

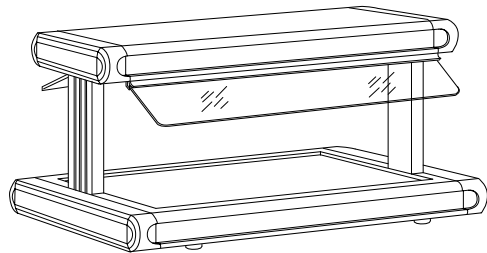


GLO-RAY®

Designer Heated Shelf & Buffet Warmer GR2S & GR2BW Series

Installation & Operating Manual

I&W #07.05.079.00



This manual contains important safety information concerning the maintenance, use and operation of this product. Failure to follow the instructions contained in this manual may result in serious injury. If you are unable to understand the contents of this manual, please bring it to the attention of your supervisor. Do not operate this equipment unless you have read and understood the contents of this manual.

Este manual contiene importante información sobre seguridad concerniente al mantenimiento, uso y operación de este producto. Cualquier falla en el seguimiento de las instrucciones contenidas en este manual puede resultar en un serio daño. Si usted no puede entender el contenido de este manual por favor pregunte a su supervisor. No opere este equipo al menos que haya leído y comprendido el contenido de este manual.

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IMPORTANT OWNER INFORMATION

Record the model number, serial number (identification plate located on the control panel on the back of the unit), voltage and purchase date of your Glo-Ray® *Designer* Foodwarmers 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 a.m. to 5:00 p.m.
Central Standard Time

(Summer Hours: June to September –
8:00 a.m. to 5:00 p.m. C.D.T.
Monday through Thursday
8:00 a.m. to 2:30 p.m. C.D.T. Friday)

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

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




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

INTRODUCTION

Hatco Glo-Ray *Designer* Heated shelves and Buffet Warmers are designed to keep all foods at optimum serving temperatures without affecting quality. All models include an attached cord and plug set along with color inset panels.

The *Designer* Glo-Ray Heated Shelf keeps prepared foods hot at kitchen work areas, waitress pick-up stations or customer serving points. This warmer features a thermostatically controlled hardcoated heated base.

Designer Glo-Ray Buffet Warmers have prefocused infrared top heat and a thermostatically controlled hardcoated heated base to extend the holding times of most food. The infrared heating elements are guaranteed against breakage and burnout for two years and the blanket heating elements are guaranteed against burnout for one year. The Glo-Ray Buffet Warmers are shipped with easy to install breath protector(s) and incandescent lights.

This manual provides the installation, safety and operating instructions for the Glo-Ray *Designer* Foodwarmers. We recommend all installation, operating and safety instructions appearing in this manual be read prior to installation or operation of your Hatco Foodwarmer. Safety instructions that appear in this manual after a warning symbol  and the words **WARNING** or **CAUTION** printed in bold face are very important.  **WARNING** means there is the possibility of serious injury or death to yourself or others.  **CAUTION** means there is the possibility of minor or moderate injury. **CAUTION** without the symbol signifies the possibility of equipment or property damage only.

Hatco Glo-Ray *Designer* Foodwarmers are a product of extensive research and field testing. The materials used were selected for maximum durability, attractive appearance and optimum performance. Every unit is thoroughly inspected and tested prior to shipment.

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT! Read the following important safety instructions to avoid personal injury or death, and to avoid damage to the equipment or property.

⚠ WARNINGS

- ⚠ To prevent electric shock, always unplug the unit before performing cleaning or maintenance.
- ⚠ To avoid any injury, turn the power switch off at the fuse disconnect switch/circuit breaker or unplug the unit from the power source and allow to cool completely before performing any maintenance or cleaning.
- ⚠ To avoid electrical shock or personal injury, do not steam clean or use excessive water on the unit.
- ⚠ To prevent any injury or damage to the unit do not pull unit by power cord.
- ⚠ To prevent any injury, discontinue use if power cord is frayed or worn.
- ⚠ Plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine the proper voltage and size and install the proper electrical outlet.
- ⚠ Unit is not waterproof. To avoid electrical shock or personal injury DO NOT submerge in water. Do not operate if it has been submerged in water.
- ⚠ For safe and proper operation, the unit must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.
- ⚠ Only bulbs which meet or exceed N.S.F standards, specifically designed for food holding areas, must be used. Breakage of bulbs not specially coated could result in personal injury and/or food contamination.
- ⚠ For safe and proper operation do not place food product directly onto hardcoat surface. Food product must be wrapped, boxed or on a food pan.
- ⚠ If service is required on this unit, contact your 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.
- ⚠ This product has no “user” serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized Hatco Service Agents and Genuine Hatco Parts when service is required.

