

Operator's Manual

REFRIGERATED DISPLAY CABINET



Item	Model	Description	Voltage	Amps	Watts	Power (HP)	Plug
40842	RDE7136	36" Curved Drop-In Refrigerated Display	120V	3.4 Amps	400 Watts	1/5	5-15P
40843	RDE7148	48" Curved Drop-In Refrigerated Display	120V	4.2 Amps	510 Watts	1/4	5-15P
40844	RDE7160	60" Curved Drop-In Refrigerated Display	120V	4.4 Amps	530 Watts	1/4	5-15P
40852	RDE8136	36" Curved Countertop Refrigerated Display	120V	3.6 Amps	430 Watts	1/5	5-15P
40880	RDE8336	36" Curved Countertop Refrigerated Display	120V	3.6 Amps	430 Watts	1/5	5-15P
40853	RDE8148	48" Curved Countertop Refrigerated Display	120V	4.6 Amps	550 Watts	1/4	5-15P
40881	RDE8348	48" Curved Countertop Refrigerated Display	120V	4.6 Amps	550 Watts	1/4	5-15P
40854	RDE8160	60" Curved Countertop Refrigerated Display	120V	4.9 Amps	585 Watts	1/4	5-15P
40882	RDE8360	60" Curved Countertop Refrigerated Display	120V	4.9 Amps	585 Watts	1/4	5-15P
40862	RDE8236	36" Cubed Countertop Refrigerated Display	120V	3.9 Amps	470 Watts	1/5	5-15P
40886	RDE8436	36" Cubed Countertop Refrigerated Display	120V	3.9 Amps	470 Watts	1/5	5-15P
40863	RDE8248	48" Cubed Countertop Refrigerated Display	120V	5.0 Amps	600 Watts	1/4	5-15P
40887	RDE8448	48" Cubed Countertop Refrigerated Display	120V	5.0 Amps	600 Watts	1/4	5-15P
40864	RDE8260	60" Cubed Countertop Refrigerated Display	120V	6.0 Amps	725 Watts	3/8	5-15P
40889	RDE8460	60" Cubed Countertop Refrigerated Display	120V	6.0 Amps	725 Watts	3/8	5-15P

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. Please read carefully.

WARNING

Warning is used to indicate the presence of a hazard that *can* cause *severe* personal injury, death, or substantial property damage if the warning is ignored.

CAUTION

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

NOTE

Note is used to notify people of installation, operation, or maintenance information that is important but not hazard-related.

For Your Safety!

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others.

To reduce risk of injury or damage to the equipment:

- Use only grounded electrical outlets matching the nameplate rated voltage.
- Have equipment installed by a qualified personnel 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.

FUNCTION AND PURPOSE

This equipment is designed for illuminated display of food products at temperatures between 36°F (2°C) and 46°F (8°C). This equipment is intended and designed to keep food at proper serving temperatures. Food must be prepared and placed in display cabinets at proper serving temperatures. This equipment is not intended or designed to cool or chill food. It is not intended for household, industrial or laboratory use.

WEIGHT BOTTOM SHELF CAPACITY

The maximum weight capacity for total weight distributed evenly over the bottom shelf, 40 lbs. (18.1 Kg) for 36" models, 48 lbs. (21.7 Kg) for 48" models and 55 lbs. (24.9 Kg) for 60" models.

UNPACKING THE EQUIPMENT AND INITIAL SETUP

When no longer needed, dispose of all packaging and materials in an environmentally responsible manner.

If the unit has been transported in a non-vertical position allow at least one (1) hour before operating.

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.
5. Seal the base of the unit to the counter top with food grade silicone seal.

COUTERTOP (ALL MODELS)

NOTE:

There must be a minimum of 4" (10 cm) between the equipment and any surrounding walls. The surrounding walls must be made of noncombustible materials. The equipment must be installed in accordance with local fire and building regulations.

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.

Note:

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.

DROP-IN (40842, 40843 AND 40844 ONLY)

1. Choose a flat, level countertop for the mounting surface.
2. Measure the area for the cutout. There must be a minimum of 4" (10 cm) counter width around the cut out to properly support the equipment and proper air circulation. See the illustration below.

