



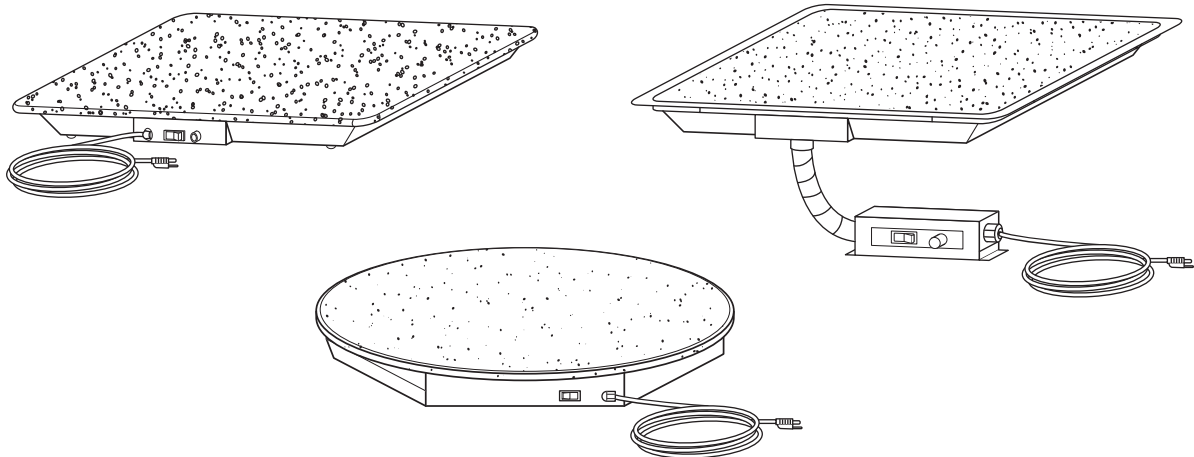
GLO-RAY®

Heated Stone Shelves

GRSS, GRSSB, and GRSSR Series

Installation and Operating Manual

I&W #07.05.166.00



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



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

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IMPORTANT OWNER INFORMATION

Record the model number, serial number, voltage, and purchase date of your Glo-Ray® Heated Stone Shelf in the spaces below. Please have this information available when contacting 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.S.T.
Monday through Thursday
8:00 a.m. to 2:30 p.m. C.S.T. Friday)

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

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 Glo-Ray Heated Stone Shelf is designed to safely hold food hot while blending into your décor. It will keep food at proper serving temperatures without affecting quality. This warmer features a thermostatically-controlled heated base that extends the food holding times.

Glo-Ray Heated Stone Shelves 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 inspected and tested thoroughly prior to shipment.

This manual provides the installation, safety, and operating instructions for the Glo-Ray Heated Stone Shelf. Hatco recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of the Glo-Ray Heated Stone Shelf.

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 outlet of the correct voltage, size, and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine and install the proper voltage and size electrical outlet.
- 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.
- Unit is not weatherproof. Locate the unit indoors where the ambient air temperature is a minimum of 70°F (21°C).
- 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 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 the unit a minimum of 1 (25 mm) from combustible walls and materials. If safe distances are not maintained, combustion or discoloration could occur.

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 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 falling accidentally and strong enough to support the weight of the unit and contents.

Do not operate built-in models without the control box mounted properly as described in the installation instructions.

NOTICE

This unit is recommended for use in metallic countertops. Damage to non-metallic countertop material caused by heat generated from Hatco equipment is not covered under the Hatco warranty. For other surfaces, verify that the material is suitable for temperatures up to 200 °F (93° C).

Built-in units must not have a setpoint temperature higher than 200°F (93°C). Temperatures exceeding 200°F (93°C) will damage the unit and void the warranty.

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

MODEL DESCRIPTIONS

All Models

All Hatco Heated Stone Shelves are ideal for pass through areas, buffet lines, and as hors d'oeuvre displays. The unique Heated Stone Shelf is constructed of Swanstone® and is available in several stock colors. Standard equipment includes an illuminated power ON/OFF switch, a thermostatically-controlled heated stone top, and painted steel base. The Heated Stone Shelves have a temperature range of 100° to 200°F (38° to 93°C).

GRSS Models

The GRSS Heated Stone Shelf is a portable shelf with an attached 6 (1829 mm) cord and plug. The portable unit is available in six models: GRSS-2418, GRSS-3018, GRSS-3618, GRSS-4818, GRSS-6018, and GRSS-7218.

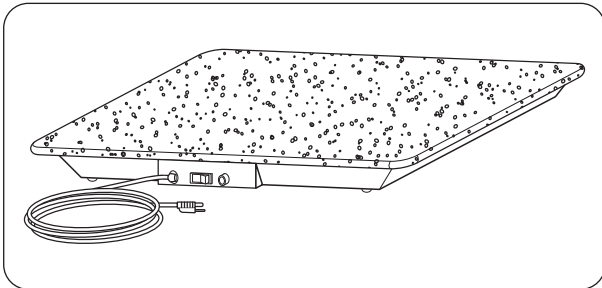


Figure 1. Model GRSS

GRSSR Models

The GRSSR Heated Stone Shelf is a portable round shelf with an attached 6 (1829 mm) cord and plug. The portable unit is available in three models: GRSSR-16, GRSSR-18 and GRSSR-20.

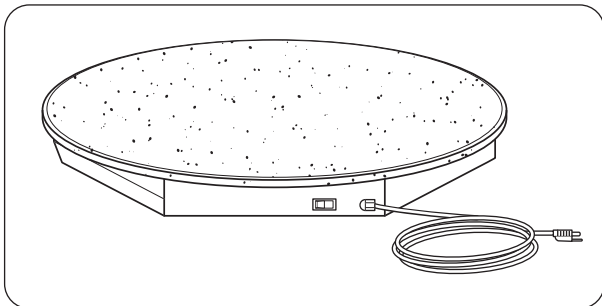


Figure 2. Model GRSSR

GRSSB Models

The GRSSB Heated Stone Shelf is a built-in unit that is equipped with an attached trim mounting ring. The unit includes a remote control box that is attached with 3 (914 mm) of conduit. A 6 (1829 mm) power cord with plug connects the remote control box to the power source.