⚠ WARNINGS

- ⚠ 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. It is essential to use Hatco Replacement Parts when repairing Hatco equipment. Failure to use Hatco Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.

⚠ CAUTIONS

- ⚠ Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.
- ⚠ Locate the unit at the proper counter height, in an area that is convenient for use. The location should be level to prevent the cabinet or its contents from accidentally falling, and strong enough to support the weight of the unit and food.
- ⚠ The National Sanitation Foundation (NSF) requires that GR2S/GR2BW Series units over 36" (91 cm) in length or weighing more than 80 lbs. (36 kg) to be either sealed or raised on the installation surface. If this unit cannot be sealed at the point of use, 4" (10 cm) legs are included to allow for proper cleaning access below unit. See Hatco Accessories for installation instructions.
- ⚠ Unit is not weatherproof. For safe and proper operation locate the unit indoors where the ambient air temperature is constant and is a minimum of 70°F (21°C).

CAUTIONS

Do not lay unit on the side with the control panel or damage to unit could occur.

Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your unit marring its appearance and making it susceptible to soil accumulation.

Only soft cleaning cloths should be used to clean breath protector(s). Breath protector(s) are made of shatterproof polycarbonate and will scratch if proper care is not taken.

MODEL DESCRIPTIONS

ALL MODELS

The Glo-Ray *Designer* Heated Shelves and Buffet Warmers are ideal for holding hot food on a buffet line or at temporary serving areas. All *Designer* models are constructed of sturdy aluminum extrusions with decorative plastic bullnose corners.

GR2S MODELS

The Glo-Ray *Designer* GR2S Heated Shelves are available in sizes from 30" to 78" (77 to 198 cm) in length with *Designer* color inset panels. All GR2S models are shipped from the factory fully assembled and ready for use.

GR2BW MODELS

The Glo-Ray *Designer* Buffet Warmers are available in lengths from 30" to 78" (77 to 198 cm) and include prefocused infrared top heat, incandescent display lights, easy-to-install breath protector(s), and color inset panels.

