



Instruction Manual

Countertop Heated Display Cases

Models: HDCD



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 **IGLOO**
REFRIGERATION LTD.

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1 UNLOADING

The unit should be transported in vertical position.

2 PROPERTIES OF THE UNIT

2.1. Purpose

“HDCD” countertop display case is used to display and short-lasting storage of previously prepared hot dishes in containers before serving them. These display case may constitute equipment in mass feeding facilities, such as: snack bars, confectioneries, pizza houses, etc. The temperature inside the display case ranges between +40°C and +90°C.

2.2. Description of the unit

“HDCD” is a heated display case with forced hot air circulation and moistening system. Special water container placed inside the unit regulates the air humidity inside the display case. Electric heater is the heating element in the display case. The display case is equipped with a mechanical temperature regulator (thermostat). The display part of the display case is made of gastronomic containers and stainless steel perforated shelf made, hanged on glass sides. The whole display case is made of stainless and acid-resistant metal plate. Our equipment is manufactured according to modern technologies and all have certificates required by law.

The description in this box signifies important information for user security and for proper operation of the device.

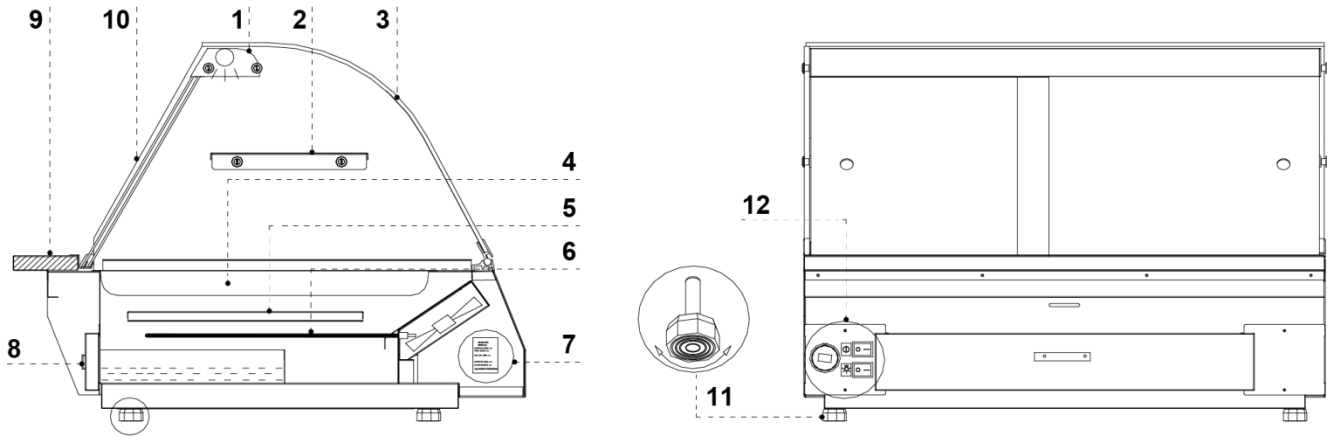
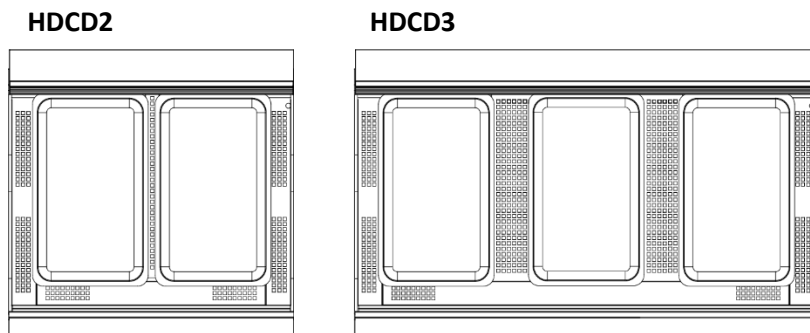


Figure 1 “HDCD” overview

- 1 – LED lamp
- 2 – Display shelf made of stainless metal plate
- 3 – Lifted front glass
- 4 – Gastronomic container
- 5 – Heaters screen (perforated shelf)
- 6 – Electric heater
- 7 – Serial plate
- 8 – Water container (pulled out)
- 9 – Top
- 10 – Polycarbonate screens
- 11 – Leveling legs
- 12 – Control panel

Figure 2 Layout of containers



2.3. Technical data

Table 1 Technical data

Model	Voltage [V/Hz/Ph]	Rated Current [A]	Usable volume [l]	Weight [lbs/kg]
HDCD2	115/60/1	11 (max.fuse:15)	95	110/50
HDCD3	115/60/1	12 (max.fuse:15)	155	165/75

3. PREPARING THE DEVICE FOR START UP

The unit must be properly installed and located in accordance with the installation instructions before it is used.

