



BUILT-IN HEATED SHELVES



CHOICES

...THROUGH CUSTOMERIZATION



Unique Needs, Exact Solutions.

HEATED CERAMIC GLASS SURFACE

BLACK GLASS

The Hatco Heated Black Glass Shelf has a smooth black glass to add just the right touch to any decor. Thermostatically-controlled ceramic surface creates uniform heat across the entire area that can range from 100° to 200° F (38° - 93° C). The black glass is foodsafe and allows you to place food product directly on the surface. The Choice is Yours.

- Lighted On/Off rocker switch
- Equipped with an attached trim mounting ring that is available in stainless steel (standard) or *Designer Black powdercoated*
- Includes a remote box with a 3' (914 mm) conduit and 6' (1829 mm) cord and plug



*HBGB-2418
shown below
GR3L-29 Heated
Glass Overshelf
with accessory
sneeze guard*

BUILT-IN HEATED SHELVES TO COMPLEMENT ANY DÉCOR



*GRSSB-3618 in Bermuda Sand Decorative
Stone shown below GR3L-41 Heated Glass
Overshelf with accessory sneeze guard*

HEATED STONE

HOLDS FOOD SAFELY AND BEAUTIFULLY

Match the heat zone to your countertops with Hatco's Heated Stone Shelves. These attractive, built-in food-safe shelves are ideal for buffet lines or as hors d'oeuvre displays. Hatco's Heated Stone Shelves safely hold food hot while enhancing your decor in four standard Decorative Stone colors. The Choice is Yours.

- Hatco Heated Stone Shelves are made of approved foodsafe materials
- Features a lighted rocker switch and thermostatically-controlled heated base to help hold your food hot and delicious from 100-200° F (38°-93° C)
- Includes a remote box with a 3' (914 mm) conduit and 6' (1829 mm) cord and plug

Let Hatco add heat to your serving surface with the Glo-Ray® Built-in Heated Shelf. This 1/2" (13 mm) recessed top foodwarmer has a hardcoated aluminum top and blanket-type element for uniform heat to extend your food holding time. Widths from 25 1/2" to 73 1/2" (648-1867 mm).
The Choice is Yours.

- 3' (914 mm) flexible conduit to a remote control enclosure
- Enclosure includes control thermostat, an illuminated power switch, and mounting brackets
- Thermostatically-controlled heated base



GLO-RAY®

RECESSED TOP HEATED SHELF

GRSB-54-I with recessed top and accessory pans shown below a GRAL-96D with optional sneeze guard

CHOOSE THE GLO-RAY BUILT-IN HEATED SHELF THAT'S RIGHT FOR YOU

GRSBF-60-0 with flush top and accessory pans shown below a GR2AL-96D in Designer Color with optional sneeze guards



GLO-RAY®

FLUSH TOP HEATED SHELF

Another choice for your serving surface is the Glo-Ray Built-in Flush Top Heated Shelf. This foodwarmer has a hardcoated aluminum top and blanket-type element for uniform heat to extend your food holding time. Available in widths from 25 1/2" to 73 1/2" (648-1867 mm).
The Choice is Yours.

- Uniform heat distribution with hardcoated aluminum top and blanket-type element
- 3' (914 mm) flexible conduit to a remote control enclosure
- Enclosure includes control thermostat, an illuminated power switch, and mounting brackets
- Thermostatically-controlled heated base
- Optional stainless steel surface

Unique Needs, Exact Solutions.



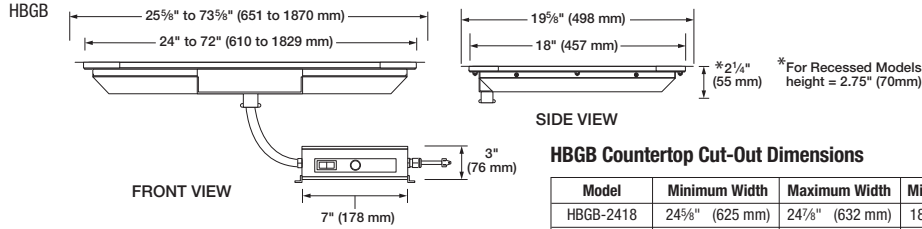
SPECIFICATIONS

PLEASE REFERENCE PRODUCT SPECIFICATION SHEETS FOR INDIVIDUAL MODEL LISTINGS

BUILT-IN HEATED BLACK GLASS SHELVES

Model HBGB Heated Black Glass Shelves

Made of foodsafe materials. Available in 120 volts, single phase only, with a temperature range of 100-200° F (38°-93° C).



