



Project:

Item Number:

Quantity:

HOT FOOD MERCHANDISERS



Hot Food Merchandiser

DESCRIPTION

Vollrath® Hot Food Merchandisers are the ideal solution for presenting a variety of foods while keeping them warm. Variable heat control with humidity maintains the proper serving temperature — while three adjustable, tiered shelves accommodate and attractively merchandise your products. In addition, front and rear sliding, lockable doors make restocking easy and are ideal for self-serve operations.

AGENCY LISTINGS



Classified by UL
to NSF/ANSI 4

*Due to continued product improvement, please consult
vollrathfoodservice.com for current product specifications.*

ITEMS

Item	Model	Description
HFM-26	FMA7026	Hot Food Merchandiser - 26"
HFM-36	FMA7036	Hot Food Merchandiser - 36"
HFM-48	FMA7048	Hot Food Merchandiser - 48"
Accessories	For Model(s)	Description
60076	All	Door Lock with Key
60077	FMA7026	HFM-26 Single Panel
60078	FMA7036	HFM-36 Single Panel
60079	FMA7048	HFM-48 Single Panel
2351601-1	All	Heavy-Duty 4" Leg

FEATURES & BENEFITS

- Thermostatically-controlled 95 °F–200 ° F (35 °C– 93 ° C) range ensures consistent warming.
- Specially-designed baffle provides even heating.
- Centrally-located water pan humidifies food to keep products looking fresh longer.
- Front and rear sliding, lockable doors are convenient for loading and customer self-service.
- Three adjustable shelves offer versatile display options.
- Heavy-duty, adjustable legs add height when needed.
- Illuminated display attracts customers.
- LED lighting can be used when heat is on or off.
- 5 ft. (1.5 m) cord and plug allow placement options.

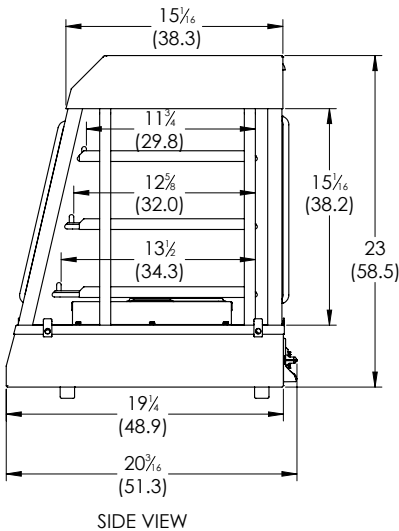
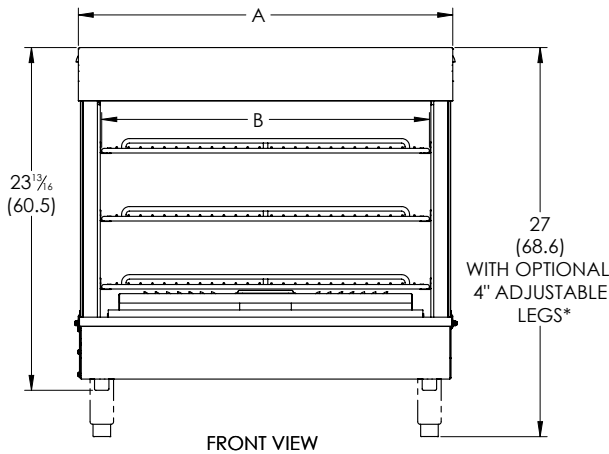
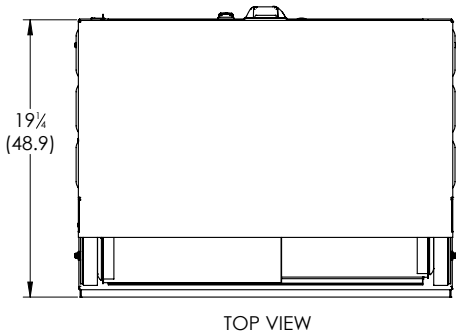
WARRANTY

All models shown come with Vollrath's 1-year standard warranty against defects in materials and workmanship. For full warranty details, please refer to vollrathfoodservice.com.

