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**ROTECT YOUR CUSTOMER'S WELL-BEING
WITH CLEAN, SANITIZED DISHWARE!**

GAS BOOSTER WATER HEATERS





STANDARD ITEMS



Blended Phosphate Water Treatment System... stops mineral scale by introducing a measured amount of poly-phosphate into the water.



Shock Absorber... is recommended between the booster and dishwasher on all installations to prevent water hammer.



Back Pressure Relief Valve... relieves pressure when unit is heating.



Pressure Reducing Valve... with built-in by-pass for installation on the booster supply line.



Stainless Steel Leg... adjustable from 6" to 7" (152 to 178 mm). Gives unit a clean appearance. Heavy-duty construction for long wear.



Air Interlock Switch... used to sense positive, negative or differential air pressure.



Floor Mounting Hardware... 6" (152 mm) corrosion-resistant stainless steel legs for deck mounting are available.

EXTRA CHOICES FOR EXTRA PERFORMANCE

SINCE 1950 HATCO HAS MADE DISHWASHING CLEANER, SAFER & MORE EFFICIENT!

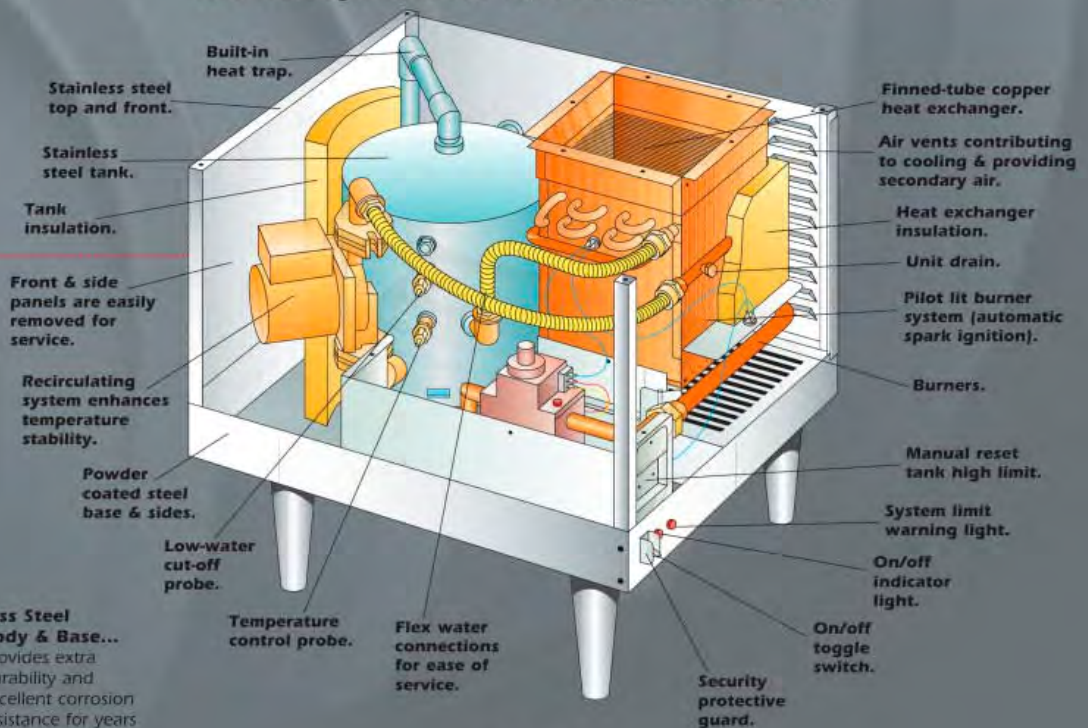
Hatco's famous 180°F (82°C) sanitizing hot water and long life dependability is available from a gas booster water heater called **Powermite®**. With three models which can operate on natural or propane gas, **Powermite** features a burner system that utilizes both primary and secondary air for consistent ignition.

PMG-200...for large, conveyor-type dishwashing operations. This 195,000 BTU gas booster water heater is equivalent to approximately 45kW and provides up to 480 GPH (1817 LPH) @ 8gpm of hot sanitizing rinse water and has a 4.75 gallon (18 liter) storage capacity. Exhaust venting is provided by a forced draft system with a 4" (102 mm) diameter vent pipe adapter to meet regulatory and local codes. Hookup must be completed by a professional installer.

PMG-100...for 2-tank, conveyor machines. Has 105,000 BTU heating capacity with a storage capacity of 4.75 gallons (18 liters) and is equivalent to approximately 24kW. Exhaust venting is provided by a forced draft system with a 4" (102 mm) diameter vent pipe adapter to meet regulatory and local codes. Hookup must be completed by a professional installer.

PMG-60...for single-tank, door-type dish machines. Has 58,000 BTU heating capacity with a storage capacity of 3.5 gallons (13 liters) and is equivalent to approximately 13kW. This unit can naturally and safely vent directly into the room and does not require through-the-wall venting to the outside. An optional hood is available to redirect exhaust to existing ventilation. Consult local codes for venting requirements.

The Quality's Built-In. The Features Stand Out!



Model PMG-60

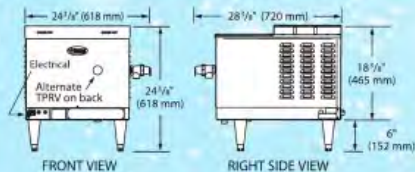
PERFORMANCE!



Stainless Steel Body & Base... provides extra durability and excellent corrosion resistance for years of dependable service. Shown with optional hood for redirecting exhaust (available on PMG-60 only).

GAS BOOSTER WATER HEATER SPECIFICATIONS

POWERMITE PMG-60 BOOSTER HEATER



Model	Input MBH (1,000 BTU/HR)	Gallons per Hour, GPG (LPH), at Indicated °F. (°C) Temperature Rise*				
		30° (16°)	40° (22°)	50° (28°)	60° (33°)	70° (39°)
PMG-60	58	181 (685)	135 (511)	108 (409)	90 (341)	77 (292)

* Based on performance at sea-level to 2,000 ft. (610 m). Above 2,000 ft. (610 m) performance may vary, consult factory.

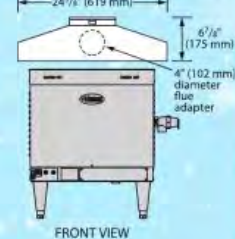
FLUING: Direct – combustion air enters bottom, flue gasses exit both sides at top of unit.

ELECTRICAL POWER: Supply 120 VAC, 210 watt, 1.8 amp.

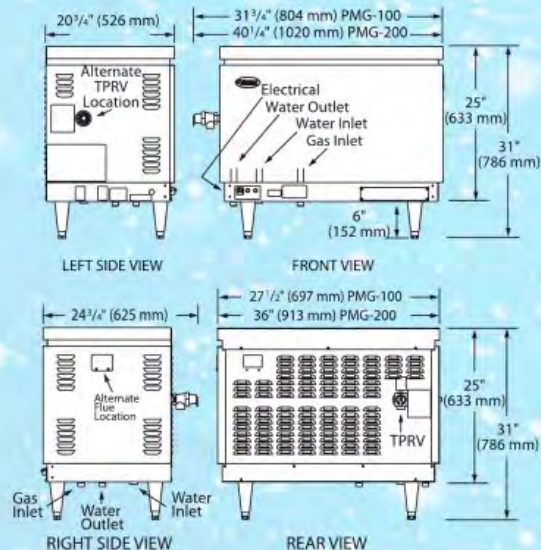
CONNECTIONS: Gas – 1/2" NPT, Water – 3/4" NPT,
Electric – 120 VAC, 15 amp.

SHIPPING WEIGHT: 130 lbs. (59 kg) dry.

POWERMITE PMGH-60 HOOD



POWERMITE PMG-100 & PMG-200 BOOSTER HEATERS



Model	Input MBH (1,000 BTU/HR)	Gallons per Hour, GPG (LPH), at Indicated °F. (°C) Temperature Rise*				
		30° (16°)	40° (22°)	50° (28°)	60° (33°)	70° (39°)
PMG-100	105	321 (1215)	241 (912)	193 (731)	161 (610)	138 (522)
PMG-200	195	602 (2279)	452 (1711)	361 (1367)	301 (1139)	258 (977)

* Based on performance at sea-level to 2,000 ft. (610 m). Above 2,000 ft. (610 m) performance may vary, consult factory.

FLUING: Direct – combustion air enters bottom, flue gasses exit right side or back at top of unit. 4" (102 mm) flue round adaptor included for installation.

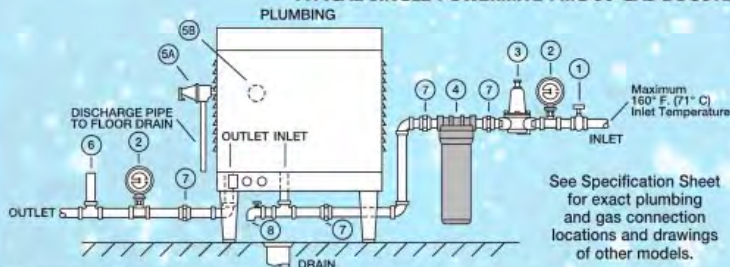
EXHAUST VENT: Forced draft system with 4" (102 mm) diameter vent pipe adaptor to meet regulatory and local codes.

ELECTRICAL POWER: Supply 120 VAC, 360 watt, 3 amp.

CONNECTIONS: Gas – 3/4" NPT, Water – 3/4" NPT,
Electric – 120 VAC, 15 amp.

SHIPPING WEIGHT: PMG-100 – 180 lbs. (82 kg) dry.
PMG-200 – 215 lbs. (98 kg) dry.

TYPICAL SINGLE POWERMITE PMG-60 GAS BOOSTER WATER HEATER INSTALLATION



- ① 1/2" Gate or Ball Valve* ② Temperature/Pressure Gauge
③ Pressure Reducing Valve w/By-Pass ④ Blended Phosphate Water Treatment System
⑤A Temperature/Pressure Relief Valve ⑤B Alternate TPRV Location Out Rear of Unit
⑥ Shock Absorber ⑦ Union* ⑧ Drain Pipe Valve*

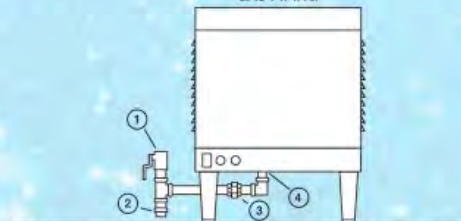
*Supplied by installer

WATER QUALITY REQUIREMENTS

Incoming water in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being supplied to booster heater(s). Water containing over 3.0 GPG (.75 GPG) will decrease the efficiency and reduce the operating life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.

GAS PIPING



- ① Manual Shut-off ② Sediment Trap ③ Union
④ Gas Line Enters Base Connecting to Combination Valve

CONSULT LOCAL CODES



Nothing less than the best.™

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Form No. GWHB-1597-4
Revised December 2010



DRAWER WARMERS VALUE LINE

**PERFORMANCE. DURABILITY. DEPENDABILITY.
PUT THE BEST TO WORK FOR YOU.**

Hatco Drawer Warmers are built to excel in a tough kitchen environment. There is a model to fit your operation perfectly, from freestanding to built-in.

Flexibility

Hold everything from meat to vegetables to rolls in the Hatco Drawer Warmer. Each Drawer features adjustable sliding vents and individual thermostatic controls to hold a variety of hot foods safely for peak serving periods.

Quality

The following features assure the finest performance for years to come:

- Independent temperature control and ON/OFF power switch on *each* drawer
- Heavy-duty construction with durable drawer frame and slides
- Includes two full-size stainless steel 150 mm food pans
- Adjustable vents control moisture on *each* drawer
- Angled chrome handle deflects cart traffic
- Easy to clean, black powdercoated exterior



Model HDM-2



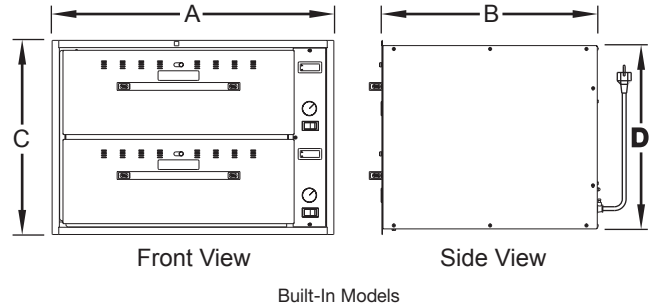
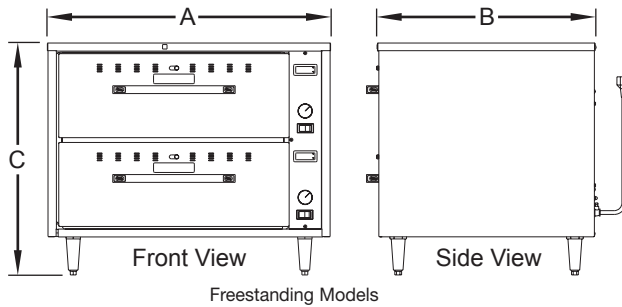
Nothing less than the best.™





DRAWER WARMERS VALUE LINE

Models HDM-2, HDM-2B



Model	Width (A)	Depth (B)	Height [▲] (C)
HDM-2	749 mm	576 mm	614 mm

▲ Freestanding unit includes standard 102 mm (4") legs.

Model	Width (A)	Depth (B)	Height (C)	Height (D)
HDM-2B	743 mm	568 mm	512 mm	484 mm

SPECIFICATIONS

Freestanding Model

Model	Volts	Watts	Amps	No. Drawers	Shipping Weight
HDM-2	120	900	7.5	Two	69 kg
HDM-2	230	984	4.3	Two	69 kg

Built-in Model

Model	Volts	Watts	Amps	No. Drawers	Shipping Weight
HDM-2B	120	900	7.5	Two	65 kg
HDM-2B	230	984	4.3	Two	65 kg

Built-in Cutout Requirement

Model	Width	Depth*	Height
HDM-2B	721 mm	603 mm	489 mm

* Depth dimension includes 38 mm for cord.
See manual for instructions on preparing the cutout opening.

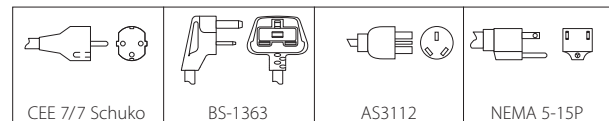
VOLTAGE

120 volts, single phase.
230 volts, single phase.

CORD LOCATION

Back of unit, lower left corner.

PLUG CONFIGURATIONS



ACCESSORIES

- ☐ 76 mm Diameter Swivel Casters -
Adds 6 mm to Height

PRODUCT SPECS

Drawer Warmer

The Drawer-Max Drawer Warmers shall be a Hatco Model ... , freestanding or built-in as manufactured by the Hatco Corporation. The unit shall have ... drawer(s) and be rated at ... watts, ... amps.

Drawer rollers shall be durable nylon. The drawer assembly shall fully extend to allow removal of pans without tilting. The unit shall be insulated top and sides of cabinet with individual power switch, thermostat and temperature monitor for each drawer.



Calentadores de cajón

CONSTRUIDOS
para ser los **MEJORES**



Una inversión **CANDENTE**

Los calentadores de cajón Hatco

están contruidos para destacarse en un entorno de cocina difícil. Existe un modelo perfecto para cada necesidad, desde el modelo independiente e independiente con convección hasta los modelos empotrados, estándar o estrechos.

La ingeniería

Cada cajón tiene su propio termostato de control, monitor de temperatura e interruptor de encendido iluminado integrados. Puede controlar la humedad con las rejillas de ventilación deslizables y ajustables.

La estructura

Están fabricados en acero inoxidable de alta resistencia, más sólidos que los de la competencia. Los cajones se cierran suavemente, con un cierre asegurado gracias a los rieles de acero inoxidable calibre 12, el equipo de alto rendimiento y los rodillos de nylon que no necesitan mantenimiento. Las manijas cromadas firmes y solidas tienen extremos oblicuos para evitar los deslumbramientos causados por los carros que pasan.

La versatilidad

Nuestros calentadores de anchura estándar tienen capacidad para bandejas de tamaño mediano y grande. Algunos de los elementos opcionales disponibles son: colores de diseñador para el frente de los cajones, bandeja y marco de cajón extra grandes, cajón para bandeja de galletas, caperuza de protección y control electrónico ITC.

DESEMPEÑO. DURABILIDAD. CONFIABILIDAD.

CALENTADORES DE CAJÓN HATCO.
LO MEJOR DE LA INDUSTRIA A SU DISPOSICIÓN.

MODELOS INDEPENDIENTES



Modelo HDW-1
con rueditas estándar de 4" (102 mm)



Modelo HDW-2
con patas de acero inoxidable
opcionales de 6" (152 mm)

MODELO INDEPENDIENTE CON CONVECCIÓN

CDW-3N
con rueditas de bajo perfil opcionales de 2" (51 mm)



Modelo HDW-2R2
con rueditas estándar de 4" (102 mm)

PIEZA	DESCRIPCIÓN	TIPO
HDW-ITC*	Control electrónico ITC (obligatorio en todos los cajones) (no incluido en el modelo HDW-1R2) (por defecto en el modelo CDW-3N)	Element opcional ♦
OS-PAN*	Bandeja y marco de cajón extra grandes de 20" Prof. x 15" Anch. x 5" Alt. (508 x 381 x 127 mm) en lugar del cajón con bandeja estándar (únicamente para modelos de anchura estándar)	Element opcional ♦
BIS DRAWER*	Cajón para bandejas de galletas (tiene capacidad para dos bandejas planas de tamaño mediano de 18" Prof. x 13" Anch. (457 x 330 mm)) en lugar del cajón con fuente estándar (únicamente para modelos de anchura estándar)	Element opcional ♦
HDW-CHIP*	Caperuza de protección (no incluida el modelo CDW-3N)	Element opcional ♦
HDW-TRIVET	El trébede personalizado eleva la comida 1/2" (13 mm) del fondo de una fuente tamaño grande	Accesorio
HDW 6" LEG	Patatas ajustables de acero inoxidable de 6" (152 mm) (por defecto en el HDW-4)	Accesorio
HDW-CASTER-2	Rueditas giratorias de 2" (51 mm) (agregan 2 1/2" (64 mm) a la altura de la unidad) (únicamente para modelos HDW-1, -2 y -3)	Accesorio
HDW-CASTER-3	3" (76 mm) de diámetro. Rueditas con bloqueo (agregan 4 1/4" (108 mm) a la altura de la unidad) (únicamente para modelos HDW-1, -2 y -3)	Accesorio
HDW-CASTER-4*	4" (102 mm) de diámetro. Rueditas con bloqueo (agregan 5 1/4" (133 mm) a la altura de la unidad)	Accesorio
HDW-CASTER-5*	5" (127 mm) de diámetro. Rueditas con bloqueo (agregan 6 1/4" (159 mm) a la altura de la unidad)	Accesorio
HDW-SPILL*	Bandeja para agua/derrames	Accesorio
HDW-SPLASH*	Difusor contra salpicaduras	Accesorio
ST PAN 2	Bandejas de acero inoxidable para comida de 20 3/4" Prof. x 12 3/4" Anch. x 2 1/2" Alt. (527 x 324 x 64 mm)	Accesorio

* No incluido en modelos HDW-1R2, -2R2. ♦ Los elementos opcionales no pueden agregarse a unidades existentes.

Accesorios y elementos opcionales para el calentador de cajones



Elija un color de diseñador para mejorar el frente de su calentador.

Los colores impresos son ilustrativos y pueden no coincidir exactamente con nuestros colores de diseñador.



Modelo HDW-4
con patas de acero
inoxidable estándar
de 6" (152 mm)

Modelo HDW-3
con rueditas opcionales



MODELOS EMPOTRADOS

MODELO ESTRECHO



Modelo HDW-1N
con rueditas estándar de 4" (102 mm)



Modelo HDW-3B

Hatco marca la diferencia

Los calentadores de cajón Hatco están disponibles en modelos independientes o empotrados de 1, 2 y 3 cajones. También está disponible un modelo independiente de 4 cajones, pero únicamente de anchura estándar. Los modelos independientes vienen con un cable de alimentación de 6' (1829 mm). Los modelos empotrados vienen con un conducto flexible para cables de 4' (1219 mm).

- 1 Cada cajón individual incluye (excepto el modelo con convección):
 - A. Controles integrados - protegidos contra daños accidentales.
 - B. Interruptor de encendido iluminado.
 - C. Termómetro interior - muestra la temperatura exacta del cajón.
 - D. Termostato - para configuraciones de temperatura exactas y consistentes.
 - E. Aislamiento térmico completo - eficiencia energética, temperatura independiente para cada cajón.
 - F. Rejillas de ventilación ajustables - permiten el control individual de la humedad.
- 2 Los elementos de calentamiento revestidos en metal (no incluido en modelos HDW-1R2, -2R2) y los cajones de acero inoxidable calibre 12 poseen una garantía de dos años (no incluido en modelos HDW-1R2, -2R2).
- 3 Las rueditas, las bandejas para comida y las patas de acero inoxidable ajustables están disponibles como aditamentos opcionales.
- 4 Todos los modelos, excepto el de cajón dividido, tienen capacidad para bandejas de tamaño estándar de hasta 6" (152 mm) de profundidad (pueden levantarse directamente en los modelos estándar).
- 5 Los cajones con cierre seguro incluyen rodillos de nylon, rieles de acero inoxidable calibre 12 y marcos de cajón desmontables para facilitar la limpieza.
- 6 Bandeja para derrames y plancha rociadora para obtener humedad adicional.
- 7 La estructura de acero inoxidable de alta resistencia y las manijas fuertes cromadas garantizan una larga durabilidad.

Trébede



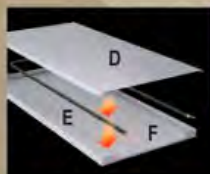
Control electrónico ITC



Cajón para bandeja de galletas

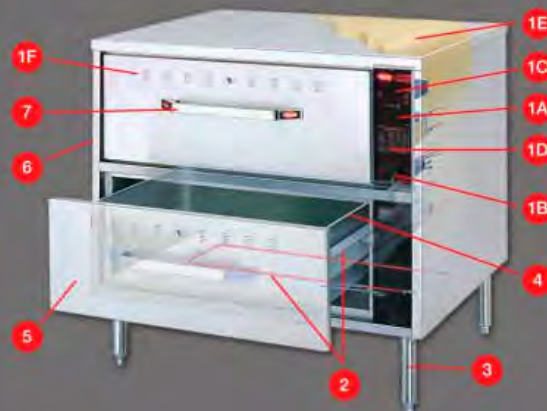


EVITA QUE LOS NACHOS TOQUEN EL CALENTADOR.
D. Aislación térmica
E. Elemento de calentamiento
F. Caperuza de protección

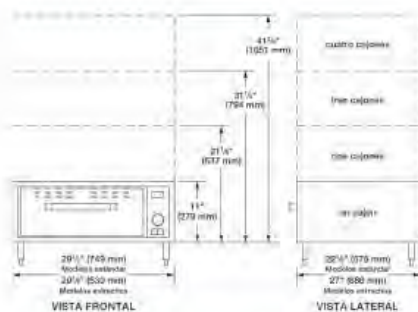


HUMEDAD ADICIONAL

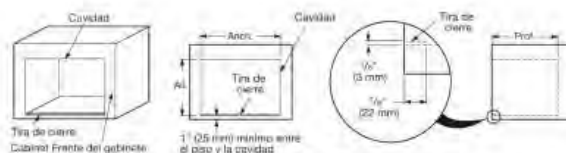
- A. Bandeja de acero inoxidable para comida
- B. Difusor contra salpicaduras
- C. Bandeja para agua/derrames, agregar 1/4" (6 mm) de agua



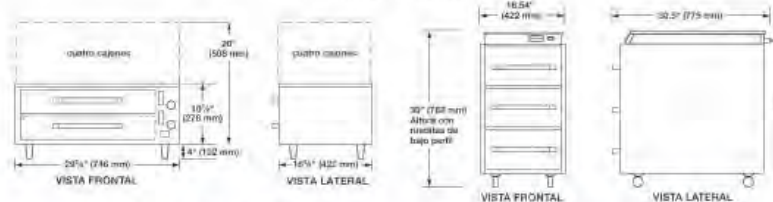
ESPECIFICACIONES



Modelos independientes



Modelos empotrados



Modelo con cajón dividido

Independiente con convección

Independiente - estándar

Modelo ^A	Wattios	Amperios ^A	Número de cajones	Peso de embarque
HDW-1	450	3.8	uno	97 lbs. (44 kg)
HDW-2	900	7.5	dos	168 lbs. (76 kg)
HDW-3	1350	11.3	tres	232 lbs. (105 kg)
HDW-4	1800	15.0	cuatro	296 lbs. (134 kg)

Independiente - estrecho

Modelo ^A	Wattios	Amperios ^A	Número de cajones	Peso de embarque
HDW-1N	450	3.8	uno	97 lbs. (44 kg)
HDW-2N	900	7.5	dos	168 lbs. (76 kg)
HDW-3N	1350	11.3	tres	232 lbs. (105 kg)

Independiente - con convección

Modelo ^A	Wattios	Amperios ^A	Número de cajones	Peso de embarque
CDW-3N	1015	8.4	tres	162 lbs. (73 kg)

Empotrado - estándar

Modelo ^A	Wattios	Amperios ^A	Número de cajones	Peso de embarque
HDW-1B	450	3.8	uno	88 lbs. (40 kg)
HDW-2B	900	7.5	dos	159 lbs. (72 kg)
HDW-3B	1350	11.3	tres	223 lbs. (101 kg)

Empotrado - estrecho

Modelo ^A	Wattios	Amperios ^A	Número de cajones	Peso de embarque
HDW-1BN	450	3.8	uno	88 lbs. (40 kg)
HDW-2BN	900	7.5	dos	159 lbs. (72 kg)
HDW-3BN	1350	11.3	tres	223 lbs. (101 kg)

Cajón dividido

Modelo ^A	Wattios	Amperios ^A	Número de cajones	Peso de embarque
HDW-1R2	525	4.4	dos	97 lbs. (44 kg)
HDW-2R2	1209	10.8	cuatro	168 lbs. (76 kg)

^A Las unidades independientes de 1, 2 y 3 cajones y las unidades de cajón dividido vienen con patas estándar de 4" (102 mm); las unidades independientes de 4 cajones vienen con patas estándar de acero inoxidable de 6" (152 mm). Las patas de acero inoxidable opcionales de 6" (152 mm) o las rueditas de 2" (51 mm), 3" (76 mm) o 5" (127 mm) de diámetros están disponibles en las unidades con 1, 2 y 3 cajones. Las rueditas de 4" (102 mm) están disponibles para todas las unidades.

* Según 120 Voltios.



Nothing less than the best.™

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Dimensiones

Independiente - (Sin patas o rueditas)

HDW-1: 29 1/2" Anch. x 22 5/8" Prof. x 11" Alt. (749 x 575 x 279 mm)
HDW-1N: 20 7/8" Anch. x 27" Prof. x 11" Alt. (530 x 686 x 279 mm)
HDW-2: 29 1/2" Anch. x 22 5/8" Prof. x 21 1/8" Alt. (749 x 575 x 537 mm)
HDW-2N: 20 7/8" Anch. x 27" Prof. x 21 1/8" Alt. (530 x 686 x 537 mm)
HDW-3: 29 1/2" Anch. x 22 5/8" Prof. x 31 1/4" Alt. (749 x 575 x 794 mm)
HDW-3N: 20 7/8" Anch. x 27" Prof. x 31 1/4" Alt. (530 x 686 x 794 mm)
HDW-4: 29 1/2" Anch. x 22 5/8" Prof. x 41 3/8" Alt. (749 x 575 x 1051 mm)

Independiente con convección - (Con rueditas de bajo perfil de 2" [51 mm])

CDW-3N: 16 5/8" Anch. x 30 1/2" Prof. x 30" Alt. (422 x 775 x 762 mm)

Empotrado - (No incluye reborde de montaje frontal)

HDW-1B: 28 1/8" Anch. x 22 3/8" Prof. x 9 3/4" Alt. (714 x 568 x 248 mm)
HDW-1BN: 19 1/2" Anch. x 26 3/4" Prof. x 9 3/4" Alt. (495 x 679 x 248 mm)
HDW-2B: 28 1/8" Anch. x 22 3/8" Prof. x 20" Alt. (714 x 568 x 508 mm)
HDW-2BN: 19 1/2" Anch. x 26 3/4" Prof. x 20" Alt. (495 x 679 x 508 mm)
HDW-3B: 28 1/8" Anch. x 22 3/8" Prof. x 30 1/8" Alt. (714 x 568 x 765 mm)
HDW-3BN: 19 1/2" Anch. x 26 3/4" Prof. x 30 1/8" Alt. (495 x 679 x 765 mm)

Cajón dividido - (Sin patas o rueditas)

HDW-1R2: 29 3/8" Anch. x 16 5/8" Prof. x 10 1/8" Alt. (746 x 422 x 276 mm)
HDW-2R2: 29 3/8" Anch. x 16 5/8" Prof. x 20" Alt. (746 x 422 x 508 mm)

Requisitos para la cavidad para el modelo empotrado

Modelo	Anchura	Profundidad*	Altura
HDW-1B	28 1/4" (718 mm)	23 3/4" (603 mm)	10 1/8" (257 mm)
HDW-2B	28 1/4" (718 mm)	23 3/4" (603 mm)	20 1/4" (514 mm)
HDW-3B	28 1/4" (718 mm)	23 3/4" (603 mm)	30 3/8" (772 mm)
HDW-1BN	19 5/8" (498 mm)	28 1/8" (714 mm)	10 1/8" (257 mm)
HDW-2BN	19 5/8" (498 mm)	28 1/8" (714 mm)	20 1/4" (514 mm)
HDW-3BN	19 5/8" (498 mm)	28 1/8" (714 mm)	30 3/8" (772 mm)

* Suma 1 1/2" (38 mm) para el conducto para cables.

Voltaje

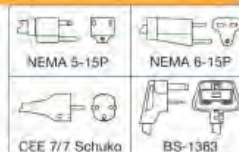
120 Voltios, monofásico, independiente, independiente con convección, cajón dividido los modelos de 1, 2, 3 y 4 cajones usan NEMA 5-15P. El modelo de 4 cajones no está disponible en Canadá. Hay disponibles modelos de 208 y 240 Voltios (excepto el HDW-1R2, -2R2 y CDW-3); los modelos independientes usan NEMA 6-15P. Hay disponibles modelos con voltajes para el extranjero (excepto el HDW-1R2, -2R2).

Ubicación del cable

En la esquina inferior izquierda de la parte trasera de la unidad.

Tipo de enchufe y toma corriente

ÚNICAMENTE UNIDADES INDEPENDIENTES



Formulario HDWB-0407-1 IN-JB
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COMPARTIMIENTOS CALENTADOS SIMPLES Y MODULARES INCORPORADOS MÚLTIPLES



HACE SU ELECCIÓN

FÁCIL

Es **FÁCIL** construir su
compartimiento calentado
ideal con Hatco



Nothing less than the best.™

Posibilidades ilimitadas, una opción clara: La línea completa de compartimientos calentados de Hatco



Mantener la comida caliente y a temperaturas seguras para servir es un factor crucial en cualquier operación de servicio de comidas – y ayuda a mantener la comida fresca y fabulosa. Pero cada operación de servicio de comida puede exigir distintas formas y funciones de sus compartimientos calentados.