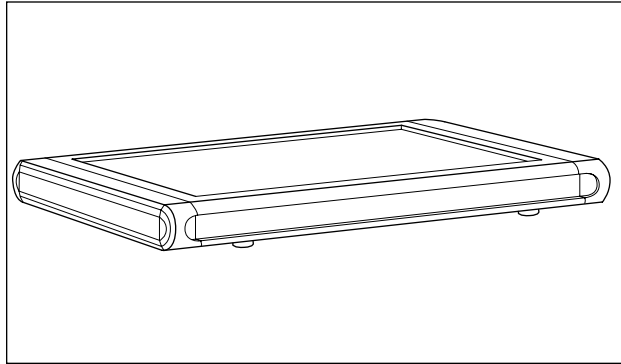


Figure 1. Glo-Ray Model GR2S

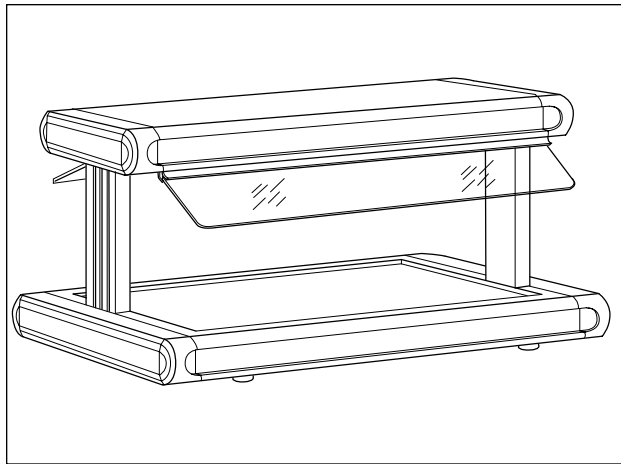


Figure 2. Glo-Ray Model GR2BW

SPECIFICATIONS

ELECTRICAL RATING CHART – GR2S MODELS

Model	Voltage	Watts	Amps	Plug Configuration	Shipping Weights
GR2S-24	100	350	3.5	NEMA 5-15P	30 lbs. (14 kg)
	120	350	3.8	NEMA 5-15P	30 lbs. (14 kg)
	220	350	1.6	CEE 7/7 Schuko	30 lbs. (14 kg)
	240	350	1.5	BS-1363	30 lbs. (14 kg)
	220-230 (CE)	350-383	1.6-1.7	CEE 7/7 Schuko	30 lbs. (14 kg)
	230-240 (CE)	321-350	1.4-1.5	BS-1363	30 lbs. (14 kg)
GR2S-30	100	450	4.5	NEMA 5-15P	35 lbs. (16 kg)
	120	450	3.8	NEMA 5-15P	35 lbs. (16 kg)
	220	450	2.0	CEE 7/7 Schuko	35 lbs. (16 kg)
	240	450	1.9	BS-1363	35 lbs. (16 kg)
	220-230 (CE)	450-492	2.0-2.1	CEE 7/7 Schuko	35 lbs. (16 kg)
	230-240 (CE)	413-450	1.8-1.9	BS-1363	35 lbs. (16 kg)
GR2S-36	100	550	5.5	NEMA 5-15P	40 lbs. (18 kg)
	120	550	4.6	NEMA 5-15P	40 lbs. (18 kg)
	220	550	2.5	CEE 7/7 Schuko	40 lbs. (18 kg)
	240	550	2.3	BS-1363	40 lbs. (18 kg)
	220-230 (CE)	550-601	2.5-2.6	CEE 7/7 Schuko	40 lbs. (18 kg)
	230-240 (CE)	505-550	2.2-2.3	BS-1363	40 lbs. (18 kg)
GR2S-42	100	600	6.0	NEMA 5-15P	45 lbs. (20 kg)
	120	600	5.0	NEMA 5-15P	45 lbs. (20 kg)
	220	600	2.7	CEE 7/7 Schuko	45 lbs. (20 kg)
	240	600	2.5	BS-1363	45 lbs. (20 kg)
	220-230 (CE)	600-656	2.7-2.8	CEE 7/7 Schuko	45 lbs. (20 kg)
	230-240 (CE)	551-600	2.4-2.5	BS-1363	45 lbs. (20 kg)
GR2S-48	100	700	7.0	NEMA 5-15P	48 lbs. (22 kg)
	120	700	5.8	NEMA 5-15P	48 lbs. (22 kg)
	220	700	3.2	CEE 7/7 Schuko	48 lbs. (22 kg)
	240	700	2.9	BS-1363	48 lbs. (22 kg)
	220-230 (CE)	700-765	3.2-3.3	CEE 7/7 Schuko	48 lbs. (22 kg)
	230-240 (CE)	643-700	2.8-2.9	BS-1363	48 lbs. (22 kg)
GR2S-54	100	800	8.0	NEMA 5-15P	52 lbs. (24 kg)
	120	800	6.7	NEMA 5-15P	52 lbs. (24 kg)
	220	800	3.6	CEE 7/7 Schuko	52 lbs. (24 kg)
	240	800	3.3	BS-1363	52 lbs. (24 kg)
	220-230 (CE)	800-874	3.6-3.8	CEE 7/7 Schuko	52 lbs. (24 kg)
	230-240 (CE)	735-800	3.2-3.3	BS-1363	52 lbs. (24 kg)
GR2S-60	100	900	9.0	NEMA 5-15P	56 lbs. (25 kg)
	120	900	7.5	NEMA 5-15P	56 lbs. (25 kg)
	220	900	4.1	CEE 7/7 Schuko	56 lbs. (25 kg)
	240	900	3.8	BS-1363	56 lbs. (25 kg)
	220-230 (CE)	900-984	4.1-4.3	CEE 7/7 Schuko	56 lbs. (25 kg)
	230-240 (CE)	826-900	3.6-3.8	BS-1363	56 lbs. (25 kg)
GR2S-66	100	1000	10.0	NEMA 5-15P	60 lbs. (27 kg)
	120	1000	8.3	NEMA 5-15P	60 lbs. (27 kg)
	220	1000	4.5	CEE 7/7 Schuko	60 lbs. (27 kg)
	240	1000	4.2	BS-1363	60 lbs. (27 kg)
	220-230 (CE)	1000-1093	4.5-4.7	CEE 7/7 Schuko	60 lbs. (27 kg)
	230-240 (CE)	918-1000	4.0-4.2	BS-1363	60 lbs. (27 kg)
GR2S-72	100	1100	11.0	NEMA 5-15P	68 lbs. (31 kg)
	120	1100	9.2	NEMA 5-15P	68 lbs. (31 kg)
	220	1100	5.0	CEE 7/7 Schuko	68 lbs. (31 kg)
	240	1100	4.6	BS-1363	68 lbs. (31 kg)
	220-230 (CE)	1100-1202	5.0-5.2	CEE 7/7 Schuko	68 lbs. (31 kg)
	230-240 (CE)	1010-1100	4.4-4.6	BS-1363	68 lbs. (31 kg)

The electrical information in the shaded areas pertains to **Export models only**.