The built-in units are available in six models: GRSSB-2418, GRSSB-3018, GRSSB-3618, GRSSB-4818, GRSSB-6018, and GRSSB-7218.

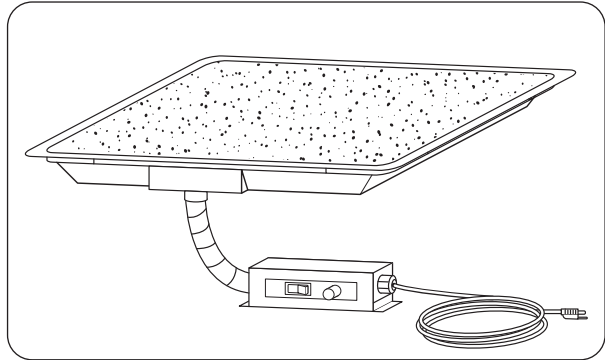


Figure 3. Model GRSSB

MODEL DESIGNATION

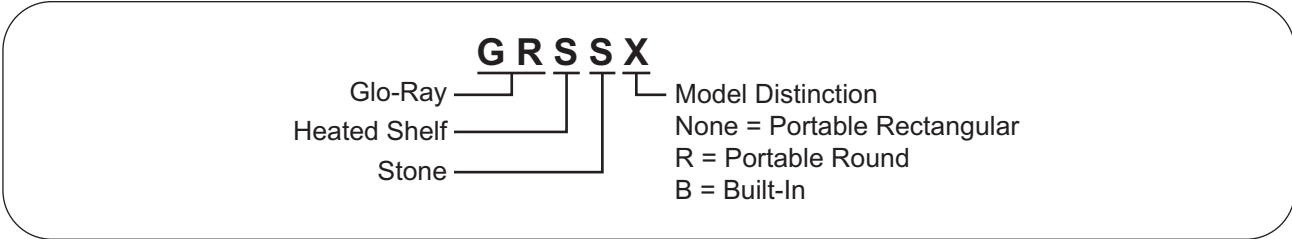


Figure 4. Model Designation

SPECIFICATIONS

Plug Configurations

Units are supplied from the factory with an electrical cord and plug installed. Plugs are supplied according to the applications as shown in Figure 5.



ELECTRIC SHOCK HAZARD: 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 and install the proper voltage and size electrical outlet.

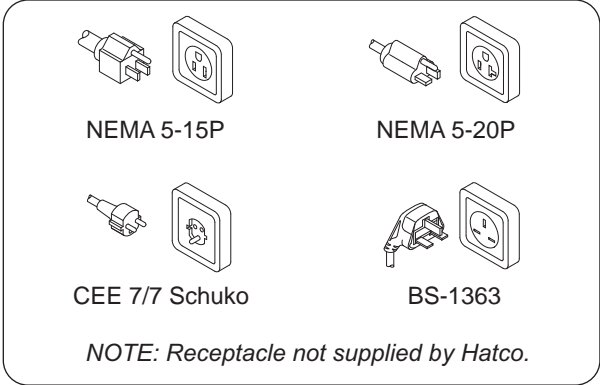


Figure 5. Plug Configurations

Dimensions — GRSS Models

Model	Width (A)	Depth (B)	Height (C)	Footprint Width (D)	Footprint Depth (E)
GRSS-2418	24 (610 mm)	18 (457 mm)	2-1/2 (64 mm)	19-3/4 (502 mm)	13-3/4 (349 mm)
GRSS-3018	30 (762 mm)	18 (457 mm)	2-1/2 (64 mm)	25-3/4 (654 mm)	13-3/4 (349 mm)
GRSS-3618	36 (914 mm)	18 (457 mm)	2-1/2 (64 mm)	31-3/4 (806 mm)	13-3/4 (349 mm)
GRSS-4818	48 (1220 mm)	18 (457 mm)	2-1/2 (64 mm)	42-3/4 (1086 mm)	12-3/4 (324 mm)
GRSS-6018	60 (1524 mm)	18 (457 mm)	2-1/2 (64 mm)	54-3/4 (1391 mm)	12-3/4 (324 mm)
GRSS-7218	72 (1828 mm)	18 (457 mm)	2-1/2 (64 mm)	66-3/4 (1695 mm)	12-3/4 (324 mm)

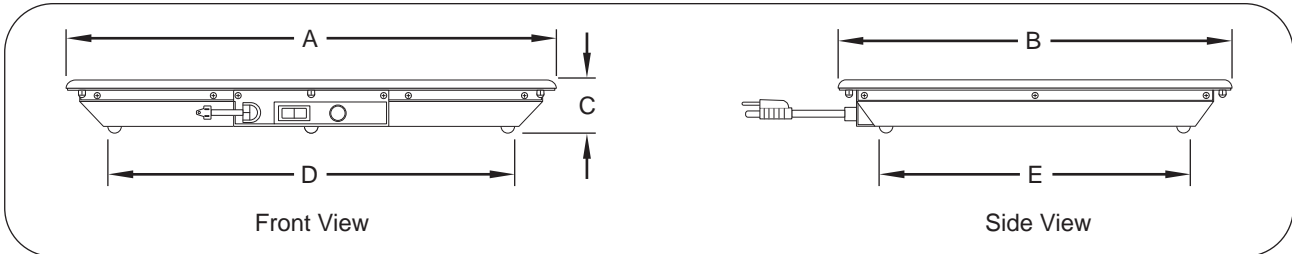


Figure 6. Dimensions – GRSS Model

SPECIFICATIONS

Dimensions — GRSSR Models

Model	Diameter (A)	Height (B)
GRSSR-16	16 (406 mm)	2-5/8 (67 mm)
GRSSR-18	18 (457 mm)	2-5/8 (67 mm)
GRSSR-20	20 (508 mm)	2-5/8 (67 mm)