Por eso es que Hatco ha desarrollado una gama tan completa de compartimientos calentados – para que usted pueda responder a las demandas de su aplicación. Con cualquier modelo que elija, prometemos tiempos de conservación más largos, temperaturas más precisas y construcción de mejor calidad – de tal modo que usted pueda enfocarse en sus clientes.

Es FÁCIL ver la ventaja de Hatco

Ya sea que se trate de una unidad completa modular/múltiple, o de un modelo individual rectangular o redondo, con o sin aislamiento, UL o UR, si usted puede imaginarse el compartimiento calentado perfecto para su aplicación, Hatco puede hacerlo una realidad.



Enfrenta las dificultades de los típicos compartimientos calentados:

EXCELENTE RENDIMIENTO:
Tiempos más largos de conservación con temperaturas más exactas

FÁCIL DE USAR:
Interruptor basculante separado iluminado de encendido/apagado y dial de temperatura simplifican la operación

FÁCIL DE LIMPIAR:
Un desagüe 50% más grande con malla plana simplifica la limpieza

MAYOR DURACIÓN:
Construcción duradera de acero inoxidable más grueso y soldaduras más sólidas favorecen la larga duración

SIMPLE PARA DAR SERVICIO:
El diseño exclusivo permite cambiar rápidamente el elemento o el termostato – en sólo unos minutos

INSTALACIÓN SIN PROBLEMAS:
El herraje EZ locking le permite instalar rápidamente con sólo un desarmador

Los controles compactos presentan controles de temperatura independientes para cada compartimiento calentado, y un interruptor separado de encendido/apagado para retener los ajustes



MODELOS RECTANGULARES

MODELOS REDONDOS

MODELOS RECTANGULARES AISLADOS

Una amplia gama de opciones

- Variedad de vatajes y voltajes
- Compartimientos rectangulares de tamaño completo y 4/3
- Compartimientos redondos de 7 y 11 cuartos de galón
- Operación seca o mojada
- Modelos modulares/múltiples, estándar, con o sin aislamiento
- Aprobación de agencias – UL o UR
- Opciones de control
- Accesorios, incluyendo adaptadores, bandejas y tapas

Respaldamos nuestros compartimientos calentados

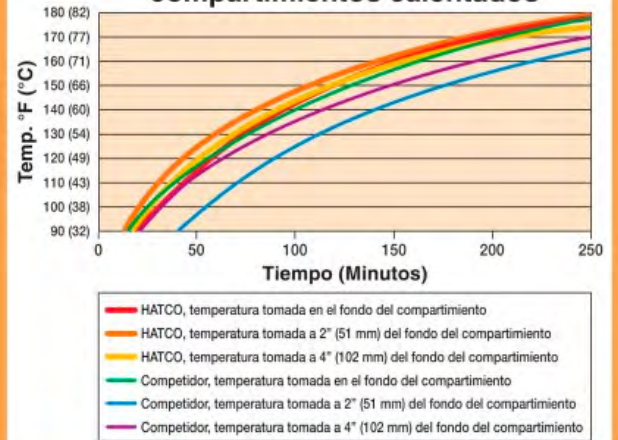
- Garantía de dos años en los elementos, un año en piezas y mano de obra en la sede
- Asistencia de piezas y servicios las 24 horas del día, los 7 días de la semana en Norteamérica con más de 500 proveedores de servicio autorizado en todo el mundo

Visite www.hatcocorp.com o llame al 414.671.6350 para ver una lista completa de productos, dimensiones e información actualizada.

La construcción de acero más grueso significa que los compartimientos calentados Hatco duran más bajo las condiciones rigurosas de uso y desgaste de la industria de servicio de comidas

Los compartimientos calentados de tamaño completo pueden recibir una variedad de bandejas – tamaño completo, medio tamaño o tercio de tamaño, de tal modo que pueda presentarse una variedad de productos y comidas

Comparación de compartimientos calentados



Los compartimientos calentados Hatco contienen productos a temperaturas significativamente más altas, asegurando la mayor seguridad de la comida y logrando tiempos más prolongados de conservación que los modelos de la competencia

Los desagües más grandes (50% más grandes que la competencia) aseguran una limpieza fácil

El diseño de trama plana exclusivo asegura que las bandejas queden al ras

Las soldaduras doradas, más fuertes, eliminan puntos débiles y corrosión

Las cavidades bien aisladas aseguran la eficiencia energética

Los controles presentan conductores y capilares estándar de 6 pies para asegurar una instalación conveniente y fácil de los controles

El elemento calentador de larga vida exclusivo genera calor parejo, constante para mantener toda la bandeja de comida a temperaturas óptimas para servir por períodos más largos de tiempo

Hay desagües múltiples o individuales disponibles en configuraciones modulares/múltiples, con o sin la conveniente función de llenado automático

Los controles termostáticos leen la temperatura real del compartimiento, y regulan la salida de calor para mantener temperaturas constantes

Diseño fácil para dar servicio que acelera el reemplazo de elementos, en el remoto caso de que fallen

HWPB

COMPARTIMIENTOS CALENTADOS MODULARES/MÚLTIPLES INCORPORADOS – MODELOS UL

Es **FÁCIL** obtener un aspecto simplificado

Las unidades modulares/múltiples son unidades de tamaño completo que se agrupan juntas de manera modular para dar a los clientes una mesa de vapor completa contenida dentro de un equipo para ofrecer un aspecto limpio e integrado. Seleccione la configuración que más le convenga.

Siendo la opción fácil para dar un aspecto personalizado, los compartimientos calentados Hatco ofrecen:

FLEXIBILIDAD:

Compartimientos de tamaño completo, aislados, disponibles en configuraciones de 1 a 5 unidades, permitiéndole elegir la disposición que más le acomode

CONTROL DE TEMPERATURA:

Controles termostáticos individuales para cada compartimiento aportan lo mejor en cuanto a regulación de temperatura

CONVENIENCIA:

El portacables de 6 pies (1829 mm) viene estándar para colocar convenientemente los controles donde los desea

LIMPIEZA RÁPIDA:

Vacíe todos los compartimientos rápida y fácilmente con una opción de desagüe múltiple o utilice modelos con desagües individuales de compartimientos

FÁCIL DE USAR:

La opción de llenado automático llena y reabastece de agua sin que el usuario deba hacer mantenimiento ni intervenir



Tome el control de cada bandeja calentada

Las unidades de uno, dos y tres compartimientos tienen una sola caja de control y bisel que alberga hasta tres controles termostáticos – uno para cada compartimiento. Las unidades de cuatro y cinco compartimientos tienen dos cajas de control, y cada una alberga dos o tres controles según se necesite. Al proporcionar un control separado para cada compartimiento calentado, es fácil regular la temperatura de cada oferta de comida.

Disponible con varias opciones

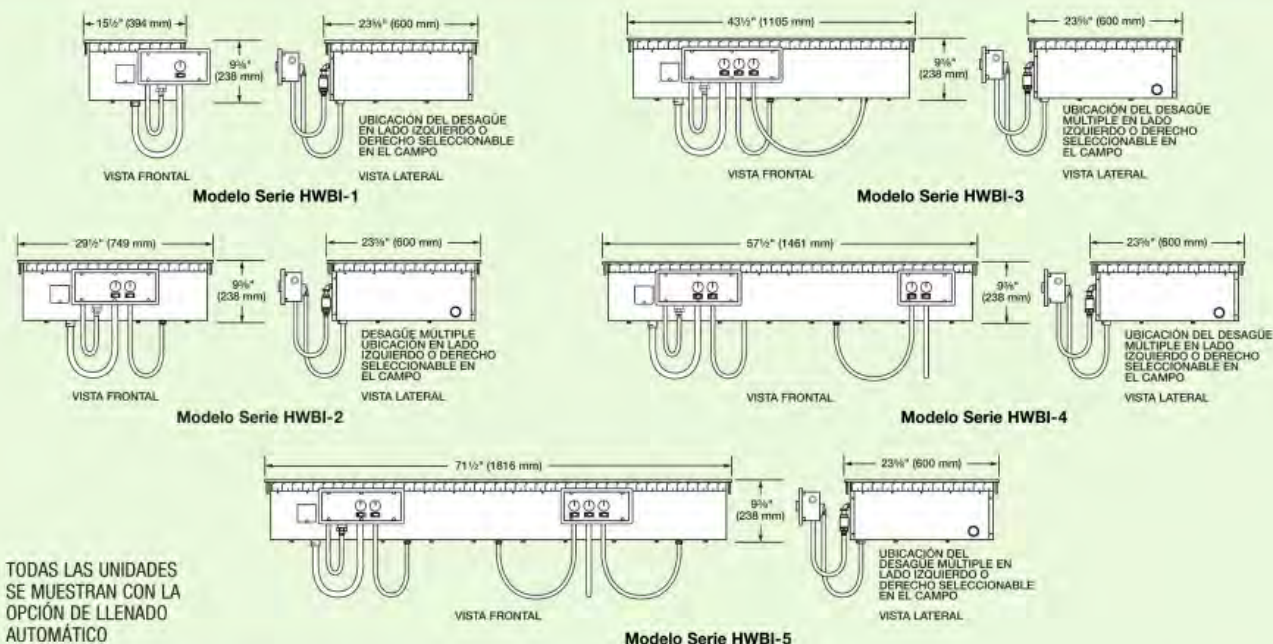
- Montaje superior, con elementos a su elección como:
 - Herraje EZ Locking
 - Herraje EZ Locking con pernos
 - Herraje EZ Locking con agujeros en la superficie, para dar flexibilidad de instalación
- 120V (sólo serie HWBI-1), 208V o 240V
- Apagado individual para cada compartimiento

Aspecto elegante, acceso fácil de servicio

Desde arriba, el diseño modular permite que el compartimiento modular/múltiple parezca una sola unidad integrada. Desde abajo, se ven cubiertas separadas, con acceso fácil e independiente a cada una. Esto facilita la instalación y el servicio.



COMPARTIMENTOS CALENTADOS MODULARES/MÚLTIPLES INCORPORADOS – MODELOS UL



MODELOS RECTANGULARES MODULARES/MÚLTIPLES DE TAMAÑO COMPLETO CON MONTAJE SUPERIOR AISLADO – VARIOS ESTÁNDAR

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWBI-1	120		10.1	30 lbs. (14 kg)
HWBI-1D	208	1215	5.9	33 lbs. (15 kg)
HWBI-1DA	240		5.1	33 lbs. (15 kg)
HWBI-2				60 lbs. (27 kg)
HWBI-2D	208	2415	11.6	63 lbs. (29 kg)
HWBI-2DA	240		10.1	63 lbs. (29 kg)
HWBI-2M				60 lbs. (27 kg)
HWBI-2MA				60 lbs. (27 kg)
HWBI-3				90 lbs. (41 kg)
HWBI-3D	208	3615	17.4	93 lbs. (42 kg)
HWBI-3DA	240		15.1	93 lbs. (42 kg)
HWBI-3M				90 lbs. (41 kg)
HWBI-3MA				90 lbs. (41 kg)
HWBI-4				120 lbs. (54 kg)
HWBI-4D	208	4815	23.2	123 lbs. (56 kg)
HWBI-4DA	240		20.1	123 lbs. (56 kg)
HWBI-4M				120 lbs. (54 kg)
HWBI-4MA				120 lbs. (54 kg)
HWBI-5				150 lbs. (68 kg)
HWBI-5D	208	6015	28.9	153 lbs. (70 kg)
HWBI-5DA	240		25.1	153 lbs. (70 kg)
HWBI-5M				150 lbs. (68 kg)
HWBI-5MA				150 lbs. (68 kg)

* El número de modelo indica el número de bandejas de comida de tamaño completo que acepta.
 Si se agrega la letra "D" al número de modelo indica unidad con desagüe.
 Si se agrega la letra "A" al número de modelo indica unidad con llenado automático.
 Si se agrega la letra "M" al número de modelo indica unidad con múltiple.

DIMENSIONES DE CORTE DEL MOSTRADOR PARA COMPARTIMENTOS CALENTADOS MODULARES/MÚLTIPLES INCORPORADOS

Modelo	Ancho mínimo	Ancho máximo*	Profundidad mínima	Profundidad máxima*	Bajo el mostrador
HWBI-1	14 3/16" (360 mm)	14 5/16" (364 mm)	22 5/16" (567 mm)	22 7/16" (570 mm)	9 5/8" (245 mm)
HWBI-2	28 3/16" (716 mm)	28 5/16" (719 mm)	22 5/16" (567 mm)	22 7/16" (570 mm)	9 5/8" (245 mm)
HWBI-3	42 3/16" (1072 mm)	42 5/16" (1075 mm)	22 5/16" (567 mm)	22 7/16" (570 mm)	9 5/8" (245 mm)
HWBI-4	56 3/16" (1427 mm)	56 5/16" (1430 mm)	22 5/16" (567 mm)	22 7/16" (570 mm)	9 5/8" (245 mm)
HWBI-5	70 3/16" (1783 mm)	70 5/16" (1786 mm)	22 5/16" (567 mm)	22 7/16" (570 mm)	9 5/8" (245 mm)

* Agregue 1/4" (6 mm) a la anchura y profundidad máximas al usar el montaje EZ locking.

DIMENSIONES

Serie HWBI-1: 15 1/2" An x 23 5/8" P x 9 5/8" Al (394 x 600 x 245 mm).
Serie HWBI-2: 29 1/2" An x 23 5/8" P x 9 5/8" Al (749 x 600 x 245 mm).
Serie HWBI-3: 43 1/2" An x 23 5/8" P x 9 5/8" Al (1105 x 600 x 245 mm).
Serie HWBI-4: 57 1/2" An x 23 5/8" P x 9 5/8" Al (1461 x 600 x 245 mm).
Serie HWBI-5: 71 1/2" An x 23 5/8" P x 9 5/8" Al (1816 x 600 x 245 mm).

Paneles de control:

- 1 bandeja con llenado automático:** 11" An x 4" P x 5 1/2" Al (279 x 102 x 140 mm).
 Corte para el panel de control: 10 1/8" An x 4 3/4" Al (257 x 121 mm).
- 1 bandeja sin llenado automático:** 6 5/8" An x 4" P x 5 1/2" Al (168 x 102 x 140 mm).
 Corte para el panel de control: 5 3/4" An x 4 3/4" Al (146 x 121 mm).
- 2 bandejas con llenado automático:** 13 1/4" An x 4" P x 5 1/2" Al (337 x 102 x 140 mm).
 Corte para el panel de control: 12 3/8" An x 4 3/4" Al (314 x 121 mm).
- 2 bandejas sin llenado automático:** 8 7/8" An x 4" P x 5 1/2" Al (225 x 102 x 140 mm).
 Corte para el panel de control: 8" An x 4 3/4" Al (203 x 121 mm).
- 3 bandejas con llenado automático:** 15 1/2" An x 4" P x 5 1/2" Al (394 x 102 x 140 mm).
 Corte para el panel de control: 14 5/8" An x 4 3/4" Al (371 x 121 mm).
- 3 bandejas sin llenado automático:** 11 1/8" An x 4" P x 5 1/2" Al (283 x 102 x 140 mm).
 Corte para el panel de control: 10 1/4" An x 4 3/4" Al (260 x 121 mm).

VOLTAJE

120 (Sólo serie HWBI-1), 208 y 240 Voltios, monofásico.
 Hay voltajes de exportación disponibles.

OPCIONES (NO PARA ADAPTACIONES)

- Montaje con agujeros en superficie del mostrador (Incluye EZ Lock)
- Montaje con pernos en el mostrador (Incluye EZ Lock)

ACCESORIOS

- Barra de soporte de bandejas de 12" (305 mm) y 20" (508 mm)
- Adaptador para convertir calentador para contener dos insertos de 7 cuartos de galón (7 litros)
- Adaptador para convertir calentador para contener tres insertos de 4 cuartos de galón (4 litros)
- Bandejas de acero inoxidable para comida

COMPARTIMIENTOS CALENTADOS INCORPORADOS INDIVIDUALES AISLADOS – MODELOS UL



Es **FÁCIL** retener más tiempo el calor

¿Por qué elegir compartimientos calentados aislados Hatco? Su construcción totalmente aislada retiene mejor el calor, distribuyéndolo de manera más uniforme para mantener la comida caliente y fresca.

COMPARTIMIENTOS CALENTADOS AISLADOS:

- Disponibles en tamaño completo
- Configuraciones con montaje superior o inferior
- Opción de vatiaje – bajo, medio o alto
- Con o sin desagüe

Opciones de montaje



Compartimiento calentado con montaje superior



Compartimiento calentado con montaje inferior



Los modelos Hatco son totalmente aislados, en ambos lados y por debajo

Esta atención a la calidad aporta:

- Precalentamiento más rápido
- Mejor retención del calor y recuperación más rápida
- Mejor eficiencia energética
- Rendimiento sólido incluso cerca de las superficies refrigeradas
- Mantiene el calor adentro de la cavidad del compartimiento, asegurando superficies circundantes más frías para la seguridad del cliente

Fácil acceso de servicio



Es fácil acceder a los elementos calentadores, si alguna vez llegara a ser necesario cambiarlos

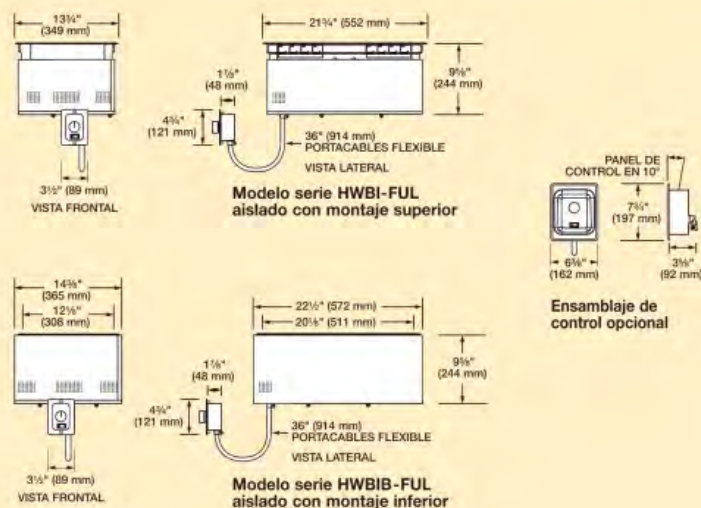
ES FÁCIL elegir el control y el montaje ideales

El ensamblaje de control estándar compacto viene en tres opciones de montaje:

- Compacto con montaje frontal y bisel (abajo a la izquierda)
- Compacto con montaje frontal sin bisel
- Compacto con montaje posterior sin bisel
- Ensamblaje de control con montaje frontal opcional empotrado, con vista angular para facilitar la legibilidad (abajo a la derecha)



COMPARTIMIENTOS CALENTADOS INCORPORADOS INDIVIDUALES AISLADOS – MODELOS UL



MODELOS RECTANGULARES AISLADOS DE TAMAÑO COMPLETO – VATIAJE BAJO

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWBI-FUL	120	750	6.3	27 lbs. (12 kg)
HWBI-FULD	120	750	6.3	30 lbs. (14 kg)
HWBIB-FUL	120	750	6.3	30 lbs. (14 kg)
HWBIB-FULD	120	750	6.3	33 lbs. (15 kg)

MODELOS RECTANGULARES AISLADOS DE TAMAÑO COMPLETO – VATIAJE ESTÁNDAR

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWBI-FUL	120	1200	10.0	27 lbs. (12 kg)
HWBI-FULD	208		5.8	30 lbs. (14 kg)
	240		5.0	
HWBIB-FUL	120	1200	10.0	30 lbs. (14 kg)
HWBIB-FULD	208		5.8	33 lbs. (15 kg)
	240		5.0	

MODELOS RECTANGULARES AISLADOS DE TAMAÑO COMPLETO – VATIAJE ALTO

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWBHI-FUL	120	1650	13.8	27 lbs. (12 kg)
HWBHI-FULD	208		7.9	30 lbs. (14 kg)
	240		6.9	
HWBIB-FUL	120	1650	13.8	30 lbs. (14 kg)
HWBIB-FULD	208		7.9	33 lbs. (15 kg)
	240		6.9	

* Si se agrega la letra "D" al número de modelo indica unidad con desagüe.

Si se agrega la letra "I" al número de modelo indica unidad aislada.

Si se agrega la letra "B" al número de modelo indica unidad con montaje inferior.

DIMENSIONES DE CORTE DEL MOSTRADOR PARA COMPARTIMIENTOS CALENTADOS INCORPORADOS

Modelo*	Ancho mínimo	Ancho máximo	Profundidad mínima	Profundidad máxima	Bajo el mostrador
HWBI-FUL	12 3/4" (324 mm)	12 15/16" (329 mm)	20 3/4" (527 mm)	20 15/16" (532 mm)	8 5/8" (219 mm)
HWBI-FUL*	14" (356 mm)	14 1/4" (362 mm)	22" (559 mm)	22 1/4" (565 mm)	8 5/8" (219 mm)

* Para obtener información de montaje del HWBIB-FUL, vea Dimensiones.

* Indica las dimensiones de corte para una superficie de mostrador combustible.

DIMENSIONES

Modelo serie HWBI-FUL aislado con montaje superior:

13 3/4" An x 21 3/4" P x 9 5/8" Al (349 x 552 x 244 mm).

Modelo serie HWBIB-FUL aislado con montaje inferior:

14 3/8" An x 22 1/2" P x 9 5/8" Al (365 x 572 x 244 mm).

Abertura del mostrador: 12 1/32" An x 20 1/32" P x 9 5/8" superficie bajo el mostrador (306 x 509 x 244 mm) (debe ser con brida).

Panel de control: 3 1/2" An x 1 7/8" P x 4 3/4" Al (89 x 48 x 121 mm).

Corte para el panel de control – Montaje frontal: 3 1/4" An x 3 3/4" Al (83 x 95 mm).

Corte para el panel de control – Montaje posterior: 2 1/8" An x 3 3/8" Al (54 x 86 mm).

Panel de control opcional: 6 3/8" An x 3 3/8" P x 7 3/4" Al (162 x 92 x 197 mm).

Corte del panel de control opcional: 5 7/8" An x 6 3/8" Al (149 x 162 mm).

VOLTAJE

120, 208 y 240 Voltios, monofásico. Hay voltajes de exportación disponibles.

OPCIONES (NO PARA ADAPTACIONES)

- Cable conductor de alta temperatura adicional (sólo cable conductor – no se incluye portacables) (Se envían los modelos con cable conductor de 1' (305 mm) – sin portacables)
- Termostato con capilar de 6 pies (1829 mm)

ACCESORIOS

- Paquete de montaje para mostradores combustibles
- Adaptador para convertir calentador para contener dos insertos de 7 cuartos de galón (7 litros) (sólo modelo serie HWB-FUL)
- Adaptador para convertir calentador para contener tres insertos de 4 cuartos de galón (4 litros) (sólo modelo serie HWB-FUL)
- Barra de soporte de bandejas de 12" (305 mm) y 20" (508 mm)
- Bandejas de acero inoxidable para comida

COMPARTIMIENTOS CALENTADOS INCORPORADOS INDIVIDUALES – MODELOS UL

Es **FÁCIL** seleccionar una configuración perfecta

Nuestras unidades estándar le ofrecen la flexibilidad y calidad que necesita para crear la mesa de vapor de sus sueños. Con muchas opciones – y numerosas posibilidades – la estrategia de Hatco en cuanto a compartimientos calentados no tiene nada de estándar.

UNA COMPLETA GAMA DE OPCIONES:

- Compartimientos rectangulares de tamaño completo y 4/3
- Compartimientos redondos de 7 y 11 cuartos de galón
- Operación seca o mojada
- Vatiaje bajo, estándar y alto
- Paquetes de montaje también disponibles para mostradores combustibles



Controles de termostato superiores

Dada su administración superior de temperatura, los controles termostáticos son estándar de Hatco. Aunque los controles infinitos generan calor sin importar la temperatura real del compartimiento calentado, los controles termostáticos efectivamente leen la temperatura del compartimiento y añaden calor sólo cuando sea necesario. Esto significa más calor preciso y ahorro de energía. Además, los controles de Hatco presentan un interruptor separado de encendido/apagado, el cual permite fácilmente mantener los ajustes del día anterior de tal modo que haya menos variación entre distintos integrantes del personal.

- Los controles estándar compactos tienen una protección de cable y un bisel pequeño
- El control opcional empotrado ofrece ángulo de 10° para facilitar la legibilidad

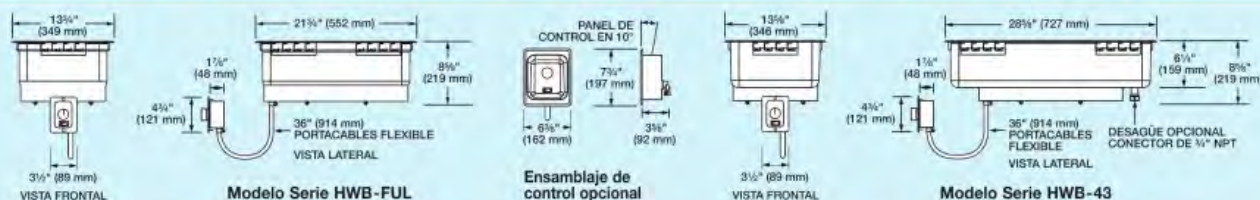


Fácil acceso de servicio



Elementos calentadores y termostato de acceso rápido, para facilitar el servicio

COMPARTIMIENTOS CALENTADOS INCORPORADOS INDIVIDUALES – MODELOS UL



MODELOS RECTANGULARES DE TAMAÑO COMPLETO – VATIAJE BAJO

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWBL-FUL	120	750	6.3	21 lbs. (10 kg)
HWBL-FULD				24 lbs. (11 kg)

MODELOS RECTANGULARES DE TAMAÑO COMPLETO – VATIAJE ESTÁNDAR

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWB-FUL	120		10.0	21 lbs. (10 kg)
HWB-FULD	208	1200	5.8	24 lbs. (11 kg)
	240		5.0	

MODELOS RECTANGULARES DE TAMAÑO COMPLETO – VATIAJE ALTO

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWBH-FUL	120		13.8	21 lbs. (10 kg)
HWBH-FULD	208	1650	7.9	24 lbs. (11 kg)
	240		6.9	

* Si se agrega la letra "D" al número de modelo indica unidad con desagüe.

MODELOS RECTANGULARES DE TAMAÑO 4/3 – VATIAJE BAJO

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWBL-43	120	750	6.3	30 lbs. (14 kg)
HWBL-43D				33 lbs. (15 kg)

MODELOS RECTANGULARES DE TAMAÑO 4/3 – VATIAJE ESTÁNDAR

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWB-43	120		10.0	30 lbs. (14 kg)
HWB-43D	208	1200	5.8	33 lbs. (15 kg)
	240		5.0	

MODELOS RECTANGULARES DE TAMAÑO 4/3 – VATIAJE ALTO

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWBH-43	120		13.8	30 lbs. (14 kg)
HWBH-43D	208	1650	7.9	33 lbs. (15 kg)
	240		6.9	

* Si se agrega la letra "D" al número de modelo indica unidad con desagüe.

DIMENSIONES

Serie HWB-FUL: 13 $\frac{3}{4}$ " An x 21 $\frac{3}{4}$ " P x 8 $\frac{5}{8}$ " Al (349 x 552 x 219 mm).

Serie HWB-43: 13 $\frac{3}{8}$ " An x 28 $\frac{5}{8}$ " P x 8 $\frac{5}{8}$ " Al (346 x 727 x 219 mm).

Serie HWB-7QT: 10 $\frac{3}{8}$ " Diámetro x 8 $\frac{5}{8}$ " Al (264 x 213 mm).

Serie HWB-11QT: 12 $\frac{1}{4}$ " Diámetro x 8 $\frac{5}{8}$ " Al (311 x 213 mm).

Panel de control: 3 $\frac{1}{2}$ " An x 1 $\frac{7}{8}$ " P x 4 $\frac{3}{4}$ " Al (89 x 48 x 121 mm).

Corte para el panel de control – Montaje frontal: 3 $\frac{1}{4}$ " An x 3 $\frac{3}{4}$ " Al (83 x 95 mm).

Corte para el panel de control – Montaje posterior: 2 $\frac{1}{8}$ " An x 3 $\frac{3}{8}$ " Al (54 x 86 mm).

Panel de control opcional: 6 $\frac{3}{8}$ " An x 3 $\frac{5}{8}$ " P x 7 $\frac{3}{4}$ " Al (162 x 92 x 197 mm).

Corte del panel de control opcional: 5 $\frac{7}{8}$ " An x 6 $\frac{3}{8}$ " Al (149 x 162 mm).

VOLTAJE

120, 208 y 240 Voltios, monofásico. Hay voltajes de exportación disponibles.

OPCIONES (NO PARA ADAPTACIONES)

- Cable conductor de alta temperatura adicional (sólo cable conductor – no se incluye portacables) (Se envían los modelos con cable conductor de 1' (305 mm) – sin portacables)
- Termostato con capilar de 6 pies (1829 mm)

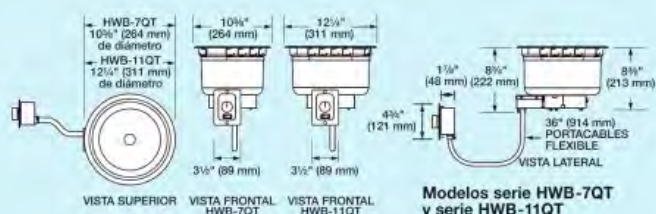
ACCESORIOS

- Paquete de montaje para mostradores combustibles
- Adaptador para convertir calentador para contener dos insertos de 7 cuartos de galón (7 litros) (sólo modelo serie HWB-FUL)
- Adaptador para convertir calentador para contener tres insertos de 4 cuartos de galón (4 litros) (sólo modelo serie HWB-FUL)
- Adaptador para convertir calentador para contener dos insertos de 11 cuartos de galón (10 litros) (sólo modelo serie HWB-43)
- Barra de soporte de bandejas de 12" (305 mm) y 20" (508 mm)
- Bandejas de acero inoxidable para comida
- Bandejas redondas con tapas con muesca

DIMENSIONES DE CORTE DEL MOSTRADOR PARA COMPARTIMIENTOS CALENTADOS INCORPORADOS

Modelo	Ancho mínimo	Ancho máximo	Profundidad mínima	Profundidad máxima	Bajo el mostrador
HWB-FUL	12 $\frac{5}{8}$ " (321 mm)	12 $\frac{1}{2}$ " (318 mm)	20 $\frac{3}{8}$ " (524 mm)	20 $\frac{1}{2}$ " (521 mm)	8 $\frac{5}{8}$ " (219 mm)
HWB-FUL*	14" (356 mm)	14 $\frac{1}{4}$ " (362 mm)	22" (559 mm)	22 $\frac{1}{4}$ " (565 mm)	8 $\frac{5}{8}$ " (219 mm)
HWB-43	12 $\frac{1}{2}$ " (318 mm)	12 $\frac{1}{2}$ " (318 mm)	27 $\frac{1}{2}$ " (703 mm)	28" (711 mm)	8 $\frac{5}{8}$ " (219 mm)
HWB-43*	14" (356 mm)	14 $\frac{1}{4}$ " (362 mm)	29" (737 mm)	29 $\frac{1}{4}$ " (743 mm)	8 $\frac{5}{8}$ " (219 mm)
HWB-7QT	Ø 9 $\frac{1}{8}$ " (232 mm)	Ø 9 $\frac{1}{8}$ " (232 mm)	—	—	8 $\frac{3}{4}$ " (222 mm)
HWB-7QT*	11" (279 mm)	11 $\frac{1}{4}$ " (286 mm)	11" (279 mm)	11 $\frac{1}{4}$ " (286 mm)	8 $\frac{3}{4}$ " (222 mm)
HWB-11QT	Ø 11" (279 mm)	Ø 11 $\frac{3}{8}$ " (289 mm)	—	—	8 $\frac{3}{4}$ " (222 mm)
HWB-11QT*	13" (330 mm)	13 $\frac{1}{4}$ " (337 mm)	13" (330 mm)	13 $\frac{1}{4}$ " (337 mm)	8 $\frac{3}{4}$ " (222 mm)

* Indica las dimensiones de corte para una superficie de mostrador combustible.



