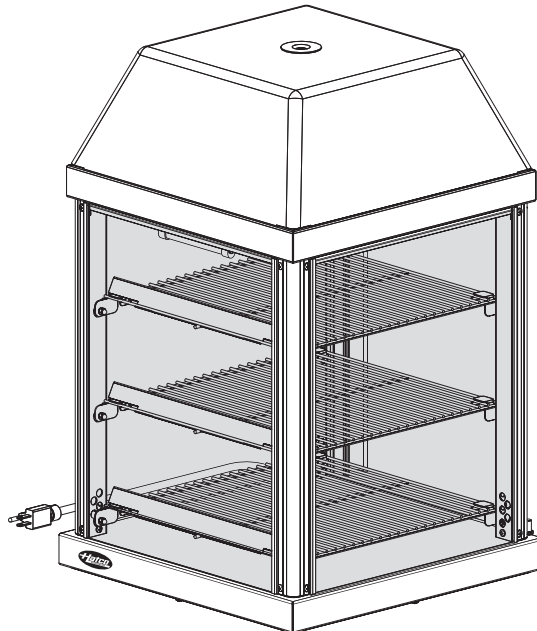




Mini Display Warmer MDW Series

Installation and Operating Manual

I&W #07.05.176.00



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 concierne 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 side 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

The Hatco Mini Display Warmer is designed to hold prepared foods for prolonged periods of time while maintaining that “just-made” quality. Mini Display Warmer cabinets provide the best environment for products like sandwiches, cookies, pretzels, muffins, and desserts by regulating the air temperature.

The Mini Display Warmer air flow pattern is designed to maintain consistent cabinet temperature. The heat sources create a “blanket” effect around the food. The air flow rate enables the cabinet to rapidly recover temperature after opening and closing the door. Configurable access doors and magnetic adjustable shelves make the Hatco Mini Display Warmer perfect for any food service application.

The Mini Display 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 inspected and tested thoroughly prior to shipment.

This manual provides installation, safety, and operating information for the Mini Display Warmer. Hatco recommends all installation, operating, and safety information appearing in this manual be read prior to installation or operation of the Hatco Mini Display Warmer.

Safety information that appears in this manual is identified by the following signal word panels:



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.
- 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) and a maximum of 85°F (29°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.
- 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.

Use only light bulbs that meet or exceed (National Sanitation Foundation (NSF) standards and are specifically designed for food holding areas. Breakage of light bulbs not specially coated 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.

WARNING

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 the 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

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

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

MODEL DESCRIPTION

All Models

Mini Display Warmers are powder-coated, painted steel and feature tempered glass sides. The access door(s) can be hinged left or right and are configurable for any side to allow “pass-through” from the side or back to the service area. The cabinet interior top and bottom are made of easy-to-clean stainless steel. The unit’s dry heat system is suitable for all boxed or wrapped food products as well as unwrapped muffins, turnovers, and desserts.

Three magnetically adjustable shelves for horizontal or slanted displays provide flexibility for a variety of product choices. Shelf height is also adjustable to accommodate a variety of food package sizes. The unit has incandescent lighting to heighten product awareness.

The Hatco Mini Display Warmer holds and serves products at temperatures up to 180°F (82°C). Perfect for convenience stores, restaurants, recreational facilities, theme parks, and anywhere there is limited counterspace.

The Mini Display Warmer is available in several *Designer* colors.

NOTE: The top cover of the Mini Display Warmer is always black.

