



GLO-RAY®

Buffet Warmers

GRBW Series

Installation & Operating Manual

I & W #07.05.012.00

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're 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.

CONTENTS

Important Owner Information	i	Operation	6
Introduction	i	Maintenance	7
Important Safety Instructions	1	Cleaning.....	7
Model Descriptions	2	Display Light Bulb Replacement.....	7
All Models.....	2	Accessories	8
Specifications	2	4" (10 cm) Adjustable Legs.....	8
Plug Configurations.....	2	Front Acrylic Enclosure.....	8
Electrical Rating Chart.....	3	Sign Holder.....	8
Dimensions.....	4	Infinite Control.....	8
Installation	5	Pans and Trivets.....	8
All Models.....	5	Hatco Limited Warranty	9
Legs.....	5	Authorized Parts Distributors	Back Cover
Breath Protectors.....	5		
Location.....	5		

IMPORTANT OWNER INFORMATION

Record the model number, serial number (identification plate located on the top rear of the unit), voltage and purchase date of your Glo-Ray® Buffet Warmer 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 3:30 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 Buffet Warmers are designed to safely hold all foods at optimum serving temperatures without affecting quality.

The Glo-Ray Buffet Warmers keep prepared foods hot at customer serving points, kitchen work areas or waitress pick-up stations. These warmers feature a thermostatically controlled heated base with prefocused infrared top heat to extend the holding times of most food. The infrared heating elements are guaranteed against breakage and burnout for two years and the base blanket heating elements are guaranteed against burnout for one year. The Glo-Ray Buffet Warmers are shipped with display lights, a cord and plug set and easy-to-install breath protectors.

This manual provides the installation, safety and operating instructions for the Glo-Ray Buffet Warmers.

We recommend all installation, operating and safety instructions appearing in this manual be read prior to installation or operation of your Hatco Buffet Warmer. 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 personal 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.

Your Hatco Glo-Ray Buffet Warmer is 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

- ⚠ 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. DO NOT submerge in water. Do not operate if it has been submerged in water.
- ⚠ 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 prevent electric shock, always unplug the unit before performing cleaning or maintenance.
- ⚠ 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.
- ⚠ To avoid electric shock or personal injury, do not steam clean or use excessive water on the unit.
- ⚠ Only light bulbs which meet or exceed N.S.F. standards, specifically designed for food holding areas must be used. Breakage of light bulbs not specially coated could result in personal injury and/or food contamination.
- ⚠ 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 unit or its contents from accidentally falling, and strong enough to support the weight of the unit and food.
- ⚠ The National Sanitation Foundation (NSF) requires 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.

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

Hatco Glo-Ray Buffet Warmers are ideal for holding hot food on a buffet line or temporary serving areas. The GRBW models are available in various widths from 25-1/8" to 73-1/8" (64-185 cm). A metal sheathed heating element directs heat from above while below the thermostatically controlled heated base conducts heat from 80°-200°F (27°-93°C). Standard features include shatterproof breath protectors, shatter resistant incandescent display lighting and a 6' (183 cm) cord and plug set attached.

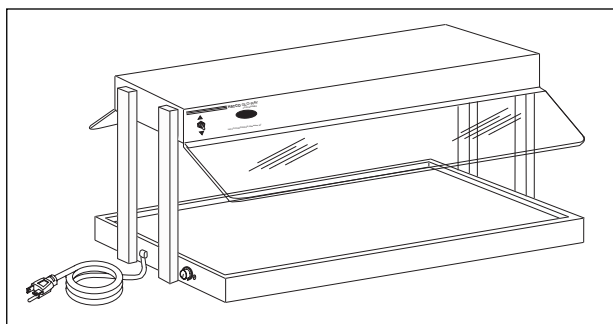


Figure 1. Glo-Ray Model GRBW.