Approvals	Date

DIMENSIONS

Shown in inches (cm)



SPECIFICATIONS

Item	Description	(A) Overall Width	(B) Display Width	Voltage	Watts	Amps	Shipping Weight LB (KG)	Plug	Receptacles
HFM-26	Hot Food Merchandiser - 26"	26 (66)	22 3/4 (57.8)	120 AC	1440	12	85 (38.6)	NEMA 5-15P	120V NEMA 5-15R
HFM-36	Hot Food Merchandiser - 36"	36 (91.4)	32 1/4 (81.9)				108 (49)		
HFM-48	Hot Food Merchandiser - 48"	48 (119.4)	44 1/4 (112.4)				139 (63)		

*Adjustable Legs are included with 48" units for easy cleaning and NSF compliance and can be purchased seapartely for 26" and 36" units.





Outperform every day.™

Project:

Item Number:

Quantity:

CAYENNE® CHICKEN ROTISSERIE OVENS



40704

Cayenne® Chicken Rotisserie Oven

DESCRIPTION

Vollrath Cayenne® Chicken Rotisserie Ovens offer a simple solution for operators to cook and merchandise food products in one unit. Easy-to-load baskets can merchandise a variety of food products including ribs, roasts, vegetables or even whole stuffed fish.

ITEMS

Item No.	Model No.	Description
40704	CGA8008	8 Bird Rotisserie Oven
40841	CGA8016	15 Bird Rotisserie Oven

FEATURES

- Glass front and rear for excellent point of sale display
- Unique circulation fan design distributes consistent heat throughout the chamber for even cooking and browning
- Stainless steel construction
- Removable full-size drip tray and chrome plated wire baskets for easy cleaning
- Thermostatically controlled for consistent results
- 4 ft. (1.2 m) cord with plug

CLEARANCE REQUIREMENTS

- This appliance must be installed adjacent to non-combustible surfaces only.
- Minimum clearance on all sides: of 8" (20.3 cm).
- Minimum distance from another appliance: 8" (20.3 cm).

WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.Vollrath.com.

Agency Listings



Due to continued product improvement, please consult www.vollrath.com for current product specifications.

Approvals	Date



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www.vollrath.com

The Vollrath Company, L.L.C.

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Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560

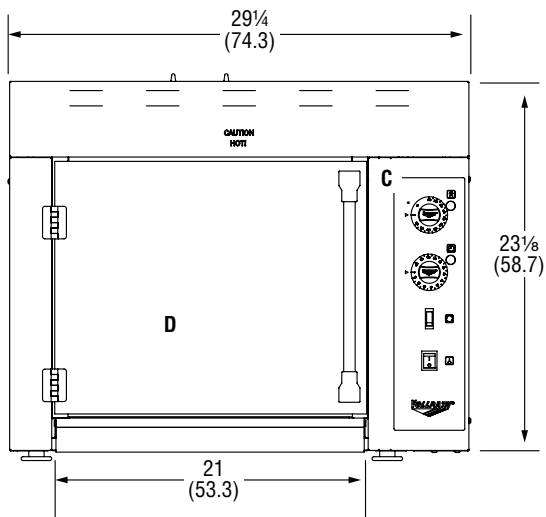
Technical Services

techservicereps@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

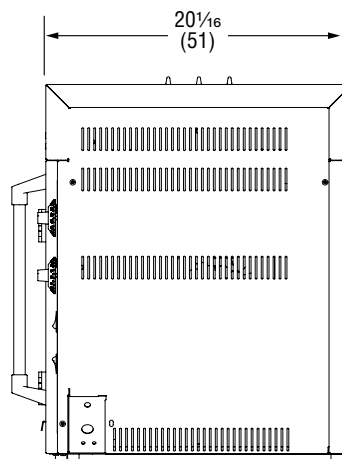
CAYENNE® CHICKEN ROTISSERIE OVENS

DIMENSIONS (shown in inches (cm))