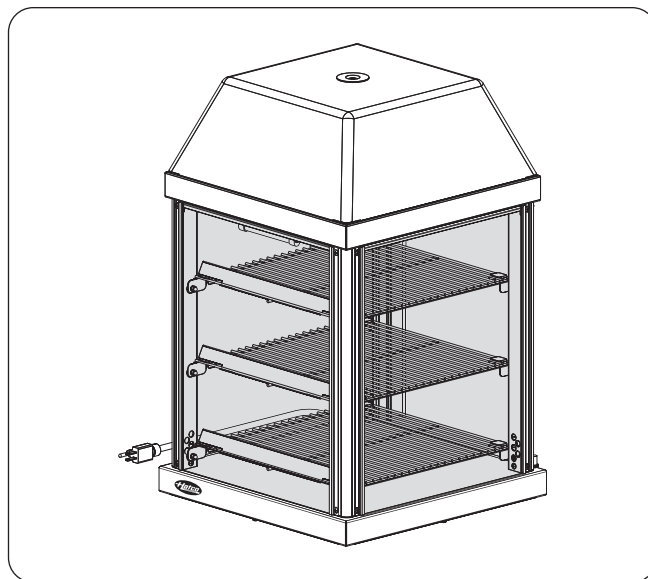


Figure 1. Model MDW-1X

MODEL DESIGNATION

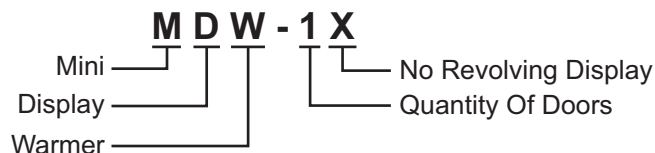


Figure 2. Model Designation

SPECIFICATIONS

Plug Configuration

Units are supplied from the factory with a 6' (1829 mm) electrical cord and plug installed.



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.

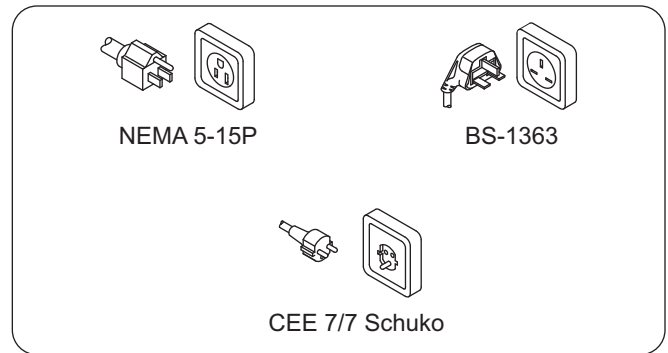


Figure 3. Plug Configuration

NOTE: Receptacle not supplied by Hatco.

Electrical Rating Chart

Model	Volts	Watts	Amps	Plug Configuration	Shipping Weight
MDW-1X	120	470	3.9	NEMA 5-15P	46 lbs (21 kg)
	230 (CE)	510	2.2	BS-1363 or CEE 7/7 Schuko	46 lbs (21 kg)
MDW-2X	120	470	3.9	NEMA 5-15P	48 lbs (22 kg)
	230 (CE)	510	2.2	BS-1363 or CEE 7/7 Schuko	48 lbs (22 kg)

