

177HDC36



# Countertop Hot Food Display Case

Base Models: \_\_\_\_\_

#177HDC13

#177HDC26

#177HDC36

#177HDC48

## Note:

Please read the manual thoroughly prior to equipment set-up, operation, and maintenance.

## Table of Contents

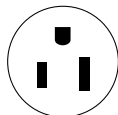
Important Safety Information.....	3
Unpacking & Initial Setup.....	4
Operation .....	6
Cleaning Your Heated Display Cabinet .....	7
Troubleshooting .....	7



**Intertek**  
**5002546**



**Intertek**  
**5002546**





**NEMA**  
**5-15P**


CONFORMS TO NSF-4  
CONFORMS TO CAN/CSA-C22.2 No. 109  
CONFORMS TO UL-197

## Important Safety Information

Please read the following statements carefully and understand their meaning prior to use to ensure safe operation.


	<b>Warning</b>	This symbol indicates when a hazard is present that has the potential to cause severe personal injury, death, or significant property damage if ignored.
	<b>Caution</b>	This symbol indicates when a hazard is present that has the potential to cause minor personal injury or property damage if ignored.

**NOTE - This indicates to those involved with the installation, operation, and maintenance of the unit of important information.**



**WARNING!**  
**Burn Hazard.**  
Food, liquid, and heating surfaces may be hot during operation.

Hot food, liquid, and heating surfaces can burn skin. Allow all hot surfaces to cool before cleaning or performing maintenance. Be careful not to spill liquid onto hot surfaces as it may spray or splatter.



**WARNING!**  
**Electric Shock Hazard.**  
Keep water and other liquids from entering the unit's electrical components and heating element. Liquid inside the unit's components could cause an electrical shock.

Do not spray with water or cleaning products. Do not use unit with damaged or modified electric cord.

### FOR YOUR SAFETY!

Follow these precautions at all times to avoid personal injury to yourself or others. Do not spray with water or cleaning products. Do not use unit with damaged or modified electric cord.

To reduce the risk of damage to the equipment and personal injury:

- Only use grounded electrical outlets matching the nameplate rated voltage
- Only use in a flat, level position
- Do not use a power strip, surge protector or extension cord with the equipment
- Unplug equipment before cleaning or moving
- Do not use cleaning agents or liquids on the outside of the unit
- Keep away from open flames and other heat sources
- Do not operate damaged or malfunctioning equipment
- Always turn unit off overnight and when not in use

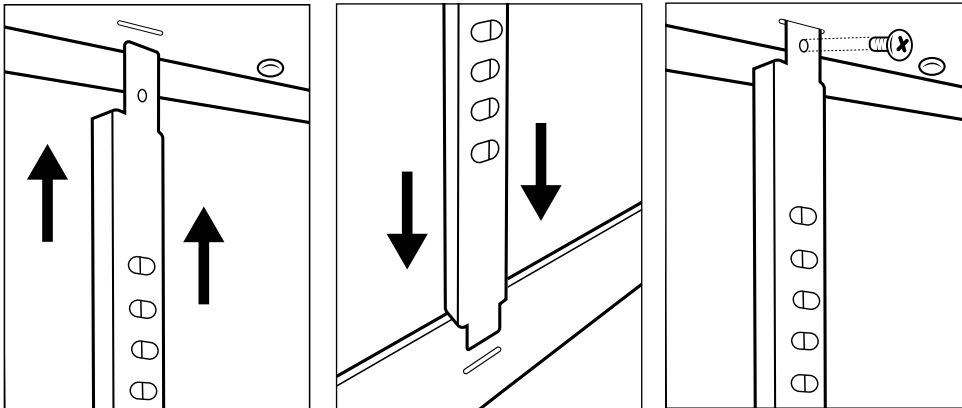
## Unpacking & Initial Setup

Dispose of all packaging material responsibly once equipment is unpacked.

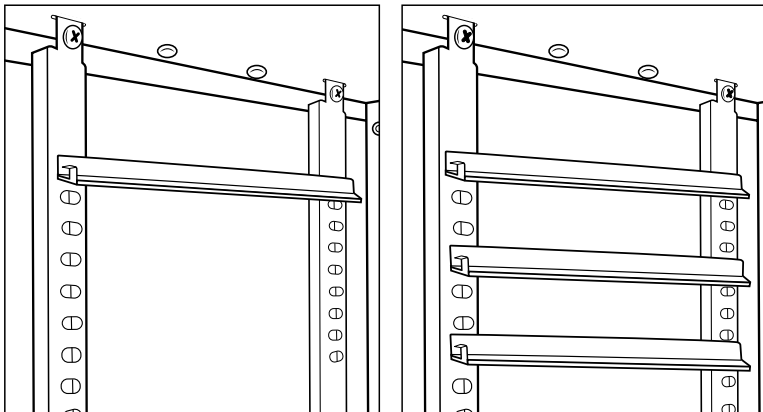
1. Remove all packaging material, tape, and protective plastic.
2. Remove any residue that may have been left by packaging tape or glue.
3. Door Installation: There will be 2 different sized doors with the unit. The longer doors are for the sloped side and the shorter doors are for the flat side. Place the top of the door in the top track and slide up to seat the bottom in the bottom track for all 4.
4. Shelf Installation: Choose the desired location for the adjustable shelves and place the upright supports in the corresponding slots, making sure that the flat sides face inward. Position the shelves on the supports.