3.1. Installation requirements

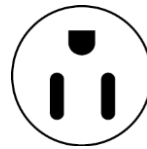
- Always use a dedicated circuit with the amperage stated on the unit.
- Do not overload the circuit.
- Do not use extension cords.
- Never use adapters.
- Never plug in more than one unit per electric circuit.
- If in doubt, call an electrician.

IGLOO will not warranty any equipment that is connected to an extension cord or adapter plug.

The equipment may be turned on after confirmation of the fire protection efficiency with results of measures performed according to binding regulations!

■ **NEMA Plugs**

IGLOO refrigeration uses this type of plug. If you do not have the right outlet have a certified electrician install the correct power source.



115/60/1
NEMA-5-15R

3.2. Unit location

- Install the unit on an even and hard base. Then level the unit with the levelling legs.
- To ensure proper operation the unit must be leveled from front to back and left to right with the leveling legs.
- Unit may malfunction if improperly leveled.
- Be sure there is sufficient ventilation around the entire unit
- Select a location away from heat and moisture generating equipment.
- Avoid installation in a high ambient or humid location.
- Humidity may cause rust, condensation around the glass or stainless and decrease the efficiency of the unit.

3.3. Connection and start-up

- Remove the protection foil from the elements of the unit (e.g. from the inside of the unit and working top)
- The first cleaning of the equipment should be done right after unpacking, and before turning the unit on. The unit should be cleaned with warm water at a temperature not exceeding 40°C with a neutral detergent. For washing and cleaning the equipment it is prohibited to use products containing chlorine and sodium varieties, which destroy the protective layer and components of the equipment! Any residue of adhesives or silicone on metal elements should be removed only with extraction naphtha (not applicable to items made of plastic!). Do not use other organic solvents.

When cleaning the unit, do not use water jet. The unit should be cleaned with a moist cloth

- Check whether all internal elements of the display cases are properly assembled (screen of heaters; Gastronomic containers; divider of containers and perforated shelf)
- Place the plug of the connecting cable directly in plug-in socket (it is forbidden to connect the device by means of extension cords or dividers!)

- Turn on the main switch (Figure 4/1) which activates the electric heaters
- The temperature on thermostat panel is PRE-SET. (Figure 4/3)
- After obtaining the desired temperature, put hot grocery products in containers and/or perforated shelf
- Turn on the light switch. (Figure 4/2)

Figure 3 Assembly of HDCD elements

- 1 – Lifted front glass
- 2 – Glass side
- 3 – Heaters screen (perforated shelf)
- 4 – Electric heater
- 5 – Water container (pulled out)
- 6 – Gastronomic container
- 7 – Display shelf made of stainless metal plate

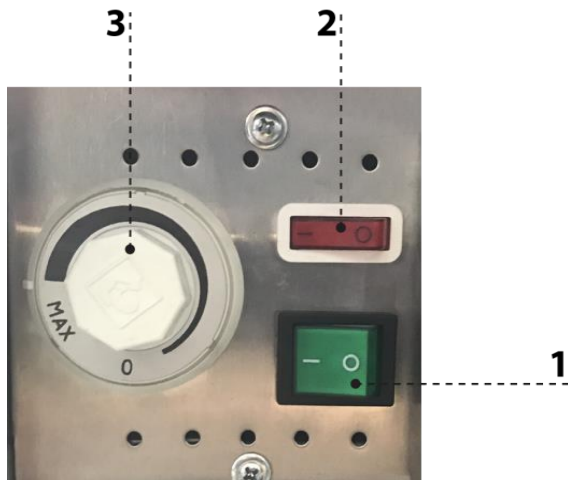
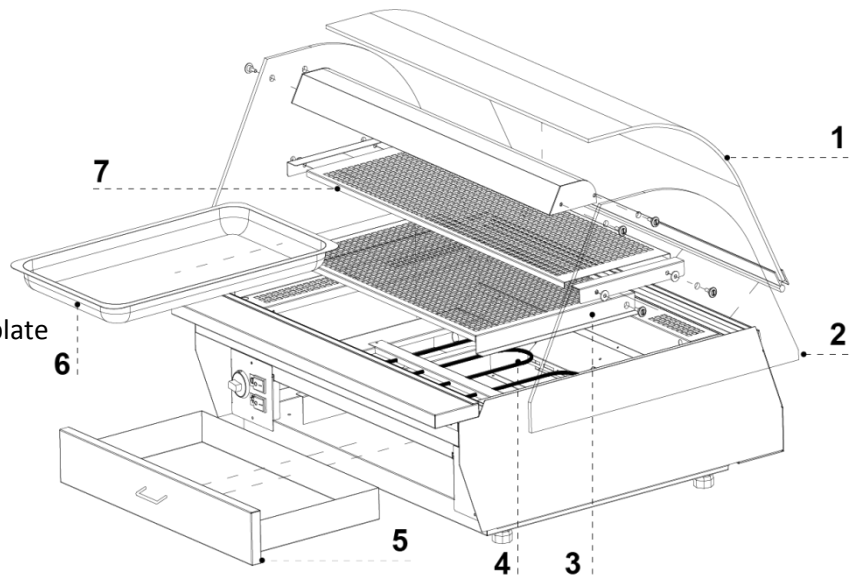