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

Dimensions

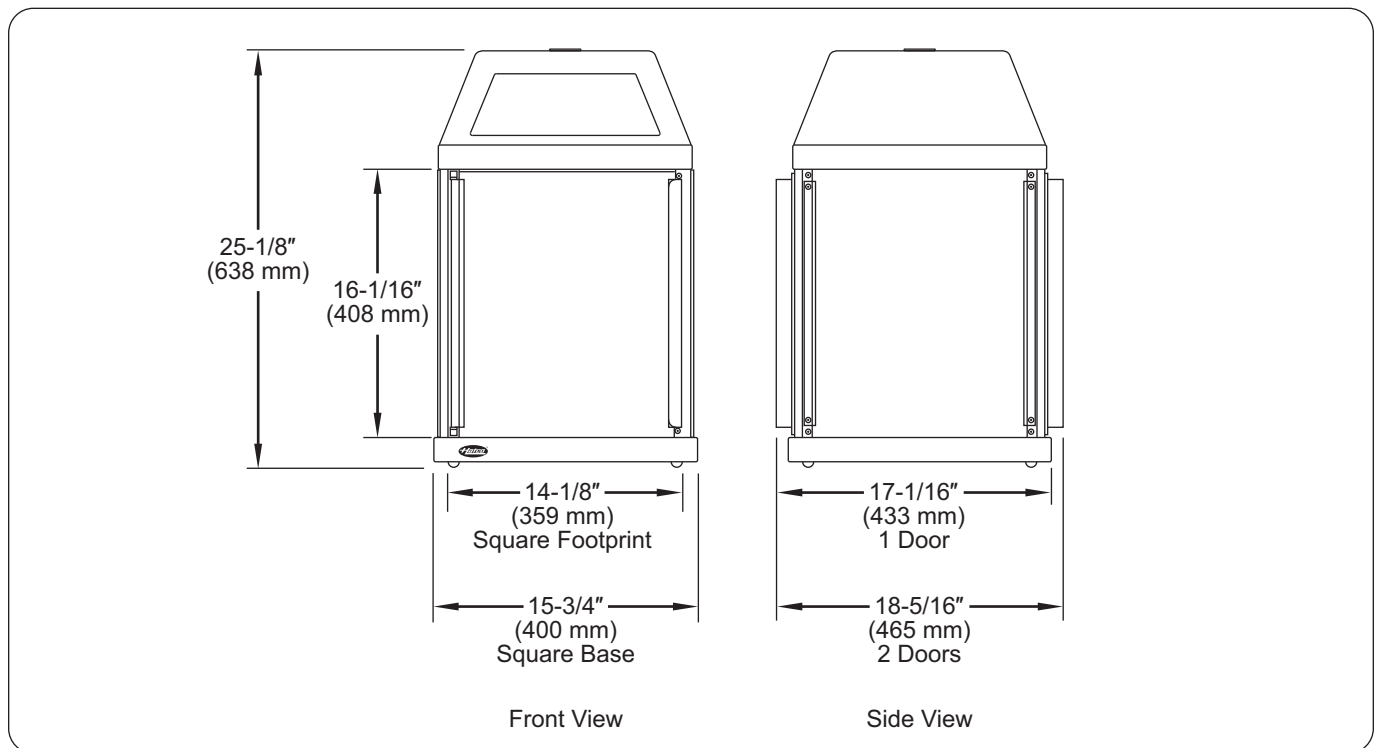


Figure 4. Dimensions

INSTALLATION

General

The Mini Display Warmer is shipped with most components installed and ready for operation. The following installation instructions must be performed before plugging in and operating the unit.

WARNING

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.

Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C) and a maximum of 85°F (29°C).

CAUTION

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

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

1. Remove unit from box.
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 film from all surfaces of unit.
4. The stainless steel floor in all units is protected during shipping with a sheet of corrugated cardboard. This protection must be removed prior to cabinet operation.
5. The shelves have packing material and cardboard attached for protection during shipping. This protection must be removed prior to cabinet operation.
6. Position the shelves at adequate heights to accommodate your product. The shelves may be inserted horizontally or inclined.
7. If the unit is equipped with an optional Merchandising Display Cover, see the Accessories section for installation instructions.

NOTE: The unit must be transported in the upright position. If laid on its side, all glass surfaces must be secured with tape.

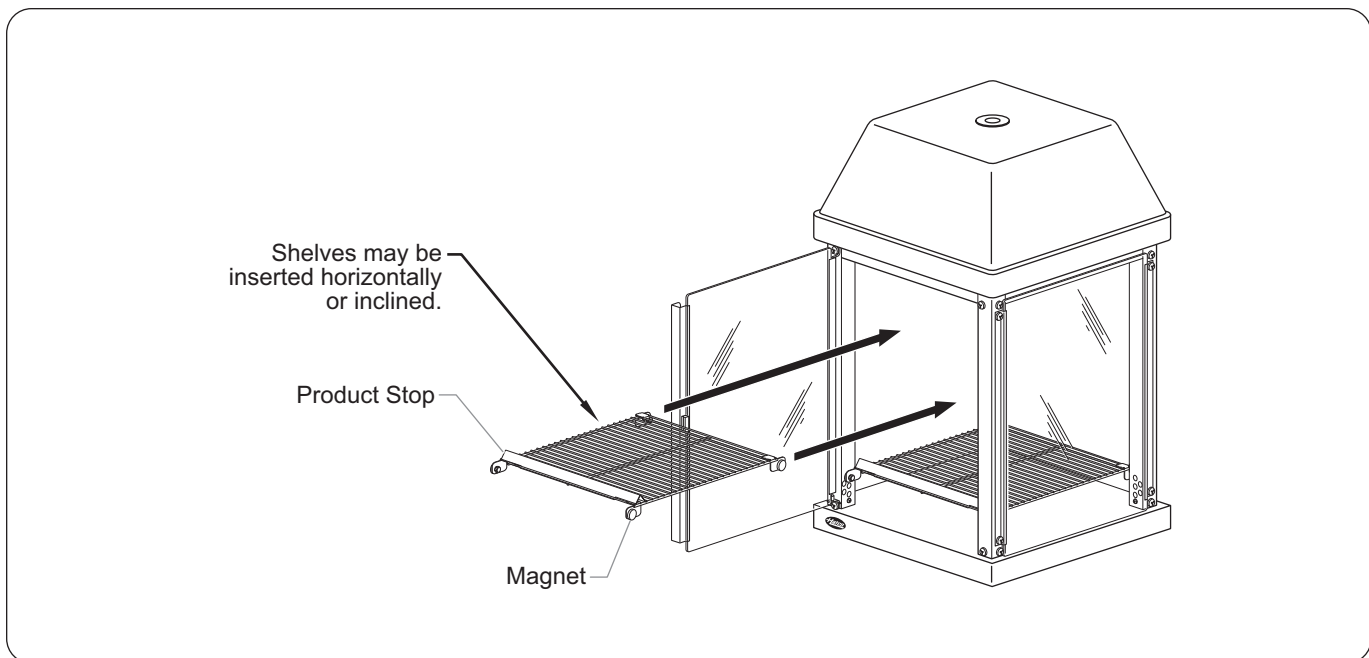


Figure 5. Shelves

Reversible Access Door

Any door may be changed from hinged left to hinged right.