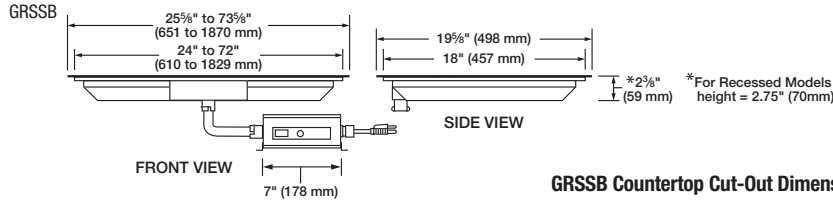
HBGB Countertop Cut-Out Dimensions

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HBGB-2418	24 1/2" (625 mm)	24 7/8" (632 mm)	18 5/8" (473 mm)	18 7/8" (480 mm)
HBGB-3018	30 3/8" (778 mm)	30 3/8" (784 mm)	18 5/8" (473 mm)	18 7/8" (480 mm)
HBGB-3618	36 5/8" (930 mm)	36 7/8" (937 mm)	18 5/8" (473 mm)	18 7/8" (480 mm)
HBGB-4818	48 5/8" (1235 mm)	48 7/8" (1241 mm)	18 5/8" (473 mm)	18 7/8" (480 mm)
HBGB-6018	60 5/8" (1540 mm)	60 7/8" (1546 mm)	18 5/8" (473 mm)	18 7/8" (480 mm)
HBGB-7218	72 5/8" (1845 mm)	72 7/8" (1851 mm)	18 5/8" (473 mm)	18 7/8" (480 mm)

BUILT-IN HEATED STONE SHELVES

Model GRSSB Built-in Heated Stone Shelves

Made of simulated stone foodsafe materials. Available in 120 volts, single phase only, with a temperature range of 100-200° F (38°-93° C). Models come in four Decorative Stone Colors.



GRSSB Countertop Cut-Out Dimensions

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
GRSSB-2418	24 1/2" (625 mm)	24 7/8" (632 mm)	18 5/8" (473 mm)	18 7/8" (480 mm)
GRSSB-3018	30 3/8" (778 mm)	30 3/8" (784 mm)	18 5/8" (473 mm)	18 7/8" (480 mm)
GRSSB-3618	36 5/8" (930 mm)	36 7/8" (937 mm)	18 5/8" (473 mm)	18 7/8" (480 mm)
GRSSB-4818	48 5/8" (1235 mm)	48 7/8" (1241 mm)	18 5/8" (473 mm)	18 7/8" (480 mm)
GRSSB-6018	60 5/8" (1540 mm)	60 7/8" (1546 mm)	18 5/8" (473 mm)	18 7/8" (480 mm)
GRSSB-7218	72 5/8" (1845 mm)	72 7/8" (1851 mm)	18 5/8" (473 mm)	18 7/8" (480 mm)

HEATED STONE COLORS

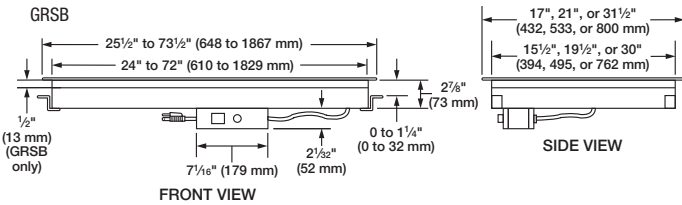


Printed colors are a representation and may not exactly match our Heated Stone Colors.

GLO-RAY® BUILT-IN HEATED SHELVES

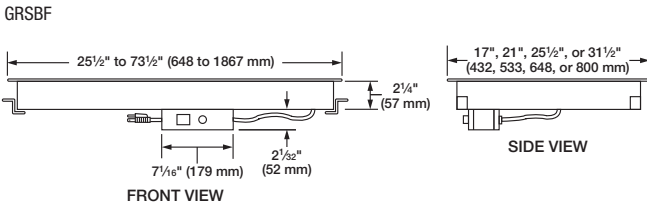
Model GRSB Built-in Heated Shelf with Recessed Top

Available in 120 volts, single phase, for all units up to 66" (1676 mm) and 208 or 240 volts for 72" (1829 mm) units. Flush mount control box bezel available in seven Designer colors.



Model GRSBF Built-in Heated Shelf with Flush Mount Top

Available in 120 volts, single phase, for all units up to 60" (1524 mm) and 208 or 240 volts for 72" (1829 mm) units. Flush mount control box bezel available in seven Designer colors. Optional Stainless Steel surface also available.