SPECIFICATIONS

PLUG CONFIGURATIONS

Units are supplied from the factory with an electrical cord and plug installed. Plugs are supplied according to the applications as shown in Figure 2.

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.

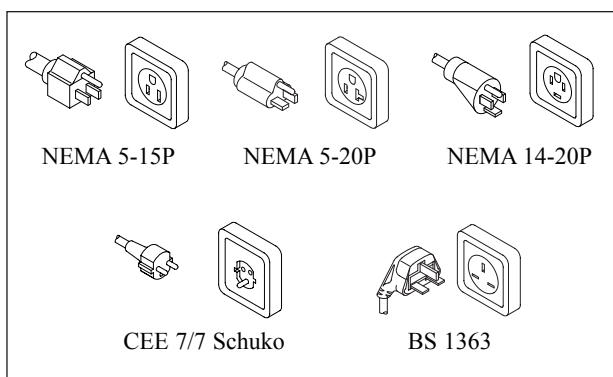


Figure 2. Plug Configurations.

SPECIFICATIONS

ELECTRICAL RATING CHART - GRBW MODELS

Model	Voltage	Watts	Amps	Plug Configuration	Shipping Weight
GRBW-24	100	934	9.3	NEMA 5-15P	48 lbs. (22 kg)
	120	970	8.1	NEMA 5-15P	48 lbs. (22 kg)
	120/208	970	4.2	NEMA 14-20P	48 lbs. (22 kg)
	120/240	970	4.2	NEMA 14-20P	48 lbs. (22 kg)
	220	920	4.2	CEE 7/7 Schuko	48 lbs. (22 kg)
	240	1000	4.2	BS-1363	48 lbs. (22 kg)
	220-230 (CE)	920-1006	4.2-4.4	CEE 7/7 Schuko	48 lbs. (22 kg)
	230-240 (CE)	918-1000	4.0-4.2	BS-1363	48 lbs. (22 kg)
GRBW-30	100	1194	11.9	NEMA 5-15P	52 lbs. (24 kg)
	120	1230	10.3	NEMA 5-15P	52 lbs. (24 kg)
	120/208	1230	5.5	NEMA 14-20P	52 lbs. (24 kg)
	120/240	1230	5.5	NEMA 14-20P	52 lbs. (24 kg)
	220	1172	5.3	CEE 7/7 Schuko	52 lbs. (24 kg)
	240	1270	5.3	BS-1363	52 lbs. (24 kg)
	220-230 (CE)	1172-1281	5.3-5.6	CEE 7/7 Schuko	52 lbs. (24 kg)
	230-240 (CE)	1166-1270	5.1-5.3	BS-1363	52 lbs. (24 kg)
GRBW-36	100	1476	14.8	NEMA 5-15P	58 lbs. (26 kg)
	120	1530	12.8	NEMA 5-15P*	58 lbs. (26 kg)
	120/208	1530	6.7	NEMA 14-20P	58 lbs. (26 kg)
	120/240	1530	6.7	NEMA 14-20P	58 lbs. (26 kg)
	220	1454	6.6	CEE 7/7 Schuko	58 lbs. (26 kg)
	240	1578	6.6	BS-1363	58 lbs. (26 kg)
	220-230 (CE)	1454-1589	6.6-6.9	CEE 7/7 Schuko	58 lbs. (26 kg)
	230-240 (CE)	1449-1578	6.3-6.6	BS-1363	58 lbs. (26 kg)
GRBW-42	120	1730	14.4	NEMA 5-15P*	68 lbs. (31 kg)
	120/208	1730	7.9	NEMA 14-20P	68 lbs. (31 kg)
	120/240	1730	7.9	NEMA 14-20P	68 lbs. (31 kg)
	220	1648	7.5	CEE 7/7 Schuko	68 lbs. (31 kg)
	240	1782	7.4	BS-1363	68 lbs. (31 kg)
	220-230 (CE)	1648-1801	7.5-7.8	CEE 7/7 Schuko	68 lbs. (31 kg)
	230-240 (CE)	1636-1782	7.1-7.4	BS-1363	68 lbs. (31 kg)
GRBW-48	120	2040	17.0	NEMA 5-20P†	74 lbs. (34 kg)
	120/208	2040	9.2	NEMA 14-20P	74 lbs. (34 kg)
	120/240	2040	9.2	NEMA 14-20P	74 lbs. (34 kg)
	220	1940	8.8	CEE 7/7 Schuko	74 lbs. (34 kg)
	240	2040	8.5	BS-1363	74 lbs. (34 kg)
	220-230 (CE)	1940-2120	8.8-9.2	CEE 7/7 Schuko	74 lbs. (34 kg)
	230-240 (CE)	1875-2040	8.1-8.5	BS-1363	74 lbs. (34 kg)
GRBW-54	120/208	2290	10.4	NEMA 14-20P	81 lbs. (37 kg)
	120/240	2290	10.4	NEMA 14-20P	81 lbs. (37 kg)
	220	2182	9.9	CEE 7/7 Schuko	81 lbs. (37 kg)
	240	2360	9.8	BS-1363	81 lbs. (37 kg)
	220-230 (CE)	2182-2385	9.9-10.4	CEE 7/7 Schuko	81 lbs. (37 kg)
	230-240 (CE)	2167-2360	9.4-9.8	BS-1363	81 lbs. (37 kg)