1. While holding the door securely, remove the screw attaching the top left hinge/pivot pin to the cabinet.
2. Carefully lift the door off of the bottom hinge/pivot pin. Also remove the nylon washer and save.
3. Rotate the removed hinge and attach (with the pivot pin facing up) using the removed screw to the bottom-most outer hole on the right-hand side of the cabinet (see Figure 6).
4. Remove the screw attaching the bottom left hinge/pivot pin to the cabinet.
5. Rotate the door 180° and install the nylon washer and the door onto the newly attached bottom right hinge/pivot pin.
6. Rotate the removed hinge (the pivot pin now facing down) and insert it into the top of the door.
7. Line up the hinge's hole with the top-most hole in the cabinet and attach with the removed screw.

Configurable Access Door

Any door may be exchanged with a fixed glass panel to suit the installation.

1. While holding the door securely, remove the screw attaching the top hinge/pivot pin to the cabinet.
2. Carefully lift the door off of the bottom hinge/pivot pin. Also remove the nylon washer and save.
3. Remove the screw attaching the bottom hinge/pivot pin to the cabinet. Keep the nylon washer and hardware.
4. While holding the fixed glass panel securely, remove the four screws attaching the two brackets to the cabinet.
5. Carefully move the fixed glass panel to the side of the unit from which the door was removed.
6. Line up the holes in one bracket with the inner holes in the cabinet and attach with the screws (see Figure 6). Repeat on the opposite side of the fixed glass panel.
7. On the side of the unit from which the fixed glass panel was removed, line up the hole in the hinge/pivot pin (with the pivot pin facing up) with the bottom-most hole in the unit and attach with a removed screw.
8. Install the nylon washer and the door onto the newly attached bottom hinge/pivot pin.
9. Insert the remaining hinge/pivot pin (the pivot pin facing down) into the top of the door.
10. Line up the hinge's hole with the top-most hole in the cabinet and attach with the other removed screw.