Figure 4 Control panel

- 1 – Main switch (turns on/off bain-marie heaters)
- 2 – Lighting switch
- 3 – Temperature regulator knob

4. UNIT START UP

Temperature of the heated display space may vary. It depends on numerous factors, such as the amount and temperature of products placed in the unit and temperature of the surroundings. The equipment should be placed in a dry and well ventilated place.

Remarks and indications

- ***Before placing hot products in the display case, an empty display case should operate until the desired working temperature shall be obtained.***
- ***Do not place cold products in the unit.***

- ***Do not block any ventilation holes, as this would hamper the hot air circulation inside the unit.***

4.1. Temperature regulation

The unit is equipped with a mechanical temperature controller (thermostat). Set the desired water temperature within the display case Figure 4/3 with the help of the regulating knob by turning it and setting it in the proper position. Turning the knob clockwise increases the set temperature, and turning it in the opposite direction causes the decrease of temperature. Turning the knob left, until it reaches the final position turns off the heaters, despite the fact that the power supply is activated.

Turning on/off the heaters may be done solely by means of the main switch

(Figure 4/1).

4.2. Moistening system

The unit may operate both with moistening and without. In case of “HDCD” display case it is impossible to accurately regulate humidity – moistening occurs when hot air lifts water particles from the special container. Filling the container/ (emptying) the container may be performed at any time, both when the unit is not working, as well as when it is operating Figure 1/8

5. MAINTENANCE

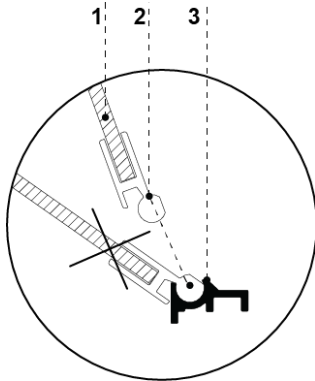
- Do not use steel wool, abrasive cleaners, bleach or cleaners containing chlorine or sodium to clean the unit.
- Do not use a pressure washer or water-jet to clean the unit.
- The first cleaning of the unit should be done right after unpacking and before turning the unit on.
- The unit should be cleaned with warm water and a mild soap.

5.1 Cleaning and maintenance

It is recommended to make a break in the exploitation of the device **once a week** in order to clean it's interior.

- ***All maintenance services need to be performed after disconnecting the unit from the power supply!***
- ***Protect electric installation against any damage or water spillage.***
- ***Do not use water stream to clean the equipment, only a moist cloth.***
- ***Do not use any sharp objects to remove dirt!***

- **When cleaning inside the unit, do not leave the front glass lifted in the aluminum profile. This may cause the damage to the glass and is not covered by the warranty. Please remove the glass during cleaning. (Figure 5)**



warranty. Please remove the glass during cleaning. (Figure 5)

Elements of equipment can corrode and prevent damage: Do not allow contact with cleaning agents or baking soda in different varieties, which destroy the protective layer and components of the equipment (also includes various stainless steel).

Figure 5 Front glass disassembly
 2 – Upper aluminum profile (lift guide)
 3 – Lower aluminum profile (catch)

6. SERVICE

6.1. Faults identification and repair

In the case of any difficulties during actuation of the equipment or during its operation, please return to the chapters in this manual, which explain the performed operation. This aims to ensure the equipment is properly operated. If you still experience difficulties, the following might help you solve the problem.

The equipment is not working... – Make sure that:

- Voltage and frequency are compliant with those recommended by the manufacturer.
- The unit is connected to the supply network.
- The main switch on the control panel is turned on.

The equipment is operating, but the light is off... – Make sure that:

- Light switch is turned on.
- Lamp, starting switch, or power supply of the unit is not burnt.

The equipment does not reach the proper temperature, the light is on... – Make sure that:

- The main switch is on.
- Heating temperature is properly set.
- The heater is not burnt.

Steam precipitation on the glass of the device is a normal phenomenon in case of high relative air humidity exceeding 60% and does not require calling for service!

6.2 Service

IGLOO Refrigeration service

Telephone number: 416-663-3051 or (toll free) 1-888-408-8819

E-mail: service@igloo400.com

If after checking points described in chapter 6.1 “Faults identification and repair” and the unit still does not work properly,

Please contact Technical Service of the IGLOO Refrigeration.