40704 8 Bird Oven

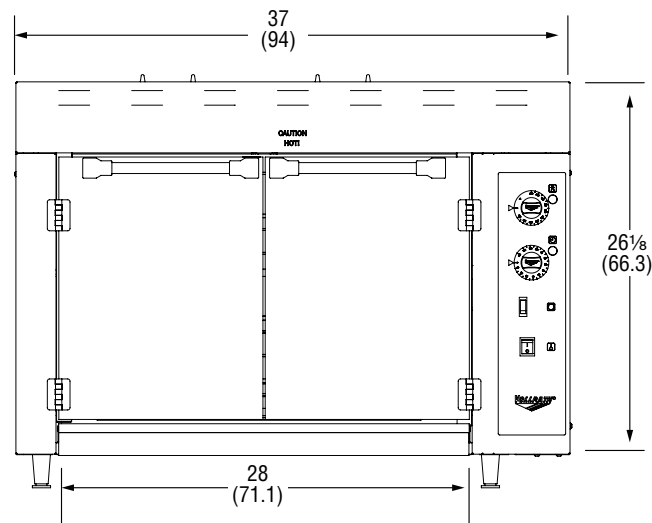


Front View

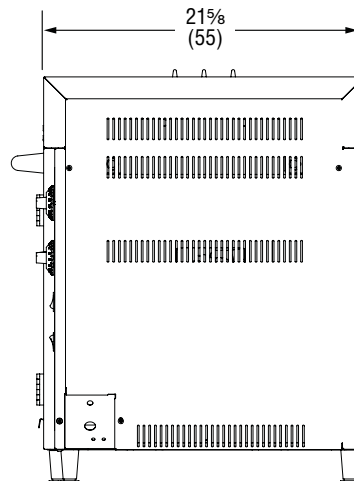


Side View

40841 15 Bird Oven



Front View

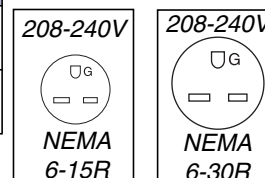


Side View

SPECIFICATIONS

Item No.	Description	Cooking Chamber Size			Watts	Volts	Amps	Ship Weight lb (kg)	Plug
		Width	Depth	Height					
40704	8 Bird	18 11/16 (47.5)	19 1/2 (49.5)	18 1/8 (46)	2700	220	12	84 (38.1)	NEMA 6-15P
40841	15 Bird	26 7/16 (67.2)	21 7/16 (54.5)	19 9/16 (49.7)	5000	220	22	140 (63.5)	NEMA 6-30P

Receptacles



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Project:

Item Number:

Quantity:

HEATED DELI DISPLAY CASES



Curved Countertop



Cubed Countertop

DESCRIPTION

Vollrath® Heated Display Cases keep hot, prepared food—deli (TCS-Time/Temperature Control for Safety) products—warm and at proper serving temperatures while displaying them for sale. Cases have operator-side sliding doors for easy access when selling, refilling, changing displays, and cleaning.

AGENCY LISTINGS



Classified by
UL to
NSF/ANSI 4

WARRANTY

All models shown come with a Vollrath® standard warranty against defects in materials and workmanship. For full warranty details, please refer to vollrathfoodservice.com.

Approvals	Date

Due to continued product improvement, please consult vollrathfoodservice.com for current product specifications.

ITEMS

Item	Model	Description
HDCCV-36	HDC9236	Curved Countertop—36"
HDCCV-48	HDC9248	Curved Countertop—48"
HDCCV-60	HDC9260	Curved Countertop—60"
HDCCB-36	HDC9336	Cubed Countertop—36"
HDCCB-48	HDC9348	Cubed Countertop—48"
HDCCB-60	HDC9360	Cubed Countertop—60"

NOTICE: These items must ship by truck.