SPECIFICATIONS

ELECTRICAL RATING CHART – GR2BW MODELS

Model	Voltage	Watts	Amps	Plug Configuration	Shipping Weights
GR2BW-24	100	934	9.3	NEMA 5-15P	62 lbs. (28 kg)
	120	970	8.1	NEMA 5-15P	62 lbs. (28 kg)
	120/208	970	4.2	NEMA 14-20P	62 lbs. (28 kg)
	120/240	970	4.2	NEMA 14-20P	62 lbs. (28 kg)
	220	950	4.3	CEE 7/7 Schuko	62 lbs. (28 kg)
	240	970	4.1	BS-1363	62 lbs. (28 kg)
	220-230 (CE)	950-1038	4.3-4.5	CEE 7/7 Schuko	62 lbs. (28 kg)
	230-240 (CE)	891-970	3.9-4.1	BS-1363	62 lbs. (28 kg)
GR2BW-30	100	1194	11.9	NEMA 5-15P	71 lbs. (32 kg)
	120	1230	10.3	NEMA 5-15P	71 lbs. (32 kg)
	120/208	1230	5.5	NEMA 14-20P	71 lbs. (32 kg)
	120/240	1230	5.5	NEMA 14-20P	71 lbs. (32 kg)
	220	1210	5.5	CEE 7/7 Schuko	71 lbs. (32 kg)
	240	1230	5.1	BS-1363	71 lbs. (32 kg)
	220-230 (CE)	1210-1322	5.5-5.7	CEE 7/7 Schuko	71 lbs. (32 kg)
	230-240 (CE)	1129-1230	4.9-5.1	BS-1363	71 lbs. (32 kg)
GR2BW-36	100	1434	14.3	NEMA 5-15P	80 lbs. (36 kg)
	120	1470	12.3	NEMA 5-15P*	80 lbs. (36 kg)
	120/208	1470	6.7	NEMA 14-20P	80 lbs. (36 kg)
	120/240	1470	6.7	NEMA 14-20P	80 lbs. (36 kg)
	220	1450	6.6	CEE 7/7 Schuko	80 lbs. (36 kg)
	240	1470	6.1	BS-1363	80 lbs. (36 kg)
	220-230 (CE)	1450-1585	6.6-6.9	CEE 7/7 Schuko	80 lbs. (36 kg)
	230-240 (CE)	1350-1470	5.9-6.1	BS-1363	80 lbs. (36 kg)
GR2BW-42	120	1790	14.9	NEMA 5-15P*	85 lbs. (39 kg)
	120/208	1790	7.9	NEMA 14-20P	85 lbs. (39 kg)
	120/240	1790	7.9	NEMA 14-20P	85 lbs. (39 kg)
	220	1750	7.9	CEE 7/7 Schuko	85 lbs. (39 kg)
	240	1790	7.5	BS-1363	85 lbs. (39 kg)
	220-230 (CE)	1750-1913	7.9-8.3	CEE 7/7 Schuko	85 lbs. (39 kg)
	230-240 (CE)	1644-1790	7.1-7.5	BS-1363	85 lbs. (39 kg)
GR2BW-48	120	2040	17.0	NEMA 5-20P†	89 lbs. (40 kg)
	120/208	2040	9.2	NEMA 14-20P	89 lbs. (40 kg)
	120/240	2040	9.2	NEMA 14-20P	89 lbs. (40 kg)
	220	2000	9.1	CEE 7/7 Schuko	89 lbs. (40 kg)
	240	2040	8.5	BS-1363	89 lbs. (40 kg)
	220-230 (CE)	2000-2186	9.1-9.5	CEE 7/7 Schuko	89 lbs. (40 kg)
	230-240 (CE)	1873-2040	8.1-8.5	BS-1363	89 lbs. (40 kg)
GR2BW-54	120	2290	19.1	NEMA 5-20P†	99 lbs. (45 kg)
	120/208	2290	10.4	NEMA 14-20P	99 lbs. (45 kg)
	120/240	2290	10.4	NEMA 14-20P	99 lbs. (45 kg)
	220	2250	10.2	CEE 7/7 Schuko	99 lbs. (45 kg)
	240	2290	9.5	BS-1363	99 lbs. (45 kg)
	220-230 (CE)	2250-2459	10.2-10.7	CEE 7/7 Schuko	99 lbs. (45 kg)
	230-240 (CE)	2103-2290	9.1-9.5	BS-1363	99 lbs. (45 kg)
GR2BW-60	120/208	2660	11.7	NEMA 14-20P	105 lbs. (48 kg)
	120/240	2660	11.7	NEMA 14-20P	105 lbs. (48 kg)
	220	2600	11.8	CEE 7/7 Schuko	105 lbs. (48 kg)
	240	2660	11.1	BS-1363	105 lbs. (48 kg)
	220-230 (CE)	2600-2850	11.8-12.4	CEE 7/7 Schuko	105 lbs. (48 kg)
	230-240 (CE)	2443-2660	10.6-11.1	BS-1363	105 lbs. (48 kg)

The electrical information in the shaded areas pertains to **Export models only**.

* NEMA 5-20P for Canada.