MODELOS REDONDOS DE 7 CUARTOS DE GALÓN (7 LITROS) – VATIAJE ESTÁNDAR

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWB-7QT	120	500	4.2	10 lbs. (5 kg)
HWB-7QTD	208	536	2.6	13 lbs. (6 kg)
	240	600	2.5	

MODELOS REDONDOS DE 7 CUARTOS DE GALÓN (7 LITROS) – VATIAJE ALTO

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWBH-7QT	120	800	6.7	10 lbs. (5 kg)
HWBH-7QTD	208	715	3.4	13 lbs. (6 kg)
	240	800	3.3	

MODELOS REDONDOS DE 11 CUARTOS DE GALÓN (10 LITROS) – VATIAJE ESTÁNDAR

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWB-11QT	120	500	4.2	11 lbs. (5 kg)
HWB-11QTD	208	536	2.6	14 lbs. (6 kg)
	240	600	2.5	

MODELOS REDONDOS DE 11 CUARTOS DE GALÓN (10 LITROS) – VATIAJE ALTO

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWBH-11QT	120	800	6.7	11 lbs. (5 kg)
HWBH-11QTD	208	715	3.4	14 lbs. (6 kg)
	240	800	3.3	

* Si se agrega la letra "D" al número de modelo indica unidad con desagüe.



Es **FÁCIL** ahorrar con los compartimientos calentados UR

Las unidades UR se reconocen como poseedoras de componentes de Underwriters Laboratories. Los fabricantes que ensamblen sus propias mesas de vapor, reciben las ventajas de los modelos UL con componentes reconocidos por UL – sin el costo. Son más económicos: no tienen portacables para proteger cables, ni un alojamiento para aislar los controles – la mayoría de los fabricantes aportan estos.

COMPARTIMIENTOS CALENTADOS HATCO UR:

- Compartimientos rectangulares de tamaño completo y 4/3
- Compartimientos redondos de 7 y 11 cuartos de galón
- Operación seca o mojada
- Con o sin desagüe



ES FÁCIL obtener lo que desea

Al pedir un modelo UR, especifique si desea un control infinito o termostático:

- Los controles termostáticos presentan un interruptor de encendido-apagado con luz
- Los controles infinitos se ofrecen a pedido



Fácil acceso de servicio



Fáciles de instalar y fáciles de dar servicio, con acceso inmediato a los elementos calentadores y termostatos

COMPARTIMIENTOS CALENTADOS INCORPORADOS INDIVIDUALES – MODELOS UR

MODELOS RECTANGULARES DE TAMAÑO COMPLETO – VATIAJE BAJO

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWBLRT-FUL HWBLRT-FULD	120	750	6.3	18 lbs. (8 kg) 21 lbs. (10 kg)
HWBLRN-FUL HWBLRN-FULD	120	750	6.3	18 lbs. (8 kg) 21 lbs. (10 kg)
HWBLIRT-FUL HWBLIRT-FULD	120	750	6.3	24 lbs. (11 kg) 27 lbs. (12 kg)
HWBLIBRT-FUL HWBLIBRT-FULD	120	750	6.3	27 lbs. (12 kg) 30 lbs. (14 kg)

MODELOS RECTANGULARES DE TAMAÑO COMPLETO – VATIAJE ESTÁNDAR

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWBRT-FUL HWBRT-FULD	120 208 240	1200	10.0 5.8 5.0	18 lbs. (8 kg) 21 lbs. (10 kg)
HWBRN-FUL HWBRN-FULD	120 208 240	1200	10.0 5.8 5.0	18 lbs. (8 kg) 21 lbs. (10 kg)
HWBIRT-FUL HWBIRT-FULD	120 208 240	1200	10.0 5.8 5.0	24 lbs. (11 kg) 27 lbs. (12 kg)
HWBIBRT-FUL HWBIBRT-FULD	120 208 240	1200	10.0 5.8 5.0	27 lbs. (12 kg) 30 lbs. (14 kg)

MODELOS RECTANGULARES DE TAMAÑO COMPLETO – VATIAJE ALTO

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWBHRT-FUL HWBHRT-FULD	120 208 240	1650	13.8 7.9 6.9	18 lbs. (8 kg) 21 lbs. (10 kg)
HWBHRN-FUL HWBHRN-FULD	208 240	1650	7.9 6.9	18 lbs. (8 kg) 21 lbs. (10 kg)
HWBHIRT-FUL HWBHIRT-FULD	120 208 240	1650	13.8 7.9 6.9	24 lbs. (11 kg) 27 lbs. (12 kg)
HWBHIBRT-FUL HWBHIBRT-FULD	120 208 240	1650	13.8 7.9 6.9	27 lbs. (12 kg) 30 lbs. (14 kg)

MODELOS RECTANGULARES DE TAMAÑO 4/3 – VATIAJE BAJO

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWBLRT-43 HWBLRT-43D	120	750	6.3	27 lbs. (12 kg) 30 lbs. (14 kg)
HWBLRN-43 HWBLRN-43D	120	750	6.3	27 lbs. (12 kg) 30 lbs. (14 kg)

MODELOS RECTANGULARES DE TAMAÑO 4/3 – VATIAJE ESTÁNDAR

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWBRT-43 HWBRT-43D	120 208 240	1200	10.0 5.8 5.0	27 lbs. (12 kg) 30 lbs. (14 kg)
HWBRN-43 HWBRN-43D	120 208 240	1200	10.0 5.8 5.0	27 lbs. (12 kg) 30 lbs. (14 kg)

DIMENSIONES

Modelo serie HWBI-FUL aislado con montaje superior:
13¾"An x 21¾"P x 9½"Al (349 x 552 x 244 mm).

Modelo serie HWBIB-FUL aislado con montaje inferior:
14¾"An x 22½"P x 9½"Al (365 x 572 x 244 mm).

Abertura del mostrador: 12½"An x 20½"P x 9½" superficie bajo el mostrador (306 x 509 x 244 mm) (debe ser con brida).

Serie HWB-FUL: 13¾"An x 21¾"P x 8½"Al (349 x 552 x 219 mm).

Serie HWB-43: 13¾"An x 28½"P x 8½"Al (346 x 727 x 219 mm).

Serie HWB-7QT: 10¾" Diámetro x 8½"Al (264 x 213 mm).

Serie HWB-11QT: 12¼" Diámetro x 8½"Al (311 x 213 mm).

Panel de control: 2½"An x 3"P x 3¾"Al (67 x 76 x 98 mm).

Corte para el panel de control: 2½"An x 3¾"Al (54 x 86 mm).

VOLTAJE

120, 208 y 240 Voltios, monofásico. Hay voltajes de exportación disponibles.

MODELOS RECTANGULARES DE TAMAÑO 4/3 – VATIAJE ALTO

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWBHRT-43 HWBHRT-43D	120 208 240	1650	13.8 7.9 6.9	27 lbs. (12 kg) 30 lbs. (14 kg)
HWBHRN-43 HWBHRN-43D	208 240	1650	7.9 6.9	27 lbs. (12 kg) 30 lbs. (14 kg)

MODELOS REDONDOS DE 7 CUARTOS DE GALÓN (7 LITROS) – VATIAJE ESTÁNDAR

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWBRT-7QT HWBRT-7QTD	120 208 240	500 536 600	4.2 2.6 2.5	7 lbs. (3 kg) 10 lbs. (5 kg)
HWBRN-7QT HWBRN-7QTD	120 208 240	500 536 600	4.2 2.6 2.5	7 lbs. (3 kg) 10 lbs. (5 kg)

MODELOS REDONDOS DE 7 CUARTOS DE GALÓN (7 LITROS) – VATIAJE ALTO

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWBHRT-7QT HWBHRT-7QTD	120 208 240	800 715 800	6.7 3.4 3.3	7 lbs. (3 kg) 10 lbs. (5 kg)
HWBHRN-7QT HWBHRN-7QTD	120 208 240	800 715 800	6.7 3.4 3.3	7 lbs. (3 kg) 10 lbs. (5 kg)

MODELOS REDONDOS DE 11 CUARTOS DE GALÓN (10 LITROS) – VATIAJE ESTÁNDAR

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWBRT-11QT HWBRT-11QTD	120 208 240	500 536 600	4.2 2.6 2.5	8 lbs. (4 kg) 11 lbs. (5 kg)
HWBRN-11QT HWBRN-11QTD	120 208 240	500 536 600	4.2 2.6 2.5	8 lbs. (4 kg) 11 lbs. (5 kg)

MODELOS REDONDOS DE 11 CUARTOS DE GALÓN (10 LITROS) – VATIAJE ALTO

Modelo*	Voltios	Vatios	Amps.	Peso de envío
HWBHRT-11QT HWBHRT-11QTD	120 208 240	800 715 800	6.7 3.4 3.3	8 lbs. (4 kg) 11 lbs. (5 kg)
HWBHRN-11QT HWBHRN-11QTD	120 208 240	800 715 800	6.7 3.4 3.3	8 lbs. (4 kg) 11 lbs. (5 kg)

* Si se agrega la letra "D" al número de modelo indica unidad con desahúe.

Si se agrega la letra "I" al número de modelo indica unidad aislada con montaje superior.

Si se agrega la letra "B" al número de modelo indica unidad con montaje inferior.

* Si se agrega la letra "RN" al número de modelo indica unidad con control de interruptor, luz piloto y conductores de 3 pies (914 mm). Hay conductores adicionales disponibles en incrementos de 1 pie (305 mm).

* Si se agrega la letra "RT" al número de modelo indica unidad con control de termostato, interruptor basculante iluminado y conductores de 3 ó 6 pies (914 ó 1829 mm).

OPCIONES (NO PARA ADAPTACIONES) – SÓLO MODELOS UR

- Cable conductor de alta temperatura adicional (sólo cable conductor – no se incluye portacables) (Se envían los modelos UR con cable conductor de 3 pies (914 mm) – sin portacables)
- Termostato con capilar de 6 pies (1829 mm) Capilar para modelos "RT" (Sólo termostato – no se incluye portacables)

ACCESORIOS

- Paquete de montaje para mostradores combustibles
- Adaptador para convertir calentador para contener dos insertos de 7 cuartos de galón (7 litros) (sólo modelo serie HWB-FUL)
- Adaptador para convertir calentador para contener tres insertos de 4 cuartos de galón (4 litros) (sólo modelo serie HWB-FUL)
- Adaptador para convertir calentador para contener dos insertos de 11 cuartos de galón (10 litros) (sólo modelo serie HWB-43)
- Barra de soporte de bandejas de 12" (305 mm) y 20" (508 mm)
- Bandejas de acero inoxidable para comida
- Bandejas redondas con tapas con muesca

Es **FÁCIL** personalizar su pedido de Hatco

¿Busca algo que no ha visto aquí? Simplemente pregunte. Hatco se enorgullece de ayudar a los clientes a satisfacer sus necesidades especiales. Aquí tiene sólo algunas opciones que pueden aumentar la flexibilidad de sus compartimientos calentados Hatco.

OPCIONES SIMPLES APORTAN CAPACIDADES ADICIONALES:

- Ponga los controles donde los quiera: Capilar de 6 pies (1829 mm) permite una flexibilidad extrema en la colocación de controles
- Duplique o cuadruplique sus ofertas: Soportes de bandejas de 12" (305 mm) y 20" (508 mm) permiten colocar dos bandejas de medio tamaño o cuatro de cuarto de tamaño en el mismo compartimiento
- Funciona con el material que tiene el aspecto correcto para usted: Hatco ofrece un paquete especial de montaje para mostradores combustibles
- Añada más flexibilidad: Monte un calentador de comida Hatco sobre sus compartimientos calentados para agregar más capacidades

¿Necesita adaptar controles?

Es fácil con Hatco. Aunque los controles de Hatco son más compactos que otros modelos en el mercado, ofrecemos un paquete adaptador de controles para permitir un ajuste seguro. Estos paquetes incluyen un bisel más grande que encaja en la abertura que usaba el control anterior.



Nothing less than the best.™

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Impreso en EE.UU.

Instrucciones para hacer pedidos Compartimientos Hatco calentados modulares/múltiples

Especifique lo siguiente con cada pedido:

- 1. Voltaje deseado:** 120 (sólo serie HBWI-1), 208 ó 240V
- 2. Número de compartimientos calentados modulares/múltiples requerido:** 1, 2, 3, 4 ó 5 bandejas
NOTA: Las unidades modulares/múltiples sólo se ofrecen como rectangulares, de tamaño completo (12" x 20" (305 x 508 mm))
- 3. Seco o mojado** (con o sin desagüe)
A. Opciones de desagüe:
I. Desagüe de compartimiento estándar individual
II. Desagüe múltiple (disponible sólo en modelos HWBI-2, -3, -4, -5)
B. Con o sin llenado automático
- 4. Con aislamiento** (Todas las unidades modulares/múltiples tienen aislamiento completo y montaje superior)
- 5. Estilo de montaje** (Todas las unidades modulares/múltiples tienen sólo montaje superior):
A. Herraje EZ Locking
B. Herraje EZ Locking con perno
C. Herraje EZ Locking con agujeros superficiales
- 6. Agencia:**
A. UL
B. Marca CE

Compartimientos calentados empotrados individuales Hatco

Especifique lo siguiente con cada pedido:

- 1. Voltaje deseado:** 120, 208 ó 240V
- 2. Tamaño de base del compartimiento calentado:**
A. Rectangular: Completo 12" x 20" (305 x 508 mm) o 4/3 12" x 27" (305 x 686 mm)
B. Redondo: 7 cuartos de galón o 11 cuarto de galón (7 y 10 litros)
- 3. Seco o mojado** (con o sin desagüe)
- 4. Con o sin aislamiento**
NOTA: Sólo unidades de tamaño completo rectangular con aislamiento
- 5. Estilo de montaje:**
A. Montaje superior
B. Montaje inferior (sólo unidades de tamaño completo rectangular)
- 6. Vatiage:**
A. Altos vatios
B. Vatios estándar
C. Bajos vatios
NOTA: Sólo se ofrecen compartimientos calentados redondos en configuraciones estándar y de altos vatios
- 7. Agencia:**
A. UL
B. UR (Reconocido por UL – portables y alojamiento de control desmontados)
C. Marca CE (disponible sólo en unidades estándar y de altos vatios)

Opciones para compartimientos calentados empotrados individuales

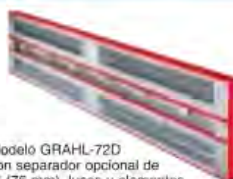
- 1. Caja de control:**
A. Control termostático montado al frente de perfil compacto con interruptor basculante iluminado de encendido/apagado y bisel decorativo
B. Control termostático montado al frente de perfil compacto con interruptor basculante iluminado de encendido/apagado sin bisel decorativo
C. Control termostático montado atrás de perfil compacto con interruptor basculante iluminado de encendido/apagado sin bisel decorativo
D. Control termostático empotrado montado al frente con interruptor basculante iluminado de encendido/apagado y una vista angular para facilitar la legibilidad
- 2. Tipo de control:**
A. Termostático
B. Infinito
NOTA: Los controles infinitos sólo están disponibles en unidades UR
- 3. Conductores** – Cables conductores de alta temperatura adicionales, por pie
- 4. Termostato con capilar de 6 pies (1829 mm)**

Accesorios para todos los compartimientos calentados

- 1. Paquetes de montaje** para mostradores combustibles (sólo unidades individual empotradas)
- 2. Barras de soporte para bandejas:**
A. 12" (305 mm)
B. 20" (508 mm)
- 3. Adaptadores** convertidores de unidades rectangulares para recibir bandejas redondas de 4, 7 y 11 cuartos de galón (4, 7 y 10 litros)
- 4. Bandejas de acero inoxidable:**
A. Tercio de tamaño 12¾"An x 6⅞"P x 2½"Al (324 x 175 x 64 mm)
B. Medio tamaño 12¾"An x 10⅞"P x 2½"Al (324 x 264 x 64 mm)
C. Tamaño completo a 2½" (64 mm) de profundidad 12¾"An x 20¾"P x 2½"Al (324 x 527 x 64 mm)
D. Tamaño completo a 4" (102 mm) de profundidad 12¾"An x 20¾"P x 4"Al (324 x 527 x 102 mm)
E. Tamaño completo a 6" (152 mm) de profundidad 12¾"An x 20¾"P x 6"Al (324 x 527 x 152 mm)

¿Necesita calor por arriba?

Hatco tiene calentadores de comida que realzan y protegen la comida dentro de sus compartimientos calentados. Elija una fuente de calor que se ajuste a su aplicación, así como protectores y luces para iluminar y realzar su presentación.



Modelo GRAHL-72D con separador opcional de 3" (76 mm), luces y elementos en tándem



Modelo GR2AH-24D con protectores opcionales



Modelo GR3L-33 con protectores accesorios

ES FÁCIL elegir compartimientos calentados Hatco

Hatco ofrece todo lo que necesita para crear el compartimiento calentado perfecto, cualquiera sea su aplicación. Desde configuraciones y tamaños reales de unidades, hasta opciones y accesorios, es **FÁCIL** construir su compartimiento calentado ideal con Hatco.

Visite www.hatcocorp.com o llame al 414.671.6350 para ver una lista completa de productos, dimensiones e información actualizada.



Formulario No. HWBB-0407SP ZC-GF



FLAV-R-FRESH® IMPULSE DISPLAY CABINETS

Models FDWDE-1, FDWDE-1X, FDWDE-2, FDWDE-2X

Hatco has a profitable way to create impulse food sales with the Flav-R-Fresh Holding and Display Cabinet. Controlled moisturized heat lets you display and hold hot foods longer using minimum counter space.

FLEXIBILITY

The Hatco Flav-R-Fresh has separate heat and humidity controls to keep crisp foods crisp and moist foods moist, not just for minutes but for hours. It holds everything from hot pretzels to 15" (381 mm) pizzas, croissants to bagels, and even hot dogs and meat pies.

Components, controls, and water reservoir are located at the top for easy access. A red light indicates a low water level and a green light shows the humidity cycle.

Models with two doors are available for pass-through convenience and a variety of merchandising racks help enhance food appeal.

The Hatco Flav-R-Fresh is ideal for restaurants, pizzerias, convenience stores, concession stands, snack bars, and kiosks.

QUALITY

The following features assure the finest performance for years to come:

- The new rounded Euro designed cabinet features tempered glass sides and door for full-view display.
- Shatter-resistant incandescent light enhances food appeal while safe-guarding food products from bulb breakage.
- Internal thermometer indicates cabinet temperature.
- Single- or double-door opening models provide fast access to food racks.
- Food decals and merchandising signs are available to help promote product.
- Available in six *Designer* colors: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green.



Model FDWDE-1 with rotating 4-tier rack and accessory pans



Model FDWDE-1X with stationary 4-shelf multi-purpose rack

Graphic Food Decals (Adhesive)



Hot Pizza

Hot Pretzels

Designed to attract attention and stimulate sales, Flav-R-Fresh offers a eye-catching food decals (Pizza, and Hot Pizza or Hot Pretzels in bright red with yellow letters)

METAL SHEATHED AIR HEATING ELEMENTS GUARANTEED AGAINST BURNOUT AND BREAKAGE FOR TWO YEARS.



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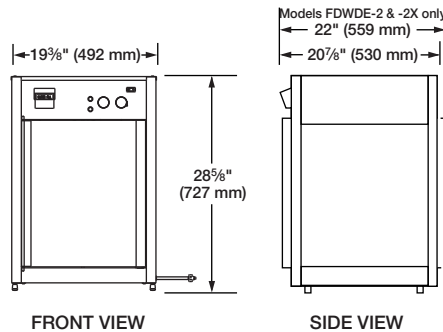
Form No. FDWDE Spec Sheet

Printed in U.S.A.
January 2008



FLAV-R-FRESH® IMPULSE DISPLAY CABINETS

Models FDWDE-1, FDWDE-1X, FDWDE-2, FDWDE-2X



FRONT VIEW

SIDE VIEW

SPECIFICATIONS

Model*	Type	Rack Style	Shipping Weight
FDWDE-1	1 Door	Circle Rack† with Rack Motor	80 lbs. (36 kg)
FDWDE-1X	1 Door	Multi-Purpose Rack without Rack Motor	82 lbs. (37 kg)
FDWDE-2	2 Doors	Circle Rack† with Rack Motor	86 lbs. (39 kg)
FDWDE-2X	2 Doors	Multi-Purpose Rack without Rack Motor	88 lbs. (40 kg)

* Models FDWDE-1 and FDWDE-2 include rack motor. Models with "X" designator do not have revolving display and are NOT available for retrofit.

† Pretzel Rack available in lieu of Circle Rack.

WATER QUALITY REQUIREMENTS

Water supply in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being used. Water containing over 3.0 GPG (.75 GPL) will decrease the efficiency and reduce the operating life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.

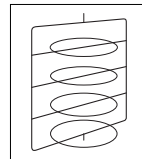
OPTIONS (NOT FOR RETROFIT)

- ☐ Designer Colors: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green
- ☐ Three Sided Sign Holder

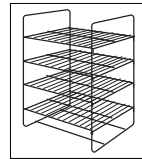
ACCESSORIES

- ☐ 4-Tier Circle Rack (Requires motorless rack coupling on -X models)
- ☐ 4-Shelf Multi-Purpose Rack (Each shelf 13 5/8"W x 12 5/8"D (346 x 321 mm))
- ☐ 4-Shelf Angle Rack (Each shelf 14"W x 14 1/2"D (356 x 368 mm))
- ☐ 3-Tier Pretzel Tree (Requires motorless rack coupling on -X models)
- ☐ Motorless Rack Coupling (For -X models only)
- ☐ 4" (102 mm) Adjustable Legs with Brackets
- ☐ Merchandising Display Sign Holder
- ☐ Graphic Adhesive Decals (3 per set)
 - Pizza Photo
 - Hot Pizza
 - Hot Pretzel

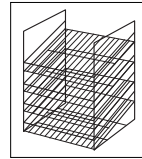
Display Rack Selection



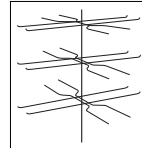
4-Tier Circle Rack
Model FDWD4TCR
 Rack Opening:
 3 1/4" (83 mm)
 Maximum
 15" (381 mm)
 diameter pans



4-Shelf Multi-Purpose Rack*
Model FDWD4SMP
 Rack Opening:
 3 1/2" (89 mm)



4-Shelf Angle Rack
Model FDWD4SAR
 Rack Opening:
 3 3/4" (95 mm)



3-Tier Pretzel Tree
Model FDWD3TPT
 Rack Opening:
 5 7/8" (149 mm)

* Accommodates half-size sheet pans (Not included).

PRODUCT SPECS

Impulse Display Cabinet

The humidity controlled Impulse Display Cabinet shall be a Flav-R-Fresh® Modelrated atvolts andwatts, as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

With 24/7 parts and service assistance (U.S. and Canada only), the cabinet shall havedoor(s), tempered glass sides,

stationary rack (or revolving display), and incandescent display light. It shall include a water reservoir, humidity selector switch, temperature selector dial, on-off switch, and indicating lights. A 6' (1829 mm) cord with plug shall be attached.

Accessories shall include merchandising racks, display sign(s), and food graphic decals.

HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. • (800) 558-0607 • (414) 671-6350
Fax (800) 543-7521 • Int'l. Fax (414) 671-3976 • www.hatcocorp.com • E-Mail: equipsales@hatcocorp.com



FRY STATIONS

[CHOICES]

...THROUGH CUSTOMERIZATION



Unique Needs, Exact Solutions.



*GRFSL-18 with
swing-away post mount,
cord with plug and
accessory food pan*



GRFF in optional Designer color



*UGFF in optional Designer
color and accessory fry ribbons*

FOODWARMERS – BUILT-IN OR ON THE GO

Hatco's impressive selection of foodwarming options for any situation, in any operation, extends beyond fried foods. Designed for use in work areas, pickup stations, or customer service points, Ultra-Glo® and Glo-Ray® foodwarmers are conveniently compact, either built-in or portable, and available in your choice of model and size to meet your every foodwarming need.

800.558.0607
www.hatcocorp.com



MPWS-36 with accessory plastic food pans, angled risers, fry pan and trivet



GRFHS-21 with optional right-hand cutout for fry basket and accessory fry ribbon



GRFHS-16

GRFHS-PT26 with accessory fry ribbon. Scoops are not included

CHOOSE QUALITY FRY-HOLDING TECHNOLOGY

Want to hold your fried foods, without cooking them or drying them out? Glo-Ray® heat technology from Hatco offers you the ability to keep your product at its optimum temperature, ready-to-serve. The ceramic element effectively heats and holds food longer – while still offering ample serving and working space. The GRFHS Series large capacity slotted holding bin prevents soggy product by allowing the heat to envelop your fried product. The accessory hardcoated fry ribbon effectively retains 15° to 20°F (8°-11°C) more of food temperature than the industry standard of stainless steel. And the portable unit works with standard 120 volt power (except MPWS which is 120/208V), so no installation is needed. Best of all, Hatco offers a range of styles and accessories to suit your operation. The Choice is Yours.

- Ceramic heating elements allow for ample space between warmer and food bin to empty baskets.
- Thermostatically-controlled heated base maintains uniform holding temperatures from below.
- Portable – plugs into standard 120V outlet (except MPWS which is 120/208V).
- Slotted holding bin prevents soggy product.



- Various hardcoated fry ribbons stage boxed or bagged products for quick-serve areas.
- Optional right- or left-hand cutout for easy fry basket access (GRFHS-21 model only).

5" Side-by-Side Bag Holder (GRFHS-21 only)

8 Pleat Hardcoated Fry Box Ribbon (GRFHS-PT26 only)

Sectional Divider (one standard with GRFHS-21 and GRFHS-PT26 only)

Slotted Holding Bin (GRFHS Series only)

9 Pleat Hardcoated Fry Box/Bag Combo Ribbon (GRFHS-PT26 only)

Scoop Holder (Standard on GRFHS-PT26 and GRFHS-PTT21) Scoop not included.

5" Piggy-Back Bag Holder (GRFHS-21 and GRFHS-PTT21 only)

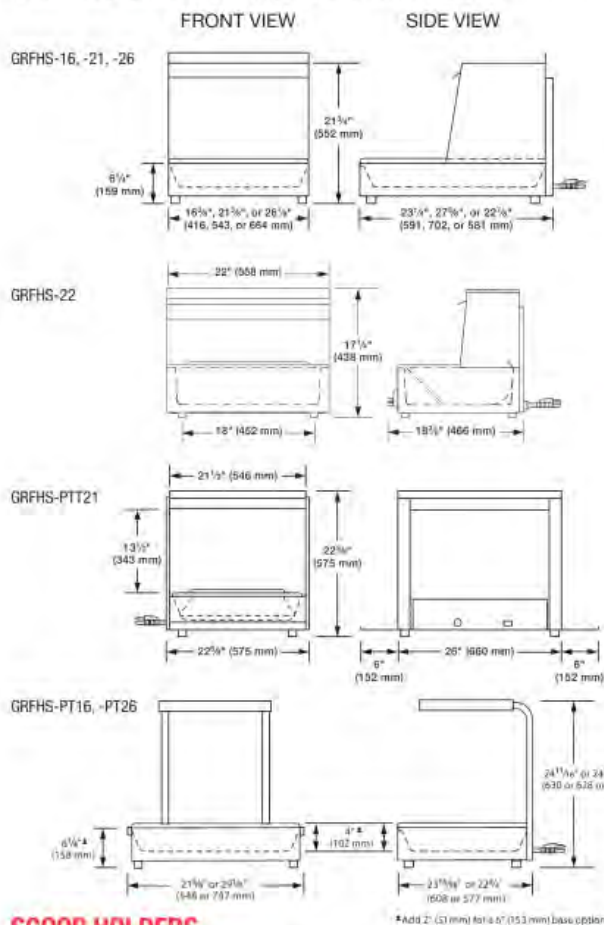
Unique Needs, Exact Solutions.

SPECIFICATIONS PLEASE REFERENCE PRODUCT SPECIFICATION SHEETS FOR INDIVIDUAL MODEL LISTINGS

GLO-RAY® FRY HOLDING STATIONS

GRFHS-16, GRFHS-21, GRFHS-PTT21, GRFHS-22, GRFHS-26, GRFHS-PT16 and GRFHS-PT26 Portable Fry Holding Stations

Ceramic elements direct radiant heat from above, while a pre-set thermostatically controlled heated base maintains a uniform holding temperature from below. A sectional divider permits holding of multiple products simultaneously. Available in 120 volts, single phase.



SCOOP HOLDERS



FHS-SH Scoop Holder
 (Standard on GRFHS-PT26 and GRFHS-PTT21. Scoop not included)

FRY RIBBONS

Fry Ribbon Accessories for Portable Fry Holding Stations

A variety of hardcoated fry ribbons are available as accessories to hold bagged and boxed food product within the various portable fry holding station models. The fry ribbons include the following:

- 4 Pleat Hardcoated Fry Box Ribbon (GRFHS-16 & -26)
- 5 Pleat Hardcoated Fry Bag Ribbon (GRFHS-16 & -26)
- 5 Pleat Hardcoated Fry Box Ribbon (GRFHS-21)
- 6 Pleat Hardcoated Fry Box/Bag Combo Ribbon (GRFHS-21)
- 7 Pleat Hardcoated Fry Bag Ribbon (GRFHS-21)
- 8 Pleat Hardcoated Fry Box Ribbon (GRFHS-PT26, -PTT21)
- 9 Pleat Hardcoated Fry Box/Bag Combo Ribbon (GRFHS-PT26, -PTT21)
- 10 Pleat Hardcoated Fry Bag Ribbon (GRFHS-PT26, -PTT21)

5 Pleat Fry Box Ribbon

6 Pleat Fry Box/Bag Combo Ribbon

7 Pleat Fry Bag Ribbon



Nothing less than the best.™

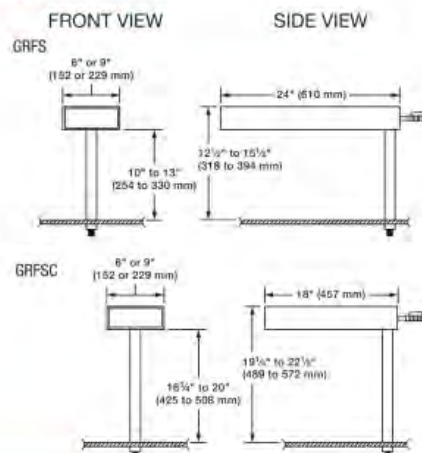
P.O. Box 340500
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GLO-RAY® FRY STATION WARMERS

GRFS and GRFSC Fry Station Warmers

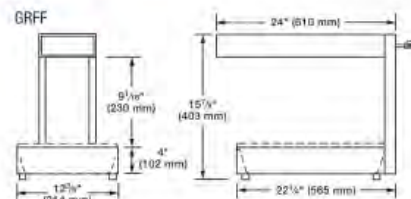
Features include a swing-away post mount, On/Off toggle switch, and attached cord with plug. GRFS models with metal sheathed heating elements are available with 10", 11", 12" or 13" (254, 279, 305, or 330 mm) clearance. GRFSC models with ceramic elements have 16 1/4", 18", or 20" (425, 457, or 508 mm) clearances. Available in 120 volts, single phase.