* NEMA 5-20P for Canada.

† Not available for Canada.

Shaded area reflects **export models only**.

SPECIFICATIONS

ELECTRICAL RATING CHART - GRBW MODELS

Model	Voltage	Watts	Amps	Plug Configuration	Shipping Weight
GRBW-60	120/208	2600	11.7	NEMA 14-20P	90 lbs. (41 kg)
	120/240	2600	11.7	NEMA 14-20P	90 lbs. (41 kg)
	220	2474	11.2	CEE 7/7 Schuko	90 lbs. (41 kg)
	240	2680	11.2	BS-1363	90 lbs. (41 kg)
	220-230 (CE)	2474-2704	11.2-11.8	CEE 7/7 Schuko	90 lbs. (41 kg)
	230-240 (CE)	2470-2680	10.7-11.2	BS-1363	90 lbs. (41 kg)
	GRBW-66	120/208	2860	13.0	NEMA 14-20P
120/240		2860	13.0	NEMA 14-20P	96 lbs. (44 kg)
220		2726	12.4	CEE 7/7 Schuko	96 lbs. (44 kg)
240		2948	12.3	BS-1363	96 lbs. (44 kg)
220-230 (CE)		2726-2978	12.4-12.9	CEE 7/7 Schuko	96 lbs. (44 kg)
230-240 (CE)		2707-2948	11.8-12.3	BS-1363	96 lbs. (44 kg)
GRBW-72		120/208	3125	14.4	NEMA 14-20P
	120/240	3125	14.4	NEMA 14-20P	102 lbs. (46 kg)
	220	2983	13.6	CEE 7/7 Schuko	102 lbs. (46 kg)
	240	3113	13.0	BS-1363	102 lbs. (46 kg)
	220-230 (CE)	2983-3260	13.6-14.2	CEE 7/7 Schuko	102 lbs. (46 kg)
	230-240 (CE)	2859-3113	12.4-13.0	BS-1363	102 lbs. (46 kg)

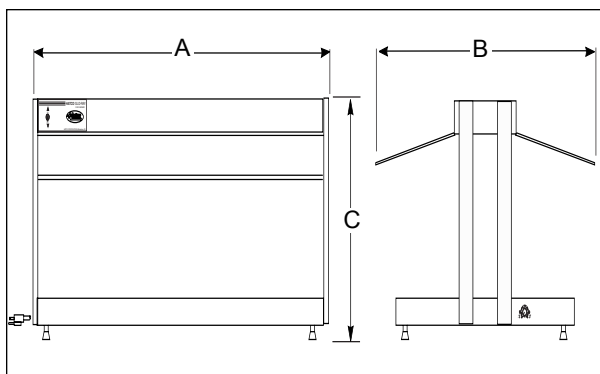
* NEMA 5-20P for Canada.