† Not available in Canada.

SPECIFICATIONS

ELECTRICAL RATING CHART – GR2BW MODELS

Model	Voltage	Watts	Amps	Plug Configuration	Shipping Weights
GR2BW-66	120/208	2920	13.0	NEMA 14-20P	112 lbs. (51 kg)
	120/240	2920	13.0	NEMA 14-20P	112 lbs. (51 kg)
	220	2860	13.0	CEE 7/7 Schuko	112 lbs. (51 kg)
	240	2920	12.2	BS-1363	112 lbs. (51 kg)
	220-230 (CE)	2860-3126	13.0-13.6	CEE 7/7 Schuko	112 lbs. (51 kg)
	230-240 (CE)	2681-2920	11.7-12.2	BS-1363	112 lbs. (51 kg)
GR2BW-72	120/208	3185	14.4	NEMA 14-20P	119 lbs. (54 kg)
	120/240	3185	14.4	NEMA 14-20P	119 lbs. (54 kg)
	220	3125	14.2	CEE 7/7 Schuko	119 lbs. (54 kg)
	240	3185	13.3	BS-1363	119 lbs. (54 kg)
	220-230 (CE)	3125-3416	14.2-14.8	CEE 7/7 Schuko	119 lbs. (54 kg)
	230-240 (CE)	2925-3185	12.7-13.3	BS-1363	119 lbs. (54 kg)

The electrical information in the shaded areas pertains to **Export models only**.

PLUG CONFIGURATIONS

Units are supplied from the factory with an electrical cord and plug installed. Plugs are supplied according to the applications. See Figure 3.

⚠ WARNING

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

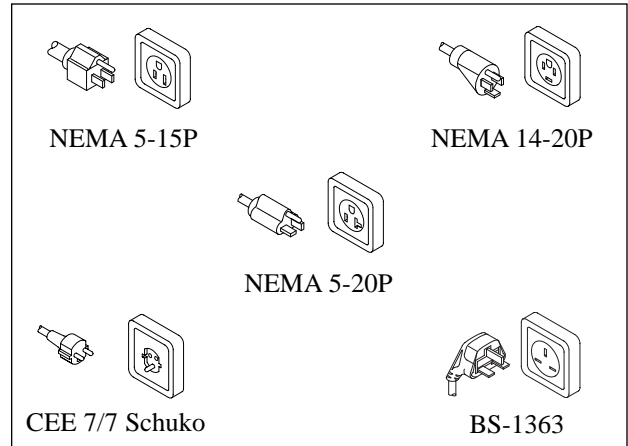
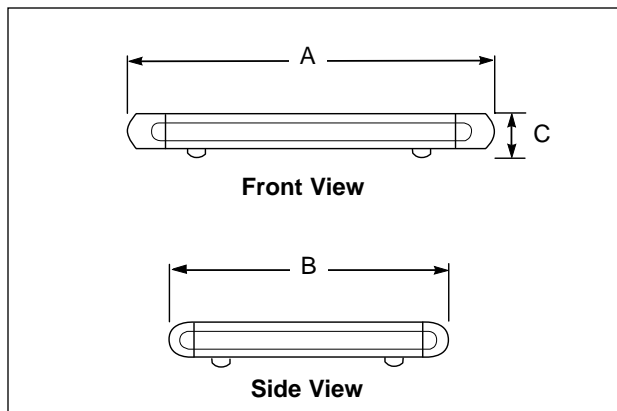
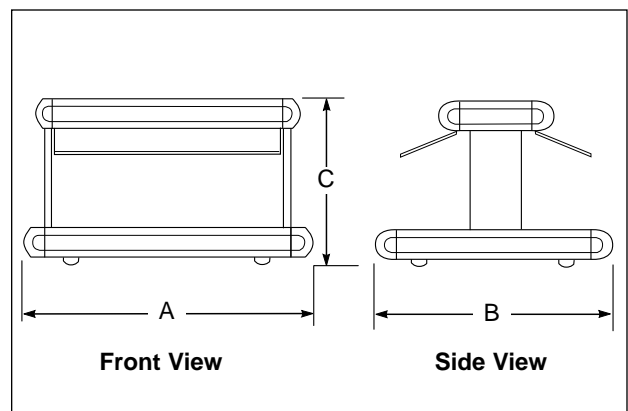


Figure 3. Plug Configurations

DIMENSIONS



Model	Width (A)	Depth (B)	Height* (C)
GR2S	30-1/8" to 78-1/8" (77-198 cm)	27" (69 cm)	4" (10 cm)



Model	Width (A)	Depth (B)	Height* (C)
GR2BW	30-1/8" to 78-1/8" (77-198 cm)	27" (69 cm)	19" (48 cm)

*NOTE: 4" (10 cm) Designer legs add 3" (8 cm) to the height of the unit.

