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ENGLISH

# Operator's Manual

## INTERNATIONAL REFRIGERATED DISPLAY CABINETS



Item	Model	Description	Voltage	Amps	Hz	Power (HP)	Plug
4084205	RDE1136	36" Curved Drop-In Refrigerated Display	220-240Volt	2.5 Amps	50/60	3/8	--
4084305	RDE1148	48" Curved Drop-In Refrigerated Display	220-240Volt	3.2 Amps	50/60	1/2	--
4084405	RDE1160	60" Curved Drop-In Refrigerated Display	220-240Volt	3.3 Amps	50/60	1/2	--
4085205	RDE1236	36" Curved Countertop Refrigerated Display	220-240Volt	2.8 Amps	50/60	3/8	--
4088005	RDE1436	36" Curved Self-Serve Countertop Refrigerated Display	220-240Volt	3.4 Amps	50/60	1/4	--
4085305	RDE1248	48" Curved Countertop Refrigerated Display	220-240Volt	3.6 Amps	50/60	1/2	--
4088105	RDE1448	48" Curved Self-Serve Countertop Refrigerated Display	220-240Volt	5.2 Amps	50/60	1/3	--
4085405	RDE1260	60" Curved Countertop Refrigerated Display	220-240Volt	3.7 Amps	50/60	1/2	--
4088205	RDE1460	60" Curved Self-Serve Countertop Refrigerated Display	220-240Volt	5.4 Amps	50/60	1/3	--
4086205	RDE1336	36" Cubed Countertop Refrigerated Display	220-240Volt	4.1 Amps	50/60	3/8	--
4088605	RDE1536	36" Cubed Self-Serve Countertop Refrigerated Display	220-240Volt	3.9 Amps	50/60	3/8	--
4086305	RDE1348	48" Cubed Countertop Refrigerated Display	220-240Volt	5.0 Amps	50/60	1/2	--
4088705	RDE1548	48" Cubed Self-Serve Countertop Refrigerated Display	220-240Volt	4.8 Amps	50/60	1/3	--
4086405	RDE1360	60" Cubed Countertop Refrigerated Display	220-240Volt	5.3 Amps	50/60	1/2	--
4088905	RDE1560	60" Cubed Self-Serve Countertop Refrigerated Display	220-240Volt	5.0 Amps	50/60	1/3	--

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 (4084205, 4084305 AND 4084405 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.

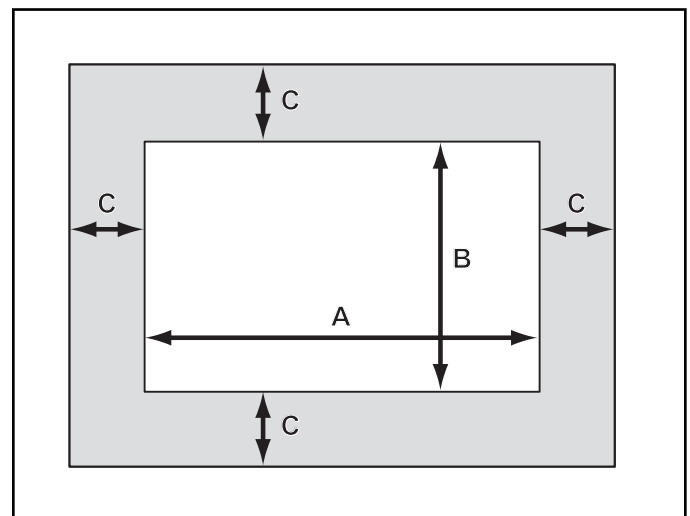
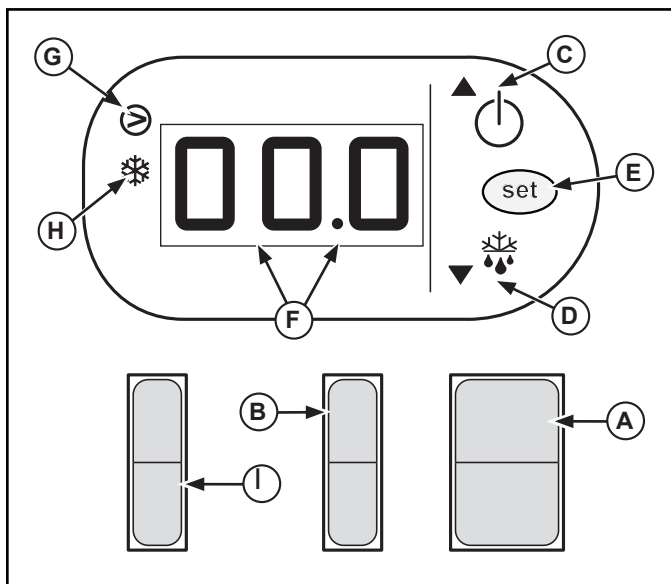


Figure 1. Cutout Dimensions (4084205, 4084305 and 4084405 only).

Item #	A	B	C (minimum counter width)
4084205	34" (86.3 cm)	19" (48.2 cm)	4" (10 cm)
4084305	45" (114.3 cm)	19" (48.2 cm)	4" (10 cm)
4084405	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

	<b>WARNING</b>
	<p><b>Electrical Shock Hazard.</b> 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

### Electrical Shock Hazard.

Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock.

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

### 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. Use a damp cloth or sponge dipped in soapy water to clean the equipment; rinse and dry thoroughly.
3. A high quality non-toxic glass cleaner may be used to clean the glass components of the unit.
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

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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 LLC. Please contact Vollrath Technical Service from the list below.

**VOLLRATH Technical Service • 1-920-457-4851**  
• Email: [techservicereps@vollrathco.com](mailto:techservicereps@vollrathco.com)

When contacting Vollrath Technical Service, 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.

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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 each of its products listed below against defects in materials and workmanship for the applicable period provided below. All other products manufactured or distributed by The Vollrath Company LLC are warranted against defects in materials and workmanship for a period of one year. In all cases, the warranty runs from the date of the end user's original purchase 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.

- Refrigerated Display Cases (RDE) compressors the warranty is 3 years.
- For refrigeration compressors and the second year of the warranty on Cayenne® Heat Strips and mixers, The Vollrath Company LLC will provide the part only; and the buyer will be responsible for all labor charges incurred in performing the repair or replacement.

For complete warranty information, product registration and new product announcement, visit [www.vollrath.com](http://www.vollrath.com).



[www.vollrath.com](http://www.vollrath.com)

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