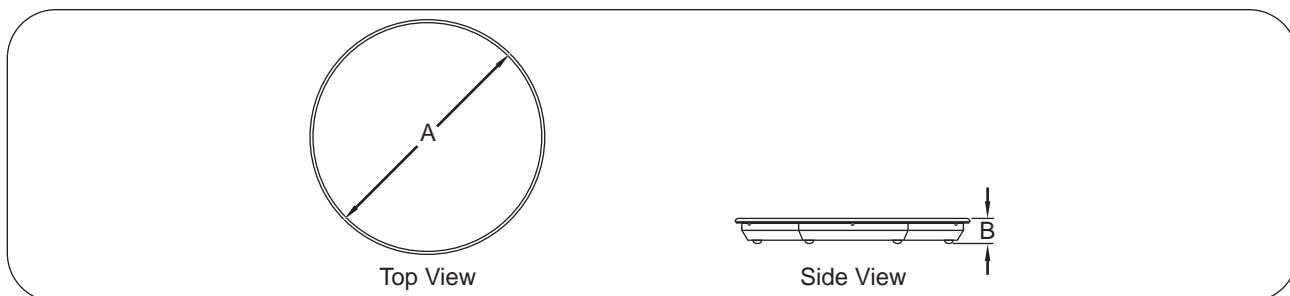


Figure 7. Dimensions – GRSSR Model

Dimensions — GRSSB Models

Model	Width (A)	Depth (B)	Height (C)
GRSSB-2418	25-5/8 (651 mm)	19-5/8 (498 mm)	2-1/4 (57 mm)
GRSSB-3018	31-5/8 (803 mm)	19-5/8 (498 mm)	2-1/4 (57 mm)
GRSSB-3618	37-5/8 (956 mm)	19-5/8 (498 mm)	2-1/4 (57 mm)
GRSSB-4818	49-5/8 (1260 mm)	19-5/8 (498 mm)	2-1/4 (57 mm)
GRSSB-6018	61-5/8 (1565 mm)	19-5/8 (498 mm)	2-1/4 (57 mm)
GRSSB-7218	73-5/8 (1870 mm)	19-5/8 (498 mm)	2-1/4 (57 mm)

	Width (D)	Depth (E)	Height (F)
Remote Box	7 (178 mm)	3 (76 mm)	3-1/4 (83 mm)

NOTICE

Refer to the **INSTALLATION** section of this manual for actual countertop cutout dimensions.

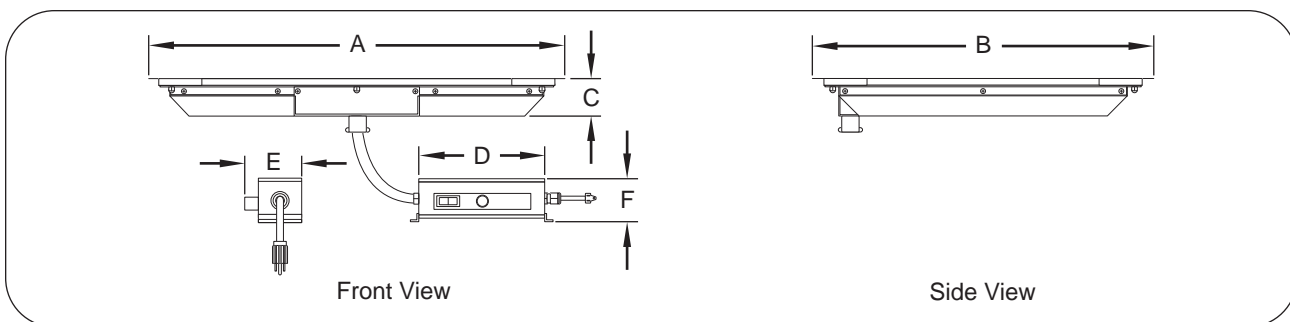


Figure 8. Dimensions – GRSSB Model

SPECIFICATIONS

Electrical Rating Chart — GRSS Models

Model	Voltage	Watts	Amps	Plug Configurations	Shipping Weights
GRSS-2418	120	635	5.3	NEMA 5-15P	22 lbs. (10 kg)
	220-230 (CE)	534-583	2.4-2.5	CEE 7/7 Schuko	22 lbs. (10 kg)
	230-240 (CE)	583-635	2.5-2.6	BS-1363	22 lbs. (10 kg)
GRSS-3018	120	780	6.5	NEMA 5-15P	27 lbs. (12 kg)
	220-230 (CE)	655-716	3.0-3.1	CEE 7/7 Schuko	27 lbs. (12 kg)
	230-240 (CE)	716-780	3.1-3.3	BS-1363	27 lbs. (12 kg)
GRSS-3618	120	930	7.8	NEMA 5-15P	32 lbs. (15 kg)
	220-230 (CE)	782-854	3.6-3.7	CEE 7/7 Schuko	32 lbs. (15 kg)
	230-240 (CE)	854-930	3.7-3.9	BS-1363	32 lbs. (15 kg)
GRSS-4818	120	1270	10.6	NEMA 5-15P	44 lbs. (20 kg)
	220-230 (CE)	1068-1166	4.8-5.0	CEE 7/7 Schuko	44 lbs. (20 kg)
	230-240 (CE)	1166-1270	5.0-5.2	BS-1363	44 lbs. (20 kg)
GRSS-6018	120	1560	13.0	NEMA 5-20P	54 lbs. (25 kg)
	220-230 (CE)	1310-1432	6.0-6.2	CEE 7/7 Schuko	54 lbs. (25 kg)
	230-240 (CE)	1432-1560	6.2-6.6	BS-1363	54 lbs. (25 kg)
GRSS-7218	120	1860	15.6	NEMA 5-20P	64 lbs. (29 kg)
	220-230 (CE)	1564-1708	7.2-7.4	CEE 7/7 Schuko	64 lbs. (29 kg)
	230-240 (CE)	1708-1860	7.4-7.8	BS-1363	64 lbs. (29 kg)