PORTABLE FOODWARMERS

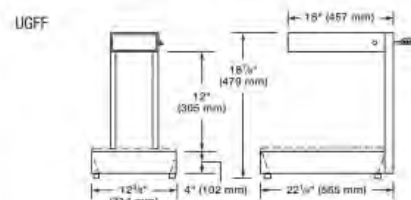
GRFF Glo-Ray® Portable Foodwarmers

A specially designed stand that keeps food holding pans off the work area and allows easy access from three sides. The air space between pan bottom and countertop serves as an effective insulation to prolong serving life. Available in 120 volts, single phase.



UGFF Ultra-Glo® Portable Foodwarmers

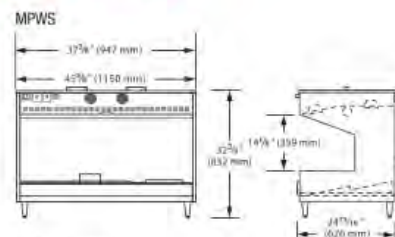
Perfect for fry stations, Ultra-Glo is designed with a greater distance between the heating element and the holding pan than the standard foodwarmer. The distance, combined with the compact element housing, makes it easier to access the product while maintaining proper food temperatures. The special ceramic element emits radiant heat that blankets the target surface and food product. Available in 120 volts, single phase.



MULTI-PRODUCT WARMING STATION

Multi-Product Warming Station

Hatco's Multi-Product Warming Station safely holds hot fried foods at optimum serving temperatures in kitchen work areas. The unit is designed for maximum durability and performance, with minimum maintenance. Available in 120/208 volts, single phase.



Unique Needs, Exact Solutions.

At Hatco we look, listen, and bring our full experience to your operation. "Customization" is our brand promise...providing you with foodservice innovations that build your profits. That's Hatco, and that's always good for business. **Contact us today for all of your foodservice equipment needs.**



Form No. FHSB-0408-WWSG
 May 2012

**PUT YOUR BEST FOOD
FORWARD WITH**



*Innovative Solutions in
Foodservice Equipment*



CONVEYOR TOASTERS

- ColorGuard sensing system assures toast uniformity (Toast-Qwik®)
- Power saving thermostat for energy savings during non-peak times
- Instant and precise adjustment of toast color
- Permanently lubricated ball bearing motor
- Heated toast storage area prevents condensation
- Three-basket access for fast loading (TK series)
- Top venting keeps heat away from the operator (TK series)



TQ-10

Toasts bread & buns,
five slices/min.
368 W x 451 D x 349 H mm
(14¹/₂" x 17³/₄" x 13³/₄"),
15 kg (34 lbs.)



TQ-400H

Toasts bread & buns,
six slices/min.
368 W x 451 D x 403 H mm
(14¹/₂" x 17³/₄" x 15⁷/₈"),
24 kg (48 lbs.)



TQ-800H

Toasts bread & buns,
fourteen slices/min.
368 W x 578 D x 422 H mm
(14¹/₂" x 22³/₄" x 16⁵/₈"),
24 kg (52 lbs.)



TRH-60

Toasts bread & buns,
ten slices/min.
445 W x 702 D x 413 H mm
(17¹/₂" x 27⁵/₈" x 16¹/₄"),
27 kg (60 lbs.)



TK-100

Toasts bread & buns,
sixteen slices/min.
559 W x 448 D x 838 H mm
(22" x 17⁵/₈" x 33"),
40 kg (88 lbs.)



HOT PRODUCTS

- Toast-Max™ Conveyor Toaster features an easy-to-use four-position toast selector switch with off / toast / buns / stand-by (available in 220 50/60hz only)



TM-5H

Conveyor Toaster, toasts bread
or buns, three slices/min.
289 W x 416 D x 387 H mm
(11³/₈" x 16³/₈" x 15¹/₄"),
16 kg (36 lbs.)



TM-10H

Conveyor Toaster, toasts bread
or buns, six slices/min.
368 W x 416 D x 387 H mm
(14¹/₂" x 16³/₈" x 15¹/₄"),
19 kg (41 lbs.)

TOAST MAX



THERMO-FINISHERS™

- Standby mode saves energy, and the exclusive Instant-On feature assures that the unit is ready to use, with no warm-up time needed
- Quick and easy for any staff member to operate, with the touch of one preprogrammed button, assuring consistent product



TF-4619

Hatco Thermo-Finisher with
accessory food pans
514 W x 699 D x 432 H mm
(20¹/₄" x 27¹/₂" x 17"),
41 kg (90 lbs.)



TFW-461R

Hatco Thermo-Finisher
648 W x 530 D x 371 H mm
(25¹/₂" x 20⁷/₈" x 14³/₈"),
42 kg (95 lbs.)

WATER HEATER



C-12

Hatco Compact Electric Water Heater
330 W x 527 D x 502 H mm
(13" x 20³/₄" x 19³/₄"), 54 kg (120 lbs.)

HDW-2B

Hatco two-drawer built-in Drawer Warmer, with standard food pan

714 W x 568 D x 508 H mm
(28¹/₈" x 22³/₈" x 20"), 72 kg (159 lbs.)



DRAWER WARMERS

- Rugged construction and heavy-duty materials for added durability
- Each drawer has a separate thermostatic control and temperature monitor so different foods can be held at different temperatures
- Positive-closing drawers pull out fully, so that a full-sized pan can be lifted straight out without tilting or spilling

**HDW-3**

Hatco three-drawer freestanding Drawer Warmer, with optional 51 mm (2") swivel casters

749 W x 575 D x 794 H mm
(29¹/₂" x 22⁵/₈" x 31¹/₄"), 105 kg (232 lbs.)

**HDW-1**

Hatco one-drawer freestanding Drawer Warmer, with standard 102 mm (4") legs

749 W x 575 D x 279 H mm
(29¹/₂" x 22⁵/₈" x 11"), 44 kg (97 lbs.)

BUILT-IN HEATED WELLS

- Many models including individual, modular, round, rectangular, with or without drains, insulated or non-insulated, and low, standard and high wattage
- Reliable – larger drains with flat screens, EZ lock hardware, and heavier stainless steel construction
- Easy access design allows for quick element or thermostat change

**HWB-7QT/HWB-11QT**

Hatco Built-In Round Heated Wells, comes with remote thermostat

HWB-7QT: 264 Dia. x 213 H mm
(10³/₈" x 8³/₈"), 5 kg (10 lbs.)

HWB-11QT: 311 Dia. x 213 H mm
(12¹/₄" x 8³/₈"), 5 kg (11 lbs.)

**HWB-43D/HWB-FULD**

Hatco Built-In Rectangular Heated Wells with drains and accessory food pans

HWB-43D: 346 W x 727 D x 219 H mm
(13⁵/₈" x 28⁵/₈" x 8⁵/₈"), 14 kg (33 lbs.)

HWB-FULD: 349 W x 552 D x 219 H mm
(13³/₄" x 21³/₄" x 8⁵/₈"), 11 kg (24 lbs.)

HEATED MERCHANDISERS

- Create impulse sales while holding food at peak serving temperature with Hatco Merchandisers
- Full view display with tempered glass sides and incandescent lights to illuminate holding area
- Many options and accessories available like racks, number of doors, decals, and colors

GRHW-.5P

Mini-Merchandiser with translucent sign panel (graphic not included)

333 W x 241 D x 311 H mm
(13¹/₈" x 9¹/₂" x 12¹/₄"), 5 kg (12 lbs.)



GR2SDS-24D

Glo-Ray® *Designer* Merchandising Warmer with *Designer* inset panels 765 W x 676 D x 848 H mm
(30¹/₈" x 26⁵/₈" x 33³/₄"), 74 kg (162 lbs.)



GRSDS-24D

Glo-Ray Merchandising Warmer with accessory backlit merchandising sign and display sign holder (signs not included)

610 W x 610 D x 822 H mm
(24" x 24" x 32³/₈"), 58 kg (128 lbs.)



GR2BW-30

Glo-Ray *Designer* Buffet Warmer in optional *Designer* color, with accessory food pans

918 W x 686 D x 483 H mm
(36¹/₈" x 27" x 19"), 39 kg (85 lbs.)



GRCDH-3PD

Three-pan *Designer* dual shelf Heated Display Case, humidified, with optional *Designer* color, pan skirt, and accessory food pans

1156 W x 660 D x 806 H mm
(45¹/₂" x 26" x 31³/₄"), 101 kg (222 lbs.)

GRHD-3PD

Three-pan dual-shelf Heated Display Case with pan rail, optional mirrored glass doors, and accessory food pans

1156 W x 660 D x 762 H mm
(45¹/₂" x 26" x 30"), 91 kg (200 lbs.)



GRCD-2PD

Three-pan *Designer* dual shelf Heated Display Case, humidified, with optional flip up doors, *Designer* color, pan skirt, and accessory food pans

826 W x 660 D x 806 H mm
(32¹/₂" x 26" x 31³/₄"), 77 kg (170 lbs.)

HOLDING/DISPLAY CABINETS

- Full view display with tempered glass sides and incandescent lights (countertop models) to illuminate holding area
- Thermostatically-controlled heat and humidity holds hot food at optimum serving temperatures longer
- Many options available like types of racks, number of doors, decals, and colors
- Models to fit any application, from front-of-the-house display to back-of-the-house preparation and holding
- Flav-R-Savor® Tall Humidified Holding Cabinets have fully insulated doors, sidewalls, and control panel assist in heat retention



FSDT-1

Flav-R-Savor Tall Holding & Display Cabinet with rotating rack motor, four-tier circle rack, and accessory decals and pans 572 W x 610 D x 826 H mm (22¹/₂" x 24" x 32¹/₂"), 54 kg (120 lbs.)



FDW-1X

Flav-R-Fresh® Impulse Holding and Display Cabinet with one door and stationary multi-purpose rack 457 W x 495 D x 699 H mm (18" x 19¹/₂" x 27¹/₂"), 37 kg (82 lbs.)



WFST-2X

Flav-R-Savor Large Capacity Merchandising Cabinet, humidified, with four doors and stationary rack 816 W x 689 D x 832 H mm (32¹/₈" x 27¹/₈" x 32³/₄"), 85 kg (188 lbs.)



MDW-1X

Hatco Mini Display Warmer, one-door model with optional hood with backlit sign cutout on one side (sign included). (120V only) 387 W x 413 D x 635 H mm (15¹/₄" x 16¹/₄" x 25"), 470 watts, 36 kg (80 lbs.)



FSHC-17W1

Flav-R-Savor tall humidified Holding Cabinet with single Lexan® door and accessory food pans 645 W x 889 D x 1864 H mm (25³/₈" x 35" x 73³/₈"), 134 kg (295 lbs.)



FSHC-7-1

Flav-R-Savor portable Holding Cabinet, humidified one-door model with standard casters and accessory food pans 578 W x 749 D x 892 H mm (22³/₄" x 29¹/₂" x 35¹/₈"), 76 kg (168 lbs.)



FDW-1MN

Macho Nacho™ Chip Warmer 457 W x 575 D x 699 H mm (18" x 22⁵/₈" x 27¹/₂"), 36 kg (80 lbs.)

FOODWARMERS

- Put the heat where you need it to safely hold foods at peak flavor until ready to serve
- Provides even heat distribution with no "cold spots"
- Many foodwarmers and options to choose from, to fit any food service application

DL-725SU

Decorative Heat Lamps with optional *Designer* color or Polished Finish

Shade 241 Dia. x 216 H mm (9 1/2" x 8 1/2"), 3 to 6 kg (6 to 10 lbs.)



DL-500SU

Decorative Heat Lamps with optional polished finish

Shade 156 Dia. x 216 H mm (6 1/8" x 8 1/2"), 3 to 6 kg (6 to 10 lbs.)

DL-775RRL

Decorative Heat Lamps with optional polished finish

Shade 267 Dia. x 216 H mm (10 1/2" x 8 1/2"), 3 to 6 kg (6 to 10 lbs.)



GRFHS-21

Glo-Ray Portable Fry Station with accessory seven-pleat hardcoated fry bag ribbon

543 W x 702 D x 552 H mm (21 3/8" x 27 5/8" x 21 3/4"), 30 kg (67 lbs.)



GRCSLH-24

Glo-Ray Carving Station with accessory left breath protector, drip pan and cutting board

660 W x 711 D x 572-724 H mm (26" x 28" x 22 1/2"-28 1/2"), 25 kg (56 lbs.)

UGFFL

Ultra-Glo™ Portable Foodwarmer with ceramic elements, in optional translucent gloss finish and accessory fry ribbon

314 W x 565 D x 479 H mm (12 3/8" x 22 1/4" x 18 7/8"), 9 kg (19 lbs.)



GRAHL-96D

Glo-Ray® High Watt Infrared Foodwarmer with 76 mm (3") spacer, lights, and tandem elements
2438 W x 229 D x 64 H mm (96" x 9" x 2 1/2"), 25 kg (56 lbs.)



GR2AH-24D

Designer Glo-Ray High Watt Infrared Foodwarmer with standard 76 mm (3") spacer and optional breath protectors

711 W x 457 D x 89 H mm (28" x 9" x 3 1/2"), 22 kg (32 lbs.)



GRFFBL

Glo-Ray Portable Foodwarmer with optional infinite switch and accessory food pans and trivets
305 W x 610 D x 406-508 H mm (12" x 24" x 16-20"), 14 kg (31 lbs.)



GRSS-3618

Glo-Ray® Heated Stone Shelves in Bermuda Sand
914 W x 457 D x 64 H mm
(36" x 18" x 2 1/2"),
930 watts, 15 kg (32 lbs.)

FOODWARMERS

- Prefocused heat pattern bathes the entire holding surface
- Standard and high watt models available
- Models with lights for illuminating food holding area (aluminum only)



GRAH-48

Glo-Ray High Watt Infrared Foodwarmer and *Designer* color
1210 W x 152 D x 64 H mm
(48" x 6" x 2 1/2"), 5 kg (11 lbs.)

GRN-24

Glo-Ray Narrow Infrared Foodwarmer, with standard angle brackets and *Designer* color
610 H x 102 D x 51 H mm
(24" x 4" x 2"), 3 kg (7 lbs.)



GRAIH-36

Glo-Ray Infra-Black® Foodwarmer with thermostatic control box and optional wire guard
914 W x 152 D x 64 H mm
(36" x 6" x 2 1/2"), 7 kg (24 lbs.)



GRFFL

Portable Foodwarmer with optional 229 mm (9") display sign holder, *Designer* color, and accessory food pan (sign not included)
314 W x 610 D x 430 H mm
(12 3/8" x 24" x 15 7/8"), 8 kg (18 lbs.)



LW-2

Portable Lamp Warmer with accessory food pans features two vented lamp shades with heavy-duty socket
314 W x 559 D x 610-762 H mm
(12 3/8" x 22" x 24-30"), 6 kg (13 lbs.)



GRA-36 over GRS-30

Glo-Ray Infrared Foodwarmer with optional *Designer* color and infinite switch and accessory C-leg stand, over Glo-Ray Portable Heated Shelf with accessory food pans

GRA-36: 914 W x 152 D x 64 H mm
(36" x 6" x 2 1/2"), 4 kg (9 lbs.)

GRS-30: 762 W x 495 D x 57 H mm
(30" x 19 1/2" x 2 1/4"), 11 kg (25 lbs.)

FOODWARMER MOUNTING INFORMATION



DESIGNER NON-ADJUSTABLE STANDS (GR2A Series Only)

Sturdy stands conceal all hook-up wiring. Available in *Designer* colors.



NON-ADJUSTABLE TUBULAR STANDS

Sturdy stands conceal all hook-up wiring. Available in *Designer* colors. Duals require two pair.



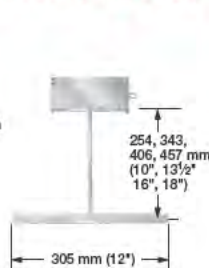
ADJUSTABLE TUBULAR STANDS

Sturdy tubular stands conceal all hook-up wiring. Duals require two pair.



C-LEG STANDS

Attractive chrome plated legs allow easy relocation of the warmer. For models 1829 mm (72"), or less in width.



T-LEG STANDS

Provide rigid stability and allow for more pass-through area below unit.



CHAIN SUSPENSION

Chains attach to tabs provided with warmers and are available in various lengths to suit the location. Duals require two pair.

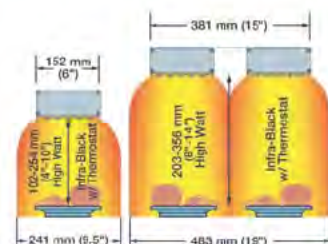


ANGLE BRACKETS

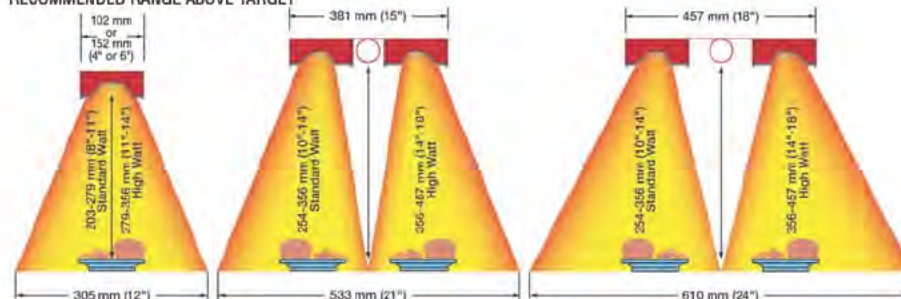
Special adjustable angle brackets fit 152 mm (6") or 229 mm (9") housings for mounting Glo-Ray® under a shelf. Duals require two pair. Provides 25 mm (1") to 51 mm (2") space between Glo Ray and overshelving.

RECOMMENDED GLO-RAY® / ULTRA-GLO™ FOODWARMER BASED ON DISTANCE TO TARGET NON-FLAMMABLE SURFACE* [BASED ON 610 mm (24") FOODWARMER]

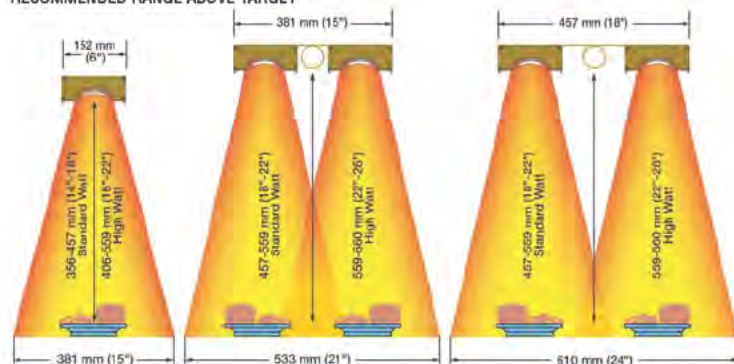
INFRA-BLACK® HEATING ELEMENT RECOMMENDED RANGE ABOVE TARGET



STANDARD HEATING ELEMENT RECOMMENDED RANGE ABOVE TARGET



CERAMIC HEATING ELEMENT RECOMMENDED RANGE ABOVE TARGET



DEPTH OF HEAT PATTERN AT RECOMMENDED ELEMENT HEIGHT

* Recommended single unit application without base heat, based on ideal conditions. Individual applications may vary, consult factory.

FOODWARMER SPACING REQUIREMENTS DESCRIPTION

SINGLES (GRA, GRAL, GRAH, GRAHL) – Combustibles: 343 mm (13 1/2") high watt or 254 mm (10") standard watt below, 25 mm (1") above, and 76 mm (3") to back wall. Non-combustibles: 25 mm (1") above, 254 mm (10") high watt with infinite or indicator lamp, and 203 mm (8") high watt toggle or standard watt below. Must be installed in a pass-through area. Units with remote switches may be installed against a non-combustible back wall, flush to an overshell, and 203 mm (8") to a surface below. Maximum 254 mm (10") setback from the front of an overshell. Models with cords must be installed 76 mm (3") below an overshell and 279 mm (11") high watt or 254 mm (10") standard watt over a surface below.

DUALS (GRA-D, GRAH-D, GRAL-D, GRAHL-D) – May not be installed in combustible surroundings. Non-combustibles: 25 mm (1") above, 254 mm (10") below. Must be installed in pass-through area. Units with remote switches may be installed 76 mm (3") from a non-combustible back wall, 203 mm (8") to surface below, and flush to an overshell. Maximum 254 mm (10") setback from the front of an overshell.

INFRABLOCKS (GRAIH, GRAIHL, GRAIHL-D, GRAIH-D) – May not be installed in combustible surroundings. Non-combustibles: 25 mm (1") above and 102 mm (4") below. Must be installed in pass-through area. Units with remote switches may be installed 76 mm (3") from a non-combustible back wall and flush to an overshell. Maximum 254 mm (10") setback from the front of an overshell.

Ultra-Glo (UGA, UGAH, UGAL, UGAHL, singles and duals) – May not be installed in combustible surroundings. Non-combustibles: 25 mm (1") above, 432 mm (17") high watt or 356 mm (14") standard watt from a surface below, and 76 mm (3") from a back wall.

Installation above steam tables: Spacing of at least 406 mm (16") is required for all models above a steam table.

DUAL MOUNTING: Do not mount warmers side by side (dual mounting) with less than a 76 mm (3") space between units.

Remote Control Enclosures: When used, no more than one RMB per strip heater, and no more than one strip heater per RMB.



HATCO CORPORATION

P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.

ORDERING INSTRUCTIONS

Luminaire lamps are for lighting only. LUMINAIRE option must be specified when lamps are utilized for decorative purposes only (no heating). This option is not field convertible. Maximum 200 watts.

CLEARANCE REQUIREMENTS

NOTE: Install 240V bulb/250W no closer than 25 mm from a sidewall and no closer than 406 mm above a combustible surface, or no closer than 127 mm to a non-combustible surface.

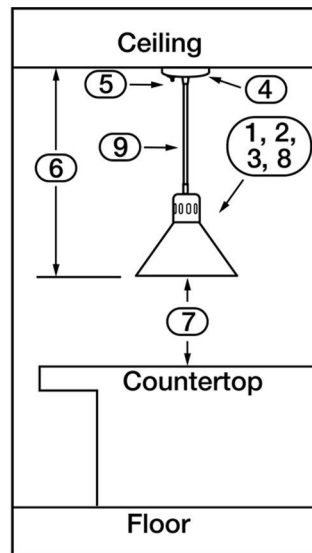
Specify the following information with your order:

- Voltage:** 240V single phase and **Wattage:** 60W, 250W
- Shade Style Code:** -400, -500, -600, -700, -725, -750, -760, -775, -800
- Shade and Canopy Colors:**
Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper, Smooth White, Gleaming Gold, Glossy Gray, Bold Black, Radiant Red* (lampshade only), Brilliant Blue* (lampshade only), Clear Coat Brushed Metal* (lampshade only), Bright Brass*, Bright Nickel*, Bright Copper*, Antique Nickel*, Antique Brass*, Antique Bronze*
- Mounting Style Code:** R, C, S, P, or A
- Switch Location Code:** Upper (U), Lower (L), Remote (R), or None (N).
- Overall Unit Length:** For C, or S Mounts from ceiling to bottom of warmer lamp shade
For A or P Mounts from center of shade to wall plus vertical shade length
- Clearance:** From bulb to surface (see **NOTE** Clearance Requirements above)
- Accessory Bulb Color/Coating:**
60W- Clear Coated (Luminaire only)
250W- Clear Uncoated, Clear Coated
- Cord Color:** Black (standard), White (optional)

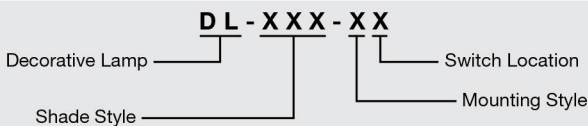
* Special process required and extended lead times, see page 10 for additional charge.
Specify appropriate accessories with your order.



DL-775-RL
in Plated finish

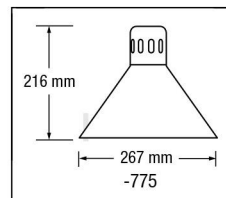


Decorative Lamps



STEP 1: VOLTAGE AND WATTAGE

Voltage	240V	No Charge
Wattage		No Charge
DL- Standard	250 watt max	
DL- Luminaire	200 watt max	



STEP 2: SHADE STYLE

Shade Code	Ship Weight (depending on components)
DL-775	3-5 kg

SHADE AND CANOPY COLORS

Designer Colors



Gloss Finishes



Printed colors are a representation and may not exactly match our Designer, Gloss, and Plated Finishes.

Plated Finishes – Special Process Required and Extended Lead Times



STEP 3: SHADE AND CANOPY COLORS

Shade and Canopy Colors –

Designer Finishes

		No Charge
RED	Warm Red	NAVY Navy Blue
BLACK	Black	GREEN Hunter Green
GRAY	Gray Granite	COPPER Antique Copper
WHITE	White Granite	

Gloss Finishes

		No Charge
SWHITE	Smooth White	GGRAY Glossy Gray
GGOLD	Gleaming Gold	BBLACK Bold Black

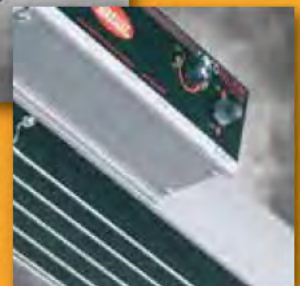
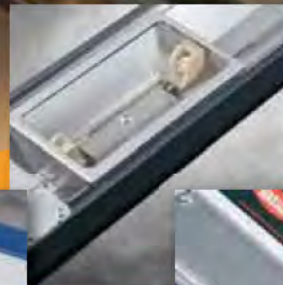
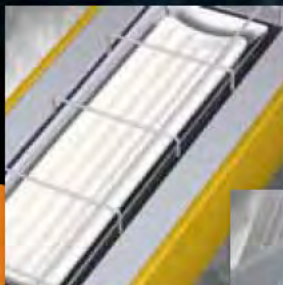
NOTE: Decorative Lamps and Luminaires are non-returnable.



FOODWARMERS

[CHOICES]

...THROUGH CUSTOMERIZATION



Unique Needs, Exact Solutions.



ULTRA-GLO®

HEATING WITHOUT CONSEQUENCES

Sturdy Aluminum Housings that do not sag, from 18" up to 72" (457-1829 mm) in 6" (152 mm) increments.

Adjustable standard Mounting Bracket (allows 3 different mounting heights and allows for conduit connection to the end of the unit).

Heavy-duty Insulation surrounds heating element to keep exterior housing cooler and minimize heat loss.

Dual Aluminized Reflectors keep housing cooler, focuses more heat towards the food.

Shape of element focuses the heat on the food.

Wire Guards protect users from incidental contact with the elements.

DESIGNER COLORS (optional)



Warm Red



Black



Gray Granite



White Granite



Navy Blue



Hunter Green



Antique Copper

GLOSS COLORS (optional)



Gleaming Gold



Glossy Gray



Bold Black



Radiant Red



Brilliant Blue

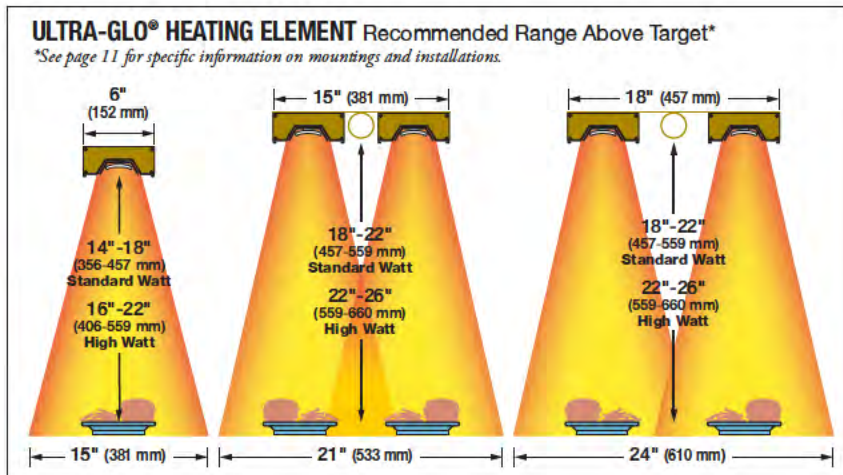
Printed colors are a representation and may not exactly match our Designer Colors and Gloss Finishes.

Hi-Intensity Ceramic Heat High Working Clearances

Hatco offers a unique line of Ultra-Glo® Ceramic Foodwarmers excellent for use with fried foods. Designed for front- or back-of-the-house use, Hatco ceramic warmers provide ideal heat patterns and temperature control to maintain temperature at an application's edge. Ultra-Glo Ceramic elements allow for a greater working space between the warmer and the holding surface. Side-to-side and front-to-back prefocused heat pattern holds without continued cooking, drying, or discoloration. Hatco has a wide range of standard and custom models, configurations, and colors. The Choice is Yours.



UGAHL-60D with optional gloss finish, lights (shown above) with remote enclosure RMB-7D (shown left)



Optional remote control enclosure RMB-14AB (master toggle and 1 electronic infinite with relay)

- Pre-focused pyramidal heat pattern, concentrates the heat at the edges where heat loss is the greatest
- Increased height improves operational working clearances, giving the chef and server an improved ergonomic working environment
- Adaptable to many locations and configurations, including back- or front-of-the-house use, open kitchen concepts, or buffet lines
- Sturdy extruded aluminum housings eliminate sagging
- Available in widths from 18" to 72" (457 mm to 1829 mm)
- Optional coated shatter-resistant incandescent or halogen lights enhance product displays while safeguarding food from bulb breakage

Ideal for fried food products or high clearance draft areas



Unique Needs, Exact Solutions.