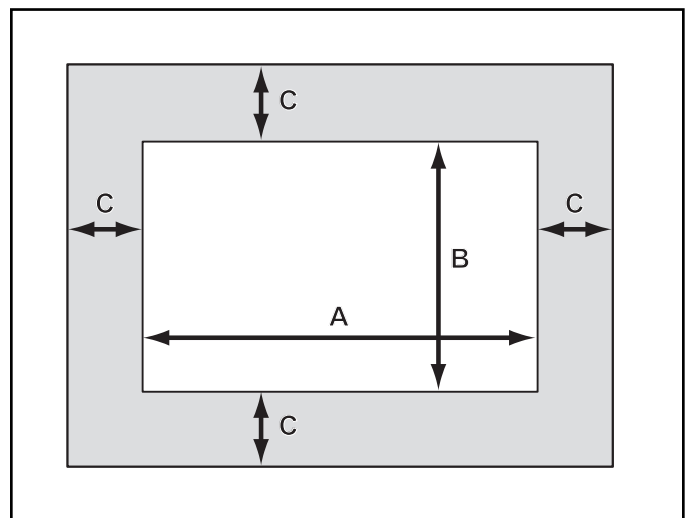


Figure 1. Cutout Dimensions (40842, 40843 and 40844 only).

Item #	A	B	C (minimum counter width)
40842	34" (86.3 cm)	19" (48.2 cm)	4" (10 cm)
40843	45" (114.3 cm)	19" (48.2 cm)	4" (10 cm)
40844	58" (147.3 cm)	19" (48.2 cm)	4" (10 cm)

FEATURES AND CONTROLS

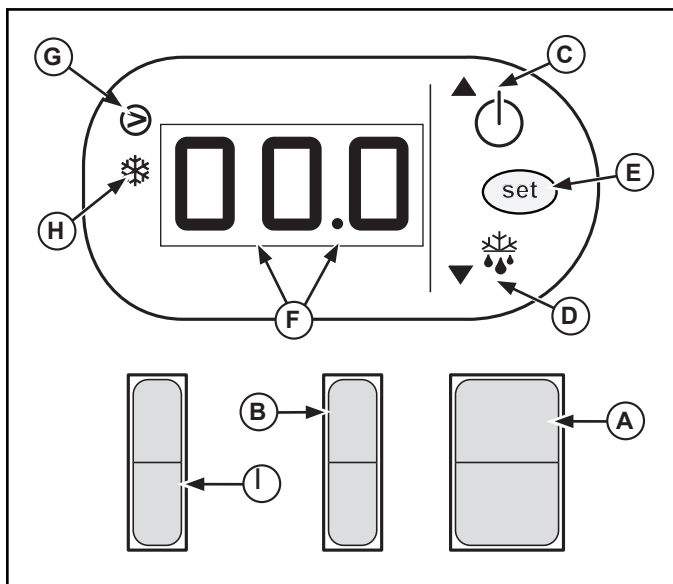


Figure 2. Refrigerated Display Cabinet Switch and Panel .

- (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)** MULTI-FUNCTION BUTTON. Depending on the mode this button activates the defrost function or 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.
- (G)** COMPRESSOR CYCLE LIGHT. Illuminates steadily when the compressor is running. Flashes when the compressor is in the delay cycle, this lasts for about two minutes and is a normal part of compressor cycling.
- (H)** DEFROST LIGHT. Flashes when the equipment is in the defrost mode.
- (I)** GLASS DEFROST SWITCH (some models). Switches the glass defrost ON or OFF.

OPERATION

	WARNING
	<p>Electrical Shock Hazard. 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 water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified</p>	

Before using this equipment clean as described in the **CLEANING** section of this document.

Before placing food product into this equipment operate to desired temperature. Food must be prepared and placed in display cabinets at proper serving temperatures. This equipment is not intended or designed to cool or chill food. Regularly check the food temperature.