INSTALLATION

ALL MODELS

Glo-Ray *Designer* Heated Shelf and Buffet Warmer are shipped with most components pre-assembled. Breath Protector(s) (GR2BW only) must be installed on location. Care should be taken when unpacking shipping carton to avoid damage to unit and components enclosed.

1. Remove the unit from the carton and lay it upside down on the cardboard.

NOTE: On GR2BW models, make sure to lay unit on the side without the control.

2. Place a screw through each rubber foot with the screw head recessed in the center of the hole. Install one rubber foot and screw into each corner hole on base and tighten securely. See Figure 4.

⚠ CAUTION

The National Sanitation Foundation (NSF) requires that GR2S/GR2BW Series units over 36" (91 cm) in length or weighing more than 80 lbs. (36 kg) to be either sealed or raised on the installation surface. If this unit cannot be sealed at the point of use, 4" (10 cm) legs are included to allow for proper cleaning access below unit. See *Hatco Accessories* for installation instructions.

3. Turn unit upright and position warmer in desired location.

BREATH PROTECTOR(S)

GR2BW models use acrylic breath protector(s) that shield the food while allowing easy access to the food product. Specially designed housings and mounting hardware make installation simple.

NOTE: Remove protective paper from acrylic surfaces before mounting breath protector(s).

1. Position the acrylic breath protector(s) side with holes into the slotted channel.
2. Align holes in acrylic with holes in channel.
3. Install thumbscrews into channel, through acrylic and then tighten screws until snug. See Figure 5.

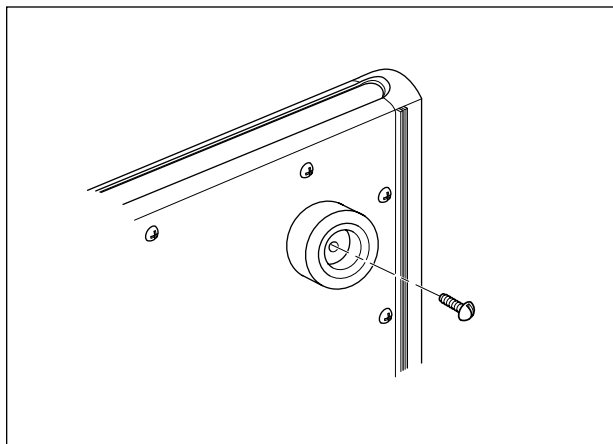


Figure 4. Installing Rubber Feet

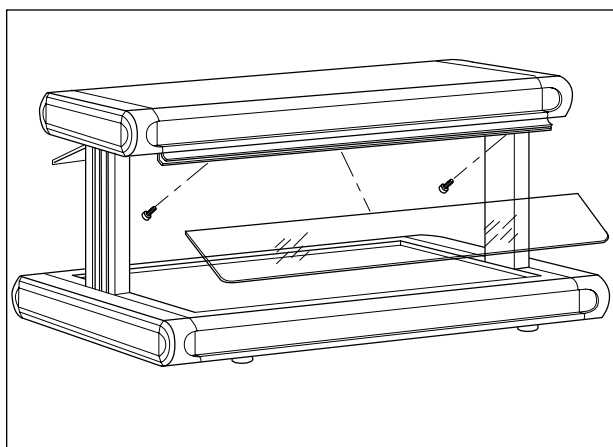


Figure 5. Installing Breath Protector

LOCATION

⚠ CAUTION

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

⚠ WARNING

For safe and proper operation, the unit must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.

⚠ CAUTION

Unit is not weatherproof. For safe and proper operation locate the unit indoors where the ambient air temperature is constant and is a minimum of 70°F (21°C).

ALL MODELS

⚠ CAUTION

Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.

1. Plug unit into an electrical outlet of the correct voltage, size and plug configuration. See *Specifications* for details.

⚠ WARNING

To prevent any injury or damage to the unit do not pull unit by power cord.

2. Turn the main toggle switch to the ON position. Indicator light will glow when unit is energized. See Figure 6.
3. Turn the thermostat to the desired temperature settings. (Toggle switch must be ON for thermostat to function.)
4. Allow unit 15-20 minutes to reach operating temperature.

⚠ WARNING

For safe and proper operation do not place food product directly onto hardcoat surface. Food product must be wrapped, boxed or on a food pan.

GR2BW ONLY

The infrared heat and incandescent lights are controlled by the toggle switch. This switch must be in the ON position when in use. If the unit is equipped with an optional infinite switch, this switch will control the top heat and the toggle switch will control the lights only. See Figure 7.

