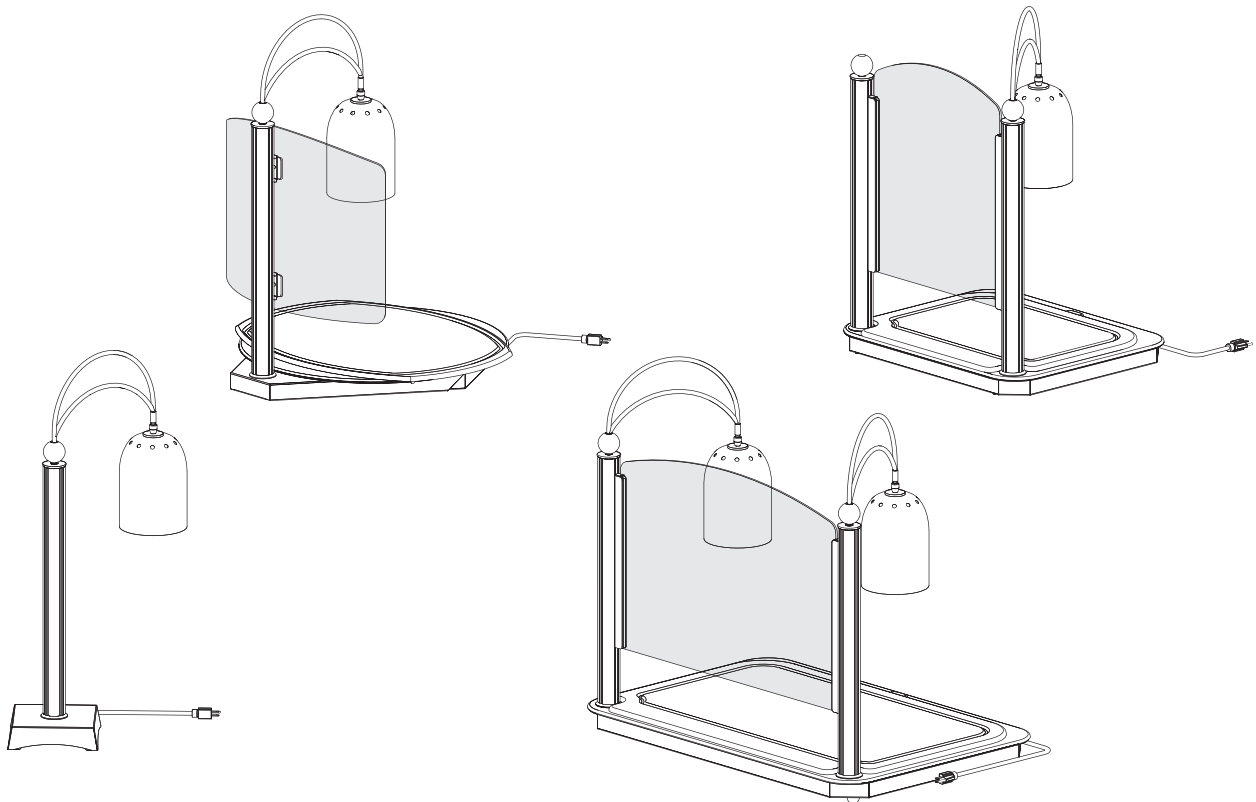




Decorative Carving Stations DCS Series

Installation and Operating Manual

I&W #07.05.236.00



Do not operate this equipment unless you have read and understood the contents of this manual! Failure to follow the instructions contained in this manual may result in serious injury or death. This manual contains important safety information concerning the maintenance, use, and operation of this product. If you're unable to understand the contents of this manual, please bring it to the attention of your supervisor. Keep this manual in a safe location for future reference.



No opere este equipo al menos que haya leído y comprendido el contenido de este manual! Cualquier falla en el seguimiento de las instrucciones contenidas en este manual puede resultar en un serio lesión o muerte. Este manual contiene importante información sobre seguridad concerniente al mantenimiento, uso y operación de este producto. Si usted no puede entender el contenido de este manual por favor pregunte a su supervisor. Almacenar este manual en una localización segura para la referencia futura.

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IMPORTANT OWNER INFORMATION

Record the model number, serial number (specification label located on the bottom of the unit), voltage, and purchase date of the unit in the spaces below. Please have this information available when calling Hatco for service assistance.

Model No. _____

Serial No. _____

Voltage _____

Date of Purchase _____

Business Hours: 8:00 AM to 5:00 PM
Central Standard Time (C.S.T.)
(Summer Hours: June to September –
8:00 AM to 5:00 PM C.S.T.
Monday through Thursday
8:00 AM to 2:30 PM C.S.T. Friday)

Telephone: (800) 558-0607; (414) 671-6350

E-mail: partsandservice@hatcocorp.com

Fax: (800) 690-2966 (Parts and Service)
(414) 671-3976 (International)



24 Hour 7 Day Parts and Service Assistance available in the United States and Canada by calling (800) 558-0607.

Additional information can be found by visiting our web site at www.hatcocorp.com.

INTRODUCTION

Hatco Decorative Carving Stations create an attractive and functional carving display for restaurants, hotels, country clubs, casinos, and caterers to hold and serve carving meats at proper food-safe temperatures. Adjustable and stylish overhead heat lamps combined with a heated Swanstone® base and cutting board give chefs flexibility and control for a variety of products.

Decorative Carving Stations are quality built to meet the demands of foodservice operations and provide years of trouble-free performance.

Hatco Decorative Carving Stations are products of extensive research and field testing. The materials used were selected for maximum durability, attractive appearance, and optimum performance. Every unit is inspected and tested thoroughly prior to shipment.

This manual provides the installation, safety, and operating instructions for Decorative Carving Stations. Hatco recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of a unit.