**NOTE - Shelving can either be positioned flat or on an incline for increased visibility.**

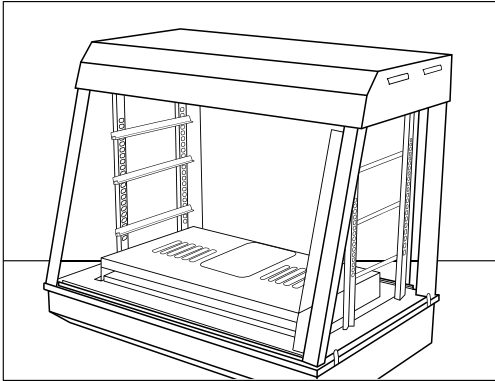
a. Remove blue protective film and then insert the top and bottom ends of the vertical bracket into the elongated holes in the inner top plate and the inner bottom plate. Secure using screws at the top end.



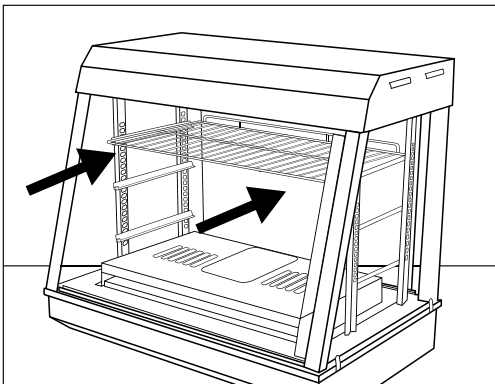
b. Insert the horizontal shelving bracket into the desired location on the mounted vertical bracket. Repeat until all brackets are installed on both sides of the unit.



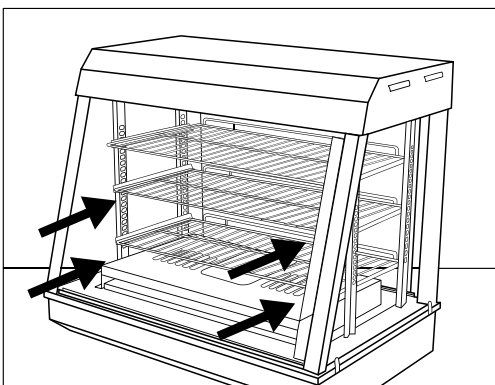
c. Ensure both sides match so that shelving is level.



d. Place the smallest shelf on the top brackets as shown.



e. Place the other two shelves on the middle brackets and bottom brackets respectively according to their size as shown.



5. Make sure that the electric supply matches the nameplate rating and is properly grounded before plugging the unit in. Incorrect power to the unit may cause damage.

## Operation

Before first use, clean the unit as described in the Cleaning section. **This unit is designed for illuminated merchandising of food products at temperatures between 85 °F and 185 °F. It is intended to keep food at proper serving temperatures while it is displayed for sale. Food must be prepared and placed in display cabinets at proper serving temperatures. It is not intended to cook raw food or to reheat prepared food.** If you notice condensation on the inside of the unit, open the rear doors slightly to avoid water build up.

**NOTE - Regularly check the temperature of food being held in the unit. To prevent bacteria growth it is recommended that hot food be held at a minimum of 140 degrees Fahrenheit.**

1. Adjust thermostat to desired temperature. Pilot light will illuminate when heating elements have power. Allow the unit 30 minutes to achieve desired temperature before placing prepared food inside.
2. If desired, turn the light switch to **ON**.
3. If humidity is desired, add water to the water pan, up to 16.9 oz (500ml), making sure to check regularly during operation.
4. To turn the unit **OFF**, lower the thermostat to the lowest setting and turn off the light.
5. Unplug the unit while not in use.
6. If using the water pan, allow water to cool completely before removing and disposing of water.
7. Clean the unit after each use following the directions in the Cleaning section.

## Cleaning Your Heated Display Cabinet

Clean the equipment after each use in order to maintain appearance and increase service life

**NOTE: Cleaning agents and products that contain acids, chlorine, and other aggressive chemicals can damage the unit. Avoid the use of these products.**

**NOTE: Never immerse the unit in water or any other liquid. Do not allow water or other liquids to come into contact with the cord or plug.**

1. Unplug unit.
2. Allow sufficient time for unit to cool.
3. Use only a damp sponge or cloth with soapy water to wipe down the unit.
4. Components of the equipment can be cleaned using a high quality glass cleaner that is non-toxic such as Noble Chemical's Reflect (#147REFLECT).
5. After each cleaning, completely dry all surfaces of the unit.

## Troubleshooting

PROBLEM	POTENTIAL CAUSE	POSSIBLE SOLUTION
No power to the unit.	Problem with the outlet.	Check that the voltage of the outlet matches the specifications on the serial plate.
	Circuit breaker tripped.	You may have overloaded the breaker. Larger units require their own dedicated circuit. Reset breaker.
	Temperature not set.	Ensure unit is <b>ON</b> and set temperature is set.
Pilot light not illuminated.	Set temperature reached.	The light will illuminate when heating.
	Broken pilot light or loose connection.	Replace pilot light.