NOTE:
Monitor food temperature closely for food safety. The United States Public Health Service recommends that cold food be held at a maximum of 41 °F (5 °C) to help prevent bacteria growth.

1. Switch the main power switch (A) to the ON position. See Figure 2.
2. Switch the light switch (B) to the ON position if desired.

To switch the controller ON or OFF:

1. To turn the controller to the OFF mode, press the multi-function button (C) for three (3) seconds. When the number display (F) flashes "OFF", the controller is in the OFF mode and will not refrigerate. The unit may be used as for ambient display.
2. To turn the controller to the ON mode, press the multi-function button (C) for three (3) seconds. When the number display (F) is showing temperature numbers, the controller is in the ON mode and will refrigerate.

To set the temperature:

1. Press the set button (E) for two (2) seconds. The controller is now switched ON. The number display (F) flashes the programmed temperature.
2. To adjust the temperature, press the multi-function button (C) to increase the temperature, or press the multi-function button (D) to decrease the temperature.
3. Press the set button (E). The number display (F) is constant, showing the current temperature.
4. The unit will now operate to the set temperatures.

Glass defrost function (some models):

1. Switch the glass defrost switch (J) to the ON position for as long as is needed to defrost the glass. Switch the glass defrost switch (J) to the OFF position.

Unit Defrost function:

1. Press the multi-function button (D) for three (3) seconds. The defrost cycle will begin and the defrost light (H) will flash. The defrost cycle takes approximately 2 hours.
2. To manually stop, press the multi-function button (D) for three (3) seconds. The defrost cycle will end.

CLEANING

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

NOTE:

Do not use cleaning products containing aggressive chemicals, acids, or that contain chlorine.

	WARNING
	<p>Electrical Shock Hazard. 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 water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified</p>	

NOTE:

Do not immerse the cord, plug or equipment in water or any other liquid. Do not use a hose to clean this equipment.

1. Unplug the equipment.
2. Using a damp cloth, sponge dipped in soapy water to clean the equipment.
3. Completely dry the equipment.
4. Periodical remove the rear panel and clean the coil fins with a stiff brush.

PREVENTATIVE MAINTENANCE

Have condenser coils, evaporator and fans cleaned by qualified personal twice a year or as necessary

TROUBLESHOOTING

TROUBLESHOOTING CHART

Problem	It might be caused by	Course of Action
No power to unit.	Faulty outlet.	Have outlet replaced by qualified personal.
	Circuit breaker tripped.	Reset the circuit breaker.
Compressor does not run.	Compressor in "delay" cycle.	Wait two minutes for compressor to run.
	Faulty controller.	Have unit serviced by qualified personal.
	Faulty compressor.	
Faulty compressor starter or capacitor.		
Compressor runs temperature inside too warm.	Ambient temperature too high.	Ensure lower ambient temperature.
	Excessive ice/frost build up on evaporator.	Use manual defrost function.
	Faulty controller.	Have unit serviced by qualified personal.
	Dirty or faulty condenser fan.	
	Dirty or faulty evaporator fan.	

SERVICE AND REPAIR

There are no user serviceable parts within this appliance. To avoid serious injury or damage, never attempt to repair the equipment or replace a damaged power cord yourself. Do not send equipment directly to the Vollrath Company. Please contact the qualified professional repair service listed below.

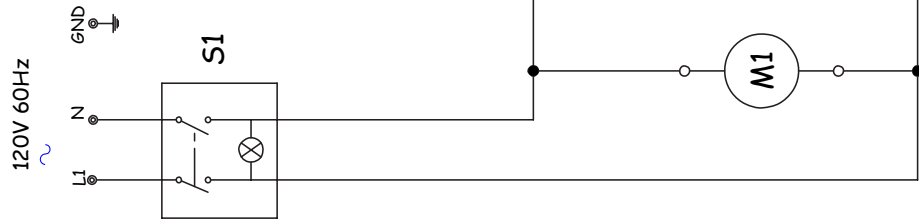
VOLLRATH Technical Service • 1-800-628-0832