† Not available for Canada.

Shaded area reflects **export models only**.

DIMENSIONS

Model	Width (A)	Depth (B)*	Height (C)●
GRBW-24	25-1/8" (64 cm)	27" (69 cm)	17-3/4" (45 cm)
GRBW-30	31-1/8" (79 cm)	27" (69 cm)	17-3/4" (45 cm)
GRBW-36	37-1/8" (94 cm)	27" (69 cm)	17-3/4" (45 cm)
GRBW-42	43-1/8" (110 cm)	27" (69 cm)	17-3/4" (45 cm)
GRBW-48	49-1/8" (125 cm)	27" (69 cm)	17-3/4" (45 cm)
GRBW-54	55-1/8" (140 cm)	27" (69 cm)	17-3/4" (45 cm)
GRBW-60	61-1/8" (155 cm)	27" (69 cm)	17-3/4" (45 cm)
GRBW-66	67-1/8" (171 cm)	27" (69 cm)	17-3/4" (45 cm)
GRBW-72	73-1/8" (186 cm)	27" (69 cm)	17-3/4" (45 cm)



* Includes two 7-1/2" (19 cm) breath protectors.

● Includes standard 1" (3 cm) legs.

INSTALLATION

Glo-Ray Buffet Warmers are shipped with most components pre-assembled. Care should be taken when unpacking shipping carton to avoid damage to unit and components enclosed.

1. Remove the unit from the carton.
2. Remove all tape and packing materials.

LEGS

⚠ CAUTION

The National Sanitation Foundation (NSF) requires 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.

1. Carefully lay unit on its side.

CAUTION

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

2. Install metal leg into each corner hole on base. Tighten securely. Place a rubber foot onto each leg. See Figure 3.
3. Turn unit upright and position warmer in desired location.

BREATH PROTECTORS

Acrylic breath protectors 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.

1. Slide the weld screws into the slot as shown in Figure 4. Place weld screws into approximate position to align with holes in breath protector.
2. Carefully position breath protector and "L" channel so holes align with weld screws, then install so weld screws protrude through holes.
3. Secure "L" channel and breath protector to weld screws using cap nuts provided.

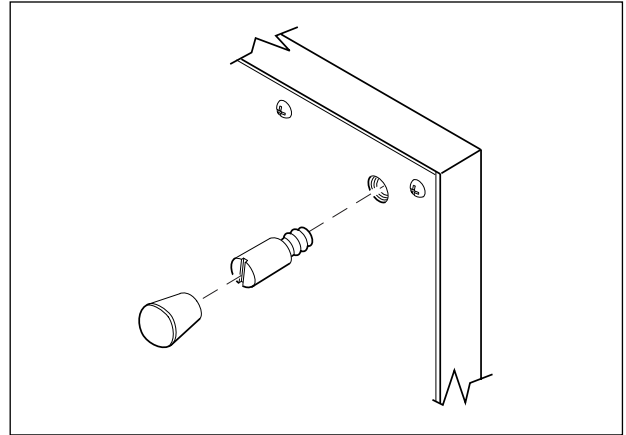


Figure 3. Installing Legs.

