



Countertop Hot Food Display Case and Merchandiser



Models: 177HDC26, 177HDC36, 177HDC48

11/2019

Please read and keep these instructions. Indoor use only.

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IMPORTANT SAFETY INFORMATION

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



WARNING

This symbol indicates when a hazard is present that has the potential to cause severe personal injury, death or significant property damage if ignored.



CAUTION

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.

Liquid inside the unit may cause an electric shock. Never allow liquid to enter the inside of the unit.

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.

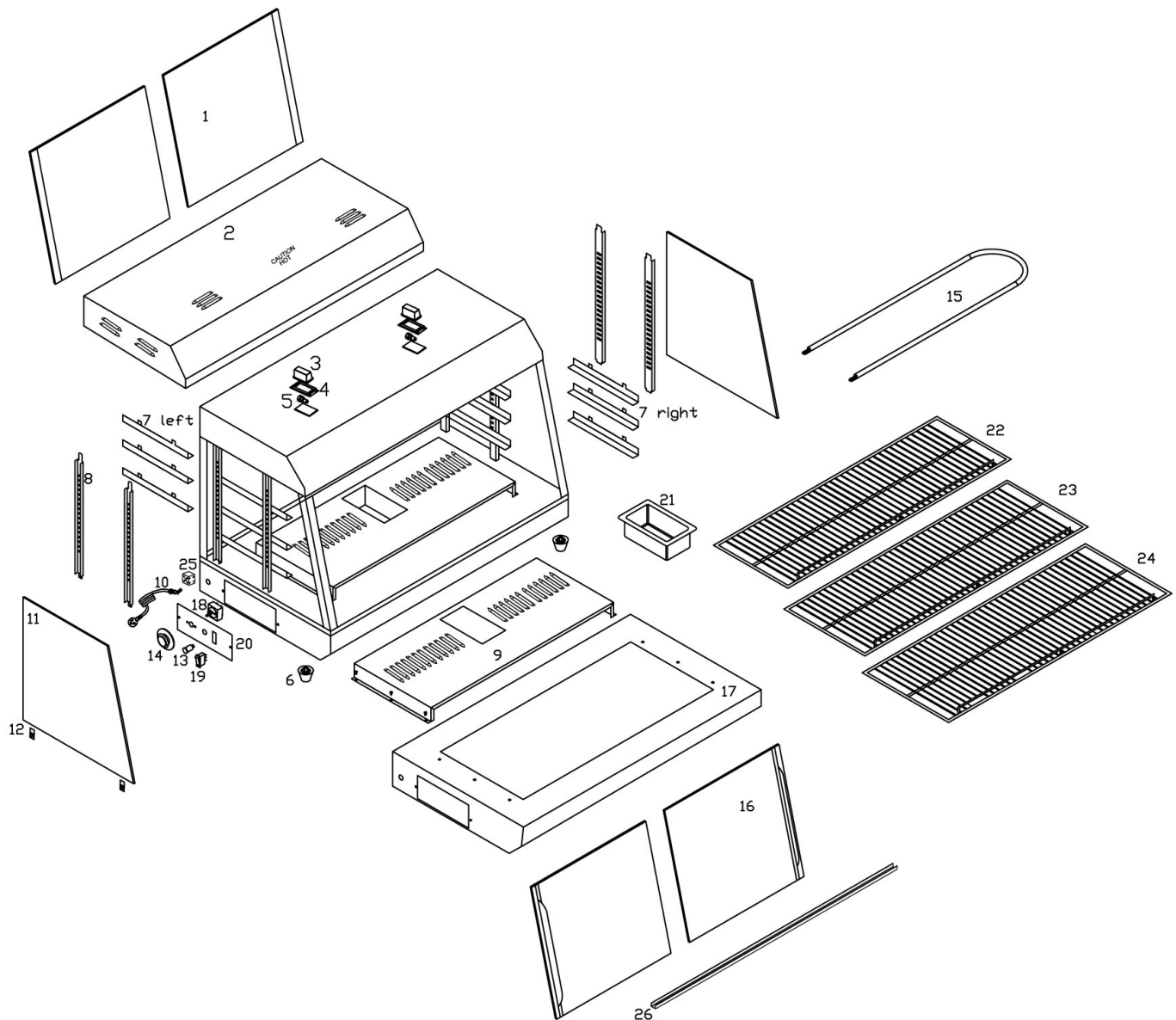
Do not spray with water or cleaning products.
Do not use unit with damaged or modified electric cord.

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
- Do not leave equipment ON unattended

NOTE: Save these instructions for future reference.