GRSB/GRSBF Countertop Cut-Out Dimensions

Item	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
GRSB-24-F/GRSBF-24-F	24 1/2" (622 mm)	24 3/4" (629 mm)	16" (406 mm)	16 1/4" (413 mm)
GRSB-24-I/GRSBF-24-I	24 1/2" (622 mm)	24 3/4" (629 mm)	20" (508 mm)	20 1/4" (514 mm)
GRSBF-24-S	24 1/2" (622 mm)	24 3/4" (629 mm)	24 1/2" (622 mm)	24 3/4" (629 mm)
GRSB-24-O/GRSBF-24-O	24 1/2" (622 mm)	24 3/4" (629 mm)	30 1/2" (775 mm)	30 3/4" (781 mm)
GRSB-30-F/GRSBF-30-F	30 1/2" (775 mm)	30 3/4" (781 mm)	16" (406 mm)	16 1/4" (413 mm)
GRSB-30-I/GRSBF-30-I	30 1/2" (775 mm)	30 3/4" (781 mm)	20" (508 mm)	20 1/4" (514 mm)
GRSBF-30-S	30 1/2" (775 mm)	30 3/4" (781 mm)	24 1/2" (622 mm)	24 3/4" (629 mm)
GRSB-30-O/GRSBF-30-O	30 1/2" (775 mm)	30 3/4" (781 mm)	30 1/2" (775 mm)	30 3/4" (781 mm)
GRSB-36-F/GRSBF-36-F	36 1/2" (927 mm)	36 3/4" (934 mm)	16" (406 mm)	16 1/4" (413 mm)
GRSB-36-I/GRSBF-36-I	36 1/2" (927 mm)	36 3/4" (934 mm)	20" (508 mm)	20 1/4" (514 mm)
GRSB-36-O/GRSBF-36-O	36 1/2" (927 mm)	36 3/4" (934 mm)	24 1/2" (622 mm)	24 3/4" (629 mm)
GRSB-42-F/GRSBF-42-F	42 1/2" (1080 mm)	42 3/4" (1086 mm)	16" (406 mm)	16 1/4" (413 mm)
GRSB-42-I/GRSBF-42-I	42 1/2" (1080 mm)	42 3/4" (1086 mm)	20" (508 mm)	20 1/4" (514 mm)
GRSBF-42-S	42 1/2" (1080 mm)	42 3/4" (1086 mm)	24 1/2" (622 mm)	24 3/4" (629 mm)
GRSB-42-O/GRSBF-42-O	42 1/2" (1080 mm)	42 3/4" (1086 mm)	30 1/2" (775 mm)	30 3/4" (781 mm)
GRSB-48-F/GRSBF-48-F	48 1/2" (1232 mm)	48 3/4" (1238 mm)	16" (406 mm)	16 1/4" (413 mm)
GRSB-48-I/GRSBF-48-I	48 1/2" (1232 mm)	48 3/4" (1238 mm)	20" (508 mm)	20 1/4" (514 mm)
GRSBF-48-S	48 1/2" (1232 mm)	48 3/4" (1238 mm)	24 1/2" (622 mm)	24 3/4" (629 mm)
GRSB-48-O/GRSBF-48-O	48 1/2" (1232 mm)	48 3/4" (1238 mm)	30 1/2" (775 mm)	30 3/4" (781 mm)
GRSB-54-I	54 1/2" (1384 mm)	54 3/4" (1391 mm)	20" (508 mm)	20 1/4" (514 mm)
GRSB-60-F/GRSBF-60-F	60 1/2" (1537 mm)	60 3/4" (1543 mm)	16" (406 mm)	16 1/4" (413 mm)
GRSB-60-I/GRSBF-60-I	60 1/2" (1537 mm)	60 3/4" (1543 mm)	20" (508 mm)	20 1/4" (514 mm)
GRSBF-60-S	60 1/2" (1537 mm)	60 3/4" (1543 mm)	24 1/2" (622 mm)	24 3/4" (629 mm)
GRSB-60-O/GRSBF-60-O	60 1/2" (1537 mm)	60 3/4" (1543 mm)	30 1/2" (775 mm)	30 3/4" (781 mm)
GRSB-66-I	66 1/2" (1689 mm)	66 3/4" (1695 mm)	20" (508 mm)	20 1/4" (514 mm)
GRSB-72-F/GRSBF-72-F	72 1/2" (1842 mm)	72 3/4" (1848 mm)	16" (406 mm)	16 1/4" (413 mm)
GRSB-72-I/GRSBF-72-I	72 1/2" (1842 mm)	72 3/4" (1848 mm)	20" (508 mm)	20 1/4" (514 mm)
GRSBF-72-S	72 1/2" (1842 mm)	72 3/4" (1848 mm)	24 1/2" (622 mm)	24 3/4" (629 mm)
GRSB-72-O/GRSBF-72-O	72 1/2" (1842 mm)	72 3/4" (1848 mm)	30 1/2" (775 mm)	30 3/4" (781 mm)

Unique Needs, Exact Solutions.

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.**



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P.O. Box 340500
Milwaukee, WI 53234-0500 U.S.A.
(800) 558-0607 (414) 671-6350
www.hatcocorp.com
E-mail: equipsales@hatcocorp.com

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