FEATURES & BENEFITS

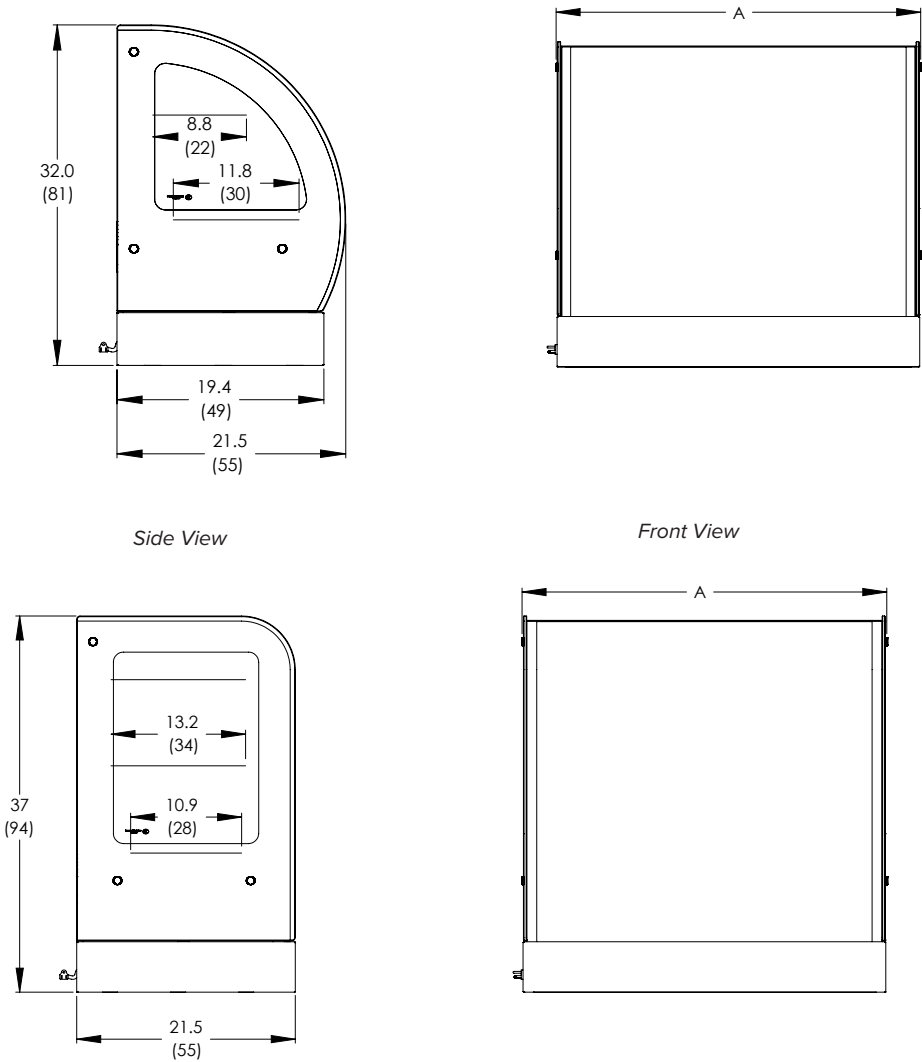
- Inside LED lighting at the top and at each shelf creates an optimum food display area.
- Fans circulate air throughout to ensure even temperatures.
- Digitally-controlled thermostat provides precise settings.
- Argon-filled and sealed, double-pane, low-emissivity coated glass provides strength and energy efficiency.
- Three-position adjustable, floating shelves (1 in curved & 2 in cubed) offer a sleek aesthetic and flexible display options.
- Lift-and-remove rear sliding doors allow for simple display adjustments and easy cleaning.
- 104 °F - 165 °F (40 °C- 74 °C) range allows product flexibility.
- Case can also be an ambient display for additional options.
- 4" adjustable legs can be purchased separately.
- 6 ft (1.8 m) cord increases placement options.

CLEARANCE

- Countertop cases allow for zero clearance.
- Operator side and top from unit to ceiling must remain open for proper operation and service.
- Sufficient air circulation is required so the unit operates as intended. Do not cover vents on bottom platform or allow product to overhang shelves.