GR2AHL-36 with Designer non-adjustable stands, optional sneeze guards, optional Designer color inset panels and remote enclosure RMB-7L (1 toggle and 1 infinite switch)

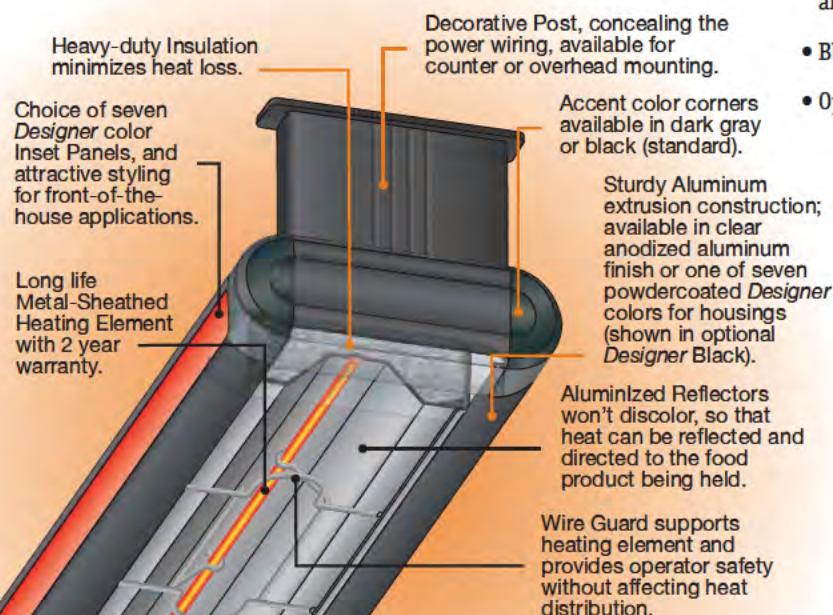


DESIGNER GLO-RAY®

Front of the House • All Purpose • Metal-Sheathed • **DESIGNER**

Now the quality holding temperatures of the Glo-Ray® line are available with Hatco's unique *Designer* presentation. Maintain the fresh appearance and flavorful taste of a variety of foods with heat that is pre-focused to include the entire product – without cooking, drying, or discoloration. In addition, the modern styling and attractive display possibilities of the *Designer* line provides appearance options sure to help your product sell itself. Optional powdercoating provides easy-to-clean durability. Powdercoated units, inset panels, and accessories let you choose the foodwarmer that will enhance your décor. The Choice is Yours.

- Prefocused heat maintains safe serving temperatures longer without continuing to cook the food
- Available in widths from 22" to 88" (559 mm to 2235 mm)
- Available in a variety of models, configurations, colors, and accessories to provide unlimited flexibility
- Optional coated shatter-resistant incandescent or halogen lights enhance product displays while safeguarding food from bulb breakage
- Metal-sheathed heating elements guaranteed against burnout and breakage for two years
- Black corner caps and inset panels standard
- Optional sneeze guards that meet food safety standards



Designer Glo-Ray® and Glo-Ray® Narrow

DESIGNER COLORS (optional)



Printed colors are a representation and may not exactly match our Designer Colors.

GLO-RAY® NARROW



GRN-24 with standard angle brackets and optional Designer color – only 2" (51 mm) high and 4" (102 mm) deep!



Front-of-the-House • All Purpose • Metal-Sheathed • SLIM

Hatco Glo-Ray® Narrow Infrared Foodwarmers keep all hot foods at optimum serving temperatures longer, while the slim design fits ideally in display or merchandising cases. Product does not dry out or become discolored; even the most delicate dishes hold that "just-prepared" look. The entire holding surface is heated evenly with no "cold" spots. The Choice is Yours.

- Has a slim design that's only 2" (51 mm) in height and 4" (102 mm) deep that keeps the focus on the food in display or merchandising cases
- Available in widths from 18"-72" (457 mm to 1829 mm)
- Prefocused heat pattern maintains serving temperatures longer without continuing to cook the food
- Optional remote control enclosure in *Designer* colors

Sturdy housing in stainless steel or one of seven *Designer* Colors.

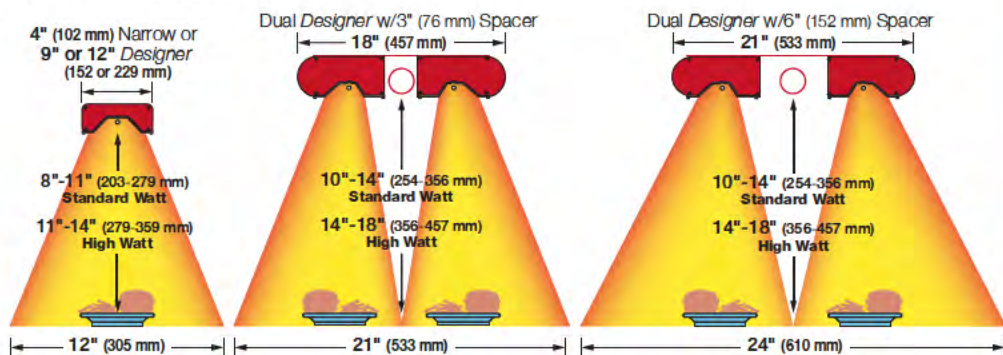
Heavy-duty Insulation minimizes heat loss.

Aluminized Reflector retains full heat intensity and directs more heat towards the edges of the holding surface.

Reinforced Wire Guard provides operator safety without affecting heat distribution.

Designer Glo-Ray® and Glo-Ray® Narrow Heating Elements Recommended Range Above Target*

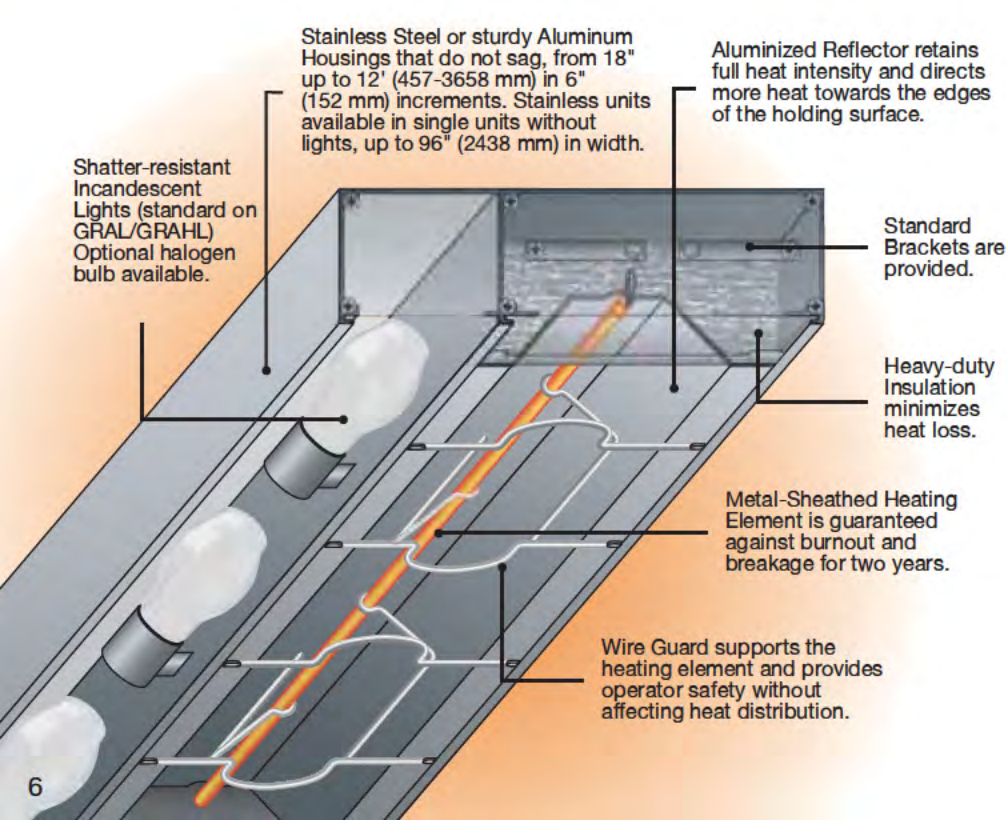
*See page 11 for specific information on mountings and installations.





GLO-RAY[®] INFRARED WARMERS

HOLDING TECHNOLOGY FOR EVERY APPLICATION



DESIGNER COLORS (optional)



GLOSS COLORS (optional)



Printed colors are a representation and may not exactly match our Designer Colors and Gloss Finishes.



GRAH-36 High watt toggle controlled with S-hooks, chains, and cord and plug attached



GRAHL-72D in optional Designer color, and 3" (76 mm) spacer, lights, and tandem elements (shown above) with optional remote enclosure RMB2-2R (shown left)



Back-of-the House • All-Purpose • Metal-Sheathed • Economical

Hatco's Glo-Ray® line offers triple benefits: food safety, a consistent holding temperature, and maximum product flavor. The infrared heat holds the temperature of your product without drying out or further cooking food. The end result is hot, fresh food that's ready-to-serve.

Glo-Ray Infrared Foodwarmers also come in a range of colors, configurations, and models, with optional incandescent lights and breath protectors, allowing you the freedom to create the foodwarmer that's right for you. The Choice is Yours.

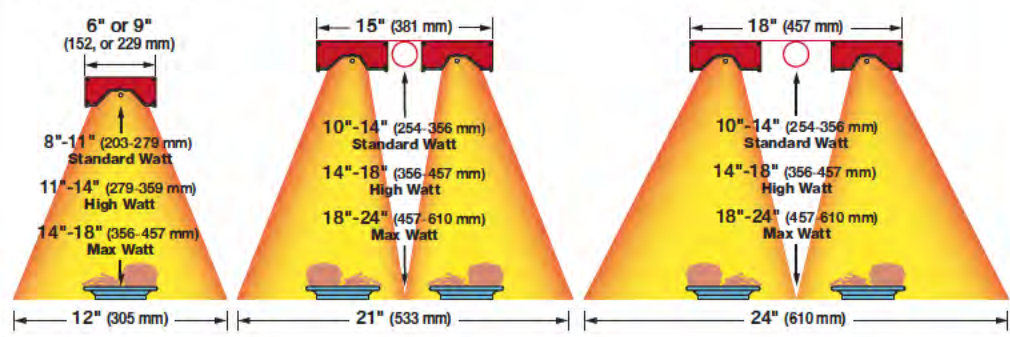


GRA-36 with optional Designer color, infinite switch, cord and plug set, and accessory C-leg stands

- Ensures maximum flavor, food safety and holding time
- Provides even heat distribution – no "cold spots"
- Available in standard, high, or Max Watt options to fit your unique foodwarming needs
- Sturdy extruded aluminum housings that do not sag, from 18" to 12' (457 mm to 3657 mm) in 6" (152 mm) increments
- Metal-sheathed heating elements guaranteed against burnout and breakage for two years
- Reinforced wire guard provides operator safety without affecting heat distribution
- Optional 3" (76 mm) or 6" (152 mm) spacer available on dual models, with or without lights
- Heavy-duty insulation minimizes heat loss
- Available shatter-resistant incandescent lights and optional halogen lights on all aluminum models
- Optional sneeze guards on all aluminum models (for mounting arrangements see page 11)
- Optional Remote Control Installations are recommended to extend life of the controls
- Available in stainless steel housing - 18" to 96" (457 to 2438 mm)

GLO-RAY® INFRARED HEATING ELEMENT Recommended Range Above Target*

*See page 11 for specific information on mountings and installations.



Unique Needs, Exact Solutions.





GLO-RAY® NARROW HALOGEN

Optimum Temperatures in a SLIM Design

Hatco Glo-Ray® Narrow Halogen Foodwarmers keep all hot foods at optimum serving temperatures longer, while the slim design fits in areas where space is limited. Product does not dry out or become discolored; even the most delicate dishes hold that "just-prepared" look. Each unit is ready for installation and includes a remote control enclosure and non-adjustable angle brackets. The Choice is Yours.

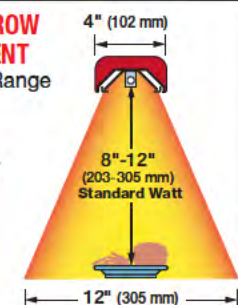
GRN4L-36 in Designer Black (standard) alternates Halogen heat with Xenon lights



GRN4-36 in Designer Black (standard) using Halogen heat

GLO-RAY® NARROW HEATING ELEMENT Recommended Range Above Target*

*See page 11 for specific information on mountings and installations.



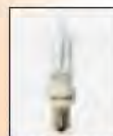
- Slim sleek design that's only 2 1/8" (55 mm) in height and 4" (102 mm) deep, keeping the focus on the food
- Available in widths from 18"-72" (457 mm to 1829 mm) for GRN4 models and 24"-72" (610 mm to 1829 mm) for GRN4L models
- Halogen heat source controlled by a dimmer switch — the optional Xenon light source illuminates food when no heat is required
- Available in stainless steel housing

Aluminized Reflectors retain full heat intensity and directs more heat towards the edges of the holding surface.

Heavy-duty Insulation minimizes heat loss.

Powdercoated steel continuous housing in one of seven Designer Colors.

Ceramic glass shields provide a safety barrier for the Xenon and Halogen bulbs.



Xenon bulbs, light food when no extra heat is needed.

Narrow/Infra-Black® GLOSS COLORS (optional)



Narrow PLATED COLORS (optional)



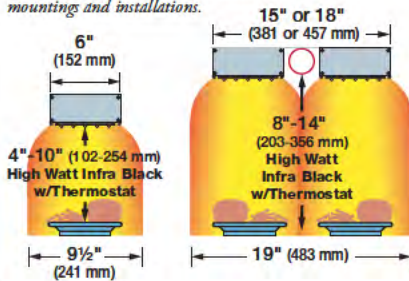
INFRA-BLACK®



GRAIHL-24D (requires remote control enclosure)

INFRA-BLACK® HEATING ELEMENT Recommended Range Above Target*

*See page 11 for specific information on mountings and installations.



Gentle Heat • Chef's Line • Close to Food Products

Hatco has long been a leader in innovation, and the unique Glo-Ray® Infra-Black® heat technology is no exception. Designed to emit a solid panel of uniform heat, for use at close range to your food product, Infra-Black Foodwarmers can be thermostatically controlled for your specific operational needs. The sturdy continuous aluminum housing assures quality and durability, and Infra-Black Foodwarmers are available in a variety of widths and mounting arrangements. The Choice is Yours.

- Provides ideal amount of heat for limited space operations, mounted 4" to 10" (102 mm to 254 mm) above target surface for singles and 8" to 14" (203 mm to 356 mm) for duals
- Infra-Black emitters guaranteed against burnout and breakage for two years
- Infra-Black emitter provides direct, gentle heat distribution
- Sturdy, extruded aluminum housings that do not sag, from 18" to 72" (457 mm to 1829 mm) in 6" (152 mm) increments
- Optional Wire guard available to protect user from incidental contact with the heated surface
- Optional 3" (76 mm) or 6" (152 mm) spacer available on dual models, with or without lights

Narrow and Infra-Black® DESIGNER COLORS (optional)



Printed colors are a representation and may not exactly match our Designer Colors and Gloss Finishes.

Provides ideal amount of heat for limited space operations, effectively holding product.

Heavy-duty Insulation to minimize heat loss.

Optional Wire Guard available to protect user from incidental contact with the heated surface.

Infra-Black Emitter provides even heat distribution, eliminating hot spots for close applications.

Thermostatically controlled to regulate heat and provide consistent temperature. (Optional remote infinite control available)

ACCESSORIES AND OPTIONS



RMB-7L with toggle switch and infinite control



RMB-14AB with toggle switch and electronic infinite control and relay.



RMB-20U with infinite controls, indicator lights, and toggle switches



RMB-7D with toggle switches and optional Designer color



RMB-16E with infinite controls, toggle switches, and optional Designer color



RMB-14E with infinite controls

REMOTE CONTROL ENCLOSURES

Hatco Remote Control Enclosures are built in accordance with UL standards for toggle or infinite switches (RMB2 have both), indicator lights, and wiring, ready for installation when purchased with Glo-Ray® Strip Heaters.

Go to www.hatcocorp.com, click "Choose Remote Box" under "Resources" and download "RMB Picker" so you can choose the appropriate RMB for your strip heater.

- RMB: Only one RMB per strip heater or one strip heater per RMB
- RMB: Available in the Designer Colors and the Gloss Finishes (see page 6 for colors)



RMB-3F with toggle switch and indicator light



RMB2-1R with one relay



RMB2-2R with two relays

- RMB2: Compatible with most Hatco Strip Heaters (GR, GRA, GRAH, GRAIH, GR2A, GR2AH, GRN, and GRNH series)
- RMB2: Multiple foodwarmers may be connected to one RMB2 if the combined current draw of the warmer is less than the rating for the RMB2

REMOTE CONTROL ENCLOSURE

Model	Description	Voltage	Width	
RMB-3A, -3B, -3C	1 Infinite	120, 208, 240	5 1/2" (140 mm)	
RMB-3D	1 Toggle	120, 208, 240	5 1/2" (140 mm)	
RMB-3E	2 Toggle	120, 208, 240	5 1/2" (140 mm)	
RMB-3F, -3G, -3H	1 Toggle 1 Indicator	120, 208, 240	5 1/2" (140 mm)	
RMB-7A, -7B, -7C	2 Infinite	120, 208, 240	9" (229 mm)	
RMB-7D	3 Toggle	120, 208, 240	9" (229 mm)	
RMB-7E	4 Toggle	120, 208, 240	9" (229 mm)	
RMB-7F, -7G, -7H	1 Infinite 1 Indicator	120, 208, 240	9" (229 mm)	
RMB-7I, -7J, -7K	2 Toggle 2 Indicator	120, 208, 240	9" (229 mm)	
RMB-7L, -7M, -7N	1 Toggle 1 Infinite	120, 208, 240	9" (229 mm)	
RMB-7O, -7P, -7Q	1 Toggle 1 Infinite 1 Indicator	120, 208, 240	9" (229 mm)	
RMB-14A, -14B, -14C	3 Infinite	120, 208, 240	14" (356 mm)	
RMB-14D, -14E, -14F	4 Infinite	120, 208, 240	14" (356 mm)	
RMB-14G	5 Toggle	120, 208, 240	14" (356 mm)	
RMB-14H	6 Toggle	120, 208, 240	14" (356 mm)	
RMB-14I, -14J, -14K	3 Toggle 3 Indicator	120, 208, 240	14" (356 mm)	
RMB-14L, -14M, -14N	2 Infinite 2 Indicator	120, 208, 240	14" (356 mm)	
RMB-14O, -14P, -14Q	2 Toggle 2 Infinite	120, 208, 240	14" (356 mm)	
RMB-14R, -14S, -14T	1 Toggle 1 Infinite w/Relay 1 Indicator	120, 208, 240	14" (356 mm)	
RMB-14V, -14W, -14Y	1 Toggle 2 Infinite	120, 208, 240	14" (356 mm)	
RMB-14AA, -14AB	1 Toggle 1 Electronic Infinite w/Relay	120, 208, 240	14" (356 mm)	
RMB-14AF, -14AG, -14AH	3 Toggle 2 Indicator	120, 208, 240	14" (356 mm)	
RMB-14AI, -14AJ, -14AK	1 Toggle 3 Infinite	120, 208, 240	14" (356 mm)	
RMB-14AL, -14AM, -14AN	1 Toggle 2 Infinite 2 Indicator	120, 208, 240	14" (356 mm)	
RMB-14AO, -14AP, -14AQ	1 Toggle 2 Infinite 3 Indicator	120, 208, 240	14" (356 mm)	
RMB-14AR, -14AS, -14AT	1 Infinite with Relay 1 Indicator	120, 208, 240	14" (356 mm)	
RMB-16B, -16C, -16D	1 Toggle 4 Infinite	120, 208, 240	16" (406 mm)	
RMB-16E, -16F, -16G	3 Toggle 2 Infinite	120, 208, 240	16" (406 mm)	
RMB-20A, -20B, -20C	3 Toggle 4 Infinite	120, 208, 240	20" (508 mm)	
RMB-20D, -20E, -20F	3 Toggle 2 Infinite	120, 208, 240	20" (508 mm)	
RMB-20G, -20H, -20I	2 Toggle 4 Infinite	120, 208, 240	20" (508 mm)	
RMB-20J, -20K, -20L	3 Toggle 4 Infinite 4 Indicator	120, 208, 240	20" (508 mm)	
RMB-20M, -20N, -20P	3 Toggle 2 Infinite 2 Indicator	120, 208, 240	20" (508 mm)	
RMB-20R, -20S, -20T	2 Toggle 4 Infinite 4 Indicator	120, 208, 240	20" (508 mm)	
RMB-20U, -20V, -20W	3 Toggle 3 Infinite 3 Indicator	120, 208, 240	20" (508 mm)	
RMB-20AA, -20AB, -20AC	2 Toggle 2 Infinite 2 Indicator	120, 208, 240	20" (508 mm)	
RMB-20AF, -20AG, -20AH	4 Infinite 4 Indicator	120, 208, 240	20" (508 mm)	
Model	Description	Voltage	Amps	Width
RMB2-1R	1 Toggle 1 Infinite 1 Relay 1 Indicator	120, 208, 240	12, 16, 20	11" (279 mm)
RMB2-2R	1 Toggle 1 Infinite 2 Relays 1 Indicator	120, 208, 240	24, 32, 40	14" (355 mm)

60 Watt Halogen



60 Watt Standard Display

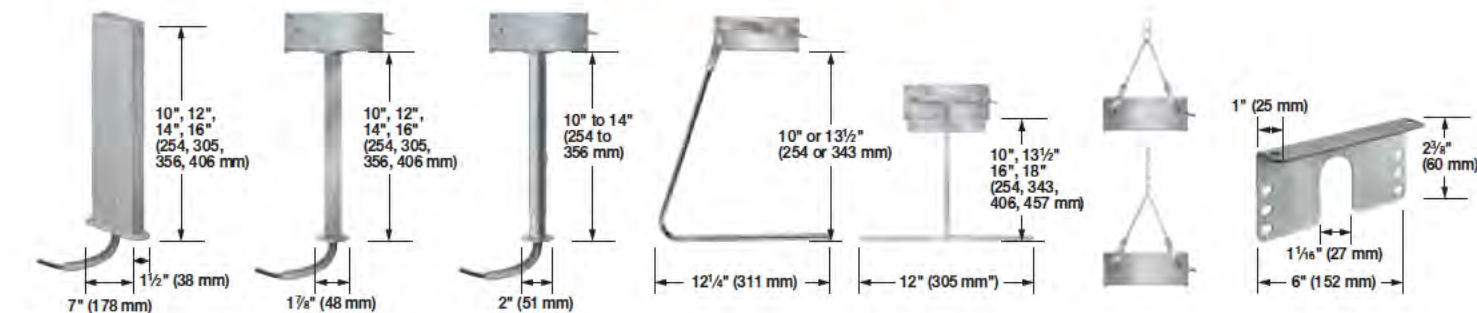
HIGHLIGHT YOUR OPERATION

Opt for the light of your choice, 60 Watt standard display or halogen bulbs that are specially coated to guard against injury and food contamination in the event of breakage. Both meet the NSF Standards for food holding and display areas.

800.558.0607

www.hatcocorp.com

MOUNTING ARRANGEMENTS



DESIGNER NON-ADJUSTABLE STANDS (GR2A SERIES ONLY)

Sturdy stands conceal all hook-up wiring. Available in Designer colors.

NON-ADJUSTABLE TUBULAR STANDS

Sturdy stands conceal all hook-up wiring. Available in Designer colors. Duals require two pair. Also available in 4" (102 mm), 6" (152 mm), or 8" (203 mm) lengths for Infra-Black models.

ADJUSTABLE TUBULAR STANDS

Sturdy tubular stands conceal all hook-up wiring. Duals require two pair. (Not available on Max Watt or Ultra-Glo models)

C-LEG STANDS

Attractive chrome plated legs allow easy relocation of the warmer. For models 6" (1829 mm) or less in width. (Not available on Max Watt or Ultra-Glo models)

T-LEG STANDS

Provide rigid stability and allow for more pass-through area below unit. For models 6" (1829 mm) or less in width. (Not available on Max Watt or Ultra-Glo models)

CHAIN SUSPENSION

Chains attach to tabs provided with warmers and are available in various lengths to suit the location. Duals require two pair. (Not available on Max Watt or Ultra-Glo models)

ANGLE BRACKETS

Special adjustable angle brackets fit 6" (152 mm) or 9" (229 mm) housings for mounting Glo-Ray under a shelf. Provides 1"-2" (25 mm to 51 mm) space between Glo-Ray and overself. Duals require two pair. (Standard on Max Watt or Ultra-Glo models)

STRIP HEATER SELECTION GUIDE

Model	Height Over Target	Infrared Intensity	Heat Pattern	Type of Element	Feature	Control
Ultra-Glo®	HI	HI	Pyramid	Ceramic	Intensity	Toggle/Infinite
Glo-Ray® Designer	MED	MED	Tent	Metal Sheath	Styling	Toggle/Infinite
Glo-Ray Narrow	MED	MED	Tent	Metal Sheath	Slim Size	Toggle/Infinite
Glo-Ray Metal Sheathed	MED	MED	Tent	Metal Sheath	Economical	Toggle/Infinite
Glo-Ray Narrow Halogen	MED	HI	Tent	Halogen	Heat/Light	Rheostat
Glo-Ray Infrared Black	LO	LO	Straight Down	Black Emitter	Gentle Heat	Toggle/Infinite/T-Stat

DETAILS OF STRIP HEATER RECOMMENDED RANGE ABOVE TARGET*

(Based on 24" (610 mm) Foodwarmers):

ULTRA-GLO

SINGLES AND DUALS (UGA, UGA-D, UGAH, UGAH-D, UGAL, UGAL-D, UGAHL, UGAHL-D) – May not be installed in combustible surroundings. Non-combustibles: 1" (25 mm) above, 17" (432 mm) high watt or 14" (356 mm) standard watt from a surface below, and 3" (76 mm) from a back wall.

DUAL MOUNTING: Do not mount warmers side by side (dual mounting) with less than a 3" (76 mm) space between units.

GLO-RAY METAL SHEATHED

SINGLES (GRA, GRAL, GRAH, GRAHL GRN)
SINGLES DESIGNER (GR2A, GR2AH, GR2AL, GR2AHL) – Combustibles: 13 1/2" (343 mm) high watt or 10" (254 mm) standard watt below, 1" (25 mm) above, and 3" (76 mm) to back wall. Non-combustibles: 1" (25 mm) above, 10" (254 mm) below for high watt with infinite or indicator lamp, and 8" (203 mm) below for high watt toggle or standard watt. Must be installed in a pass-through area. Units with remote switches may be installed against a non-combustible back wall, flush to an overself, and 8" (203 mm) to a surface below. Maximum 10" (254 mm) setback from the front of an overself. Models with cords must be installed 3" (76 mm) below an overself and 11" (279 mm) high watt or 10" (254 mm) standard watt over a surface below.

GLO-RAY METAL SHEATHED

DUALS (GRA-D, GRAH-D, GRAL-D, GRAHL-D)
DUALS DESIGNER (GR2A, GR2AH, GR2AL, GR2AHL) – May not be installed in combustible surroundings. Non-combustibles: 1" (25 mm) above, 10" (254 mm) below. Must be installed in a pass-through area. Units with remote switches may be installed 3" (76 mm) from a non-combustible back wall, 8" (203 mm) from surface below, and flush to an overself. Maximum 10" (254 mm) setback from the front of an overself.

SINGLES MAX-WATT (GRAM, GRAML) –

May not be installed in combustible surroundings. Non-Combustibles: 1" (25 mm) above, 12" (305 mm) to surface and 3" (76 mm) from a back wall. Cord connected: 3" (76 mm) below an overself, 12" (305 mm) from surface below. Maximum 10" (254 mm) setback from the front of an overself.

DUALS (GRAM-D, GRAML-D) –

May not be installed in combustible surroundings. Non-Combustibles: Units may be installed 3" (76 mm) from a non-combustible back wall, 1" (25 mm) below an overself, 15" (381 mm) to surface below. Maximum 10" (254 mm) setback from the front of an overself.

GLO-RAY NARROW HALOGEN

SINGLES (GRN4, GRN4L) –
 Combustibles: Minimum of 10" (254 mm) above surface, and 2" (50 mm) from a back wall. Non-Combustibles: 7" (178 mm) above, and 2" (50 mm) from a back wall.

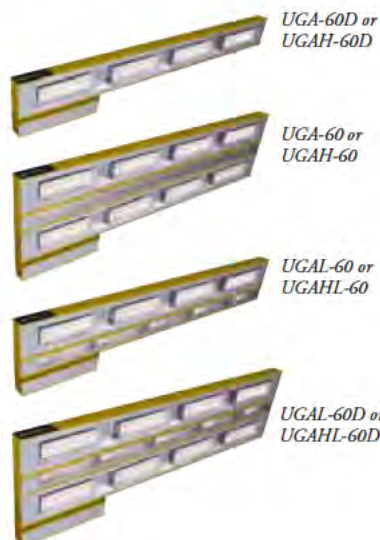
GLO-RAY INFRA-BLACK

SINGLES (GRAIH, GRAIHL, GRAIHL-D, GRAIH-D) –
 May not be installed in combustible surroundings. Non-combustibles: 1" (25 mm) above and 4" (102) below. Must be installed in a pass-through area. Units with remote switches may be installed 3" (76 mm) from a non-combustible back wall and flush to an overself. Maximum 10" (254 mm) setback from the front of an overself.

DEPTH OF HEAT PATTERN AT RECOMMENDED ELEMENT HEIGHT

* Recommended single unit application without base heat, based on ideal conditions. Individual applications may vary, consult factory.

ORDERING INSTRUCTIONS



ULTRA-GLO® CERAMIC FOODWARMERS:

1. Choose a length
2. Single or dual warmer
3. Standard or high watt
4. Lights or no lights
5. Voltage: 120, 208, 240 or 120/208, 120/240 for units with lights
6. Must choose attached or remote control box w/toggle and indicator light (included with price of warmer) OR a RMB (for use when an infinite control is requested, there is an additional charge for this – only one RMB per foodwarmer, and only one foodwarmer per RMB)



GLO-RAY® NARROW HALOGEN FOODWARMERS:

1. Choose a length
2. Voltage: 120
3. Includes remote control enclosure
4. Lights or no lights



DESIGNER GLO-RAY® FOODWARMERS:

1. Choose a length
2. Single or dual warmer
3. Standard or high watt
4. Lights or no lights
5. Voltage: 120, 208, 240 or 120/208, 120/240 for units with lights
6. Must choose remote toggle, remote infinite or RMB (only one RMB per foodwarmer, and only one foodwarmer per RMB)



INFRA-BLACK® FOODWARMERS:

1. Choose a length
2. Single or dual warmer
3. Lights or no lights
4. Voltage: 120, 208, 240 or 120/208, 120/240 for units with lights
5. Must choose remote toggle, remote infinite, RMB or TCBI control box (only one RMB or TCBI per foodwarmer, and only one foodwarmer per RMB or TCBI)



GLO-RAY® NARROW FOODWARMERS:

1. Choose a length
2. Standard or high watt
3. Voltage: 120, 208, 240
4. Must choose built-in toggle (std), remote toggle, remote infinite or RMB (only one RMB per foodwarmer, and only one foodwarmer per RMB)

GRA-72,
GRAH-72 or
GRAM-72

GRA-72D,
GRAH-72D or
GRAM-72D

GRAL-72,
GRAHL-72 or
GRAML-72

GRAL-72D,
GRAHL-72D or
GRAML-72D



GLO-RAY® METAL SHEATHED FOODWARMERS:

1. Choose a length
2. Single or dual warmer
3. Standard, high or max watt
4. Lights or no lights
5. Voltage: 120, 208, 240 or 120/208, 120/240 for units with lights
6. Must choose built-in toggle (std) or infinite, remote toggle or infinite, or RMB (only one RMB per foodwarmer, and only one foodwarmer per RMB - GRAM models include remote or attached control box only)



TYPICAL CONDUIT CONNECTION
Glo-Ray strip heaters come standard with right angle attached 3' (914 mm) conduit and 42" (1067 mm) leads on back of unit (Narrow Strip Heater standard with 6" [152 mm] leads, no conduit).