Electrical Rating Chart — GRSSR Models

Model	Voltage	Watts	Amps	Plug Configurations	Shipping Weights
GRSSR-16	120	250	2.1	NEMA 5-15P	15 lbs. (7 kg)
	100	180	1.8	NEMA 5-15P	15 lbs. (7 kg)
	220-230 (CE)	190-220	.8-.9	CEE 7/7 Schuko	15 lbs. (7 kg)
	230-240 (CE)	220-250	.9-1.0	BS-1363	15 lbs. (7 kg)
GRSSR-18	120	325	2.7	NEMA 5-15P	15 lbs. (7 kg)
	100	230	2.3	NEMA 5-15P	15 lbs. (7 kg)
	220-230 (CE)	265-295	1.2-1.3	CEE 7/7 Schuko	15 lbs. (7 kg)
	230-240 (CE)	295-325	1.3-1.4	BS-1363	15 lbs. (7 kg)
GRSSR-20	120	400	3.3	NEMA 5-15P	20 lbs. (9 kg)
	100	270	2.7	NEMA 5-15P	20 lbs. (9 kg)
	220-230 (CE)	330-370	1.5-1.6	CEE 7/7 Schuko	20 lbs. (9 kg)
	230-240 (CE)	370-400	1.6-1.7	BS-1363	20 lbs. (9 kg)

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

NOTE: Shipping weight includes packaging.

SPECIFICATIONS

Electrical Rating Chart — GRSSB Models

Model	Voltage	Watts	Amps	Plug Configurations	Shipping Weights
GRSSB-2418	120	635	5.3	NEMA 5-15P	27 lbs. (12 kg)
	220-230 (CE)	534-583	2.4-2.5	CEE 7/7 Schuko	27 lbs. (12 kg)
	230-240 (CE)	583-635	2.5-2.6	BS-1363	27 lbs. (12 kg)
GRSSB-3018	120	780	6.5	NEMA 5-15P	32 lbs. (15 kg)
	220-230 (CE)	655-716	3.0-3.1	CEE 7/7 Schuko	32 lbs. (15 kg)
	230-240 (CE)	716-780	3.1-3.3	BS-1363	32 lbs. (15 kg)
GRSSB-3618	120	930	7.8	NEMA 5-15P	37 lbs. (17 kg)
	220-230 (CE)	782-854	3.6-3.7	CEE 7/7 Schuko	37 lbs. (17 kg)
	230-240 (CE)	854-930	3.7-3.9	BS-1363	37 lbs. (17 kg)
GRSSB-4818	120	1270	10.6	NEMA 5-15P	54 lbs. (25 kg)
	220-230 (CE)	1068-1166	4.8-5.0	CEE 7/7 Schuko	54 lbs. (25 kg)
	230-240 (CE)	1166-1270	5.0-5.2	BS-1363	54 lbs. (25 kg)
GRSSB-6018	120	1560	13.0	NEMA 5-20P	64 lbs. (29 kg)
	220-230 (CE)	1310-1432	6.0-6.2	CEE 7/7 Schuko	64 lbs. (29 kg)
	230-240 (CE)	1432-1560	6.2-6.6	BS-1363	64 lbs. (29 kg)
GRSSB-7218	120	1860	15.6	NEMA 5-20P	74 lbs. (34 kg)
	220-230 (CE)	1564-1708	7.2-7.4	CEE 7/7 Schuko	74 lbs. (34 kg)
	230-240 (CE)	1708-1860	7.4-7.8	BS-1363	74 lbs. (34 kg)

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

NOTE: Shipping weight includes packaging.

General

Use the following procedures to install the GRSS, GRSSR, and GRSSB units.

WARNING

FIRE HAZARD: Locate the unit a minimum of 1 (25 mm) from combustible walls and materials. If safe distances are not maintained, combustion or discoloration 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 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.

GRSS and GRSSR Models

1. Remove the unit from the 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 packaging from all surfaces of unit.
4. Place the unit in the desired location. Make sure all the feet on the bottom of the unit are positioned securely on the countertop.

WARNING

ELECTRIC SHOCK HAZARD: Unit is not weatherproof. Locate the unit indoors where the ambient air temperature is a minimum of 70°F (21°C).

GRSSB Models

1. Remove the unit from the 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 packaging from all surfaces of unit.

NOTICE

This unit is recommended for use in metallic countertops. Damage to non-metallic countertop material caused by heat generated from Hatco equipment is not covered under the Hatco warranty. For other surfaces, verify that the material is suitable for temperatures up to 200° F (93° C).

4. Prepare the countertop opening. Refer to the "Countertop Cutout" chart on the following page for recommended countertop cutout dimensions.
5. Apply a bead of National Sanitation Foundation (NSF)-approved sealant on the top edge of the countertop cutout and the underside of the trim mounting ring (see Figure 8). The sealant must be rated for use at a minimum temperature of 250° F (121° C).
6. Place the unit into the countertop opening.
7. Remove any excess sealant.

(continued on page 9)

