

REFRIGERATED 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 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

- Have a qualified person install the equipment in accordance with local codes and ordinances.
- Only plug this unit directly into a grounded electrical outlet that matches the nameplate-rated voltage. Do not use extension cords or power strips of any kind.
- Use unit in a flat, level position.
- Turn off, unplug, and let the unit cool before cleaning or moving.
- Outside of unit should not be sprayed with liquid or foam.
- Keep unit and power cord away from open flames, electric burners, and excessive heat.
- Operate in non-public areas, away from children—and attend the unit during use.
- Only operate properly-functioning, undamaged units.
- Clean the unit daily with something other than steel wool.

FUNCTION AND PURPOSE

Vollrath® Refrigerated Deli Display Cases keep chilled, prepared foods—deli (TCS-Time/Temperature Control for Safety) products—at proper serving temperatures 32–41 °F (0–5 °C) and have a temperature range of 32–46 °F (0–7.8 °C). They may also be used at ambient temperatures for displaying food that does not need to remain cold. Refrigerated cases are **not intended or designed to cool or chill food, or for overnight storage of perishable food**—nor are they intended for household, industrial or laboratory use.



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

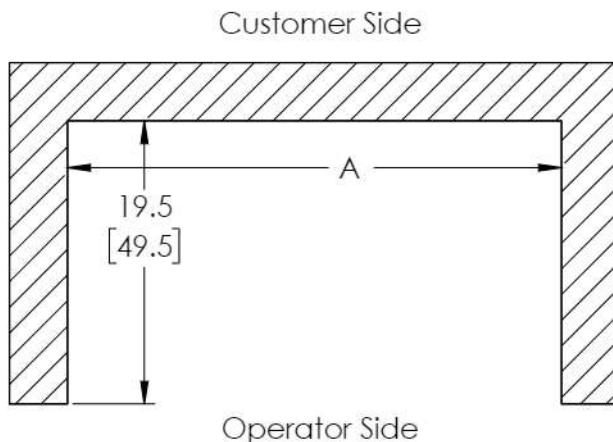
- Units are for indoor use only.
- Countertop cases allow for zero clearance.
- Carefully handle, move, and use the unit to avoid damaging the refrigerant tubing and/or increasing the risk of a leak.
- Operator side and top of unit must remain open and accessible for proper operation and service. Blocking the intake or exhaust vents can cause reduced performance or damage to the unit.
- 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. Interior bottom platform vents must remain open, product cannot overhang shelves, and the middle shelf must have openings between products to allow airflow to the top shelf.

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 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 lasts about two minutes and is normal). Display case enters auto-defrost mode approximately every 3 hours for 10 minutes.
- 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—(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 (approximately 10 minutes).
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.
- Unit must be completely emptied and shut down daily to allow it 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

	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.

1. Empty and unplug unit; allow it to cool completely. **Unit must be emptied and shut down daily to allow it to defrost.**
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

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.
There is a buildup of frost.	Unit has not been defrosted.	Empty unit and defrost overnight.

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.