Identification of Key Parts



NO.	Part Name	Replacement Part #	Pcs.
1	Glass Back Door	177PHDC26BD (HDC-26) 177PHDC36BD (HDC-36) 177PHDC48BD (HDC-48)	2
2	Top Body		1
3	Lamp Cover		2
4	Lamp Ceramic Glass		2
5	Lamp		2
6	Feet		4
7L	Horizontal Rack Guide Left	177PHDCRLGDL	3
7R	Horizontal Rack Guide Right	177PHDCRLGDR	3
8	Vertical Rack Guide	177PHDCUPGD	4
9	Heater Cover (Bottom)		1
10	Power Cord And Plug		1
11	Glass Side Panel	177PHDC26SG (HDC-26) 177PHDC36SG (HDC-36) 177PHDC48SG (HDC-48)	2
12	Side Glass Fixer		4
13	Lamp Indicator		1
14	Knob Base And Knob		1
15	Heating Element	177PHDC23HT (HDC-26) 177PHDC36HT (HDC-36) 177PHDC4HTR (HDC-48)	1
16	Glass Front Door	177PHDC26FD (HDC-26) 177PHDC36FD (HDC-36) 177PHDC48FD (HDC-48)	2
17	Base Body		1
18	Thermostat	177PHDCTHERM	1
19	On/Off Rocker Switch	177PHDCSWTCH	1
20	Control Plate		1
21	Water Tank		1
22	Top Rack	177HDC26TR (HDC-26) 177HDC36TR (HDC-36) 177HDC48TR (HDC-48)	1
23	Mid Rack	177HDC26MR (HDC-26) 177HDC36MR (HDC-36) 177HDC48MR (HDC-48)	1
24	Bottom Rack	177HDC26BR (HDC-26) 177HDC36BR (HDC-36) 177HDC48BR (HDC-48)	1
25	Terminal Block	177PHDCBLOCK	1
26	Lower Door Track	177PHGASK26 (HDC-26) 177PHGASK36 (HDC-36) 177PHGASK48 (HDC-48)	1

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.

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. Allow the unit 15 minutes to achieve desired temperature before placing prepared food inside. **This unit is intended to hold the proper temperature of prepared foods. It is not intended cook or reheat foods.** If you notice condensation on the inside of the unit, open the rear doors slightly.

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 F.

1. Adjust thermostat to desired temperature. Pilot light will illuminate when heating elements have power.
2. If desired, turn the light switch to ON.
3. If humidity is desired add water to the water pan, 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.

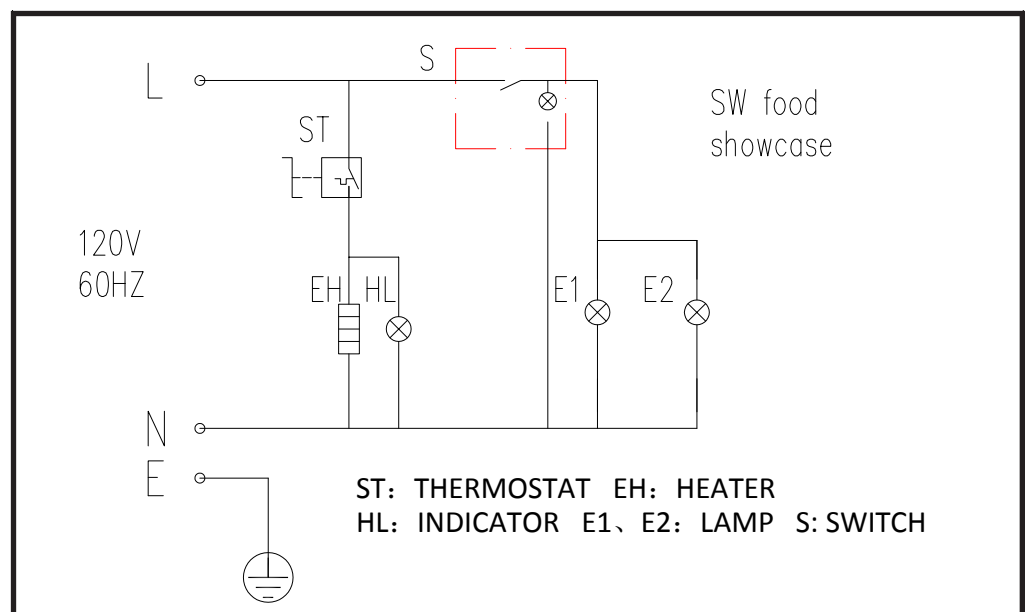
NOTE: Never immerse the unit in water or any other liquid. Do not allow water or other liquids to come into contact with the cord or plug.

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.

Specifications

MODEL #	POWER SUPPLY		DIMENSIONS	UNIT WEIGHT	PLUG
177HDC26	110V	1500W	17½" L x 26" W x 24" H	82 lbs. (88 lbs. shipping)	NEMA 5-15P
177HDC36	110V	1500W	17½" L x 36" W x 24" H	110 lbs. (116 lbs. shipping)	NEMA 5-15P
177HDC48	110V	1500W	17½" L x 48" W x 24" H	159 lbs. (168 lbs. shipping)	NEMA 5-15P

Wiring Diagram



Equipment Limited Warranty

Avantco warrants its equipment to be free from defects in material and workmanship for a period of 6 months. This is the sole and exclusive warranty made by Avantco covering your Avantco brand equipment. A claim under this warranty must be made within **6 months** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Avantco reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Avantco Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Avantco makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Avantco has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 6 months of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Avantco shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.