INSTALLATION

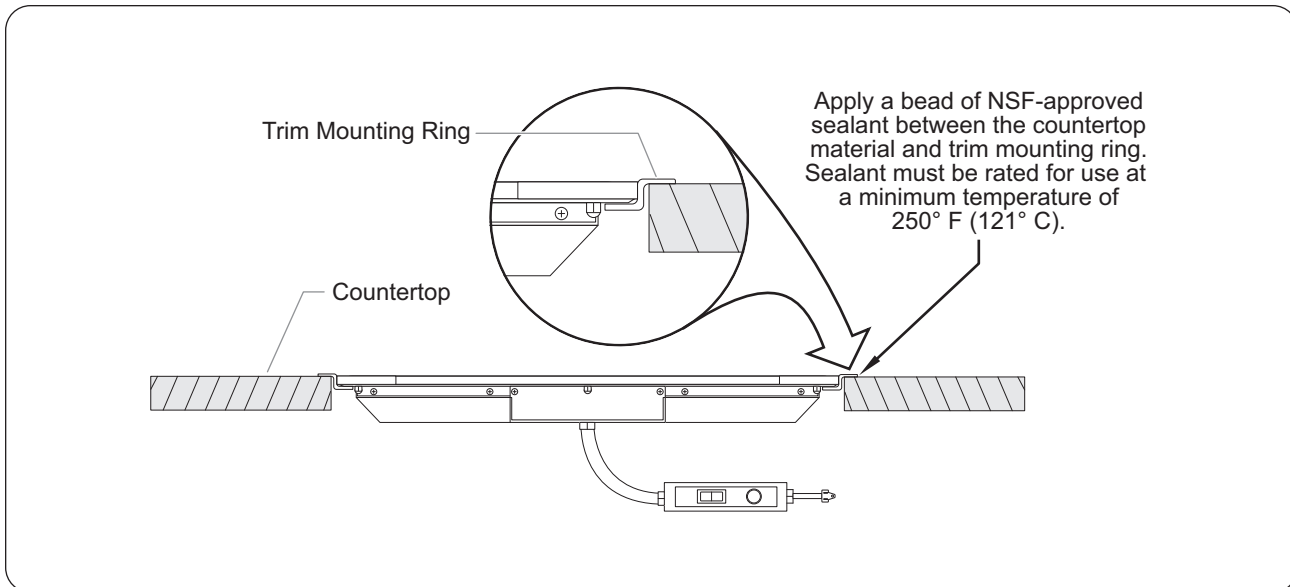


Figure 9. GRSSB Countertop Installation

Countertop Cutout				
Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
GRSSB-2418	24-1/2 (622 mm)	24-3/4 (629 mm)	18-1/2 (470 mm)	18-3/4 (476 mm)
GRSSB-3018	30-1/2 (775 mm)	30-3/4 (781 mm)	18-1/2 (470 mm)	18-3/4 (476 mm)
GRSSB-3618	36-1/2 (927 mm)	36-3/4 (933 mm)	18-1/2 (470 mm)	18-3/4 (476 mm)
GRSSB-4818	48-1/2 (1232 mm)	48-3/4 (1238 mm)	18-1/2 (470 mm)	18-3/4 (476 mm)
GRSSB-6018	60-1/2 (1537 mm)	60-3/4 (1543 mm)	18-1/2 (470 mm)	18-3/4 (476 mm)
GRSSB-7218	72-1/2 (1842 mm)	72-3/4 (1848 mm)	18-1/2 (470 mm)	18-3/4 (476 mm)

INSTALLATION

- Locate the remote control box assembly in an area that is convenient for operation. If necessary, remove the end brackets from the control box, rotate, and reposition them. The control box will require a hole mounting pattern of 7-5/8 x 1-1/4 (194 mm x 32 mm). See Figure 10 for mounting distances.

NOTE: The remote control box should be mounted using screws with a 1/4" (6 mm) minimum diameter screw head inserted through the keyholes located on the mounting brackets. The remote control box is to be readily removable, not permanently mounted.

NOTICE

Do not modify wiring or cut thermostat capillary on control box to increase semi-remote mounting distance. Cutting the thermostat capillary will cause the unit to overheat and may damage the unit as well as the surrounding countertop.

- Once all components are secured, proceed to the OPERATION section.

NOTE: A 6' (1829 mm) cord is supplied with this unit. Excess cord should be routed neatly so it does not hang down.

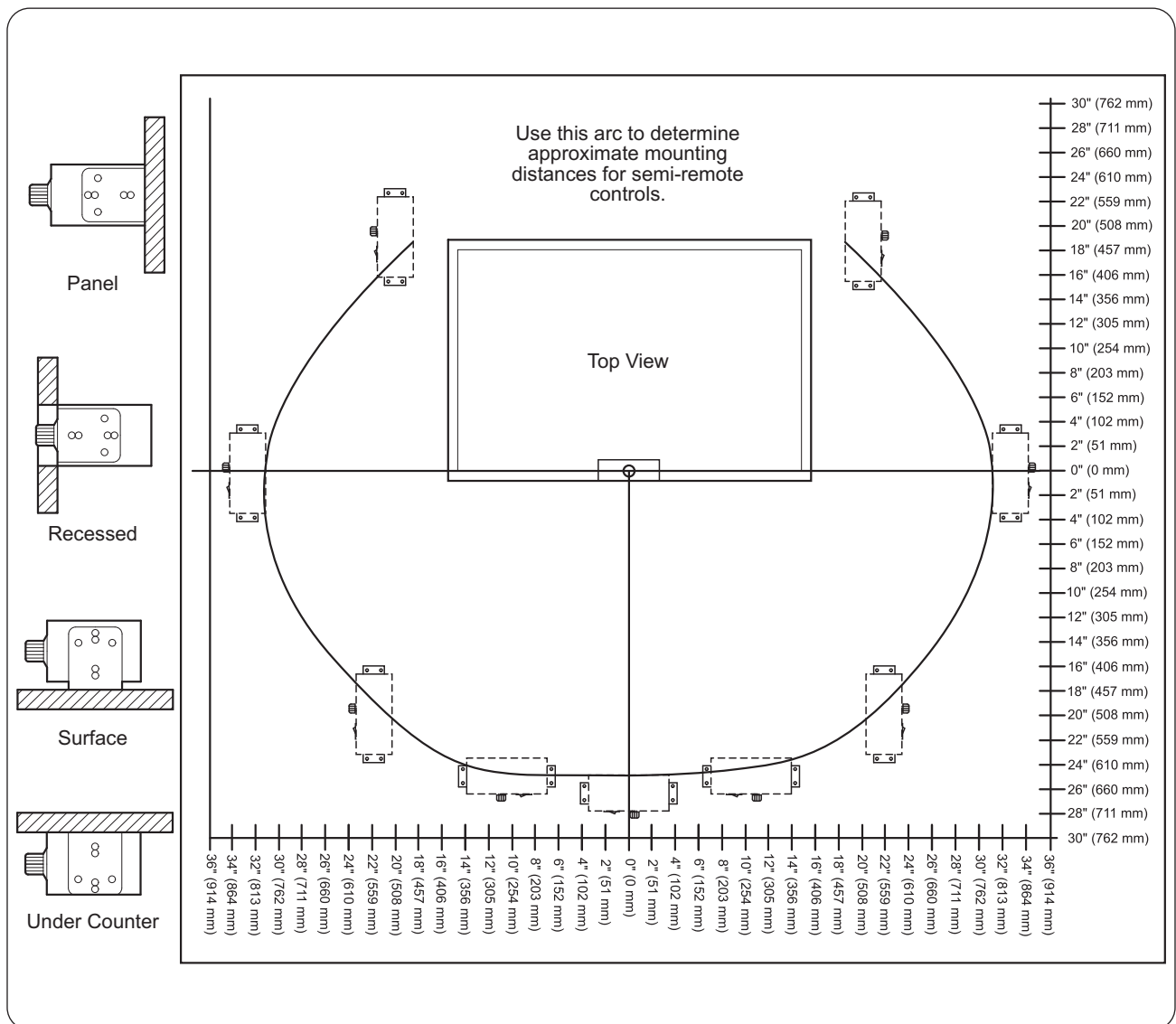


Figure 10. Maximum Remote Mounting Distance for GRSSB Series Control Box

OPERATION

General

Use the following procedure to turn on and operate the GRSS, GRSSR, and GRSSB units.