WARNING indicates a hazardous situation which, if not avoided, could result in death or serious injury.



CAUTION indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.



NOTICE is used to address practices not related to personal injury.

IMPORTANT SAFETY INFORMATION



Read the following important safety information before using this equipment to avoid serious injury or death and to avoid damage to equipment or property.

WARNING

ELECTRIC SHOCK HAZARD:

- Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. If plug and receptacle do not match, contact a qualified electrician to determine and install the proper voltage and size electrical receptacle.
- Turn power switch OFF, unplug power cord, and allow unit to cool before performing any maintenance or cleaning.
- Never overload extension cord. Use heavy duty, three-wire extension cord only. Make sure current carrying capacity of extension cord complies with electrical rating of unit.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C).
- Do not steam clean or use excessive water on unit.
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.
- Do not pull unit by power cord.
- Discontinue use if power cord is frayed or worn.
- Do not attempt to repair or replace a damaged power cord. The cord must be replaced by Hatco, an Authorized Hatco Service Agent, or a person with similar qualifications.
- This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.
- Use only Genuine Hatco Replacement Parts when service is required. Failure to use Genuine Hatco Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn. Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment.

FIRE HAZARD:

- Locate unit a minimum of 1” (25 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.
- Never overload extension cord. If extension cord feels hot, turn off unit immediately and replace with cord that has larger current carrying capacity.

EXPLOSION HAZARD: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING

Use only heat lamps that meet or exceed National Sanitation Foundation (NSF) standards and are specifically designed for food holding areas. Breakage of heat lamps not specially protected could result in personal injury and/or food contamination.

Hatco Corporation is not responsible for the actual food product serving temperature. It is the responsibility of the user to ensure that the food product is held and served at a safe temperature.

Make sure all operators have been instructed on the safe and proper use of the unit.

This unit is not intended for use by children or persons with reduced physical, sensory, or mental capabilities. Ensure proper supervision of children and keep them away from the unit.

This unit has no “user-serviceable” parts. If service is required on this unit, contact an Authorized Hatco Service Agent or contact the Hatco Service Department at 800-558-0607 or 414-671-6350; fax 800-690-2966; or International fax 414-671-3976.

CAUTION

BURN HAZARD: Some exterior surfaces on unit will get hot. Use caution when touching these areas.

Locate unit at the proper counter height in an area that is convenient for use. The location should be level to prevent the unit or its contents from falling accidentally and strong enough to support the weight of the unit and contents.

NOTICE

Damage to countertop material such as Corian® and similar products caused by heat generated from Hatco equipment is not covered under the Hatco warranty. Contact the manufacturer of the countertop material for application information.

Use non-abrasive cleaners on glass and metal surfaces. Abrasive cleaners could scratch the finish of the unit, marring its appearance and making it susceptible to soil accumulation.

Clean unit daily to avoid malfunctions and maintain sanitary operation.

MODEL DESCRIPTION

All Models

All Hatco Decorative Carving Stations are constructed of aluminum and steel. Each has an adjustable, pivoting overhead heat lamp(s). A heat lamp consists of a vented shade and a clear, coated 250 W heat bulb. The shade and post on all models are available in several polished finish colors. Some models include a thermostatically-controlled heated base made of Swanstone® along with a matching, removable Swanstone cutting board. Each Decorative Carving Station is equipped with a 6' (1829 mm) power cord with plug.

Model DCSXXX-1

Model DCSXXX-1 consists of a freestanding overhead heat lamp supported by a sturdy square base. The height of the heat lamp is adjustable from 15" to 27" (381 to 686 mm) measured from the bottom of the lamp shade to the countertop. An On/Off (I/O) switch is located on the support base.

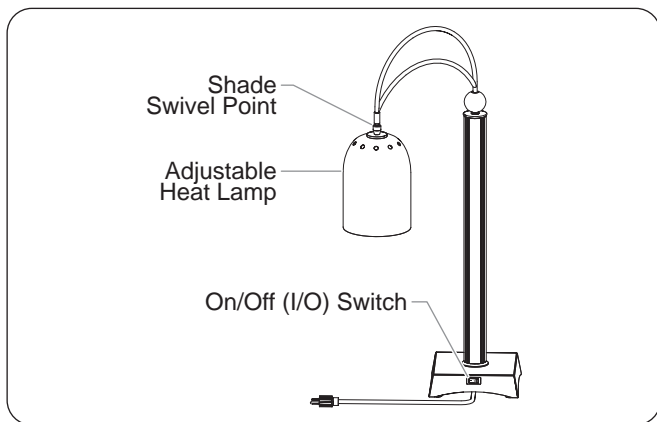


Figure 1. Model DCS400-1

Model DCSBXXX-R24-1

Model DCSBXXX-R24-1 consists of an overhead heat lamp supported by a round Swanstone heated base. The height of the heat lamp is adjustable from 14" to 26" (356 to 660 mm) measured from the bottom of the lamp shade to the top of the cutting board. A glass sneeze guard attached to the lamp post provides protection to the food product on the cutting board. Controls consist of a POWER ON/OFF switch and a BASE HEAT temperature control located on the heated base.