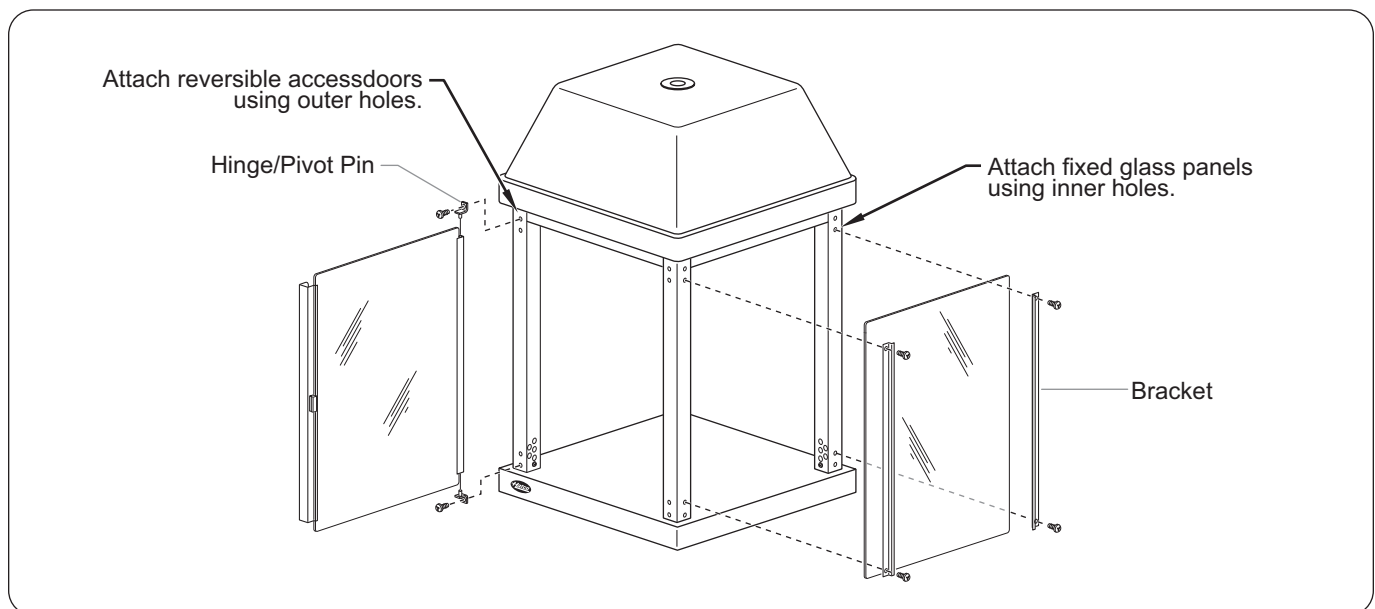


Figure 6. Reversible Access Door and Fixed Glass Panel

OPERATION

General

Use the following procedure to turn on and operate the Hatco Mini Display Warmer.

WARNING

Read all safety messages in the **IMPORTANT SAFETY INFORMATION** section before operating this equipment.

1. Plug unit into an electrical receptacle of the correct voltage, size and plug configuration. See the SPECIFICATIONS section for details.
2. Move the Power switch on the control panel to the On position.
3. Set the Temperature Control to the desired level between MIN and MAX.

CAUTION

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

4. Allow 30 minutes to preheat, check the interior thermometer and adjust the Temperature Control if necessary.

NOTE: Temperature settings may vary depending upon product make-up and consistency. The interior thermometer displays temperature inside the cabinet, not the food product temperature.

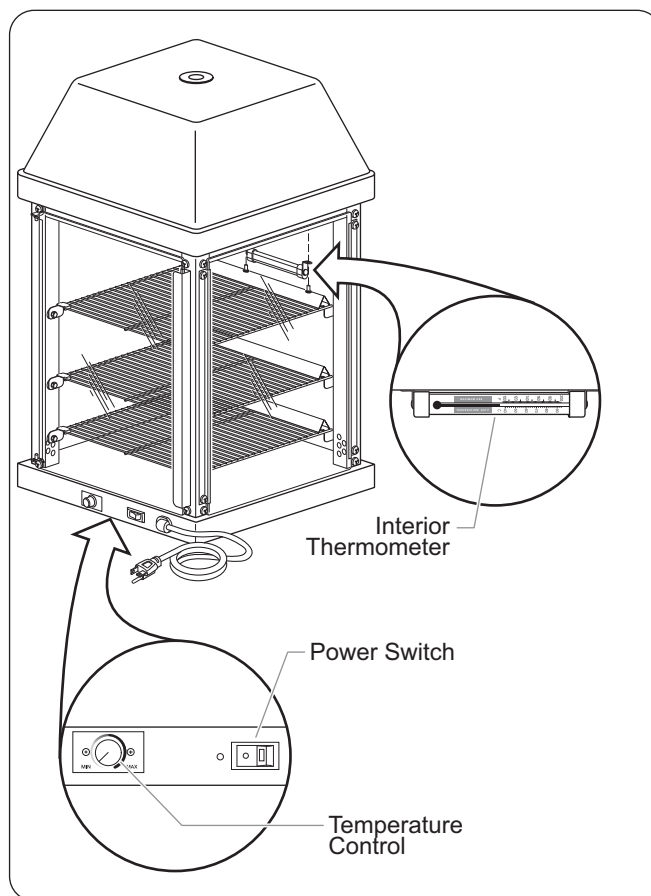


Figure 7. Control Panel

General

The Hatco Mini Display Warmer is designed for maximum durability and performance, with minimum maintenance.



WARNING

ELECTRIC SHOCK HAZARD:

- Turn the power switch OFF, unplug the power cord, and allow the unit to cool before performing any maintenance 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 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.

Cleaning

NOTICE

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

To preserve the finish of the Mini Display Warmer cabinet, it is recommended that the exterior and interior surfaces be wiped daily with a damp cloth. Shelves should be removed and washed. Stubborn stains may be removed with a good stainless steel cleaner or a non-abrasive cleaner. Hard to reach areas should be cleaned with a small brush and mild soap.

Clean the glass sides using a common glass cleaner. In almost all cases, glass panels should be cleaned while remaining in the unit. Only for difficult or hard to clean stains is removal of the fixed glass panels suggested.

Removing Glass for Cleaning

1. While holding the fixed glass panel securely, remove the four screws attaching the two brackets to the cabinet. Keep hardware.
2. Carefully lift the fixed glass panel off to clean.