WARNING

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

1. Plug unit into a properly grounded electrical outlet of the correct voltage, size, and plug configuration. See SPECIFICATIONS section in this manual for details.
2. Move the power ON/OFF switch to the ON position (see Figure 11).

CAUTION

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

3. Turn the thermostat control to the desired temperature setting.
4. Allow the unit 30 minutes to reach operating temperature. The Heated Stone Shelves have a temperature range of 100° to 200°F (38° to 93°C).

NOTE: Refer to the ACCESSORIES section for installation and operation information for GRSSB units equipped with a flush-style remote mounted control panel.

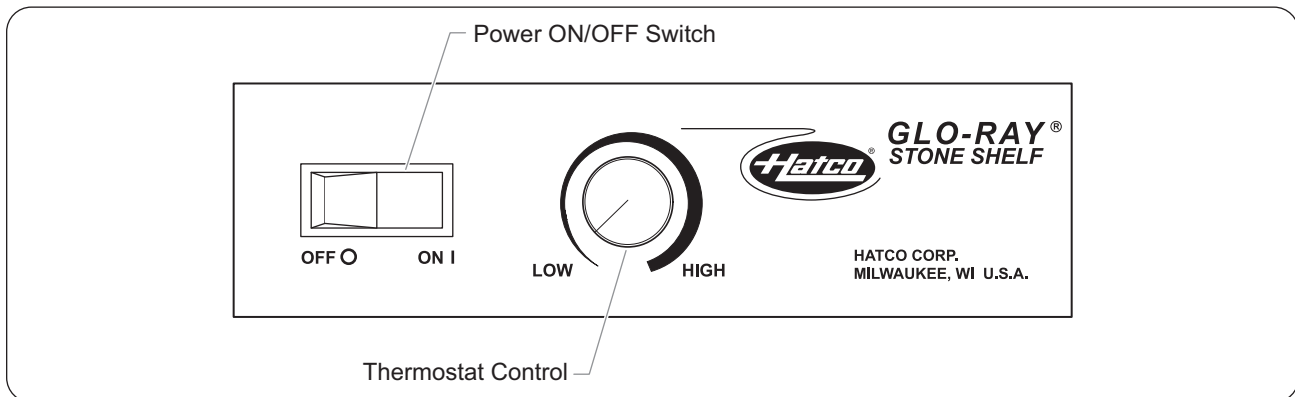


Figure 11. Standard Control Panel

General

The Hatco Glo-Ray® Heated Stone Shelves are 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.
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.

Cleaning

To preserve the finish of the Glo-Ray Heated Stone Shelf, it is recommended that all surfaces be wiped daily with a damp cloth.

1. Before turning on the unit each day, wipe the Swanstone® surface using a clean, damp cloth.
2. At the end of each day:
 - a. Turn off the unit and allow to cool.
 - b. Wipe the Swanstone® surface using a clean, damp cloth. If additional cleaning is necessary, refer to the “Cleaning the Swanstone® Solid Surface” information in this section.

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

Cleaning the Swanstone® Solid Surface

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

Hard to Remove Stains

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

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

Mineral Based Stains

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

Scratches

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

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



WARNING

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.

TROUBLESHOOTING GUIDE

⚠ WARNING

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

⚠ 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.

Symptom	Probable Cause	Corrective Action
Unit too hot.	Thermostat control set too high.	Adjust thermostat control to a lower setting.
	Thermostat control stuck in the ON position.	Contact Authorized Service Agent or Hatco for assistance.
	Unit plugged into an incorrect power supply.	Verify with qualified personnel that power supply matches unit specification.
Unit not hot enough.	Thermostat control set too low.	Adjust thermostat control to a higher setting.
	Location of unit is susceptible to air currents (air conditioning ducts or exhaust fans).	Block air currents or relocate unit.
Unit not working at all.	Unit not plugged in.	Plug unit into proper power supply.
	Unit not turned on.	Move power ON/OFF switch to the ON position.
	Power ON/OFF switch is not functioning.	Contact Authorized Service Agent or Hatco for assistance.
	Heating element is burned out.	Contact Authorized Service Agent or Hatco for assistance.
	Thermostat control is defective.	Contact Authorized Service Agent or Hatco for assistance.
Swanstone® solid surface material is stained, discolored, or has inconsistent staining/dicoloration.	Swanstone® solid surface not being cleaned properly.	Clean surface using the “Cleaning the Swanstone® Solid Surface” information in the MAINTENANCE section of this manual. If these methods fail to produce acceptable results, contact Hatco for assistance.

Cutting Board (GRSSR Model only)

The cutting board comes equipped with rubber feet on the bottom to fit right on top of the Swanstone® base.

The cutting board is made of the same material as the base and is available in the same colors as the base.