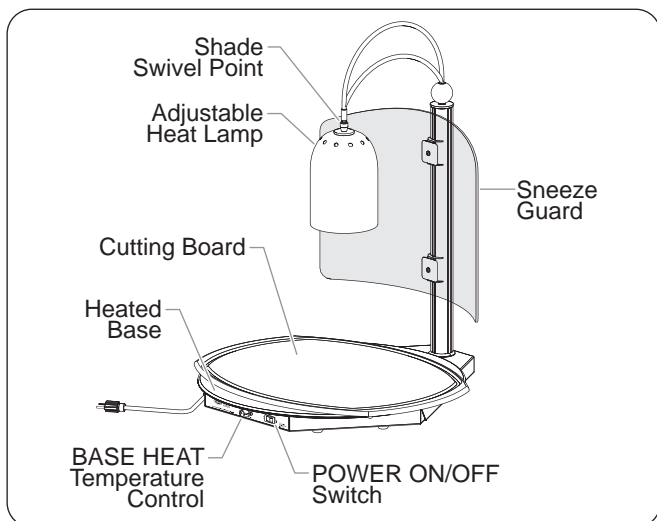


Figure 2. Model DCSB400-R24-1

Model DCSBXXX-2420-1

Model DCSBXXX-3624-1 consists of an overhead heat lamp supported by a rectangular Swanstone heated base. The height of the heat lamp is adjustable from 14" to 26" (356 to 660 mm) measured from the bottom of the lamp shade to the top of the cutting board. A glass sneeze guard attached between the lamp posts provides protection to the food product on the cutting board. Controls consist of a POWER ON/OFF switch and a BASE HEAT temperature control located on the heated base.

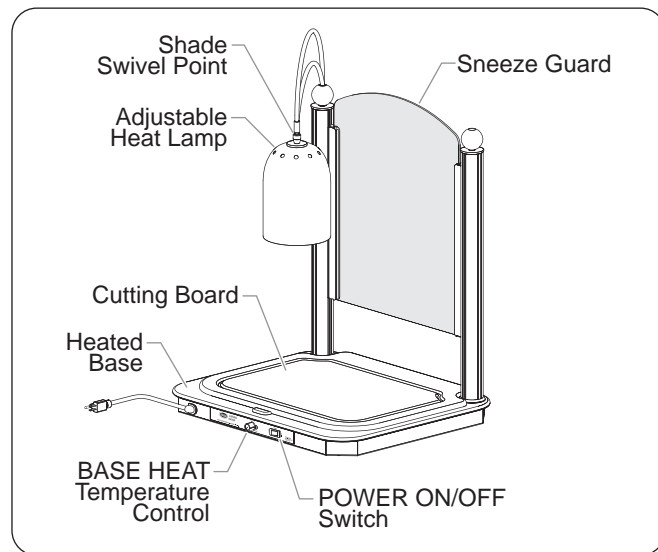


Figure 3. Model DCSB400-2420-1

Model DCSBXXX-3624-2

Model DCSBXXX-3624-2 consists of dual overhead heat lamps supported by a rectangular Swanstone heated base. The height of the heat lamps are adjustable from 14" to 26" (356 to 660 mm) measured from the bottom of the lamp shades to the top of the cutting board. A glass sneeze guard attached between the lamp posts provides protection to the food product on the cutting board. Controls consist of a POWER ON/OFF switch and a BASE HEAT temperature control located on the heated base.

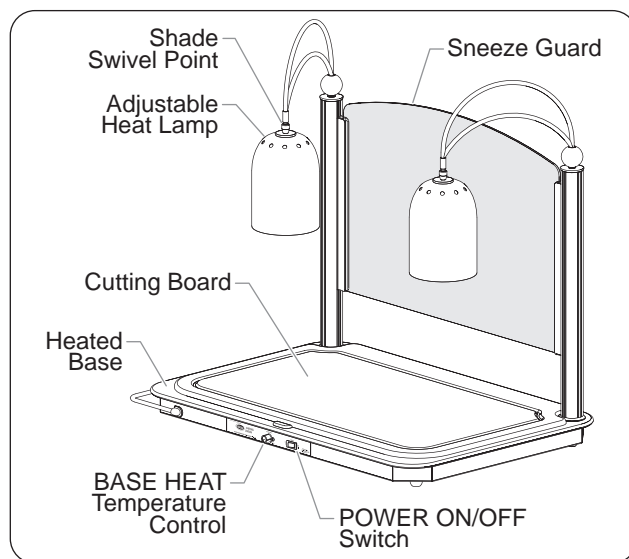


Figure 4. Model DCSB400-3624-2

MODEL DESIGNATION

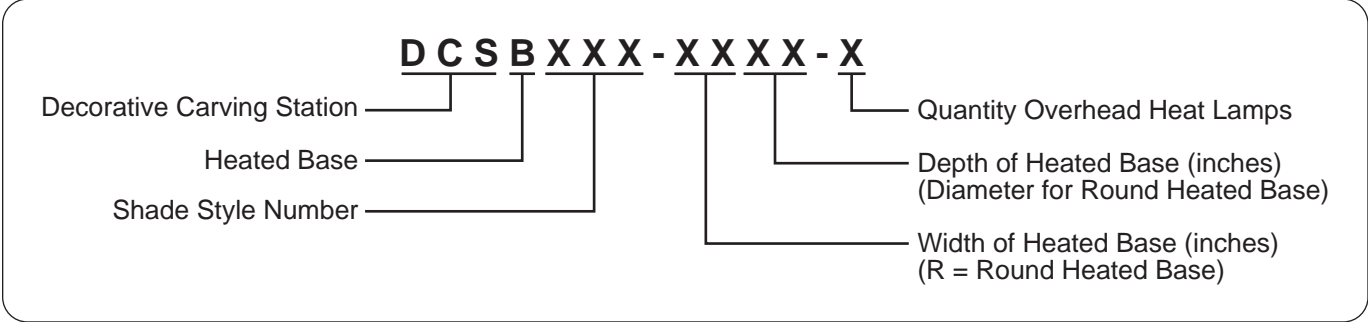


Figure 5. Model Designation

SPECIFICATIONS

Plug Configurations

Units are supplied from the factory with an electrical cord and plug installed. Plugs are supplied according to the applications.