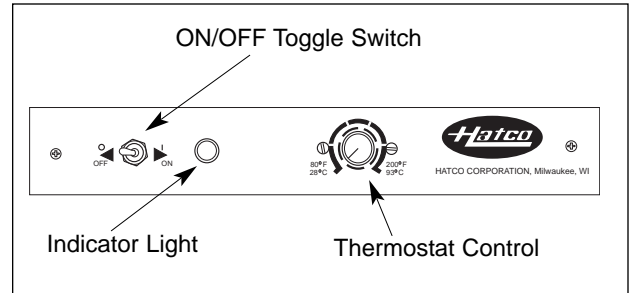


Figure 6. Operating Controls - GR2S

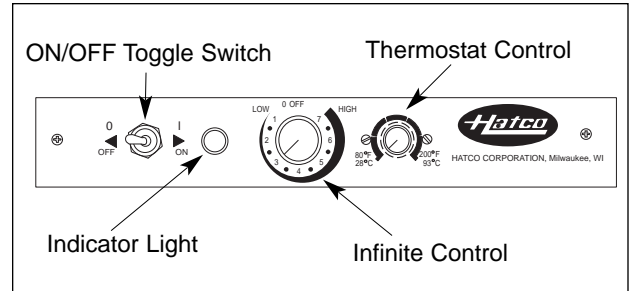


Figure 7. Operating Controls - GR2BW

MAINTENANCE

CLEANING

The Hatco Glo-Ray *Designer* Foodwarmers are designed for maximum durability and performance with minimum maintenance.

WARNING

To avoid any injury, turn the power switch off at the fuse disconnect switch/circuit breaker or unplug the unit from the power source and allow to cool completely before performing any maintenance or cleaning.

WARNING

To prevent electric shock, always unplug the unit before performing cleaning or maintenance.

WARNING

To prevent any injury, discontinue use if power cord is frayed or worn.

WARNING

Unit is not waterproof. To avoid electrical shock or personal injury DO NOT submerge in water. Do not operate if it has been submerged in water.

WARNING

To avoid electrical shock or personal injury, do not steam clean or use excessive water on the unit.

To preserve the finish of the Glo-Ray *Designer* Foodwarmers, it is recommended that the surfaces be wiped daily with a damp cloth. Food pans should be removed and washed. Stubborn stains may be removed with a good non-abrasive cleaner. Hard to reach areas should be cleaned with a small brush and mild soap.

CAUTION

Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your unit marring its appearance and making it susceptible to soil accumulation.

Clean the breath protector(s) with a common glass cleaner and soft cloth.

CAUTION

Only soft cleaning cloths should be used to clean breath protector(s). Breath protector(s) are made of shatterproof polycarbonate and will scratch if proper care is not taken.

LIGHT BULB REPLACEMENT (GR2BW ONLY)

The display lights are incandescent light bulbs which illuminate the warming area. These bulbs have a special coating to guard against injury and food contamination in the event of breakage.

1. To replace a bulb, disconnect the power supply from the unit and wait until the unit has cooled.
2. Bulbs have a threaded base. Unscrew the light bulb from the unit and replace it with a new specially coated incandescent bulb.

NOTE: Hatco shatter-resistant light bulbs meet N.S.F. standards for food holding and display areas. For 100, 120, 120/208 and 120/240 Volt applications, use Hatco part #02.30.043.00. For 220, 240, 220-230 and 230-240 Volt applications, use Hatco part #02.30.058.00.

WARNING

Only bulbs which meet or exceed N.S.F. standards, specifically designed for food holding areas, must be used. Breakage of bulbs not specially coated could result in personal injury and/or food contamination.

WARNING

If service is required on this unit, contact your 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.

WARNING

This product has no “user” serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized Hatco Service Agents and Genuine Hatco Parts when service is required.

WARNING

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. It is essential to use Hatco Replacement Parts when repairing Hatco equipment. Failure to use Hatco Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.

4" (10 CM) ADJUSTABLE LEGS

Carefully lay unit on its side. Install legs and hardware to bottom of unit as shown in Figure 8. Tighten legs until snug. Do not overtighten. Return unit to the upright position.

CAUTION

Do not lay unit on the side with the control panel or damage to unit could occur.