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www.hatcocorp.com
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At Hatco we look, listen, and bring our full experience to your operation. "Customerization" is our brand promise... providing you with foodservice innovations that build your profits. That's Hatco, and that's always good for business. Contact us today for all of your foodservice equipment needs.



Form No. HFWD-0408-WWSG
Revised December 2010

Fresh Ideas: Hatco Pizza Merchandising Solutions



**How do
you want
to serve
them?**





Whether you serve pizza in a restaurant, deli, supermarket, kiosk, concession stand, snack bar or deliver, Hatco has a full menu of equipment to help you succeed in today's highly competitive pizza industry.

Get a bigger slice of the pie.

People love pizza and Hatco gives you more ways to profit from its popularity. Your customers count on excellent taste, quality, value, and consistency. You can count on Hatco to safely hold your pizza piping-hot and fresh at proper serving temperatures, minimizing the risk of food-borne illness. Hatco offers a variety of warmers and merchandisers to increase your sales by reducing waste and maintaining quality. By the slice, in the box, or even the whole pie, any way you serve it, there's a Hatco pizza merchandising solution designed to help you sell more!



Glo-Ray model GRSDS-30D with optional backlit merchandising sign and accessory display sign holder (signs not included)



Glo-Ray model GRPWS-4818T for boxed or wrapped pizzas



Glo-Ray model GR2SDS-30D with Designer color inset panels

Glo-Ray heated stone shelf models GRSS-3618



Glo-Ray model GR2S-30 with Designer color inset panels and accessory pizza pans

Swanstone® Colors



Model GRSR-19 with Designer color and accessory pizza pan





Satisfy your customers' most demanding appetite.

Increase your impulse sales—the Hatco Flav-R-Savor® and Flav-R-Fresh® Countertop Cabinets offer higher visibility of your product while balancing a precise combination of *heat* and *humidity* to extend pizza holding time. Available in a variety of *Designer* colors, these cabinets can be customized to match your décor. The tall Flav-R-Savor holds up to 16 boxed or eight bagged pizzas ready for delivery or take-out.



By the slice.



In the box.



Even the whole pie.

The Hatco Glo-Ray® line offers several opportunities for pizza holding at waitress pick-up stations, kitchen work areas, self-serve and buffet lines, pass-through holding areas, and take-out and delivery facilities. From merchandisers to heated shelves, these countertop warmers feature infrared top heat, blanket element base heat or both, to ensure food safety. Choose from six *Designer* colors to compliment your foodservice environment.



No matter how you slice it, Hatco delivers!



Glo-Ray model GR3SDS-39D with optional Designer color and accessory top sign holder (sign not included)



Glo-Ray model GRHW-1SGD with Designer color, breath protector, and accessory sign holder (sign not included)



Flav-R-Fresh model FDW-1 with rotating 4-tier circle rack and accessory pizza pans and decals



Flav-R-Savor model FSDT-2 with rotating 4-tier circle rack, optional Designer color, and accessory pizza pans and decals



Glo-Ray model GRSBF-72-S drop-in heated shelf with flush top, optional stainless steel surface, and accessory pizza pans



Thermo-Finisher™ conveyor food finisher model TFC-461R with Designer color side panels and accessory food pans



Flav-R-Savor model WFST-1X
with 4-shelf multi-purpose rack and
accessory sheet pans and decals



Glo-Ray model GRCDH-3PD
with optional Designer color
and accessory food pans



Flav-R-Savor model PFST-2X
with 8-shelf multi-purpose rack
and without humidity for boxed
or bagged pizzas

Turn your dough into more dollars.

When you order pizza, you get it the way you want it. It's the same when you order from Hatco. You have your choice from a full menu of pizza merchandising solutions designed to help you sell more, waste less, and maximize your profits. No matter how you slice it, Hatco delivers—place your order today. Contact your dealer, call 1-800-558-0607, or visit www.hatcocorp.com for more information.

Designer Colors

Warm Red Black Gray Granite White Granite Navy Blue Hunter Green



Delivering more profits from your pizza!



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Specifications

GRSBF-72-S 	GRSR-19 	GR2S-30 	GRSS-3618
Model Volts* Watts Amps Ship. Wt. GRSBF-72-S 120 1750 14.6 62 lbs. (28 kg)	Model Volts* Watts Amps Ship. Wt. GRSR-19 120 420 3.5 21 lbs. (10 kg)	Model Volts* Watts Amps Ship. Wt. GR2S-30 120 450 3.8 39 lbs. (18 kg)	Model Volts* Watts Amps Ship. Wt. GRSS-3618 120 930 7.8 32 lbs. (15 kg)
GR2SDS-30D 	GRPWS-4818T 	GRSDS-30D with LGT-30 	GR3SDS-39D
Model Volts* Watts Amps Ship. Wt. GR2SDS-30D 120 1640 13.7 174 lbs. (79 kg)	Model Volts* Watts Amps Ship. Wt. GRPWS-4818T 120 2055 17.1 175 lbs. (80 kg)	Model Volts* Watts Amps Ship. Wt. GRSDS-30D 120* 1530 12.8 140 lbs. (64 kg) LGT-30 120 41 0.4 30 lbs. (14 kg)	Model Volts* Watts Amps Ship. Wt. GR3SDS-39D 120/208-240 2660 12.4 158 lbs. (72 kg)
GRHW-1SGD 	FDW-1 	FSDT-2 	WFST-1X
Model Volts Watts Amps Ship. Wt. GRHW-1SGD 120 1650 13.8 71 lbs. (32 kg)	Model Volts* Watts Amps Ship. Wt. FDW-1 120 1470 12.3 80 lbs. (36 kg)	Model Volts* Watts Amps Ship. Wt. FSDT-2 120 1440 12.0 122 lbs. (55 kg)	Model Volts* Watts Amps Ship. Wt. WFST-1X 120 1790 14.9 163 lbs. (74 kg)
GRCDH-3PD 	PFST-2X 	TFC-461R 	
Model Volts* Watts Amps Ship. Wt. GRCDH-3PD 120 1960 16.3 222 lbs. (101 kg)	Model Volts* Watts Amps Ship. Wt. PFST-2X 120 1740 14.5 178 lbs. (81 kg)	Model Volts* Watts Amps Ship. Wt. TFC-461R 208 7524 21.4 135 lbs. (61 kg)	

* Other voltages available, consult factory.

See product specification sheets for additional models.

PLUG CONFIGURATIONS

Model	120 Volt 60 Hz	220 Volt 50 Hz	240 Volt 50 Hz
GRSBF-72-S	NEMA 5-20P	CEE 7/7 Schuko	—
GRSR-19	NEMA 5-15P	CEE 7/7 Schuko	BS-1363
GR2S-30	NEMA 5-15P	CEE 7/7 Schuko	BS-1363
GRSS-3618	NEMA 5-15P	CEE 7/7 Schuko	BS-1363
GR2SDS-30D	NEMA 5-15P*	CEE 7/7 Schuko	BS-1363
GRPWS-4818T	NEMA 5-20P▲	—	—
GRSDS-30D	NEMA 5-15P*	CEE 7/7 Schuko	BS-1363
LGT-30	NEMA 5-15P	—	—
GR3SDS-39D	NEMA L14-20P	—	—
GRHW-1SGD	NEMA 5-15P*	—	—

Model	120 Volt 60 Hz	208, 240 Volt 60 Hz	220 Volt 50 Hz	240 Volt 50 Hz
FDW-1	NEMA 5-15P*	—	CEE 7/7 Schuko	BS-1363
FSDT-2	NEMA 5-15P	—	CEE 7/7 Schuko	BS-1363
WFST-1X	NEMA 5-15P*	—	CEE 7/7 Schuko	BS-1363
GRCDH-3PD	NEMA 5-20P	—	CEE 7/7 Schuko	BS-1363
PFST-2X	NEMA 5-15P*	—	CEE 7/7 Schuko	—
TFC-461R	—	NEMA L15-30P	—	—

* NEMA 5-20P for Canada.

▲ Available in 120/208V or 120/240V, NEMA L14-20P for Canada.

Shaded areas indicate models for Export use only.



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Form No. HPEB-2506
 March 2006



GLO-RAY® BUILT-IN HEATED SHELVES

Models GRSB-24-F, -I, -O, -30-F, -I, -O, -36-F, -I, -O, -42-F, -I, -O, -48-F, -I, -O, -54-I, -60-F, -I, -O, -66-I, -72-F, -I, -O, GRSBF-24-F, -I, -S, -O, -30-F, -I, -S, -O, -36-F, -I, -S, -O, -42-F, -I, -S, -O, -48-F, -I, -S, -O, -60-F, -I, -S, -O, -72-F, -I, -S, -O

The Hatco Glo-Ray- Built-in Heated Shelf has a hardcoat aluminum top and blanket type foil element for uniform heat. Fiberglass insulation keeps heat at the holding surface while a built-in adjustable thermostat controls surface temperature. Recommended for use in metallic counters. For other surfaces, verify that the material is suitable for temperature up to 200°F (93°C). Hatco is not responsible for counter damage caused by heat from the warmer.

FLEXIBILITY

Ideal for pass-through areas, buffet lines or as a heated work shelf.

The Built-in Heated Shelf models feature a hardcoated aluminum top and blanket-type foil element for uniform heat distribution. Available as flush top or .5" (13 mm) recessed models.

A 3' (914 mm) flexible conduit channels the power lines from the shelf to a remote control enclosure. The control enclosure comes with a control thermostat with a range of 80° to 181°F (27° to 83°C), an illuminated on/off switch and mounting brackets. The attached control enclosure can be mounted remotely up to 3' (914 mm) from the unit. A 6' (1829 mm) cord and plug is attached to easily reach the power source.

The Built-in Heated Shelf has a .75" (19 mm) flanged edge that allows the unit to fit into a countertop opening. The Heated Shelf is easy-to-clean with a soft damp cloth or non-abrasive cleaner.

QUALITY

The following features assure the finest performance for years to come:

- All models feature a thermostatically-controlled heated base to extend the holding times of most food.
- GRSB models available in widths from 24" to 72" (610-1829 mm) and depths of 15.5", 19.5", or 30" (394, 495, or 762 mm).
- GRSBF models are available in widths from 25.5" to 73.5" (648-1867 mm) and depths of 17", 21", 25.5", or 31.5" (432, 533, 648, or 800 mm).



Model GRSBF-72-O
with accessory pizza pans



Model GRSB-30-I

GRSB/GRSBF Countertop Cut-Out Dimensions

Item	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
GRSB-24-F/GRSBF-24-F	24.5" (622 mm)	24.75" (629 mm)	16" (406 mm)	16.25" (413 mm)
GRSB-24-I/GRSBF-24-I	24.5" (622 mm)	24.75" (629 mm)	20" (508 mm)	20.25" (514 mm)
GRSBF-24-S	24.5" (622 mm)	24.75" (629 mm)	24.5" (622 mm)	24.75" (629 mm)
GRSB-24-O/GRSBF-24-O	24.5" (622 mm)	24.75" (629 mm)	30.5" (775 mm)	30.75" (781 mm)
GRSB-30-F/GRSBF-30-F	30.5" (775 mm)	30.75" (781 mm)	16" (406 mm)	16.25" (413 mm)
GRSB-30-I/GRSBF-30-I	30.5" (775 mm)	30.75" (781 mm)	20" (508 mm)	20.25" (514 mm)
GRSBF-30-S	30.5" (775 mm)	30.75" (781 mm)	24.5" (622 mm)	24.75" (629 mm)
GRSB-30-O/GRSBF-30-O	30.5" (775 mm)	30.75" (781 mm)	30.5" (775 mm)	30.75" (781 mm)
GRSB-36-F/GRSBF-36-F	36.5" (927 mm)	36.75" (933 mm)	16" (406 mm)	16.25" (413 mm)
GRSB-36-I/GRSBF-36-I	36.5" (927 mm)	36.75" (933 mm)	20" (508 mm)	20.25" (514 mm)
GRSBF-36-S	36.5" (927 mm)	36.75" (933 mm)	24.5" (622 mm)	24.75" (629 mm)
GRSB-36-O/GRSBF-36-O	36.5" (927 mm)	36.75" (933 mm)	30.5" (775 mm)	30.75" (781 mm)
GRSB-42-F/GRSBF-42-F	42.5" (1080 mm)	42.75" (1086 mm)	16" (406 mm)	16.25" (413 mm)
GRSB-42-I/GRSBF-42-I	42.5" (1080 mm)	42.75" (1086 mm)	20" (508 mm)	20.25" (514 mm)
GRSBF-42-S	42.5" (1080 mm)	42.75" (1086 mm)	24.5" (622 mm)	24.75" (629 mm)
GRSB-42-O/GRSBF-42-O	42.5" (1080 mm)	42.75" (1086 mm)	30.5" (775 mm)	30.75" (781 mm)
GRSB-48-F/GRSBF-48-F	48.5" (1232 mm)	48.75" (1238 mm)	16" (406 mm)	16.25" (413 mm)
GRSB-48-I/GRSBF-48-I	48.5" (1232 mm)	48.75" (1238 mm)	20" (508 mm)	20.25" (514 mm)
GRSBF-48-S	48.5" (1232 mm)	48.75" (1238 mm)	24.5" (622 mm)	24.75" (629 mm)
GRSB-48-O/GRSBF-48-O	48.5" (1232 mm)	48.75" (1238 mm)	30.5" (775 mm)	30.75" (781 mm)
GRSB-54-I	54.5" (1384 mm)	54.75" (1391 mm)	20" (508 mm)	20.25" (514 mm)
GRSB-60-F/GRSBF-60-F	60.5" (1537 mm)	60.75" (1543 mm)	16" (406 mm)	16.25" (413 mm)
GRSB-60-I/GRSBF-60-I	60.5" (1537 mm)	60.75" (1543 mm)	20" (508 mm)	20.25" (514 mm)
GRSBF-60-S	60.5" (1537 mm)	60.75" (1543 mm)	24.5" (622 mm)	24.75" (629 mm)
GRSB-60-O/GRSBF-60-O	60.5" (1537 mm)	60.75" (1543 mm)	30.5" (775 mm)	30.75" (781 mm)
GRSB-66-I	66.5" (1689 mm)	66.75" (1695 mm)	20" (508 mm)	20.25" (514 mm)
GRSB-72-F/GRSBF-72-F	72.5" (1842 mm)	72.75" (1848 mm)	16" (406 mm)	16.25" (413 mm)
GRSB-72-I/GRSBF-72-I	72.5" (1842 mm)	72.75" (1848 mm)	20" (508 mm)	20.25" (514 mm)
GRSBF-72-S	72.5" (1842 mm)	72.75" (1848 mm)	24.5" (622 mm)	24.75" (629 mm)
GRSB-72-O/GRSBF-72-O	72.5" (1842 mm)	72.75" (1848 mm)	30.5" (775 mm)	30.75" (781 mm)



ANSI/NSF 4

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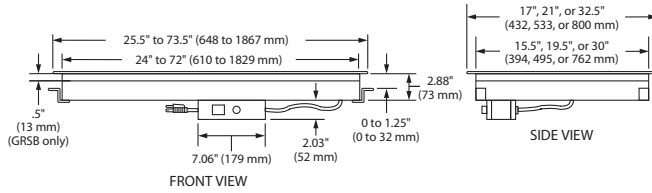
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August 2010

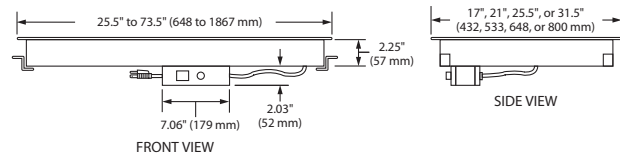


GLO-RAY® BUILT-IN HEATED SHELVES

Models GRSB-24-F, -I, -O, -30-F, -I, -O, -36-F, -I, -O, -42-F, -I, -O, -48-F, -I, -O, -54-F, -I, -O, -60-F, -I, -O, -66-F, -I, -O, -72-F, -I, -O, GRSBF-24-F, -I, -S, -O, -30-F, -I, -S, -O, -36-F, -I, -S, -O, -42-F, -I, -S, -O, -48-F, -I, -S, -O, -60-F, -I, -S, -O, -72-F, -I, -S, -O



GRSB Models Shown with Standard Control Box.



GRSBF Models Shown with Standard Control Box.

SPECIFICATIONS

Built-in Heated Shelf with Inset Top

Model	Watts	Interior Width	Shipping Weight
GRSB-24-F	420	24" (610 mm)	20 lbs. (9 kg)
GRSB-24-I	550	24" (610 mm)	22 lbs. (10 kg)
GRSB-24-O	790	24" (610 mm)	26 lbs. (12 kg)
GRSB-30-F	505	30" (762 mm)	23 lbs. (10 kg)
GRSB-30-I	665	30" (762 mm)	25 lbs. (11 kg)
GRSB-30-O	950	30" (762 mm)	28 lbs. (13 kg)
GRSB-36-F	590	36" (914 mm)	26 lbs. (12 kg)
GRSB-36-I	780	36" (914 mm)	29 lbs. (13 kg)
GRSB-36-O	1110	36" (914 mm)	32 lbs. (15 kg)
GRSB-42-F	685	42" (1067 mm)	29 lbs. (13 kg)
GRSB-42-I	885	42" (1067 mm)	32 lbs. (15 kg)
GRSB-42-O	1270	42" (1067 mm)	35 lbs. (16 kg)
GRSB-48-F	770	48" (1219 mm)	33 lbs. (15 kg)
GRSB-48-I	1000	48" (1219 mm)	36 lbs. (16 kg)
GRSB-48-O	1430	48" (1219 mm)	39 lbs. (18 kg)
GRSB-54-I	1110	54" (1372 mm)	43 lbs. (20 kg)
GRSB-60-F	950	60" (1524 mm)	45 lbs. (20 kg)
GRSB-60-I	1220	60" (1524 mm)	50 lbs. (23 kg)
GRSB-60-O	1750	60" (1524 mm)	54 lbs. (24 kg)
GRSB-66-I	1330	66" (1676 mm)	54 lbs. (25 kg)
GRSB-72-F	1130	72" (1829 mm)	52 lbs. (24 kg)
GRSB-72-I	1440	72" (1829 mm)	58 lbs. (26 kg)
GRSB-72-O	2070	72" (1829 mm)	64 lbs. (29 kg)

Built-in Heated Shelf with Flush Top

Model	Watts	Heated Width	Shipping Weight
GRSBF-24-F	420	25.5" (648 mm)	20 lbs. (9 kg)
GRSBF-24-I	550	25.5" (648 mm)	22 lbs. (10 kg)
GRSBF-24-S	700	25.5" (648 mm)	24 lbs. (11 kg)
GRSBF-24-O	790	25.5" (648 mm)	26 lbs. (12 kg)
GRSBF-30-F	505	31.5" (800 mm)	23 lbs. (10 kg)
GRSBF-30-I	665	31.5" (800 mm)	25 lbs. (11 kg)
GRSBF-30-S	825	31.5" (800 mm)	26 lbs. (12 kg)
GRSBF-30-O	950	31.5" (800 mm)	28 lbs. (13 kg)
GRSBF-36-F	590	37.5" (953 mm)	26 lbs. (12 kg)
GRSBF-36-I	780	37.5" (953 mm)	28 lbs. (13 kg)
GRSBF-36-S	950	37.5" (953 mm)	31 lbs. (15 kg)
GRSBF-36-O	1110	37.5" (953 mm)	32 lbs. (15 kg)
GRSBF-42-F	685	43.5" (1105 mm)	29 lbs. (13 kg)
GRSBF-42-I	885	43.5" (1105 mm)	32 lbs. (15 kg)
GRSBF-42-S	1100	43.5" (1105 mm)	34 lbs. (15 kg)
GRSBF-42-O	1270	43.5" (1105 mm)	35 lbs. (16 kg)
GRSBF-48-F	770	49.5" (1257 mm)	33 lbs. (15 kg)
GRSBF-48-I	1000	49.5" (1257 mm)	36 lbs. (16 kg)
GRSBF-48-S	1225	49.5" (1257 mm)	38 lbs. (17 kg)
GRSBF-48-O	1430	49.5" (1257 mm)	39 lbs. (18 kg)

DIMENSIONS

GRSB: (Interior Width + 1.5") W x 17", 21", or 31.5"D x 2.88"H
(Interior Width + 38 x 432, 533, or 800 x 73 mm).

Cutout: (Interior Width + .5" to .75") W x 16", 20", or 30.5"D
(Interior Width + 13 to 19 mm x 406, 508, or 775 mm).

GRSBF: (25.5" to 73.5") W x 17", 21", 25.5", or 31.5"D x 2.25"H
(648 to 1867 x 432, 533, 648, or 800 x 57 mm).

Cutout: (Width - .75" to 1") W x 16", 20", 24.5", or 30.5"D
(Width - 19 to 25 mm x 406, 508, 622, or 775 mm).

VOLTAGE

All models ending in -F and -I and models 24" through 48"
(610-1219 mm) wide ending in -S and -O: 120 volts,
single phase only, NEMA 5-15P.

Models 60" through 72" (1524-1829 mm) wide ending in -S
and -O: 120 volts, single phase only, NEMA 5-20P.

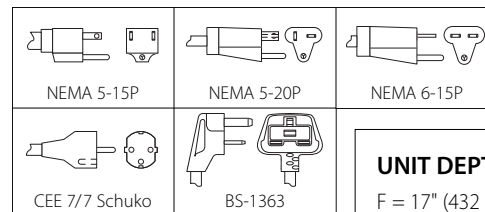
GRSB-72-O and GRSBF-72-O: 208 or 240 volts,
single phase only, NEMA 6-15P.

Export voltages available.

CORD LOCATION

End of Remote Enclosure.

PLUG CONFIGURATIONS



UNIT DEPTH CODES:

F = 17" (432 mm)

I = 21" (533 mm)

S = 25.5" (648 mm)

O = 31.5" (800 mm)

Built-in Heated Shelf with Flush Top

Model	Watts	Heated Width	Shipping Weight
GRSBF-60-F	950	61.5" (1562 mm)	45 lbs. (20 kg)
GRSBF-60-I	1220	61.5" (1562 mm)	50 lbs. (23 kg)
GRSBF-60-S	1500	61.5" (1562 mm)	53 lbs. (24 kg)
GRSBF-60-O	1750	61.5" (1562 mm)	54 lbs. (25 kg)
GRSBF-72-F	1130	73.5" (1867 mm)	52 lbs. (24 kg)
GRSBF-72-I	1440	73.5" (1867 mm)	58 lbs. (26 kg)
GRSBF-72-S	1750	73.5" (1867 mm)	62 lbs. (28 kg)
GRSBF-72-O	2070	73.5" (1867 mm)	64 lbs. (29 kg)

OPTIONS (NOT FOR RETROFIT)

- ☐ Flush Mount Control Box Bezel in Designer Colors: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper.
- ☐ Flush Mount Electronic Control Box with Lighted Power Switch
- ☐ Flush Mount Control Box with Lighted Power Switch
- ☐ Stainless Steel Top Surface (GRSBF models only)

PRODUCT SPECS

Built-in Heated Shelf

The Heated Shelf shall be a Glo-Ray® Model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

With 24/7 parts and service assistance (U.S. and Canada only),

HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. • (800) 558-0607 • (414) 671-6350
Fax (800) 543-7521 • Int'l. Fax (414) 671-3976 • www.hatcocorp.com • E-mail: equipsales@hatcocorp.com

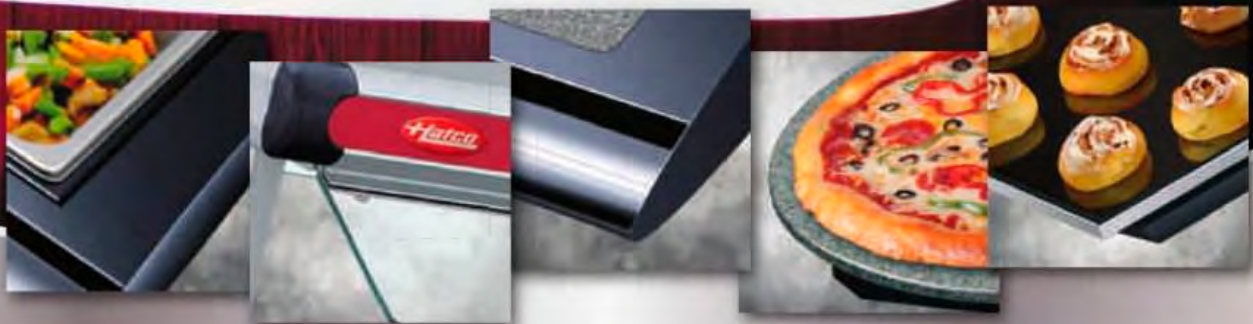
the Shelf shall be rated at ... watts, ... volts and be ... inches (millimeters) in overall width. It shall consist of a thermostatically-controlled heated base and a cord with plug attached.



PORTABLE BUFFET SOLUTIONS

[CHOICES]

...THROUGH CUSTOMERIZATION



Unique Needs, Exact Solutions.



OPTIMUM SERVING TEMPERATURES, UNCOMPROMISING QUALITY

The Hatco Serv-Rite™ Portable Buffet Warmers are designed to keep prepared foods at optimum serving temperatures without affecting quality. They're perfect for self-serve buffet areas and customer serving points. All Serv-Rite Buffet Warmers feature a thermostatically controlled heated base, durable stainless steel construction, sturdy aluminum extrusions, and a 6' (1829 mm) cord with plug.

Hatco Serv-Rite Buffet Warmers are ideal for use in buffet lines and as hors d'oeuvre displays. These unique foodwarmers are available with or without overhead halogen heat lamps and glass sneeze guards.

The Choice is Yours.

- All models equipped with removable utensil tray
- Digital temperature control
- SRBW, SRGBW and SRSSBW models have top light and heat controlled from a base mounted toggle switch
- Optional single-sided, clear or smoked glass sneeze guards available.

See Page 4 for Serv-Rite™ Heated Shelf models.

800.558.0607

www.hatcocorp.com

2



*SRSSBW-1 in standard
Bold Black finish and
Night Sky Swanstone®*



*SRBW-1 in standard Bold
Black finish with single-
sided clear glass sneeze
guard and the accessory
carving station board*



*SRGBW-1 in standard
Bold Black with heated
black glass inset, halogen
lights and two-sided
smoked glass sneeze guard
(food pans not available)*



THE MARRIAGE OF UNIFORM HEAT AND DIRECT FOOD PLACEMENT

The Hatco Heated Black Glass Shelf surface color is an elegant black, to add the right touch to any décor. Thermostatically-controlled heated ceramic glass surface helps hold your food hot and delicious at a surface temperature ranging from 100° to 200°F (38°-93°C). Place food product directly on the ceramic glass surface. The Heated Black Glass Shelf excels in pass-through areas, buffet lines and as a tempting hors d'oeuvre display.

The Choice is Yours.

- Lighted On/Off rocker switch
- Portable units are available with optional trim rings and accessory handles in powdercoated *Designer Black*
- All units come with a 6' (1829 mm) cord and plug



*HBG-2418 with
accessory handles*



HBG-2418

Unique Needs, Exact Solutions.





GR2S-24 in standard Bold Black finish (food pans not available)

FITS JUST RIGHT

Simplicity and functionality team up in Hatco's Portable, Designer, Serv-Rite™, Rectangular and Round Heated Shelves. Whether you need a heated workspace or extra base heat in a pass-through or buffet area, Hatco's full line of shelf options can help you. Using a blanket or metal-sheathed heating element for an even temperature, the thermostatically controlled base (except the GRSR) extends the holding time of your food. Made with durable stainless steel, hardcoated aluminum, decorative stone or ceramic black glass tops. The Choice is Yours.



GRS-30-1 in optional Designer color with accessory pan rail and food pans



GRSR-17 with optional Designer color and accessory food pan

DESIGNER COLORS



Printed colors are a representation and may not exactly match our Designer Colors.

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www.hatcocorp.com



GRSS-3618 in
Bermuda Sand
Decorative Stone with
accessory handles



GRSSR20-DL77516
in Night Sky
Decorative Stone

GLO-RAY® HEATED STONE SHELVES

Match the heat zone to your countertops with Hatco's Glo-Ray® Heated Stone Shelves. The portable food-safe shelves come in four standard colors and are ideal for buffet lines or as hors d'oeuvre displays. These unique warmers will safely hold food hot while blending in with your décor.

The Choice is Yours.

- Hatco Heated Stone Shelves are made of NSF-approved foodsafe materials
- GRSS models available with accessory handles in powdercoated *Designer Black*
- Features a lighted rocker switch and thermostatically-controlled heated base to help hold your food hot and delicious
- Accessory 3" or 5" (76 or 127 mm) Risers available (GRSSR models only) in stainless steel (standard) or *Designer* colors



SRSS-1 in standard
Bold Black finish
and Night Sky
Swanstone®

SRG-1 in standard
black with black glass
inset (food pans not
available)

SRB-1 in standard
black with standard
full-size food pan
(included)

HEATED STONE COLORS



Printed colors are a representation and may not exactly match our Designer Colors.

GRSSR-18 in Night
Sky Decorative Stone
with optional 5"
(127 mm) Riser
in Designer color

GRSSR-20 in Night
Sky Decorative Stone



GRSSR-16 in Night Sky
Decorative Stone with
optional 3" (76 mm)
Riser in Designer color

Unique Needs, Exact Solutions.





THE DESIGNER SOLUTION

Combining state-of-the-art design with performance, these Glo-Ray® Buffet Warmers place the focus on the product while holding and protecting food. The modern design is perfect for front-of-the-house use. Available in seven *Designer* powdercoated color inserts (with the choice of an entire unit in color as well) that blends into any décor. The Choice is Yours.

DESIGNER COLORS



Printed colors are a representation and may not exactly match our Designer Colors and Gloss Finishes.



GR2BW-30 with optional Designer color insert and accessory food pans



GR2BW-30 in optional Designer Black with Black insert and accessory food pans

800.558.0607

www.hatcocorp.com



THE PERFECT ALTERNATIVE TO CANNED HEAT

Hold hot food at optimum serving temperatures on buffet lines or at temporary serving areas with Hatco Glo-Ray® Buffet Warmers. Available in many lengths to fit your operation.
The Choice is Yours.

*GRBW-30 with
accessory food pans*



*Model GRBW-30 with
optional sign holder
(graphic not included)
and pans*

ALL GLO-RAY® BUFFET WARMERS INCLUDE:

- Thermostatically-controlled heated base to extend holding times of most foods
- Prefocused infrared top heat directs heat to the outer edges where heat loss is greatest
- Sturdy plexi-glass sneeze guard
- Shatter-resistant incandescent lights enhance product displays while safeguarding food from bulb breakage
- Available in a variety of lengths from 25¹/₈"-78¹/₄" (638-1988 mm)
- Optional *Designer Colors*: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper
- Optional infinite control available for top heat only

Unique Needs, Exact Solutions.