ELECTRIC SHOCK HAZARD: Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. If plug and receptacle do not match, contact a qualified electrician to determine and install the proper voltage and size electrical receptacle.

NOTE: Specification label located on the bottom of the unit. See label for serial number and verification of unit electrical information.

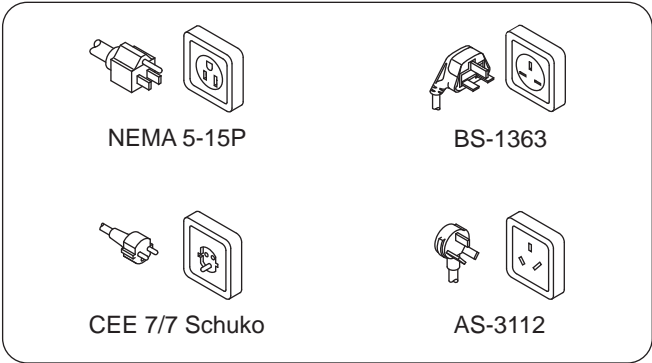


Figure 6. Plug Configurations

NOTE: Receptacle not supplied by Hatco.

Electrical Rating Chart

Model	Volts	Watts	Amps	Plug Configuration	Shipping Weight
DCSXXX-1	120	250	2.1	NEMA 5-15P	25 lbs. (11 Kg)
	230 (CE)	250	1.1	CEE 7/7 Schuko, BS-1363, or AS 3112	25 lbs. (11 Kg)
DCSBXXX-R24-1	120	600	5.0	NEMA 5-15P	70 lbs. (32 Kg)
	230 (CE)	600	2.6	CEE 7/7 Schuko, BS-1363, or AS 3112	70 lbs. (32 Kg)
DCSBXXX-2420-1	120	750	6.3	NEMA 5-15P	80 lbs. (36 Kg)
	230 (CE)	750	3.3	CEE 7/7 Schuko, BS-1363, or AS 3112	80 lbs. (36 Kg)
DCSBXXX-3624-2	120	1300	10.8	NEMA 5-15P	120 lbs. (54 Kg)
	230 (CE)	1300	5.7	CEE 7/7 Schuko, BS-1363, or AS 3112	120 lbs. (54 Kg)

The shaded areas contain electrical information for **International models only**.

SPECIFICATIONS

Dimensions

Model	Width (A)	Depth (B)	Height (C)	Shade Height (D)	Footprint Width (E)	Footprint Depth (F)	Diameter (G)
DCSXXX-1	---	---	34" to 46" (864 to 1168 mm)	15" to 27" (381 to 686 mm)	---	---	---
DCSBXXX-R24-1	26" (660 mm)	27-1/16" (687 mm)	34" to 46" (864 to 1168 mm)	14" to 26" (356 to 660 mm)	18-3/8" (467 mm)	20-7/8" (530 mm)	24" (610 mm)
DCSBXXX-2420-1	23-15/16" (608 mm)	19-15/16" (506 mm)	34" to 46" (864 to 1168 mm)	14" to 26" (356 to 660 mm)	17-7/8" (454 mm)	14-3/8" (365 mm)	---
DCSBXXX-3624-2	35-7/8" (911 mm)	24" (610 mm)	34" to 46" (864 to 1168 mm)	14" to 26" (356 to 660 mm)	32-7/8" (835 mm)	19-7/8" (505 mm)	---