ELECTRICAL DRAWING - REFRIGERATED DISPLAY CASE

MODEL : REFRIGERATED COUNTER TOP DISPLAY CABINET 120V 60Hz

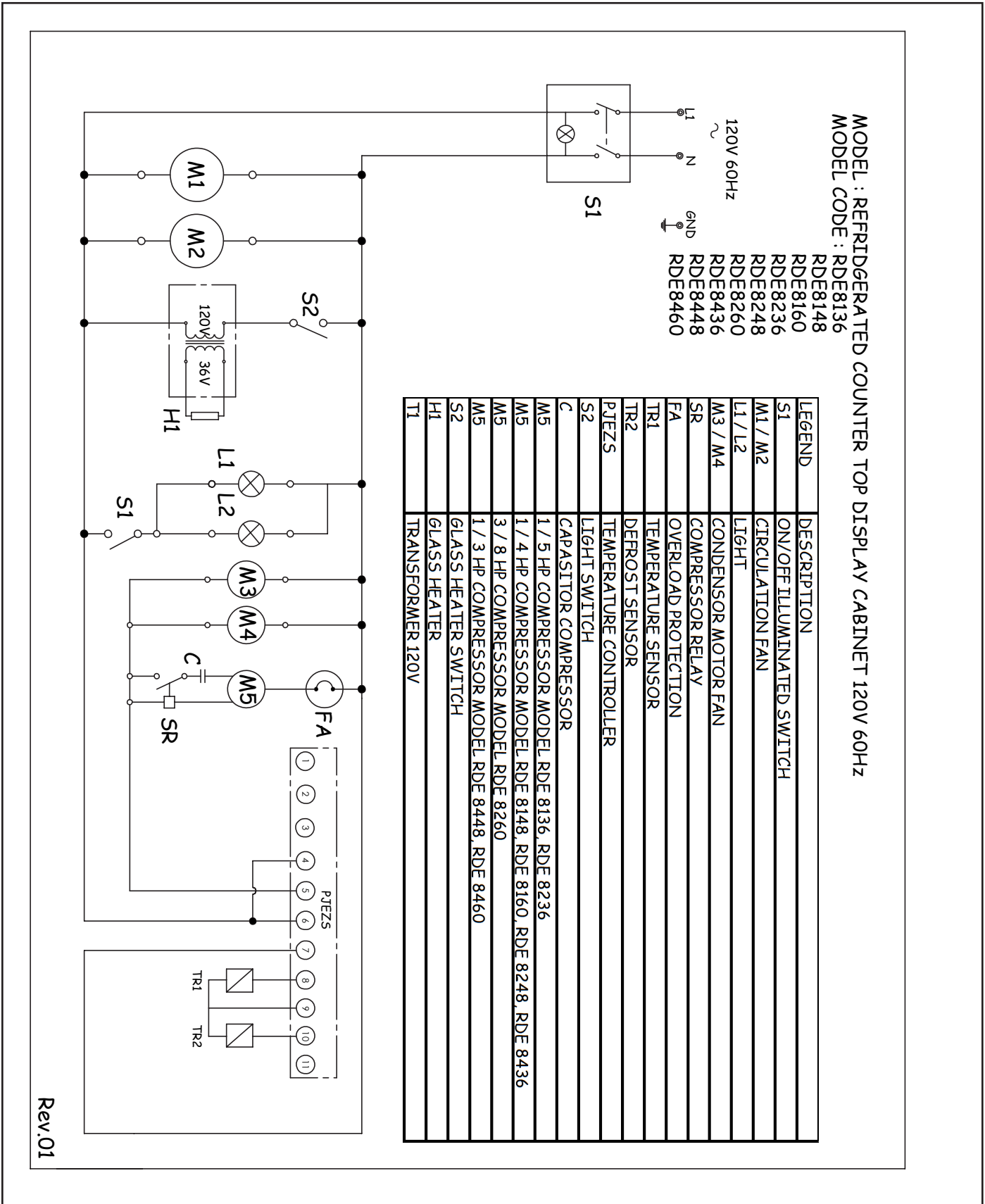
MODEL CODE : RDE7136
 RDE7148
 RDE7160
 RDE8336
 RDE8348
 RDE8360

