacitor are faulty. | Contact Vollrath® Technical Services. |
| Compressor runs; cabinet is too warm. | Ambient temperature is too high. | Decrease ambient temperature. |
| | Evaporator has excessive ice/frost. | Defrost the unit (see above). |
| | Condenser or evaporator fan is dirty or faulty. | Contact Vollrath Technical Services. |

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.

Component parts shall be replaced with like components and servicing shall be done by factory-authorized service personnel, so as to minimize the risk of possible ignition due to incorrect parts or improper service.

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 announcements, visit vollrathfoodservice.com.

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techservices@vollrathco.com

Induction Products: 800.825.6036


Countertop Warming Products: 800.354.1970
Toasters: 1-800-309-2250
All Other Products: 800.628.0832

vollrathfoodservice.com

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Documents / Resources

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|  | <p>VOLLRATH RDCCV-36DI Refrigerated Deli Display Cases [pdf] User Manual RDC9136, RDC9148, RDC9160, RDC9236, RDC9248, RDC9260, RDC9336, RDC9348, RDC9360, RDC9436, RDC9448, RDC9460, RDCCV-36DI Refrigerated Deli Display Cases, RDCCV-36DI, Refrigerated Deli Display Cases, Deli Display Cases, Display Cases, Cases</p> |
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References

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