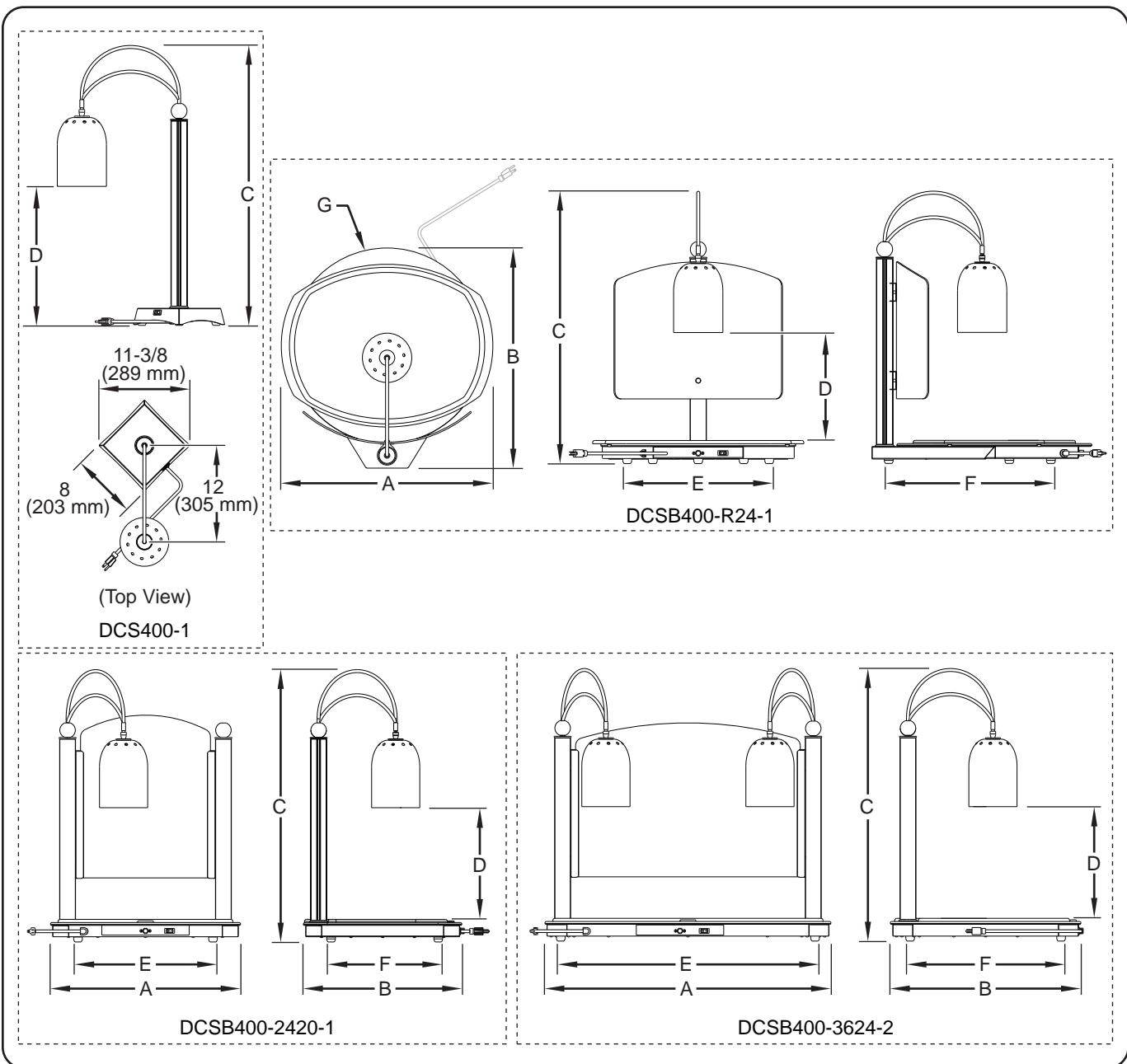


Figure 7. Dimensions

General

Use the following information and procedures to install a Decorative Carving Station.



ELECTRIC SHOCK HAZARD:

- Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. If plug and receptacle do not match, contact a qualified electrician to determine and install the proper voltage and size electrical receptacle.
- Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C).

FIRE HAZARD:

- Locate unit a minimum of 1" (25 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.



Locate unit at the proper counter height in an area that is convenient for use. The location should be level to prevent the unit or its contents from falling accidentally and strong enough to support the weight of the unit and contents.

1. Remove the unit from the carton.
2. Remove the information packet.

NOTE: To prevent delay in obtaining warranty coverage, fill out and mail in the warranty card to Hatco.

3. Remove tape and protective packaging from all surfaces of unit.
4. Place the unit in the desired location.
 - Locate the unit in an area where the ambient air temperature is constant and a minimum of 70° F (21° C). Avoid areas that may be subject to active air movements or currents (i.e., near exterior doors, exhaust fans/hoods, air conditioning ducts, etc...).
 - Make sure the unit is at the proper counter height in an area convenient for use.
 - Make sure the countertop is level and strong enough to support the weight of the unit and food product.
 - Make sure all the feet on the bottom of the unit are positioned securely on the countertop.

NOTICE

Damage to countertop material such as Corian® and similar products caused by heat generated from Hatco equipment is not covered under the Hatco warranty. Contact the manufacturer of the countertop material for application information.

OPERATION

General

Use the following procedures to operate a Decorative Carving Station.



Read all safety messages in the Important Safety Information section before operating this equipment.

Hatco Corporation is not responsible for the actual food product serving temperature. It is the responsibility of the user to ensure that the food product is held and served at a safe temperature.

Startup

1. For DCSB models, clean and sanitize the removable cutting board using a clean, damp cloth and a sanitizer approved for food contact surfaces.
2. Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. See the SPECIFICATIONS section for details.
3. Move the POWER ON/OFF switch to the ON position.
 - The heat lamp will illuminate.
 - On DCSB models, the heated base will begin heating.



BURN HAZARD: Some exterior surfaces on unit will get hot. Use caution when touching these areas.

4. For DCSB models, turn the BASE HEAT temperature control to the desired setting.
5. Adjust the heat lamp to the desired height, pivot, and swivel position. To adjust the height and pivot:
 - a. Loosen the lamp height adjustment knob.
 - b. Raise or lower the lamp to the desired height, and pivot the lamp to the desired location.
 - c. Tighten the lamp height adjustment knob.
6. Allow the unit approximately 30 minutes to reach operating temperature before holding food product.

Shutdown

1. Move the POWER ON/OFF switch to the OFF position.
 - The heat lamp will shut off.
 - On DCSB models, the heated base will shut off.