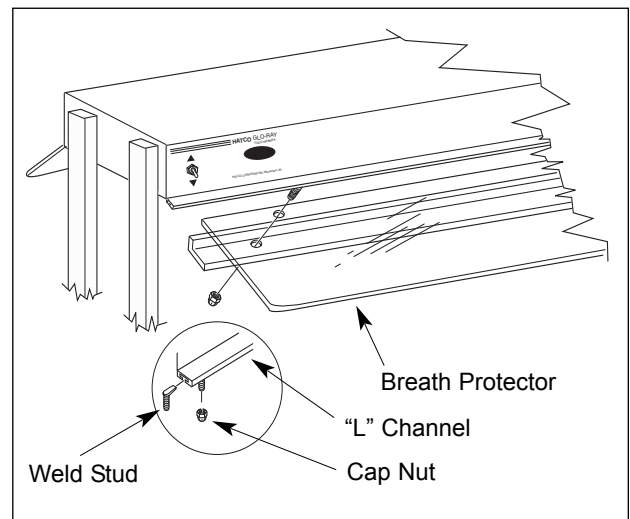


Figure 4. Installing Breath Protector.

LOCATION

⚠ 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

Locate the 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 accidentally falling, and strong enough to support the weight of the unit and food displayed.

OPERATION

⚠ CAUTION

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

1. Plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration. See *SPECIFICATIONS* for details.

GRBW

1. Turn the top toggle switch to the ON position. See Figure 5. 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. The infinite control allows the operator to manually adjust the upper heat output from low to high.

2. Turn the bottom thermostat control to the desired setting.
3. Allow unit 15-20 minutes to reach operating temperature.

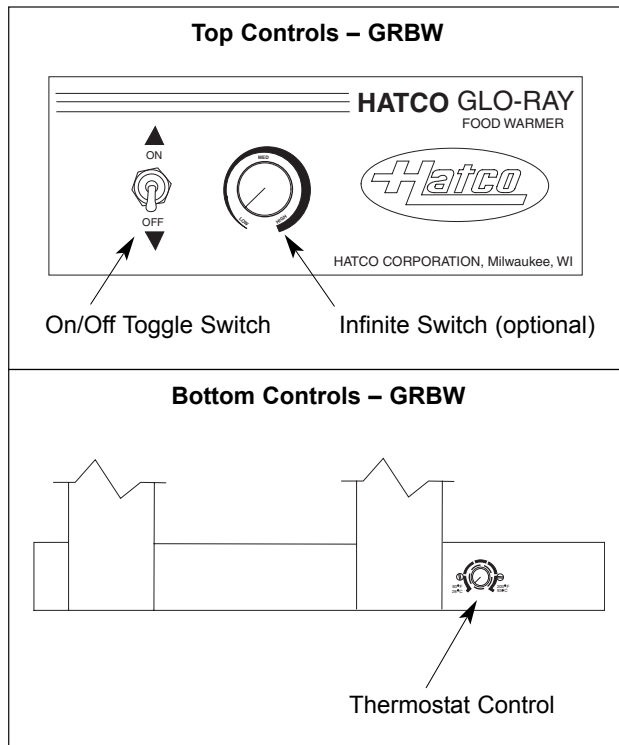


Figure 5. Operating Controls.

CLEANING

Hatco Glo-Ray Buffet Warmers 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 avoid electric shock or personal injury, do not steam clean or use excessive water on the unit.

WARNING

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

WARNING

Units are not waterproof. DO NOT submerge in water. Do not operate if unit has been submerged in water.

To preserve the finish of the Glo-Ray Buffet Warmer, 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 acrylic surfaces with a common glass cleaner and nonabrasive paper toweling or a 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.

DISPLAY LIGHT BULB REPLACEMENT

The display lights are shatter-resistant, 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 light bulb, disconnect the power supply from the unit and wait until the unit has cooled.
2. Light bulbs have a threaded base. Unscrew the light bulb from the unit and replace it with a new specially coated incandescent light bulb.

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

CAUTION

Only light bulbs which meet or exceed N.S.F. standards, specifically designed for food holding areas, must be used. Breakage of light 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.

ACCESSORIES

4" (10 cm) ADJUSTABLE LEGS

Carefully lay unit on its side. Install legs to bottom of unit as shown in Figure 6. Hand 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.