M1/M2	CIRCULATION FAN
L1/L2	LIGHT
M3/M4	CONDENSOR MOTOR FAN
SR	COMPRESSOR RELAY
FA	OVERLOAD PROTECTION
TR1	TEMPERATURE SENSOR
TR2	DEFROST SENSOR
PJEZS	TEMPERATURE CONTROLLER
S2	LIGHT SWITCH
C	CAPASITOR COMPRESSOR
M5	1/5 HP COMPRESSOR MODEL RDE 7136
M5	1/4 HP COMPRESSOR MODEL RDE 7148, RDE 7160, RDE 8336
M5	1/3 HP COMPRESSOR MODEL RDE 8348, RDE 8360



Rev.01

ENGLISH

ELECTRICAL DRAWING - REFRIGERATED DISPLAY CASE


WARRANTY STATEMENT FOR THE VOLLRATH Co. L.L.C.

The Vollrath Company LLC warrants the products it manufactures and distributes against defects in materials and workmanship for a period of one year, except as specifically provided below. The warranty runs 12 months from the date of original installation. (End user receipt)

1. Refrigeration compressors – The warranty period is 5 years.
2. Replacement parts – The warranty period is 90 days.
3. Fry pans and coated cookware – The warranty period is 90 days
4. EverTite™ Riveting System – The warranty covers loose rivets only, forever.
5. Cayenne® Heat Strips – The warranty period is 1 year plus an additional 1 year period on heating element parts only.
6. Ultra and Professional Induction Ranges – The warranty period is 2 years.
7. Mirage and Commercial Induction ranges - The warranty period is 1 year.
8. ServeWell® Induction Workstations – The warranty period is one year on the workstation table and 2 years on induction hobs.
9. Slicers – The warranty period is 10 years on gears and 5 years on belts.
10. Mixers – The warranty period is 2 years.
11. Extended warranties are available at the time of sale.
12. Boxer Mixers – 1 Year exchange Warranty.
13. Vollrath – Redco products – The warranty period is 2 years.
14. Optio / Arkadia product lines – The warranty period is 90 days.
15. All non-stick products (i.e. fry pans and surfaces) are 90 days for the non stick surfaces.

All products in the Jacob's Pride® collection, including the following, have a lifetime warranty:

- NSF Certified One-Piece Dishers
- NSF Certified Spoodle® Utensils
- NSF Certified Heavy-Duty Spoons with Ergonomic Handle
- NSF Certified Heavy-Duty Basting Spoons
- Heavy duty Turners with Ergonomic handle
- One-Piece Tongs*
- Heavy-Duty One-Piece Ladles*
- Nylon Handle Whips
- One-Piece Skimmers
- Tribute®, Intrigue®, and Classic Select® Cookware*

*Jacob's Pride® warranty does not cover Kool-Touch®, non stick coatings and silicone handles.

Items sold having no warranty:

- Meat Grinder Knives
- Light Bulbs in Convection Ovens and Hot Food Merchandiser
- Oven Door Seals
- Oven Door Glass
- Hot Food Merchandisers / Display Case Glass
- Calibration and set up of gas equipment
- Slicer / Dicer blades (table top food prep) – Redco and Vollrath

THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE

As The Vollrath Company LLC's only responsibility and the purchaser's only remedy, for any breach of warranty, The Vollrath Company LLC will repair or, at its option, replace the defective product or part without charge, except as otherwise provided below:

- For refrigeration compressors and the second year of the warranty on Cayenne® Heat Strips and mixers, The Vollrath Company LLC will provide the repaired or replacement part only; and the buyer will be responsible for all labor charges incurred in performing the repair or replacement.
- To obtain warranty service, the buyer will be responsible to return to The Vollrath Company LLC any product (other than gas equipment that is permanently installed) weighing less than 110 lbs. or located outside of a 50-mile radius of a certified technician designated by The Vollrath Company LLC to perform warranty repairs. If a Vollrath Technician cannot be contacted check the website for service contact points. (Please refer to the Product Catalogue for weights and sizes of product)
- No remedy will be available for products that have been damaged by accident, carelessness, improper installation, lack of proper setup or supervision when required, neglect, improper use, installation or operation contrary to installation and operating instructions or other causes not arising out of defects in materials or workmanship. At the buyer's request, The Vollrath Company LLC will repair and or replace such products at a reasonable cost.
- No remedy will be available for slicers where blade has not been sharpened (Refer to owner's manual for sharpening instructions)
- No remedy will be available for mixers damaged by changing gears while unit is running or overloading, in either case as determined by a Vollrath Certified Technician
- Warranty work must be authorized in advance by The Vollrath Company LLC. See the operating and safety instructions for each product for detailed warranty claim procedures.
- No remedy will be available for product returned and found to be acceptable to the product specification.
- No remedy will be available under any warranty not registered as required below.

LIMITATION OF LIABILITY:

THE VOLLRATH COMPANY LLC SHALL HAVE NO LIABILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY KIND, WHETHER BASED UPON NEGLIGENCE OR OTHER TORT, BREACH OF WARRANTY, OR ANY OTHER THEORY.

WARRANTY PROCEDURE

On all warranty calls, the following process and information is required:

- All warranty claims will start with a call to Vollrath Technical Service support line.(800-628-0832).
- A technical support professional will work to diagnose the issues, and provide the details for the service solution.
- Name and phone number of person calling
- Business name, street address, city, state and zip
- Model and serial number
- Date of purchase and proof of purchase (Receipt)
- Name of dealer where unit was purchased

NOTE: Vollrath will not accept products sent without the proper procedure being followed.

Important:

TO MAKE A CLAIM FOR ANY REMEDY UNDER THIS WARRANTY, YOU MUST REGISTER YOUR WARRANTY.

REGISTER TODAY

ONLINE: Register your warranty on-line now at www.Vollrathco.com

NO WEB ACCESS: If you do not have access to the web, kindly register by completing the warranty registration form and faxing it to The Vollrath Co. LLC office in the country of purchase.

WARRANTY REGISTRATION			
BUSINESS NAME			
KEY CONTACT NAME		EMAIL	
STREET ADDRESS			
CITY	STATE	ZIP CODE	
COUNTRY	PHONE	FAX	
MODEL		ITEM NUMBER	
SERIAL NUMBER	-	-	
OPERATION TYPE			
<input type="checkbox"/> Limited Service Restaurant	<input type="checkbox"/> Full Service Restaurant	<input type="checkbox"/> Bars and Taverns	<input type="checkbox"/> Supermarket
<input type="checkbox"/> Convenience Store	<input type="checkbox"/> Recreation	<input type="checkbox"/> Hotel/Lodging	<input type="checkbox"/> Airlines
<input type="checkbox"/> Business/Industry	<input type="checkbox"/> Primary/Secondary School	<input type="checkbox"/> Colleges/University	<input type="checkbox"/> Hospitals
<input type="checkbox"/> Long-Term Care	<input type="checkbox"/> Senior Living	<input type="checkbox"/> Military	<input type="checkbox"/> Corrections
REASON FOR SELECTING OUR PRODUCT			
<input type="checkbox"/> Appearance	<input type="checkbox"/> Full Service Restaurant	<input type="checkbox"/> Availability	<input type="checkbox"/> Sellers Recommendation
<input type="checkbox"/> Ease of Operation	<input type="checkbox"/> Versatility of Use	<input type="checkbox"/> Price	<input type="checkbox"/> Brand
WOULD YOU LIKE TO RECEIVE OUR FULL-LINE CATALOG AND REMAIN ON OUR MAILING LIST?			<input type="checkbox"/> Yes <input type="checkbox"/> No



www.vollrathco.com

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U.S.A.

Main Tel: 800.628.0830
Fax: 800.752.5620

Technical Services: 800.628.0832
Service Fax: 920.459.5462

Canada Service: 800.695.8560

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