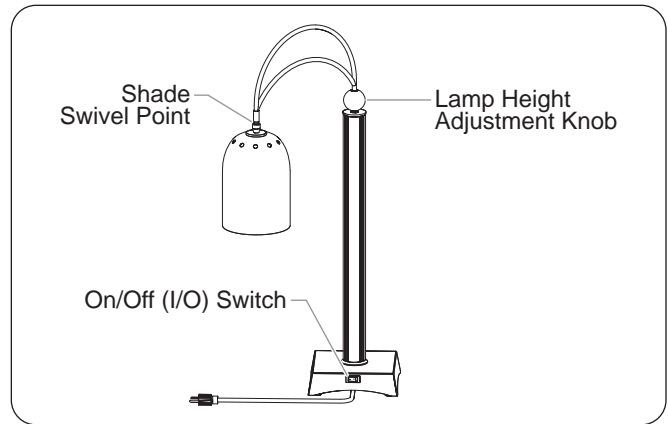


Figure 8. Controls on DCS Model

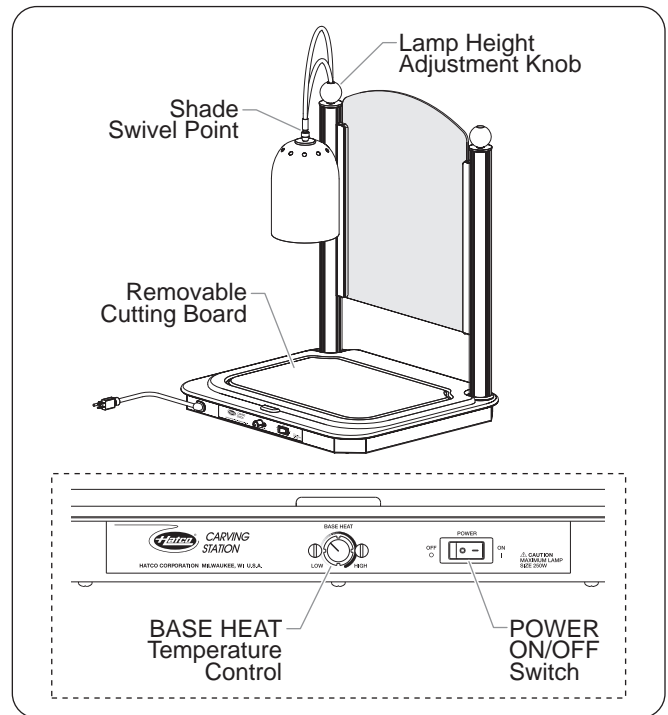


Figure 9. Controls on DCSB Models

General

Hatco Decorative Carving Stations are designed for maximum durability and performance, with minimum maintenance.



WARNING

ELECTRIC SHOCK HAZARD:

- Turn power OFF at fused disconnect switch/circuit breaker and allow unit to cool before performing any maintenance, adjustments, or cleaning.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Do not steam clean or use excessive water on unit.
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.
- Use only Genuine Hatco Replacement Parts when service is required. Failure to use Genuine Hatco Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn. Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment.

This unit has no “user-serviceable” parts. If service is required on this unit, contact an Authorized Hatco Service Agent or contact the Hatco Service Department at 800-558-0607 or 414-671-6350; fax 800-690-2966; or International fax 414-671-3976.

NOTICE

Clean unit daily to avoid malfunctions and maintain sanitary operation.

Use non-abrasive cleaners on glass and metal surfaces. Abrasive cleaners could scratch the finish of the unit, marring its appearance and making it susceptible to soil accumulation.

Daily Cleaning

For sanitary operation as well as to preserve the condition of the unit and maintain performance, it is recommended that the unit be cleaned daily.

NOTE: Before turning on the unit each day, clean and sanitize the Swanstone® surfaces using a sanitizer approved for food contact surfaces.

1. Move the POWER ON/OFF Switch to the OFF position and allow the unit to cool completely.
2. Clean the glass sneeze guard using paper towel and standard glass cleaner.
3. Wipe down the lamp shade and all other metal parts with a clean, soft, damp cloth. Stubborn stains can be removed with a mild, non-abrasive cleanser.
4. Clean and sanitize the Swanstone surfaces using a clean, damp cloth and a sanitizer approved for food contact surfaces. If additional cleaning is necessary, refer to the “Cleaning the Swanstone Solid Surface” information in this section.

NOTE: To correct inconsistent staining and discoloration, refer to the “Cleaning the Swanstone Solid Surface” information in this section.

Cleaning the Swanstone® Solid Surface

Proper use of the products listed below will not damage the Swanstone surface (follow the directions on the product labels).

Hard to Remove Stains

For hard-to-remove stains, use the supplied abrasive pad along with an abrasive cleaner such as Ajax®, Comet®, Bon Ami®, or Bar Keeper’s Friend®. Additional abrasive pads are available from Hatco (P/N 04.39.049.00).

NOTE: Do not use steel wool or metal scouring pads.

Mineral Based Stains

(iron, rust, copper, bronze, etc...)

For a mineral-based stain, cleaners designed to remove iron or rust are recommended and should not harm the Swanstone surface.

Scratches

For scratches, use sandpaper starting with the coarsest grit and going to finest grit until the scratch disappears. Blend area in with the supplied abrasive pad.

NOTE: After cleaning the Swanstone surface using the above methods, make sure to clean and sanitize the surface properly before placing food product on the unit.

Replacing a Heat Bulb

The heat lamps on the Decorative Carving Stations come standard with a clear, coated infrared heat bulb rated at 250 W.



WARNING

Use only heat lamps that meet or exceed National Sanitation Foundation (NSF) standards and are specifically designed for food holding areas. Breakage of heat lamps not specially protected could result in personal injury and/or food contamination.

1. To replace a bulb, move the POWER ON/OFF switch to the OFF position and allow the bulb to cool completely.
2. Unscrew the heat bulb from the unit and replace with a new bulb (bulbs have a threaded base).

The following replacement bulbs are available from the factory or a Hatco Authorized Parts Distributor.

250 W, 120 V, Clear Coated	02.30.069.00
250 W, 120 V, Red Coated	02.30.068.00
250 W, 240 V (CE), Clear Coated	02.30.100.00

TROUBLESHOOTING GUIDE



This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.



ELECTRIC SHOCK HAZARD: Turn power OFF at fused disconnect switch/circuit breaker and allow unit to cool before performing any maintenance, adjustments, or cleaning.