Installing Glass

1. Return the fixed glass panel to the side of the cabinet.
2. Line up the holes in one bracket with the inner holes in the cabinet and attach with two screws. Repeat on the opposite side of the panel.

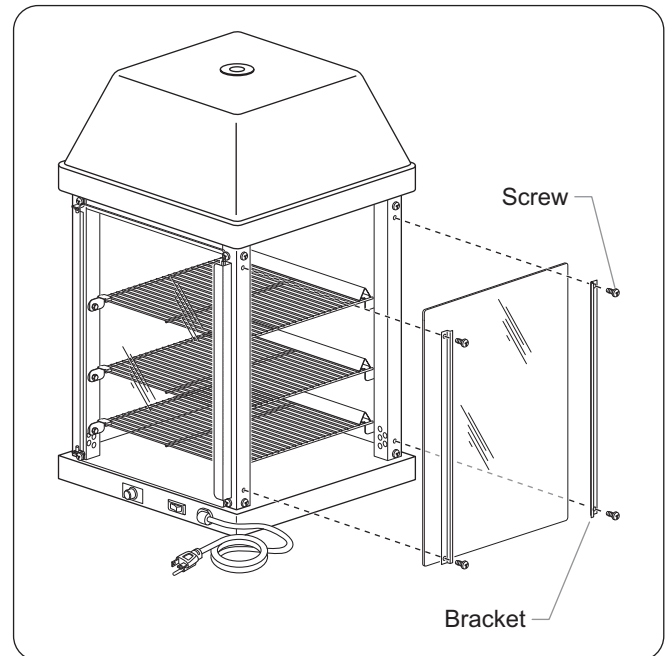


Figure 8. Glass Panel Removal

MAINTENANCE

Display Light Bulb Replacement

The display light is an incandescent bulb that illuminates the warming area. This bulb has a special coating to guard against injury and food contamination in the event of breakage.



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

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.

1. Disconnect the power supply and wait until the unit has cooled.
2. Unscrew and remove the threaded cap from the top cover (see Figure 9).
3. Remove the top cover from the cabinet (see Figure 9).
4. Remove one hood filler panel. (Two screws need to be removed to remove the hood filler panel.)
5. Unscrew the bulb from the unit and replace it with a new specially coated incandescent bulb (display light bulbs have a threaded base). Hatco shatter-resistant bulbs meet NSF standards for food holding and display areas. For 120 volt applications, use Hatco P/N 02.30.043.00. For 230 volt applications use Hatco P/N 02.30.058.00.
6. Reinstall the hood filler panel.
7. Securely place the top cover back onto the cabinet.
8. Reinstall the threaded cap to secure the top cover.