DIMENSIONS

(shown in inches (cm))



SPECIFICATIONS

Item	Width (A)	Volts	Hz	Amps	Crated Weight lb (kg)	Cord with Plug (Included)
36" Curved	35.9 (91)	120	50-60	5.8	283.5 (128.6)	NEMA 5-15P
36" Cubed					347.0 (157.4)	
48" Curved	47.9 (122)				352.7 (160.0)	
48" Cubed					423.3 (192.0)	
60" Curved	59.9 (152)				414.5 (188.0)	
60" Cubed					492.5 (223.4)	



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Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832



Project:

Item Number:

Quantity:

REFRIGERATED DELI DISPLAY CASES



Curved Countertop



Curved Drop-In



Cubed Countertop



Cubed Self-Serve

DESCRIPTION

Vollrath® Refrigerated Deli Display Cases keep chilled, prepared foods—deli (TCS-Time/Temperature Control for Safety) products—cold while displaying them for sale. Cases have operator-side sliding doors for easy access when selling, refilling, changing displays, and cleaning. Self-serve units also have front sliding doors for convenient customer access.

AGENCY LISTINGS



UL Classified to
NSF/ANSI 7

WARRANTY

All models shown come with a Vollrath® standard warranty against defects in materials and workmanship, with 5-year part warranty on compressor (one year on labor). For full warranty details, please refer to vollrathfoodservice.com.

CLEARANCE

- Countertop cases allow for zero clearance.
- Operator side and top to ceiling must remain open for proper operation and service.
- Sufficient air circulation is required so the unit operates as intended. Do not cover vents on bottom platform or allow product to overhang shelves.

Due to continued product improvement, please consult vollrathfoodservice.com for current product specifications.

ITEMS

Item	Model	Description
RDCCV-36	RDC9236	Curved Countertop—36"
RDCCV-48	RDC9248	Curved Countertop—48"
RDCCV-60	RDC9260	Curved Countertop—60"
RDCCV-36DI	RDC9136	Curved Drop-In—36"
RDCCV-48DI	RDC9148	Curved Drop-In—48"
RDCCV-60DI	RDC9160	Curved Drop-In—60"
RDCCB-36	RDC9336	Cubed Countertop—36"
RDCCB-48	RDC9348	Cubed Countertop—48"
RDCCB-60	RDC9360	Cubed Countertop—60"
RDCCB-36SS	RDC9436	Cubed Countertop, Self-Serve—36"
RDCCB-48SS	RDC9448	Cubed Countertop, Self-Serve—48"
RDCCB-60SS	RDC9460	Cubed Countertop, Self-Serve—60"