Symptom	Probable Cause	Corrective Action
Unit is not working at all.	Unit not turned on.	Move POWER ON/OFF switch to the ON position.
	Unit not plugged in.	Plug unit into proper power supply.
	Circuit breaker tripped.	Reset circuit breaker. If circuit breaker continues to trip, Contact Authorized Service Agent or Hatco for assistance.
	POWER ON/OFF switch is defective.	Contact Authorized Service Agent or Hatco for assistance.
Unit is turned on but there is no overhead heat and/or base heat.	No power to unit.	Make sure unit is plugged in and/or check circuit breaker and reset as necessary.
	Heat bulb has burned out.	Replace heat bulb.
	POWER ON/OFF switch is defective.	Contact Authorized Service Agent or Hatco for assistance.
	BASE HEAT temperature control is defective.	Contact Authorized Service Agent or Hatco for assistance.
	Base heating element burned out.	Contact Authorized Service Agent or Hatco for assistance.
Overhead heat too low	Heat lamp positioned too high above target.	Lower heat lamp, putting effective heat closer to target.
	Excessive air movement around unit target area.	Restrict or redirect air movement (i.e. air conditioning duct or exhaust fan) away from unit.
	Voltage supply too low.	Check power supply to unit, making sure it matches rating on the unit. If power supply is incorrect, change to match rating on unit.
Overhead heat too high	Heat lamp positioned too close to target area.	Raise heat lamp to decrease heat at target.
	Voltage supply too high.	Check power supply to unit, making sure it matches rating on unit. If power supply is incorrect, change to match rating.
Base heat too high.	BASE HEAT temperature control set too high.	Turn BASE HEAT temperature control to a lower setting.
	Voltage supply too high.	Check power supply to unit, making sure it matches rating on unit. If power supply is incorrect, change to match rating.
	BASE HEAT temperature control is defective.	Contact Authorized Service Agent or Hatco for assistance.

TROUBLESHOOTING GUIDE

Symptom	Probable Cause	Corrective Action
Base heat too low.	BASE HEAT temperature control set too low.	Turn BASE HEAT temperature control to a higher setting.
	Excessive air movement around unit target area.	Restrict or redirect air movement (i.e. air conditioning duct or exhaust fan) away from unit.
	BASE HEAT temperature control is defective.	Contact Authorized Service Agent or Hatco for assistance.
	Base heating element burned out.	Contact Authorized Service Agent or Hatco for assistance.
Swanstone® solid surface material is stained, discolored, or has inconsistent staining/discoloration.	Swanstone solid surface not being cleaned properly.	Clean surface using the “Cleaning the Swanstone Solid Surface” information in the MAINTENANCE section of this manual. If these methods fail to produce acceptable results, contact Hatco for assistance.

LIMITED WARRANTY

1. PRODUCT WARRANTY

Hatco warrants the products that it manufactures (the “Products”) to be free from defects in materials and workmanship, under normal use and service, for a period of one (1) year from the date of purchase when installed and maintained in accordance with Hatco’s written instructions or 18 months from the date of shipment from Hatco. Buyer must establish the Product’s purchase date by returning Hatco’s Warranty Registration Card or by other means satisfactory to Hatco in its sole discretion.

Hatco warrants the following Product components to be free from defects in materials and workmanship from the date of purchase (subject to the foregoing conditions) for the period(s) of time and on the conditions listed below:

- a) **One (1) Year Parts and Labor PLUS One (1) Additional Year Parts-Only Warranty:**
 Conveyor Toaster Elements (metal sheathed)
 Drawer Warmer Elements (metal sheathed)
 Drawer Warmer Drawer Rollers and Slides
 Food Warmer Elements (metal sheathed)
 Display Warmer Elements (metal sheathed air heating)
 Holding Cabinet Elements (metal sheathed air heating)
 Built-In Heated Well Elements — HWB and HWBI Series (metal sheathed)
- b) **One (1) Year Parts and Labor PLUS Four (4) Years Parts-Only Warranty on pro-rated terms that Hatco will explain at Buyer’s request:**
 3CS and FR Tanks
- c) **One (1) Year Parts and Labor PLUS Nine (9) Years Parts-Only Warranty on:**
 Electric Booster Heater Tanks
 Gas Booster Heater Tanks
- d) **Ninety (90) Day Parts-Only Warranty:**
 Replacement Parts

THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ANY OTHER WARRANTY, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR PATENT OR OTHER INTELLECTUAL PROPERTY RIGHT INFRINGEMENT. Without limiting the generality of the foregoing, SUCH WARRANTIES DO NOT COVER: Coated incandescent light bulbs, fluorescent lights, decorative heat lamp bulbs, coated halogen light bulbs, halogen heat lamp bulbs, heated glass shelves, glass components, and fuses; Product failure in booster tank, fin tube heat exchanger, or other water heating equipment caused by liming, sediment buildup, chemical attack, or freezing; or Product misuse, tampering or misapplication, improper installation, or application of improper voltage.

2. LIMITATION OF REMEDIES AND DAMAGES

Hatco’s liability and Buyer’s exclusive remedy hereunder will be limited solely, at Hatco’s option, to repair or replacement using new or refurbished parts or Product by Hatco or a Hatco-authorized service agency (other than where Buyer is located outside of the United States, Canada, United Kingdom, or Australia, in which case Hatco’s liability and Buyer’s exclusive remedy hereunder will be limited solely to replacement of part under warranty) with respect to any claim made within the applicable warranty period referred to above. Hatco reserves the right to accept or reject any such claim in whole or in part. In the context of this Limited Warranty, “refurbished” means a part or Product that has been returned to its original specifications by Hatco or a Hatco-authorized service agency. Hatco will not accept the return of any Product without prior written approval from Hatco, and all such approved returns shall be made at Buyer’s sole expense. HATCO WILL NOT BE LIABLE, UNDER ANY CIRCUMSTANCES, FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES, INCLUDING BUT NOT LIMITED TO LABOR COSTS OR LOST PROFITS RESULTING FROM THE USE OF OR INABILITY TO USE THE PRODUCTS OR FROM THE PRODUCTS BEING INCORPORATED IN OR BECOMING A COMPONENT OF ANY OTHER PRODUCT OR GOODS.