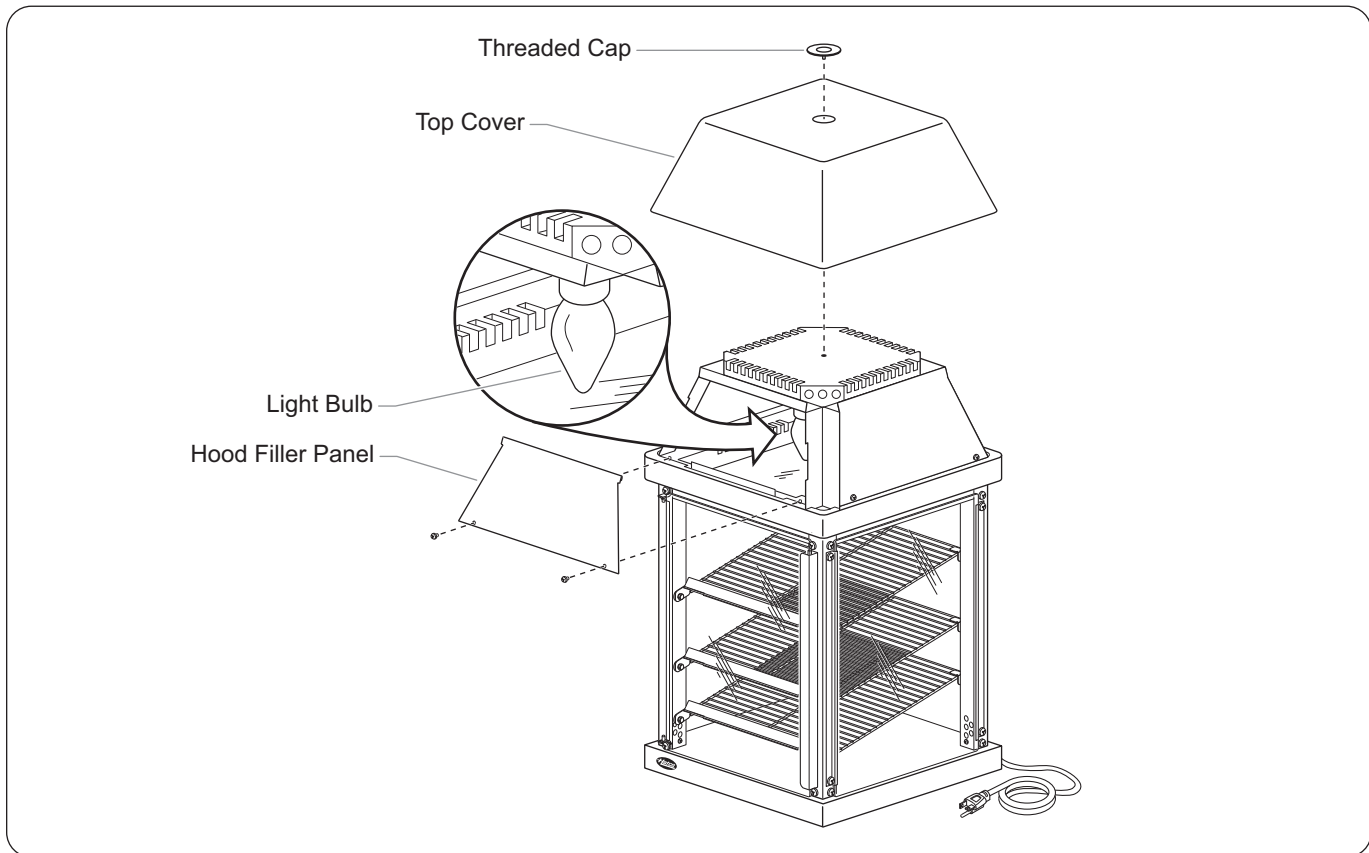


Figure 9. Bulb Replacement

Installing A Graphic Image

Use the following procedure to apply a graphic image to the plexiglass graphic panel in the top cover of the unit.

1. Disconnect the power supply and wait until the unit has cooled.
2. Unscrew and remove the threaded cap from the top cover (see Figure 10).
3. Remove the top cover.
4. Remove the graphic panel from the top cover frame.
5. Apply the graphic image:
 - If the graphic image is a decal, peel off the backing paper from the graphic decal and apply the decal to the graphic panel.
 - If the graphic image is non-adhesive, trim the image to the shape of the graphic panel leaving no more than an 1/8" gap between the image and the edge of the panel. Then, tape the image to the inside face of the graphic panel. Make sure to tape around the entire edge of the image so that it does not hang loose.
6. Install the graphic panel with the tabs on the panel resting in the corner notches of the top cover frame (see Figure 10).
7. Securely place the cover back onto the cabinet. Make sure the cut-out in the top cover is over the graphic panel.
8. Reinstall the threaded cap to secure the top cover.

Relocating the Graphic Panel

Use the following procedure to change the location of the graphic panel at the top of the unit. The graphic panel can be installed into any of the four openings of the top cover frame.

1. Disconnect the power supply and wait until the unit has cooled.
2. Unscrew and remove the threaded cap from the top cover (see Figure 10).
3. Remove the top cover.
4. Remove the graphic panel from its existing location in the top cover frame.
5. Remove the hood filler panel from the side where the graphic panel needs to be installed. (Two screws need to be removed to remove the hood filler panel.)
6. Install the hood filler panel onto the side where the graphic panel was originally located. Make sure the top lip of the hood filler panel fits over the edge of the top cover frame and the two screws are installed (see Figure 10).
7. Install the graphic panel into the new position with the tabs on the graphic panel resting in the corner notches of the top cover frame.
8. Securely place the top cover back onto the cabinet. Make sure the cut-out in the top cover is over the graphic panel.
9. Reinstall the threaded cap to secure the the top cover.