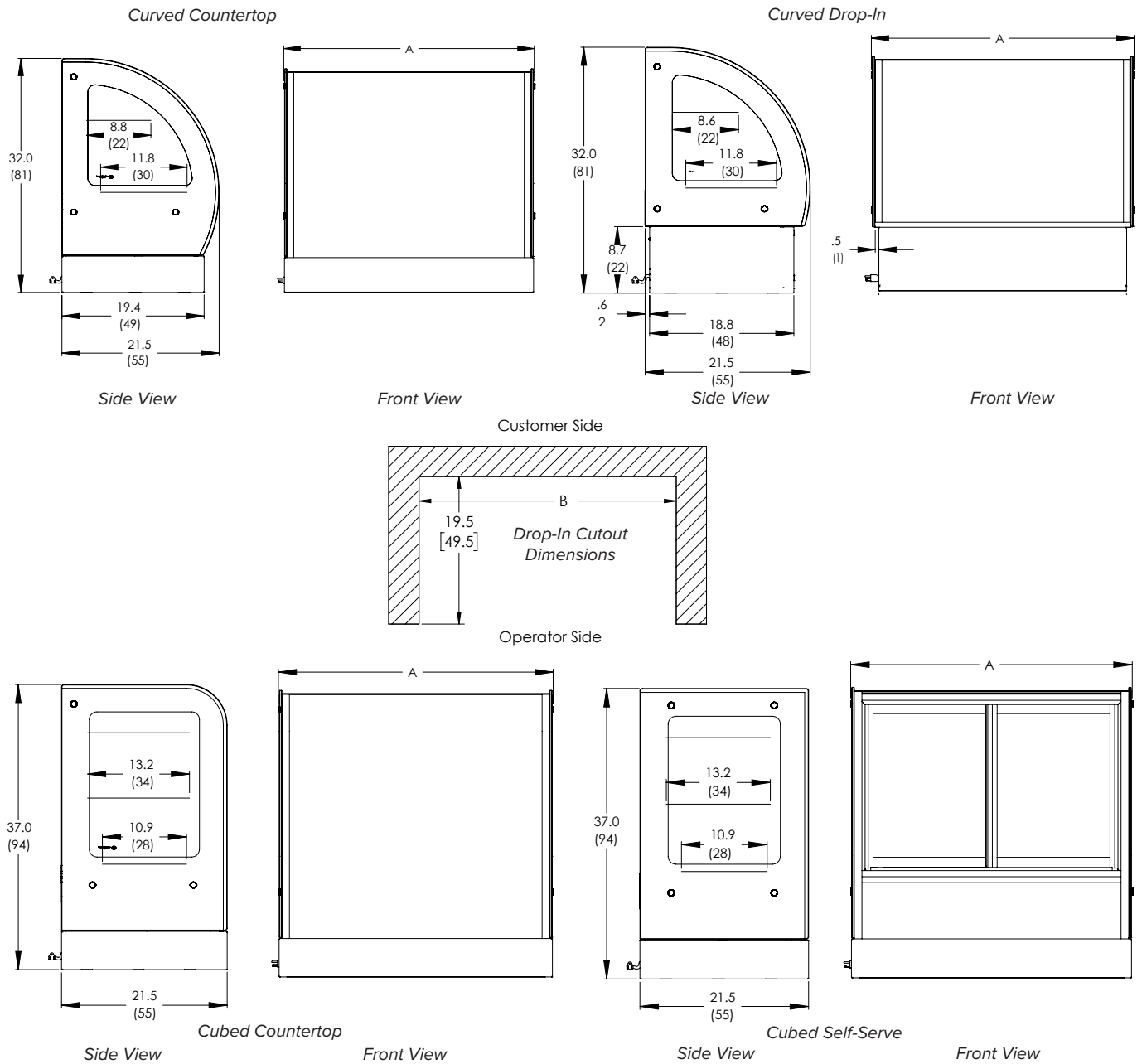
NOTICE: These items must ship by truck.

FEATURES & BENEFITS

- UL Classified for TCS foods.
- Inside top and shelf LED lighting highlights displayed foods.
- Fans circulate air to ensure even temperatures.
- Digitally-controlled thermostat provides precise settings.
- Frequent, shortened auto-defrost improves temperature consistency and increases time between manual defrosts.
- Manual defrost performs a full cycle during non-display time.
- R290 is a safe and environmentally-friendly refrigerant.
- Argon-filled and sealed, double-pane, low-emissivity coated glass provides strength and energy efficiency.
- Glass heater keeps customer viewing area clear.
- Three-position adjustable, floating shelves (1 in curved & 2 in cubed) offer a sleek aesthetic and flexible display options.
- Lift-and-remove sliding doors allow for simple display adjustments and easy cleaning.
- 32 °F - 46 °F (0 °C - 8 °C) temperature range adds versatility.
- Ambient display option allows for product flexibility.
- Drop-Ins can be used as countertop units.
- 4" adjustable legs can be purchased separately.
- 6 ft (1.8 m) cord increases placement options.

Approvals	Date

DIMENSIONS shown in inches (cm)



SPECIFICATIONS

Item		Width (A)	Cutout Width (B) Drop-In Cases Only	Volts	Hz	Amps	Weight lb (kg)		Cord w/ Plug (Included)
Standard	DI/SS						Std	DI/SS	
36" Curved Countertop	Drop-In	35.9 (91)	34 (86.4)	120	60	6.1	325.0 (147.4)	309.1 (140.2)	NEMA 5-15P
36" Cubed Countertop	Self-Serve						381.0 (172.8)	388.5 (176.2)	
48" Curved Countertop	Drop-In	47.9 (122)	46 (116.8)			6.9	391.5 (177.6)	374.3 (169.8)	
48" Cubed Countertop	Self-Serve						425.1 (192.8)	473.6 (214.8)	
60" Curved Countertop	Drop-In	59.9 (152)	59 (152)				454.6 (206.2)	447.5 (203.0)	
60" Cubed Countertop	Self-Serve						534.0 (242.2)	550.7 (249.8)	



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