HATCO AUTHORIZED PARTS DISTRIBUTORS

ALABAMA

Jones McLeod Appl. Svc.
Birmingham 205-251-0159

ARIZONA

Service Solutions Group
Phoenix 602-234-2443

Byassee Equipment Co.
Phoenix 602-252-0402

CALIFORNIA

Industrial Electric
Commercial Parts & Service, Inc.
Huntington Beach 714-379-7100

Chapman Appl. Service
San Diego 619-298-7106

P & D Appliance
Commercial Parts & Service, Inc.
S. San Francisco 650-635-1900

COLORADO

Hawkins Commercial Appliance
Englewood 303-781-5548

FLORIDA

Whaley Foodservice Repair
Jacksonville 904-725-7800

Nass Service Co., Inc.
Orlando 407-425-2681

B.G.S.I.
Pompano Beach 954-971-0456

Comm. Appliance Service
Tampa 813-663-0313

GEORGIA

TWC Services
Smyrna 770-438-9797

Heritage Service Group
Norcross 866-388-9837

Southeastern Rest. Svc.
Norcross 770-446-6177

HAWAII

Burney's Comm. Service, Inc.
Honolulu 808-848-1466

Food Equip Parts & Service
Honolulu 808-847-4871

ILLINOIS

Parts Town
Lombard 708-865-7278

Eichenauer Elec. Service
Decatur 217-429-4229

Midwest Elec. Appl. Service
Elmhurst 630-279-8000

Cone's Repair Service
Moline 309-797-5323

INDIANA

GCS Service
Indianapolis 317-545-9655

IOWA

Electric Motor Service Co.
Davenport 319-323-1823

Goodwin Tucker Group
Des Moines 515-262-9308

KENTUCKY

Service Solutions Group
Lexington 859-254-8854

Service Solutions Group
Louisville 502-451-5411

LOUISIANA

Chandlers Parts & Service
Baton Rouge 225-272-6620

MARYLAND

Electric Motor Service
Baltimore 410-467-8080

GCS Service
Silver Spring 301-585-7550

MASSACHUSETTS

Ace Service Co., Inc.
Needham 781-449-4220

MICHIGAN

Bildons Appliance Service
Detroit 248-478-3320

Commercial Kitchen Service
Bay City 517-893-4561

Midwest Food Equip. Service
Grandville 616-261-2000

MINNESOTA

GCS Service
Plymouth 800-345-4221

MISSOURI

General Parts
Kansas City 816-421-5400

Commercial Kitchen Services
St. Louis 314-890-0700

Kaemmerlen Parts & Service
St. Louis 314-535-2222

NEBRASKA

Anderson Electric
Omaha 402-341-1414

NEVADA

Burney's Commercial
Las Vegas 702-736-0006

Hi. Tech Commercial Service
N. Las Vegas 702-649-4616

NEW JERSEY

Jay Hill Repair
Fairfield 973-575-9145

Service Plus
Flanders 973-691-6300

NEW YORK

Acme American Repairs, Inc.
Brooklyn 718-456-6544

Alpro Service Co.
Brooklyn 718-386-2515

Appliance Installation
Buffalo 716-884-7425

Duffy's Equipment Services, Inc.
Buffalo 800-836-1014

3Wire Northern
Plattsburgh 800-634-5005

Duffy's Equipment Services, Inc.
Sauquoit 800-836-1014

J.B. Brady, Inc.
Syracuse 315-422-9271

NORTH CAROLINA

Authorized Appliance
Charlotte 704-377-4501

OHIO

Akron/Canton Comm. Svc. Inc.
Akron 330-753-6635

Service Solutions Group
Cincinnati 513-772-6600

Commercial Parts and Service
Columbus 614-221-0057

Electrical Appl. Repair Service
Independence 216-459-8700

E. A. Wichman Co.
Toledo 419-385-9121

OKLAHOMA

Hagar Rest. Service, Inc.
Oklahoma City 405-235-2184

Krueger, Inc.
Oklahoma City 405-528-8883

OREGON

Ron's Service, Inc.
Portland 503-624-0890

PENNSYLVANIA

Elmer Schultz Services
Philadelphia 215-627-5401

FAST Comm. Appl. Service
Philadelphia 215-288-4800

Appliance Installation & Service
Pittsburgh 412-809-0244

K & D Service Co.
Harrisburg 717-236-9039

Electric Repair Co.
Reading 610-376-5444

RHODE ISLAND

Marshall Electric Co.
Providence 401-331-1163

SOUTH CAROLINA

Whaley Foodservice Repair
W. Columbia 803-791-4420

TENNESSEE

Camp Electric
Memphis 901-527-7543

TEXAS

GCS Service
Fort Worth 800-433-1804

Armstrong Repair Service
Houston 713-666-7100

Cooking Equipment Specialist
Mesquite 888-866-9276

Refrigerated Specialist, Inc.
Mesquite 888-866-9276

Commercial Kitchen Repair Co.
San Antonio 210-735-2811

UTAH

La Monica's Rest. Equip. Service
Murray 801-263-3221

VIRGINIA

Daubers
Norfolk 757-855-4097

Daubers
Springfield 703-866-3600

WASHINGTON

3Wire Restaurant Appliance
Seattle 800-207-3146

WISCONSIN

A.S.C., Inc.
Madison 608-246-3160

A.S.C., Inc.
Milwaukee 414-543-6460

CANADA

ALBERTA

Key Food Equipment Service
Edmonton 780-438-1690

BRITISH COLUMBIA

Key Food Equipment Service
Vancouver 604-433-4484

Key Food Equipment Service
Victoria 250-920-4888

MANITOBA

Air Rite, Inc.
Winnipeg 204-895-2300

NEW BRUNSWICK

EMR Services, Ltd.
Moncton 506-855-4228

ONTARIO

R.G. Henderson Ltd.
Toronto 416-422-5580

Choquette - CKS, Inc.
Ottawa 613-739-8458

QUÉBEC

Choquette - CKS, Inc.
Montreal 514-722-2000

Choquette - CKS, Inc.
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