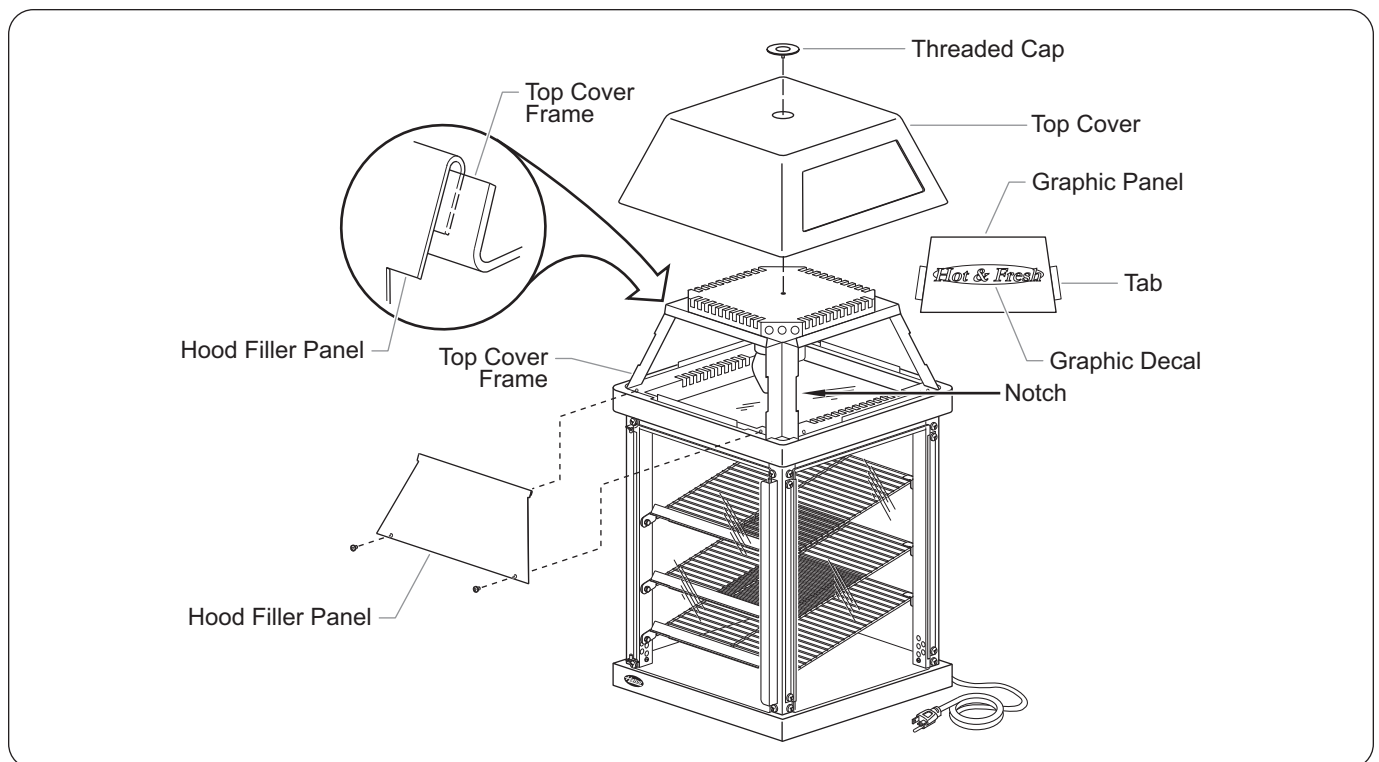


Figure 10. Merchandising Display Sign

TROUBLESHOOTING



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 switch OFF, unplug power cord, and allow unit to cool before performing any maintenance or cleaning.

Symptom	Probable Cause	Corrective Action
Light bulb not working.	Light bulb defective.	Replace light bulb.
	Power turned OFF.	Turn unit ON.
Food cavity not hot enough.	Temperature control set too low.	Adjust temperature control to a higher setting.
	Heating element(s) not working.	Contact Authorized Service Agent or Hatco for assistance.
	Temperature control not working properly.	Contact Authorized Service Agent or Hatco for assistance.
	Air circulating fan not working properly.	Contact Authorized Service Agent or Hatco for assistance.
Food cavity too hot.	Temperature control set too high.	Adjust temperature control to a lower setting.
	Temperature control not working properly.	Contact Authorized Service Agent or Hatco for assistance.
No heat, but light works.	Temperature control set too low.	Adjust temperature control to a higher setting.
	Heating element(s) not working.	Contact Authorized Service Agent or Hatco for assistance.
	Temperature control not working properly.	Contact Authorized Service Agent or Hatco for assistance.
No heat and no light.	Unit turned OFF.	Turn unit ON.
	Circuit breaker tripped.	Reset circuit breaker. If circuit breaker continues to trip, contact Authorized Service Agent or Hatco for assistance.

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, heat lamp bulbs, coated halogen light bulbs, halogen heat lamp bulbs, 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
Mableton 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
Brooklyn Heights 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.
Québec City 418-681-3944

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