NOTE: Legs are adjustable for leveling the unit. Use a 5/8" (16 mm) open-end wrench to make leveling adjustments once the unit is placed in final position.

FRONT & SIDE ACRYLIC ENCLOSURE (See Figure 7)

1. Place weld screws into holes on top side of acrylic enclosure and attach acorn nuts, but do not tighten.
2. Position enclosure making sure weld nuts are inserted into channel (slide into place).
3. Position slide acrylic panels into upper bracket.
4. Place corner "L" brackets so that the front and side plexi fit into channels.
5. Secure brackets to base by installing metal foot or leg through bracket and into each corner hole on base.
6. Tighten acorn nuts until snug.

SIGN HOLDER

Install sign holder using screws supplied in unit. See Figure 7.

PANS & TRIVETS

Stainless steel food holding pans are available in either 2-1/2" or 4" (6 or 10 cm) depths. These pans are offered in full-size, half-size or third-size. Optional wire trivets prevent foods from touching pan bottom.

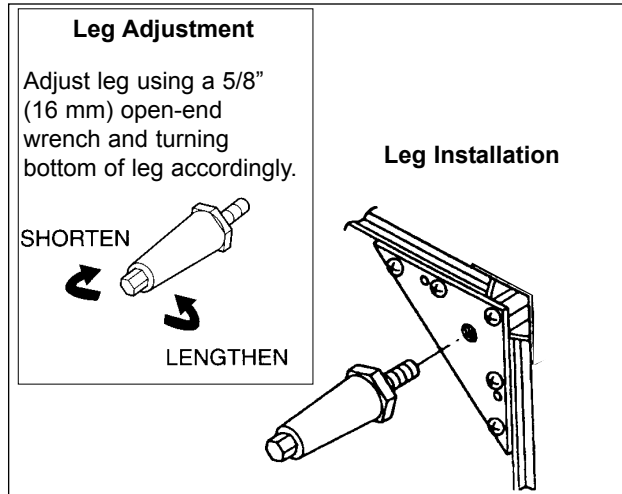


Figure 6. Adjustable Legs.

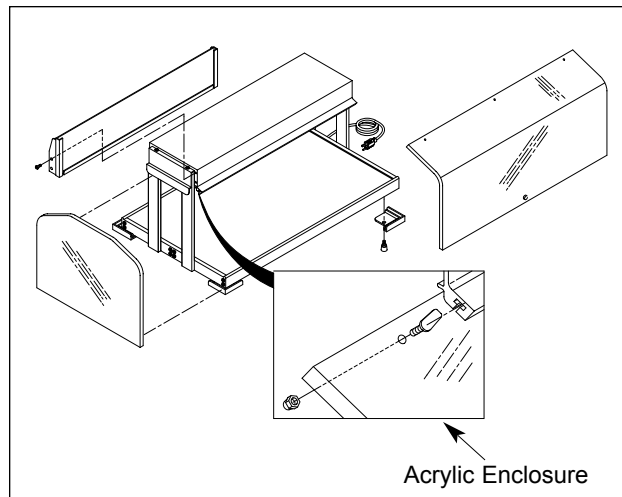


Figure 7. Acrylic Enclosure Installation.

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 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:**
 - 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)
 - Cook and Hold Oven Elements (metal sheathed)

- 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.

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

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
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

Authorized Factory Service
Coraopolis 412-262-2330
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

GCS Service
Salt Lake City 801-487-3653

VIRGINIA

Daubers
Norfolk 757-855-4097
Daubers
Springfield 703-866-3600

WASHINGTON

Restaurant Appl. Service
Seattle 206-524-8200

WISCONSIN

A.S.C., Inc.
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

HATCO CORPORATION

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

(800) 558-0607 (414) 671-6350

Parts & Service Fax (800) 690-2966 Int'l. Fax (414) 671-3976

www.hatcocorp.com