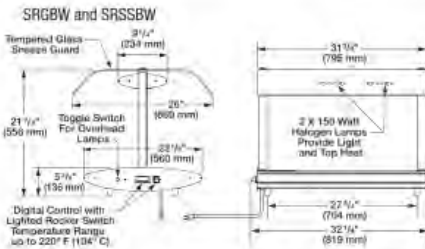
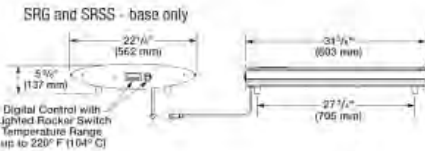
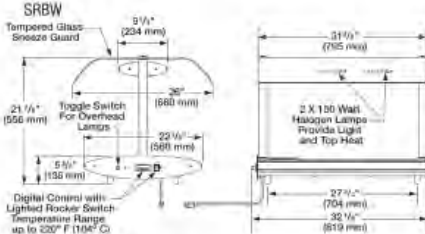
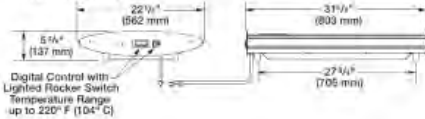
SPECIFICATIONS

PLEASE REFERENCE PRODUCT SPECIFICATION SHEETS FOR INDIVIDUAL MODEL LISTINGS

SERV-RITE™ BUFFET WARMERS AND HEATED SHELVES

Models SRB-1, SRBW-1, SRG-1, SRGBW-1, SRSS-1, SRSSBW-1
Available in 120 volts, single phase.

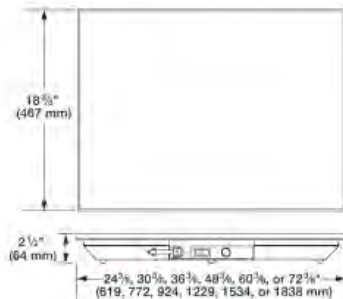
SRB - base only



BLACK GLASS HEATED SHELVES

Model HBG Heated Black Glass Shelves
Available in 120 volts, single phase only.

HBG Models



Nothing less than the best.™

P.O. Box 340500
Milwaukee, WI 53234-0500 U.S.A.
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E-mail: equipsales@hatcocorp.com

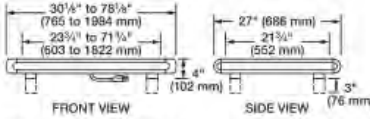
Printed in U.S.A.

HEATED SHELVES

Glo-Ray® Model GR2S Designer Heated Shelves

Available in 120 volts, single phase, and seven Designer colors.

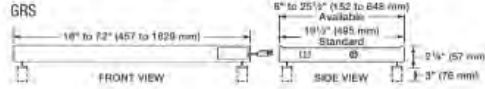
GR2S



Glo-Ray® Model GRS Heated Shelves

Available in 120 volts, single phase, and seven Designer colors.

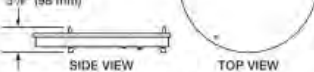
GRS



Glo-Ray® Model GRSR Round Heated Shelves

Available in 120 volts, single phase, and seven Designer colors.

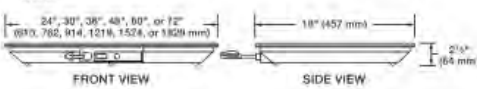
GRSR



Glo-Ray® Model GRSS Portable Heated Stone Shelves

Available in 120 volts, single phase, top in four Decorative Stone colors with black base.

GRSS



Glo-Ray® Model GRSSR Round Heated Stone Shelves

Available in 120 volts, single phase, top in four Decorative Stone colors with base available in seven Designer colors.

GRSSR

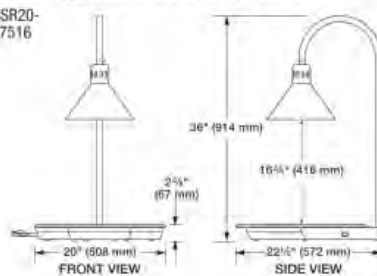


Glo-Ray® Model GRSSR20-DL77516

Heated Stone Shelf with Decorative Lamp

Available in 120 volts, single phase, top in four Decorative Stone colors with lamp and base available in seven Designer colors.

GRSSR20-DL77516



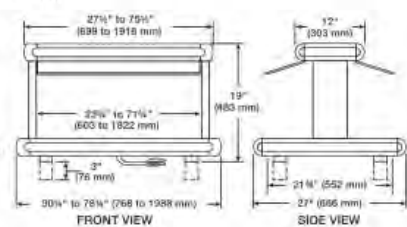
GLO-RAY® DESIGNER BUFFET WARMERS

Models GR2BW

Portable Foodwarmers with Metal-Sheathed Elements and Blanket Heating Elements

Available in 120 volts, single phase, and seven Designer colors (excludes heated base).

GR2BW

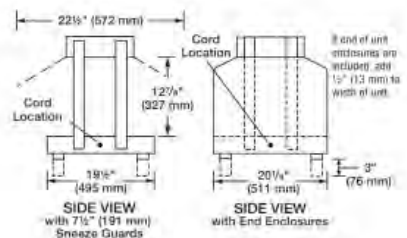
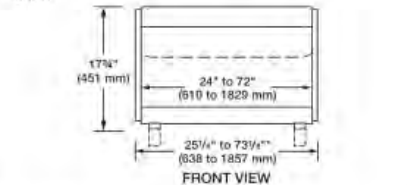


GLO-RAY® BUFFET WARMERS

Models GRBW

Portable Foodwarmers with Metal-Sheathed Elements
Available in 120 volts, single phase (excludes heated base).

GRBW



Scan with web-enabled mobile device to visit
www.hatcocorp.com

Cover photo and photos on pages 1-3 were taken at the Pfister Hotel, Milwaukee, WI



Form No. PBSB-0408-2 WW-SG
Revised March 2011



THERMOFINISHER™

Great Food at Sizzling Speed



THERMOFINISHER™

Your patrons want great food. You need to serve them fast. With Thermo-Finisher™ from Hatco – you can have it all.

Now there's a way to serve your customers more quickly and efficiently – without sacrificing taste. Better than microwave heat, the Thermo-Finisher produces hot food that is browned and at peak flavor and texture, never soggy. Designed with your kitchen productivity in mind, Hatco offers a full line of Thermo-Finishers available in a variety of models – with sizes and accessories to meet your specific serving needs.

Using innovative radiant technology, Hatco Thermo-Finishers heat your food to perfection much faster than conventional methods, and with a minimal amount of effort. Your customers will appreciate the superior taste, and you'll appreciate how quickly foods can be finished and served.

Save Time, Save Energy

Programmable settings (ten on model TFC-461R and five on the other models) give you the flexibility to pre-program your most popular menu items – then change them at the touch of a button. Adjustable cook time and power level settings assure each and every item you serve is prepared consistently, plate after plate. The Thermo-Finisher saves energy, as it operates on a 0-70% standby power mode, unlike other devices that run at 100% during slow periods. And, our exclusive Instant-On feature assures that the unit is always ready-to-go when needed with no warm-up time required.

Easy to Use, Easy to Clean

Hatco Thermo-Finishers make it easy for wait staff, bartenders, or counter workers to finish a variety of foods – freeing up precious time for chefs and other food preparers. A stainless steel interior and heavy-duty glass surface over the heating source make clean up just as easy.

Choices, Choices

Hatco offers six models of Thermo-Finishers in varying sizes and configurations so you can find one that best fits your space and serving requirements. All models are available with your choice of six Designer color side panels and accessory pans.

Finish Hot Items:

- Melt cheese and toppings
- Prepare French onion and other soups
- Finish Mexican entrees, nachos, potato skins, and hot appetizers
- Toast buns, bread, and hot sandwiches

Thermalize Frozen Items:

- Appetizers
- French fries
- Pizza
- Pretzels
- Pre-cooked chicken patties

Designer Color Side Panels:
Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green
Printed colors are a representation and may not exactly match our Designer colors.



Model TFC-461R

features a 13" x 18" (330 x 457 mm) cooking chamber with four upper circular ribbon elements and one lower rectangular ribbon element for even heat distribution. Accommodates a half-size sheet pan widthwise and has an entry/exit height up to 3³/₈" (86 mm) with eight indexed batch-style programs and two pulsing programs for continuous product flow.



Model TFW-461R

includes four upper circular ribbon elements and one lower rectangular ribbon element for equal heat distribution. The new wide mouth model accommodates a half-size sheet pan widthwise – perfect for countertops with limited depth and overselves. The shallow chamber provides easier access and even heating.



Model TF-461R

consists of four upper circular ribbon elements and one lower rectangular ribbon element for even heat distribution from corner to corner, and accommodates a half-size sheet pan for pan pizzas and more.



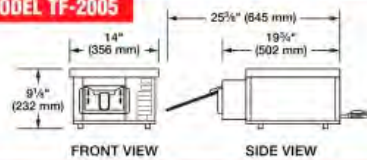
Model TF-191

incorporates a lower circular ribbon element to cook all types of food. The adjustable interior accommodates a half-size sheet pan.

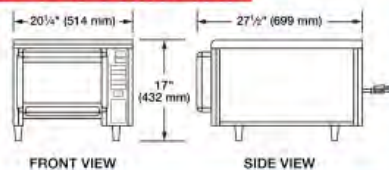


THERMOFINISHER SPECIFICATIONS

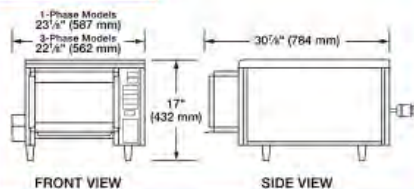
MODEL TF-2005



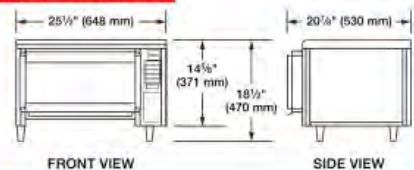
MODELS TF-1919 & TF-4619



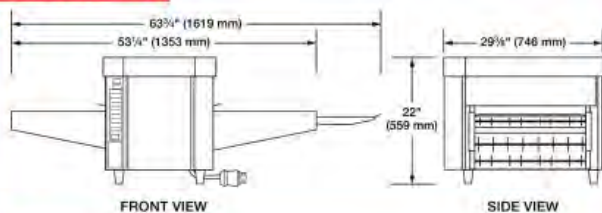
MODEL TF-461R



MODEL TFW-461R



MODEL TFC-461R



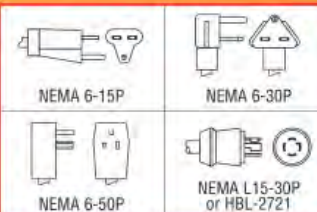
Model	Volts	Watts	Amps	Phase	Dimensions	Shipping Weight
TF-2005	208	2400	11.5	1	14"W x 19 3/4"D * x 9 1/4"H (356 x 502 x 232 mm)	55 lbs. (25 kg)
	240	2400	10.0	1		
TF-1919	208	4800	23.1	1	20 1/4"W x 27 1/2"D x 17"H (514 x 699 x 432 mm)	88 lbs. (40 kg)
	240	5000	20.8	1		
TF-4619	208	7200	20.1	3	20 1/4"W x 27 1/2"D x 17"H (514 x 699 x 432 mm)	90 lbs. (41 kg)
	240	7300	17.6	3		
TF-461R	208	6250	30.0	1	23 1/4"W x 30 7/8"D x 17"H (587 x 784 x 432 mm)	93 lbs. (42 kg)
	240	8320	34.7	1		
	208	6250	19.0	3	22 1/4"W x 30 7/8"D x 17"H (562 x 784 x 432 mm)	
	240	8320	21.9	3		
TFW-461R	208	6250	30.0	1	25 1/2"W x 20 7/8"D x 14 5/8"H* (648 x 530 x 371 mm)	95 lbs. (43 kg)
	240	8320	34.7	1		
	208	6250	19.0	3		
	240	8320	21.9	3		
TFC-461R	208	7524	36.2	1	53 1/4"W† x 29 3/8"D x 22"H (1353 x 746 x 559 mm)	135 lbs. (61 kg)
	240	8445	35.2	1		
	208	7524	21.4	3		
	240	8445	22.3	3		

* Depth of unit with paddle is 25 3/4" (645 mm). * Add 3 7/8" (98 mm) to height when using 4" (102 mm) legs.
† Width of unit is 63 3/4" (1619 mm) with landing platform and stop down.

PLUG CONFIGURATIONS

Model	Phase	208 or 240 Volt
TF-2005	1	NEMA 6-15P
TF-1919	1	NEMA 6-30P
TF-4619	3	NEMA L15-30P
TF-461R	1	NEMA 6-50P
TF-461R	3	NEMA L15-30P
TFW-461R	1 or 3	—
TFC-461R	1	NEMA 6-50P
TFC-461R	3	NEMA L15-30P

Cord Location: Back of unit, at left side.
Export voltages available, units supplied without plugs.



Model Interior Cavity Opening

TF-2005	6 1/4"W x 13"D x 3 1/4"H (159 x 330 x 83 mm)
TF-1919	13"W x 18"D x 6 3/4"H (330 x 457 x 162 mm)
TF-4619	13"W x 18"D x 6 3/4"H (330 x 457 x 162 mm)
TF-461R	13"W x 18"D x 6 3/4"H (330 x 457 x 162 mm)
TFW-461R	18"W x 13"D x 6 3/4"H (457 x 330 x 162 mm)
TFC-461R	13"W x 18"D x 3 3/4"H (330 x 457 x 86 mm)

OPTIONS (NOT FOR RETROFIT)

- Designer Color Side Panels: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green

ACCESSORIES

- Ultra-Glo™ Foodwarmer with Mounting Kit (TFC model only)
- 9" (229 mm) Pizza Pan with Tapered Sides
- 9" (229 mm) Hardcoat Pizza Pan with Tapered Sides
- 9" (229 mm) Round Pizza Screen
- 12" (305 mm) Pizza Pan with Tapered Sides
- 12" (305 mm) Hardcoat Pizza Pan with Tapered Sides
- 12" (305 mm) Pizza Screen
- 12" (305 mm) Hardcoated Flat Pizza Pan
- 11"W x 16"D (279 x 406 mm) Pizza Screen
- 10" (254 mm) Saute Pan with Tapered Sides
- Half-Size Sheet Pan
- Extra Food Paddle (TF-2005 only)
- Front Heat Shield (TF-2005 only)
- Broiler Pan with Grease Pan (TF-2005 only)
- Pan Rack (TF-2005 only)



Nothing less than the best.™

P.O. Box 340500
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(800) 558-0607 (414) 671-6350
www.hatcocorp.com
E-mail: equipsales@hatcocorp.com

Printed in U.S.A.



Form No. TFB-2004-1
March 2005



TOAST-QWIK® ELECTRIC CONVEYOR TOASTERS

Models TQ-400, -400BA, -400H, -800, -800BA, -800H, -800HBA, -1200, -1800, -1800BA, -1800H, -1800HBA, -10

The Hatco Toast-Qwik® is an economical conveyor toaster with fast, dependable and versatile toasting, offering 350 to 1800 slices per hour. Hatco toasters utilize conveyor speed, not temperature to determine toasting color. This method allows for *instant* adjustment of toasting time to match the bread product being toasted.

FLEXIBILITY

For uniformly colored golden-brown toast, as well as bagels, buns, and English muffins, Toast-Qwik Conveyor Toasters provide the optimum in features, quality and value. The electronic controls precisely regulate both top and bottom heating elements for perfect toasting every time. The exclusive, patented ColorGuard sensing system monitors cabinet temperature and adjusts conveyor speed during high usage periods to assure uniform toast. The power save mode with indicator light saves energy and money during slow periods.

Hatco versatility offers standard and bagel models, as well as versions with a taller opening for thicker products and a high-speed model. The efficient design of front or rear discharge allows Toast-Qwik to be placed where it is most convenient – for sending product to operator side or customer/server.

Hatco Toast-Qwik toasters feature permanently lubricated ball bearing motor and heating elements guaranteed against burnout and breakage for two years.

QUALITY

The following features assure the finest performance for years to come:

- ColorGuard sensing system assures toast uniformity for TQ-400, -800, -1200, and -1800 series.
- Electronic infinite controls regulate top and bottom heat.
- Easy-to-load rack with front or rear discharge.
- Power save mode conserves energy and saves money.
- Models with 2" or 3" (51 or 76 mm) high openings for all types of bread products.
- Aluminum toast collector tray for TQ-400, -800, -1200, and -1800 series prevents condensation.
- Insulation and an interior fan provide cool surface temperatures.



Model TQ-400



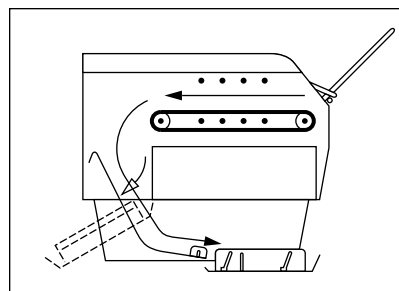
Model TQ-800HBA



Model TQ-800H



Model TQ-1800H



Product Flow



Model TQ-10

For lower volume applications, the Toast-Qwik TQ-10 model is an economical conveyor toaster with the capacity of up to 300 slices per hour. Features include independent controls for upper and lower elements allowing single- or double-side toasting, conveyor speed to determine the toast color, and an easy-to-load rack with front or rear discharge. Durable painted steel top and aluminized steel construction assures years of trouble-free service.



HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.

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www.hatcocorp.com • E-mail: equipsales@hatcocorp.com

METAL SHEATHED HEATING ELEMENTS GUARANTEED AGAINST BURNOUT AND BREAKAGE FOR TWO YEARS.

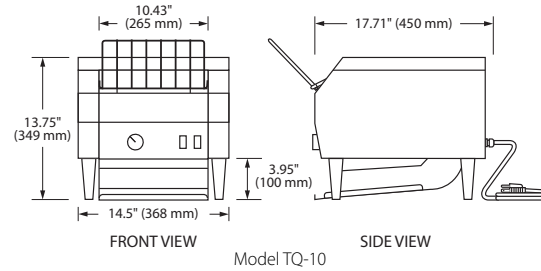
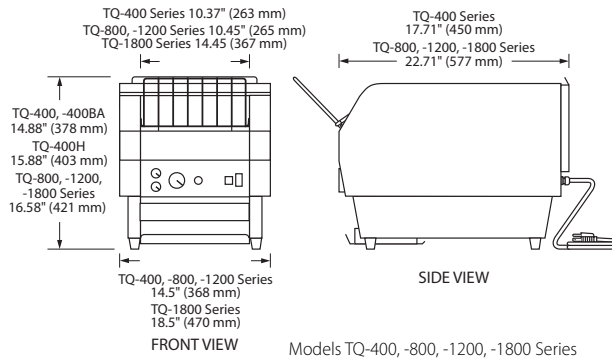
Form No. TQ Spec Sheet

Printed in U.S.A.
December 2009



TOAST-QWIK® ELECTRIC CONVEYOR TOASTERS

Models TQ-400, -400BA, -400H, -800, -800BA, -800H, -800HBA, -1200, -1800, -1800BA, -1800H, -1800HBA, -10



DIMENSIONS

TQ-400, -400BA: 14.5"W x 17.71"D x 14.88"H (368 x 450 x 378 mm).

TQ-400H: 14.5"W x 17.71"D x 15.88"H (368 x 450 x 403 mm).

Tray extends 2.5" (64 mm) in rear.

TQ-800 Series, -1200: 14.5"W x 22.71"D x 16.58"H (368 x 577 x 421 mm).

Tray extends 6.5" (165 mm) in rear.

TQ-1800 Series: 18.5"W x 22.71"D x 16.58"H (470 x 577 x 421 mm).

Tray extends 6.5" (165 mm) in rear.

TQ-10: 14.5"W x 17.71"D x 13.75"H (368 x 450 x 349 mm).

Maximum Product Size:

TQ-400, -400BA, -800, -800BA, -1200: 9.58"W x 1.75"H (244 x 44 mm).

TQ-400H, -800H, -800HBA: 9.58"W x 2.75"H (244 x 70 mm).

TQ-1800, -1800H, -1800BA: 13.58"W x 1.75"H (346 x 44 mm).

TQ-1800HBA: 13.58"W x 2.75"H (346 x 70 mm).

TQ-10: 9.58"W x 1.5"H (244 x 38 mm).

VOLTAGE

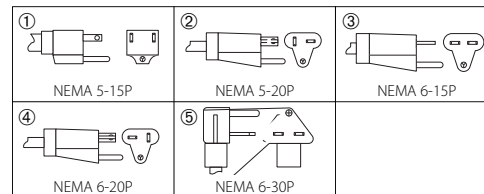
TQ-400, -10 Series: 120, 208, and 240 volts, 60 Hz, single phase.

TQ-800, -1200, -1800 Series: 208 and 240 volts, 60 Hz, single phase.

CORD LOCATION

Bottom right corner on back of unit.

PLUG CONFIGURATIONS



AMP RATING & PLUG SUPPLIED

Model	120V	208V	240V
TQ-400	15.0 amps ① ②*	10.7 amps ③	9.3 amps ③
TQ-400BA	14.8 amps ① ②*	9.0 amps ③	7.8 amps ③
TQ-400H	—	10.7 amps ③	9.3 amps ③
TQ-800, -800H	—	16.0 amps ④	13.9 amps ③ ④*
TQ-800BA, -800HBA	—	15.8 amps ④	13.7 amps ③ ④*
TQ-1200	—	19.4 amps ⑤	16.8 amps ⑤
TQ-1800	—	21.4 amps ⑤	18.5 amps ⑤
TQ-1800H	—	22.4 amps ⑤	19.4 amps ⑤
TQ-1800BA, -1800HBA	—	22.0 amps ⑤	19.1 amps ⑤
TQ-10	15.0 amps ① ②*	8.8 amps ③	7.6 amps ③

*For Canada.

SPECIFICATIONS

Model	kW	Type	Cap./Min.†	Shipping Weight
TQ-400	1.8*	All	6 slices	46 lbs. (21 kg)
TQ-400BA▼	1.8	Bagels or Buns	6 slices	46 lbs. (21 kg)
TQ-400H	2.2	All	6 slices	48 lbs. (22 kg)
TQ-800	3.3	All	14 slices	52 lbs. (24 kg)
TQ-800BA▼	3.3	Bagels or Buns	14 slices	52 lbs. (24 kg)
TQ-800H	3.3	All	13 slices	52 lbs. (24 kg)
TQ-800HBA▼	3.3	Bagels or Buns	14 slices	52 lbs. (24 kg)
TQ-1200	4.0	All	20 slices	52 lbs. (24 kg)
TQ-1800	4.4	All	30 slices	75 lbs. (34 kg)
TQ-1800BA▼	4.6	Bagels or Buns	30 slices	75 lbs. (34 kg)
TQ-1800H	4.6	All	20 slices	75 lbs. (34 kg)
TQ-1800HBA▼	4.6	Bagels or Buns	30 slices	75 lbs. (34 kg)
TQ-10	1.8	All	5 slices	34 lbs. (15 kg)

† Toasting capacity may vary by product. Toasting of coated products is not recommended.

* 120 volts only. 2.2 kW for 208 and 240 volt models.

▼ BA models toast one side only.

Toast-Qwik can be shipped United Parcel Service or FedEx Small Package.

Selector Chart

(Based on serving 2 slices per customer.)

Number of Customers	Serving Time			
	TQ-400, -400BA, -400H, TQ-10	TQ-800, -800BA, -800H, -800HBA	TQ-1200, -1800H	TQ-1800, -1800BA, -1800HBA
30	12 Minutes	5 Minutes	3 Minutes	2 Minutes
60	24 Minutes	9 Minutes	6 Minutes	4 Minutes
90	36 Minutes	13 Minutes	9 Minutes	6 Minutes
120	48 Minutes	18 Minutes	12 Minutes	8 Minutes

OPTIONS (NOT FOR RETROFIT)

- ☐ Automatic Power Save Mode (TQ-400, -800, -1200, -1800 Series only)
- ☐ Extended Feed Guide (Adds 3" (76 mm)) (TQ-400, -800, -1200, and -1800 Series only)
- ☐ Control Cover

ACCESSORIES

- ☐ 20 Amp Receptacle, 125V (NEMA 5-20R)
- ☐ 20 Amp Receptacle, 250V (NEMA 6-20R)
- ☐ 30 Amp Receptacle, 250V (NEMA 6-30R)

PRODUCT SPECS

Conveyor Toaster

The electric Conveyor Toaster shall be a Hatco Model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

With 24/7 service (U.S. and Canada only), the toaster shall have the capacity to toast up to ... pieces per minute and it shall be rated at ... kW, ... volts, single phase.

The toaster shall be of stainless steel (or aluminized TQ-10) design and shall include a front mounted control panel with state-of-the-art

electronic top and bottom heat controls, ColorGuard sensing system (patented), variable speed control, power save mode with indicator light and a toast collector pan (except TQ-10).

The toaster will have metal sheathed heating elements and factory attached UL listed cord and plug.

TQ-10 will have a durable painted steel top and aluminized steel construction with controls for power, heating elements, and conveyor speed.

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Conservadoras y expositoras
Vitrinas



FSD/FSDT

Vitrinas conservadoras y expositivas

FLAV-R-SAVOR®

El modelo Flav-R-Savor de Hatco ofrece un concepto extraordinario de exhibición y conservación de alimentos. Equilibrando una combinación precisa de *calor* y *humedad*, las vitrinas Flav-R-Savor aumentan las ventas y las utilidades mediante la reducción del desperdicio, manteniendo la calidad, y exhibiendo los alimentos con atractivo dinamismo. Para uso en cafeterías, tiendas de artículos básicos, escuelas, restaurantes, y supermercados, las vitrinas Flav-R-Savor son un medio perfecto para aumentar las ventas de sus productos de comida caliente.

FLEXIBILIDAD

Una gama completa de tamaños de vitrinas, opciones de puertas y tipos de parrillas permite la comercialización perfecta de productos alimenticios tales como pizza, alimentos fritos, productos de panadería, etc. El sistema térmico de rápida recuperación y las temperaturas sumamente uniformes en toda la vitrina eliminan los "puntos calientes", lo cual asegura la calidad del producto y mayores tiempos de conservación (de 1 a 4 horas).

La opción de colores de *Diseño especial* ayuda a matizar la vitrina con cualquier tipo de decoración. El recubrimiento a base de polvo de pintura proporciona una superficie duradera y fácil de limpiar.

Modelo FSD-2X
con anaquel para 3
bandejas, calcomanías
accesorias, y bandejas



Modelo FSDT-1
con anaquel giratorio motorizado,
Anaquel de 4 parrillas circulares,
color optativo de *Diseño especial*,
calcomanías accesorias, y bandejas

**Colores de
Diseño especial**rojo
cálido

negro

granito
grisgranito
blancoazul
marinoverde
cazador

Los colores impresos son una representación y pueden no concordar exactamente con nuestros colores de *Diseño especial*.

CARACTERÍSTICAS

Ventajas:

- Las luces fluorescentes ayudan a una mejor visibilidad del producto.
- Una o más puertas y paneles laterales de vidrio templado proporcionan máxima retención térmica y permiten la exhibición completa de la vitrina.
- El recipiente de acero inoxidable de 3/4 galón (3 litros) de capacidad para agua proporciona humedad continua. Se rellena fácilmente a través del depósito de agua, colocado al frente y se desagua y limpia a través del tubo de desagüe colocado en el interior.
- La protección contra el nivel bajo de agua evita que se quemara el elemento calefactor, y alerta al operador sobre la existencia de un nivel bajo de agua.
- La operación a 120 V con el conjunto adosado de cordón eléctrico de 15 A se alimenta de un tomacorriente estándar y consume un máximo de 12 A.
- Una o más puertas grandes de acceso se abren y permiten colocar una bandeja de 19" (483 mm) de diámetro para pizza.

Opciones:

- Colores de diseño especial: Rojo cálido, negro, granito gris, granito blanco, azul marino, y verde cazador

Accesorios:

- Anaqueles – SÓLO EN FSD
Anaquel multipropósitos de 5 parrillas
Modelo FS5SMPACC
Anaquel de 3 parrillas circulares
Modelo FSD3TCRACC▲
Anaquel de 3 bandejas Modelo
FS3TPRACC
- Anaqueles – SÓLO EN FSDT
Anaquel de 7 parrillas multipropósitos
Modelo FST7SMPACC
Anaquel de 4 parrillas circulares
Modelo FSDT4TCRACC▲
Anaquel de 5 parrillas circulares
Modelo FSDT5TCRACC▲
Anaquel de 4 bandejas Modelo
FST4TPRACC
Anaquel de 3 parrillas inclinadas
Modelo FST3SARACC
Anaquel de 5 parrillas inclinadas
Modelo FST5SARACC
Anaquel para Pretzel de 3 parrillas en
forma de árbol Modelo FSDT3TPTACC▲
- Portalettero para exhibición de mercancía
- Letrero para exhibición de mercancía
- Patas ajustables de 4" (102 mm)
- Bandejas perforadas para pizza – 14", 15", 16", o 18" (356, 381, 406, 457 mm) diámetro
- Bandejas de medio tamaño
- Acople de anaqueles no motorizados (Sólo para los modelos -X)
- Calcomanías personalizadas para alimentos: Pizza, Pollo, Pretzels, Croissant/Bizcochos
- Equipo apilable

**SELECCIONES
DEL ANAQUEL DE
EXHIBICIÓN**

(Los anaqueles mostrados son sólo para los modelos FSDT)



**Anaquel de 4 parrillas
circulares ▲**
(con capacidad máx. de
bandejas de 19" (483 mm))



**Anaquel de 4
bandejas**



**Anaquel de 7 parrillas
multi-propósitos**



**Anaquel de 3 parrillas
inclinadas**



**Anaquel de 5 parrillas
inclinadas**



**Anaquel para Pretzel
de 3 parrillas en forma
de árbol ▲**

▲ Requiere acople
de anaqueles no
motorizados en
modelos -X



Vitrinas conservadoras y expositoras

FLAV-R-SAVOR®**WFST**

La vitrina de exhibición Flav-R-Savor de Hatco, de gran capacidad, con calefacción y humedecedor tiene capacidad para más productos a temperaturas apropiadas para ser servidos que los modelos de tamaño estándar. Prepare los alimentos con anticipación a los períodos de máxima demanda y coloque el producto directamente del horno a las vitrinas de visibilidad completa para aumentar las ventas por impulso. Las temperaturas oscilan entre 80° a 190°F (27° a 88°C).

Incluye un anaquel estacionario de 4 parrillas. Flav-R-Savor utiliza calor de humedad controlada para crear un efecto de "cobertura" alrededor de los alimentos para mantener la calidad y las temperaturas apropiadas para servirlos.

El modelo WFST-1X incluye un anaquel de 4 parrillas estacionarias multipropósitos con capacidad para recibir bandejas estándar de 18" x 26" (457 x 660 mm). Esto permite al operador personalizar la vitrina Flav-R-Savor para adecuarla a diversos usos para el servicio de alimentos. El modelo WFST-2X tiene un conjunto adicional de puertas estilo francés en el lado del cliente de la unidad para pasar fácilmente los alimentos a través. Se ofrecen puertas corredizas opcionales que cierran solas para aplicaciones de autoservicio.