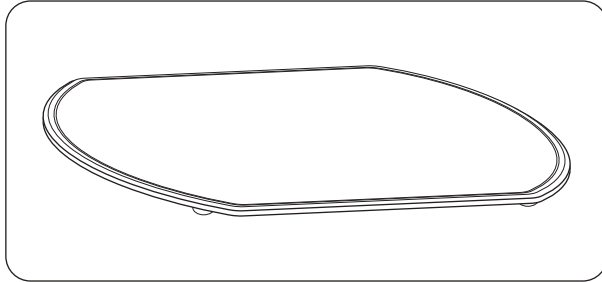
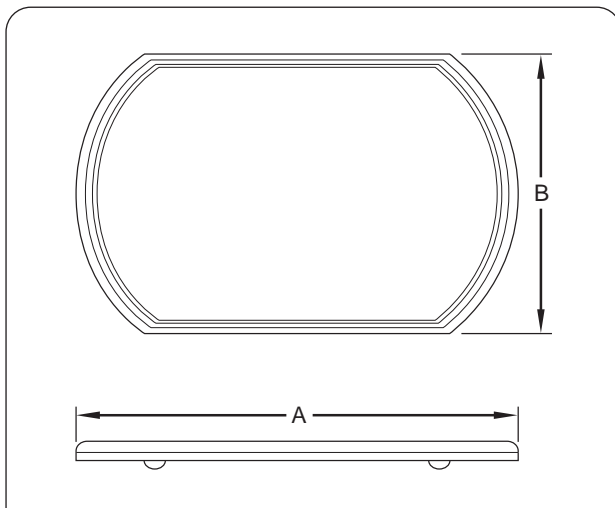


Figure 12. Cutting Board



Model	Width (A)	Depth (B)
GRSSR-16	17 (432 mm)	11-3/4 (298 mm)
GRSSR-18	19 (483 mm)	13-3/4 (349 mm)
GRSSR-20	21 (533 mm)	15-3/4 (400 mm)

Figure 13. Cutting Board Dimensions

Risers (GRSSR Model only)

Steel risers are available to increase the height of the GRSSR units. They are available in 3 and 5 heights in diameters that correspond with the three sizes of the GRSSR unit. The available colors include stainless steel, black, gray granite, white granite, warm red, navy blue, and hunter green

To install the riser:

1. Place the riser in the desired location on the countertop.
2. Thread the power cord of the GRSSR unit through one of the access holes in the riser.
3. Set the GRSSR unit inside the riser. Make sure the controls are accessible through the access holes in the riser.

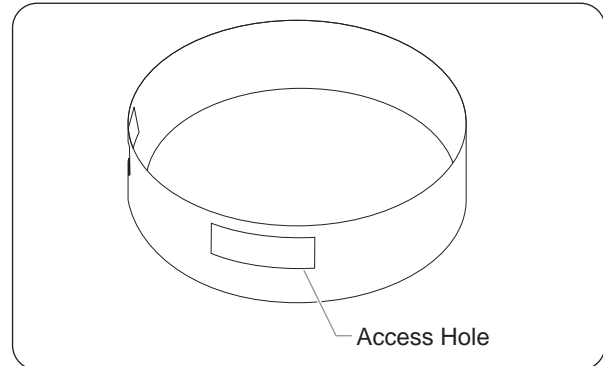


Figure 14. Model GRSSR 5" Riser

ACCESSORIES

Remote Mounted Control Panels (GRSSB model)

Two flush-style remote mounted control panels are available for the GRSSB model — the mechanical Thermostat Control panel and the digital Indicating Temperature Control (ITC) panel. Both control panels are installed using the following procedure.

⚠ WARNING

ELECTRIC SHOCK HAZARD: The remote mounted control panel must be mounted on a vertical wall and installed in the vertical position. Mounting the control panel in the horizontal position may result in the collection of liquids and lead to an electric shock.

NOTICE

The remote mounted control panel should be installed outside of the heat zone. Locating the control panel inside the heat zone will cause the control(s) to overheat, malfunction, and fail. See Figure 10 for maximum mounting distances.

Do not modify wiring or cut thermostat capillary on control box to increase semi-remote mounting distance. Cutting the thermostat capillary will cause the unit to overheat and may damage the unit as well as the surrounding countertop.

NOTE: A qualified electrician is recommended for connecting the units to a power source.

1. Prepare cutout and pre-drill screw holes (see Figure 16).
2. Remove trim cover from control panel assembly.
3. Position control panel into opening through the backside.

4. Secure control panel to surface using screws (not supplied).
5. Connect proper power source to the mounted remote control panel.
6. Reinstall trim cover.

NOTE: Units are equipped with a 36" (914 mm) flexible conduit connecting the control panel to the unit.

Power On/Off Switch

Both flush-style remote mounted control panels are equipped with a power ON/OFF switch. Move the power ON/OFF switch to the ON position to turn on the unit. The indicator light in the switch glows when the unit is on (see Figures 15 and 17).

Adjusting the Thermostat Control Panel

Turn the thermostat control clockwise to increase the temperature setpoint. Turn the thermostat control counterclockwise to decrease the temperature setpoint.