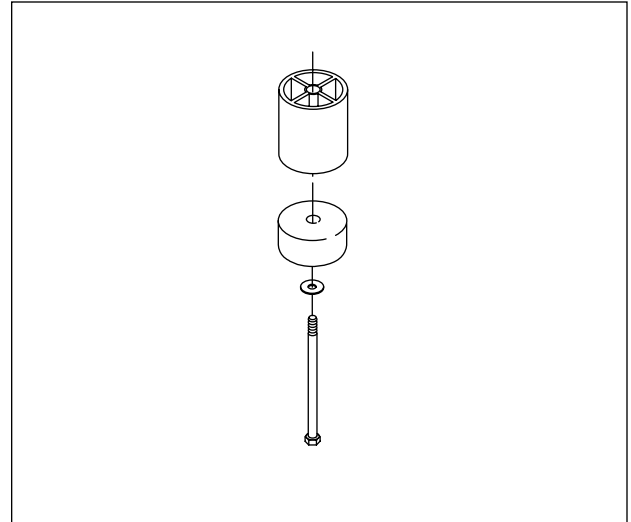


Figure 8. Adjustable Leg Installation

HATCO 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. 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:**
 - Toaster Elements (metal sheathed)
 - Drawer Warmer Elements (metal sheathed)
 - Drawer Warmer Drawer Rollers and Slides
 - Food Warmer Elements (metal sheathed)
 - Infra-Black® Elements (metal sheathed)
 - Display Warmer Elements (metal sheathed air heating)
 - Holding Cabinet Elements (metal sheathed air heating)

- b) **One (1) Year Parts and Labor PLUS Four (4) Additional Years Parts-Only Warranty on pro-rated terms that Hatco will explain at Buyer's Request:**
 - Powermite® Gas Booster Heater Tanks
 - Mini Compact Tanks (stainless steel)
 - 3CS and FR Tanks

- c) **One (1) Year Parts and Labor PLUS Four (4) Additional Years Parts-Only Warranty PLUS Five (5) Year Parts-Only Warranty on pro-rated terms that Hatco will explain at Buyer's Request:**
 - Booster Heater Tanks (Castone®)

- d) **One (1) Year Parts-Only Warranty for components not installed by Hatco:**
 - Accessory Components (including but not limited to valves, gauges and remote switches)

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 lamps, lamp warmer heat bulbs, glass components or Product failure in booster tank and fin tube heat exchanger caused by liming, sediment buildup, chemical attack or freezing in tanks, Product misuse, tampering or misapplication, improper installation, application of improper voltage, or recalibration of thermostats or high limit switches.

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 by a Hatco-authorized service agency (other than where Buyer is located outside of the United States or Canada, 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. Without limiting the generality of the foregoing, all portable Products (as defined in N.S.F. 4-4.28.4) shall be delivered by Buyer, at its sole expense, to the nearest Hatco-authorized service agency for replacement or repair. Hatco reserves the right to accept or reject any such claim in whole or in part. 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.

NOTES

HATCO AUTHORIZED PARTS DISTRIBUTORS

ALABAMA

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

ARIZONA

Auth. Comm. Food Equip.
Phoenix 602-234-2443
Byassee Equipment Co.
Phoenix 602-252-0402

CALIFORNIA

Industrial Electric
Huntington Beach 714-379-7100
Chapman Appl. Service
San Diego 619-298-7106
P & D Appliance
S. San Francisco 650-635-1900

COLORADO

Hawkins Commercial Appliance
Englewood 303-781-5548

DELAWARE

Food Equipment Service
Wilmington 302-996-9363

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

Adcox Service Co.
Atlanta 404-361-8010
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

KENTUCKY

GCS Service
Louisville 502-367-1788

LOUISIANA

Chandlers Parts & Service
Baton Rouge 225-272-6620
Bana Comm. Parts, Inc.
Shreveport 318-631-6550

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

Commercial Kitchen Service
Bay City 517-893-4561
Bildons Appliance Service
Detroit 248-478-3320

Midwest Food Equip. Service
Grandville 616-261-2000

MINNESOTA

GCS Service
Minneapolis 612-546-4221

MISSOURI

GCS Service
Kansas City 816-920-5999
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

NEW YORK (continued)

Alpro Service Co.
Brooklyn 718-386-2515

Appliance Installation
Buffalo 716-884-7425

Northern Parts Dist.
Plattsburgh 518-563-3200

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

Certified Service Center
Cincinnati 513-772-6600

GCS Service
Columbus 614-476-3225

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

Bressie Electric Co.
Portland 503-231-7171

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

PENNSYLVANIA

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

GCS Service
Pittsburgh 412-787-1970

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

Elmer Schultz Services
Philadelphia 215-627-5401

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

Stove Parts Supply
Fort Worth 817-831-0381

Armstrong Repair Service
Houston 713-666-7100

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

San Antonio Rest. Equip.
San Antonio 210-532-1660

UTAH

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VIRGINIA

Daubers
Norfolk 757-855-4097

Daubers
Springfield 703-866-3600

WASHINGTON

Restaurant Appl. Service
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Madison 608-246-3160

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

CANADA

BRITISH COLUMBIA

Key Food Equipment Service
Vancouver 604-433-4484

ONTARIO

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

Choquette CKS
Ottawa 613-739-8458

QUÉBEC

Choquette CKS
Montreal 514-722-2000

Choquette CKS
Québec City 418-681-3944

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