**Modelo WFST-1X**

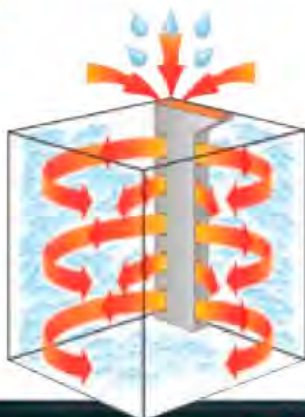
con anaquel multiuso de 4 parrillas, color *Designer* opcional y puertas corredizas, además de bandejas accesorias



Lado del operador del modelo WFST-1X



Anaquele multiuso de 4 parrillas removibles que ofrecen un ángulo de hasta 9° de flexibilidad (3 pulgadas (76 mm) de diferencia desde adelante hasta atrás)

**CARACTERÍSTICAS****Ventajas:**

- Calor de humedad controlada crea un efecto de "cubierta" alrededor de los alimentos.
- Una o más puertas y paneles laterales de vidrio templado proporcionan máxima retención térmica y permiten la exhibición completa de la vitrina.
- Mantiene las temperaturas apropiadas de los alimentos para ser servidos y mantiene la humedad y la suavidad de los mismos.
- Las lámparas incandescentes irrompibles realzan la imagen de los productos a la vez que salvaguardan los productos alimenticios contra la ruptura de la bombilla.

OPCIONES Y ACCESORIOS**Opciones:**

- Acabado anodizado negro o transparente
- Colores de Diseño especial: Rojo cálido, negro, granito gris, granito blanco, azul marino, y verde cazador
- Puertas francesas de cierre automático
- Puertas corredizas con cierre automático (En vez de puertas abisagradas en un lado sólo para el modelo WFST-2X)

Accesorios:

- Patas ajustables de 4" (102 mm)
- Juego apilable en gris o negro
- Bandejas de tamaño completo de 18" x 26" (457 x 660 mm)
- Bandejas de mitad de tamaño de 18" x 13" (457 x 330 mm)
- Calcomanías de alimentos y gráficos: Pollo, Costillas, Especiales Del Día
- Portaletreros

EL CALOR DE HUMEDAD CONTROLADA MANTIENE FRESCOS LOS ALIMENTOS CALIENTES DURANTE MÁS TIEMPO

La venta de alimentos calientes es ahora muy popular, y los clientes exigen una mejor variedad de opciones sabrosas y listas para comer. Pero conservar los alimentos calientes durante más de unos pocos minutos en la mayoría de vitrinas expositoras resulta muy arriesgado, y podría representar la diferencia entre obtener ganancias o sufrir pérdidas.

El panel de control "de uso fácil" permite establecer fácilmente los niveles correctos de calor y humedad. Los cuadrantes convenientes regulan la temperatura y la humedad, mientras una luz verde indica el ciclo de humedad. Una luz roja indica el nivel bajo del agua en el depósito. Un indicador de temperatura monitorea el calor de la vitrina, y un depósito de carga frontal permite agregar agua fácilmente.



FSHC

Vitrina conservadora portátil

FLAV-R-SAVOR®

La vitrina conservadora portátil Flav-R-Savor de Hatco tiene capacidad para todo tipo de alimentos calientes a temperaturas óptimas para servirlos. El calor y la humedad controlada por termostato le permite preparar alimentos con anticipación a los períodos de máxima demanda y permite mantenerlos durante horas. Conserva hasta un 43% más alimentos que los modelos para encimeras.

Estas vitrinas conservadoras, portátiles y fáciles de maniobrar se fabrican con fuerte aluminio extrudido, con parte superior y laterales de acero inoxidable y pintados. Todos los modelos incluyen una puerta grande de vidrio templado o la puerta optativa de acero inoxidable. Siete correderas convenientes para bandejas sujetan hasta siete bandejas de comida y pueden quitarse fácilmente para limpiar.

La vitrina de conservación y exhibición Flav-R-Savor para encimeras puede colocarse sobre la vitrina conservadora portátil para crear un sistema de comercialización de comida caliente. Esta combinación



Modelo FSHC-7-1
con correderas
para bandejas y
bandejas accesorias



proporciona almacenamiento y genera ventas por impulso de alimentos calientes en centros comerciales, estadios deportivos, centros de convenciones, y parques de diversiones.

Los gabinetes conservadores portátiles pueden colocarse uno encima del otro para proporcionar dos zonas separadas de temperatura humedecida. Ideal para escuelas, hospitales, concesiones, y cafeterías donde se necesite el almacenamiento de reserva para alimentos.

La estación para trincar Glo-Ray® está disponible para colocarse en la parte superior de la vitrina conservadora portátil Flav-R-Savor para crear una estación de servicio para líneas de buffet.



Modelos FSDT-1X/FSHC-7-1
con equipo accesorio para
apilado, calcomanías, y bandejas



Modelos FSHC-7-1/FSHC-7-1
con equipo accesorio para
apilado, y bandejas

CARACTERÍSTICAS

Ventajas:

- El calor y la humedad controlados por termostato conservan los alimentos calientes más tiempo a temperaturas óptimas de servicio.
- Prepare los alimentos con anticipación a los períodos de demanda máxima.
- Siete juegos de correderas inclinadas ajustables sirven para siete bandejas de hotel o bandejas sobre centros de 3" (76 mm). Con correderas inclinadas adicionales, la unidad puede contener catorce bandejas o 14 bandejas gastronorm 2/1 sobre centros de 1 1/2" (38 mm).
- Los componentes eléctricos, los controles, y el depósito de agua están ubicados en la parte superior para fácil acceso.
- Los controles ajustables de humedad y temperatura, las paredes laterales con aislamiento, las ruedecillas giratorias grandes de 3" (76 mm) de diámetro con bloqueadores de ruedas, y un cordón eléctrico de 6' (1829 mm) con enchufe son con características estándar.

Opciones:

- Colores de diseño especial (paneles laterales y parte superior): Rojo cálido, negro, granito gris, granito blanco, azul marino, y verde cazador
- Parte superior de acero inoxidable
- Paneles laterales, trasero, y superior de acero inoxidable (Sólo FSHC-7-1, -7-2)
- Puertas de acero inoxidable (En vez de puerta de vidrio) (Sólo FSHC-7-1, -7-2)
- Alarma sonora de bajo nivel de agua (Sólo FSHC-7-1, -7-2)
- Ruedecillas de bajo perfil (29 3/4" (756 mm) FSHC-6W1 y -6W2) (32 3/4" (832 mm) FSHC-7-1, -7-2)
- Patas ajustables 4" (102 mm) (En vez de ruedecillas estándar) (Sólo FSHC-7-1, -7-2)
- Patas de acero inoxidable de 6" (152 mm) (En vez de ruedecillas estándar) (Sólo FSHC-7-1, -7-2)

Accesorios:

- Equipo apilable (para vitrinas múltiples)
- Estación para cortar y rebanar Glo-Ray®
- Extra bandejas deslizantes
- Bandejas – de mitad de tamaño y tamaño completo



Modelo FSHC-6W1
con bandejas accesorias

La Vitrina Contenedora Hatco con ruedecillas bajas

El modelo FSHC-6W1 es sólo 29 3/4" (756 mm) de alto, permitiendo que este se ajuste debajo de los mostradores. Este gabinete portátil viene con seis juegos de correderas inclinadas que sirven para seis bandejas o seis bandejas gastronorm 2/1 sobre centros de 3" (76 mm). Con correderas inclinadas adicionales, la unidad puede contener once bandejas u once bandejas gastronorm 2/1 sobre centros de 1 1/2" (38 mm), o hasta doce bandejas de hotel de 2 1/2" (64 mm) de profundidad.



Vitrinas expositoras para compras de impulso

FLAV-R-FRESH®

Hatco tiene una manera rentable de crear ventas de comidas por impulso con la pequeña vitrina conservadora y expositora Flav-R-Fresh. Por medio del uso de calor con humedad controlada, la vitrina Flav-R-Fresh le permite exhibir y conservar calientes más tiempo los alimentos con un uso mínimo del espacio en la encimera.

La vitrina Flav-R-Fresh de Hatco tiene controles separados de *calor* y *humedad* para mantener crujientes los alimentos crujientes y jugosos los alimentos jugosos, no sólo minutos sino durante horas. Conserva todo tipo de alimentos desde pretzels calientes hasta pizzas de 15" (381 mm) de diámetro, desde croissants a bagels, incluso perros calientes y pasteles de carne.

Los componentes eléctricos, los controles, y el depósito de agua están ubicados en la parte superior para fácil acceso. Un monitor de temperatura indica la temperatura del gabinete. Una luz roja indica un nivel bajo del agua y una luz verde muestra el ciclo de humedad.

Los modelos con dos puertas están disponibles para ofrecer práctico acceso desde ambos lados del mostrador y una diversidad de parrillas para colocación de productos para realzar los alimentos.

La vitrina Flav-R-Fresh de Hatco está disponible en colores de *Diseño especial* y es ideal para restaurantes, pizzerías, tiendas de artículos básicos, puestos de concesionarios, puestos, y quioscos de bocadillos.

FDW



Modelo FDW-1
con anaquel giratorio
motorizado, Anaquel de
4 parrillas circulares,
calcomanías accesorias,
y bandejas



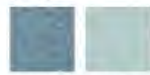
Modelo FDW-1X
con anaquel de 4 parrillas
multipropósitos

Ventajas:

- La vitrina de acero inoxidable incluye paneles laterales de vidrio templado para visibilidad completa.
- Las lámparas incandescentes irrompibles realzan la imagen de los alimentos a la vez que salvaguardan los productos alimenticios contra la ruptura de la bombilla.
- Una sola puerta grande proporciona acceso rápido a las parrillas de alimentos.
- Hay disponibles calcomanías de alimentos y letreros de comercialización para promover los productos.

CARACTERÍSTICAS**Colores de
Diseño especial**rojo
cálido

negro

granito
grisgranito
blancoazul
marinoverde
cazador

Los colores impresos son una representación y pueden no concordar exactamente con nuestros colores de *Diseño especial*.

Opciones:

- Colores de *Diseño especial*: Rojo cálido, negro, granito gris, granito blanco, azul marino, y verde cazador
- Puertas estilo francés del lado del cliente (Agregar 1 3/8" (35 mm) a la profundidad)

Accesorios:

- Anaquel de 4 parrillas circulares Modelo FDW4TCRACC▲
- Anaquel de 4 parrillas multipropósitos Modelo FDW4SMPACC
- Anaquel de 4 parrillas inclinadas Modelo FDW4SARACC
- Anaquel para Pretzel de 3 parrillas en forma de árbol Modelo FSDT3TPTACC▲
- Acople de anaqueles no motorizados (Sólo para los modelos -X)
- Bandejas para Pizza de 14" (356 mm) de diámetro
- Bandejas para pizza de 15" (381 mm) de diámetro
- Bandejas de medio tamaño (Para usar con el anaquel multiuso) 18" x 13" (457 x 330 mm)
- Patas ajustables de 4" (102 mm)
- Letreros para comercialización: Pizza Caliente, Pretzels Calientes
- Calcomanías gráficas de alimentos: Pizza, Pollo, Pretzels, Croissant / Bizcochos

OPCIONES Y ACCESORIOS**SELECCIONES
DEL ANAQUEL
EXPOSITOR**

**Anaquele de 4 parrillas
circulares ▲**
(con capacidad máx. de
bandejas de 15" (381 mm))



**Anaquele de 4 parrillas
multipropósito**



**Anaquele de 4 parrillas
inclinadas**



**Anaquele para Pretzel
de 3 parrillas en forma
de árbol ▲**



▲ Requiere acople de anaqueles no motorizados en modelos -X

MN/PFST

Calentador de tortillas para nachos

MACHO NACHO™

La vitrina conservadora y expositora Macho Nacho de Hatco es un mostrador de alta visibilidad para calentar y exhibir tortillas para nachos. Estas vitrinas con calefacción no utilizan humedad y tienen capacidad para un máximo de 25 lbs. (11 kg) (modelo FDW) o 40 lbs. (18 kg) (modelo FST) de tortillas para nachos, conservándolas calientes, frescas, y crujientes considerablemente más tiempo que otros calentadores, lo cual reduce el tiempo de recarga y minimizan el desperdicio.

El extraordinario flujo de aire, fuerza el aire caliente hacia la parte inferior y lo distribuye en la vitrina a través de agujeros en los paneles en la base, para dirigir el máximo de calor a las tortillas que se están sirviendo. Macho Nacho hace circular el aire para prevenir la pérdida de los aceites naturales, eliminando así la necesidad de reemplazar frecuentemente las tortillas rancias.

Fabricada de acero inoxidable y de aluminio con paneles laterales y puertas de vidrio templado, la vitrina Macho Nacho incluye una cubierta pintada y llamativas calcomanías.

El acceso de dos puertas de Macho Nacho permite la carga y el servicio fáciles. Las tortillas para nachos fluyen a la parte delantera de la vitrina al cargarlas a través de la puerta superior y el panel inclinado de base, con calefacción, empuja las tortillas calientes a la puerta inferior para servir las.

Vitrina conservadora elevada, sin humidificador

FLAV-R-SAVOR®

Hatco Corporation ofrece la manera ideal de promover el volumen de ventas con la vitrina conservadora Flav-R-Savor elevada y sin humidificador. Un anaquel de ocho parrillas con separaciones de 5" (127 mm) entre centros tiene capacidad para un máximo de 16 pizzas en caja u ocho pizzas en bolsas, manteniendo la pizza caliente y con fresco sabor para llevar y para hacer entregas a domicilio.

El calor fluye suave y uniformemente a través de la vitrina y rodea las pizzas para mantener las temperaturas óptimas para servir. Incluso después de abrir y cerrar la puerta, la temperatura en la vitrina se recupera rápidamente para que la pizza permanezca caliente.

La vitrina elevada Flav-R-Savor viene con paneles laterales de vidrio templado para excelente visibilidad a fin de asegurar la rotación debida de entrega, luces incandescentes para iluminar el interior de la vitrina, un control de temperatura para regular el calor, un monitor de temperatura para indicar la temperatura de la vitrina, un carrito con ruedecillas para servicio pesado para fácil movilidad, y un cordón eléctrico de 6' (1829 mm) con enchufe.

CARACTERÍSTICAS

Ventajas:

- Fabricada de acero inoxidable (modelo FDW-1-MN) o de aluminio (modelo FST-1-MN) con paneles laterales y puertas de vidrio templado.
- Las lámparas incandescentes irrompibles realzan la imagen de los alimentos a la vez que salvaguardan los productos alimenticios contra la ruptura de la bombilla.
- Las elegantes calcomanías gráficas ayudan a promover el producto.
- El acabado de bronce anodizado es estándar en el modelo FST.
- Todos los modelos vienen con un cordón eléctrico de 6' (1829 mm) y enchufe.

OPCIONES

Opciones:

- Acabado anodizado transparente (sólo para el modelo FST)



Modelo FDW-1-MN



Modelo FST-1-MN

CARACTERÍSTICAS

Ventajas:

- Conserva caliente y con sabor fresco las pizzas para llevar y para entregar a domicilio a temperaturas seguras para alimentos.
- Ahorre en los costos de operación – utiliza 120 V, no requiere cableado especial alguno.
- Paneles laterales de vidrio templado.
- El calor se difunde en toda la vitrina para proporcionar un calor suave y uniforme.
- Anaquel de ocho parrillas para dos pizzas en caja o una en bolsa de 18" (457 mm) por parrilla.
- Disponible en modelos con puertas atrás y al frente (2 puertas) o de una sola puerta.
- El carrito con ruedecillas para servicio pesado ofrece excelente movilidad.

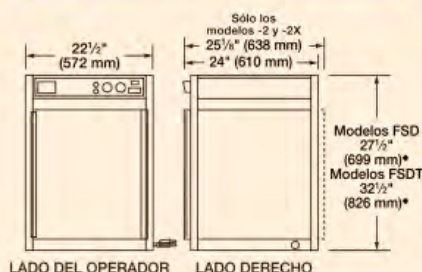


Modelo PFST-2X

Vitrinas conservadoras y expositoras

ESPECIFICACIONES

FSD/FSDT



DIMENSIONES

Modelos estándar: 22 1/2" Ancho x 24" Profun. x 27 1/2" Alt. ♦ (572 x 610 x 699 mm).

Modelos elevados: 22 1/2" Ancho x 24" Profun. x 32 1/2" Alt. ♦ (572 x 610 x 826 mm).

Aberturas de la vitrina: FSD – 19" Ancho x 18 5/8" Alt. (483 x 473 mm).
FSDT – 19" Ancho x 23 3/4" Alt. (483 x 603 mm).

♦ Añada 1" (25 mm) a la altura, para el lettero. Añada 1 1/8" (28 mm) a la anchura para los modelos con dos puertas.

ESPECIFICACIONES

Modelos estándar

Modelo*	Tipo	Estilo de anaqueles†	Peso de embarque
FSD-1	1 Puerta	3 parrillas circulares anaqueles con motorizado	113 lbs. (51 kg)
FSD-1X	1 Puerta	3 bandejas anaqueles sin motorizado	111 lbs. (50 kg)
FSD-2	2 Puertas	3 parrillas circulares anaqueles con motorizado	114 lbs. (52 kg)
FSD-2X	2 Puertas	3 bandejas anaqueles sin motorizado	112 lbs. (51 kg)

Modelos elevados

Modelo*	Tipo	Estilo de anaqueles†	Peso de embarque
FSDT-1	1 Puerta	4 parrillas circulares anaqueles con motorizado	120 lbs. (54 kg)
FSDT-1X	1 Puerta	4 bandejas anaqueles sin motorizado	118 lbs. (54 kg)
FSDT-2	2 Puertas	4 parrillas circulares anaqueles con motorizado	122 lbs. (55 kg)
FSDT-2X	2 Puertas	4 bandejas anaqueles sin motorizado	120 lbs. (54 kg)

* Los modelos FSD-1, FSD-2, FSDT-1, y FSDT-2 incluyen un exhibidor motorizado. Los modelos con un sufijo "X" no poseen un exhibidor giratorio.

† El anaqueles mostrado viene incluido con la unidad. Hay disponibles anaqueles optativos, ver la Selección de anaqueles para exhibición.

CAPACIDAD DEL TANQUE DE AGUA

3/4 galón (2.8 litros).

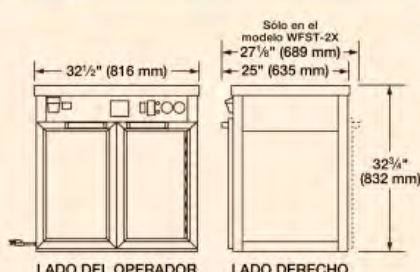
VOLTAJE

120 V, CA, 60 Hz, 1440 W, 12 A (NEMA 5-15P, NEMA 5-20P – Canadá). Hay disponibles voltajes para exportación, ver la hoja de especificaciones.

UBICACIÓN DEL CORDÓN ELÉCTRICO

Frente a los controles, en el panel derecho, esquina inferior derecha.

WFST



DIMENSIONES

WFST-1X: 32 1/8" Ancho x 25" Profun. x 32 3/4" Alt. (816 x 635 x 832 mm).

WFST-2X: 32 1/8" Ancho x 27 1/8" Profun. x 32 3/4" Alt. (816 x 689 x 832 mm).

Abertura de la vitrina: 28" Ancho x 21 1/8" Alt. (711 x 556 mm).

ESPECIFICACIONES

Modelo	Tipo	Estilo de anaqueles	Peso de embarque
WFST-1X	2 Puertas	Estacionario	163 lbs. (74 kg)
WFST-2X	4 Puertas	Estacionario	188 lbs. (85 kg)

CAPACIDAD DEL TANQUE DE AGUA

3/4 galón (2.8 litros).

VOLTAJE

120 V, CA, 60 Hz, 1790 W, 14.9 A (NEMA 5-15P, NEMA 5-20P – Canadá). Hay disponibles voltajes para exportación, ver la hoja de especificaciones.

UBICACIÓN DEL CORDÓN ELÉCTRICO

Frente a los controles, en el panel izquierdo, en la esquina inferior derecha.

REQUISITOS DE CALIDAD DE AGUA

Antes del uso será necesario tratar y ablandar el agua destinada para el suministro de una unidad si dicha agua tiene más de 3.0 granos de dureza por galón (GPG) (.75 granos de dureza por litro). El agua que contenga más de 3.0 GPG (.75 GPL) disminuirá la eficiencia y reducirá la vida útil del funcionamiento de la unidad.

Nota: Las fallas del producto causadas por los depósitos de cal o por la acumulación de sedimentos no están cubiertas por la garantía.

CONFIGURACIONES DE ENCHUFES

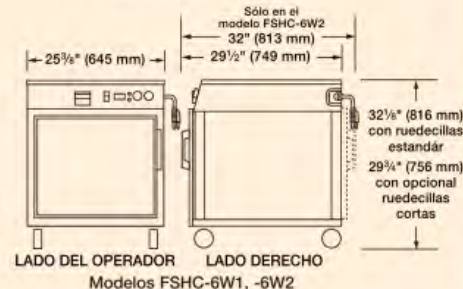
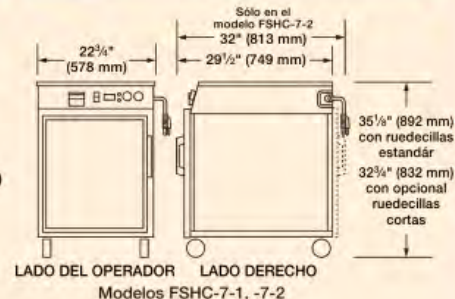


Modelo	120 V 60 Hz	220 V 50 / 60 Hz	240 V 50 / 60 Hz
FSD/FSDT	NEMA 5-15P	CEE 7/7 Schuko	BS-1363
WFST	NEMA 5-15P*	CEE 7/7 Schuko	BS-1363
FSHC	NEMA 5-15P*	CEE 7/7 Schuko	BS-1363

* NEMA 5-20P para Canadá

Las áreas coloreadas indicarán los modelos destinados sólo para exportación.

FSHC



DIMENSIONES

FSHC-7-1: 22 1/2" Ancho x 29 1/2" Profun. x 35 1/8" Alt. (578 x 749 x 892 mm) sobre ruedecillas de 4" (102 mm).

FSHC-7-2: 22 1/2" Ancho x 32" Profun. x 35 1/8" Alt. (578 x 813 x 892 mm) sobre ruedecillas de 4" (102 mm).

FSHC-6W1: 25 3/8" Ancho x 29 1/2" Profun. x 32 1/8" Alt. (645 x 749 x 816 mm).

FSHC-6W2: 25 3/8" Ancho x 32" Profun. x 32 1/8" Alt. (645 x 813 x 816 mm).

Abertura de la vitrina:

FSHC-7-1, -7-2 – 18 1/2" Ancho x 22" Alt. (470 x 559 mm).

FSHC-6W1, -6W2 – 21 1/2" Ancho x 19" Alt. (546 x 483 mm).

Superficie superior:

FSHC-7-1, -7-2 – 22 5/8" Ancho x 25 7/8" Profun. (575 x 657 mm).

FSHC-6W1, -6W2 – 25 3/8" Ancho x 25 7/8" Profun. (645 x 657 mm).

ESPECIFICACIONES

Modelo	Tipo	Estilo de anaqueles	Peso de embarque
FSHC-7-1	1 Puerta	Ajustable Corredoras de ángulo*	168 lbs. (76 kg)
FSHC-7-2▲	2 Puertas	Ajustable Corredoras de ángulo*	172 lbs. (78 kg)
FSHC-6W1	1 Puerta	Ajustable Corredoras de ángulo*	175 lbs. (79 kg)
FSHC-6W2	2 Puertas	Ajustable Corredoras de ángulo*	175 lbs. (79 kg)

* Incluye 7 corredoras en cada lado estándar. Se ofrecen corredoras adicionales. No se incluyen las bandejas.

▲ Los modelos FSHC-7-2 y FSHC-6W2 son cada uno un gabinete solo de paso con dos puertas, no dos unidades apiladas.

* Incluye 6 corredoras en cada lado estándar. Se ofrecen corredoras adicionales. No se incluyen las bandejas.

CAPACIDAD DEL TANQUE DE AGUA

FSHC-7-1, -7-2: 3/4 galón (2.8 litros).

FSHC-6W1, -6W2: 1 1/4 galón (4.7 litros).

VOLTAJE

FSHC-7-1, -7-2: 120 V, CA, 60 Hz, 1725 W, 14.4 A (NEMA 5-15P, NEMA 5-20P – Canadá).

FSHC-6W1, -6W2: 120 V, CA, 60 Hz, 1697 W, 14.1 A (NEMA 5-15P, NEMA 5-20P – Canadá).

Hay disponibles voltajes para exportación, ver la hoja de especificaciones.

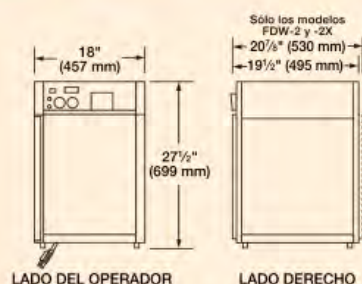
UBICACIÓN DEL CORDÓN ELÉCTRICO

Controles enfrentados, esquina posterior derecha superior.

Vitrinas conservadoras y expositoras

ESPECIFICACIONES

FDW



DIMENSIONES

FDW-1, FDW-1X: 18" Ancho x 19 1/2" Profun. x 27 1/2" Alt.
(457 x 495 x 699 mm).

FDW-2, FDW-2X: 18" Ancho x 20 7/8" Profun. x 27 1/2" Alt.
(457 x 530 x 699 mm).

Abertura de vitrina: 15 1/2" Ancho x 19 1/4" Alt.
(394 x 489 mm).

ESPECIFICACIONES

Modelo*	Tipo	Estilo de anaquel	Peso de embarque
FDW-1	1 Puerta	Parrilla circular† con anaquel motorizado	80 lbs. (36 kg)
FDW-1X	1 Puerta	Parrilla multipropósitos sin anaquel motorizado	82 lbs. (37 kg)
FDW-2	2 Puertas	Parrilla circular† con anaquel motorizado	86 lbs. (39 kg)
FDW-2X*	2 Puertas	Parrilla multipropósitos sin anaquel motorizado	88 lbs. (40 kg)

* Los modelos FDW-1 y FDW-2 incluyen un anaquel motorizado. Los modelos con el sufijo "X" no tienen un exhibidor giratorio y NO están disponibles para modernización de conversión.

† Hay disponible una parrilla para Pretzels en vez de la parrilla circular.

* Permite el uso de bandejas de mitad de tamaño.

REQUISITOS DE CALIDAD DE AGUA

Antes del uso será necesario tratar y ablandar el agua destinada para el suministro de una unidad si dicha agua tiene más de 3.0 granos de dureza por galón (GPG) (.75 granos de dureza por litro). El agua que contenga más de 3.0 GPG (.75 GPL) disminuirá la eficiencia y reducirá la vida útil del funcionamiento de la unidad.

Nota: Las fallas del producto causadas por los depósitos de cal o por la acumulación de sedimentos no están cubiertas por la garantía.

CAPACIDAD DEL TANQUE DE AGUA

1/2 galón (1.9 litros).

VOLTAJE

120 V, CA, 1470 W, 12.3 A

(NEMA 5-15P, NEMA 5-20P – Canadá).

Hay disponibles voltajes para exportación, ver la hoja de especificaciones.

UBICACIÓN DEL CORDÓN ELÉCTRICO

Frente a los controles, debajo de la esquina izquierda.

MN



DIMENSIONES

FDW-1-MN: 18" Ancho x 22 5/8" Profun. x 27 1/2" Alt.
(457 x 575 x 699 mm).

Aberturas de la vitrina:

Puerta superior – 15 1/4" Ancho x 9 1/4" Alt.
(387 x 235 mm).

Puerta inferior – 15 1/4" Ancho x 9 1/4" Alt.
(387 x 235 mm).

FST-1-MN: 22 7/8" Ancho x 27" Profun. x 32 5/8" Alt.
(581 x 686 x 829 mm).

Aberturas de la vitrina:

Puerta superior – 18 1/4" Ancho x 11 1/4" Alt.
(464 x 286 mm).

Puerta inferior – 18 1/4" Ancho x 9 1/4" Alt.
(464 x 235 mm).

ESPECIFICACIONES

Modelo	Tipo	Peso de embarque
FDW-1-MN	2 Puertas	80 lbs. (36 kg)
FST-1-MN	2 Puertas	132 lbs. (60 kg)

CAPACIDAD DE PRODUCTOS

FDW-1-MN: 25 lbs. (11 kg).

FST-1-MN: 40 lbs. (18 kg).

VOLTAJE

FDW-1-MN: 120 V, 1128 W, 9.4 A (NEMA 5-15P).

FST-1-MN: 120 V, 1245 W, 10.4 A (NEMA 5-15P).

Hay disponibles voltajes para exportación, ver la hoja de especificaciones.

UBICACIÓN DEL CORDÓN ELÉCTRICO

FDW-1-MN: Frente a los controles, debajo de la esquina izquierda.

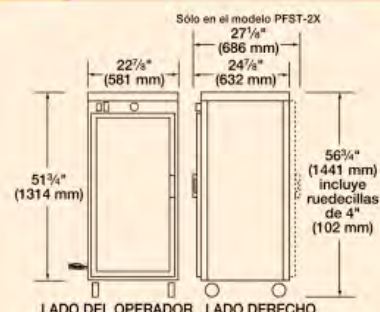
FST-1-MN: Frente a los controles, en el panel izquierdo, esquina inferior derecha.

Modelo	120 V 60 Hz	220 V 50 / 60 Hz	240 V 50 / 60 Hz
FDW	NEMA 5-15P*	CEE 7/7 Schuko	BS-1363
MN	NEMA 5-15P	CEE 7/7 Schuko	BS-1363
PFST	NEMA 5-15P*	—	—

* NEMA 5-20P para Canadá

Las áreas coloreadas indican los modelos destinados sólo para exportación.

PFST



DIMENSIONES

PFST-1X: 22 7/8" Ancho x 24 7/8" Profun. x 56 3/4" Alt.
(581 x 632 x 1441 mm) sobre ruedecillas de 4" (102 mm).

PFST-2X: 22 7/8" Ancho x 27 1/8" Profun. x 56 3/4" Alt.
(581 x 686 x 1441 mm) sobre ruedecillas de 4" (102 mm).

Abertura de la vitrina: 18 3/4" Ancho x 40 1/2" Alt.
(476 x 1029 mm).

Espacio disponible en parrillas: 18 1/8" Ancho x 18 1/8" Profun. (460 x 460 mm).

ESPECIFICACIONES

Modelo	Tipo	Peso de embarque
PFST-1X	1 Puerta	178 lbs. (81 kg)
PFST-2X	2 Puertas	178 lbs. (81 kg)

VOLTAJE

120 V, 1740 W, 14.5 A

(NEMA 5-15P, NEMA 5-20P – Canadá).

Hay disponibles voltajes para exportación, ver la hoja de especificaciones.

UBICACIÓN DEL CORDÓN ELÉCTRICO

Frente a los controles, en el panel izquierdo, esquina inferior derecha.

CONFIGURACIONES DE ENCHUFES



Nada menos que lo mejor.™

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