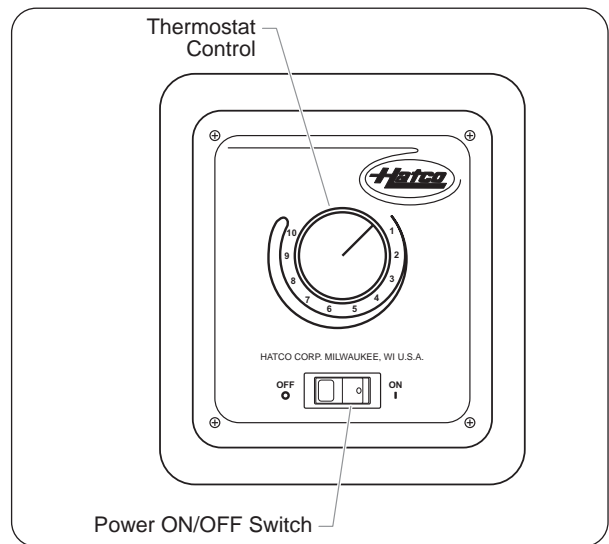


Figure 15. Thermostat Control Panel

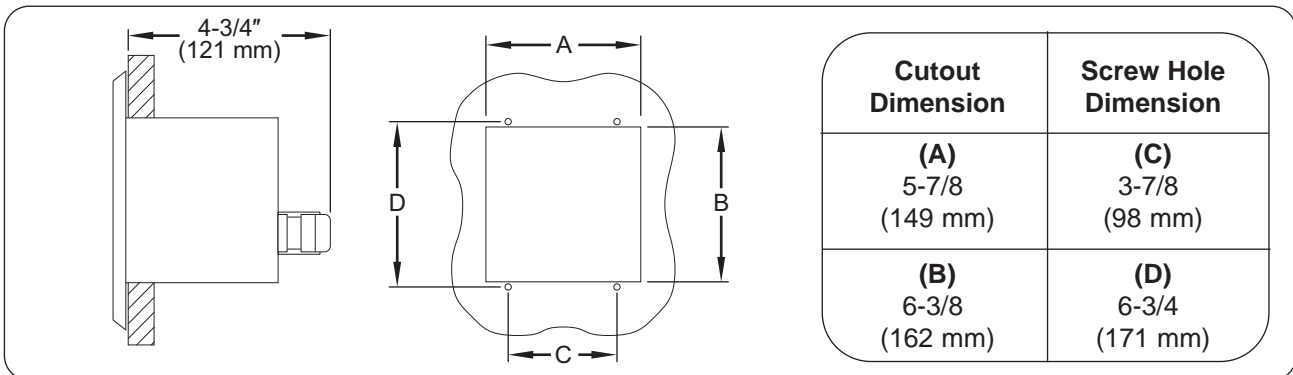


Figure 16. Remote Mounted Control Panel Installation Dimensions

Adjusting/Programming the ITC Panel

Units equipped with the ITC panel will heat up to the setpoint temperature automatically when they are turned on. Use the following procedure to program the setpoint temperature.

NOTICE

Built-in units must not have a setpoint temperature higher than 200°F (93°C). Temperatures exceeding 200°F (93°C) will damage the unit and void the warranty.

NOTE: The temperature shown on the display may be inaccurate when unit temperature is below 130°F (54°C).

If the programming sequence is interrupted before completing the last step, the changed values will not be accepted into memory.

1. Press the SET key once to view temperature setpoint (SP) on the display.
2. Press the SET key again to view the current setpoint value.
3. Press the Up or Down arrow key to select the desired setpoint value. Pressing and holding either of the arrow keys will advance the setpoint change rapidly.
4. Press the SET key to complete the programming sequence and enter the value into memory. The display will go blank for two seconds to acknowledge the end of the programming sequence and acceptance of the new temperature value.

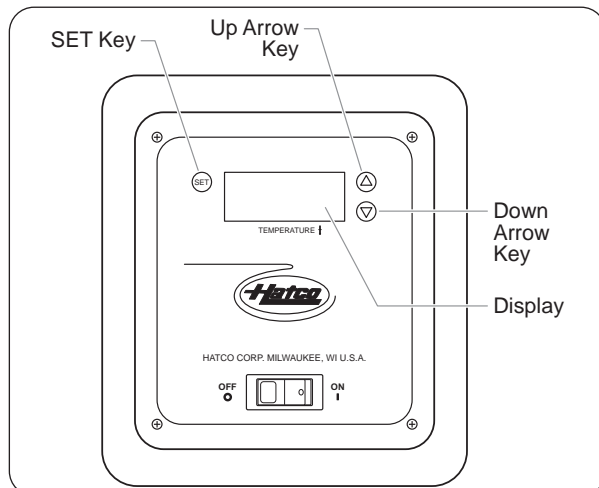


Figure 17. Indicating Temperature Control (ITC) Panel

NOTE: After ten seconds of inactivity during the programming process, controller will automatically exit programming mode and revert back to the original temperature value without accepting the new value.

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)
Display Warmer Elements (metal sheathed air heating)
Holding Cabinet Elements (metal sheathed air heating)
Built-In Heated Well Elements
(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

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, lamp warmer heat bulbs, glass components, Product failure in booster tank, fin tube heat exchanger, or other water heating equipment, caused by liming, sediment buildup, chemical attack or freezing, 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 by 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. 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.

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ARIZONA

Auth. Comm. Food Equip.
Phoenix 602-234-2443

Byassee Equipment Co.
Phoenix 602-252-0402

CALIFORNIA

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

Chapman Appl. Service
San Diego 619-298-7106

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

COLORADO

Hawkins Commercial Appliance
Englewood 303-781-5548

FLORIDA

Whaley Foodservice Repair
Jacksonville 904-725-7800

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

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

Comm. Appliance Service
Tampa 813-663-0313

GEORGIA

TWC Services
Smyrna 770-438-9797

Heritage Service Group
Norcross 866-388-9837

Southeastern Rest. Svc.
Norcross 770-446-6177

HAWAII

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

Food Equip Parts & Service
Honolulu 808-847-4871

ILLINOIS

Parts Town
Lombard 708-865-7278

Eichenauer Elec. Service
Decatur 217-429-4229

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

Cone's Repair Service
Moline 309-797-5323

INDIANA

GCS Service
Indianapolis 317-545-9655

IOWA

Electric Motor Service Co.
Davenport 319-323-1823

Goodwin Tucker Group
Des Moines 515-262-9308

KENTUCKY

Certified Service Center
Lexington 859-254-8854

Certified Service Center
Louisville 502-964-7007

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

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

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

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

Commercial Parts and Service
Columbus 614-221-0057

Electrical Appl. Repair Service
Independence 216-459-8700

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

OKLAHOMA

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

Krueger, Inc.
Oklahoma City 405-528-8883

OREGON

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

PENNSYLVANIA

Elmer Schultz Services
Philadelphia 215-627-5401

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

Appliance Installation & Service
Pittsburgh 412-809-0244

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

Electric Repair Co.
Reading 610-376-5444

RHODE ISLAND

Marshall Electric Co.
Providence 401-331-1163

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Whaley Foodservice Repair
W. Columbia 803-791-4420

TENNESSEE

Camp Electric
Memphis 901-527-7543

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GCS Service
Fort Worth 817-831-0381

Armstrong Repair Service
Houston 713-666-7100

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

Restaurant Appl. Service
Seattle 206-524-8200

WISCONSIN

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Madison 608-246-3160

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

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ALBERTA

Key Food Equipment Service
Edmonton 780-438-1690

BRITISH COLUMBIA

Key Food Equipment Service
Vancouver 604-433-4484

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

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Choquette CKS
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